baron

SERIE 700

GAS AND COMBINATION RANGES

Installation - Operation – Service Manual

A.G.A. Approv al No. **6711**

Models:

N7PC/G4005 - 8005 - 1205 - 1605
N7PCV/G4005 - 8005 - 1205 - 1605
N7PCF/G8005 - 1205 - 1605 - 8023
N7PCF/GE8005 - 1205 - 1605 - 8023
N7PCFL/G1205

Q70PC/G4005 - G8005 - G1205 - G1605
Q70PCV/G4005 - G8005 - G1205 - G1605
Q70PCF/G8005 - G1205 - G1605
Q70PCF/GE8005 - GE1205 - GE1605
Q70PCFL/G1205

AUSTRALIAN DISTRIBUTOR :
SCOTS ICE
UNIT 5/175-179 JAMES RUSE DRIVE
ROSEHILL NSW 2142 2142
AUSTRALIA

FREE CALL : 1800 222 460
EMAIL : info@scotsice.com.au
WEB : www.scotsice.com.au

DOC.NO **CR1363460**
EDITION **001 1929**

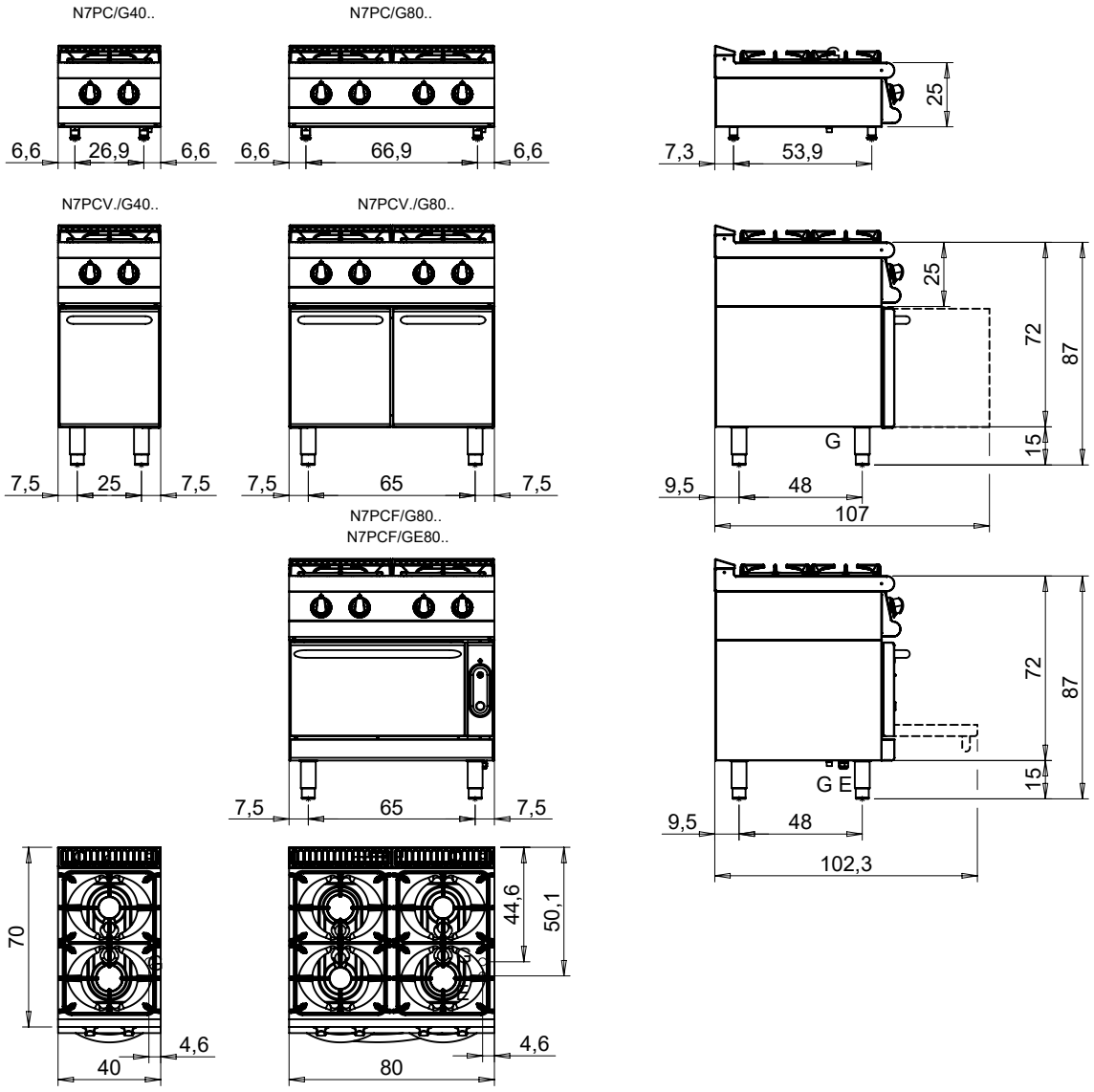
WARNING

- DO NOT STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE

- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION

SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRITNINGAR

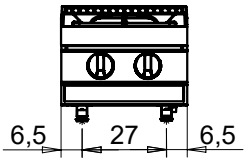
MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm
MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda	
E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico	**G** Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás **EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)**
S Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água **S1** Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba **S2** Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de dépresión - Onderdrukklep - Válvula de depressão **S3** Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de agua intersticios - Afvoer water tussenruimte - Descarga de água na marmita com Sistema de aquecimento indirecto **S4** Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno	**H20** Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Wateraansluiting - Junção alimentação água **A1** = Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno **A2** = Fredda - Kalt - Cold - Froid - Fria - Koude - Frio **L** Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaukraan - Torneira de nível

MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm

Q70PC/G40..



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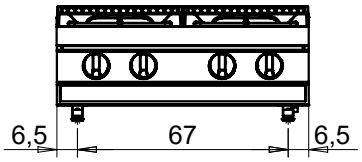

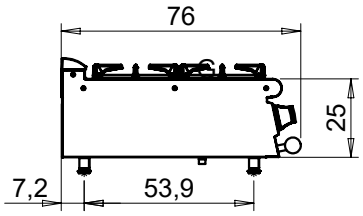

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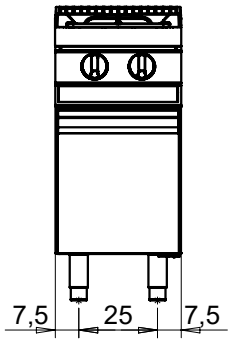

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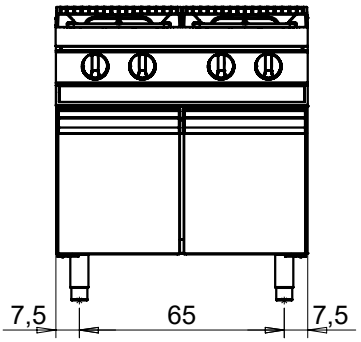

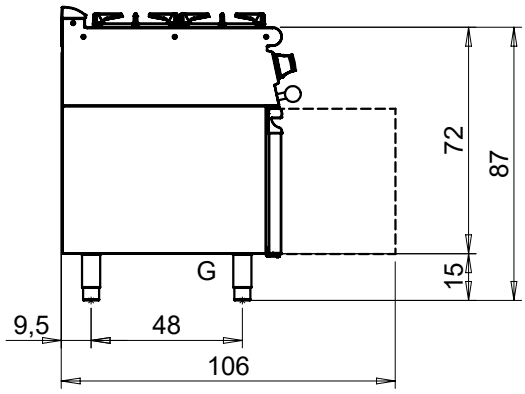

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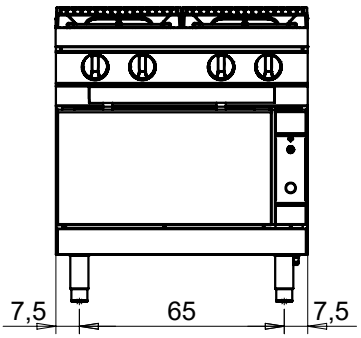
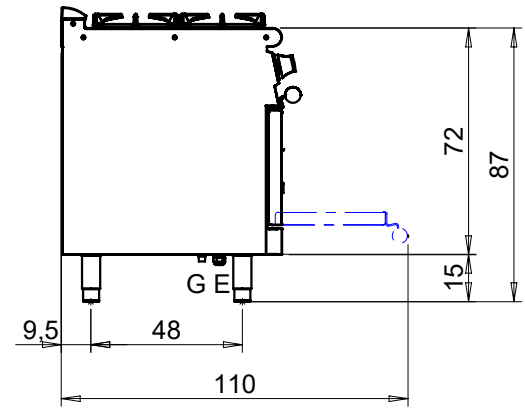
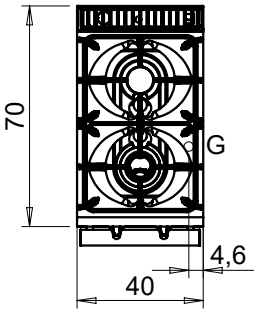
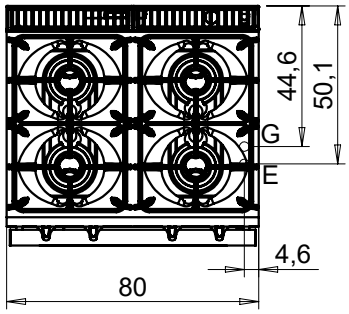
Q70PCF/GE80..









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EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)

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S4 Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno

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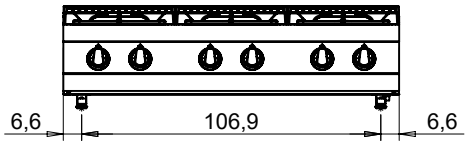
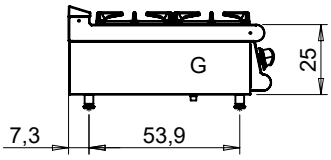
N7PC/G12..





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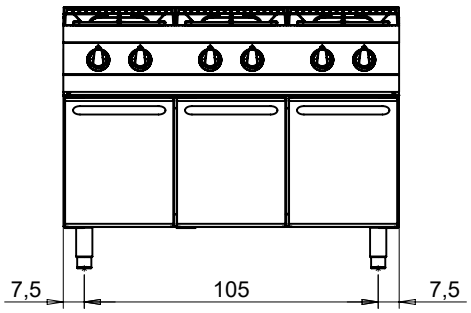

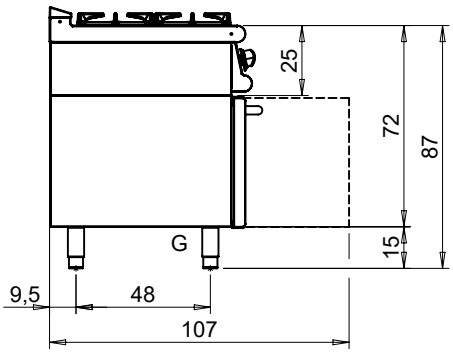

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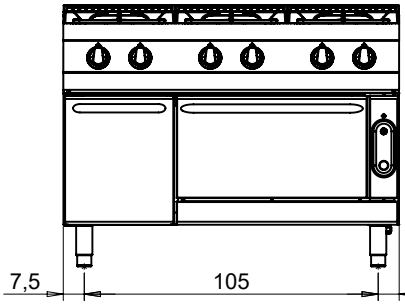

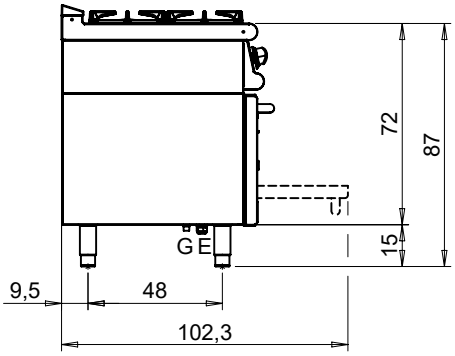

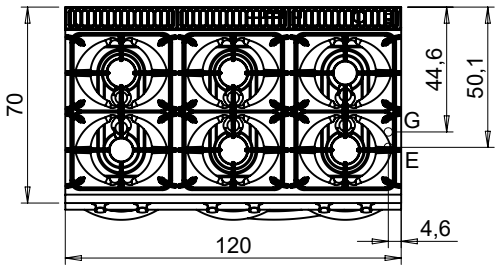

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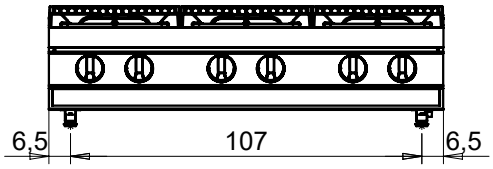

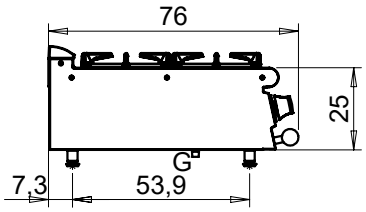

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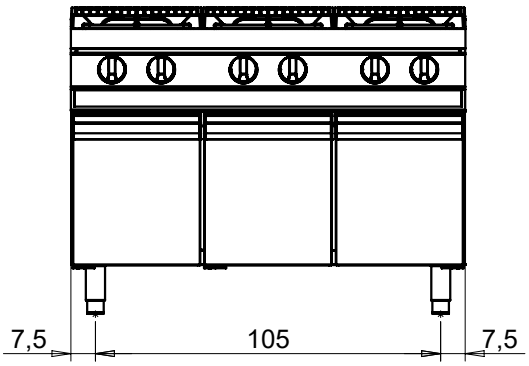

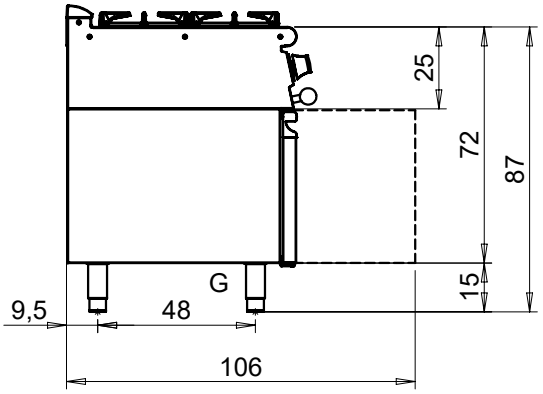

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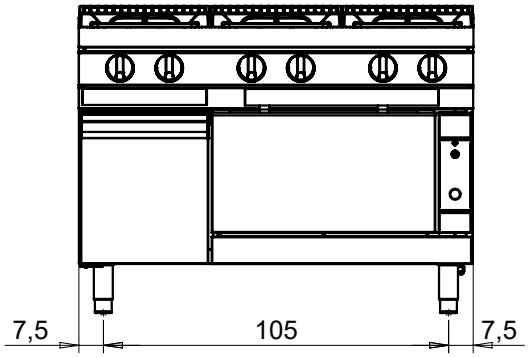

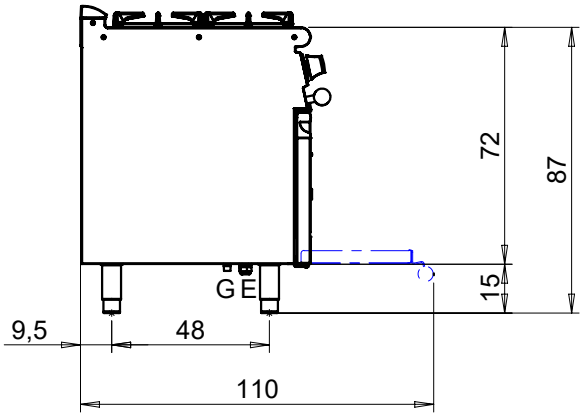

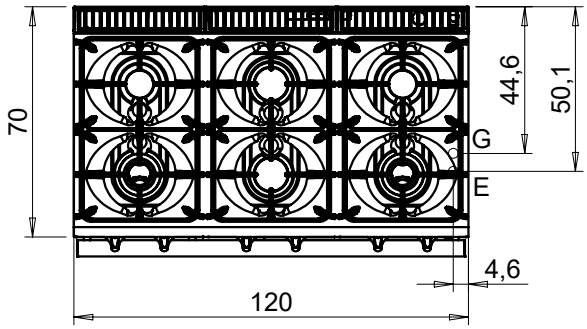

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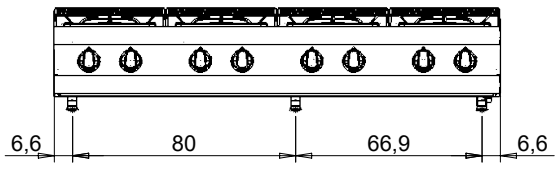
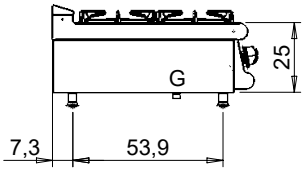
N7PC/G16..





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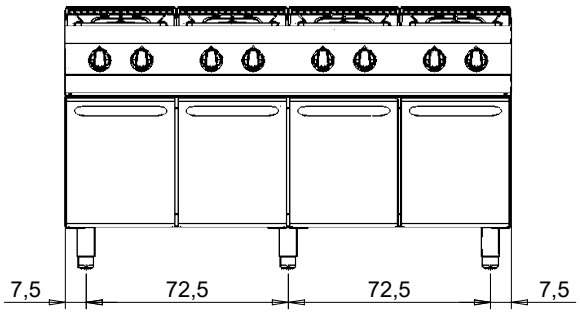

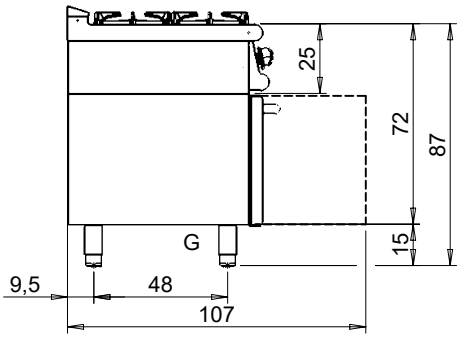

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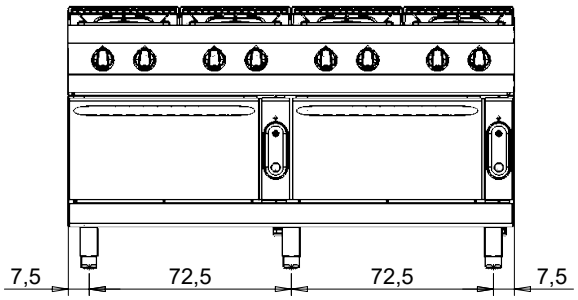
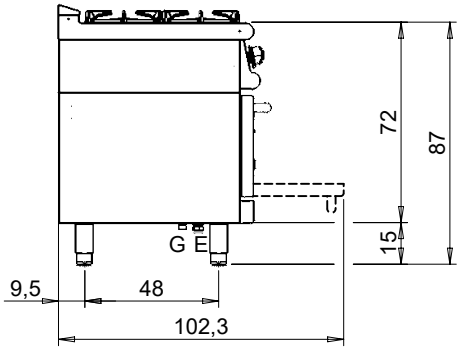
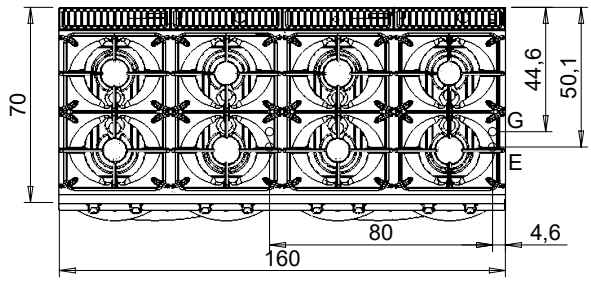
N7PCF/GE16..







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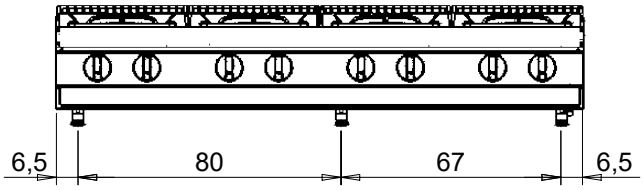
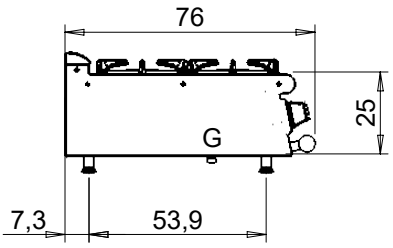
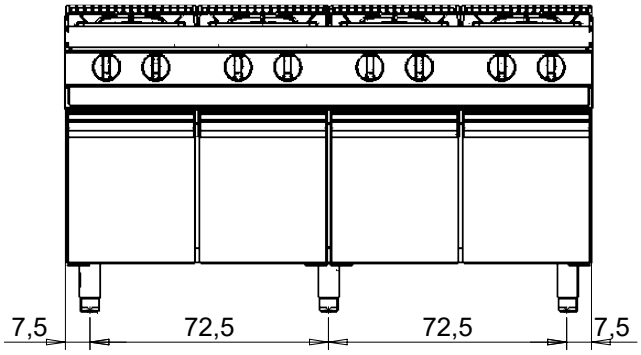
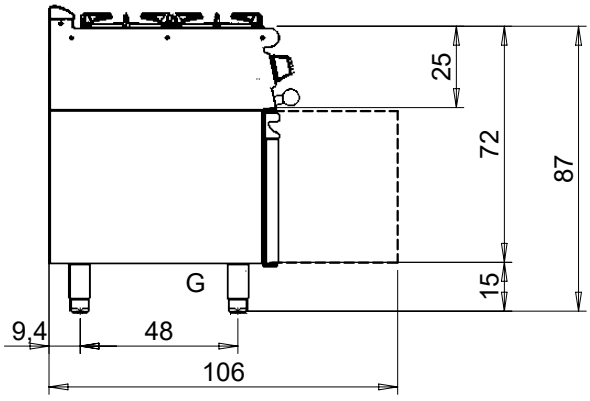
Q70PC/G16..



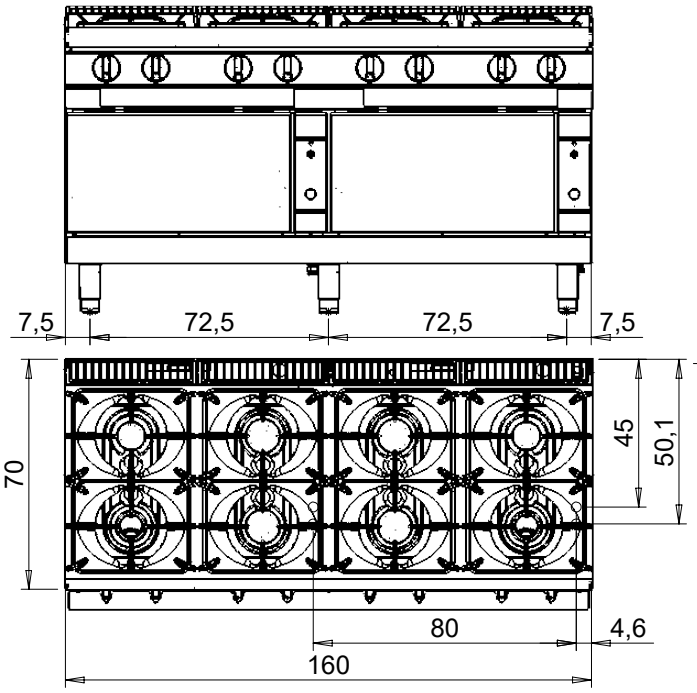


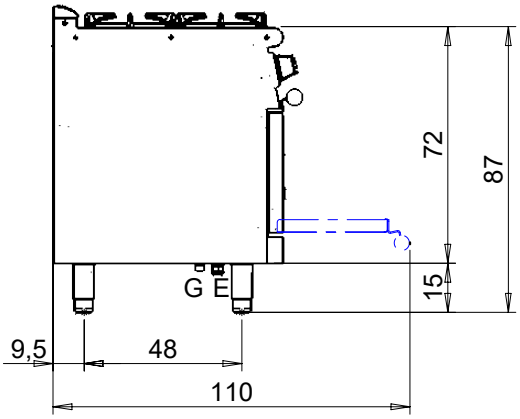
Q70PCV./G16..





Q70PCF/G16..
Q70PCF/GE16..





Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda

E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico

G Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás **EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)**

S Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água

S1 Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba

S2 Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de dépresión - Onderdrukklep - Válvula de depressão

S3 Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de agua intersticios - Afvoer water tussenruimte - Descarga de água na marmita com Sistema de aquecimento indirecto

S4 Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno

H20 Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Wateraansluiting - Junção alimentação água

A1 = Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno

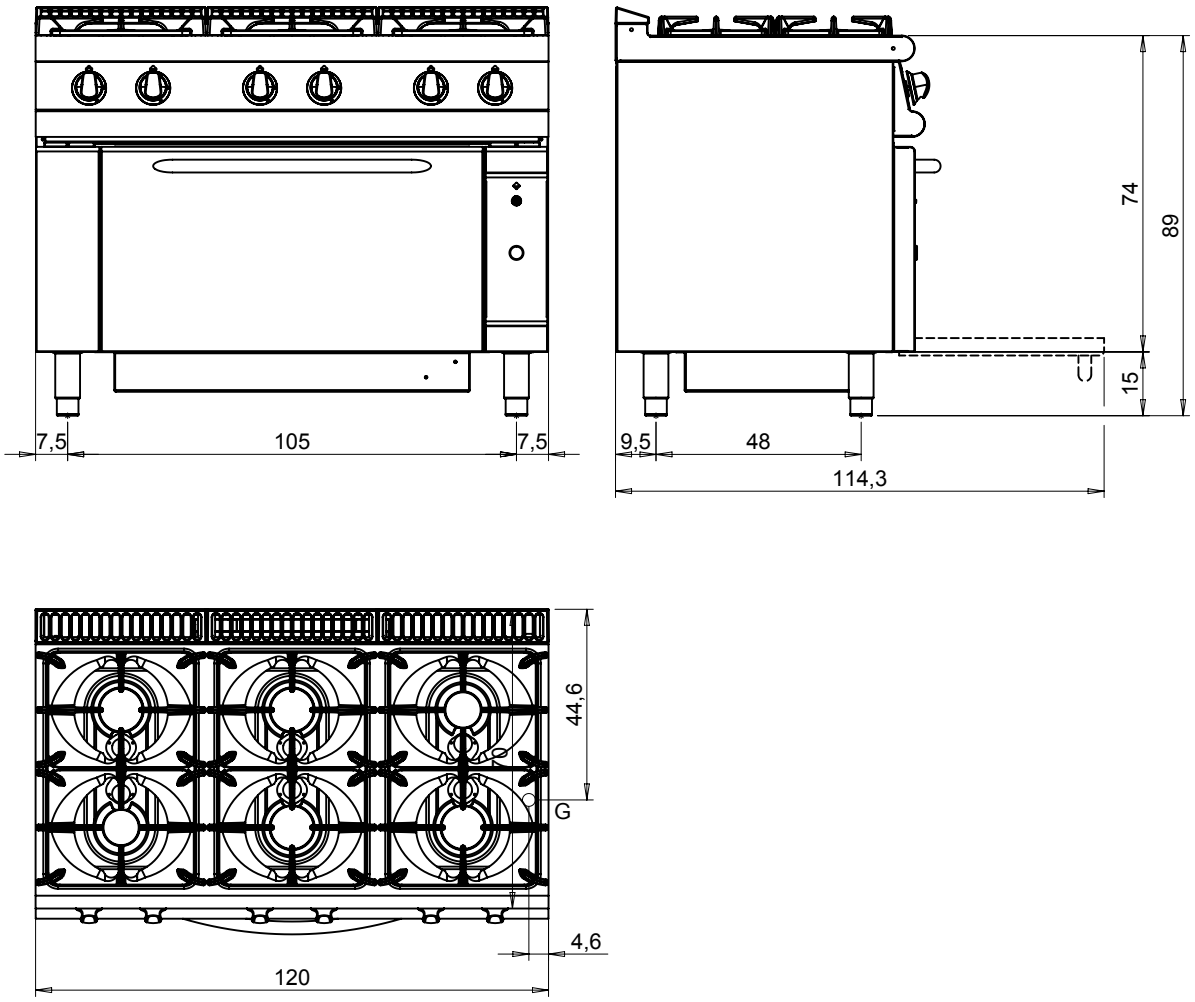
A2 = Fredda - Kalt - Cold - Froid - Fria - Koude - Frio

L Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaukraan - Torneira de nível

SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRITNINGAR

MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm
MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm

N7PCFL/G12..



Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda	
E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico	**G** Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás **EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)**
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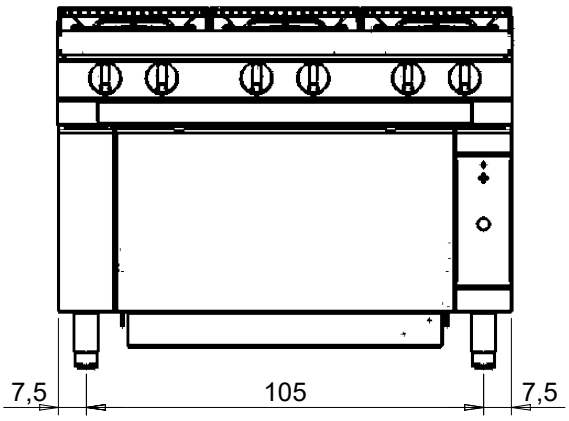
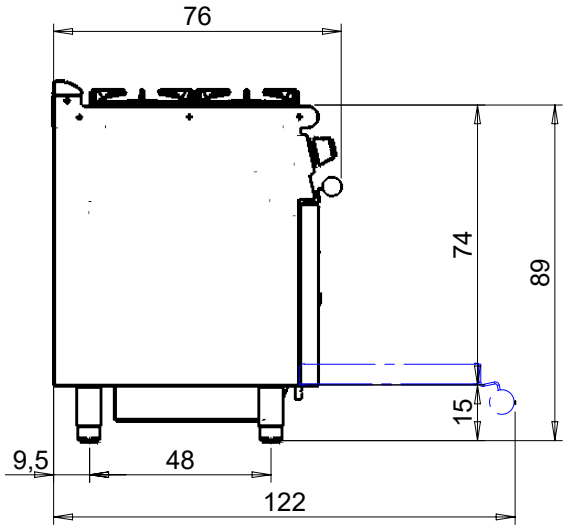
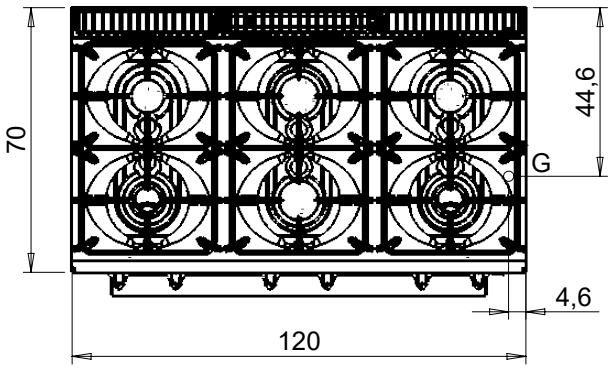
MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm

Q7PCFL/G12..







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UNIONE APPARECCHIATURE - GERÄTEZUSAMMENSCHLUSS - COMBINING APPLIANCES - UNIÓN D'APPAREIL - UNION DE VARIOS EQUIPOS - VERBINDING VAN APPARATEN - UNIÃO DE APARELHOS

Serie - Series - Série 700/900

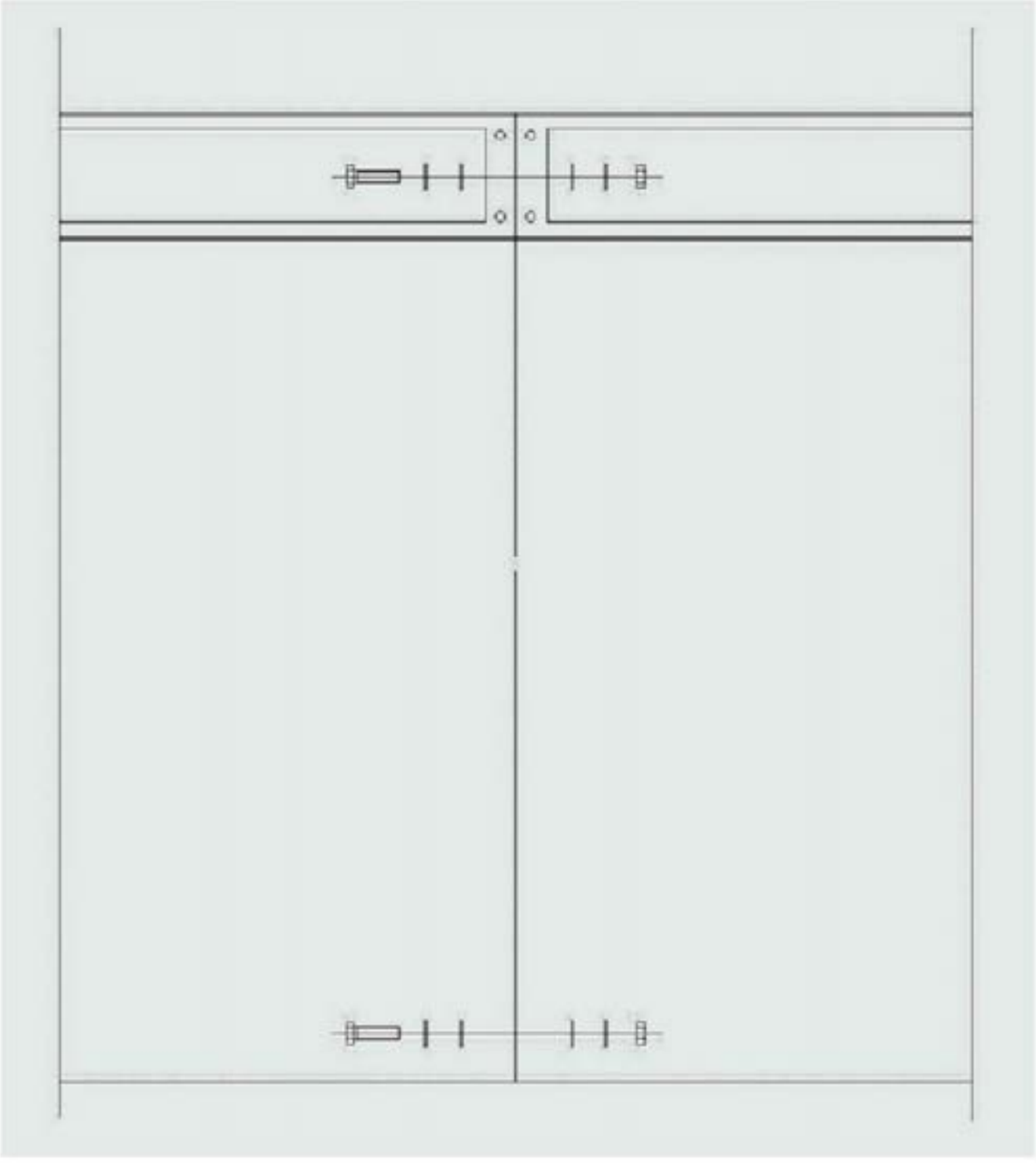
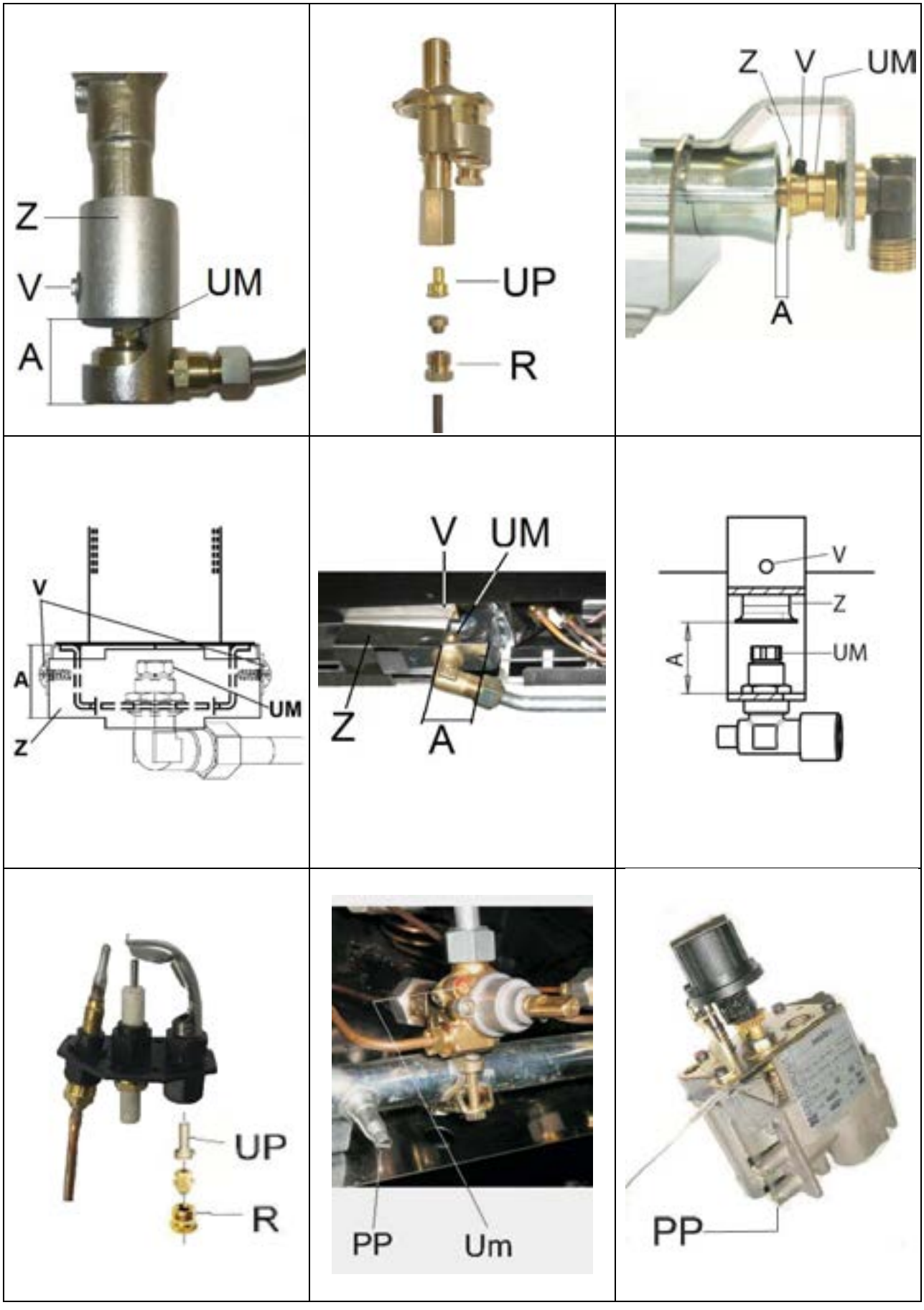


FIGURE - ABB. - FIG.



T1 Serie 700

Models.		N7PC/G 4005 – 8005 – 1205 – 1605. N7PCV/G 4005 – 8005 – 1205 – 1605. N7PCF/G 8005 – 1205 – 1605 – 8023. N7PCF/GE 8005 – 1205 – 1605 – 8023			N7PCFL/G1205
Gas	p kPa		**Open Burners** 5,7 kW 22 MJ/h Nat Gas 20.5 MJ/h L.P.G	**Oven** 6,5 kW 25 MJ/h Nat Gas 22 MJ/h L.P.G	**Large Oven** 8 kW 28 MJ/h c@at Ga2 25 MJ/h L.P.G
			Ø 103 mm		
Nat Gas	1.00	Pilot burner nozzle	32.2	32	32.2
		Burner nozzle	210	225	235
		Minimum adjusting screw	75 adjustable	---	---
		A= mm	24	26	7,0
		Pilot burner nozzle	16.2	19	16.2
L.P.G	2.65	Burner nozzle	120	125	145
(Prop)		Minimum adjusting screw	75	---	---
		A= mm	24	26	4,0

T1 QUEEN7

Models.		Q70PC/G 4005 - G8005 - G1205 - G1605 Q70PCV/G 4005 - G8005 - G1205 - G1605 Q70PCF/G 8005 - G1205 - G1605 - G8023 Q70PCF/GE 8005 - GE1205 - GE1605 - G8023			Q70PCFL/G1205
Gas	p kPa		**Open Burners** 5,7 kW 22 MJ/h Nat Gas 20.5 MJ/h L.P.G	**Oven** 6,5 kW 25 MJ/h Nat Gas 22 MJ/h L.P.G	**Large Oven** 8 kW 28 MJ/h c@at Ga2 25 MJ/h L.P.G
			Ø 103 mm		
Nat Gas	1.00	Pilot burner nozzle	32.2	32	32.2
		Burner nozzle	210	225	235
		Minimum adjusting screw	75 adjustable	---	---
		A= mm	24	26	7,0
		Pilot burner nozzle	16.2	19	16.2
L.P.G	2.65	Burner nozzle	120	125	145
(Prop)		Minimum adjusting screw	75	---	---
		A= mm	24	26	4,0

T3 Serie 700 / QUEEN7

Models Serie 700	Models QUEEN7	Open Burners	Oven	Variants	Version
N7PC/G4005	O5.NA-E2..5	n° 2 x 5,7 kW			Top
N7PC/G8005	O5.NA-E6..5	n° 4 x 5,7 kW			
N7PC/G1205	O5.NA-E/0.5	n° 6 x 5,7 kW			
N7PC/G1605	O5.NA-E/4.5	n° 8 x 5,7 kW			
N7PCV/G4005	O5.NAT-E2..5	n° 2 x 5,7 kW			Open base
N7PCV/G8005	O5.NAT-E6..5	n° 4 x 5,7 kW			
N7PCV/G1205	O5.NAT-E/0.5	n° 6 x 5,7 kW			
N7PCV/G1605	O5.NAT-E/4.5	n° 8 x 5,7 kW			
N7PCF/G8005	O5.NAD-E6..5	n° 4 x 5,7 kW	n° 1 x 6,5 kW		Gas oven
N7PCF/G1205	O5.NAD-E/0.5	n° 6 x 5,7 kW	n° 1 x 6,5 kW		
N7PCF/G1605	O5.NAD-E/4.5	n° 8 x 5,7 kW	n° 2 x 6,5 kW		
N7PCF/G8023	Q70PCF/G8023	n° 4 x 5,7 kW	n° 1 x 6,5 kW	Electric ignition Series 700 Battery ignition QUEEN7	
N7PCFL/G1205	O5.NADJ-E/0.5	n° 4 x 5,7 kW	n° 1 x 8 kW		Gas large oven
N7PCF/GE8005	Q70PCF/GE8005	n° 4 x 5,7 kW	/		Electric oven
N7PCF/GE1205	Q70PCF/GE1205	n° 6 x 5,7 kW	/		
N7PCF/GE1605	Q70PCF/GE1605	n° 8 x 5,7 kW	/		
N7PCF/GE8023	Q70PCF/GE8023	n° 4 x 5,7 kW	/	Electric ignition Serie 700 Battery ignition QUEEN7	

Q MJ/h	NAT GAS	N7PC Q70PC 22 MJ/h	N7PCF Q70PCF 25 MJ/h	N7PCFL Q70PCFL 28MJ/h		
	L.P.G	N7PC Q70PC 20.5 MJ/h	N7PCF Q70PCF 22 MJ/h	N7PCFL Q70PCFL 25 MJ/h		
GAS 1kPa m^3/h Gas consumption **	NAT	0,6	0,69	0,85		
2,65 kPa kg/h	L.P.G	0,45	0,51	0,63		
Connection gas* ISO 7/1 R 3/4 #						

T3.1 Serie 700 - QUEEN 7

Models Serie 700	Models QUEEN7	Qn Mj/h		Gas consumption **			Type
				NAT GAS	LPG		
		NAT GAS	L.P.G	m^3/h		kg/h	
N7PC/G4005	Q70PC/G4005	44	41	0,97		0,73	A1
N7PC/G8005	Q70PC/G8005	88	82	1,95		1,45	
N7PC/G1205	Q70PC/G1205	132	123	2,92		2,18	
N7PC/G1605	Q70PC/G1605	176	164	3,89		2,9	
N7PCV/G4005	Q70PCV/G4005	44	41	0,97		0,73	A1
N7PCV/G8005	Q70PCV/G8005	88	82	1,95		1,45	
N7PCV/G1205	Q70PCV/G1205	132	123	2,92		2,18	
N7PCV/G1605	Q70PCV/G1605	176	164	3,89		2,9	
N7PCF/G8005	Q70PCF/G8005	113	104	2,63		2,63	A1
N7PCF/G1205	Q70PCF/G1205	157	145	3,61		3,61	
N7PCFL/G1205	Q70PCFL/G1205	160	148	4,47		3,33	
N7PCF/G1605	Q70PCF/G1605	226	208	6,2		4,6	
N7PCF/G8023	Q70PCF/G8023	113	104	2,63		2,63	
N7PCF/GE8005	Q70PCF/GE8005	88	82	0,97		0,73	A1
N7PCF/GE1205	Q70PCF/GE1205	132	123	1,95		1,45	
N7PCF/GE1605	Q70PCF/GE1605	176	164	2,92		2,18	
N7PCF/GE8023	Q70PCF/GE8023	88	82	3,89		2,9	

T4 Serie 700

Modelli - Models - Modèles Modelle - Modellen	Alimentazione elettrica - Power supply - Speisung Alimentation electrique - Elektrische voeding		
	V	W	Cavo - Cable - Kabel H07RN - F mm^2
N7PCF/G8023	240V~ 1N - 50 Hz	5	n° 3 x 1 mm^2

T4 Serie 700 - QUEEN7

Modelli - Models - Modèles Modelle - Modellen	Forno elettrico - Electric oven Four electrique - Elektro-Backofen Elektrische oven kW	V	A	Cavo - Cable Kabel H07RN - F mm^2
N7PCF/GE8005 - Q70PCF/GE8005 N7PCF/GE8023 - Q70PCF/GE8023	6	400V~ 3N	13	n° 5 x 1,5 mm^2
N7PCF/GE1205 - Q70PCF/GE1205	6	400V~ 3N	13	n° 5 x 1,5 mm^2
N7PCF/GE1605 - Q70PCF/GE1605	12 (n°2 x 6 kW)	400V~ 3N	26	n° 5 x 2,5 mm^2

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PERSONAL PROTECTIVE EQUIPMENT

Given below is a summary table of the Personal Protective Equipment (PPE) to be used during the service life of the equipment.

Phase	Protective garments	Safety footwear	Gloves	Goggles	Ear protectors	Mask	Helmet
							
Transport		X					
Handling		X					
Unpacking		X					
Assembly		X					
Normal use	X	X	X (*)				
Adjustments		X					
Routine cleaning		X					
Extraordinary cleaning		X	X				
Maintenance		X	X (*)				
Disassembly		X					
Scrapping		X					

X (*) PPE REQUIRED

PPE AVAILABLE OR TO BE USED IF NECESSARY

PPE NOT REQUIRED

(*) The gloves used during normal Use and Maintenance must be heatproof to protect hands when the operator touches hot parts of the equipment or hot cooking substances (oil, water, steam, etc.).

The non-use of personal protective equipment by operators, specialized technicians or persons using the equipment can involve exposure to chemical hazards and possible damage to health.

RESIDUAL RISK

There are risks on the machine that have not been completely eliminated from a design standpoint or with the installation of adequate protection devices.
To provide the Customer with full information, given below are the residual risks that remain on the machine: such actions are deemed improper and therefore strictly forbidden.

RESIDUAL RISK	HAZARDOUS SITUATION	WARNING
Slipping or falling	The operator may slip due to water or dirt on the floor.	When using the equipment, use individual anti-slip protective devices.
Burn	The operator intentionally touches parts of the equipment.	When using the equipment, use individual heat protection devices.
Burn	The operator intentionally touches hot cooking substances (oil, water, steam, etc.).	When using the equipment, use individual heat protection devices.
Electric Shock (Electrocution)	Contact with live electrical parts during maintenance operations carried out with the electric panel powered. The operator intervenes (with an electric tool or without disconnecting the power) lying on the wet floor.	Maintenance of the equipment must only be carried out by qualified personnel provided with personal protective devices against electrocution.
Electric Shock (Electrocution)	Electrocution caused by malfunction of the grounding system or electrical protection devices.	Install protection devices complying with applicable regulatory requirements upstream of the equipment.
Falling from above	The operator intervenes on the machine using unsuitable systems to access the top part (e.g. ladders or climbs on it).	Do not intervene on the machine using unsuitable systems to access the top part (e.g. ladders or climbing on it).
Overturning of loads	Handling of the equipment or part of it without suitable means.	Use suitable lifting systems or accessories when handling the equipment or packaging.
Chemical	The operator comes into contact with chemicals (e.g. detergent, scale remover, etc.)	Use appropriate safety measures. Always refer to the safety data sheets and labeling of the product used. Use the personal protective equipment recommended in the safety data sheets.
Cuts	Risk of cuts on the internal parts of the machine frame during maintenance.	Maintenance must only be carried out by qualified personnel provided with personal protective equipment (cut-resistant gloves and garments covering the forearm).
Crushing	The fingers/hands of personnel can be crushed when handling movable parts.	Maintenance must only be carried out by qualified personnel provided with personal protective equipment (gloves).
Ergonomics	The operator intervenes on the appliance without the necessary personal protective equipment.	The operator must intervene on the equipment provided with personal protective equipment.

GENERAL INFORMATION

This chapter contains general information which all users of the manual must be familiar with. Specific information for individual users of the manual is provided in subsequent chapters (" INSTRUCTIONS FOR .... ").

1 APPLIANCE SPECIFICATIONS

- The appliance data plate is located inside the control panel.
- The appliance model and serial number are detailed on decals and on the packaging.

2 GENERAL PRESCRIPTIONS

The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules.

REMINDERS FOR THE INSTALLER

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions given in this manual.
- Identify the specific appliance model. The model number is detailed on the packaging and on the appliance data plate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.
- Appliances of this type are intended for use in commercial applications such as, for example, the kitchens of restaurants, canteens, hospitals and businesses such as bakers, butchers etc., but they are not intended for the continuous mass production of food.

REMINDERS FOR THE USER

- Read this manual carefully. It provides im-portant information for safe installation, use and maintenance of the appliance.
- Keep this manual in a safe place known to all users so that it can be consulted throu-ghout the working life of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians au-thorized or by licensed gasfitters complying with the AS/NZS 5601 Gas installation standards and any local authority requirements in force.
- For after-sales service, contact technical assistance centers authorized by the manufacturer and demand the use of original spare parts.
- Have the appliance serviced at least twice a year. The manufacturer recommends ta-king out a service contract.
- The appliance is designed for professional use and must be operated by trained per-sonnel.
- The appliance is to be used for cooking food as specified in the prescriptions for use. Any other use is considered to be im-proper.
- Do not allow the appliance to operate emp-ty for prolonged periods. Only pre-heat the oven just before use.
- Do not leave the appliance unattended while in operation.
- In the event of an appliance fault or malfunction, shut the gas shut-off valve and/or switch the appliance off at the main switch installed upline.

- Clean the appliance following the instruc-tions given in Chapter " INSTRUCTIONS FOR CLEANING".
- Do not store flammable materials in close proximity to the appliance. FIRE HAZARD.
- Do not obstruct any air vents or drains pre-sent on the appliance.
- Do not tamper with appliance components.
- Close doors and drawers after use.

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

REMINDERS FOR THE MAINTENANCE TECHNICIAN

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions given in this manual.
- Identify the specific appliance model. The model number is detailed on the packaging and on the appliance data plate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

REMINDERS FOR CLEANING

- Clean the satin finish stainless steel exterior surfaces, the cooking wells and the surface of the hotplates every day.
- At least twice a year, have an authorized technician clean the internal parts of the appliance.
- Do not use direct or high pressure water jets or steam cleaners to clean the appliance.
- Do not use corrosive products to clean the floor or shelf beneath the appliance.
- Do not wash the body or flame spreader of the hob burners in the dishwasher.

- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION
- DO NOT STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE
- DO NOT MODIFY THIS APPLIANCE

3 SAFETY AND CONTROL DEVICES

ELECTRIC OVEN

SAFETY THERMOSTAT

The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules.

- The appliance is equipped with a manual reset safety thermostat which interrupts heating when the operating temperature exceeds the maximum permitted value.
- Per ripristinare il funzionamento dell' apparecchiatura e' necessario rimuovere il pannello frontale e premere il pulsante di ripristino del termostato.Questa operazione puo' essere effettuata solo da un tecnico qualificato e autorizzato.

4 DISPOSAL OF PACKAGING AND THE APPLIANCE

PACKAGING

The packaging is made using environmentally friendly materials. The plastic recyclable components are:

- the transparent cover, the bags containing the instructions manual and nozzles (made of polyethylene - PE.).
- the straps (in polypropylene - PP).

APPLIANCE

The appliance is manufactured 90% from recyclable metals (stainless steel, aluminum sheet, copper....).

The appliance must be scrapped in compliance with current regulations governing such disposal.

- It must be disposed of properly.
- Make the appliance unusable before scrapping.

5 RISKS DUE TO NOISE

- As regards airborne acoustical noise emissions, the A-weighted sound pressure level is below 70 dB(A).

INSTRUCTIONS FOR INSTALLATION

REMINDERS FOR THE INSTALLER

The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules.

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions given in this manual.
- Identify the specific appliance model. The model number is detailed on the packaging and on the appliance data plate.
- The appliance must be installed in a well-ventilated room in accordance with the installation stadards (AS/NZS 5601).
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

THIS APPLIANCE MUST BE INSTALLED BY AN AUTHORISED PERSON IN ACCORDANCE WITH AS/NZS 5601, THIS INSTRUCTION MANUAL, LOCAL AUTHORITY, GAS ELECTRICITY AND ANY OTHER RELEVANT STATUTORY REGULATIONS

6 REFERENCE STANDARDS AND LAWS

Install the appliance in compliance with current safety regulations.

Install the appliance in compliance with current regulations.

7 HANDLING

The packaging is marked with warning symbols that indicate the precautions to be taken when handling the appliance to avoid damage.The appliance must only be handledusing suitable equipment. If lifting equipment is used, such as forklift trucks or similar, make sure that the appliance is in a stable position.

8 UNPACKING

Check the state of the packaging and in the event of damage, ask the delivery person to inspect the goods. In case of any doubt, do not operate this unit and call immediately the appliance supplier.
Arrange the packing elements far from children, because they can be dangerous.

- Remove the packaging.
- Remove the protective film from the exterior and interior panels. Use a suitable solvent to remove any residual adhesive from the panels.

9 POSITIONING

- The overall dimensions of the appliance and the position of connections are given on the installation diagram at the start of this manual.
- The appliance can be installed singly or in combination with other appliances in the same product range.
- Adjust the height of the unit turning the adjustable feet.
- The appliance is not suitable for integrated installation.
- Position the appliance at least 10 cm from adjacent walls. This distance can be reduced in the presence of non-combustible walls or heat-insulated walls.
- Level the appliance by means of the height-adjustable feet.
- The countertop appliance weighing less than 40kg, where installed singly, must be secured using the flanged feet provided.
- Ensure areas are suitably insulated if required in accordance with the installazione standard (AS/NZS 5601).
- The overall dimensions of the equipments are indicated in the installations diagram pages.

ON COMPETION OF INSTALLATION CHECK TO ENSURE THE APPLIANCE IS OPERATING CORRECTLY

APPLIANCE ASSEMBLY WITH BASE, BRIDGE, AND CANTILEVER SOLUTIONS

Follow the instructions provided with the type of support utili-zed.

FIXING THE APPLIANCE TO THE FLOOR

Appliances of 40cms in width installed alone must be fixed to the floor. Use the flanged feet provided.

JOINING APPLIANCES TOGETHER IN LINE

- Pull out the control knobs , remove control panel.
- Place the appliances side by side and adjust the tops to the same height.
- Unite the appliances using the screws.

10 FUMES EXHAUST SYSTEM

Provide a fumes exhaust system based on the "Type" of appliance.The "Type" is stated on the appliance dataplate.

APPLIANCE TYPE "A1"

- Position the "A1" type appliance below an extractor hood to ensure smoke and fumes generated by cooking are removed.

APPLIANCE TYPE "B21"

- Position the "B21" type appliance below an extractor hood.

APPLIANCE TYPE "B11"

- Fit the "B11" type appliance with a suitable flue, available from the appliance manufacturer. Follow the assembly instructions provided with the flue.
- Connect the flue to a 150/155 mm diameter hose, heat resistant to 300°C.
- Vent to the outside or into an efficient flue. The hose length must not exceed 3 metres.

Refer to the data plate on the appliance for relevant technical information e.g. gas tupe, consumption, test pressure, etc.

11 CONNECTIONS

The position and dimensions of connections are given in the installation diagram at the start of this manual.

CONNECTION TO THE GAS SUPPLY (IMPORTANT!)

Check the compatibility of the gas supply. Check the details given on the decals on the packing and on the appliance. If necessary, convert the appliance to the type of gas utilized. Follow the instructions in the next paragraph "Conversion to a different type of gas".

On top appliances a rear connection is also available. Remove the plug present and screw it tightly onto the front connector.

- A rapid-action gas shut-off valve must be fitted upstream of the appliance in an easily accessible position.
- Do not use connection pipes having a diameter smaller than that of the appliance's gas connector. Ensure installation is "pipesized" for the whole installation.
- Once the appliance has been installed, check for leaks at the connection points in accordance with standard operations. Use soapy watrer to check connections for leaks. **Warning: Do not use naked flame to check for gas leaks!**
- Clean the pipes to remove any dust, dirt or foreign material which could block the supply.

ELECTRICAL CONNECTIONS

Check that the appliance is designed to operate at the voltage and frequency of the power supply present on site. Check the details given on the appliance data plate.

If used, the symbol  indicates:

CAUTION - HAZARDOUS VOLTAGE.

- Install an adequately rated omnipolar circuit-breaker upline of the appliance in an easily accessible point, in compliance with installation regulations; the circuit breaker must guarantee immediate omnipolar disconnection from the mains, with a minimum contact opening that allows complete disconnection in overvoltage category III conditions. The maximum permitted current dispersion is 1mA/kW.
- For electrical connection, use a rubber-sheathed flexible cable which is oil resistant, type H05RN-F or H07RN-F, for cable size consult the technical data table.
- Connect the power supply cable to the terminal board as shown in the wiring diagram supplied with the appliance.
- Secure the power supply cable with the cable clamp.
- Protect the power supply cable on the outside of the appliance with a rigid plastic or metal pipe.
- If the power supply cable is damaged, it must be replaced by the manufacturer or the technical after-sales service or, in any case, by a suitably qualified technician, so as to avoid any risk whatsoever.

PROTECTIVE EARTH AND EARTH BONDING CONNECTIONS

Connect the appliance to an efficient ground circuit. Connect the earth conductor to the terminal with the symbol  located next to the main terminal board.

Connect the metal structure of the appliance to the equipotential node. Connect the conductor to the terminal with the symbol  on the outside part of the bottom.

- This symbol indicates that the appliance must be included in an equipotential system connected in compliance with current regulations.

CONNECTION TO THE WATER SUPPLY

The appliance must be connected to a potable water supply.

- Install a mechanical filter and a shut-off valve upstream of the appliance in an easily accessible point.
- Make sure the water circuit is free from ferrous particles before connecting the filter and the appliance.
- Seal any unused connectors with a plug.
- Once the appliance has been installed, check for leaks at the connection points.
- Hot water connection: the water temperature must not exceed 60°C.
- The water inlet pressure must be between 150 kPa and 300 kPa. Use a pressure reducer if the inlet pressure is above the maximum permitted level.
- The appliance is intended to be permanently connected to the mains water supply and not via disconnectable fittings.

CONNECTION TO THE WATER DRAIN

The water drainage system must be provided using materials resistant to temperatures of 100 °C. The bottom of the appliance must not be subjected to steam produced by drainage of hot water. Install a siphoned floor drain with grating below the water drain cock of Boiling pans and in front of Bratt pans.

12 CONVERSION TO A DIFFERENT TYPE OF GAS

Table T1 specifies, for each country:

- which gas can be used for the appliance.
- the nozzles and settings foreach gas that can be used.For nozzles, the number indicated in table T1 is also stamped on the nozzle body.
- Any conversion to be carried out must be done by an authorised person in accordance with the supplied instructions.
- The use of flexible hoses: Where it is intended to connect the appliance to the gas supply using a flexible hose, it is important to use the correct type axssembly for the application. Refer to AS/NZS 5601 for hose connection requirements. The mounting of the hoses must comply with AS/NZS1869 - Class B and be kept as short as possibile. A chain must be fitted to restrict the appliance movement to no more than 80% of the hose lenght.

To convert the appliance to the local gas type, follow the instructions given in atable T1 and carry out the steps below:

- Replace the main burner nozzle (UM).
- Adjust the main burner's air regulator to distance A.
- Replace the pilot burner nozzle (UP).
- Adjust the pilot burner air flow (if necessary).
- Replace the gas valve minimum nozzle (Um).
- Affix the adhesive tab indicating the new type of gas used.The nozzles and adhesive tabs are supplied with the appliance.
- The section of the gas supply line must be sufficient to ensure the gas flow necessary for full operation of all of the appliances connected to the piping. Ensure an isolation valve and union is fitted at the inlet piping of the appliance.
- For NG & LPG appliances, the regulator supplied with the appliance must be fitted between the gas valve and the appliance inlet.
- The costant outlet pressure will be guaranted by the gas pressure regulator that regulates varying inlet pressures.
- When the regulator is fitted, it must be adjusted to the correct pressure whien the burners are operating.

Test point pressure are: 1.0kPa for Natural GAS
2.65kPa for L.P.G. (Propane)

- Make sure the appliance is suittable for the type of gas available, verify it on the data plate.
- The supply pressure must be measured with the appliance operating, using a monometer (min 0.1kPa).
- Ensure gas is turned off.
- Remove the control panel
- Remove test point screw from the pressure test point and connect the manometer.
- Turn the gas on slowly, light the applicable burners and compare the vallue read on the manometer with that given on the data plate
- If the manometer gives a pressure outside the range adjust the gas regulator supplying the appliance. If the pressure cannot be adjusted to the correct value check the installation to determine problem.
- Set operating pressure with 50% of burners operating

GAS HOB

REPLACING THE MAIN BURNER NOZZLE

- Remove the control panel.
- Slacken screw V.
- Remove nozzle UM and replace it with the one indicated in table T1.
- Retighten nozzle UM.
- Adjust air regulator Z to distance A as shown in table T1.
- Retighten screw V fully.
- Re-assemble all parts. For assembly, proceed in reverse order.

REPLACING THE MINIMUM ADJUSTMENT SCREW

- Remove the control panel.
- Remove nozzle UM and replace it with the one indicated in table T1.
- Retighten nozzle UM.
- Re-assemble all parts. For assembly, proceed in reverse order.

REPLACING THE PILOT BURNER NOZZLE

- Remove the control panel.
- Remove the control panel and internal guards.

Remove the pilot burner protection.

- Remove the 2 screws securing the pilot burner to the hob and pull the pilot burner out by approx. 10 cm.
- Undo connector R.
- Remove nozzle UP and replace it with the one indicated in table T1.
- Retighten the connector R. Re-assemble all parts.
- For assembly, proceed in reverse order.

GAS OVEN

REPLACING THE MAIN BURNER NOZZLE AND ADJUSTING THE PRIMARY AIR FLOW.

- Remove the panel below oven door.
- Slacken screw V.
- Remove nozzle UM and replace it with the one indicated in table T1.
- Retighten nozzle UM.
- Adjust air regulator Z to distance A as shown in table T1.
- Retighten screw V fully.
- Re-assemble all parts. For assembly, proceed in reverse order.

REPLACING THE PILOT BURNER NOZZLE

- Remove the panel below oven door.
- Undo connector R.
- Remove nozzle UP and replace it with the one indicated in table T1.
- Retighten connector R.
- Re-assemble all parts. For assembly, proceed in reverse order.

13 COMMISSIONING

See Chapter " INSTRUCTIONS FOR MAINTENANCE".

INSTRUCTIONS FOR USE

REMINDERS FOR THE USER

The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules.

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.

- Keep this manual in a safe place known to all users so that it can be consulted throughout the working life of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions given in this manual.
- For after-sales service, contact technical assistance centers authorized by the manufacturer and demand the use of original spare parts.
- Have the appliance serviced at least twice a year. The manufacturer recommends taking out a service contract.
- The appliance is designed for professional use and must be operated by trained personnel.
- The appliance is to be used for cooking food as specified in the prescriptions for use. Any other use is considered to be improper.
- Do not allow the appliance to operate empty for prolonged periods. Only pre-heat the oven just before use.
- Do not leave the appliance unattended while in operation.
- In the event of an appliance fault or malfunction, shut the gas shut-off valve and/or switch the appliance off at the main switch installed upline.
- Clean the appliance following the instructions given in Chapter " INSTRUCTIONS FOR CLEANING".
- Do not store flammable materials in close proximity to the appliance. FIRE HAZARD.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.
- Do not pour water in the container when it is empty and hot, as the burners may go out.
- The use of personal safety equipment is recommended - risk of very hot food being scattered.
- During appliance operation, the floor surrounding the appliance may become slippery: exercise caution and take all suitable measures to prevent falls.
- Take care when handling accessories (e.g. pans) and movable parts of the appliance to use the correct posture.
- Appliances of this type are intended for use in commercial applications such as, for example, the kitchens of restaurants, canteens, hospitals and businesses such as bakers, butchers etc., but they are not intended for the continuous mass production of food.

USING THE GAS HOB

REMINDERS FOR USE

- The appliance is designed for cooking foods contained in pots and pans.
- The pilot burners have to be turned on manually.
- Check that the flame spreaders are correctly placed on the burners.
- Check that the pan support grilles are positioned correctly.
- Use pots with a diameter between 150 and 300 mm on the 3.5 kW burner.
- Use pots with a diameter between 150 and 380 mm on the 5.7 kW burner.
- Use pots with a diameter between 150 and 420 mm on the 7 kW burner.
- Use pots with a diameter between 150 and 500 mm on the 10 kW burner.

BURNER IGNITION AND EXTINCTION

The gas tap control knob has the following positions:


Off


Pilot ignition


Minimum flame


Maximum flame

Pilot ignition

Press and turn the knob to position " ".

- Press the knob down fully and light the pilot with a flame.
- Hold the knob down for about 20 seconds before releasing it. If the pilot flame goes out, repeat the operation.

IF THE ANY OF FOLLOWING CONDITIONS ARE NOTICED, PLEASE TURN THIS APPLIANCE OFF AND CONTACT YOUR AUTHORIZED SERVICE AGENT: INCOMPLETE IGNITION, APPRECIABLE YELLOW TIPPING OF BURNERS, CARBON DEPOSITION, BURNER LIGHT BACK OR OBJECTIONABLE ODOURS

Main burner ignition

Turn the knob from position " " to " ".

Next, depending on cooking requirements, turn the knob to any position between " " and " ".

Switching off

To switch the main burner off, turn the knob to position " ".

To switch off the pilot flame, press and turn the knob to position " ".

USING THE SOLID TOP HOB/SIMPLE SERVICE

REMINDERS FOR USE

- The appliance is designed for cooking foods contained in pots and pans.
- The highest temperatures are in the center of the hotplate.
- Check that the flame spreaders are correctly placed on the burners.Raise the central disc on the hotplate.

BURNER IGNITION AND EXTINCTION

Pilot ignition

Press and turn the knob to position " ".

- Press the knob down fully and light the pilot using the piezo-electric igniter.
- Hold the knob down for about 20 seconds before releasing it. If the pilot flame goes out, repeat the operation.
- The pilot flame can be seen through the peep hole on the control panel.
- The pilot burner can be lit with a flame. Raise the central disc on the hotplate.

The gas tap control knob has the following positions:

Off

Pilot ignition

Minimum flame

Maximum flame

Main burner ignition

Turn the knob from position " " to " ".

Next, depending on cooking requirements, turn the knob to any position between " " and " ".

Switching off

To switch the main burner off, turn the knob to position " ".

To switch off the pilot flame, press and turn the knob to position " ".

USING THE GAS OVEN

REMINDERS FOR USE

- The appliance is designed for cooking foods placed on the grilles provided.
- Do not leave the door even partially open during use.

BURNER IGNITION AND EXTINCTION

The control knob for the thermostatic valve has the following positions:

Off

Pilot ignition

80 Minimum cooking temperature

320 Maximum cooking temperature

Pilot ignition

Press and turn the knob to position " ".

- Press the knob down fully and light the pilot using the piezo-electric igniter.
- Hold the knob down for about 20 seconds before releasing it. If the pilot flame goes out, repeat the operation.
- The pilot flame can be seen through the peep hole on the floor of the oven. First of all lift the peep hole cover.
- The pilot flame can be lit with a flame.

Main burner ignition

- Turn the knob to the chosen temperature setting for cooking.

Switching off

To switch the main burner off, turn the knob to position " "

To switch off the pilot flame, press and turn the knob to position " ".

USING THE ELECTRIC OVEN

REMINDERS FOR USE

- The appliance is designed for cooking foods placed on the grilles provided.
- Do not leave the door even partially open during use.
- The appliance is equipped with a manual reset safety thermostat which interrupts heating when the operating temperature exceeds the maximum permitted value.

SWITCHING ON AND OFF

The electric oven is controlled by two knobs (for selecting the type of heating and the cooking temperature). A yellow indicator light indicates operation of the heating elements.

The control knob has the following positions:

0 Off

1 Top element (grill) on

2 Bottom element on

3 Top element + bottom element on

The thermostat control knob has the following positions:

0 Off

110°C Minimum temperature

280°C Maximum temperature

Switching on

- Turn the control knob to the chosen position.
- Turn the thermostat knob to the chosen temperature setting for cooking.
- The yellow indicator light switches on.
- The yellow indicator light switches off when the oven reaches the set temperature.

Switching off

- Turn the thermostat knob to position "0".
- Turn the knob to position “ 0 ”.

USING THE GRILL

SWITCHING ON AND OFF

The control knob has the following positions:

0 Off

1 On

Switching on

- Turn the control knob to the chosen position.

Switching off

- Turn the knob to position “ 0 ”.

14 PROLONGED DISUSE

Before any prolonged disuse of the appliance, proceed as follows:

- Clean the appliance thoroughly.
- Rub stainless steel surfaces with a cloth soaked in Vaseline oil to create a protective film.
- Leave lids open.
- Close the valves and turn off the electrical power supply at the main switch.

Following prolonged disuse, proceed as follows:

- Inspect the appliance thoroughly before using it again.
- Allow electric appliances to operate at the lowest temperature for at least 60 minutes.

INSTRUCTIONS FOR CLEANING

REMINDERS FOR CLEANING

The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules.

- Disconnect the appliance electrical power supply, if present, before proceeding with any operation.
- Clean the satin finish stainless steel exterior surfaces, the cooking wells and the surface of the hotplates every day.
- At least twice a year, have an authorized technician clean the internal parts of the appliance.
- Do not use direct or high pressure water jets or steam cleaners to clean the appliance.
- Do not use corrosive products to clean the floor or shelf beneath the appliance.
- Do not wash the body or flame spreader of the hob burners in the dishwasher.

SATIN FINISH STAINLESS STEEL SURFACES

- Clean the surfaces with a cloth or sponge using water and proprietary non-abrasive detergents. Follow the grain of the satin finish. Rinse repeatedly and dry thoroughly.
- Do not use pan scourers or other iron items.
- Do not use chemical products containing chlorine.
- Do not use sharp objects which might scratch and damage the surfaces.

HOTPLATE RANGE

- Clean surfaces with a damp cloth.
- Switch on for a few minutes to dry rapidly.
- Lubricate surfaces with a fine coat of food grade oil.

INSTRUCTIONS FOR MAINTENANCE

REMINDERS FOR THE MAINTENANCE TECHNICIAN

The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules.

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Disconnect the appliance electrical power supply, if present, before proceeding with any operation.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions given in this manual.
- Identify the specific appliance model. The model number is detailed on the packaging and on the appliance data plate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

CONVERSION TO A DIFFERENT TYPE OF GAS

See Chapter " Instructions for installation ".

COMMISSIONING

Following installation, conversion to a different type of gas or any maintenance operations, check appliance operation. In the event of any malfunction, consult the next paragraph"Troubleshooting".

GAS APPLIANCES

Switch on the appliance as directed in the instructions and reminders for use given in Chapter " INSTRUCTIONS FOR USE " and check:

- the gas supply pressure (see next Paragraph).
- the correct ignition of the burners and the effectiveness of the fumes removal system.

CHECKING THE GAS SUPPLY PRESSURE

- To measure the gas supply pressure use a manometer with a minimum definition of 0.1 mbar.
- Remove the control panel.
- Remove the screw from the pressure test point PP and connect the manometer to the test point.
- Make the measurement with the appliance in operation.

ATTENTION ! If the gas supply pressure is not within the limits (Min. - Max) indicated in Table T2, cease operation of the appliance and contact the gas utility company.

- Disconnect the manometer and retighten the retaining screw on the pressure connection.

ELECTRICAL APPLIANCES

Switch on the appliance as directed in the instructions and reminders for use given in Chapter " INSTRUCTIONS FOR USE " and check:

- the current values of each phase.
- the correct operation of the heating elements.

15 TROUBLESHOOTING

GAS HOB

The pilot burner does not light

Possible causes:

- Insufficient gas supply pressure.
- Blocked tubing or nozzle.
- Defective gas tap or valve.

Pilot burner goes out during use

Possible causes:

- Insufficient gas supply pressure.
- Defective gas tap or valve.
- Defective thermocouple or insufficient heating.
- Thermocouple incorrectly connected to gas tap or valve.
- Knob of gas tap or valve not pressed sufficiently.

The main burner does not light (even though pilot is lit)

Possible causes:

- Insufficient gas supply pressure.
- Blocked tubing or nozzle.
- Defective gas tap or valve.
- Defective burner (gas outlet holes clogged).

GAS OVEN

The pilot burner does not light

Possible causes:

- Insufficient gas supply pressure.
- Blocked tubing or nozzle.
- Defective gas tap or valve.
- Igniter defective or not properly connected.
- Igniter or igniter wire defective.

Pilot burner goes out during use

Possible causes:

- Insufficient gas supply pressure.
- Defective gas tap or valve.
- Defective thermocouple or insufficient heating.
- Thermocouple incorrectly connected to gas tap or valve.
- Knob of gas tap or valve not pressed sufficiently.

The main burner does not light (even though pilot is lit)

Possible causes:

- Insufficient gas supply pressure.
- Blocked tubing or nozzle.
- Defective gas tap or valve.
- Defective burner (gas outlet holes clogged).

Heating cannot be adjusted.

Possible causes:

- Defective gas valve.

ELECTRIC OVEN

The appliance does not heat.

Possible causes:

- Temperature thermostat defective.
- Heating elements defective.
- Safety thermostat tripped.

Heating cannot be adjusted.

Possible causes:

- Temperature thermostat defective.

16 REPLACING COMPONENTS

REMINDERS FOR REPLACING COMPONENTS.

- Disconnect the appliance electrical power supply, if present, before proceeding with any operation.
- After replacing a gas system component, check for gas leaks at connection points.
- After replacing an electrical system component, check it is correctly wired.

GAS HOB

Replacing the gas tap.

- Remove the control panel.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order

Replacing the pilot burner and thermocouple.

- Remove the control panel.
- Remove the panstand grids and burners

Remove the pilot burner protection.

- Remove the 2 screws securing the pilot burner to the hob and pull the pilot burner out by approx. 10 cm.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

GAS OVEN

Replacing the gas valve and piezo igniter

- Remove the control panel.
- Remove the bulb from its seat on the side of the oven.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

Replacing the burner

- Remove the panel below oven door.
- Remove the floor and the plate positioned on top of the burner.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

Replacing the pilot burner and igniter.

- Remove the panel below oven door.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

Replacing the thermocouple

- Remove the control panel.
- Remove the panel below oven door.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

ELECTRIC OVEN

Replacing the knob and indicator light.

- Remove the control panel.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

Replacing the working thermostat and safety thermostat.

- Remove the control panel.
- Remove the bulb from its seat on the side of the oven.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

Replacing the heating element

- Remove the oven floor (only for lower heating elements).
- Undo the screw securing the element to the oven and pull the element out by approx. 10 cm.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

17 CLEANING THE INTERIOR

- Check the condition of the inside of the appliance.
- Remove any built-up dirt.
- Check and clean the fumes exhaust system.

18 MAIN COMPONENTS

GAS HOB

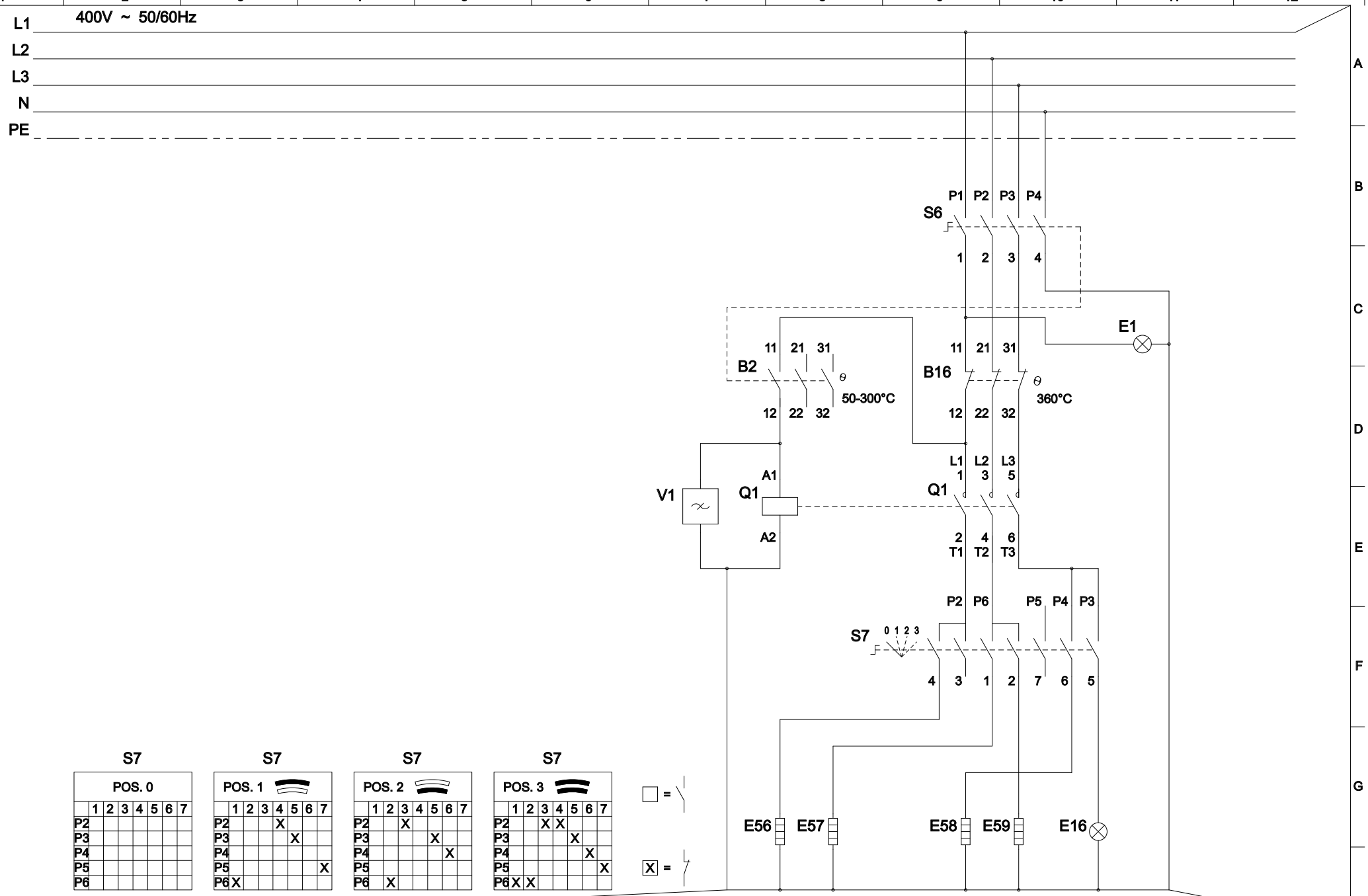
- Gas tap
- Main burner
- Pilot burner
- Thermocouple

GAS OVEN

- Gas valve
- Main burner
- Pilot burner
- Thermocouple
- Igniter
- Piezoelectric ignition

ELECTRIC OVEN

- Control knob
- Working thermostat
- Safety thermostat
- Heating element
- Indicator light.



PROGETTO
BANCA DIS.
TIPICO

REV.	MODIFICA	DATA	APPR.
a	AGGIUNTO FILTRO V1	12/9/2007	Mauro De Polan

DATA	28/5/2007
DISEG.	MARCO T.
VISTO	Mauro De Polan
APPR.	APPR.

SOST. IL:
SOST. DA:
ORIGINE:

baron

7FCFEE0M-7FCFEE20-7TFFEE0M-7TFFEE20-7TMMEE0XSY-7TMMFEE120-4PCFEE0M-4PCFEE20-01TFEE0M
9TPFTEE120-9TPMFGE0XSY-9TPMFGE120-7FTTFGE000-7FTTFGE020-7FTTFGE0C6-7FTTFGE0C8
9FTTFGE000-9FTTFGE020-9FTTFGE0C6-9FTTFGE0C8-7FOJE006-7FOJE000-9FOJE006-9FOJE000

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DIN 6771/5

827LE0035

7PCF/GE800-7PCF/GE120-7TPF/GE800-7TPF/GE120-7TPMF/GE800SX-7TPMF/GE120-9PCF/GE800-9PCF/GE120-9TPF/GE800-9TPF/GE120-9TPMF/GE800SX-9TPMF/GE120-7FTTF/GE800-7FTTF/GE820-7FTTF/GE805-7FTTF/GE825-9FTTF/GE800-9FTTF/GE820-9FTTF/GE805-9FTTF/GE825-7FO/E805-7FO/E800-9FO/E805-9FO/E800 3/N/PE~400V 50-60Hz

Codice	Sigla	Descrizione	Coordinate 827SC0035	Caratteristiche elettriche
6A046001	S6	COMMUTATORE SCHALTER CONMUTADOR COMMUTATEUR SWITCH	X	3F
MA1309000	S7	COMMUTATORE SCHALTER CONMUTADOR COMMUTATEUR SWITCH	X	4 POS.
826630123	B2	TERMOSTATO DI CONTROLLO STEUERTHERMO-STAT TERMOSTATO DE CONTROL THERMOSTAT DE CONTROLE CONTROL THERMOSTAT	X	50 - 300°C - 3F
826630130	B16	TERMOSTATO DI SICUREZZA SICHERHEITSTHER-MOSTAT TERMOSTATO DE SEGURIDAD THERMOSTAT DE SECURITE SAFETY THERMOSTAT	X	360°C - 3F
826620041	E56-57-58-59	ELEMENTO RISCALDANTE HEIZELEMENT ELEMENTO CALENTADOR ELEMENT CHAUFFANT HEATING ELEMENT	X	1500W - 230V
6A038507	E1	LAMPADA DI LINEA LEITUNGSKON-TROLLEUCHTE LUZ INDICADORA DE LÍNEA VOYANT DE LIGNE LINE PILOT LAMP	X	400V - 150°C
6A039207	E16	LAMPADA DI FUNZIONAMENTO BETRIEBSKONTROLLEUCHTE LUZ INDICADORA DEL FUNCIONAMIENTO VOYANT DU FONCTIONNEMENT OPERATION PILOT LAMP	X	400V - 150°C
6A047031	Q1	CONTATTORE SCHÜTZ CONTACTOR CONTACTEUR CONTACTOR	X	230V - 20A
826630270	V1	FILTRO DI RETE NETZFILTER FILTRO DE RED FILTRE DE RESEAU MAINS FILTER	X	500Vac