



1051403 / 1051503 / 1051603

FORNELLONI

ISTRUZIONI PER L'INSTALLAZIONE, USO E MANUTENZIONE

Leggere attentamente il libretto e conservarlo con cura per tutta la durata del prodotto.

Leggere le istruzioni prima dell'installazione e utilizzo dell'apparecchiatura!

IT – CH

GAS-HOCKERKOCHER

ANWEISUNGEN FÜR INSTALLATION, GEBRAUCH UND WARTUNG

Die Bedienungsanleitung aufmerksam lesen und sorgfältig aufbewahren.

Lesen Sie die Anweisungen vor der Installation und Inbetriebnahme des Gerätes!

**DE – AT – IT
BE – LU – CH**

MULTI-GAS STOCK POTS

INSTRUCTIONS FOR INSTALLATION, OPERATION AND MAINTENANCE

Read the manual thoroughly and keep it in a safe place throughout the product's service life.

Read the general information before installing and commissioning this appliance!

GB – IE – MT

RECHAUDS MULTI-GAZ

INSTRUCTIONS POUR INSTALLATION, EMPLOI ET ENTRETIEN

Lire attentivement le manuel et le conserver avec soin pendant toute la durée du produit.

Lisez les instructions avant d'installer et d'utiliser l'équipement!

**FR – BE – LU
CH**

COCINAS

INSTRUCCIONES PARA INSTALACIÓN, USO Y MANTENIMIENTO

Leer atentamente el manual y conservarlo en buen estado mientras dure el producto.

Lea las instrucciones antes de instalar y utilizar el equipo!

ES

FORNUIZEN

INSTRUCTIES VOOR INSTALLATIE, GEBRUIK EN ONDERHOUD

Lees de handleiding aandachtig en bewaar het zorgvuldig gedurende de hele levensduur van het apparaat.

Lees de instructies voor installatie en gebruik van de apparatuur!

NL – BE

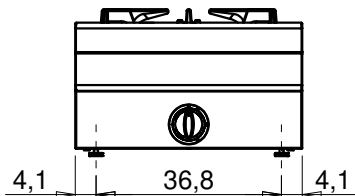
ISTRUZIONI ORIGINALI

Übersetzung der Originalbetriebsanleitung - Translation of the original instructions - Traduction du instructions originales

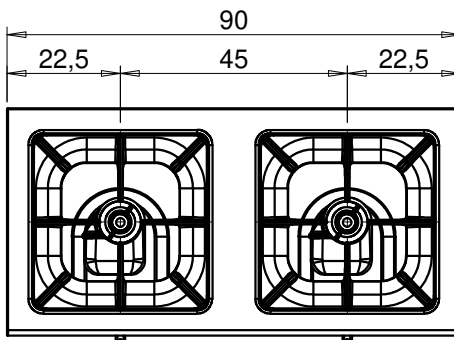
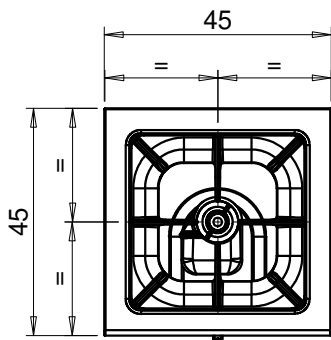
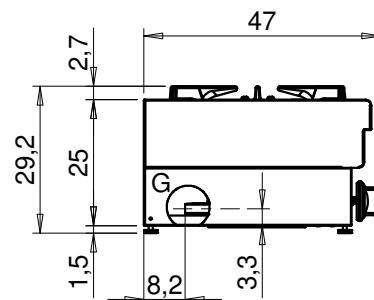
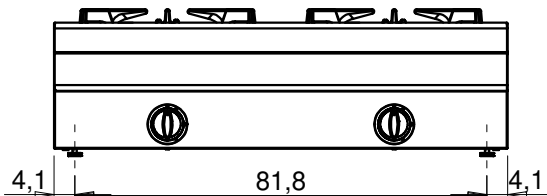
Traducción de las instrucciones originales - Vertaling van de originele instructies

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

31 FOGV..



32 FOGV..

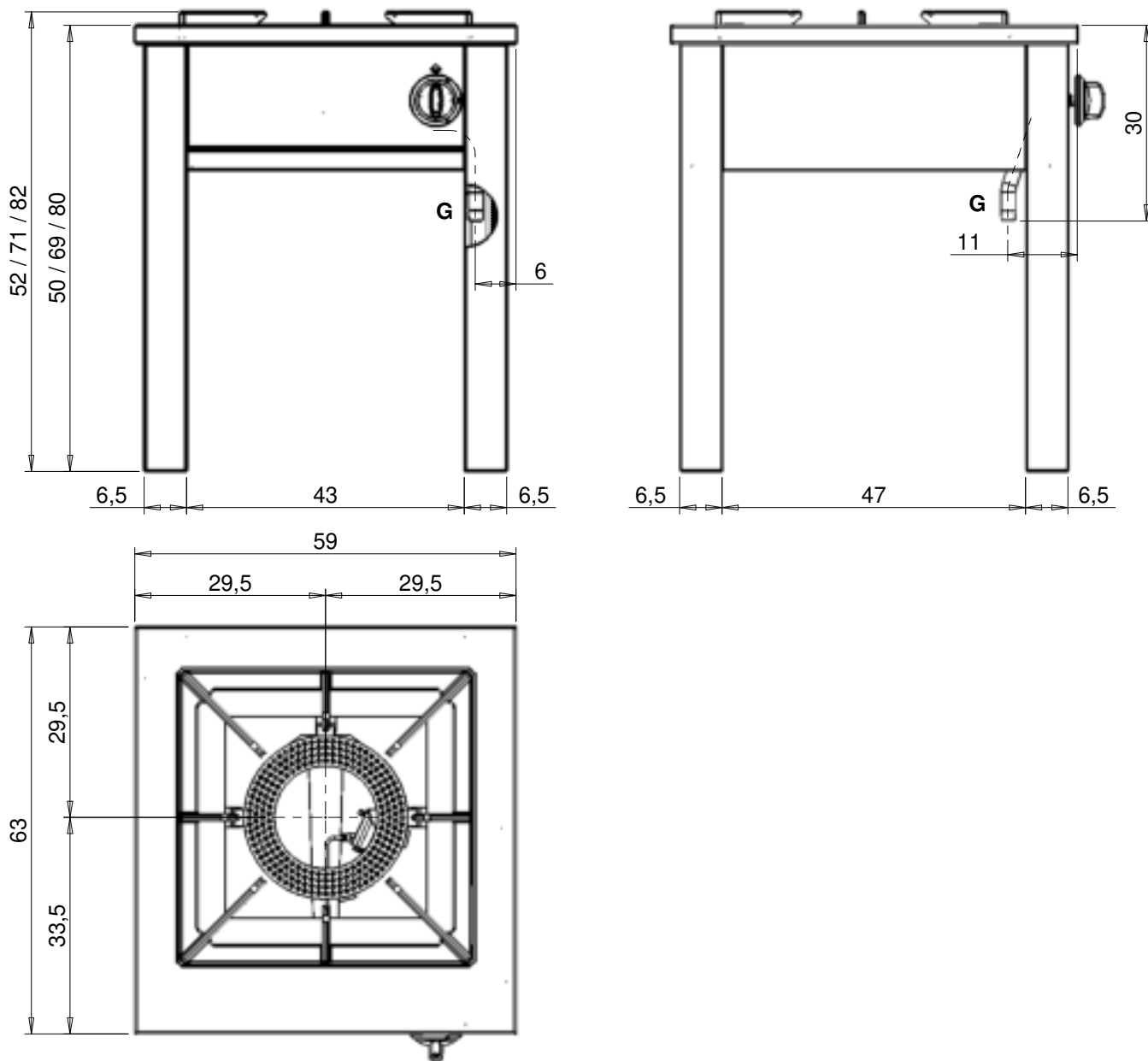


Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda

<p>E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico</p>	<p>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)</p>
<p>S Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água</p>	<p>H20 Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Wateraansluiting - Junção alimentação água</p>
<p>S1 Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba</p>	<p>A1 = Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno A2 = Fredda - Kalt - Cold - Froid - Fria - Koude - Frio</p>
<p>S2 Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de depresi3n - Onderdrukklep - Válvula de depress3o</p>	
<p>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</p>	
<p>S4 Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubula33o de dreno</p>	<p>L Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaakraan - Torneira de nível</p>

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

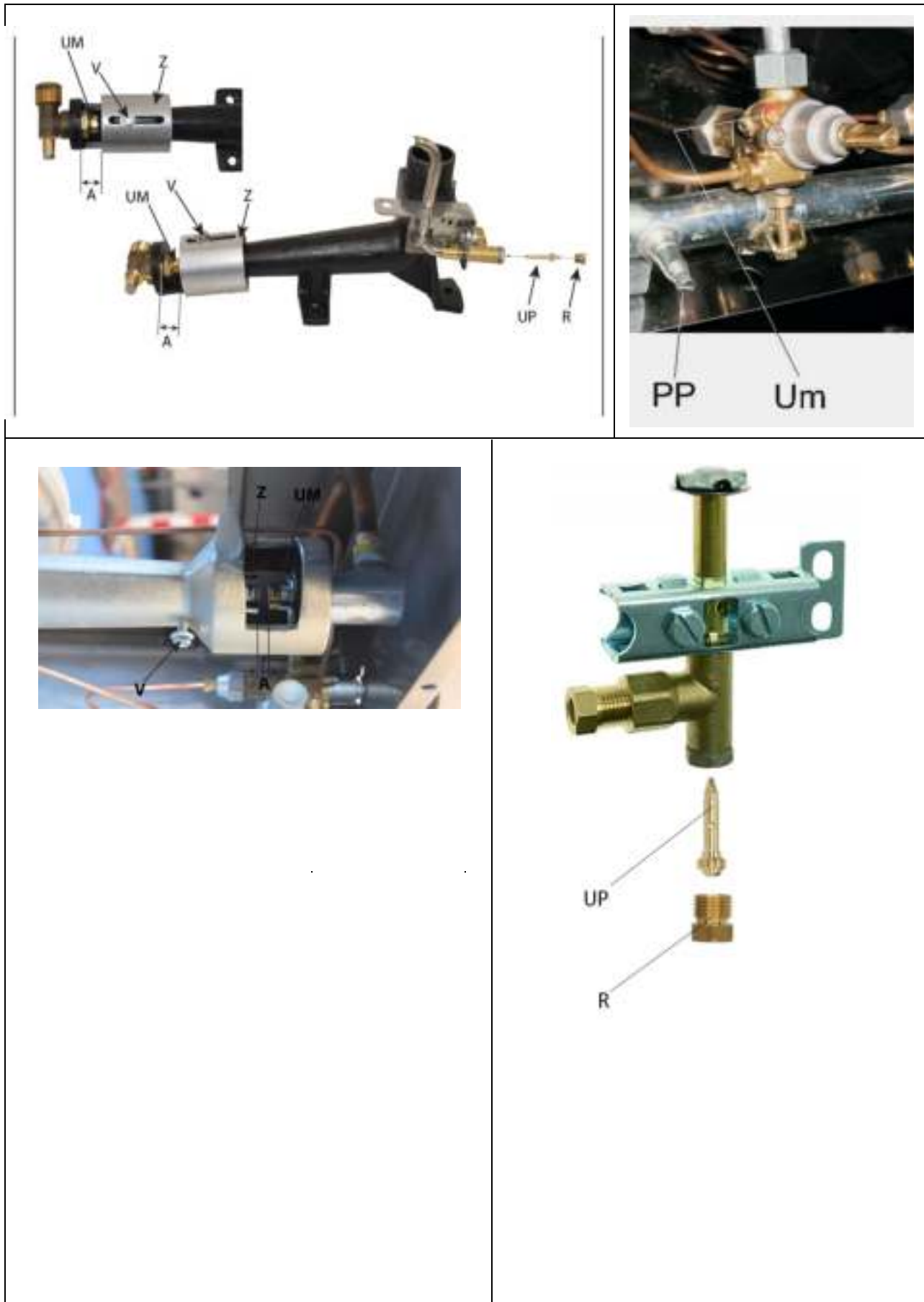
FOGV 50..



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

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FIGURE - ABB. - FIG.



DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEGEVENS

T1.1								
Ugelli e regolazioni - Düsen und Einstellungen - Nozzles and settings								
Buses et les paramètres - Boquillas y los ajustes - Nozzles en instellingen								
Paese - Land Country - Pays - Pais				MFOGV50 FOGV50	31 FOG - 32 FOGV			
				12,5kW	3,5kW	5,6kW	7kW	10kW
AT - BE - BG - CH - CZ - DE DK - EE - ES - FI - FR - GB GR - HR - IE - IT - LT - LU LV - NO - PL - PT - RO - SE SI - SK - TR	G20 G20/G25	20 20/25	UM	260	140	170R	185R	235
			UP	35	35	35	35	35
			A (mm)	1,5	0	3	4	4
			Um	240	85	110	170	170
DE	G25	20	UM	290	150	185R	200R	265
			UP	35	35	35	35	35
			A (mm)	1,5	0	3	4	4
			Um	240	85	110	170	170
NL	G25.3	25	UM	260	140	170R	185R	235
			UP	35	35	35	35	35
			A (mm)	1,5	0	3	4	4
			Um	240	85	110	170	170
HU	G20	25	UM	-	130	160R	175R	225
			UP	-	35	35	35	35
			A (mm)	-	0	3	4	4
			Um	-	85	110	170	170
HU	G25.1	25	UM	-	145	180R	200R	260
			UP	-	35	35	35	35
			A (mm)	-	0	3	4	4
			Um	-	85	110	170	170
BE - BG - CY - CZ - DK - EE ES - FI - FR - GB - GR - HR HU - IE - IT - LT - LU - LV MT - NL - NO - PT - RO - SE SI - SK - TR	G30/G31	28-30/37 28-30	UM	180	90	115	130	155
			UP	20	20	20	20	20
			A (mm)	Aperto	2,5	6	19	19
			Um	155	55	75	90	90
PL	G30/G31	37	UM	-	80	100	115	145
			UP	-	20	20	20	20
			A (mm)	-	1,5	3	19	19
			Um	-	55	75	90	90
AT - CH - DE - HU	G30/G31	50	UM	160	85	110	120	140
			UP	20	20	20	20	20
			A (mm)	2,5	2	5	19	19
			Um	140	55	75	90	90
IT - CH - SE - DK	G110	8	UM	-	255	350	400	470
			UP	-	70	70	70	70
			A (mm)	-	0	0	0	0
			Um	-	Regolabile	Regolabile	Regolabile	Regolabile
SE	G120	8	UM	-	235	320	370	420
			UP	-	70	70	70	70
			A (mm)	-	0	0	0	0
			Um	-	Regolabile	Regolabile	Regolabile	Regolabile

UM : Ugello MAX - Düse MAX - MAX nozzle - Buse MAX - Boquilla MÁX. - Spreier MAX

Um : Ugello MIN - Düse MIN - MIN nozzle - Buse MIN - Boquilla MIN - Spreier MIN

UP : Pilota - Zündbrenner - Pilot - Veilleuse gaz - Piloto - Waakflam

A : Apertura Areatore - Öffnen Lufring - Aerator Opening - Ouverture Aérateur - Abertura del aireador - Opening beluchter

Pa : Pressione di allacciamento - Anschlussdruck - Supply pressure
Pression de raccordement - Presión de conexión - Aansluitdruk

DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEGEVENS

T2.1					
Categorie a pressioni - Kategorien e Druck - Categories and pressures - Catégories et pressions - Las categorías y las presiones - Categorieën en druk					
FOGV 31-32					
Paese - Land - Country - Pays - País	Categoria Kategorie Category Catégorie Categoría Categorie	Gas Gaz	Pressione di allacciamento Anschlussdruck Supply pressure Pression de raccordement Presión de conexión Aansluitdruk (mbar)		
			Nom. Neen. Norm. Normal	Min.	Max.
LU; PL	I2E	G20	20	17	25
NO	I2H	G20	20	17	25
NL	I2EK	G20	20	17	25
		G25.3	25	20	30
LU	I3+	G30/G31	28-30/37	20/25	35/45
NO; NL; CY; MT	I3B/P	G30/G31	28-30	25	35
PL	I3B/P	G30/G31	37	25	45
BE; FR	II2E+3+	G20/G25	20/25	17	25/30
		G30/G31	28-30/37	20/25	35/45
DE	II2ELL3B/P	G20	20	17	25
		G30/G31	50	42,5	57,5
ES; GB; GR; IE; IT; PT; SK	II2H3+	G20	20	17	25
		G30/G31	28-30/37	20/25	35/45
FI; SE; DK; BG; EE; LV; LT; CZ; SI; TR; HR; RO	II2H3B/P	G20	20	17	25
		G30/G31	28-30	25	35
AT; CH	II2H3B/P	G20	20	17	25
		G30/G31	50	42,5	57,5
HU	II2HS3B/P	G20	25	18	33
		G25.1	25	18	33
		G30/G31	28-30	25	35
AL; MK; BG; UA; BA	II2H3B/P	G20	25	18	33
		G30/G31	28-30	25	35
HU	II2HS3B/P	G20	25	18	33
		G25.1	25	18	33
		G30/G31	50	42,5	57,5
SE	III1ab2H3B/P	G20	20	17	25
		G30/G31	28-30	25	35
		G110	8	6	15
		G120	8	6	15
DK	III1a2H3B/P	G20	20	17	25
		G30/G31	28-30	25	35
		G110	8	6	15
IT; CH	II1a2H	G20	20	17	25
		G110	8	6	15
NL	II2EK3B/P	G20	20	17	25
		G25.3	25	20	30
		G30/G31	28-30	25	35

DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEGEVENS

T2.2					
Categorie a pressioni - Kategorien e Druck - Categories and pressures - Catégories et pressions - Las categorías y las presiones - Categorieën en druk					
FOGV 50					
Paese - Land - Country - Pays - País	Categoria Kategorie Category Catégorie Categoría Categorie	Gas Gaz	Pressione di allacciamento Anschlussdruck Supply pressure Pression de raccordement Presión de conexión Aansluitdruk (mbar)		
			Nom. Neen. Norm. Normal	Min.	Max.
LU; PL	I2E	G20	20	17	25
NO	I2H	G20	20	17	25
NL	I2EK	G20	20	17	25
		G25.3	25	20	30
LU	I3+	G30/G31	28-30/37	20/25	35/45
NO; NL; CY; MT	I3B/P	G30/G31	28-30	25	35
HU	I3B/P	G30/G31	50	42	57,5
BE; FR	II2E+3+	G20/G25	20/25	17	25/30
		G30/G31	28-30/37	20/25	35/45
DE	II2ELL3B/P	G20	20	17	25
		G30/G31	50	42,5	57,5
ES; GB; GR; IE; IT; PT; SK	II2H3+	G20	20	17	25
		G30/G31	28-30/37	20/25	35/45
FI; SE; DK; BG; EE; LV; LT; CZ; SI; TR; HR; RO	II2H3B/P	G20	20	17	25
		G30/G31	28-30	25	35
AL; MK; BG; UA; BA	II2H3B/P	G20	20	17	25
		G30/G31	28-30	25	35
AT; CH	II2H3B/P	G20	25	18	33
		G30/31	50	42,5	57,5
NL	II2EK3B/P	G20	20	17	25
		G25.3	25	20	30
		G30/G31	28-30	25	35

DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEGEVENS

T3








Modelli Modelle Models Modelos Modellen		Larghezza Breite Width Largeur Anchura Breedte		Σ Qn	Σ Qn	Σ Qn	Σ Qn	Σ Qn	Σ Qn	Σ Qn	Σ Qn	Consumo gas complessivo - Gesamtgasverbrauch - Totala gas consumption Consummation totale de gaz - Consumo total de gas - Totaal gasverbruik									
Modelli Modelle Models Modelos Modellen		mm		KW	KW	KW	KW	KW	KW	KW	KW	G20 (20)	G25.3 (25)	G25 (20)	G20 (25)	G25.1 (25)	G110 (8)	G120 (8)	G30 (29)	G30 (37)	G30 (50)
MFOGV 50	FOGV 50	590	450	12,5	11,5							1,32	1,38	1,54	0,00	0,00	0,00	0,00	0,99	0,99	0,99
31 FOGV		450	450	3,5	3							0,37	0,36	0,43	0,00	0,00	0,00	0,00	0,28	0,28	0,28
31 FOGV		450	450	5,6	5,2	3,5	3,5					0,59	0,63	0,69	0,37	0,43	0,00	0,00	0,44	0,44	0,44
31 FOGV		450	450	7	6	7	7					0,74	0,72	0,86	0,74	0,86	0,00	0,00	0,55	0,55	0,55
31 FOGV		450	450	10	9	10	10					1,06	1,08	1,23	1,06	1,23	0,00	0,00	0,79	0,79	0,79
32 FOGV		900	900	7	6	7	7					0,74	0,72	0,86	0,74	0,86	0,00	0,00	0,55	0,55	0,55
32 FOGV		900	900	9,1	8,2	9,1	9,1					0,96	0,99	1,12	0,96	1,12	0,00	0,00	0,72	0,72	0,72
32 FOGV		900	900	10,5	9	9	9					1,11	1,08	1,29	0,95	1,11	0,00	0,00	0,83	0,83	0,83
32 FOGV		900	900	13,5	12	12	12					1,43	1,44	1,66	1,27	1,47	0,00	0,00	1,06	1,06	1,06
32 FOGV		900	900	11,2	10,8	11,2	11,2					1,19	1,30	1,38	1,19	1,38	0,00	0,00	0,88	0,88	0,88
32 FOGV		900	900	12,6	11,2	12,6	12,6					1,33	1,35	1,55	1,33	1,55	0,00	0,00	0,99	0,99	0,99
32 FOGV		900	900	15,6	14,2	15,6	15,6					1,65	1,71	1,92	1,65	1,92	0,00	0,00	1,23	1,23	1,23
32 FOGV		900	900	14	12	14	14					1,48	1,44	1,72	1,48	1,72	0,00	0,00	1,10	1,10	1,10
32 FOGV		900	900	17	15	17	17					1,80	1,80	2,09	1,80	2,09	0,00	0,00	1,34	1,34	1,34
32 FOGV		900	900	20	18	20	20					2,12	2,17	2,46	2,12	2,46	0,00	0,00	1,58	1,58	1,58

FA : Fuccho aperto - Offene Kochstellen - Open burner - Feux vifs - Fuego abierto - Open brander
 F : Forno - Backofen - Oven - Four - Hornos - Oven
 TP : Tappiastra - Glühplatte - Cooking hot plate - Plaque coup-de-feu - Placas radiantes - Glociplaathard
 P : Piastra riscaldante - Wärmplatte - Warming plate - Plaque chauffante - Placa de calentamiento - Straalplaten

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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					

 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 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.
- 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.

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.

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.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

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 handled using 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.

- 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.
- The appliance is not suitable for integrated installation.
- (FOGV31-32) Position the appliance at least 15 cm from adjacent walls. This distance can be reduced in the presence of non-combustible walls or heat-insulated walls.
- (FOGV 50) 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.

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.

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

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".

- 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.
- Once the appliance has been installed, check for leaks at the connection points.

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 for each gas that can be used. For nozzles, the number indicated in table T1 is also stamped on the nozzle body.

To convert the appliance to the local gas type, follow the instructions given in table 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.

GAS HOB

REPLACING THE MAIN BURNER NOZZLE

- Remove the panstand grids and containers.
- 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 MINIMUM ADJUSTMENT SCREW

- 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 panstand grids and containers.
- 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.

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 .
- 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.
- Pans used on the hotplates must be smaller in diameter than the hotplate itself. They must not protrude from the hotplate.
- 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 5.6 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.
- Use pots with a diameter between 340 and 600 mm on the 12,5 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.

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 "  ".

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.

Following prolonged disuse, proceed as follows:

- Inspect the appliance thoroughly before using it again.

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.

- 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.

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 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.

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).

16 REPLACING COMPONENTS

REMINDERS FOR REPLACING COMPONENTS.

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

Replacing the pilot burner and thermocouple.

- Remove the panstand grids, containers and burners.
- 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