

11/2016

Mod: **GDI/2F4**

Production code: **65/40 PCG-D**



**Diamond**  
catering equipment



UK

## RANGE, GAS SOLID TOP Installation-Use-Maintenance



CE



### MOD.

_70/40 PCG...	_70/110 TPPCFG2	_90/80 CEG...	_90/80 TPG...
_70/70 PCG...	_70/40 PCE...	_90/120 CEG...	_90/80 TPPCG...
_70/110 PCG...	_70/70 PCE...	_90/40 PCG...	_90/120 TPPCG2...
_70/70 CFG...	_70/70 CFE...	_90/80 PCG...	_90/80 TPFG...
_70/70 CFGE...		_90/120 PCG...	_90/80 TPPCFG...
_70/110 CFG...	_65/40 PCG-D	_90/160 PCG...	_90/120 TPFG...
_70/110 CFGE...	_65/80 PCG-D	_90/80 CFG...	_90/120 TPPCFG2...
_70/70 TPG...	_65/40 PCE-D	_90/80 CFGE...	_90/40 PCE
_70/70 TPPCG...	_65/70 PCE-D	_90/120 CFG...	_90/80 PCE
_70/110 TPPCG2...		_90/120 CFGE...	_90/120 PCE
_70/70 TPFG...		_90/120 CFGE...	_90/80 CFE...
_70/70 TPPCFG		_90/160 CFG...	_90/120 CFE...
_70/110 TPFG...		_90/160 CFGE...	

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# UK - INSTALLATION – USE - MAINTENANCE

## I. GENERAL PRESCRIPTIONS



**READ THIS MANUAL CAREFULLY. IT PROVIDES IMPORTANT INFORMATION FOR SAFE INSTALLATION, USE AND MAINTENANCE OF THE APPLIANCE.**



**FAILURE TO COMPLY WITH WHAT IS PRESENTED BELOW MAY COMPROMISE THE SAFETY OF THE EQUIPMENT. THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.**



**TRANSLATION OF THE ORIGINAL INSTRUCTIONS.**



**APPLIANCES NEED PRECAUTIONS FOR INSTALLATION, PLACING AND/OR FIXATION AND CONNECTION TO THE MAINS. SEE SECTION "INSTALLATION INSTRUCTIONS".**



**THE APPLIANCES NEED PRECAUTIONS FOR CLEANING. SEE THE SECTION "INSTRUCTION FOR CLEANING".**



**THE SYMBOL " HIGH VOLTAGE" IS PLACED ON A PANEL THAT GIVES ACCESS TO A PART WITH HIGH VOLTAGE.**

Keep this manual in a safe place, known to all users, so that it can be consulted throughout the working life of the appliance.

This equipment is designed for cooking food. It is intended for industrial use. Any other use is to be considered improper

This appliance is not intended for use by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it.

Unless they are supervised or instructed in its use by a person responsible for their safety.

Do not leave the appliance unattended in presence of children and ensure that the latter do not have access to the appliance.

The appliance must be used by trained personnel. Do not leave the appliance unattended when operating.



**DO NOT STORE " AMMABLE MATERIALS IN CLOSE PROXIMITY TO THE APPLIANCE. FIRE HAZARD.**

The appliance must be installed in a well-ventilated room.

Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system of the place where the appliance is installed. Do not obstruct the vents or ducts of this or other appliances.

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.

Installation and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

Appliance maintenance and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

Clean the appliance following the instructions given in Chapter " INSTRUCTIONS FOR CLEANING".

## 1. DISPOSAL OF PACKING AND OF THE APPLIANCE

### PACKING

The packing 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, aluminium sheet, copper...).

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

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



THE SYMBOL SHOWING A CROSSED-OUT WASTE CONTAINER ON THE UNIT OR PACKAGE INDICATES THAT, AT THE END OF ITS LIFE CYCLE, THE PRODUCT MUST BE COLLECTED SEPARATE FROM OTHER WASTE.

THE DIFFERENTIATED COLLECTION OF THIS EQUIPMENT IS ORGANISED AND MANAGED BY THE PRODUCER.

THE USER WHO INTENDS TO GET RID OF THIS EQUIPMENT SHALL CONTACT THE PRODUCER AND FOLLOW THE SYSTEM THAT THE LATTER HAS USED IN ORDER TO COLLECT THE EQUIPMENT SEPARATELY AT THE END OF ITS LIFE. PROPER SEPARATE COLLECTION HELPS PREVENT POSSIBLE NEGATIVE IMPACTS ON THE ENVIRONMENT AND HEALTH, AND FAVOURS THE REUSE AND/OR RECYCLING OF THE UNIT'S MATERIALS.

ABUSIVE DISPOSAL OF THE PRODUCT BY THE HOLDER WILL RESULT IN THE APPLICATION OF PENALTIES AS PER CURRENT STANDARDS.

## 2. SAFETY DEVICES

### ELECTRIC OVEN

#### SAFETY THERMOSTAT



THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.

The appliance is equipped with a manual reset safety thermostat that interrupts heating when the operating temperature exceeds the maximum permitted value.

To restore appliance operation, remove the control panel and press the thermostat reset button. This procedure must only be carried out by a qualified, authorized technician.

## II. INSTRUCTIONS FOR INSTALLATION

### 3. REMINDERS FOR THE INSTALLER



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Identify the specific appliance model. The model number is detailed on the packing and on the appliance dataplate.

The appliance must be installed in a well-ventilated room.

Installation and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

Appliance maintenance and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

Do not obstruct any air vents or drains present on the appliance.

Do not tamper with appliance components.

### 4. REFERENCE STANDARDS AND LAWS

Install the appliance in accordance with the safety standards in force in the country.

### 5. UNPACKING

Check the state of the packing and in the event of damage, ask the delivery person to inspect the goods.

Remove the packing.

Remove the protective film from the outer panels.

Use a suitable solvent to remove any residual adhesive from the panels.

## 6. POSITIONING

The overall dimensions of the appliance and the position of connections are given on the installation diagram at the end 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.

Position the appliance at least 10 cm from adjacent walls.

If the appliance is to be placed near walls, dividers, kitchen furniture, decorative elements etc. this must be made of non-combustible materials

Otherwise, they must be covered with suitable non-combustible heat insulating materials.

Level the appliance by means of the height-adjustable feet

### **APPLIANCE ASSEMBLY WITH BASE AND BRIDGE**

Follow the instructions provided with the type of support utilized.

### **FUMES EXHAUST SYSTEM**

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

#### **" A1 " TYPE APPLIANCE**

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

#### **" B21 " TYPE APPLIANCE**

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

#### **" B11 " TYPE APPLIANCE**

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.

## 7. CONNECTIONS

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

### **CONNECTION TO THE GAS SUPPLY**

Check that the appliance is designed to operate with the type of gas supply present on site. Check the information given on the decals on the packing and appliance.

Convert the appliance to the local gas type, if necessary. Follow the instructions at 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.

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

### **ELECTRICAL CONNECTIONS**

Check if 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 dataplate and plaque near the terminal board.

Install upstream of the equipment in an easily accessible place, an all-pole disconnecting device with a contact gap of allowing full disconnection under the conditions of overvoltage category III.

A flexible rubber cable with insulation specifications not lower than type H05 RN-F must be used for connection.

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 his service centre or by a person with similar qualifications to prevent any risk.



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### **PROTECTIVE EARTH AND EARTH BONDING CONNECTIONS**

Connect the appliance to an efficient ground circuit. Connect the earth conductor to the terminal with the symbol  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.

### **CONNECTION TO THE WATER SUPPLY**

The appliance must be connected to a potable water supply. 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.

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 of ferrous particles before connecting the filter and the appliance.

Seal any unused connectors with a plug.

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

### **CONNECTION TO THE WATER DRAIN**

The water drainage system must be made 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.



## **8. CONVERSION TO ANOTHER TYPE OF GAS**

Table Tab1 specifies:

- 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 TAB1 is also stamped on the body of nozzles.

To convert the appliance to the local gas type, follow the instructions given in TAB1 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 "ow (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 control panel.

Remove pan stand grids, basins and burners.

Remove nozzle UM and replace it with the one indicated in table TAB1.

Retighten nozzle UM.

Reassemble 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 TAB1.

Retighten nozzle UM.

Reassemble all parts. For assembly, proceed in reverse order.

#### **REPLACING THE PILOT BURNER NOZZLE**

Remove the control panel.

Remove pan stand grids, basins and burners.

Undo connector R.

Remove nozzle UP and replace it with the one indicated in table TAB1.

Retighten connector R. Reassemble all parts.

Following, in reverse order, the sequence used for their removal.

### **GAS SOLID TOP RANGES**

#### **REPLACING THE NOZZLE AND THE MAIN BURNER PRIMARY AIR REGULATION**

Remove the control panel.  
Remove nozzle UM and replace it with the one indicated in table TAB1.  
Retighten nozzle UM.  
Slacken screw V and position the air regulator at distance A as indicated in table TAB1.  
Retighten screw V fully.  
Reassemble 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 TAB1.  
Retighten nozzle UM.  
Reassemble all parts. For assembly, proceed in reverse order.

#### **REPLACING THE PILOT BURNER NOZZLE**

Remove the control panel and internal guards.  
Undo connector R.  
Remove nozzle UP and replace it with the one indicated in table TAB1.  
Retighten connector R. Reassemble all parts.  
Following, in reverse order, the sequence used for their removal.

### **GAS OVEN**

#### **REPLACING THE NOZZLE AND THE MAIN BURNER PRIMARY AIR REGULATION**

Open the oven door.  
remove the sole and the protection panel  
Slacken screw V.  
remove the UM nozzle.  
Retighten nozzle UM.  
Place the aeration adjuster at the distance A specified in the table TAB1.  
Retighten screw V fully.

Reassemble all parts. For assembly, proceed in reverse order.

#### **PILOT BURNER NOZZLE REPLACEMENT (ONLY 900 SERIES)**

Open the oven door.  
remove the sole and the protection panel  
Undo connector R.  
Remove nozzle UP and replace it with the one indicated in table TAB1.  
Retighten connector R.  
Reassemble all parts. For assembly, proceed in reverse order.

## **9. 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 on pressure test point PP and connect the manometer to the test point.  
Make the measurement with the appliance in operation.



**IMPORTANT! IF THE GAS SUPPLY PRESSURE IS NOT WITHIN THE LIMITS (MIN. - MAX) INDICATED IN TABLE TAB2, CEASE OPERATION OF THE APPLIANCE AND CONTACT THE GAS UTILITY COMPANY.**

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



## ELECTRIC EQUIPMENT

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.

## III. INSTRUCTIONS FOR USE

### 10. REMINDERS FOR THE USER



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For after-sales service, contact technical assistance centres 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 " AMMABLE 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.

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 and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

Appliance maintenance and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

### 11. USING THE GAS HOB

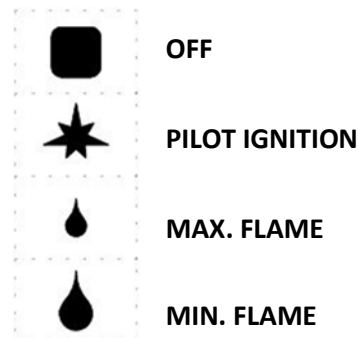
The appliance is designed for cooking foods contained in pots and pans.

The pilot burners have to be turned on manually.

Check that the flame spreaders are correctly placed on the burners.

#### BURNER IGNITION AND EXTINCTION

The gas tap control knob has the following positions:



#### PILOT IGNITION

Press and turn knob to "pilot on".

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

To light the main burner, turn the knob from "pilot on" to "max. flame".

For the minimum flame, turn the knob from "max. flame" to "min. flame".

### TURNING OFF

Turn the knob from “max. flame” or “min. flame” to “pilot on”.

To shut off the pilot, press the knob lightly and turn it to “off”.

## 12. USING THE HOTPLATE/SIMPLE SERVICE

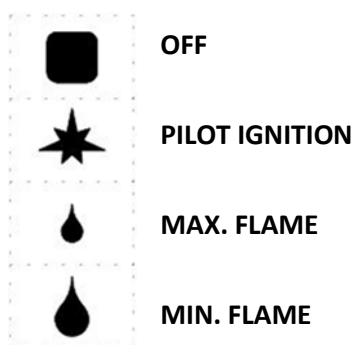
The appliance is designed for cooking foods contained in pots and pans.

The highest temperatures are in the centre of the hotplate.

Check that the flame spreader is correctly placed on the burner. Raise the central disc on the hotplate.

### BURNER IGNITION AND EXTINCTION

The gas tap control knob has the following positions:



### PILOT IGNITION

Press and turn knob to “pilot on”.

Press the knob down fully and light the pilot using the piezoelectric 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 light can be lit by bringing an open flame up to the nozzle. Raise the central disc on the hotplate.

### MAIN BURNER IGNITION

To light the main burner, turn the knob from “pilot on” to “max. flame”.

For the minimum flame, turn the knob from “max. flame” to “min. flame”.

### TURNING OFF

Turn the knob from “max. flame” or “min. flame” to “pilot on”.

To shut off the pilot, press the knob lightly and turn it to “off”.

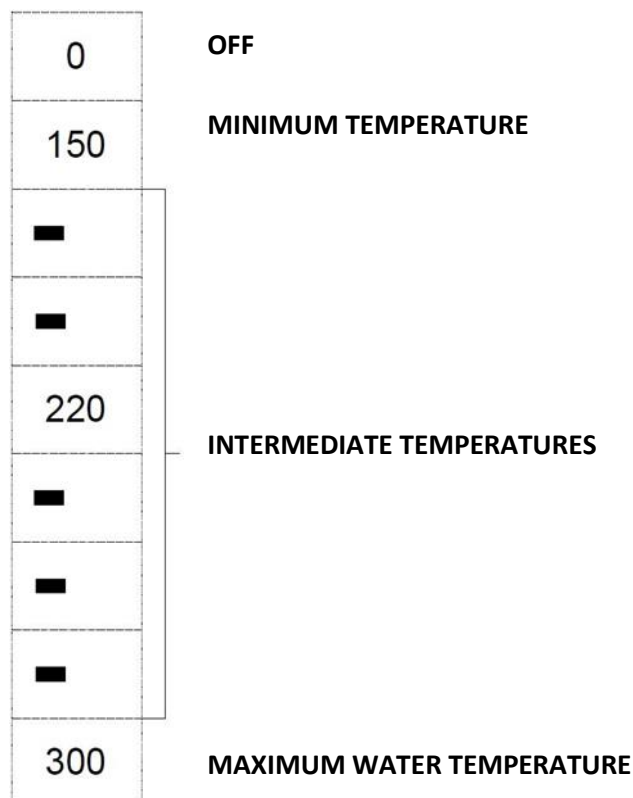
## 13. USING THE GAS OVEN

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 (700)

the control knob of the thermostatic tap has the following positions use:



### MAIN BURNER IGNITION

Turn the knob to the chosen temperature setting for cooking.

Press the knob down simultaneously with the piezoelectric unit . Press the knob down for 10-15 seconds and then leave it; the pilot burner will remain on.

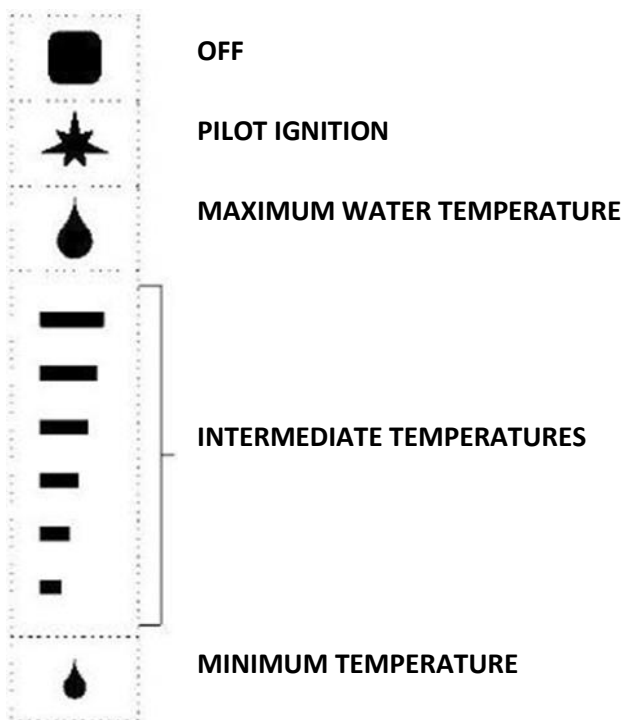
If it turns off, repeat the operation.

**TURNING OFF**

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

**BURNER IGNITION AND EXTINGUISHION (900)**

the control knob of the thermostatic tap has the following positions use:



**PILOT IGNITION**

Press and turn knob to "pilot on". Press the knob down simultaneously with the piezoelectric unit . Press the knob down for 15-20 seconds and then leave it; the pilot burner will remain on. if the pilot burner turns off, 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.

**TURNING OFF**

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

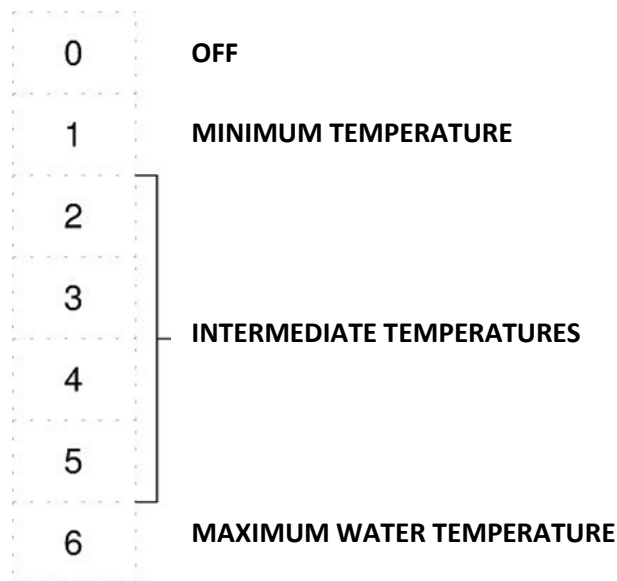
To shut off the pilot, press the knob lightly and turn it to "off".

**14. USING THE ELECTRIC HOB**

The appliance is designed for cooking foods contained in pots and pans. Use flat bottomed pans. Do not leave the hotplates switched on with no pan or an empty pan in place. Do not pour cold liquids onto the hot hotplate.

**SWITCHING ON AND OFF**

The control knob has the following positions:



**SWITCHING ON**

Turn the control knob to the chosen position. The green indicator light switches on.

**TURNING OFF**

Turn the knob to position " 0 " . the green indicator lamp turn off only when all the plates are off

**15. ELECTRIC CONVECTION OVEN USE**

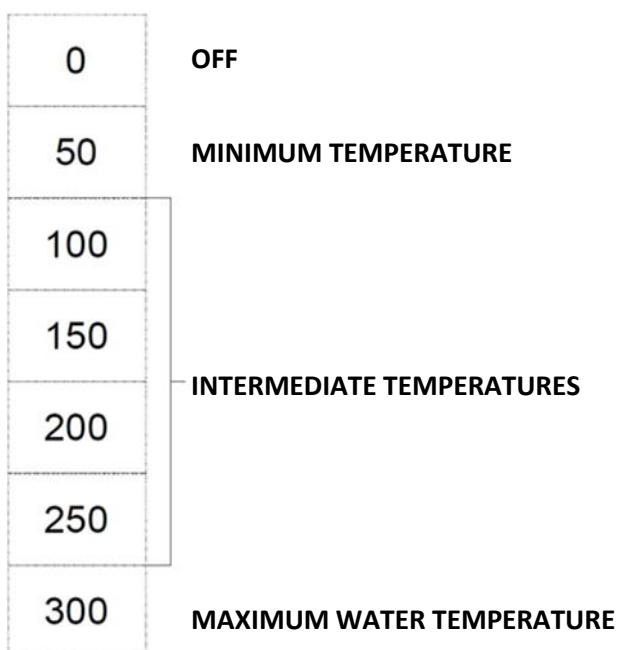
The appliance is designed for cooking foods placed on the grilles provided.

Do not leave the door even partially open during use.

The appliance is equipped with a manual reset safety thermostat that interrupts heating when the operating temperature exceeds the maximum permitted value.

### SWITCHING ON AND OFF

The thermostat control knob has the following positions:



#### SWITCHING ON

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

#### TURNING OFF

Turn the thermostat knob to position " 0 ".  
the yellow and the green indicator lamp turn off.

## 16. ELECTRIC STATIC OVEN USE (900 SERIES)

The appliance is designed for cooking foods placed on the grilles provided.

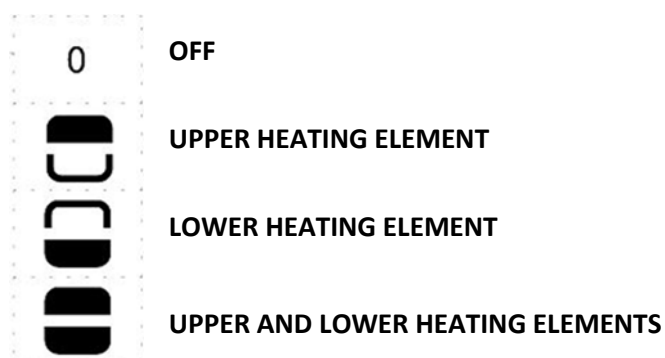
Do not leave the door even partially open during use.

The appliance is equipped with a manual reset safety thermostat that interrupts heating when the operating temperature exceeds the maximum permitted value.

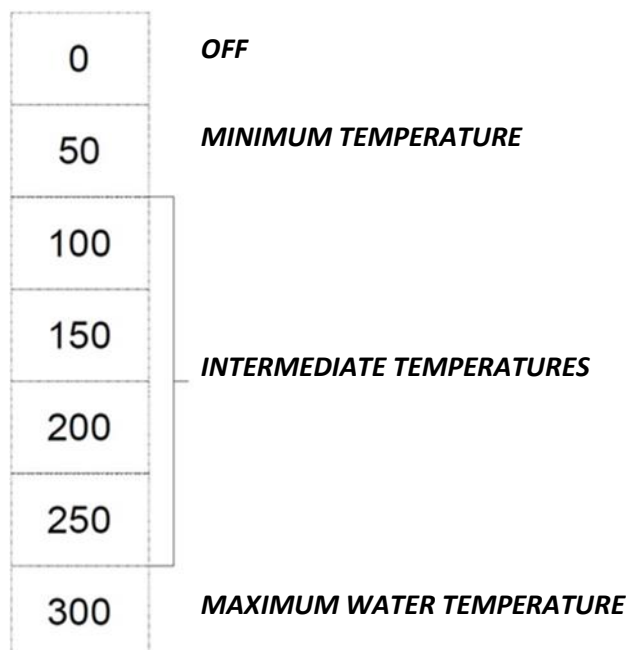
### SWITCHING ON AND OFF

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:



The thermostat control knob has the following positions:



#### SWITCHING ON

Turn the control knob to the chosen position.

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

### **TURNING OFF**

Turn the thermostat knob to position " 0 " .  
Turn the knob to position " 0 " .

## **17. 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 pot lids open.
- Close cocks or main switches ahead of the appliances.

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.

## **IV. INSTRUCTIONS FOR CLEANING**

### **18. REMINDERS FOR CLEANING**



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**DISCONNECT THE APPLIANCE ELECTRIC SUPPLY, IF PRESENT, BEFORE CARRYING OUT 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 corrosive products to clean the floor beneath the appliance.

Do not use direct or high pressure water jets to clean the appliance.

### **SATIN FINISH STAINLESS STEEL SURFACES**

Clean the surfaces with a cloth or sponge using water and proprietary non-abrasive detergents. Follow the direction of the satin finish lines. 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.

### **ELECTRIC HOTPLATES**

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.

### **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.

## **V. INSTRUCTIONS FOR MAINTENANCE**

### **19. REMINDERS FOR THE MAINTENANCE TECHNICIAN**



**THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.**

Identify the specific appliance model. The model number is detailed on the packing and on the appliance dataplate.

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.

Appliance maintenance and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

## 20. CONVERSION TO ANOTHER TYPE OF GAS

See Chapter “ Instructions for installation “.

## 21. COMMISSIONING

See Chapter “ Instructions for installation “.

## 22. 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 SOLID TOP RANGES**

#### ***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).

### **GAS OVEN**

#### ***THE PILOT BURNER DOESN'T TURN ON (900 SERIES)***

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.

#### ***THE PILOT BURNER DOESN'T STAY ON OR TURNS OFF DURING THE USE. (900 SERIES)***

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 tap or valve.

**ELECTRIC HOB**

**THE HOTPLATE DOES NOT HEAT.**

Possible causes:

- Hotplate defective.

**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.

**23. REPLACING COMPONENTS**

**REMINDERS FOR REPLACING COMPONENTS**



**SHUT THE GAS SHUT-OFF VALVE AND/OR SWITCH THE APPLIANCE OFF AT THE MAIN SWITCH INSTALLED UPSTREAM.**



**AFTER REPLACING A GAS SYSTEM COMPONENT, CHECK FOR GAS LEAKS AT CONNECTION POINTS.**



**DISCONNECT THE APPLIANCE ELECTRIC SUPPLY, IF PRESENT, BEFORE CARRYING OUT ANY OPERATION.**



**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.
- Reassemble all parts. For assembly, proceed in reverse order.

**REPLACING THE PILOT BURNER AND THERMOCOUPLE.**

- Remove the control panel.
- Remove pan stand grids, basins and burners.
- Remove and replace the component.
- Reassemble all parts. For assembly, proceed in reverse order.

**GAS SOLID TOP RANGES**

**REPLACING THE GAS TAP AND PIEZO IGNITER.**

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

**REPLACING THE MAIN BURNER, PILOT BURNER, THERMOCOUPLE AND IGNITER.**

- Remove the hotplate.
- Remove the control panel and internal guards.
- Remove and replace the component.
- Reassemble all parts. For assembly, proceed in reverse order.

**GAS OVEN**

**THERMOSTATIC TAP AND PIEZOELECTRIC UNIT REPLACEMENT**

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

#### **REPLACING THE BURNER**

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

#### **BURN AND SPARK PLUG REPLACEMENT**

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

#### **REPLACING THE THERMOCOUPLE**

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

#### **ELECTRIC HOB**

##### **REPLACING THE KNOB AND INDICATOR LIGHT**

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

##### **REPLACING THE HOTPLATE.**

- Remove the control panel and internal guards.
- Remove and replace the component. Screw spacer M8 taken from the old part onto the new one.
- Reassemble 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.
- Reassemble 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.
- Reassemble 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.
- Reassemble all parts. For assembly, proceed in reverse order.

## **24. CLEANING THE INTERIOR**

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

## **25. MAIN COMPONENTS**

#### **GAS HOB**

- GAS COCK
- MAIN BURNER
- Pilot burner
- Thermocouple

#### **GAS SOLID TOP RANGES**

- GAS COCK
- MAIN BURNER
- Pilot burner
- Thermocouple



- Igniter
- Piezoelectric ignition

### ***GAS OVEN***

- GAS COCK
- MAIN BURNER
- Pilot burner (900 series only)
- Thermocouple
- Igniter
- Piezoelectric ignition

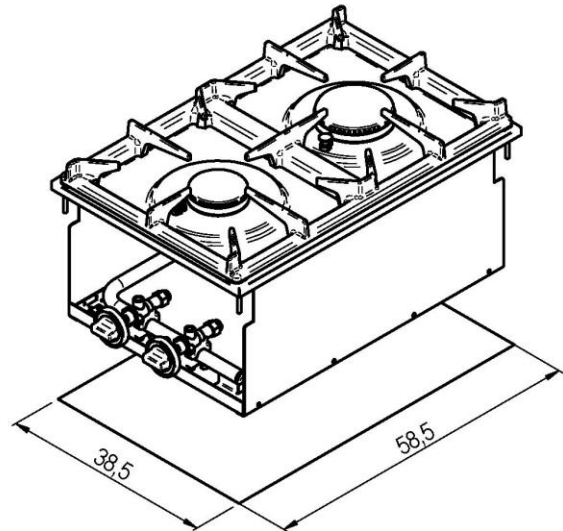
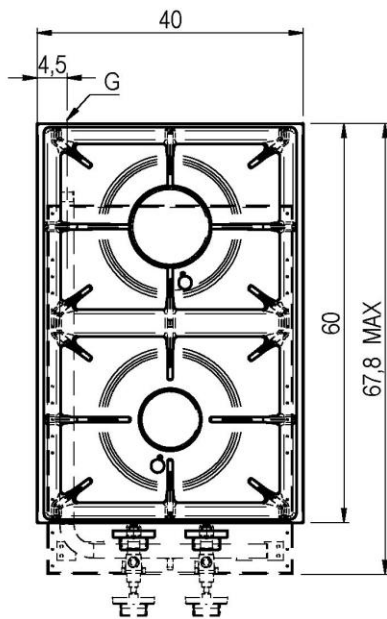
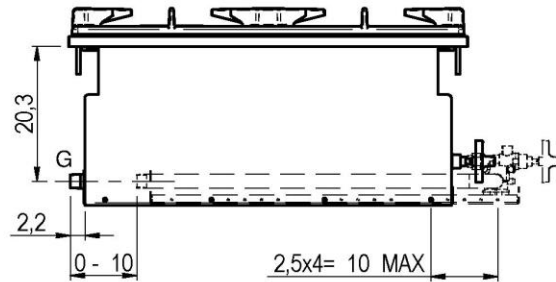
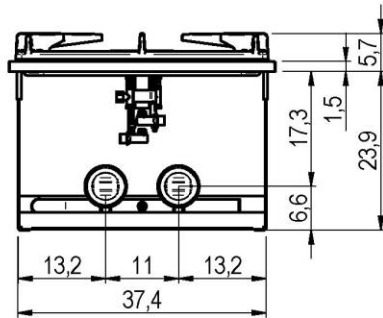
### ***ELECTRIC HOB***

- Control knob
- Hotplate
- Indicator light


### ***ELECTRIC OVEN***

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

**VI. SCHEMI DI INSTALLAZIONE – INSTALLATIONS PLAN - INSTALLATION DIAGRAM – SCHEMA D'INSTALLATION – ESQUEMA DE INSTALACION - INSTALLATIESCHEMA'S**



65/40 PCG-D

 Prima di intervenire sull'apparecchiatura, scollegare l'alimentazione elettrica  
 Unplug the power supply before operating on the appliance  
 Bevor am gerät arbeiten ausschalten sré die elektrische speisung  
 Avant d'intervenir sur l'appareil, déconnectez l'alimentation électrique  
 Desconectar el alimentación antes cualquier intervención sobre el aparato

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

G - Attacco arrivo gas - Gasanschluss - Gas connection Arrivée gaz - Union de gas - Gasaansluiting EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)  
 E - Pressacavo entrata linea elettrica / Stopfbuchse / Electric cable stress relief / Presse étoupe de câble él Piscable / Elektrische kabelwartel  
 D - Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting EN ISO 228-1 G 1  
 H2O - Attacco arrivo acqua - Wasseranschluss - ater inlet - Arrivée eau - Union de agua - Wateraansluiting EN ISO 228-1 G 3/4

SCHEMA DI INSTALLAZIONE  
 INSTALLATION DIAGRAM  
 INSTALLATIONSPLAN  
 SCHEMA DE INSTALLATION  
 ESQUEMA DE INSTALACION

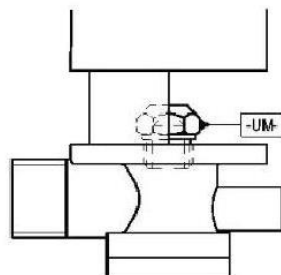
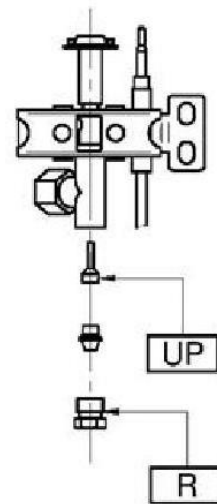
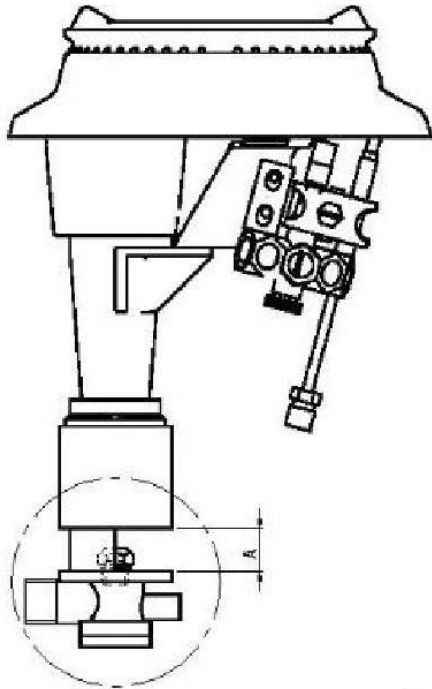
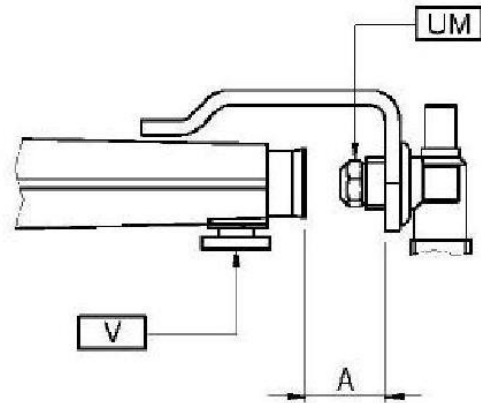
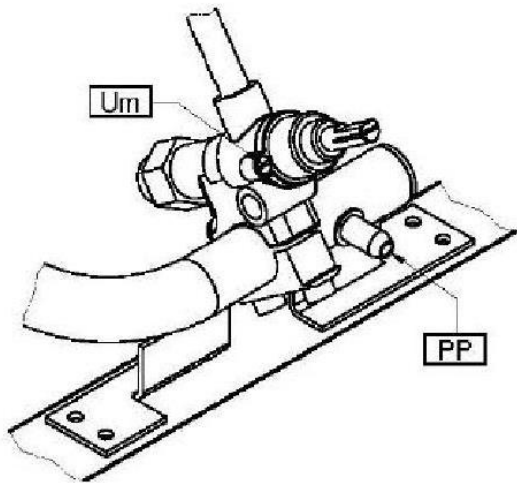
**MODELLO**  
 PIANO COTTURA GAS DROP IN  
 GAS BOILING UNIT DROP IN  
 GASKOCHFELD DROP IN  
 PLAN CUISSON GAZ DROP IN  
 COCINA A GAS DROP IN

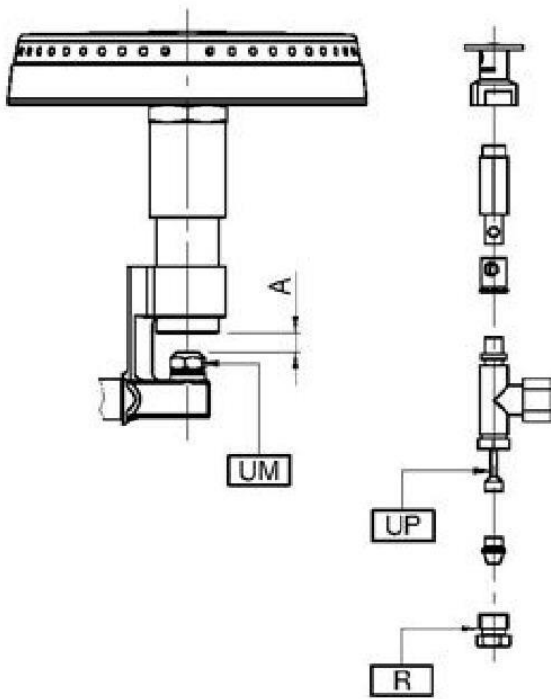
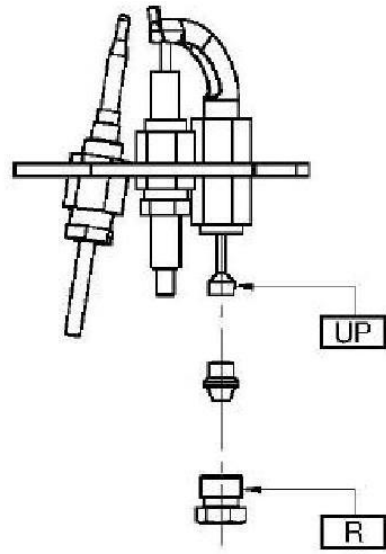
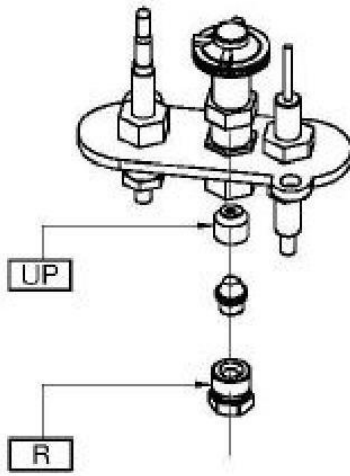
DATA	18/12/2014
DISEGNATORE	Possamai F.
CONTROLLATO	Possamai F.
<b>FOGLIO: 1/1</b>	

**CODICE**  
**2551078.00**

LA DITTA SI RISERVA, A TERMINI DI LEGGE, LA PROPRIETA' DI QUESTO DISEGNO CON DIVIETO DI RIPRODURLO O RENDERLO PUBBLICO A TERZI SENZA LA SUA AUTORIZZAZIONE

vii. FIGURE – ABB. – FIG. FIGURE-FIG.-IMAGE-ABB.-CIFRAS-AFBEELDINGEN





**TAB3 - DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEGEVENS** Dati tecnici apparecchiature gas - Technical data of gas appliances - Caractéristiques techniques des appareils à gaz - Technische Daten gasgeräte - Datos técnicos de los equipos de gas - Technische gegevens gasapparatuur

TAB3																											
Modelli Modelle Models Modelos Modelos Modellen	Larghezza Breite Width Largeur Anchura Breedte	FA	FA	FA	FA	FA	FG	FG	FG	P	P	TP	TP	ΣQn kW	Σqn G11 0 (8) kW	Σqn G12 0 (8) kW	Consumo gas complessivo - Gesamtgasverbrauch - Total gas consumption - Consommation totale de gaz - Consumo total de gas - Totaal gasverbruik										
		3.5	3.7	5.5	6	7.5	5	7.7	12	5.5	7	8.2	12				G20 (20)	G25 (25)	G25 (20)	G20 (25)	G25. 1 (25)	G110 (8)	G120 (8)	G30 (29)	G30 (37)	G30 (50)	
		kW	kW	kW	kW	kW	kW	kW	kW	kW	kW	kW	kW				kW	m3/ h	m3/ h	m3/ h	m3/ h	m3/h	m3/ h	m3/ h	Kg/h	Kg/h	Kg/h
		mm	Nr.°	Nr.°		Nr.°	Nr.°	Nr.°	Nr.°	Nr.°	Nr.°	Nr.°	Nr.°				Nr.°										
_65/40 PCG-D	400	1			1									9.5	9	9	1.01	1.17	1.17	1.01	1.17	2.32	2.07	0.75	0.75	0.75	
_65/80 PCG-D	800	1			3									21.5	20	20	2.28	2.65	2.65	2.28	2.64	5.16	4.59	1.7	1.7	1.7	
_70/40 PCG-T	400		1	1										9.2	9.2	9.2	0.97	1.13	1.13	0.97	1.13	2.37	2.11	0.73	0.73	0.73	
_70/40 PCG...	400		1	1										9.2	9.2	9.2	0.97	1.13	1.13	0.97	1.13	2.37	2.11	0.73	0.73	0.73	
_70/70 PCG-T	700		2	2										18.4	18.4	18.4	1.95	2.26	2.26	1.95	2.26	4.75	4.22	1.45	1.45	1.45	
_70/70 PCG...	700		2	2										18.4	18.4	18.4	1.95	2.26	2.26	1.95	2.26	4.75	4.22	1.45	1.45	1.45	
_70/110 PCG-T	1100		4	2										25.8	25.8	25.8	2.73	3.18	3.18	2.73	3.17	6.66	5.92	2.03	2.03	2.03	
_70/110 PCG...	1100		4	2										25.8	25.8	25.8	2.73	3.18	3.18	2.73	3.17	6.66	5.92	2.03	2.03	2.03	
_70/70 CFG...	700		2	2			1							23.4	23.4	23.4	2.48	2.88	2.88	2.48	2.88	6.04	5.37	1.85	1.85	1.85	
_70/110 CFG...	1100		4	2			1							30.8	30.8	30.8	3.26	3.79	3.79	3.26	3.78	7.95	7.07	2.43	2.43	2.43	
_70/70 CFGE...	700		2	2										18.4	18.4	18.4	1.95	2.26	2.26	1.95	2.26	4.75	4.22	1.45	1.45	1.45	
_70/110 CFGE...	1100		4	2										25.8	25.8	25.8	2.73	3.18	3.18	2.73	3.17	6.66	5.92	2.03	2.03	2.03	
_70/70 TPG-T	700											1		8.2	7.5	7.5	0.87	1.01	1.01	0.87	1.01	1.94	1.72	0.65	0.65	0.65	
_70/70 TPG	700											1		8.2	7.5	7.5	0.87	1.01	1.01	0.87	1.01	1.94	1.72	0.65	0.65	0.65	
_70/70 TPPCG-T	700		1	1							1			14.7	14.7	14.7	1.56	1.81	1.81	1.56	1.81	3.79	3.38	1.16	1.16	1.16	
_70/70 TPPCG	700		1	1							1			14.7	14.7	14.7	1.56	1.81	1.81	1.56	1.81	3.79	3.38	1.16	1.16	1.16	
_70/110 TPPCG2-T	1100		2	2							1			23.9	23.9	23.9	2.53	2.94	2.94	2.53	2.94	6.17	5.49	1.88	1.88	1.88	
_70/110 TPPCG2	1100		2	2							1			23.9	23.9	23.9	2.53	2.94	2.94	2.53	2.94	6.17	5.49	1.88	1.88	1.88	
_70/70 TPGF	700						1					1		13.2	12.5	12.5	1.40	1.62	1.62	1.40	1.62	3.23	2.87	1.04	1.04	1.04	
_70/70 TPPCFG	700		1	1			1				1			19.7	19.7	19.7	2.08	2.42	2.42	2.08	2.42	5.08	4.52	1.55	1.55	1.55	