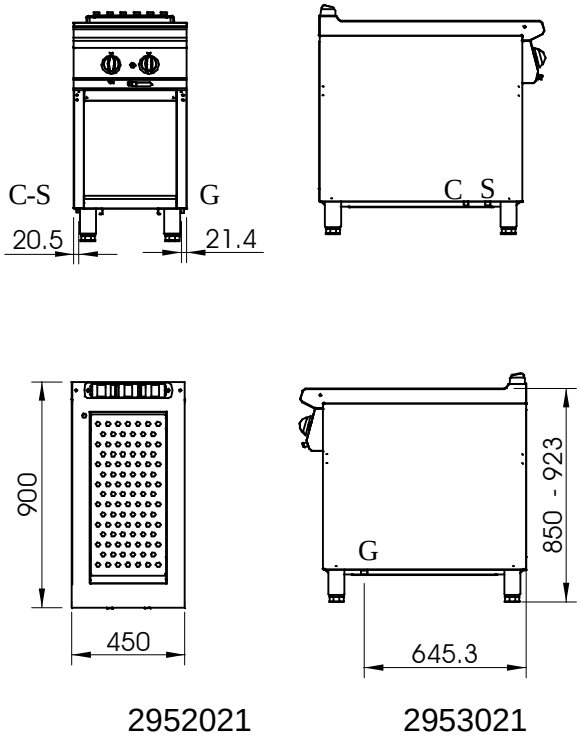
GB/UK

Bartscher

GAS BAIN MARIES
ELECTRIC BAIN MARIES
SERIES 90

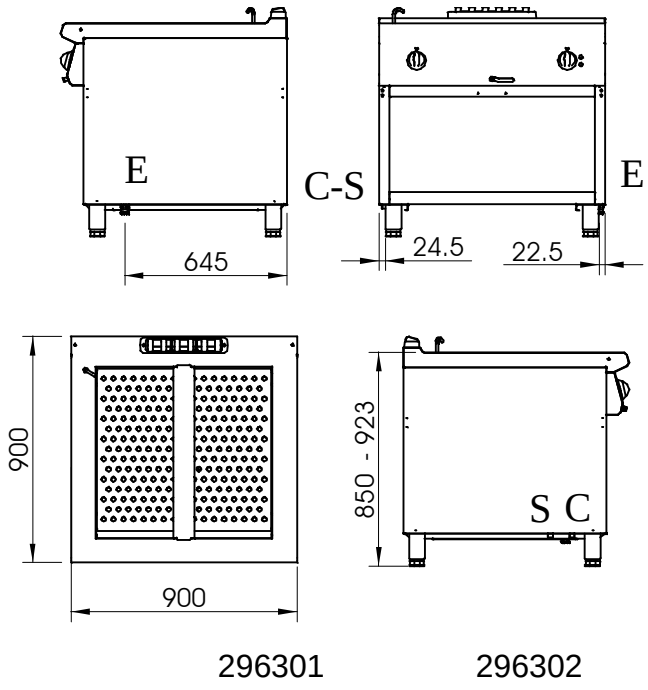
296.301
296.302
295.2021
295.3021

INSTALLATION, USE
AND MAINTENANCE



(G= Gas;
C= Remplissage d'eau \\ Water filling \\ Wasser anfüllen;
S= Évacuer l'eau \\ Water emptying \\ Wasser entleeren)

Fig. – Abb. 1: Dimensions \\\\\ Floor space dimensions \\\\\ Raumbedarfsmasse



((E= électrique \\ electric\\ Elektrisch);
C= Remplissage d'eau \\ Water filling \\ Wasser anfüllen;
S=Évacuer l'eau \\ Water emptying \\ Wasser entleeren)

Fig. – Abb. 2: Dimensions \\ Floor space dimensions \\ Raumbedarfsmasse

	CAT/KAT	GAS/GAZ	G30	G31	G20	G25	G110	G120	***Made in E.U.***
	I_{2H}	p mbar	-	-	20	-	-	-	LV □
	I_{3P}	p mbar	-	37	-	-	-	-	IS □
Bartscher	$I_{3B/P}$	p mbar	28-30	28-30	-	-	-	-	CY □ MT □ HU □
	II_{2E+3P}	p mbar	-	37	20	25	-	-	LU □
	II_{2E+3+}	p mbar	28-30	37	20	25	-	-	FR □ BE □
CE XXX X	II_{2H3+}	p mbar	30	37	20	-	-	-	IT □ PT □ GR □ GB □
Nr.	II_{2H3+}	p mbar	28	37	20	-	-	-	ES □ IE □ CH □
TIPO/TYPE A	II_{2E3P}	p mbar	-	37	20	-	-	-	PL □
MOD.	$II_{2ELL3B/P}$	p mbar	50	50	20	20	-	-	DE □
ART.	$II_{2H3B/P}$	p mbar	50	50	20	-	-	-	AT □ CH □ CZ □ SK □
N°.	$II_{2H3B/P}$	p mbar	28-30	28-30	20	-	-	-	FI □ LT □ BG □
kW B	$II_{2H3B/P}$	p mbar	28-30	28-30	20	-	-	-	NO □ SK □ RO □
ΣQn m³/h C	$II_{2H3B/P}$	p mbar	28-30	28-30	20	-	-	-	EE □ SI □ HR □ TR □
kg/h D	$I_{3B/P}$	p mbar	50	50	-	-	-	-	HU □
	$II_{2L3B/P}$	p mbar	30	30	-	25	-	-	NL □
kW **E** V ~ **F**	$III_{1ab2H3B/P}$	p mbar	28-30	28-30	20	-	8	8	SE □
Hz **G**	$III_{1a2H3B/P}$	p mbar	28-30	28-30	20	-	8	-	DK □
Predisposto a gas-Prévu pour gaz-Voreinstellung für Gas-Predisposto a gás-Voorzien van gas-Set for use with gas-Preparado para gas-Ment for å brukes med gass-Avsett för att användas med gas-Tarkoitettu käytettäväksi kaasulla-Forberedt til brug af gas-Προετοιμασμένο για λειτουργία με αέριο- Zařízení na plyn - Toimib gaasi põhjal - A berendezés gáz használatára előkészített – Sagatavota darbam ar gāz – Przysposobione na gas – Numatyta dumjos - Nastavený na plyn – Pripravljeno za plin								G20 20mbar (**H**)

Fig. – Abb. 3: Plaques des caractéristiques \\\ data plate\\\ typenschild

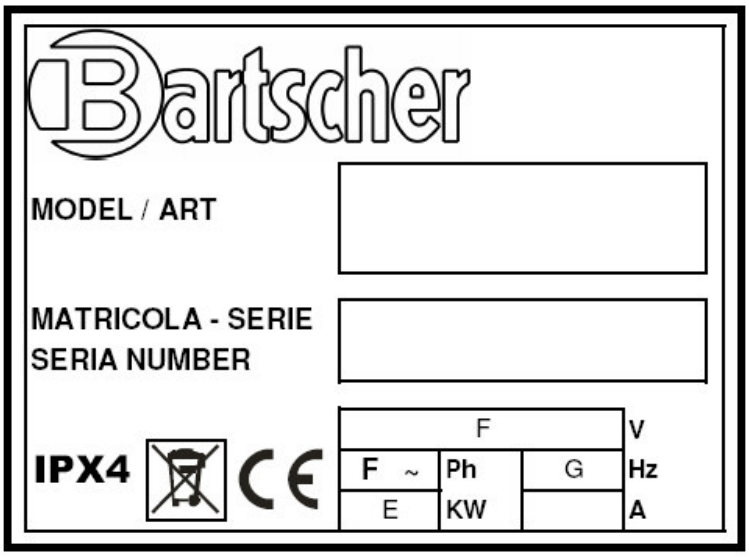


Fig. – Abb. 4:
Plaques des caractéristiques \ data plate\ typenschild

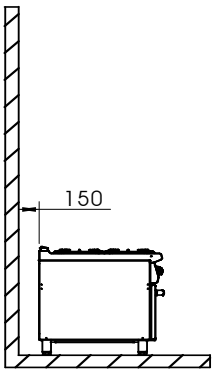


Fig. – Abb. 5: Lieu d'installation \\ Place \\ Installationsort

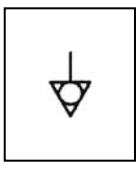


Fig. – Abb. 6:
Symbole equipotenziel \ Equipotenziale label \ Äquipotenzial Symbol

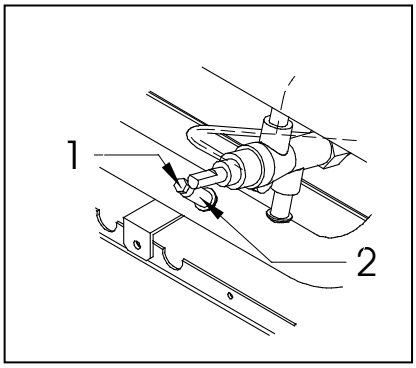
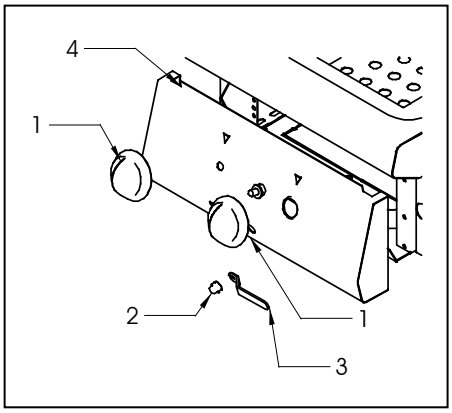
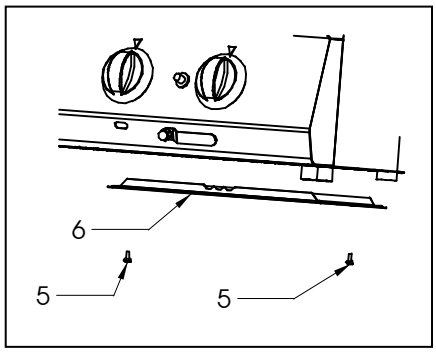
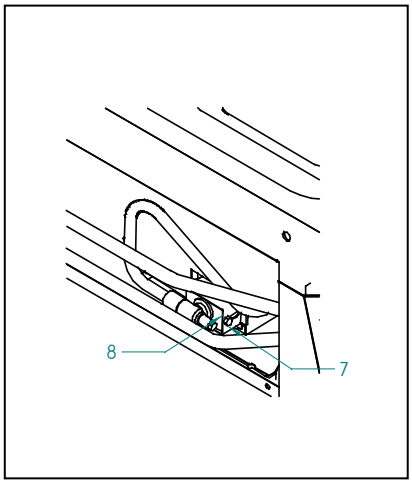


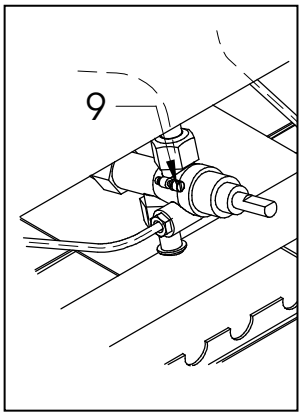
Fig. – Abb. 7: Contrôle
de la tenue et de la pression d'alimentation \ Checking gas tightness and pressure \ Überprüfung der Dichtigkeit und des Versorgungsdrucks







Figg.. – Abb. 8, 9, 10 :_ Changement du gicleur du
brûleur \ Substituting the burner nozzle \ Austausch der Hauptbrennerdüse



Figg. – Abb. 11: Changement d u by -pass \\
Substituting the By-Pass \ Austausch des By-Pass

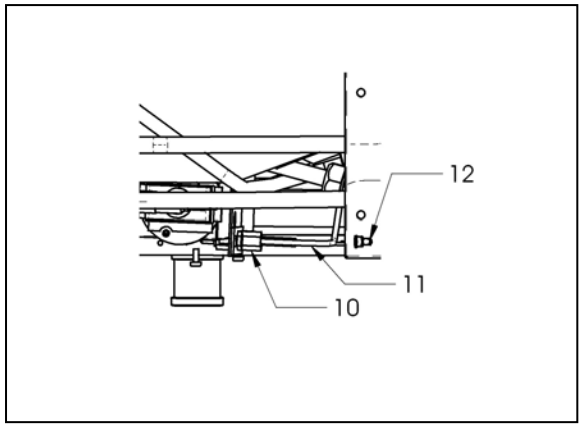


Fig. – Abb. 12 :
Changement du gicleur du brûleur veilleuse \ Substituting the pilot burner nozzle \ Austausch der Zündbrennerdüse

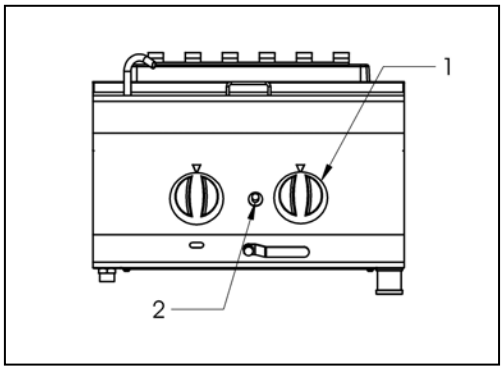


Fig. – Abb. 13 :Instructions d'utilisation (gaz) \\\
Instruction for use (gas) \ Bedienungsanleitungen (gas)

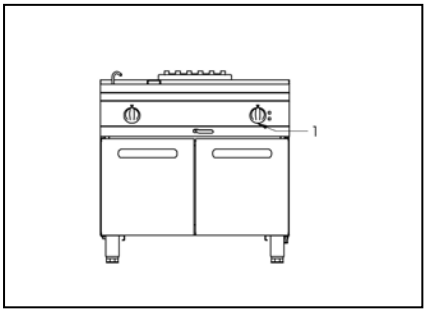


Fig. – Abb. 14: Instructions d'utilisation (électrique) \ Instruction for use (electric) \ Bedienungsanleitungen (Elektrisch)

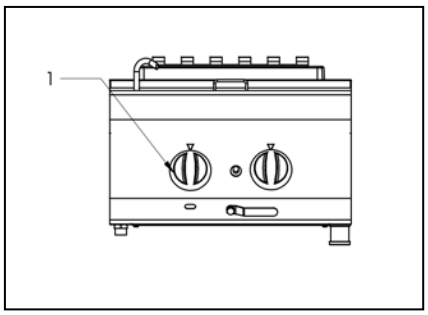


Fig. – Abb. 15: Remplissage du bain-marie\\ Vat Filling\\ Anfüllen des Beckens

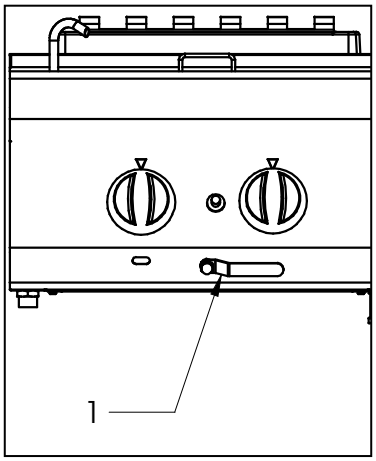


Fig. – Abb. 16: Vidage de la marmite \\ Emptying the tub \Entleeren des Beckens

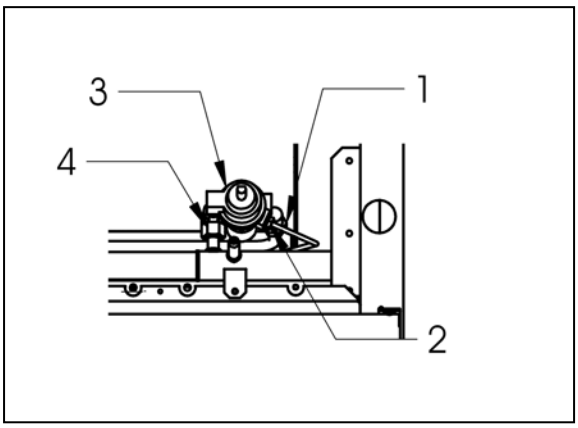


Fig. – Abb. 17 :Changement de Thermostat de sécurité\ Sobstituting the gas thermostat\ Austausch von Sicherheitsthermostat

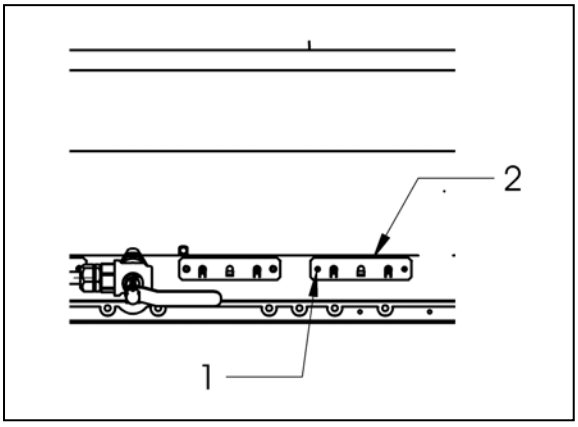


Fig. – Abb. 18 : Changement du Résistances Substituting the Elements \ Austausch der Widerstände

(Table 1) TECHNICAL FEATURES (GB-IE-GR-FI-NO-NL-SE-DK-LV-IS-CY-MT-PL-CZ-SK-LT-BG-RO-EE- HR-TR-HU)

Model	Description	Dimensions LxDxH [mm]	Gas Power (B) [kW]	Type (A)	LPG Consumption (G30) (D) [Kg/h]	METHANE Consumption (G20) (C) [m3/h]	Air for comb. [m3/h]	Gas connector	Elect. Power. (E) [Kw]	Tension (F) [V]	Freq. (G) [Hz]	Cable Type H07 RN-F [mm2]	Water Supply Pressure MAX [bar]	Water Connector
2952021	Gas bain maries 1/2 unit on Cabinet	450x900x900	4	A1	0.315	0.423	8	UNI-ISO 7/1 R ¾	-	-	-	-	3	UNI-ISO 7/1 R ½
2953021	Gas bain maries 1 unit on Cabinet	900x900x900	6	A1	0.473	0.635	12	UNI-ISO 7/1 R ¾	-	-	-	-	3	UNI-ISO 7/1 R ½
296301	Electric bain maries 1/2 unit on Cabinet	450x900x900							1.8	230	50	3x1	3	UNI-ISO 7/1 R ½
296302	Electric bain maries 1 unit on Cabinet	900x900x900							3.6	230	50	3x2.5	3	UNI-ISO 7/1 R ½

(Table 2) BURNER FEATURES (GB, IE, GR - CAT. II_{2H3+})

Gas type	Nominal Capacity [kW]	Reduced Capacity [kW]	Main Injector Diameter [1/100 mm]	By-Pass Diameter [1/100 mm]	Position [N.]	Air Regulation "x" [mm]
BAIN MARIE BURNER½ UNIT						
Liquid Gases LPG (G30-G31)	4.00	1.10	1.00	0.45	16.2	3.0
Natural Methane Gas (G20)	4.00	1.10	1.55	0.80	27.2	5.0
BAIN MARIE BURNER 1 UNIT						
Liquid Gases LPG (G30-G31)	6.00	2.50	1.25	0.75	16.2	-
Natural Methane Gas (G20)	6.00	2.50	1.75	1.20	27.2	-

(Table 3) BURNER FEATURES (CY, MT, HU- CAT. $I_{3B/P\ 29\ mbar}$)

Gas type	Nominal Capacity [kW]	Reduced Capacity [kW]	Main Injector Diameter [1/100 mm]	By-Pass Diameter [1/100 mm]	Position [N.]	Air Regulation "x" [mm]
BAIN MARIE BURNER½ UNIT						
Liquid Gases LPG (G30-G31)	4.00	1.10	1.00	0.45	16.2	3.0
BAIN MARIE BURNER 1 UNIT						
Liquid Gases LPG (G30-G31)	6.00	2.50	1.25	0.75	16.2	-

Table 4) BURNER FEATURES (HU - CAT. $I_{3B/P\ 50mbar}$)

Gas type	Nominal Capacity [kW]	Reduced Capacity [kW]	Main Injector Diameter [1/100 mm]	By-Pass Diameter [1/100 mm]	Position [N.]	Air Regulation "x" [mm]
BAIN MARIE BURNER½ UNIT						
Liquid Gases LPG (G30-G31)	4.00	1.10	0.90	0.45	16.2	3.0
BAIN MARIE BURNER 1 UNIT						
Liquid Gases LPG (G30-G31)	6.00	2.50	1.10	0.75	16.2	-

(Table 5) BURNER FEATURES (IS - CAT. I_{3P})

Gas type	Nominal Capacity [kW]	Reduced Capacity [kW]	Main Injector Diameter [1/100 mm]	By-Pass Diameter [1/100 mm]	Position [N.]	Air Regulation "x" [mm]
BAIN MARIE BURNER½ UNIT						
Liquid Gases LPG (G31)	4.00	1.10	1.00	0.45	16.2	3.0
BAIN MARIE BURNER 1 UNIT						
Liquid Gases LPG (G31)	6.00	2.50	1.25	0.75	16.2	-

(Table 6) BURNER FEATURES (LV - CAT. I_{2H})

Gas type	Nominal Capacity [kW]	Reduced Capacity [kW]	Main Injector Diameter [1/100 mm]	By-Pass Diameter [1/100 mm]	Position [N.]	Air Regulation "x" [mm]
BAIN MARIE BURNER½ UNIT						
Natural Methane Gas (G20)	4.00	1.10	1.55	0.80	27.2	5.0
BAIN MARIE BURNER 1 UNIT						
Natural Methane Gas (G20)	6.00	2.50	1.75	1.20	27.2	-

(Table 7) BURNER FEATURES (CZ,SK - CAT. $II_{2H3B/P}$)

Gas type	Nominal Capacity [kW]	Reduced Capacity [kW]	Main Injector Diameter [1/100 mm]	By-Pass Diameter [1/100 mm]	Position [N.]	Air Regulation "x" [mm]
BAIN MARIE BURNER½ UNIT						
Liquid Gases LPG (G30-G31)	4.00	1.10	0.90	0.45	16.2	3.0
Natural Methane Gas (G20)	4.00	1.10	1.55	0.80	27.2	5.0
BAIN MARIE BURNER 1 UNIT						
Liquid Gases LPG (G30-G31)	6.00	2.50	1.10	0.75	16.2	-
Natural Methane Gas (G20)	6.00	2.50	1.75	1.20	27.2	-

(Table 8) BURNER FEATURES (NL - CAT. $II_{2L3B/P}$)

Gas type	Nominal Capacity [kW]	Reduced Capacity [kW]	Main Injector Diameter [1/100 mm]	By-Pass Diameter [1/100 mm]	Position [N.]	Air Regulation "x" [mm]
BAIN MARIE BURNER½ UNIT						
Liquid Gases LPG (G30-G31)	4.00	1.10	1.00	0.45	16.2	3.0
Natural Methane Gas (G25)	4.00	1.10	1.60	0.80	27.2	5.0
BAIN MARIE BURNER 1 UNIT						
Liquid Gases LPG (G30-G31)	6.00	2.50	1.25	0.75	16.2	-
Natural Methane Gas (G25)	6.00	2.50	1.85	1.20	27.2	-

Table 9) BURNER FEATURES (SE, DK, $III_{1ab2H3B/P}$, $III_{1a2H3B/P}$)

Gas type	Nominal Capacity [kW]	Reduced Capacity [kW]	Main Injector Diameter [1/100 mm]	By-Pass Diameter [1/100 mm]	Position [N.]	Air Regulation "x" [mm]
BAIN MARIE BURNER½ UNIT						
Liquid Gases LPG (G30-G31)	4.00	1.10	1.00	0.45	16.2	3.0
Natural Methane Gas (G20)	4.00	1.10	1.55	0.80	27.2	5.0
Town Gas (G110)	4.00	1.10	3.10	Reg.	45.2	5.0
Town Gas (G120)	4.00	1.10	2.90	Reg.	45.2	5.0
BAIN MARIE BURNER 1 UNIT						
Liquid Gases LPG (G30-G31)	6.00	2.50	1.25	0.75	16.2	-
Natural Methane Gas (G20)	6.00	2.50	1.75	1.20	27.2	-
Town Gas (G110)	5.50	2.50	4.50	Reg.	45.2	-
Town Gas (G120)	5.50	2.50	3.75	Reg.	45.2	-

Table 10) BURNER FEATURES (SK,FI, LT, BG, NO, RO, EE, HR, TR - CAT. $II_{2H3B/P}$)

Gas type	Nominal Capacity [kW]	Reduced Capacity [kW]	Main Injector Diameter [1/100 mm]	By-Pass Diameter [1/100 mm]	Position [N.]	Air Regulation "x" [mm]
BAIN MARIE BURNER½ UNIT						
Liquid Gases LPG (G30-G31)	4.00	1.10	1.00	0.45	16.2	3.0
Natural Methane Gas (G20)	4.00	1.10	1.55	0.80	27.2	5.0
BAIN MARIE BURNER 1 UNIT						
Liquid Gases LPG (G30-G31)	6.00	2.50	1.25	0.75	16.2	-
Natural Methane Gas (G20)	6.00	2.50	1.75	1.20	27.2	-

Table 11) BURNER FEATURES (PL - CAT. II_{2E3P})

Gas type	Nominal Capacity [kW]	Reduced Capacity [kW]	Main Injector Diameter [1/100 mm]	By-Pass Diameter [1/100 mm]	Position [N.]	Air Regulation "x" [mm]
BAIN MARIE BURNER½ UNIT						
Liquid Gases LPG (G31)	4.00	1.10	1.00	0.45	16.2	3.0
Natural Methane Gas (G20)	4.00	1.10	1.55	0.80	27.2	5.0
BAIN MARIE BURNER 1 UNIT						
Liquid Gases LPG (G31)	6.00	2.50	1.25	0.75	16.2	-
Natural Methane Gas (G20)	6.00	2.50	1.75	1.20	27.2	-

WARNINGS

General

- *Read the instructions carefully before installation, use and maintenance of the appliance.*
- *Installation must be carried out by qualified personnel following the manufacturer's instructions in the specific manual.*
- *The appliance must only be used by trained personnel and only for the intended use.*
- *In the event of breakdown or malfunctioning, switch off the appliance and call in after sales assistance only from an authorised centre.*
- *Use only original spare parts; otherwise no liability is accepted by the manufacturer.*
- *The appliance must not be washed with high pressure water sprays, neither must the openings or air fumes on heat inlets/outlets be blocked.*

ATTENTION! The manufacturer declines any liability for damage caused by wrong installation, tampering, making unauthorised changes, improper use, poor maintenance, installation of non-original spare parts, not observing local norms, incorrect use or not observing the instructions in this booklet

For the installer

- *The functioning of the appliance must be explained and shown to the user. After having ensured that everything is clear, the instruction booklet must be handed over.*
- *The user must be informed that any building modification or restructuring that may in any way modify the air supply necessary for combustion, makes it necessary to carry out another check of the functionality of the appliance.*

TECHNICAL FEATURES

The following instructions for set up and functioning refer to gas and mixed appliances belonging to category II_{2H3+}, with a power pressure for Butane/Propane (G30- G31) of 30/37 mbar and for Methane (G20) of 20 mbar. The data plate (Fig. 3,4 pag.3) with all the information to refer to regarding the appliance, is situated inside the right or left side of the control panel, depending on the model.
The appliances have been checked in accordance with the European directives below.

2006/95/CE - Low Tension (LVD)
CEE 2004/108 - Electromagnetic Compatibility (EMC)
90/396/EEC - Gas Appliances
98/37/EC - Appliance to the directives

and the particular reference norms.

Declaration of compliance
The manufacturer declares that the appliances of their production are compliant with the above mentioned EEC directives and requires that installation be done observing the norms in force, particularly regarding the system for letting out fumes and air exchange.

DESCRIPTION OF APPLIANCES

Gas Bain marie

A sturdy structure in steel placed on four feet which make it possible to regulate the height in the version with cabinet. The external coating is in Chrome-Nickel 18-10 stainless steel.
The burner is provided with a thermostatic safety gas tap which enables the regulation of the temperature in a range from 45° C inclusive to 90° inclusive; safety is ensured by means of a thermocouple which is kept active by the flame of the pilot burner.
The vat is made entirely of stainless steel.. The chamber is heated by means of a stainless steel tubular burner, suitable for proper functioning at the high temperatures to which it is exposed.

Electric Bain marie

A sturdy structure in steel placed on four feet which make it possible to regulate the height in the version with cabinet. The external coating is in Chrome-Nickel 18-10 stainless steel.
The vat is made entirely of stainless steel. It is heated by an electric immersion heater activated by a thermostat. This thermostat makes it possible to regulate the temperature in a range from 30°C to 90°C.

Neutral cabinet

In the standing versions, doors are available for closing the compartment to create a neutral cabinet. There are also racks available for inserting GASTRONORM wash bowls.

PROVISIONS FOR INSTALLATION

Place (fig. 5, pag. 3)

It is advisable to install the appliance in a well- ventilated room or under an extractor hood. The appliance may be installed as a single unit or together with others. In both cases, if it is installed near a wall of inflammable material, a minimum distance of 150mm from the side and back walls must be observed. In the event that it is not possible to observe this distance, protective measures must be taken (e.g. use of sheets of refractory material) which ensure that the temperature of the walls is within the established safety limits.

Installation

Installation operations, gas or voltage conversions to other than the original, starting up the installation or appliance, ventilation, letting out fumes, and maintenance must be done following the manufacturer's instructions and observing the norms in force, by qualified personnel, in compliance with the following provisions (**GB**):

- Gas Safety (Installation and Use) Regulations, 1984
- Health and Safety at Work Act, 1974
- Codes of Practice, BS6173, 1982
- The Building Regulations, 1985
- The Building Standards Regulations, 1981

For others countries follow the relevant local rules for:

- Gas board rules
- Building regulations and local fire prevention provisions
- Safety norms in force
- Provisions of the Gas supplying company
- The Electrical Norms in force
- The Fire Brigade rules

Fume evacuation

It is not necessary to connect these Type “A1” appliances directly to an evacuation pipe for combustion products. The products of combustion, however, must be directed into suitable hoods or similar devices, connected to a reliably efficient chimney, otherwise directly outside. Failing this the use of an extractor fan is permitted connected directly to the external environment with a capacity no lower than that stated in table1. This value must be increased with the air exchange necessary for the well-being of the operators, in accordance with the norms in force. (approximately a total of 35 m^3/h per kW of gas output installed).

INSTALLATION

Preliminary operations

Remove the appliance from the packaging, ascertaining that it is intact and, if in doubt, do not use it but call in professionally qualified personnel. After having verified that the appliance is in good condition, the protective film may be removed. Carefully clean the external parts of the appliance with warm water and detergent using a cloth to remove all remaining residues and then dry it with a soft cloth. If there are still traces of glue residues, remove them by using a suitable solvent (e.g. acetone. For no reason use abrasive substances. After having been put into place, the appliance must be levelled by regulating the adjustable feet.

Gas Connection

Before connecting the appliance, it is necessary to check that the type of gas available corresponds to the type of gas the appliance has been set for. In the event that they do not correspond, it is necessary to proceed as described in the paragraph *"Functioning with gas different from the setting"*. The connection to the threaded coupling, having a diameter of ¾ inch, situated on the bottom of the appliance, may be fixed or mobile using a compliant rapid pipe fitting. If flexible piping is used, this must be in stainless steel and compliant with the norm. All the seals on the junction threads must be in guaranteed materials certified for use with gas. Before the installation of each single appliance it is necessary to install a cut off tap for rapid interruption of the gas supply. It should be placed in an easily accessible position in such a way as to make it possible to turn off the gas supply when the appliance is not being used. When the connection has been completed, the tightness must be checked by using a leak-finder spray.

Electric connection

Before connecting the appliance, it is necessary to check that the voltage of the power supply available corresponds to the voltage the appliance has been set for. In the event that they do not correspond, it is necessary to modify the connection as shown in the electric diagram, if voltage change is provided for. The junction boxes are situated behind the control panel. Furthermore, the efficiency of the earth connection must be checked, and also that the earth conductor on the connecting side is longer than the other conductors, and that the connecting cable has a wire bunch adequate for the power absorbed by the appliance and is at least type H05 RN-F. **As in international provisions, before installing the appliance a unipolar device must be installed with a contact opening of at least 3mmwhich must not interrupt the YELLOW-GREEN earth wire.** The device must be installed near the appliance, it must be approved and have adequate capacity for the absorption of the appliance.
The appliance must be connected to the EQUIPOTENTIAL system. The connector is situated near the end of the electric cable and is identified by a label with the symbol shown at fig.6, pag.3.

Water supply connection

Connect the water inlet piping to the distribution system following the provisions in force.

Checking gas tightness and pressure (fig. 7, pag. 4).

Before proceeding to check the pressure, it is necessary to check the tightness of the gas installation up to the nozzle with a leak-finder spray to ensure that no damage has been done to the appliance during transportation. Then it is possible to proceed with checking the inlet pressure, which is done by means of a gauge for liquids, either a "U" gauge or an electronic gauge with a minimum definition of 0.1 mbar. To carry out the reading, the screw (1) must be removed from the pressure outlet (2) and the rubber pipe of the gauge connected. Open the gas supply valve of the appliance, check the pressure output and close the valve. Remove the pipe of the gauge and put back the screws correctly into the pressure outlet. The pressure valve must be within the minimum and maximum values shown below:

Gas Type	P_n [mbar]	P_{min} [mbar]	P_{MAX} [mbar]
G25 (Methane)	25	20	30
G20 (Methane)	20	17	25
G30 (Butane)	30	20	35
G30 (Butane)	50	42.5	57.5
G31 (Propane)	37	25	45
G31 (Propane)	50	42.5	57.5
G110 (Town Gas)	8	6	15
G120 (Town Gas)	8	6	15

If the pressure reading is not within the limits of the table, find the cause. After solving the problem, check the pressure again.

Checking the power

Normally, it is sufficient to check that the nozzles installed are the right ones and that the burners function properly. If desired, further check the power absorbed by using the "Volumetric Method". With the help of a chronometer and a counter, it is possible to read the volume of gas output to the appliance in time units. The right comparison volume [**E**] can be obtained with the formula shown below in litres per hour (l/h) or in litres per minute (l/min), by dividing the nominal and minimum outputs (power) shown in the table of burner features for the lowest heat capacity of the type of gas foreseen for use with the appliance. This value can be found in the norm tables or can be provided by the local gas supply company.

$$E = \frac{\text{Power}}{\text{Calorific Value}}$$

The reading must be done when the appliance is already in function.

Checking pilot burner

Check the flame of the pilot burner, which must be neither too short nor too high but must lap the thermocouple and have a clear form; otherwise, it is necessary to check the size of the nozzle depending on the pilot version, as specified in the following paragraphs.

Checking regulation of primary air

All the main burners are provided with primary air regulation. Checking must be done observing the values shown in the air regulation column of the burner features table. To regulate the primary air, proceed as illustrated in the following paragraphs.

ATTENTION! All the parts protected and sealed by the manufacturer may not be regulated by the installer if not specifically indicated.

REGULATIONS AND SUBSTITUTION FOR USING A DIFFERENT GAS FROM THE TYPE PROVIDED FOR

Functioning with a different gas from the type provided for.

For changing to another type of gas it is necessary to substitute the nozzle in the main burners and in the pilot burner, following the instructions given in the following paragraphs. The type of nozzle to install can be found in tables 2-11. The nozzles for the main burner, marked with the relative diameter in hundredths, and the ones for the pilot burner, marked with a number, can be found in a transparent packet attached to the instruction booklet.
When the conversion is completed, check the tightness of the pipe fittings and also that the ignition and functioning of both the pilot burner and main burner, at minimum and maximum, are correct. It may be necessary to check the output (power).

Substituting the burner nozzle (fig. 8, 9, 10, pag. 4)

To change the burner nozzle, first of all take off the knobs (1), unscrew the cap nut (2) and remove the outlet lever (3), then remove the control panel (4) by unscrewing the screws below it. Then remove the buffer plate (6) fixed to the dividing panel by two cross head screws (5). After clearing the work area, unscrew the screw (7) that controls the regulation of primary air, open the clamp (8) completely, and unscrew the nozzle (5) from the nozzle support (6) with a spanner and substitute it with the nozzle suitable for the type of gas to be used, shown from tables 2 to 11. Put back the nozzle, tightening it well and proceed to regulate the primary air, as indicated in the next paragraph. When all this has been done, put back the parts removed previously.

Regulating the primary air of the burner (fig. 8, pag. 4)

After having substituted the burner nozzle, the primary air must be regulated; to do this, loosen the screw (7) which fixes the air regulation clamp (8), bring value X to the correct measurement, referring from tables 2 to 11, tighten the screw (7) and check the accuracy of value X.

Substituting the By-Pass (fig. 8, 11, pag. 4)

To substitute the burner nozzle first of all remove the knobs (1), unscrew the cap nut (2) and remove the drain lever (3), then remove the control panel (4) by unscrewing the screws under it. When the work area has been cleared, unscrew the By-pass (9) with a screwdriver and substitute it with the By-pass suitable for the type of gas to be used, shown from tables 2 to 11. Reassemble the By-pass and tighten it well. Put back the control panel and the knobs.

Substituting the pilot burner nozzle (fig. 8, 12, pag. 4)

To substitute the burner nozzle, first of all remove the knobs (1), unscrew the cap nut (2) and remove the drain lever (3), then remove the control panel (4) by unscrewing the screws under it, see fig.8. When the work area has been cleared unscrew the pipe fitting (10) that holds the pilot gas vent connector (11) and remove the nozzle (12); substitute it with a nozzle suitable for the type of gas to be used, shown from tables 2 to 11. Reassemble the nozzle and the vent connector, tighten the pipe fitting firmly, and then put back all the previously removed pieces.

INSTRUCTIONS FOR USE

Gas Bain Marie (fig. 13, pag. 5)

To light the double boiler burner, proceed in the following way:
- turn the knob (1) from the off position ● to the on position ✷;
- press down the button hard;
- push the button of the piezoelectric lighter (2) ✷ to light the pilot burner;
- keep the knob pressed down until the thermocouple heats up, keeping the pilot lit; this can be checked through the hole in the control panel;
- light the main burner, positioning the knob on one of the eight possible positions, choosing the one most suited to the type of cooking desired, noting that they correspond approximately to the temperatures shown below:

Posizione [N°]	1	2	3	4	5	6	7	8
Temperatura [°C]	45	50	55	60	70	80	85	90

To switch off the main burner, it is necessary to turn the knob to the right to the on position (✷), to switch off the pilot, turn the knob again to the off position ●.

Electric Double Boiler (fig. 14, pag. 5)

To heat a double boiler vat, proceed in the following way:
- Turn the thermostat knob (1) to the position of the required heating temperature; the two pilot lights switch on, the green one stays on to show the presence of tension while the orange one goes out as soon as the vat reaches the correct temperature.
- To switch off, turn the knob into the **0** position.

Vat Filling (fig. 15, pag. 5)

First of all ensure that the drain tap is tightly closed, having done this turn the water load knob anticlockwise (1), fill the vat to the marked level.

Vat Draining (fig. 16, pag. 5)

To drain the vat it is necessary to turn the lever on the control panel (1) anticlockwise.
At the time of draining, make sure that the appliance is not working.

ATTENTION! Only use the appliance under surveillance. Never heat up an empty vat.

Abnormal functioning

If for any reason, the appliance does not start or stops working during use, check that the energy supply and the control knobs are set correctly; if all is regular, call customer service.

CARE AND MAINTENANCE OF THE APPLIANCE

Cleaning

ATTENTION! Before doing any cleaning, make sure that the appliance is disconnected from the electric mains and that the gas cut off valve is closed. During cleaning operations, avoid using direct or high pressure sprays of water on the appliance. Cleaning must be done when the appliance is cold.

The parts in steel can be cleaned with warm water and neutral detergent, using a cloth; the detergent must be suitable for cleaning stainless steel and must not contain abrasive or corrosive substances. Do not use common steel wool or anything similar which, depositing iron particles, could cause rust from it. It is also better to avoid using sandpaper or emery paper. Only in the event of encrusted dirt, pumice stone in powder may be used but an abrasive synthetic sponge or stainless steel wool would be preferable, to be used in the direction of the grain. After washing, dry with a soft cloth.
If the appliance is out of use for a long time, it is advisable to turn off the gas tap. Then disconnect the main electricity supply and wipe all stainless steel surfaces with a cloth soaked in vaseline oil in order to give it a protective film and air the rooms now and again.

Maintenance

ATTENTION! Before doing any kind of maintenance or repairs, make sure that the appliance is disconnected from the electric mains and that the gas cut off valve is closed.

The following maintenance operations must be carried out at least once a year by specialised personnel. It is advisable to have a maintenance contract.

- Check for correct functioning of all control and safety devices;
- Check for correct ignition of burners and proper functioning at minimum;
- Check the tightness of the gas pipes;
- Check the condition of the power cable;
- The gas tap should be lubricated but this is a difficult operation and not very reliable; therefore it is advisable to substitute it;

SUBSTITUTING COMPONENTS

ATTENTION! Before carrying out any substitutions, make sure that the appliance is disconnected from the electric mains and that the gas cut off valve is closed.

Safety thermostat (fig. 8-17, pag. 4, 5)

To substitute the thermostat remove the knobs, the drain tap lever and the control panel as in fig. 8. Then remove the bulb support. To substitute the tap, it is necessary to remove the knobs and the control panel. Then unscrew in sequence the pipe union of the piping, which leads to the burner (1), the pipe union of the piping of the pilot burner (2), the thermocouple (3) and finally, the pipe union of the ramp (4). Then substitute the part.

Thermocouple

To substitute the thermocouple of the double boiler, remove the knobs, the drain tap and the control panel. It is then necessary to unscrew the fitting of the thermocouple on the tap and the one on the pilot unit, then substitute the part.

Heating elements (fig. 8-18, pag. 4, 5)

To substitute the heating elements remove the knobs, the drain tap lever and the control panel as in fig. 8, Then it is necessary to unscrew the fastening screws (1) of the heating element (2) to be substituted, disconnect it from the cabling, remove it and then substitute it.

WHEN SUBSTITUTING, ONLY ORIGINAL SPARE PARTS SUPPLIED BY THE MANUFACTURER MUST BE USED. THE OPERATION MUST BE CARRIED OUT BY AUTHORIZED PERSONNEL.

ATTENTION! In the event that components of the gas installation have been substituted, it is necessary to check for tightness and the correct functioning of the various parts.

THE MANUFACTURER RESERVES THE RIGHT TO WITHOUT NOTICE MODIFY THE FEATURES OF THE APPLIANCES DESCRIBED IN THIS MANUAL.