



OFFICINE GULLO
FIRENZE

INSTRUCTIONS FOR INSTALLATION AND USE



GES8MPU

GAS RANGE WITH ELECTRIC OVEN FOR
RESIDENTIAL AND PROFESSIONAL USE

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WARNINGS AND SAFETY INSTRUCTIONS

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.

ALWAYS contact the manufacturer about problems or conditions you do not understand.

Recognize Safety Symbols, Words, Labels



DANGER

Hazards or unsafe practices which WILL result in death or severe personal injury.



WARNING

Hazards or unsafe practices which COULD result in death or severe personal injury.



CAUTION

Hazards or unsafe practices which COULD result in minor personal injury.

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury, or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this manual.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician. DO NOT attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified servicer. Have the installer show you the location of the gas shutoff valve and how to shut it off in an emergency. A certified technician is required for any adjustments or conversions to Natural or LP gas.

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE

WHAT TO DO IF YOU SMELL GAS:

- DO NOT try to light any appliance.
- DO NOT touch any electrical switch.
- DO NOT use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

WARNING

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

WARNING

NEVER use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, DO NOT use the rangetop or oven as a storage area for food or cooking utensils.

WARNING

BURN OR ELECTRICAL SHOCK HAZARD

Make sure all controls are OFF and oven is COOL before cleaning. Failure to do so can result in burns or electrical shock.

WARNING

TIPPING HAZARD

To reduce the risk of the appliance tipping, some appliances are equipped with an anti-tip bracket(s). The appliance must be secured by a properly installed anti-tip bracket(s) if provided.

WARNING

a) WARNING – TO REDUCE THE RISK OF A RANGE TOP GREASE FIRE:

- Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.
- Always turn hood ON when cooking at high heat or when flambeing food (i.e. Crepes, Suzette, Cherries Jubilee, Peppercorn Beef Flambe’).
- Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.
- Use proper pan size. Always use cookware appropriate for the size of the surface element.

WARNING

WARNING – TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE TOP GREASE FIRE, OBSERVE THE FOLLOWING:

- SMOTHER FLAMES with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
- NEVER PICK UP A FLAMING PAN – You may be burned.
- DO NOT USE WATER, including wet dishcloths or towels – a violent steam explosion will result.
- Use an extinguisher ONLY if: i) You know you have a Class ABC extinguisher, and you already know how to operate it. ii) The fire is small and contained in the area where it started. iii) The fire department is being called. iv) You can fight the fire with your back to an exit.

Technical safety

- Installation, repair and maintenance work should be performed by an authorized service technician in accordance with national and local safety regulations and the provided installation instructions.
- Maintenance by the user: never repair or replace any part of the appliance unless the instructions specifically recommend doing so. Service work may only be performed by a qualified technician.
- A damaged appliance can be dangerous. Always check for visible signs of damage. Never use a damaged appliance.
- The electrical safety of the range can only be guaranteed when it is properly grounded. Compliance with this essential safety requirement is absolutely mandatory. The manufacturer declines all responsibility for damage caused by a improperly grounded electrical system. If in any doubt, please have the building's wiring system inspected by a qualified electrician.
- To avoid damaging the range, make sure that the connection data (voltage and frequency) on the data plate correspond to the building's power supply before connecting the appliance, and that the electrical system and sockets can handle the appliance's maximum power consumption as shown on the tag. When in doubt, consult a qualified electrician.
- The use of any electric appliance implies the observance of some basic rules. More specifically:
 - Avoid the use of extension cords and, if necessary, take all precautions;
 - Do not pull the power cord to disconnect the plug from the power socket;
 - Do not allow children or untrained persons to use the appliance.
- Installation and maintenance of the gas connection must be performed by qualified installers, service agencies or gas providers.
- During installation, maintenance and repair work, the range must be completely disconnected from the household electricity supply. The gas supply must be shut off.
- Risk of electric shock! If the appliance is defective, immediately turn the appliance off and discontinue use. Disconnect the range from the gas and power supply and contact the assistance,
- If the range is installed behind a cabinet door, do not close the door while the appliance is in operation. Heat and moisture can build up behind the closed door and cause damage to the range and to the surrounding cabinets and flooring. Do not close the door until the appliance has completely cooled down.
- When not in use for extended periods, switch off the general power supply to the appliance and close the gas supply valve.
- Before performing maintenance work, disconnect the appliance by pulling the plug out of the power socket or turning off the main switch.
- In case of failure or malfunction, turn the appliance off, close the gas supply valve and do not attempt to carry out any repairs, which must be done exclusively by an authorized service center.

To Prevent Fire or Smoke Damage

- Be sure all packing materials are removed from the appliance before operating it.
- Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.
- If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.
- NEVER leave any items on the rangetop. The hot air from the vent may ignite flammable items and may increase pressure in closed containers which may cause them to burst.
- Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.
- Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. DO NOT leave plastic items on the rangetop as they may melt or soften if left too close to the vent or a lighted surface burner.
- Combustible items (paper, plastic, etc.) may ignite and metallic items may become hot and cause burns. DO NOT pour spirits over hot foods. DO NOT leave oven unsupervised when drying herbs, breads, mushrooms, etc; fire hazard.

In Case of Fire

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

- Cooktop: Smother fire or flame in a pan with a lid or cookie sheet.
- NEVER pick up or move a flaming pan.
- GREASE. Grease is flammable and should be handled carefully. DO NOT use water on grease fires. Flaming grease can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam type extinguisher. Let fat cool before attempting to handle it. DO NOT allow grease to collect around the oven or in vents. Wipe up spillovers immediately.

Child Safety

- NEVER leave children alone or unsupervised near the appliance when it is in use or is still hot.
- NEVER allow children to sit or stand on any part of the appliance as they could be injured or burned.
- DO NOT store items of interest to children over the unit. Children climbing to reach items could be seriously injured.
- Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children.

Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the appliance.

Cooking Safety

Do not leave the cooktop unattended when cooking on high power. Spilled food will begin to smoke and cause grease splatter, which can ignite on the cooktop.

- ALWAYS place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.
- ALWAYS adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance. This is based on safety considerations.
- NEVER leave a surface cooking operation unattended especially when using a high heat setting or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. DO NOT use high heat for extended cooking operations.
- Oil and fat can catch fire if overheated. Never leave the appliance unattended when cooking with oil and fat. If the oil or fat catches fire, do not attempt to put the flames out with water. Turn off the cooktop and smother the flames using a lid or a suitable fire blanket. Smother the fire or flames, or use a dry chemical extinguishing agent or foam fire extinguisher.
- DO NOT heat unopened food containers, build up of pressure may cause the container to explode and result in injury.
- Use dry, sturdy pot-holders. Damp pot-holders may cause burns from steam. Dish towels or other substitutes should NEVER be used as potholders because they can trail across hot surface burners and ignite or get caught on appliance parts.
- ALWAYS let quantities of hot fat used for deep fat frying cool before attempting to move or handle.
- DO NOT let cooking grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood, turn the fan off.
- NEVER wear garments made of flammable material or loose fitting or long-sleeved apparel while cooking. Do not use oversized cloths, dish towels or other similar materials. Clothing may ignite or catch utensil handles. DO NOT drape towels or materials on oven door handles. These items could ignite and cause burns. When cooking on the appliance, protect your hands by using heat-resistant pot holders or oven mitts. Only use dry pot holders or gloves. Wet or damp textiles conduct heat more effectively and produce steam, which poses a burn hazard. Be sure to keep all textiles away from the gas flames.
- ALWAYS place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food, using dry, sturdy potholders. ALWAYS avoid reaching into the oven to add or remove food. If a rack must be moved while hot, use a dry potholder.

- ALWAYS turn the oven off at the end of cooking.
- Use care when opening the oven door. Let hot air or steam escape before moving or replacing food.
- NEVER use aluminum foil to cover oven racks or oven bottom. This could result in risk of electric shock, fire, or damage to the appliance. Use foil only as directed in this guide.
- PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
- Do not store flammable materials on or near the appliance. Keep the appliance area clean and free of combustible materials, gasoline and other flammable vapors and liquids. A check before each use to determine that no hazardous materials are in the area is recommended.
- If you are "flaming" liquor or other spirits under an exhaust, TURN THE FAN OFF. The draft could cause the flames to spread out of control. The flames could set the grease filters of a ventilation hood on fire. Do not flambé under a ventilation hood.
- Never heat empty cookware.
- Once the unit has been installed as outlined in the Installation Instructions, it is important that the fresh air supply is not obstructed. The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated. Keep natural venting holes open or install a mechanical ventilation device. Prolonged or intensive use of the appliance may call for additional (such as opening a window) or more effective ventilation (such as increasing the level of a mechanical ventilation if present).
- This appliance should not be operated without a properly sized and operational ventilation hood.
- If the appliance is covered, there is a risk that the material of the cover will ignite, explode or melt if the range is still hot or if turned on inadvertently. Never cover the appliance with a board, cloth or protective sheet.
- When using an electrical appliance, e.g. a hand mixer, near the cooktop, make sure that the power cable does not come into contact with the hot cooktop. The cable's insulation could become damaged.
- Cookware made of plastic or aluminum foil will melt at high temperatures. Do not use any plastic or aluminum foil cookware.
- The appliance gets hot when in use and remains hot for some time after being turned off. Do not touch the appliance if there is a possibility that it could still be hot. You can burn yourself on a hot cooktop.
- If the appliance is accidentally turned on or is still hot, metal objects on the appliance can heat up. Other items may melt or catch fire. Do not place unused items on the appliance for storage!
- A range hood installed above the cooktop can become damaged or catch fire as a result of intense heat. Do not use the gas burners without cookware.
- If the appliance has not been used for a long period of time, be sure to thoroughly clean it and have it inspected by an authorized technician before using it again.
- Ask your installer to show you the location of your gas shutoff valve and fuses or circuit breaker panel in your apartment or home. Be sure that you know how and where to disconnect the gas and power supply to your appliance.

Utensil Safety

- Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose-handled pans. Also avoid using pans, especially small pans, with heavy handles as they could be unstable and easily tip. Pans that are heavy to move when filled with food may also be hazardous.
- Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat.
- To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, DO NOT extend handles over adjacent surface burners. ALWAYS turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.
- NEVER let a pan boil dry as this could damage the utensil and the appliance.

- Follow the manufacturer's directions when using ovencooking bags.
- Only certain types of glass, glass/ceramic, ceramic or glazed utensils are suitable for rangetop surface or oven usage without breaking due to the sudden change in temperature. Follow manufacturer's instructions when using glass.
- The flame of the burner should be adjusted to just cover the bottom of the pan or pot. Excessive burner setting may cause scorching of adjacent counter-top surfaces, as well as the outside of the utensil. This is based on safety considerations.

Heating Elements

- NEVER touch oven heating elements areas or interior surfaces of oven while cooking.
- Elements may be hot even though they are dark in color. Areas near elements and interior surfaces of an oven may become hot enough to cause burns.
- During and after use, DO NOT touch or let clothing or other flammable materials contact heating elements, areas near elements, or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns, such as the oven vent opening, the surface near the vent opening, and the oven door window.

Cleaning Safety

- Turn off all controls and wait for appliance parts to cool before touching or cleaning them. DO NOT touch the burner grates or surrounding areas until they have had sufficient time to cool.
- Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.
- DO NOT clean door gasket. It is essential for a good tight seal. Care should be taken not to rub, damage, or move the gasket.
- No oven liner protective coating such as aluminum foil should be used in or around any part of the oven. Improper oven liners may result in a risk of electric shock or fire. Keep oven free from grease buildup.

Important notice regarding pet birds:

NEVER keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system.

Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

Before using your range

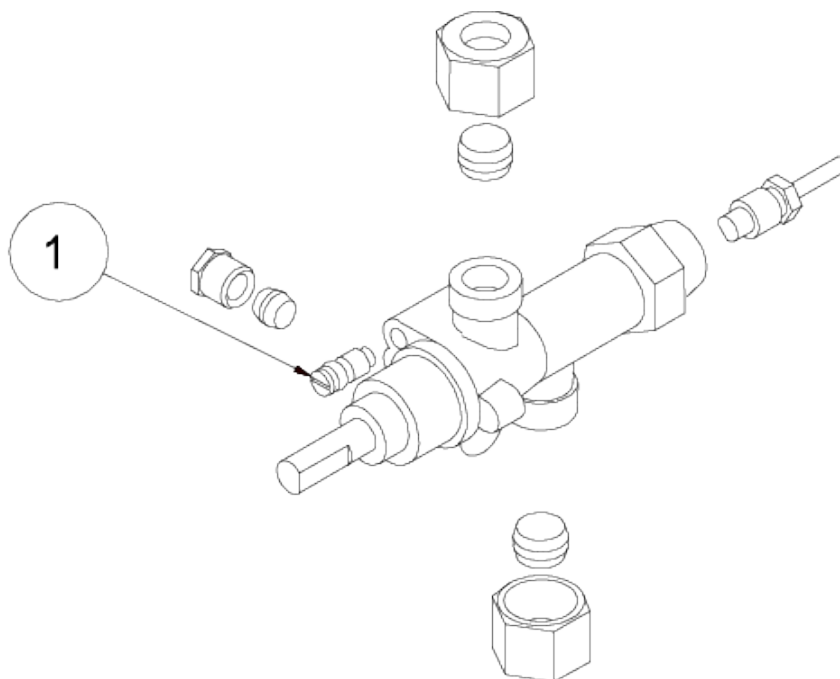
All products are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, and grease which may have remained from the manufacturing process. There may be some burn off and odors on first use of the appliance—this is normal.

Oven

Before first use, wipe interior with soapy water and dry thoroughly. Then switch on the oven at the maximum temperature and operate for an hour. There may be some burn off and odors on first use of the appliance—this is normal.

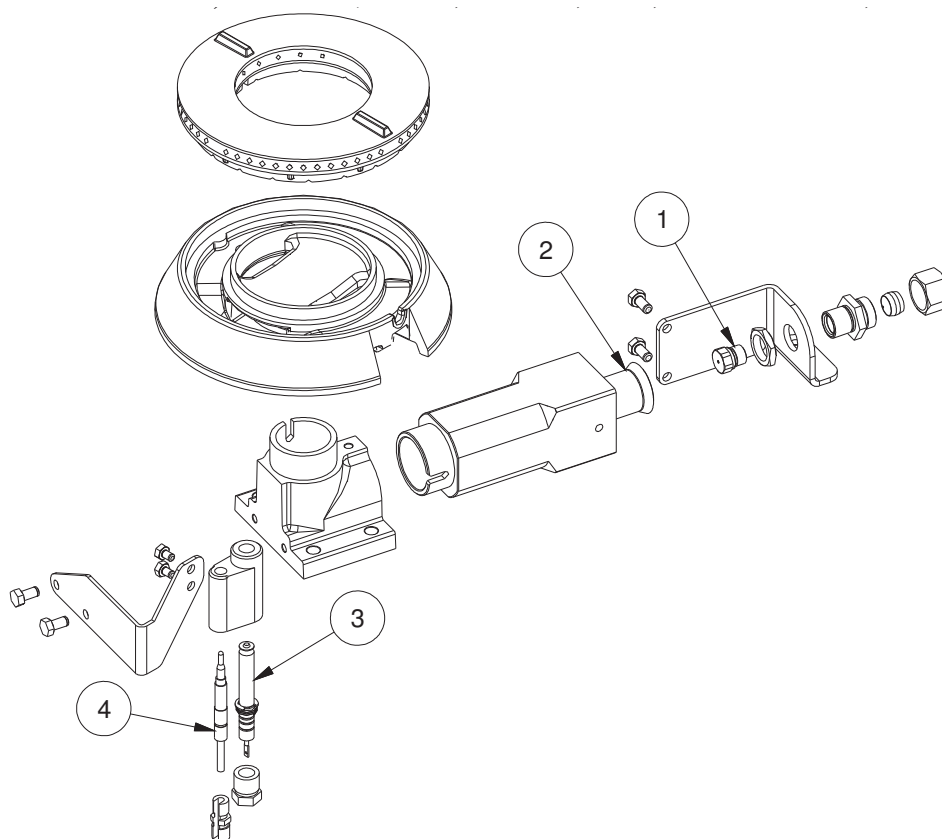
INSTALLATION MANUAL

Fig. A



1. Cooking rings by-pass

Fig. B



1. Injector cooking rings
2. Air regulation

3. Lighting spark plug
4. Thermocouple

ELECTRICAL SCHEME

The installation of this appliance must conform with all applicable local codes.

In the absence of local codes, the installation must conform to the latest level of the National Electric Code, ANSI/NFPA 70.

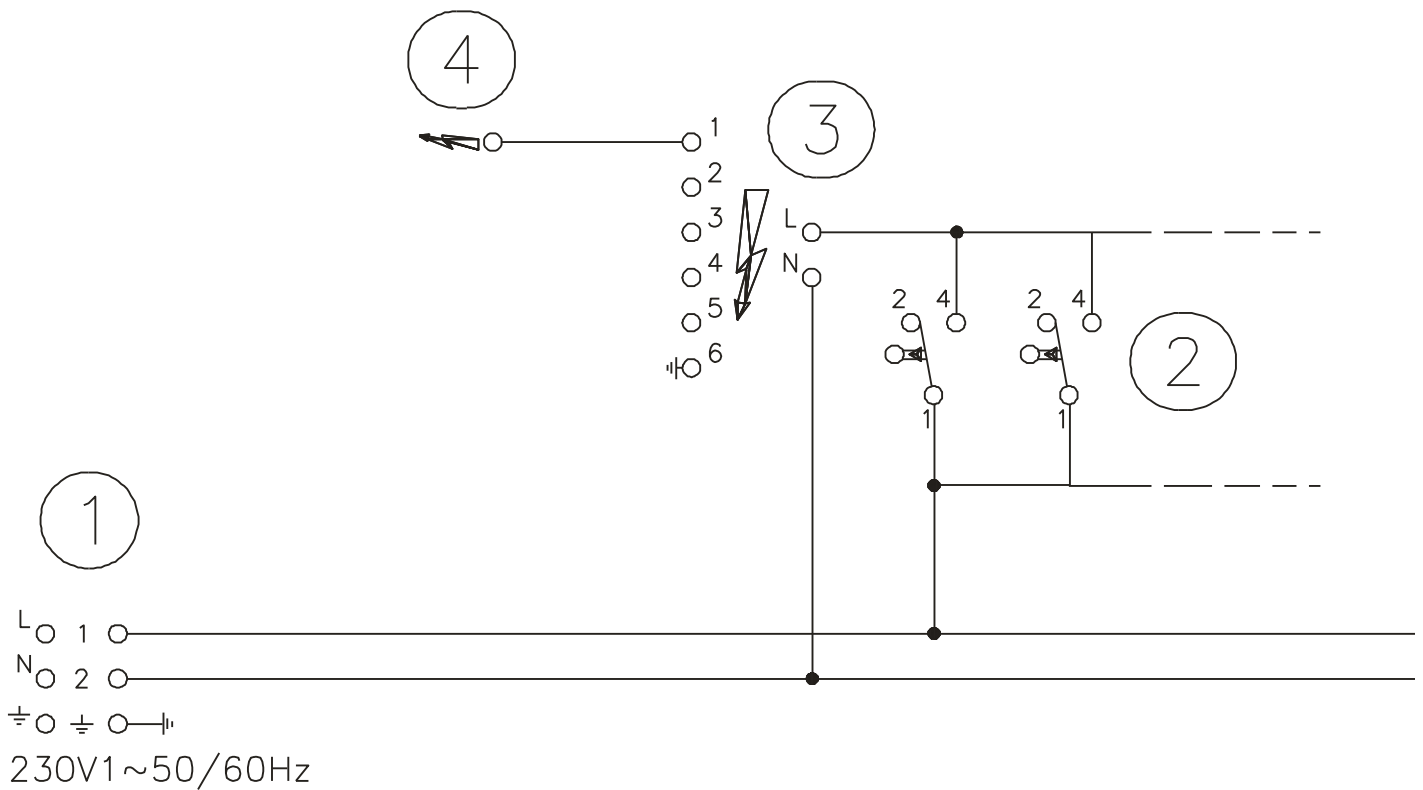
If the electrical supply is not turned on or is interrupted the appliance will not operate. The applicable wiring diagram for this appliance is below.

The circuit where you wire your appliance to must be grounded and polarized.

We recommend the circuit for your appliance be a non-GCFI dedicated line.

Fig. C

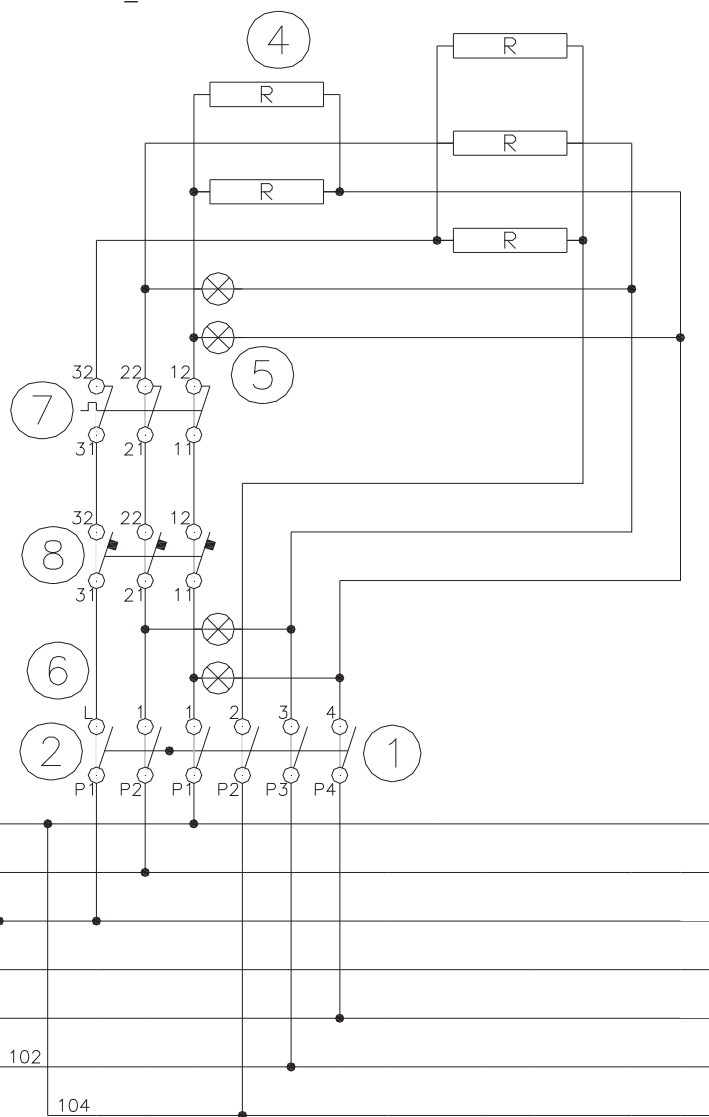
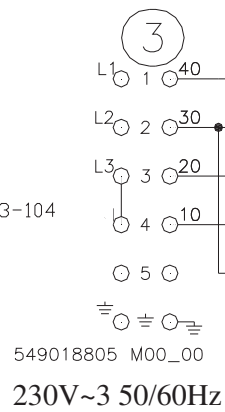
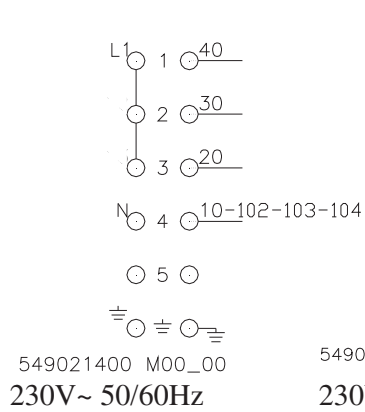
ELECTRICAL SCHEME TOP



- 1. Electrical connection
- 2. Push-button starting burner
- 3/4. Power-station starting burner

Fig. D
OVEN ELECTRICAL SCHEME

1. Commutator
2. Commutator
3. Junction-box
4. Element
5. White light
6. Green light
7. Safety thermostat
8. Thermostat



INSTALLATION INSTRUCTIONS

This appliance is manufactured by OFFICINE GULLO S.r.l



OFFICINE GULLO

FIRENZE

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Keep the appliance area free and clear from combustibles.
Not obstruct the flow of combustion and ventilation air.
This manual shall be retained for future reference.

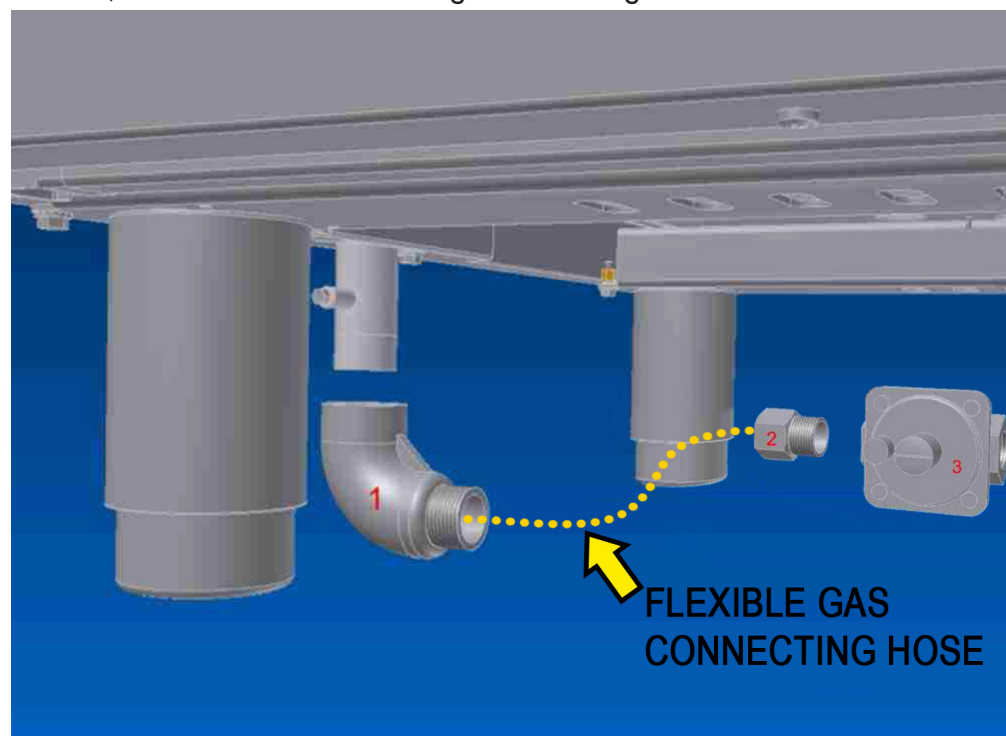
The manufacturer declines any responsibility for direct or indirect damage caused by improper or incorrect installation, alterations, maintenance or use of the appliance, as in all the other cases considered in the items of our sales conditions.

GAS PRESSURE REGULATOR (Must be installed)

Each gas hook input (every element) is supplied with a separate pressure regulator that needs to be installed.

WARNING: Maximum input pressure is ½ PSI

The gas pressure regulator has to be placed back to the wall or behind the cabinetry next to the range, never under it, connected with a flexible gas connecting hose.



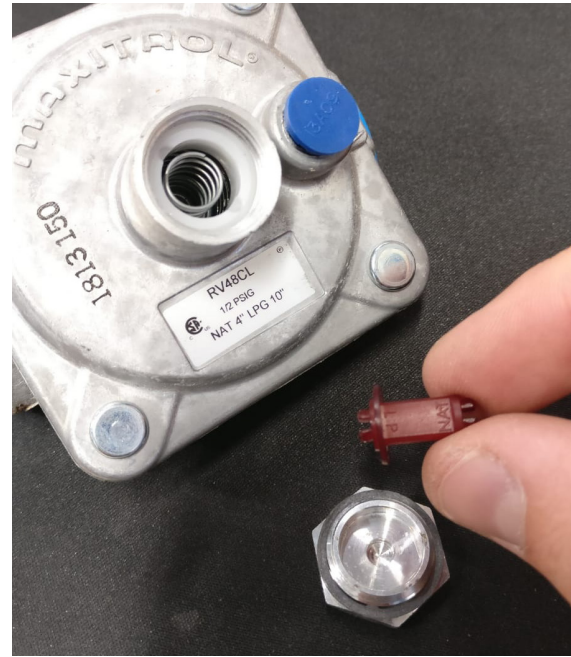
For assembly proceed as follows:

- Fix the 90° elbow (1) to the income gas ramp.
- Connect the flexible gas connecting hose (min lenght 39") to the elbow.
- Screw in the nipple piece (2) to the pressure regulator (3).
- Connect the flexible hose to the nipple piece.

How to install the gas regulator:



1) Unscrew the hex nut.



2) Choose the proper gas regulator
(NAT = natural gas; LP = LPG)



NAT: set for natural gas



LP: set for LPG

3) Insert the gas regulator, in the chosen side, in the hex cap.
4) Put the hex nut in place and screw it in.

GAS CONNECTIONS

This appliance must be installed by an approved installer or a gas technician

1. The installation of this appliance must conform with all applicable local codes. In the absence of local codes, the installation must conform to the latest level of the National Fuel Gas Code, ANSI Z223.1/NFPA 54. In Canada, the installation must be in accordance with the current CAN/CGA B149.1 and B149.2.
2. This appliance can be configured to work with either natural gas or LP gas. Verify that the appliance and the incoming gas supply are compatible. Check the rating plate.
3. The gas supply line must be the same size or larger than the gas inlet of the appliance. Your appliance has $\frac{3}{4}$ " NPT gas inlet connection at the factory supplied gas regulator for each gas input. We recommend the supply line be $\frac{1}{4}$ " NPT larger than the gas inlet of the appliance.
4. Sealant used on pipe joints must be resistant to LP gas.
5. An installer provided manual shut-off valve must be installed in the gas supply line ahead of the appliance. This shut-off must be easily accessible in case of emergency.
6. All gas cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation. This appliance is equipped with such a gas pressure regulator. Incoming gas pressure should be checked with a manometer.
The correct manifold pressure for natural gas is 4.0" iwc. For LP gas the correct manifold pressure is 10" iwc.
7. Incoming line pressure upstream of the appliance should be 1.0" iwc greater than the operating manifold pressure. Service pressure may fluctuate for a variety of reasons. Under no circumstances should the factory supplied regulator be removed or by-passed.
8. The factory supplied pressure regulator will withstand an input pressure of $\frac{1}{2}$ PSI (13" iwc). If the incoming pressure exceeds the maximum rating, a step-down regulator is required.
9. The appliance and its individual shut-off valve must be disconnected from the gas supply line during any pressure testing in excess of $\frac{1}{2}$ PSI [3.5 kPa].
10. The appliance must be disconnected from the gas supply by closing its individual shut-off during any pressure testing less than $\frac{1}{2}$ PSI [3.5 kPa].
11. Check to see that all installer supplied pipes and fittings are clear of debris, threading chips or other foreign particles before connecting the appliance to the supply line. Such particles will clog orifices and/or valves when pressure is applied. Service to clean such clogs is not covered by your warranty.
12. The incoming gas supply is brought from the inlet pipe. This is the only connection required via the installer-supplied shut-off valve.
13. If the appliance is to be installed with flexible couplings and/or a "quick disconnect" the installer must use a commercially approved AGA Design certified flexible connector at least $\frac{1}{2}$ " NPT that complies with ANSI Z21.41. In Canada, the connector must comply with CAN 16.10-88 and the "quick disconnect" device must comply with CAN 16.19M-79 and installed with a strain relief device.
14. Before putting the appliance into service test all gas connections for leaks. Use a soapy solution. **DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS.** Such a procedure is dangerous, and it may not detect all the small leaks that a soapy solution will
15. Air shutter adjustments are preset at the factory. These adjustments may need to be redone and/or fine tuned by the installer.

TECHNICAL GAS DATA TABLE

MODEL DIMENSIONS cm	NOMINAL BURNER CAPACITY			TOT.NOM. CAPACITY	Gas coupling NPT
	Nr. Open ring 11,942 BTU/h	Nr. Open ring 18,767 BTU/h	Nr. Open ring 25,591 BTU/h	Gas BTU/h	
GES8MPU 80x70x90h	1	2	1	75,067	R1/2GM 3/4GM(1007)

The machine is supplied with pressure regulator separately (in 3/4 NPT F)

TECHNICAL ELECTRICAL DATA TABLE

MODEL	Dimensions cm	Tot kW	Max. Assorb. A	Power supply	Power supply cable mm ²
GES8MPU	80x70x90h	5	21,74	110+110V 50/60 Hz	3 x 2,5

INSTALLATION

The appliance must be installed in accordance with the ANS Z83.11a CSA 1.8a-(2001) Food Service Equipment,

- The operations for installing, conversions for use with other types of gas and starting up must be done only by qualified personnel whose qualifications comply with the norms in force.
- Gas installations, the electrical connections and the rooms in which the appliances are installed must comply with the norms in force in the Country in which the installation is carried out; above all, the appliance must be installed in a well ventilated room, preferably under an extractor hood, so as to ensure the complete extraction of gas emissions which are formed during combustion. The air necessary for combustion is 70.6 CbtF /h per 3412BTu's (2m³ /h per kW) of power installed.

VENTILATION

Proper ventilation is highly important for good operation. This appliance must be installed under a properly designed canopy hood. A strong exhaust fan can create a vacuum in the room. For proper air balance, work with your contactor to properly size the air inlet.

IMPORTANT

ALL GAS BURNERS NEED SUFFICIENT AIR TO OPERATE AND LARGE OBJECTS SHOULD NOT BE PLACED IN FRONT OF THIS APPLIANCE WHICH WOULD OBSTRUCT THE AIR FLOW THROUGH THE FRONT. OBJECTS SHOULD NOT BE PLACED ON THE REAR BACKGUARD WHILE IN USE.

THIS COULD OBSTRUCT THE VENTING SYSTEM OF THE OVEN'S FLUE PRODUCTS.

Ensure that the air outlets in the place of work are sufficient to guarantee the necessary air exchange. The appliance may be installed as a single element or in series with other appliances of our production. It is necessary to observe a minimum distance of 4" (10 cm) from the appliance to prevent contact with walls of inflammable material; adequate measures must also be taken to ensure thermal insulation of inflammable parts, such as the installation of a protection against radiation; particular attention must be paid in installing the appliances adequately and safely. The feet are adjustable in height so that differences in level can be avoided.

The machine must be placed in conditions of optimal ventilation: the area for the combustion of the item comes captured from the bottom of the same one.

The minimal necessary area for the combustion is given from the minimal height of the feet mounted on the machine, therefore the machine cannot be installed without the adjustable feet.

In case of wood cabinetry placed on the side of the range, the cabinetry has to be mounted on top of feet in order to grant a correct ventilation to the machine.

PIPE FOR GAS CONNECTION

The gas connection must be done with steel pipes, or otherwise with flexible steel pipes in compliance with the national norms, if any exist. Each appliance must be provided with a cut-off cock for rapid interruption of the gas supply. Once the appliance has been installed, it is necessary to check for gas leaks for the pipe fittings; do not use a flame for this purpose but a non-corrosive substance such as soapy water or foamy substances as contained in leak-finder sprays. All our appliances undergo careful testing: the type of gas, the operating pressure and the category are indicated on the data plate.

NB: The year of the appliance manufacture is shown in item "N" on the data plate. The first two numbers (e.g. 08...) represent the year of manufacture.

CHECKING HEAT OUTPUT

The appliances must be checked in such a way as to verify that the output is correct:

- The heat output (thermal power) is indicated on the data plate of the appliance.
- Firstly, check that the appliance can be used with the type of gas supplied; then check that the indication on the plate corresponds to the gas to be used. For converting to another type of gas, check that the type of gas complies with what is stated in this instruction manual.



Figure A

- Read the pressure with a gauge inserted in the relative pressure outlet (see figure A).
- Remove the hermetically closed screw and connect the gauge pipe.
- After reading, put back the screw, tightening it hermetically and check for leaks.

Connection for liquid gas (Propane HD-5)

The connection pressure for liquid gas is between 2.74 kPa and 3.24 kPa (11 lwc and 13 lwc).

Connection with natural gas

The connection pressure for natural gas is between 1.74 kPa and 3.24 kPa (7 lwc and 13 lwc)

THIS APPLIANCE IS EQUIPPED WITH THE GAS TYPE AS PER YOUR ORDER - A conversion kit is provided with the range if it ever needs to be converted to a different type of gas supply (LPG or Natural Gas).

ADJUSTMENTS IN MAIN BURNERS

Air shutter adjustments are preset at the factory. These adjustments may need to be redone and/or fine tuned by the installer. These adjustments are normal and can be regulated and fixed with a screw by adjusting the air shutter. In the "Burners technical data" table are the approximate values of parameter "h" (air shutter). The volume flow of primary air (air shutter) must be regulated so that the flame does not tend to come away from the burner when it is cold or backfire when the burner is hot, The flame should be almost all blue all the time. Lowest setting adjustment can be made by turning the bypass screw by a 1/4 of the turn at time, see table below for values, note that for LPG the screw position should be closed.

GAS A = Natural gas (pressure at the outlet of the regulator) = 10 mbar (4 inch water)

GAS E = Propane gas (pressure at the outlet of the regulator) = 24.9 mbar (10 inch water)

BURNERS TECHNICAL DATA TABLE & ADJUSTMENT VALUES

GAS A (Natural gas)				
Burner	Nominal Gas Consumption (BTU/h)	Main Injector size Nominal/(Measured) (mm)	Lowest setting adjustment (By-pass Screw Adjustment) (See note)	Air Shutter Adjustment (Primary Aeration Adjustment) Values in mm
Small	11,942	1.70	¼ turn	32
Medium	18,767	1.85	¼ turn	32
Large	25,591	2.10	¼ turn	32

GAS E (Propane gas)				
Burner	Nominal Gas Consumption (BTU/h)	Main Injector size Nominal/(Measured) (mm)	Lowest setting adjustment (By-pass Screw Adjustment) (See note)	Air Shutter Adjustment (Primary Aeration Adjustment) Values in mm
Small	11,942	0.95	0.50 Fully closed	40
Medium	18,767	1.10	0.60 Fully closed	40
Large	25,591	1.35	0.75 Fully closed	20

RULES FOR CONVERTING AND INSTALLING FOR OTHER TYPES OF GAS

Our appliances are tested and regulated with liquid gas (see data plate).

The conversion or adaptation to another type of gas must be carried out by a specialized technician. The nozzles for the various types of gas are supplied in a packet and are marked in hundredths of mm (see "burners" technical data table).

REPLACING THE NOZZLE FOR THE BURNERS

Remove the grills, the burners and the containers, substitute the nozzles with the right ones, using a suitable spanner, unscrewing the blockage screw and relative jam nut.

Once regulated, tighten the screw, adjust the minimum flame by turning the screw to the right or left until the thermal power reaches 3,924 BTU/h for the 11,942 BTU/h burner, 5,118 BTU/h for the 18,767 BTU/h burner and 8,530 BTU/h for the 25,591 BTU/h burner.

Warning: For functioning with LPG, the screw for regulating minimum output must be blocked completely.

DECLARATION OF COMPLIANCE

The manufacturer declares that the appliances are compliant with the prescriptions of the EEC norm 90/396 for the gas part and with norm 73/23 for the electric part. The installation must be done observing the norms in force particularly concerning room ventilation and discharging gas emissions.

N.B.: The manufacturer declines any responsibility for direct or indirect damage caused by improper or incorrect installation, maintenance or use of the appliance and alterations, as in all the other cases considered in the items of our sales conditions.

ELECTRIC CONNECTION

WARNING: All electrical work must be performed by a qualified electrician.

Please ensure that the appropriate electrical codes or prevailing local building codes and ordinances are adhered to.

Ensure that the electricity supply is disconnected at source. Do not use an extension cord or adapter plug with this appliance.

This appliance must be grounded. Connect to a properly grounded branch circuit, protected by an appropriate circuit breaker.

Electrical Supply.

This appliance requires electrical supply – ensure an appropriately qualified person completes the electrical connection.

The appliance must be connected to an equipotential system. The connection screw is positioned at the back of the appliance and is identified by the symbol 

Attention! the manufacturer cannot be held responsible for, and does not cover in the guarantee any damage resulting from bad or faulty connections.

The appliance may be supplied without the connection cable. In this case, the connection cable must have the following characteristics: it must be type H05RNF and must have an adequate section for the power of the appliance (see technical data table).

To install, proceed in the following way:

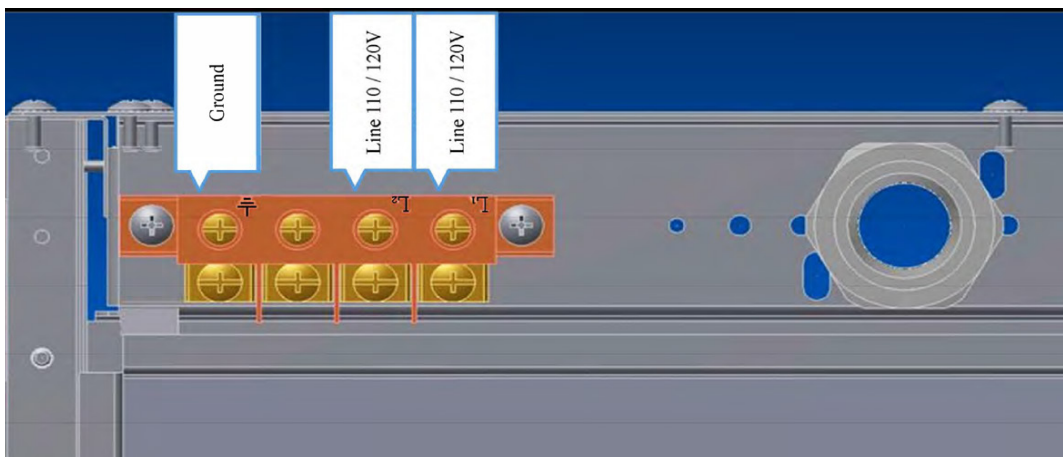
- Remove the back panel by removing the screws that are around its perimeter as shown in picture 1E;
- Fit the connection cable through the cable channel, connect the conductor wires to the corresponding terminals in the junction box as shown in picture 2E below and fix them into place.
- Block the cable with the cable blocker, and reassemble the panel. The ground wire must be longer than the others so that if the cable blocker should break for any reason, it will disconnect after the hot wires.

The installation of this appliance must conform with all applicable local codes. In the absence of local codes, the installation must conform to the latest level of the National Electric Code, ANSI/NFPA 70.



Picture 1E

There are several screws around the perimeter of the back panel, to remove the panel you need to remove all the screws around the perimeter and then pull away the panel to access the terminal block. IMPORTANT ! MAKE SURE TO ALWAYS DISCONNECT THE APPLIANCE FROM THE ELECTRICITY BEFORE WORKING ON IT.



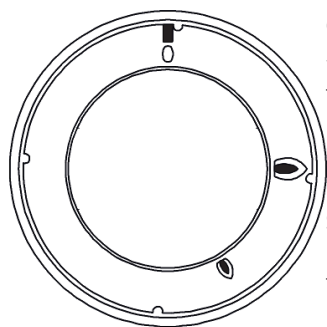
Picture 2E

USER MANUAL

INSTRUCTIONS FOR USE

Attention! The appliance must only be used under surveillance.

LIGHTING AND ADJUSTING THE BURNERS



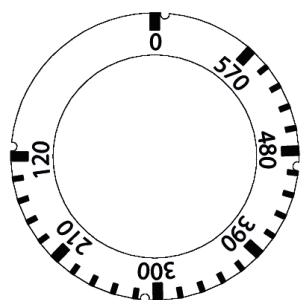
On the front panel, above each knob, there is a symbol which indicates to which burner the knob corresponds.

To light, turn the knob to the left from position "0" to the  symbol (see figure); keep it pushed down and press the button with the  symbol until the gas lights.

The knob must be kept pushed down for a few seconds and then released. The flame may go out, in which case it is necessary to repeat the procedure.

By turning to the  position, the burner is brought to minimum. 

To switch off, move the knob back into position "0".



TURNING ON AND ADJUSTING THE ELECTRIC OVEN

Before turning the oven on, make sure the oven racks are in the desired position.

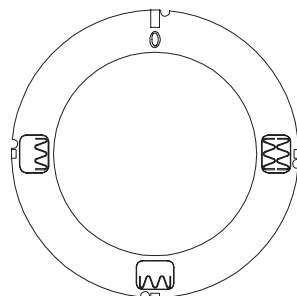
Turn the control knob to the right and set the temperature wanted.

To turn the oven on, turn the selector knob (see figure) to the right or left into one of the following positions.

 Top + bottom heating element

 Bottom heating element

 Top heating element



Preheating the oven is essential for baking. It is recommended to pre-heat the oven to 30°F warmer than the cooking set point for at least 30 minutes. All cooking times are based on a preheated oven unless otherwise stated in the recipe.

To turn the oven off, turn the knob to the left to position 0.

Caution: when the oven is on, the door must be kept shut otherwise the knobs and protection sheet could get hot and be damaged.

NEVER cover any slot, holes or passages in the oven bottom nor the ventilation grill on top of the range.

CARE AND CLEANING INSTRUCTIONS

General cleaning guidelines:

Wash surfaces gently with a soft damp cloth; use a neutral liquid soap with water for daily cleaning. Rinse completely with water, dry any overspray. Never use an abrasive material such as a brush or scouring pad to clean surface. The use of abrasive cleaners, cleansers or disinfectants will damage the surface finish and void the warranty.

We also recommends the general practice of spot testing all cleaning agents on an inconspicuous area prior to applying.

We suggest a semi-annual wax routine using a high quality clear carnauba paste wax to extend the life of a living finish. This will keep the finish close to its original form and minimize the appearance of use. The use of polishing agents can damage finish and void the warranty.

Note that prolonged contact with certain items such as citrus fruit juice, salt, vinegar, mustard, pickles, mayonnaise, anti-bacterial soap and wines on your surface for prolonged periods will also alter all surface finish.

NEVER USE:

- Steel wool pads
- Bleaches containing hypochlorite
- Silver dip cleaners or polishes of any type.

Removing and cleaning burners

To clean the polished brass surface of your burners you can use a metal polish of your choice, please note that the surface will start to oxidise again as soon as you start to use and that is a normal characteristic of polished brass. If your burner surface is chrome plated (optional) please follow the instructions below for cleaning chrome plated brass surfaces and note that you may also use metal polishes however please use it only occasionally since metal polishes are abrasive and it will take away some of the chrome plating with each use.

Cleaning burnished brass surfaces

The antiquing finish of the surface (Burnished Brass) is the result of natural oxidation that has been accelerated and it is a "living finish". Living Finishes have NO PROTECTIVE COATING so they can be scratched or scuffed if not cared for properly.

The unique characteristic of these finishes is that they wear and age over time. Essentially, the finish replicates what nature would do to the surface material naturally when exposed to the environment.

These products will generally tend to darken slightly on the areas that are infrequently touched and lighten or highlight on the areas that are contacted on a consistent basis. Soaps, acidic fluids, and astringent cleaners can damage the finish. Avoid using abrasive pads, sponges, or cloths to clean the product. Do not allow water spots to dry on.

Cleaning chromed brass surfaces

This finish is achieved by chrome plating solid brass and it is a "living finish".

Living Finishes have NO PROTECTIVE COATING so they can be scratched or scuffed if not cared for properly.

This durable finish will not change if the general cleaning guidelines are followed.

Please follow the general cleaning guidelines to keep this finish close to its original form and minimize the appearance of use.

Cleaning nicked brass surfaces

This finish is achieved by nickel plating solid brass and it is a "living finish".

Living Finishes have NO PROTECTIVE COATING so they can be scratched or scuffed if not cared for properly.

Oxidation that may appear over time on the nickel plated brass surfaces is a normal characteristic of this living finish. Please follow the general cleaning guidelines to keep this finish close to its original hue and minimize the appearance of use.

Cleaning power coated surfaces

Our electrostatic powder coating finish is what you see on all of the colored (painted) areas of our products, applied at our factory by a standard process and heat cured in special kilns.

This finish is very durable and strong please follow the general cleaning guidelines to keep this finish close to its original form and minimize the appearance of use.

Cleaning brushed stainless steel

Our high-quality brushed stainless steel is resistant to stains, rust and corrosion. Is made of ultra hi-gauge stainless steel that is being brushed to provide you with the unique patina finish only found in our products. Although our products are virtually indestructible, however scratches can occur.

Everyday maintenance is simple, by wiping it down with a damp cloth and soapy water. Never use abrasive pads or chemical products.

Scratches

Scratches on stainless steel surfaces aren't always bad. In fact, our brushed stainless steel finish is accomplished by millions of little scratches. But in the event that you have a deep scratch that you want to care for, the surfaces can always be re "brushed" using a hand held Orbital Sanding machine, with a 3M Maroon pad.



Orbital sanding
machine



3M Maroon Pad

Stains and rust

Any rust that appears on stainless steel is the result of iron particles coming from external sources. If you want to remove any rust stains from your products, use a cleaning agent containing oxalic acid. Always use mild, non-abrasive cleaning agents to remove stubborn stains from your stainless steel and make sure you thoroughly rinse away any cleaning liquids once finished cleaning your stainless steel.

NEVER USE:

Steel wool pads

Stainless steel cleaners

Bleaches containing hypochlorite

Silver dip cleaners

Leaving foods like citrus fruit juice, salt, vinegar, mustard, pickles and mayonnaise on your surface for prolonged periods can cause pitting and corrosion.

WHAT TO DO IN THE EVENT OF A BREAKDOWN

Turn off the gas shut off valve and notify your authorized service center or call our main line at 800 620 8490



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