



S. 700-900 282680 - 2816801

**BRASIERA,
MULTIPLA**

ISTRUZIONI PER L'INSTALLAZIONE, USO E MANUTENZIONE
Leggere subito le informazioni generali!

IT

**KIPPBRATPFANNE,
ELEKTRO MULTI-BRATER**

ANWEISUNGEN FÜR INSTALLATION, GEBRAUCH UND WARTUNG
Die Hinweise sollen sofort gelesen werden!

DE – AT – IT – BE – LU – CH

**TILTING BRATT PAN,
MULTI-PERFORMANCES COOKING APPLIANCE**

INSTRUCTIONS FOR INSTALLATION, OPERATION AND MAINTENANCE
Read the general informations immediately!

GB – IE – MT

**SAUTEUSE BASCULANTE,
APPAREIL DE CUISSON MULTIFUNCTION**

INSTRUCIONS POUR INSTALLATION, EMPLOI ET ENTRETIEN
Lire tout de suite avertissements!

FR – BE – LU

**SARTEN VOLCABLE,
APPARADOS DE COCCION MULTIFUNCION**

INSTRUCCIONES PARA INSTAKKACION, USO Y MANTENINIENIENTO
¡En primer lugar leer las advertencias!

ES

**KANTELBARE BRAADPAN,
MULTI-BRAADPANNEN**

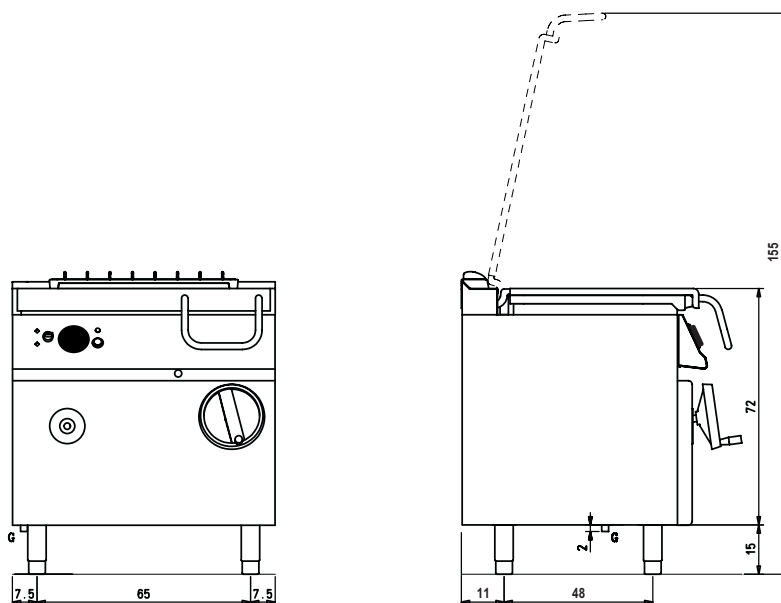
ISTRUCTIES VOOR INSTALLATIE, GEBRUIK EN ONDERHOUD
Lees de waarschuwingen onmiddellijk!

NL – BE

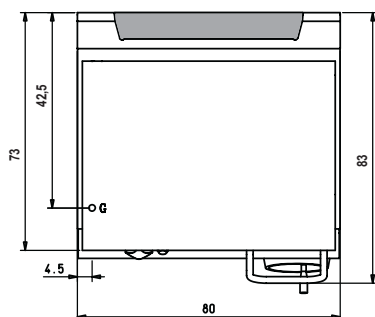
DOC.NO **CR0732650**
EDITION **01**

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

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



74/10 KBG ...

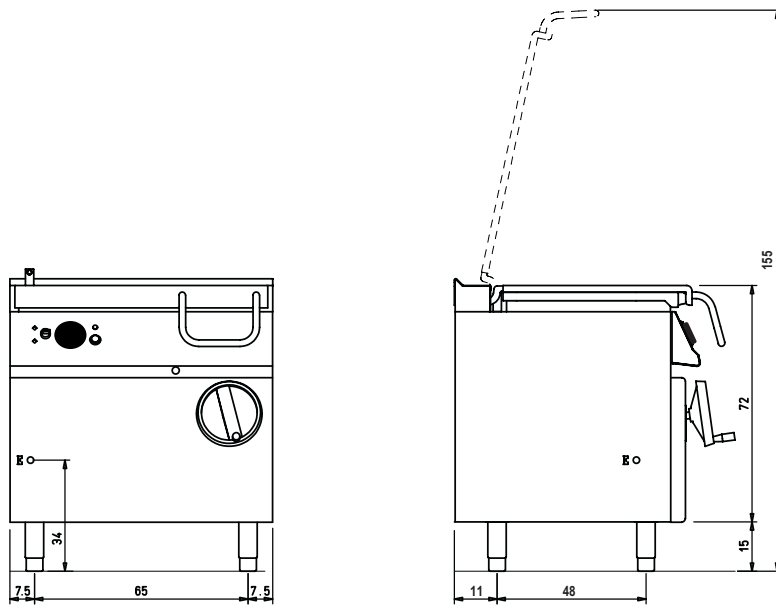


Legenda - Legende - Key - Légende - Leyenda - Legenda

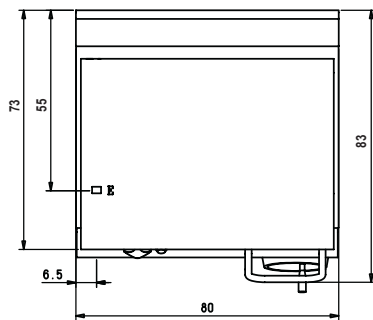
G Attacco arrivo gas - Gasanschluss - Gas connection
 Arrivée gaz - Union de gas - Gasaansluiting
EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)

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74/10 KBE ...



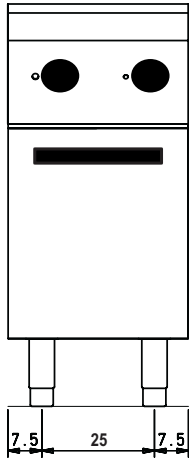
Legenda - Legende - Key - Légende - Leyenda - Legenda

- E** Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief
 Presse étoupe de câble él. - Pisacable - Elektrische kabelwartel

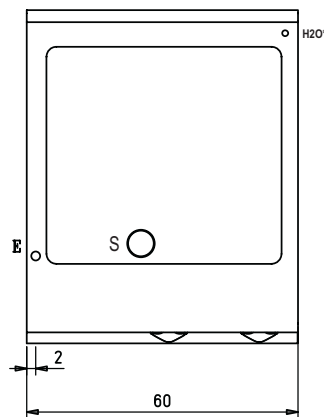
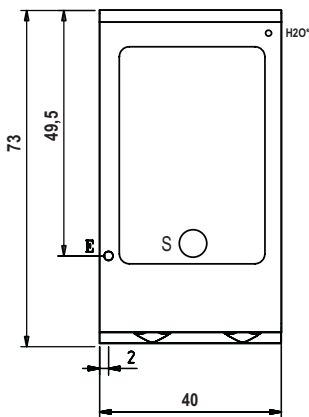
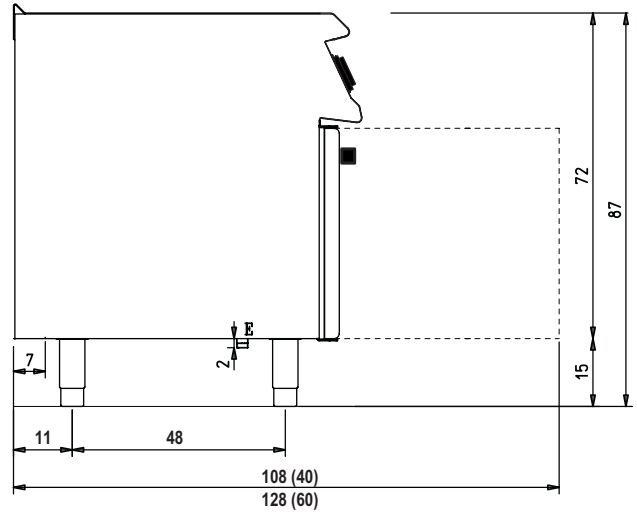
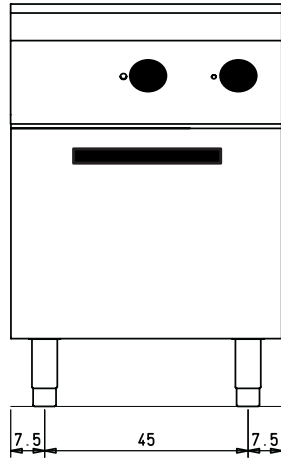
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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm
MESURES EN cm - MEDIDAS EN cm - MATEN IN cm

72/10 KBEF



73/10 KBEF



Legenda - Legende - Key - Légende - Leyenda - Legenda

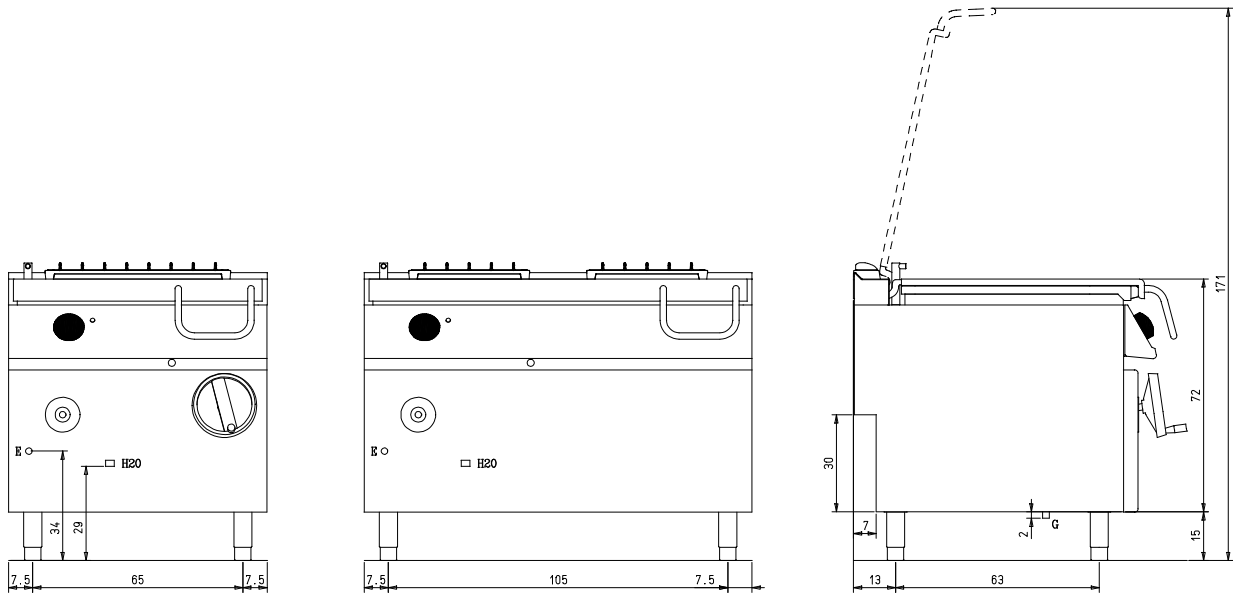
E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief
Presse étoupe de câble él. - Pisacable - Elektrische kabelwartel

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

H2O* Attacco arrivo acqua - Wasseranschluss - Water inlet
Arrivée eau - Union de agua - Wateraansluiting
EN ISO 228-1 G 3/4

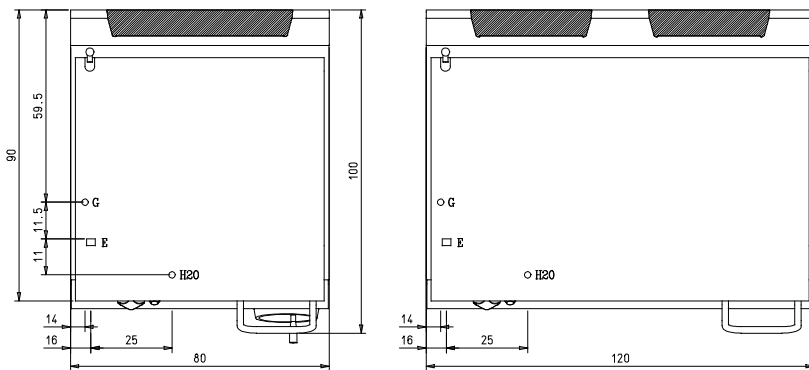
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**MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm
MISURES EN cm - MEDIDAS EN cm - MATEN IN cm**



94/10 KBG...

96/10 KBG...



Legenda – Legende – Key – Légende – Leyenda – Legenda

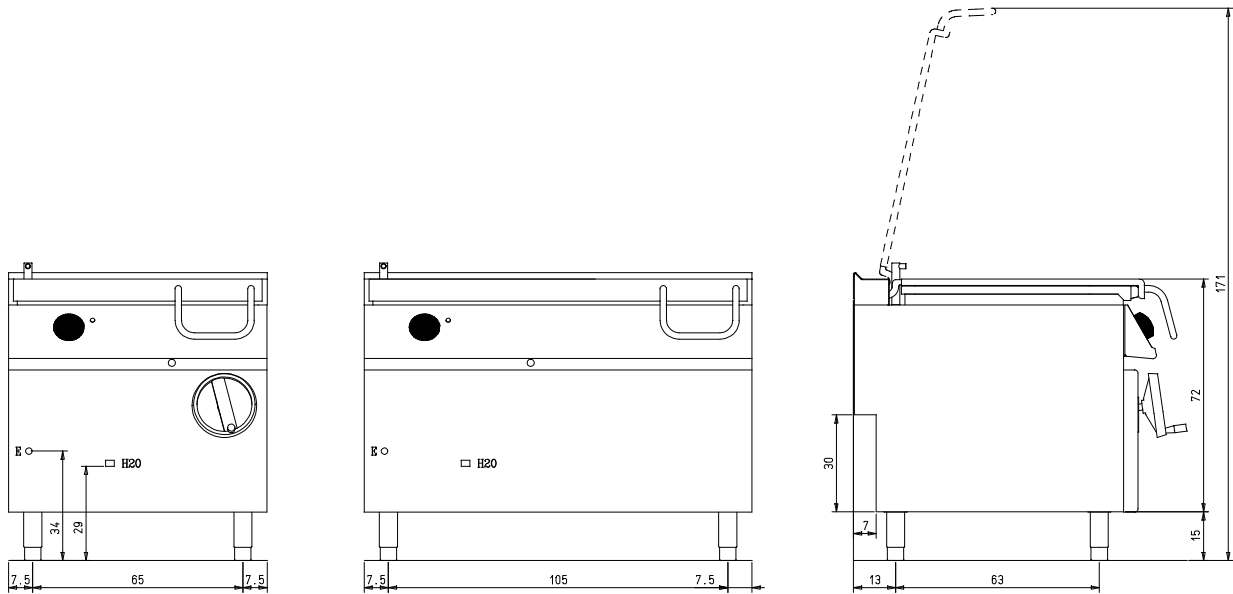
E Pressacavo entrata linea elettrica - Stopfbuchse Electric cable stress relief – Presse étoupe de câble él Pisacable – Elektrische kabelwartel

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)

H20 Attacco arrivo acqua – Wasseranschluss – Water inlet Arrivée eau – Union de agua – Wataansluiting EN ISO 228-1 G 3/4

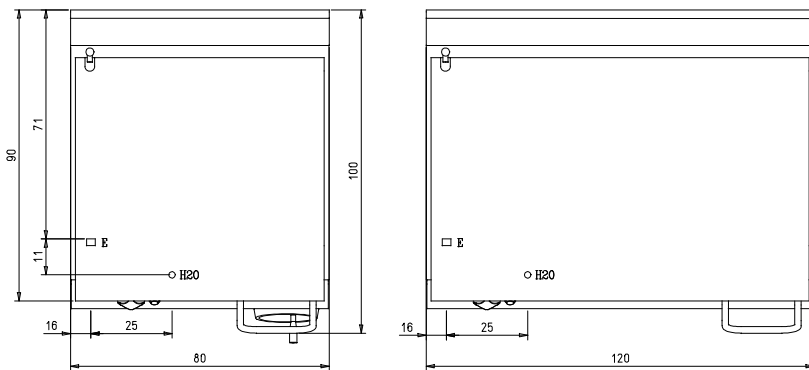
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MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm
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94/10 KBE...

96/10 KBE...



Legenda – Legende – Key – Légende – Leyenda – Legenda

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

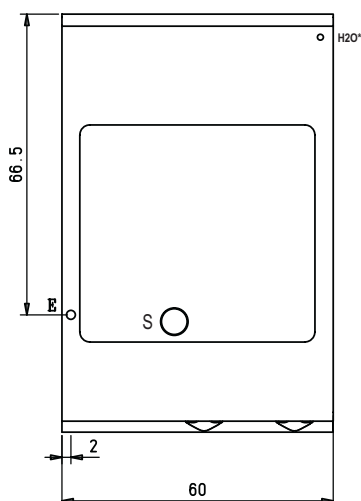
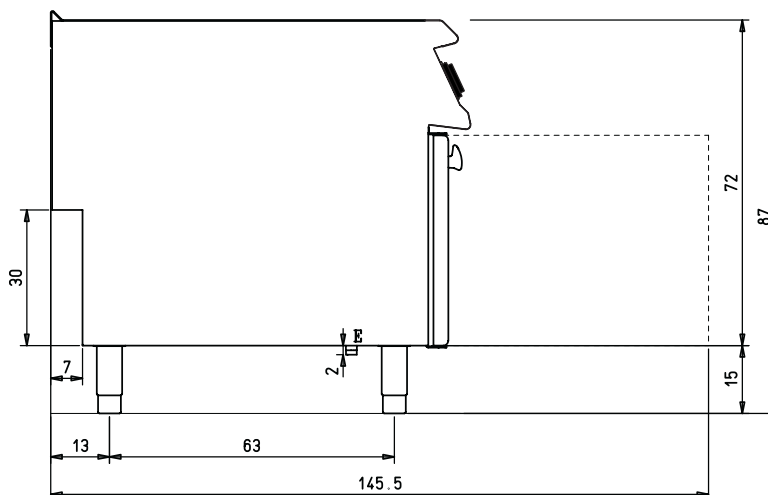
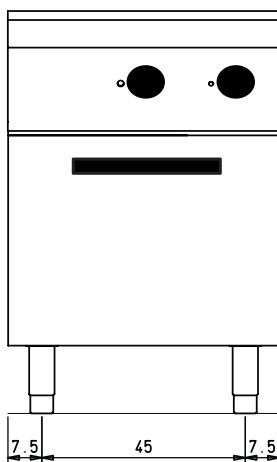
H20 Attacco arrivo acqua – Wasseranschluss – Water inlet Arrivée eau –
 Union de agua – Wateraansluiting EN ISO 228-1 G ¾

S Attacco scarico acqua – Wasserablauf – Water outlet Vidange de l'eau –
 Desaguadero – Wateraftapaansluiting

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

93/10 KBEF



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 Presse étoupe de câble él. - Pisacable - Elektrische kabelwartel

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

H2O* Attacco arrivo acqua - Wasseranschluss - Water inlet
 Arrivée eau - Union de agua - Wateraansluiting
EN ISO 228-1 G 3/4

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

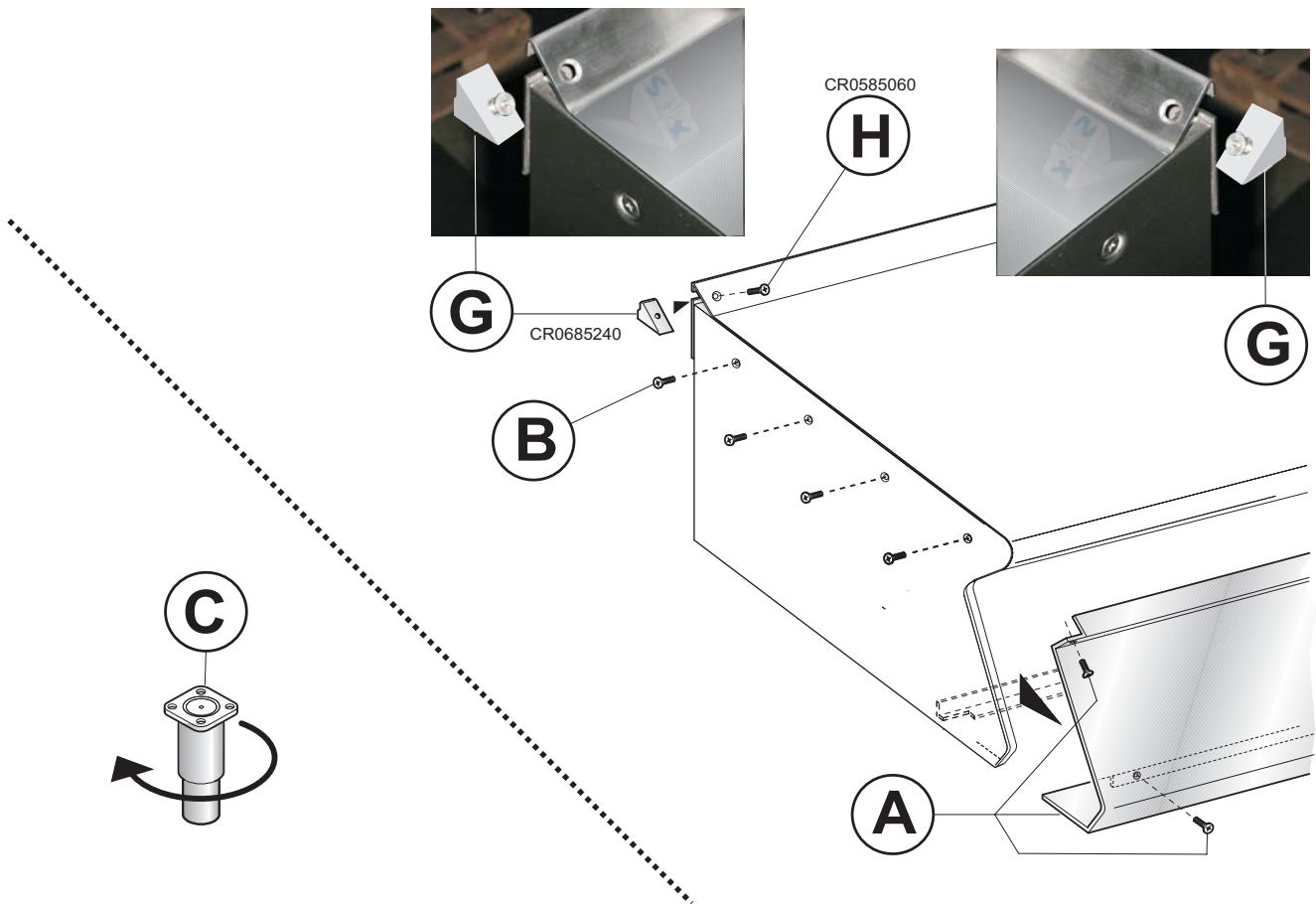
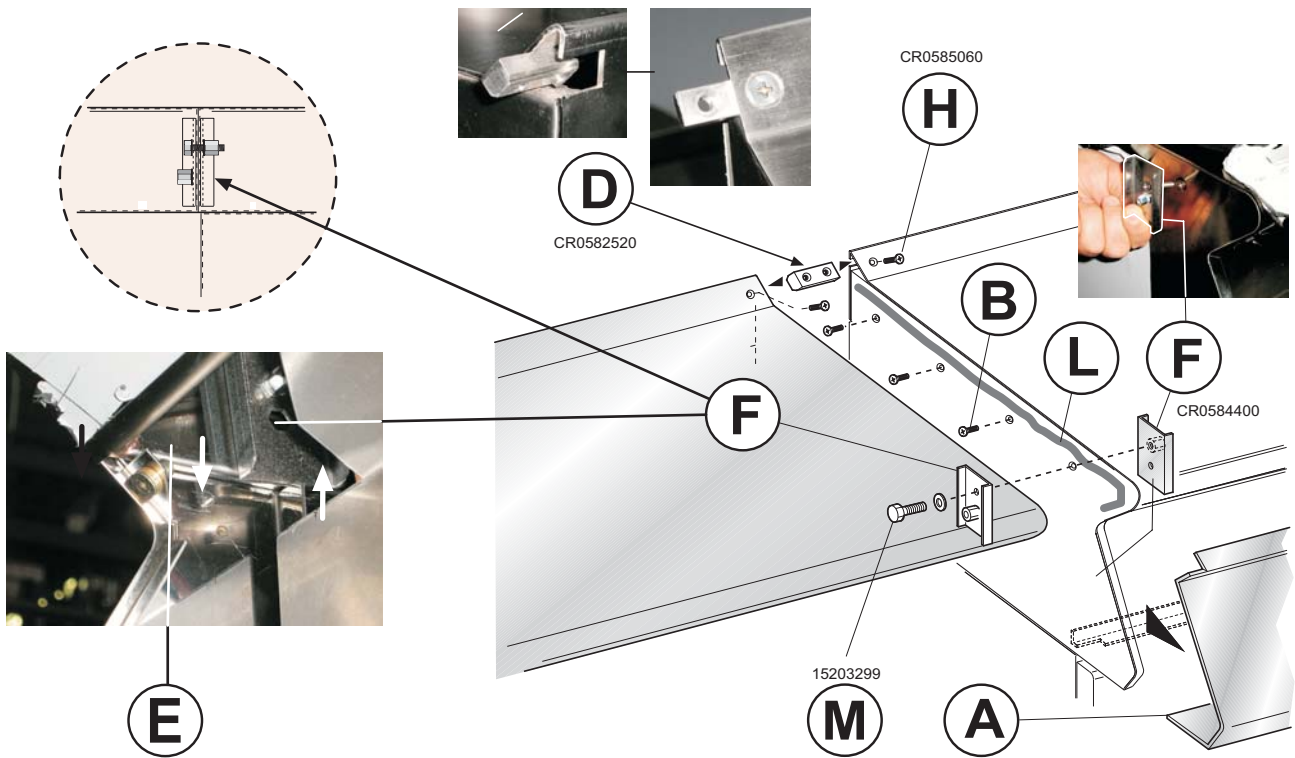
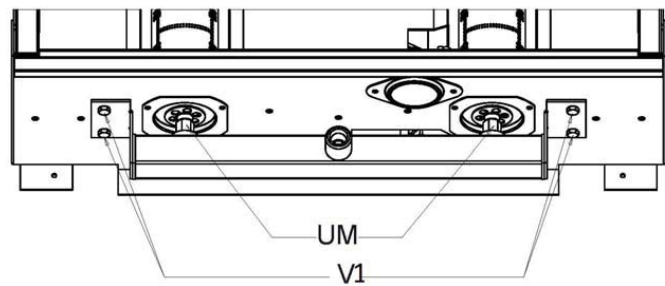
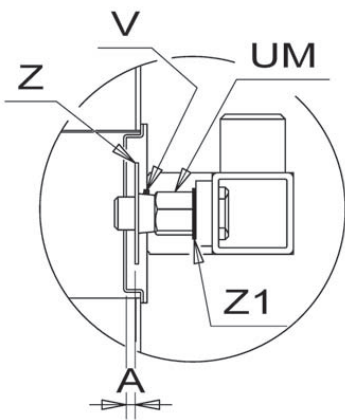
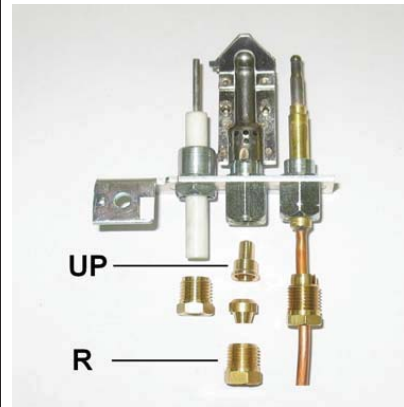
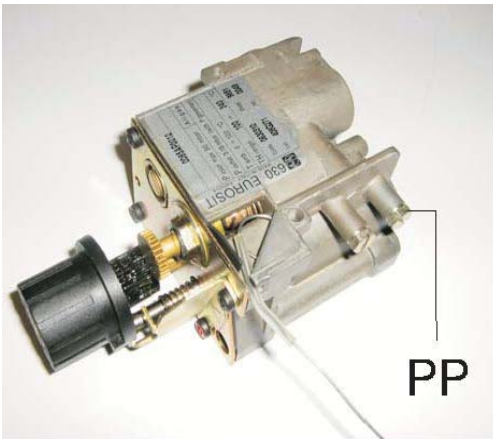
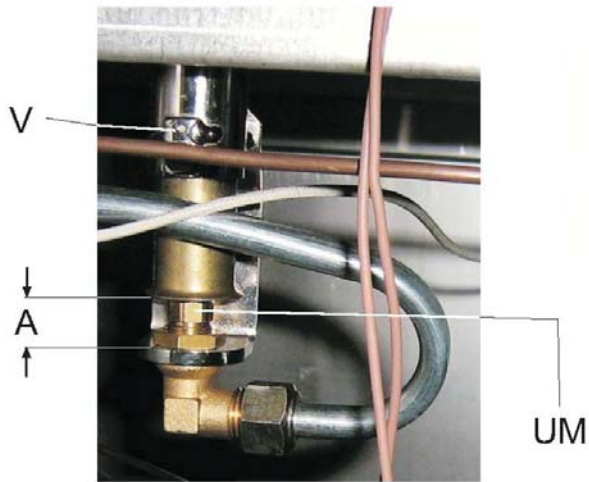


FIGURE - ABB. - FIG.



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

T1							
Ugelli e regolazioni - Düsen und Einstellungen - Nozzles and settings							
Buses et les paramètres - Boquillas y los ajustes - Nozzles en instellingen							
Paese - Land Country - Pays - País	Gas - Gaz	Pa (mbar)		94/10 KBG	96/10 KBGM	74/10 KBG	74/10 KBGG
				94/10 KBGI		96/10 KBGIM	
				94/10 KBGM	96/10 KBGIM		
				94/10 KBGIM	96/10 KBGIM	74/10 KBGI	
AT - BE - BG - CH - CZ - DE DK - EE - ES - FI - FR - GB GR - HR - IE - IT - LT - LU LV - NO - PL - PT - RO - SE SI - SK - TR	G20 G20/G25	20 20/25	UM	340	380	280	195
			UP	27	27	27	27.2
			A (mm)	14	10	4	0 ⁽¹⁾
			Um	-	-	-	-
DE	G25	20	UM	370	420	310	215
			UP	27	27	27	38R
			A (mm)	14	10	4	0 ⁽¹⁾
			Um	-	-	-	-
NL	G25	25	UM	340	380	280	195
			UP	27	27	27	27.2
			A (mm)	14	10	4	0 ⁽¹⁾
			Um	-	-	-	-
HU	G20	25	UM	320	350	265	180
			UP	27	27	27	27.2
			A (mm)	14	10	6	0 ⁽¹⁾
			Um	-	-	-	-
HU	G25.1	25	UM	360	400	300	205
			UP	27	27	27	38R
			A (mm)	12	6	4	0 ⁽¹⁾
			Um	-	-	-	-
BE - BG - CY - CZ - DK - EE ES - FI - FR - GB - GR - HR HU - IE - IT - LT - LU - LV MT - NL - NO - PT - RO - SE SI - SK - TR	G30/G31	28-30/37 28-30	UM	225	250	190	130
			UP	14	14	14	16.2
			A (mm)	20	18	15	TA
			Um	-	-	-	-
PL	G30/G31	37	UM	210	230	175	120
			UP	14	14	14	16.2
			A (mm)	20	26	10	4 ⁽¹⁾
			Um	-	-	-	-
AT - CH - DE - HU	G30/G31	50	UM	195	215	165	115
			UP	14	14	14	16.2
			A (mm)	20	14	10	1 ⁽¹⁾
			Um	-	-	-	-
IT - CH - SE - DK	G110	8	UM	-	-	600	-
			UP	-	-	50	-
			A (mm)	-	-	10	-
			Um	-	-	-	-
SE	G120	8	UM	-	-	600	-
			UP	-	-	50	-
			A (mm)	-	-	10	-
			Um	-	-	-	-

UM : Ugello MAX - Düse MAX - MAX nozzle - Buse MAX - Boquilla MAX. - Sproeier MAX

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

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

A : Apertura Aereatore - Öffnen Luftring - Aerator Opening - Ouverture Aérateur - Abertura del aireador - Opening beluchter

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

TA : Senza Aereatore - Ohne Zuluftregler - Without Air Regulator - Sans aérateur - Sin regulador de aire - Zonder beluchter

(1) : Con Aereatore - Mit Zuluftregler - With Air Regulator - Avec aérateur - Con regulador de aire - Met beluchter

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

T2.1					
Categorie a pressioni - Kategorien e Druck - Categories and pressures - Catégories et pressions - Las categorías y las presiones - Categorieën en druk					
94/10 KBG.; 74/10 KBGG					
Paese - Land - Country - Pays - Pais	Categoria Kategorie Category Catégorie Categoría Categorie	Gas Gaz	Pressione di allacciamento Anschlussdruck Supply pressure Pression de raccordement Presión de conexión Aansluitdruk (mbar)		
			Nom. Neen. Norm. Normal	Min.	Max.
LU; PL	I2E	G20	20	17	25
NO	I2H	G20	20	17	25
NL	I2L	G25	25	20	30
LU	I3+	G30/G31	28-30/37	20/25	35/45
NO; NL; CY; MT	I3B/P	G30/G31	28-30	25	35
PL	I3B/P	G30/G31	37	25	45
BE; FR	II2E+3+	G20/G25	20/25	17	25/30
		G30/G31	28-30/37	20/25	35/45
DE	II2ELL3B/P	G20	20	17	25
		G25	20	18	25
		G30/G31	50	42,5	57,5
ES; GB; GR; IE; IT; PT; SK	II2H3+	G20	20	17	25
		G30/G31	28-30/37	20/25	35/45
DK; FI; SE; BG; EE; LV; LT; CZ; SI; TR; HR; RO	II2H3B/P	G20	20	17	25
		G30/G31	28-30	25	35
AT; CH	II2H3B/P	G20	20	17	25
		G30/G31	50	42,5	57,5
HU	II2HS3B/P	G20	25	18	33
		G25.1	25	18	33
		G30/G31	28-30	25	35
HU	II2HS3B/P	G20	25	18	33
		G25.1	25	18	33
		G30/G31	50	42,5	57,5

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

T2.2					
Categorie a pressioni - Kategorien e Druck - Categories and pressures - Catégories et pressions - Las categorías y las presiones - Categoríeën en druk					
74/10 KBG.					
Paese - Land - Country - Pays - País	Categoria Kategorie Category Catégorie Categoría Categorie	Gas Gaz	Pressione di allacciamento Anschlussdruck Supply pressure Pression de raccordement Presión de conexión Aansluitdruk (mbar)		
			Nom. Neen. Norm. Normal	Min.	Max.
LU; PL	I2E	G20	20	17	25
NO	I2H	G20	20	17	25
NL	I2L	G25	25	20	30
LU	I3+	G30/G31	28-30/37	20/25	35/45
NO; NL; CY; MT	I3B/P	G30/G31	28-30	25	35
PL	I3B/P	G30/G31	37	25	45
BE; FR	II2E+3+	G20/G25	20/25	17	25/30
		G30/G31	28-30/37	20/25	35/45
DE	II2ELL3B/P	G20	20	17	25
		G25	20	18	25
		G30/G31	50	42,5	57,5
ES; GB; GR; IE; IT; PT; SK	II2H3+	G20	20	17	25
		G30/G31	28-30/37	20/25	35/45
FI; BG; EE; LV; LT; CZ; SI; TR; HR; RO	II2H3B/P	G20	20	17	25
		G30/G31	28-30	25	35
AT; CH	II2H3B/P	G20	20	17	25
		G30/G31	50	42,5	57,5
HU	II2HS3B/P	G20	25	18	33
		G25.1	25	18	33
		G30/G31	28-30	25	35
HU	II2HS3B/P	G20	25	18	33
		G25.1	25	18	33
		G30/G31	50	42,5	57,5
SE	III1ab2H3B/P	G20	20	17	25
		G30/G31	28-30	25	35
		G110	8	6	15
		G120	8	6	15
DK	III1a2H3B/P	G20	20	17	25
		G30/G31	28-30	25	35
		G110	8	6	15
IT; CH	II1a2H	G20	20	17	25
		G110	8	6	15

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

T3																	
Dati tecnici apparecchiature gas - Technische Daten gasgeräte - Technical data of gas appliances Caractéristiques techniques des appareils à gaz - Datos técnicos de los equipos de gas - Technische gegevens gasapparaten																	
Modelli Modelle Modelos Modelos Modellen	Larghezza Breite Width Largeur Anchura Breedte	Capacità vasca Fassungsvermögen der wanne Tank capacity Capacité de la cuve Capacidad de la cuba Bakinhoud	Σ Qn	Σ Qn G25 (25)	Σ Qn G110 (8)	Consumo gas complessivo - Gesamtgasverbrauch - Totala gas consumption Consummation totale de gaz - Consumo total de gas - Totaal gasverbruik											
						G20 (20)	G25 (25)	G25 (20)	G20 (25)	G25.1 (25)	G110 (8)	G120 (8)	G30 (29)	G30 (37)	G30 (50)		
94/10 KBG	800	60	20	19	-	m3/h	2,12	2,34	2,46	2,12	2,46	m3/h	-	-	1,58	1,58	1,58
94/10 KBGI	800	60	20	19	-	m3/h	2,12	2,34	2,46	2,12	2,46	m3/h	-	-	1,58	1,58	1,58
94/10 KBGM	800	60	20	19	-	m3/h	2,12	2,34	2,46	2,12	2,46	m3/h	-	-	1,58	1,58	1,58
94/10 KBGIM	800	60	20	19	-	m3/h	2,12	2,34	2,46	2,12	2,46	m3/h	-	-	1,58	1,58	1,58
96/10 KBGM	1200	90	24	23	-	m3/h	2,54	2,83	2,95	2,54	2,95	m3/h	-	-	1,89	1,89	1,89
96/10 KBGIM	1200	90	24	23	-	m3/h	2,54	2,83	2,95	2,54	2,95	m3/h	-	-	1,89	1,89	1,89
74/10 KBG	800	42	14	13	12,5	m3/h	1,48	1,60	1,72	1,48	1,72	m3/h	3,23	3,21	1,10	1,10	1,10
74/10 KBGI	800	42	14	13	12,5	m3/h	1,48	1,60	1,72	1,48	1,72	m3/h	3,23	3,21	1,10	1,10	1,10
74/10 KBGG	800	22	13	12	-	m3/h	1,38	1,48	1,60	1,38	1,60	m3/h	-	-	1,03	1,03	1,03

T4

Dati tecnici apparecchiature elettriche - Technische Daten Elektrogeräte - Technical data of electric appliances - Caractéristiques techniques des appareils électriques - Datos técnicos de los equipos eléctricos - Technische gegevens elektrische apparaten

Modelli Modelle Models Modèles Modelos Modellen	Larghezza Breite Width Largeur Anchura Breedte	Capacità vasca Fassungsvermögen der wanne Tank capacity Capacité de la cuve Capacidad de la cuba Bakinhoud (Max.)	Tensione di alimentazione Netzspannung Power supply voltage Tension d'alimentation Tensión de alimentación Voedingsspanning	Fasi Phasen Phases Fases Fasen	Frequenza Frequenz Frequency Fréquence Frecuencia Frequentie	Potenza totale massima Max. gesamtleistung Max. total power Puissance totale maximum Potencia máxima total Max. totaal vermogen	Sezione cavo alimentazione Querschnitt netzkabel Power supply cable section Section du câble de alimentation Sección del cable de alimentación Doorsnede elektrisch snoer
	mm	l	V	Nr. No. Nbre N. A. ant.	Hz	kw	-
94/10 KBG	800	60	230	1+N	50	0,015	3 G 1
94/10 KBGI	800	60	230	1+N	50	0,015	3 G 1
94/10 KBGM	800	60	230	1+N	50	0,12	3 G 1
94/10 KBGIM	800	60	230	1+N	50	0,12	3 G 1
96/10 KBGM	1200	90	230	1+N	50	0,12	3 G 1
96/10 KBGIM	1200	90	230	1+N	50	0,12	3 G 1
94/10 KBG	800	60	400	3+N	50/60	9	5 G 1,5
94/10 KBGI	800	60	400	3+N	50/60	9	5 G 1,5
94/10 KBGIM	800	60	400	3+N	50	9	5 G 1,5
94/10 KBGM	800	60	400	3+N	50	9	5 G 1,5
96/10 KBGIM	1200	90	400	3+N	50	13,5	5 G 2,5
96/10 KBGM	1200	90	400	3+N	50	13,5	5 G 2,5
74/10 KBE	800	42	400	3+N	50/60	9,9	5 G 1,5
74/10 KBEI	800	42	400	3+N	50/60	9,9	5 G 1,5
93/10 KBEF	600	21	400	3+N	50/60	8,1	5 G 1,5
73/10 KBEF	600	21	400	3+N	50/60	8,1	5 G 1,5
72/10 KBEF	400	13	400	3+N	50/60	4,05	5 G 1
74/10 KBEG	800	22	400	3+N	50/60	7,05	5 G 1,5

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GENERAL INFORMATION

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

1 APPLIANCE SPECIFICATIONS

- The appliance data plate is located inside the control panel.
- The appliance model and serial number are also detailed on decals under the brand logo and on the packing.

2 GENERAL PRESCRIPTIONS

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

REMINDERS FOR THE INSTALLER

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

REMINDERS FOR THE USER

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Keep this manual in a safe place known to all users so that it can be consulted throughout the working life of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- For after-sales service, contact technical assistance centers authorized by the manufacturer and demand the use of original spare parts.
- Have the appliance serviced at least twice a year. The manufacturer recommends taking out a service contract.
- The appliance is designed for professional use and must be operated by trained personnel.
- The appliance is to be used for cooking food as specified in the reminders for use. Any other use must be considered improper
- Do not allow the appliance to operate empty for prolonged periods. Only pre-heat the oven just before use.
- Do not leave the appliance unattended while in operation.
- In the event of an appliance fault or malfunction, shut the gas shut-off valve and/or switch the appliance off at the main switch installed upline.
- Clean the appliance following the instructions given in Chapter " INSTRUCTIONS FOR CLEANING".
- Do not store flammable materials in close proximity to the appliance. FIRE HAZARD.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

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

REMINDERS FOR THE MAINTENANCE TECHNICIAN

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

REMINDERS FOR CLEANING

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

3 SAFETY AND CONTROL DEVICES

3.1 ELECTRIC BRATT PAN

MICROSWITCHES

- The appliance is equipped with a pan lifting microswitch which automatically cuts off the power supply to the heating elements when the pan is raised.
- The appliance is equipped with travel limit microswitches which automatically interrupt pan movement on completion of pan raising and lowering operations.

3.2 ELECTRIC BRATT PAN AND MULTI-PURPOSE APPLIANCE

SAFETY THERMOSTAT

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

- The appliance is equipped with a manual reset safety thermostat that interrupts heating when the operating temperature exceeds the maximum permitted value.
- To restore appliance operation, remove the control panel (the front panel for Boiling pans and Bratt pans) and press the thermostat reset button. This procedure must only be carried out by a qualified, authorized technician.

4 DISPOSAL OF PACKING AND THE APPLIANCE

4.1 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).

4.2 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.

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

NOISE LEVEL

- Leq in the noisiest point at 1 m in operating conditions <70dB(A)
- Lpc at 1 m in operating conditions < 130 dB(C)

INSTRUCTIONS FOR INSTALLATION

REMINDERS FOR THE INSTALLER

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

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

5 REFERENCE STANDARDS AND LAWS

Install the appliance in compliance with current safety standards.

Install the appliance in compliance with the prescriptions of EN1717 and the water pollution regulations in force in your country.

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

7 POSITIONING

- The overall dimensions of the appliance and the position of connections are given on the installation diagram at the start of this manual.
- The appliance can be installed singly or in combination with other appliances in the same product range.
- The appliance is not suitable for integrated installation.
- Position the appliance at least 10 cm from adjacent walls. This distance can be reduced in the presence of non-combustible walls or heat-insulated walls.
- Level the appliance by means of the height-adjustable feet.

7.1 APPLIANCE ASSEMBLY WITH BASE, BRIDGE, AND CANTILEVER SOLUTIONS

Follow the instructions provided with the type of support utilized.

7.2 FIXING THE APPLIANCE TO THE FLOOR

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

7.3 JOINING APPLIANCES TOGETHER IN LINE

- Remove the control panels (A).
- Remove the fixing screw nearest the panel from each of the sides to be joined (B).
- Place the appliances side by side and adjust the tops to the same height (C).
- Insert the connector plate (supplied) in the seat provided on the side of the top. Join the appliances by screwing down the connector plate (D) using the flat-headed M5 screws (supplied).
- Turn one of the two internal tabs of the appliances to be joined by 180° (E).
- Join the appliances by screwing the M5x40 screw on the opposite insert (F).

8 FUMES EXHAUST SYSTEM

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

8.1 APPLIANCE TYPE "A1"

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

8.2 APPLIANCE TYPE "B21"

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

8.3 APPLIANCE TYPE "B11"

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

9 CONNECTIONS

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

9.1 CONNECTION TO THE GAS SUPPLY

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

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

- A rapid-action gas shut-off valve must be fitted upstream of the appliance in an easily accessible position.
- Do not use connection pipes having a diameter smaller than that of the appliance's gas connector.
- Once the appliance has been installed, check for gas leaks at the connection points.


9.2 ELECTRICAL CONNECTIONS


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

- At an easily accessible point upline of the appliance, fit an all-pole disconnect switch of suitable capacity with a contact breaking distance of at least 3 mm, and a highly sensitive differential protection device. The maximum permitted leakage current is 1 mA/kW.

- 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.

9.3 PROTECTIVE EARTH AND EARTH BONDING CONNECTIONS

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

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

9.4 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 from ferrous particles before connecting the filter and the appliance.
- Seal any unused connectors with a plug.
- Once the appliance has been installed, check for gas leaks at the connection points.

9.5 CONNECTION TO THE WATER DRAIN

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

10 CONVERSION TO A DIFFERENT TYPE OF GAS

Table T1 specifies, for each country:

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

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

- Replace the main burner nozzle (UM).
- Adjust the main burner's air regulator to distance A.
- Replace the pilot burner nozzle (UP).
- Adjust the pilot burner air flow (if necessary).
- Replace the gas valve minimum nozzle (Um).
- Affix the adhesive tab indicating the new type of gas used. The nozzles and adhesive tabs are supplied with the appliance.

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

- Remove the front panel
- Remove nozzle UM and replace it with the one indicated in table T1.
- Retighten nozzle UM.
- Slacken screw V and position the air regulator at distance A as indicated in table T1.
- Retighten screw V fully.

- Re-assemble all parts. For assembly, proceed in reverse order.

10.2 REPLACING THE PILOT BURNER NOZZLE

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

10.3 CAST IRON GAS BRATT PAN

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

- Remove the front panel
- Slacken screw V1.
- Remove nozzle UM (fitted to air regulator Z and the seal Z1) and replace it with the one indicated in table T1.
- Retighten nozzle UM (fitted to air regulator Z and the seal Z1).
- Adjust air regulator Z to distance A as shown in table T1.
- Retighten screw V1 fully.
- Re-assemble all parts. For assembly, proceed in reverse order.

10.3.2 REPLACING THE PILOT BURNER NOZZLE

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

11 COMMISSIONING

See Chapter " INSTRUCTIONS FOR MAINTENANCE "

INSTRUCTIONS FOR USE

REMINDERS FOR THE USER

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

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Keep this manual in a safe place known to all users so that it can be consulted throughout the working life of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- For after-sales service, contact technical assistance centers authorized by the manufacturer and demand the use of original spare parts.
- Have the appliance serviced at least twice a year. The manufacturer recommends taking out a service contract.
- The appliance is designed for professional use and must be operated by trained personnel.
- The appliance is to be used for cooking food as specified in the reminders for use. Any other use must be considered improper
- Do not allow the appliance to operate empty for prolonged periods. Only pre-heat the oven just before use.
- Do not leave the appliance unattended while in operation.
- In the event of an appliance fault or malfunction, shut the gas shut-off valve and/or switch the appliance off at the main switch installed upline.

- Clean the appliance following the instructions given in Chapter " INSTRUCTIONS FOR CLEANING".
- Do not store flammable materials in close proximity to the appliance. FIRE HAZARD.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

12 USING THE GAS BRATT PAN

REMINDERS FOR USE

- The appliance is designed for cooking and preparing meat in gravy or sauce, braised and stewed meat, sauces, lightly fried vegetables, frittatas and stewed dishes in general. Any other use is considered to be improper.
- Do not use the appliance as a fryer, the temperature on the bottom of the pan exceeds 230°C, meaning oil could catch fire.
- Do not use the iron-bottomed appliance to cook tomato sauces or particularly "acidic" foods.
- At the end of each day, clean the well thoroughly in order to prevent the formation of corrosive deposits.

FILLING AND EMPTYING THE WELL

Filling

(Mod. 90)

With the pan lowered:

- Turn the thermostat control knob to "100°C Minimum temperature".
- Press the water filler button on the control panel. Fill the pan, making sure the water level does not exceed the maximum water level indicated.

Filling

(Mod. 70)

Whit the pan lowered:

- Open water filling tap (lever on front panel).

Emptying

Use the handwheel (Manualmodel) or the button on front panel (motorizedmodel) to drain the water.

(Mod. 90)

BURNER IGNITION AND EXTINCTION

The thermostat control knob has the following positions:

0 Thermostat off

100°C Minimum temperature

285°C Maximum temperature

The gas valve control knob has the following positions

● Off

★ Pilot ignition

🔥 Maximum flame

Pilot ignition

Press and turn the knob to position " ★ ".

- Press the knob fully down to activate the electronic ignition and light the pilot burner.
- 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.

Pan burner ignition

Light the pilot burner as indicated in the previous section. Turn the gas valve control knob to the burner ignition position



- Turn the thermostat knob to the chosen temperature setting for cooking.
- The appliance takes approximately 10 minutes to reach 285°C on the bottom of the pan.

Pan burner extinction

To switch off the pan burner, turn the gas tap knob to " ★ ".

To switch off the pilot burner, press and turn the gas tap control knob to position ● . Turn the working thermostat control knob back to "0".

(Mod. 70)

BURNER IGNITION AND EXTINCTION

The gas valve control knob has the following positions

● Off

★ Pilot ignition

90 Minimum temperature of cooking

280 Maximum temperature of cooking

Pan burner ignition

Press and turn the knob to position " ★ ".

- Press the knob fully down to activate the piezoelectric igniter and light the pilot flame.
- 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.

Pan burner extinction

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


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

LIFTING THE PAN

Important: Lift the lid before lifting the pan.

The pan movement buttons indicates the following movements :

 Pan lifting (unloading)

 Pan lowering

Manual lifting

- Lifting and lowering of the pan is performed by means of the handwheel.

Automatic lifting

- Press the control button provided for motorized lifting of the pan.

13 USING THE ELECTRIC BRATT PAN

REMINDERS FOR USE

- The appliance is designed for cooking and preparing meat in gravy or sauce, braised and stewed meat, sauces, lightly fried vegetables, frittatas and stewed dishes in general. Any other use is considered to be improper.
- Do not use the appliance as a fryer, the temperature on the bottom of the pan exceeds 230°C, meaning oil could catch fire.
- Do not use the iron-bottomed appliance to cook tomato sauces or particularly "acidic" foods.
- At the end of each day, clean the well thoroughly in order to prevent the formation of corrosive deposits.

FILLING AND EMPTYING THE WELL

Filling

With the pan lowered:

- Turn the thermostat control knob to "100°C Minimum temperature".
- Press the water filler button on the control panel. Fill the pan, making sure the water level does not exceed the maximum water level indicated.

Emptying

Use the handwheel (Manualmodel) or the button on the front panel (motorizedmodel) to drain the water.

SWITCHING ON AND OFF

The thermostat control knob has the following positions:

0 Thermostat off

100°C Minimum temperature

285°C Maximum temperature

Switching off

- Turn the thermostat knob to position "0".

LIFTING THE PAN

Important: Lift the lid before lifting the pan.

The pan movement buttons indicates the following movements :

 Pan lifting (unloading)

 Pan lowering

Manual lifting

- Lifting and lowering of the pan is performed by means of the handwheel.

Automatic lifting

- Press the control button provided for motorized lifting of the pan.

14 USING THE MULTI-PURPOSE APPLIANCE

REMINDERS FOR USE

- The appliance is designed for direct cooking of foods (stewed dishes, soups, steaks, hamburgers, fish, vegetables, etc.).
- The hotplate must not be used for indirect heating or cooking of foods in pots, pans, etc..
- Do not use the appliance as a fryer, the temperature on the bottom of the pan exceeds 230°C, meaning oil could catch fire.
- At the end of each day, clean the well thoroughly in order to prevent the formation of corrosive deposits.

SWITCHING ON AND OFF

The thermostat control knob has the following positions:

0 Off

110°C Minimum temperature

280°C Maximum temperature

Switching on

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

Switching off

- Turn the thermostat knob to position "0".

15 PROLONGED DISUSE

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

- Clean the appliance thoroughly.
- Rub stainless steel surfaces with a cloth soaked in Vaseline oil to create a protective film.
- Leave lids open.
- Shut off taps and main switches upline of 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.

INSTRUCTIONS FOR CLEANING

REMINDERS FOR CLEANING

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

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

COOKING WELLS

- Clean the wells by bringing the water to the boil, with the addition of grease remover detergent if necessary
- Remove any limescale deposits with a proprietary limescale remover

INSTRUCTIONS FOR MAINTENANCE

REMINDERS FOR THE MAINTENANCE TECHNICIAN

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

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

16 CONVERSION TO A DIFFERENT TYPE OF GAS

See Chapter " Instructions for installation "

17 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".

17.1 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.

17.1.1 CHECKING THE GAS SUPPLY PRESSURE

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

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

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

17.2 ELECTRICAL APPLIANCES

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

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

18 TROUBLESHOOTING

REMINDERS FOR REPLACING COMPONENTS.

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

18.1 GAS BRATT PAN

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).
- Temperature thermostat defective.

Heating cannot be adjusted

- Temperature thermostat defective.

Difficult or noisy operation of the pan moving device

- Worn screw nuts require replacement.
- Poor engagement of moving parts (screw nuts, bolt, pins, levers, etc..).

18.2 ELECTRIC BRATT PAN

The appliance does not heat.

- Defective heating element.
- Temperature thermostat defective.
- Safety thermostat tripped.

Heating cannot be adjusted

- Temperature thermostat defective.

Difficult or noisy operation of the pan moving device

- Worn screw nuts require replacement.

- Poor engagement of moving parts (screw nuts, bolt, pins, levers, etc..).

18.3 MULTI-PURPOSE APPLIANCE

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.

19 REPLACING COMPONENTS

REMINDERS FOR REPLACING COMPONENTS.

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

19.1 GAS BRATT PAN

Replacing the gas valve, the pilot burner, the thermocouple, the electric ignition and the igniter.

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

Replacing the burner.

- Remove the front panel.
- Remove the fixing screws of the front cover.
- Fully lift the pan and unscrew the central fixing screw of the burner.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

Replacing the temperature thermostat, the control knob, the indicator lamp and the safety thermostat

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

Pan lifting microswitch

- Remove the front panel.
- Disconnect the device's electrical connections.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

Pan movement motor

- Remove the front panel.
- Lower the well completely.
- Disconnect the device's electrical connections.
- Detach the connection with the pan lifting "bolt".
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

Screw nuts and manual pan movement system (bolt)

- Remove the front panel.
- Lift the pan completely, locking it firmly in that position (e.g.with a bar). **Important:**measure how far tightened the "bolt" is with regard to the screw nut before removing the components.
- Disconnect the "bolt" from the handwheel shaft.
- Undo the screw nut fixings.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

19.2 ELECTRIC BRATT PAN

Replacing the heating element

- Lift the pan completely, locking it firmly in that position (e.g.with a bar).
- Remove the guard from the element.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

Replacing the temperature thermostat, the control knob, the indicator lamp and the safety thermostat

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

Pan lifting microswitch

- Remove the front panel.
- Disconnect the device's electrical connections.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

Pan movement motor

- Remove the front panel.
- Lower the well completely.
- Disconnect the device's electrical connections.
- Detach the connection with the pan lifting "bolt".
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

Screw nuts and manual pan movement system (bolt)

- Remove the front panel.
- Lift the pan completely, locking it firmly in that position (e.g.with a bar). **Important:**measure how far tightened the "bolt" is with regard to the screw nut before removing the components.
- Disconnect the "bolt" from the handwheel shaft.
- Undo the screw nut fixings.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

19.3 MULTI-PURPOSE APPLIANCE

Replacing the heating element and the indicator light

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

Replacing the working thermostat and safety thermostat

- Remove the control panel.

- Remove the bulb from its seat on the well.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

20 CLEANING THE INTERIOR

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

21 MAIN COMPONENTS

21.1 GAS BRATT PAN

- Gas valve
- Main burner
- Pilot burner
- Thermocouple
- Igniter
- Solenoid fill valve
- Indicator light
- Working thermostat
- Safety thermostat
- Pan movement motor
- Pan movement microswitch
- Pan movement screw nut

21.2 ELECTRIC BRATT PAN

- Heating element
- Indicator light
- Safety thermostat
- Working thermostat
- Pan movement motor
- Pan movement microswitch
- Pan movement screw nut

21.3 MULTI-PURPOSE APPLIANCE

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