

OPEN BURNER RANGE

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2G0FA0

USE AND INSTALLATION MANUAL



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1st PART



2nd PART



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To find the specific topics of interest to you quickly, refer to the index at the start of the manual.

This manual is subdivided into two parts.



1st part: contains all information necessary for general readers, i.e. for users of the appliance.



2nd part: contains all the information necessary for special categories of reader, i.e. all skilled operators authorised to handle, transport, install, service, repair and scrap the appliance.

While users are instructed to refer to the 1st part only, the 2nd part is addressed to skilled operators. They may also read the 1st part for a more complete picture of the information provided if necessary.

GENERAL INFORMATION

PURPOSE OF THE MANUAL

The constructor has produced this manual, which forms an integral part of the appliance, to provide the necessary information for those authorised to interact with it during its working life.



As well as adopting good practices for use, the manual's intended readers must read it thoroughly and apply its instructions to the letter. The constructor supplies this information in its own language (Italian), but it may be translated into other languages to meet legal and/or commercial requirements. A little time taken to read this information will allow the prevention of risks to health and safety, and the risk of economic losses.



Keep this manual in a clearly identified safe place throughout the working life of the appliance, so that it will always be available when required for consultation.

The constructor reserves the right to make changes without any obligation to provide any prior notice.

A number of symbols have been used to highlight particularly important parts of the text or important specifications. Their meaning is as defined below.



Caution - warning

Indicates that suitable procedures must be adopted to avoid putting people's health and safety at risk or causing economic losses.



Important

Indicates particularly important technical information which must not be overlooked.

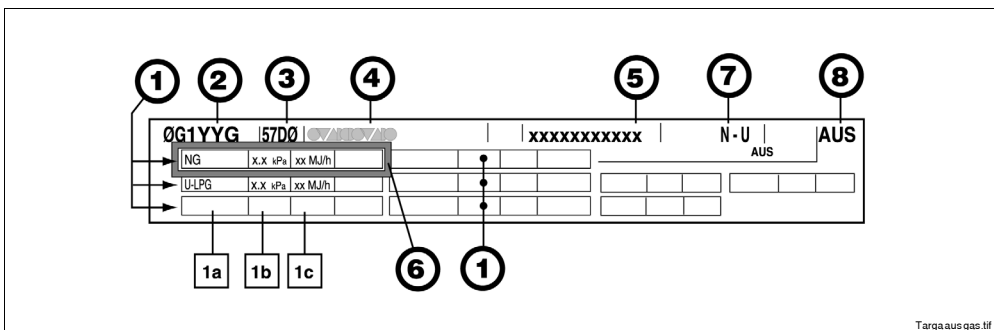
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CONSTRUCTOR AND APPLIANCE IDENTIFICATION

The nameplate shown here is fitted directly to the appliance.

It contains references and all essential information for operating safety.

- 1) Gas data
- 1a) Gas type
- 1b) Test point pressure
- 1c) Nominal gas consumption



- 2) Model
- 3) Personalization
- 4) Manufacture's data
- 5) Serial number

- 6) Test gas indicator frame
- 7) Application
- 8) Country

PROCEDURE FOR REQUESTING SERVICE

Contact one of the authorised service centres for all requirements.

When requesting service, state the data provide on the nameplate and provide a description of the fault.

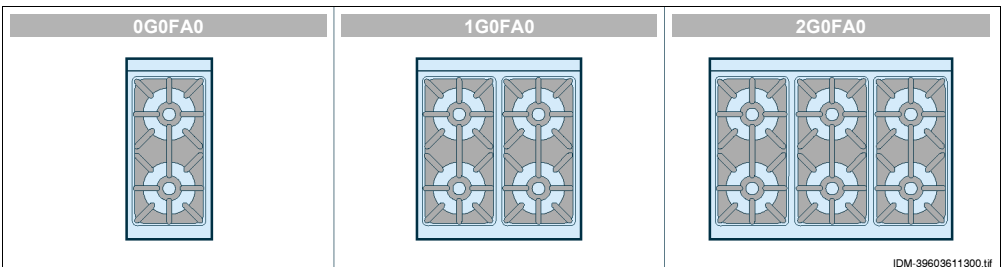
TECHNICAL INFORMATION

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GENERAL DESCRIPTION OF THE APPLIANCE

The open burner range, referred to from now on as the appliance, is designed and constructed for preparing and cooking foods in the professional catering sector.

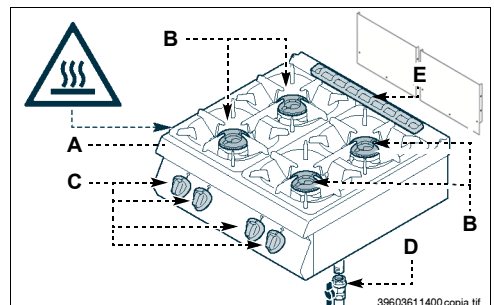
The appliance is produced in several versions to meet varying user requirements (see diagram).



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Main Parts

- A)Hob:** in stainless steel.
- B)Top burners:** in enamelled cast iron, the power they are able to supply varies depending on their size.
- C)Top burner control knobs:** regulate the gas supply to the top burners.
- D)Gas supply connection:** for connection of the gas supply.
- E)Heat shield:** to be used where rear wall is combustible.



TECHNICAL DATA

See "Connection card" at back of manual.

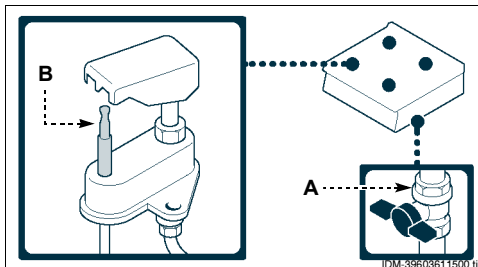
SAFETY DEVICES

Although the appliance is complete with all safety devices, during installation and connection additional devices must be added if necessary to comply with the relevant legal requirements.

The illustration shows the position of the devices.

A) Gas supply tap: for turning the connection to the gas supply line on and off.

B) Safety thermocouple: cuts out the gas supply if the flame goes out.



Caution - warning

Make a daily check that the safety devices are properly installed and in good working order.



SAFETY AND INFORMATION SIGNS

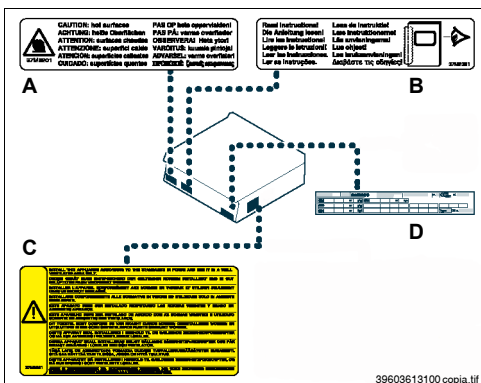
The illustration shows the position of the signs provided.

A) Burn hazard: watch out for hot surfaces.

B) General hazard: read the manual carefully before carrying out any procedure.

C) General hazard: describes the precautions to be adopted during installation and commissioning.

D) General hazard: describes the precautions to be adopted during installation.



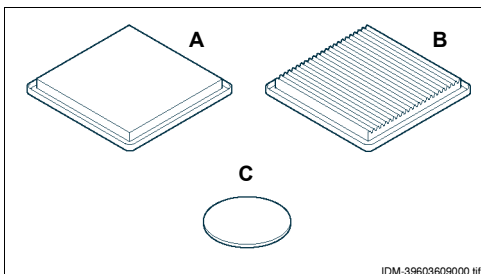
OPTIONAL ACCESSORIES

The appliance can be equipped with the following accessories on request.

A) Smooth radiant plate.

B) Ribbed radiant plate.

C) Reduction plate.



SAFETY REGULATIONS

During design and construction, the constructor has paid special attention to factors which may cause risks to the health and safety of the people interacting with the appliance. As well as complying with the relative legal requirements, he has adopted all the "rules of good construction practice". This information is provided to encourage users to take special care in order to prevent all risks. However, there is no replacement for care and attention. Safety also depends on all the operators who interact with the appliance.

Read the instructions provided in the manual supplied and those applied to the appliance itself with care, paying special attention to those relating to safety. Taking a little time to read them will prevent unpleasant accidents; it is always too late to remember what should have been done after an accident has happened.

Never tamper with, elude, eliminate or bypass the safety devices installed. Failure to comply with this rule may cause serious risks to health and safety.

Even after you have read all the appropriate documentation, if necessary on first use carry out a few trial operations to get to know the controls, especially those used for switching on and off, and their main functions.

Use the appliance only for the functions intended by the

manufacturer. Improper use of the appliance may involve health and safety risks and economic losses.

All servicing operations requiring specific technical knowledge or skills must only be carried out by qualified staff with recognised experience in the specific sector.

To maintain hygiene and protect the food processed from all forms of contamination, all elements in direct or indirect contact with foodstuffs and all surrounding zones must be cleaned thoroughly. For these operations, use only food-approved detergents, and never use flammable products or products which contain substances harmful to health. Clean only when reasonably necessary and at the end of each session of use.

At the end of each session of use, make sure that the burners are off, with the control knobs turned off and the gas supply lines disconnected.



In case of lengthy downtimes, as well as disconnecting all supply lines it is also essential to clean all internal and external parts of the appliance and the surrounding environment thoroughly, complying with the constructor's instructions and the relevant legal requirements.

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USE AND OPERATION

RECOMMENDATIONS FOR USE

i Important

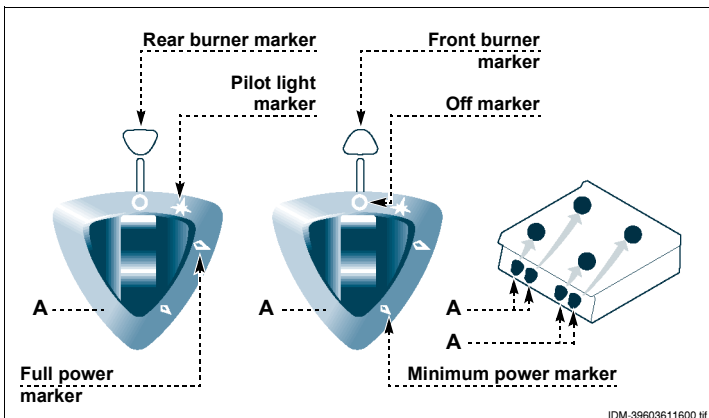
The rate of accidents deriving from the use of appliances depends on many factors which cannot always be foreseen and controlled. Some accidents may be caused by unpredictable environmental factors, while others are due above all to the behaviour of users. As well as receiving authorisation and appropriate instruction, if necessary, the first time they use the appliance, users must carry out a few simulated practice operations in order to get to know the controls

and the main functions. Use only as intended by the constructor and never tamper with any device to obtain performance levels outside the rated specifications. Before use, check that the safety devices are properly installed and in good working order. As well as taking care to meet these requirements, users must also implement all safety regulations and read the description of the controls and the start-up procedure carefully.

DESCRIPTION OF CONTROLS

The appliance is fitted with the controls for use of its main functions.

A) Top burner control knob; turns on and off and regulates the corresponding top burner.



SWITCHING THE TOP BURNER ON AND OFF

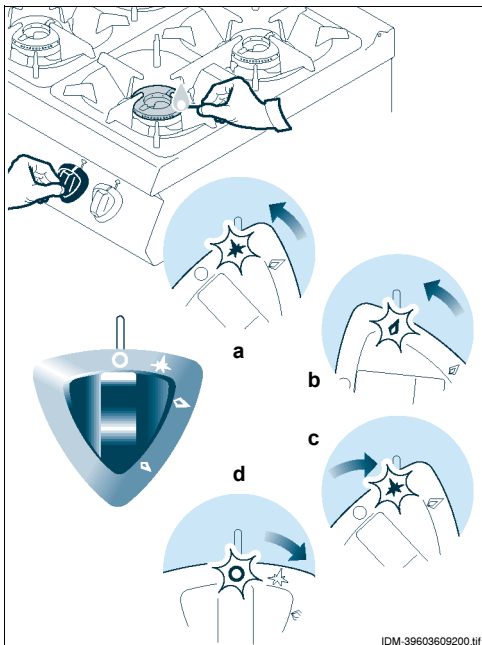
Lighting

- 1 - Turn on the gas supply tap.
- 2 - Press the knob and turn it anti-clockwise (pos. a) to light the pilot light. Keep the knob pressed for about 15 sec. to prime the thermocouple.
- 3 - Turn the knob anti-clockwise (pos. b) to light the burner.

N.B.: turn the knob gradually anti-clockwise to adjust the power of the flame down to the minimum setting.

Turning off

- 1 - Turn the knob clockwise (pos. c) to turn the burner off.
- N.B.:* the pilot light will remain on to allow the burner to be re-lit.
- 2 - Turn the knob clockwise (pos. d) to turn off the pilot light.
 - 3 - Turn off the knob to ensure safety.



LENGTHY APPLIANCE DOWNTIMES

If the appliance is to be out of use for a lengthy period, proceed as follows:

- 1 - turn off the gas supply tap;
- 2 - clean the appliance and the surrounding areas thoroughly;
- 3 - spread a film of edible oil over the stainless steel surfaces;
- 4 - carry out all the servicing procedures;
- 5 - cover the appliance, leaving a few gaps to allow air to circulate.

RECOMMENDATIONS FOR SERVICING

Keep the appliance at peak efficiency by carrying out the scheduled servicing procedures recommended by the constructor. Proper servicing will allow the best performance, a longer working life and constant maintenance of safety requirements.

Caution - warning
Before carrying out any servicing procedure, activate all the safety devices provided and decide whether staff at work and those in the vicinity should be informed. In particular, turn off the gas supply tap and prevent access to all devices which might cause un-

pected health and safety hazards if turned on.

At the end of each session of use and whenever necessary, clean:

- the hob (see page page 7);
- the top burners (see page 7);
- the appliance and the surrounding environment (see page 7).

Every 100 working hours have skilled, authorised personnel carry out the following operations:

- a check on the gas pressure and system tightness;
- a check on the efficiency of the safety thermocouple;

RECOMMENDATIONS FOR CLEANING

Since the appliance is used for preparing foods for human consumption, special care must be paid to everything relating to hygiene, and the appliance and the entire surrounding environment must constantly be kept clean.

Important
Before starting any cleaning operation, always turn off the gas supply tap and allow the appliance to cool.

The precautions which follow are also important.

- 1 - Clean all parts of the appliance with warm water, food-approved detergents and non-abrasive materials only.

Caution - warning
Never use products containing substances harmful or hazardous for health (solvents, petroleum spirits, etc.).

- 2 - Rinse surfaces with drinking water and dry.

Do not use pressurised water jets.

- 3 - Take special care not to damage stainless steel surfaces. In particular, avoid the use of corrosive products and do not use abrasive materials or sharp tools.

- 4 - Remove food residues immediately before they set.

- 5 - Remove the limescale deposits which may form on some of the appliance's surfaces.



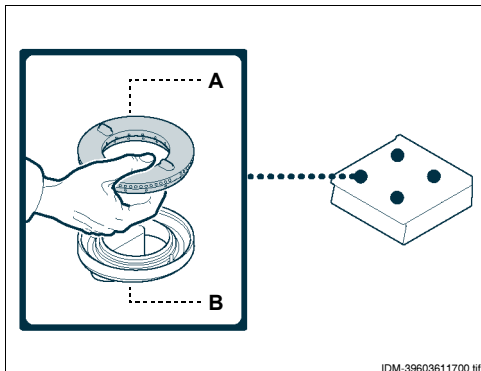
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CLEANING HOB AND TOP BURNERS

To carry out this operation, proceed as follows.

- 1 - Remove the burner cap (A).
- 2 - Clean the burner (B) and the flame cap thoroughly and check that the holes in it are not blocked.
N.B.: clean the ignition slot in the burner regularly.
- 3 - Clean the hob.
- 4 - Dry the surfaces and reassemble the components.

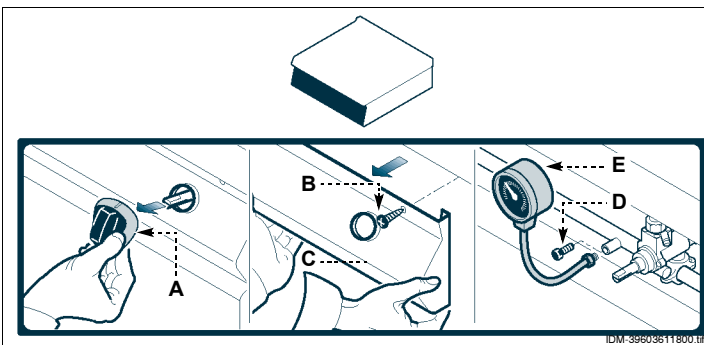
Caution - warning
Never pour water or allow dirt to fall into the burner as this will cause the burner to malfunction or block the nozzle.



CHECKING GAS PRESSURE

To carry out this operation, proceed as follows.

- 1 - Turn off the gas supply tap.
- 2 - Pull off the knob (A).
- 3 - Undo the screws (B) and remove the control panel (C).
- 4 - Undo the screw (D) of the pressure connection.
- 5 - Connect the pressure gauge (E) to the pressure test point.
- 6 - Light all of the top burners and turn the knobs to the full flame setting (see page 6) then check that the pressure reading is the same as the values provided in the table (see back of manual).
- 7 - Turn off the burner, disconnect the pressure gauge and restore the initial conditions after completing the operation.



FAULT

6



TROUBLESHOOTING

The appliance has been tested before being put into service. The information provided below is intended to assist in the identification and correction of any anomalies and malfunctions which might occur during use. The user can solve some of these prob-

lems himself, but for others specific technical knowledge or skill is required, and so they must only be carried out by qualified staff with recognised experience acquired in the specific sector of operation.

Fault	Causes	Remedies
Smell of gas.	Occasional leak because flame has gone out.	Turn off the gas supply tap and ventilate the room.
The pilot light does not ignite.	The spark ignition devices are not working.	Check that the ignition devices are in good working order. Light by hand with a naked light.
	Air in pipelines due to long period out of use.	Make more attempts to light the flame.
The pilot light goes out.	The thermocouple has not warmed up enough.	Make more attempts to light the flame.
The pilot light ignites but the burner remains off.		Check the condition of the thermostat and activate any ignition enabling device.
The flame is yellow.	Burner dirty, heat exchange pipes clogged, condensation drips.	Contact the after-sales service.

i Important
Contact the after-sales service.

RECOMMENDATIONS FOR HANDLING AND INSTALLATION

i Important

When handling and installing the appliance comply with the information provided by the constructor directly on the packaging, on the appliance and in the instructions for use.

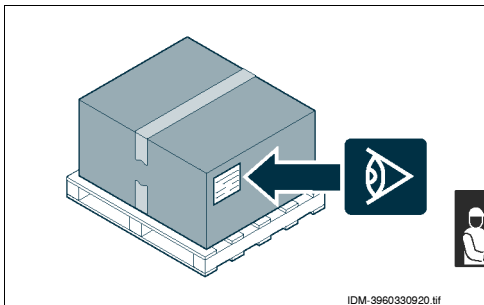
If necessary, the person authorised to carry out these operations must organise a "safety plan" to protect the people directly involved.

PACKAGING AND UNPACKING

The packaging is designed to reduce space and as appropriate to the type of transport used. To simplify transport, some components may be removed and suitably protected and packed for transport.

The packaging carries all information necessary for loading and unloading. When unpacking, check that all components are present in the correct quantities and are undamaged.

The packaging material must be properly disposed of in accordance with legal requirements.

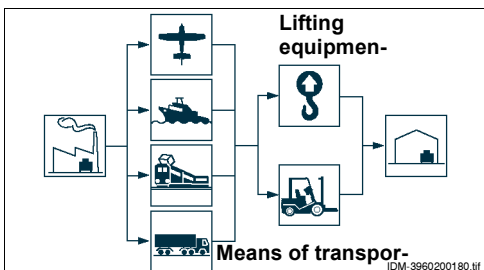


TRANSPORT

Different means of transport may be used, depending partly on the destination.

The chart shows the most commonly used alternatives.

During transport, fix the packaging to the means of transport securely to prevent undesirable shifting.



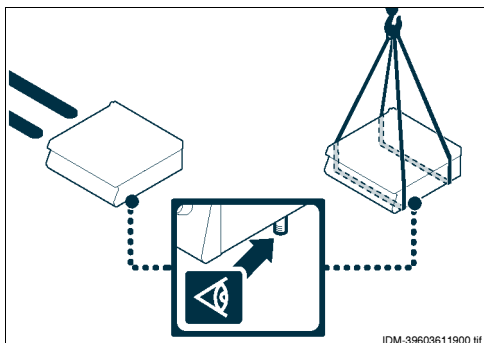
HANDLING AND LIFTING

The appliance can be handled using fork-lift or hook equipment of suitable load-carrying capacity.

Before lifting, check the position of the load's centre of gravity.

i Important

When engaging with the lifting equipment, watch out for the gas supply pipe.



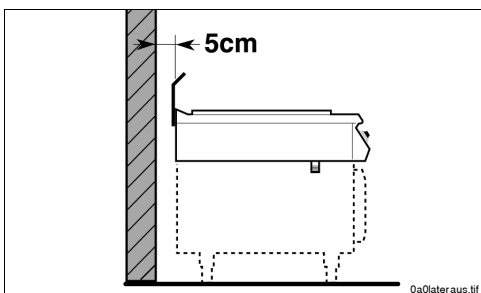
INSTALLATION OF THE APPLIANCE

All installation stages must be considered right from production of the general layout. Before starting these stages, as well as deciding the place of installation, if necessary, the person authorised to carry out these operations must organise a "safety plan" to protect the people directly involved, and he must also ensure strict compliance with all legal requirements, especially those relating to mobile work-sites.

The place of installation must have all the connections needed to supply the appliance and dispose of the production residues, must be suitably lit and must meet all legal health and hygiene requirements to prevent the contamination of the foods.

If necessary, fix the exact position of each individual appliance or subassembly by mark coordinates to locate them correctly.

Always screw fix heats shields supplied with the ap-



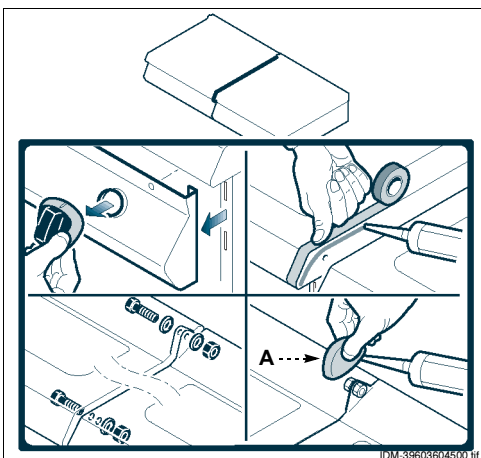
pliance and leave a minimum clearance of 5 cm from the rear of the appliance to the wall except if the wall, the internal structure and its coating is non-combustible. If any internal part of the wall is made from a combustible material, leave a 5 cm gap regardless of the external cladding on the wall.



ASSEMBLING APPLIANCES IN BANKS

To assemble appliances in banks (side by side) proceed as described below.

- 1 - Remove the control panels.
- 2 - Apply masking tape to the edges to be placed side by side.
- 3 - Apply food-approved sealant to the edges to be placed side by side.
- 4 - Place the appliances side by side
- 5 - Connect the appliances with the fixing devices.
- 6 - Remove the excess sealant and the masking tape.
- 7 - Apply the sealant to the inside of the lid (A), and fit it to cover the fixing zone.



GAS CONNECTION

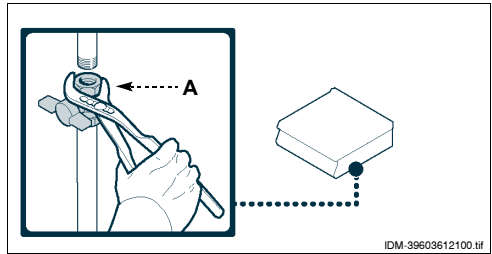
To make the connection, connect the mains line to the appliance's connection pipe, fitting a shut-off tap (A), to allow the gas supply to be cut off when necessary.

i Important

The tap (A), not supplied with the appliance, must be installed in an easily accessible position and its status (on or off) must be obvious at a glance.

This appliance shall be installed only by authorised personnel and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal

building codes, water supply regulations, electrical wiring regulations, AS 5601/AG 601-Gas installations and any other statutory regulations.



CONVERSION OF THE GAS SUPPLY

Always install a quick-closing ON/OFF valve (A) (not supplied).

For Natural gas equipment, fit the gas regulator (B) supplied with appliance to gas connection.

! Caution - warning

For natural gas equipment this appliance must be fitted with a Bromic 98 gas regulator (AGA Approval No.5862) supplied with the appliance. Do not use any other gas regulator. Ensure regulator is fitted with respect to the gas flow marked on the housing of the regulator.

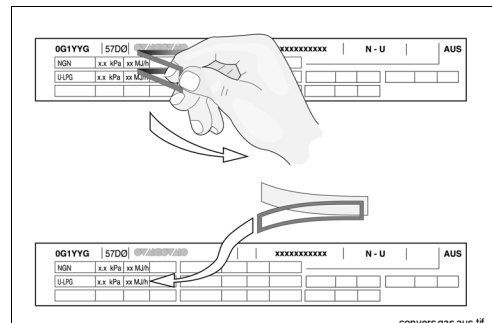
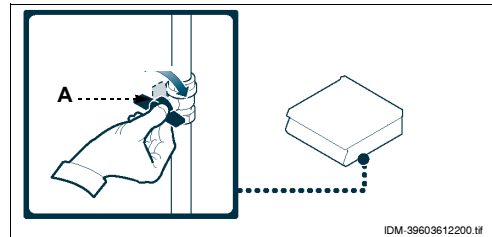
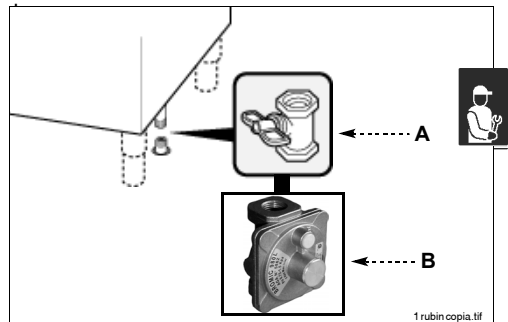
The constructor has tested the appliance with its own mains gas, identified by the sticker applied to the nameplate.

If the type of gas to be connected is different from that used for testing, proceed as follows.

- 1 - Turn off the gas supply tap (A).
- 2 - Change the top burner nozzles (see page 14).
- 3 - Change the top burner pilot light nozzles (see page 15).
- 4 - Adjust the minimum settings of the gas control valves of the burners (see 13).
- 5 - Remove the sticker from the nameplate and apply the new one to identify the gas being used.

i Important

On completion of the operation, make sure that there are no gas leaks or malfunctions. If converting from Natural Gas to Universal LPG make sure the Natural Gas Regulator is removed.



HEAT SHIELD INSTALLATION

In order to fix the heat shields 1 (see fig.2) see the following instructions:

- 1 - Drill holes as shown in Fig.1

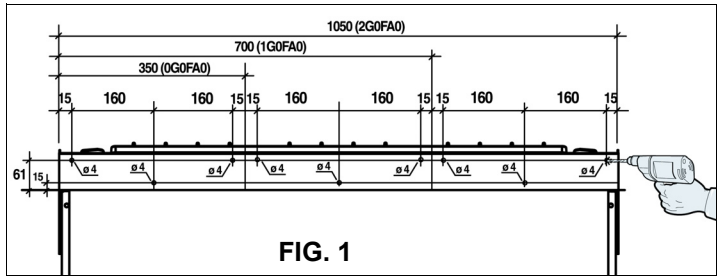
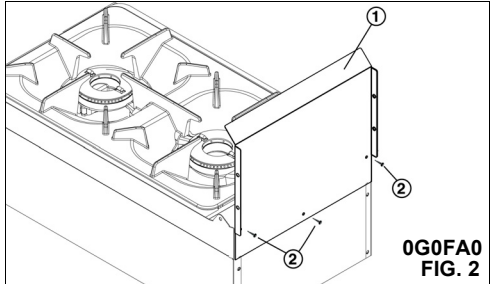


FIG. 1

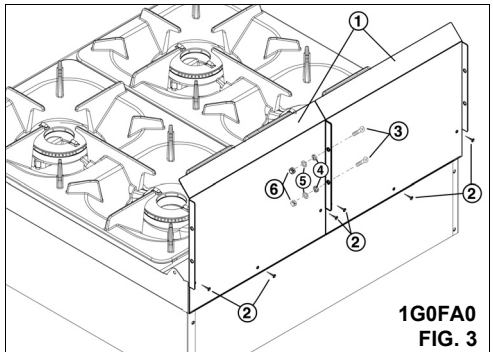
- 2a - Screw down the treescrews 2 (see Fig. 2).
- 2b - Screw down the six screws 2 (see Fig. 3).
- 2c - Screw down the nine screws 2 (see Fig. 4).

3b - Screw down the two screws 3 using the washer 4, washer 5 and nuts 6 (see Fig.3).

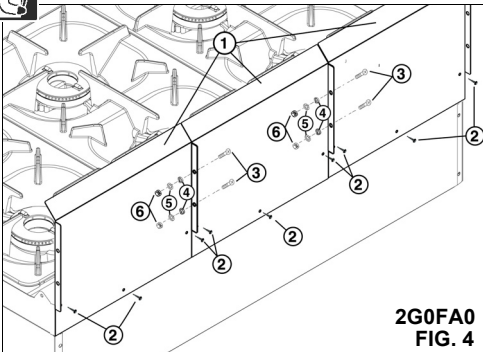
3c - Screw down the four screws 3 using the washer 4, washer 5 and nuts 6 (see Fig.4).



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FIG. 2



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FIG. 3



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FIG. 4

TESTING OF THE APPLIANCE

i Important

Before it is put into service, the system must be tested to check the operating conditions of every single component and identify any malfunctions. In this stage, it is important to check that all health and safety requirements have been complied with in full.

To test the system, make the following checks:

- 1 - turn on the gas supply tap and check that the connections are right;
- 2 - check that the mains gas is the same as that used for commissioning of the appliance, and carry out

the conversion procedure if necessary (see pag.11);

- 3 - check that the burner is switching on correctly and its combustion;
- 4 - check that the safety thermocouple is working correctly;
- 5 - check that there are no gas leaks;
- 6 - check that the nameplates specify the correct gas for the country of use.

After testing, if necessary instruct the user in all the skills necessary for putting the appliance into operation in conditions of safety, in accordance with legal requirements.

RECOMMENDATIONS FOR ADJUSTMENTS

i Important

Before making any type of adjustment, activate all the safety devices provided and decide whether staff at work and those in the vicinity should be informed.

In particular, turn off the gas supply tap and prevent access to all devices which might cause unexpected health and safety hazards if turned on.

ADJUSTING GAS CONTROL VALVE MINIMUM SETTING

i Important

This adjustment is only required if the type of gas to be connected is different from that used for testing after the conversion procedure has been carried out (see page 11).

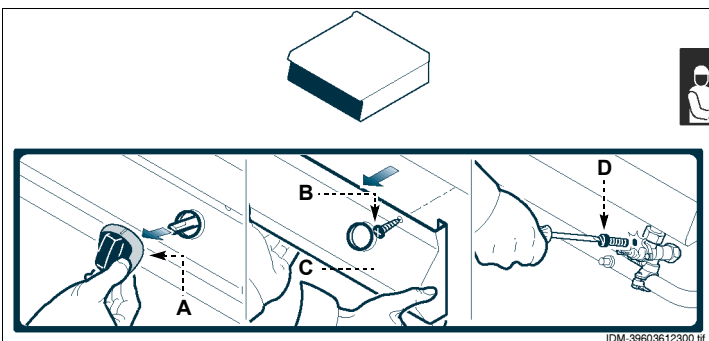
Before making this adjustment, check that the gas supply pressure is the same as the rated pressure for the type of gas in use (see table at back of manual).

To carry out this operation, proceed as follows.

- 1 - Turn off the gas supply tap.
- 2 - Pull off the knobs (A).
- 3 - Undo the screws (B) and remove the control panel (C).
- 4 - Remove the injector (D) and replace it with the one suitable for the type of gas in use (see table at back of manual).

N.B.: after making the setting, seal the screw with paint.

- 5 - Replace the control panel (C) and the knobs (A) on completion of the operation.



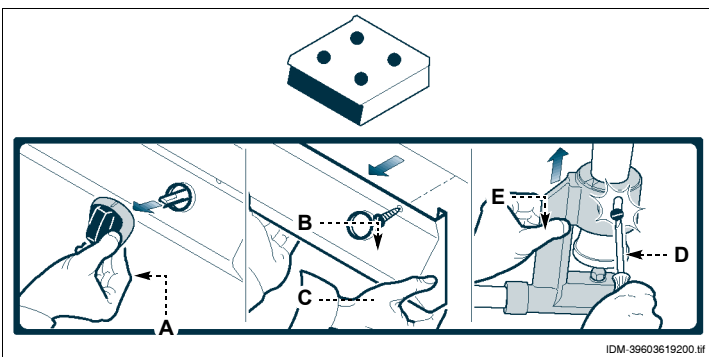
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ADJUSTING TOP BURNER PRIMARY AIR

To carry out this operation, proceed as follows.

- 1 - Turn off the gas supply tap.
- 2 - Pull off the knob (A).
- 3 - Undo the screws (B) and remove the control panel (C).
- 4 - Undo the screw (D) and lift the burner support (E) as far as it will go.
- 5 - Tighten the screw (D) and restore the initial conditions when the operation is complete.



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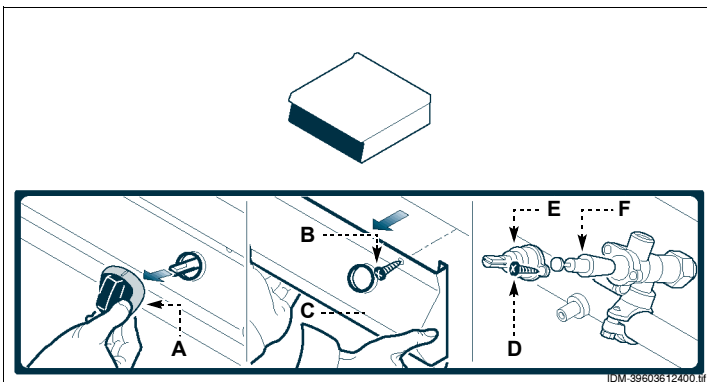
i Important

Do not adjust primary air settings on U-LPG appliances.

GREASING THE GAS TAP

To carry out this operation, proceed as follows.

- 1 - Turn off the gas supply tap.
- 2 - Pull off the knobs (A).
- 3 - Undo the screws (B) and remove the control panel (C).
- 4 - Undo the screws (D) and extract the cap (E).
- 5 - Pull off the cone (F).
- 6 - Clean the cone (F) and its seat.
- 7 - Coat the cone with grease (F), fit it in its seat and turn it a few times.
- 8 - Pull off the cone (F) to remove the excess grease.



- 9 - Replace the cone (F), the cap (E), the control panel (C) and the knobs (A).

REPLACING PARTS

9



RECOMMENDATIONS FOR REPLACING PARTS

Before carrying out any replacement procedure, activate all the safety devices provided and decide whether staff at work and those in the vicinity should be informed. In particular, turn off the gas supply tap and prevent access to all devices which might cause unexpected health and safety hazards if turned on.

If work parts have to be replaced, use original spare

parts only.

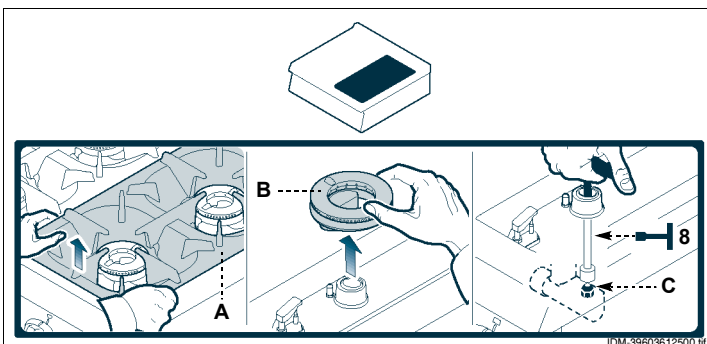
The manufacturer declines all responsibility for injury or damage to components due to the use of non original parts, or extraordinary work on the appliance which may modify the safety requirements without the manufacturer's authorisation.

When ordering components, follow the instructions provided in the parts catalogue.

REPLACING THE TOP BURNER NOZZLE

To carry out this operation, proceed as follows.

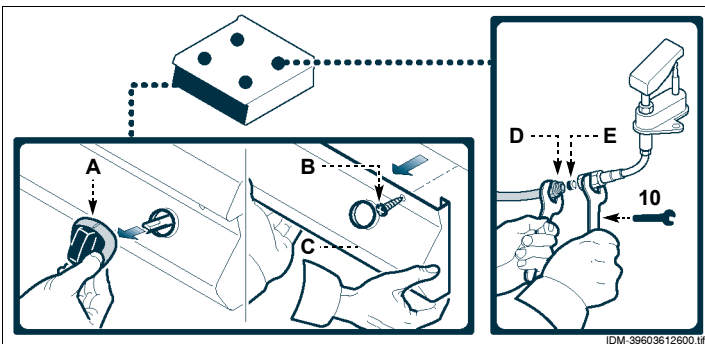
- 1 - Turn off the gas supply tap.
- 2 - Remove the grid (A).
- 3 - Extract the burner (B).
- 4 - Unscrew the nozzle (C) and replace it with the one suitable for the type of gas in use (see table at back of manual).
- 5 - Replace the burner and the grid.



REPLACING THE TOP BURNER PILOT LIGHT NOZZLE

To carry out this operation, proceed as follows.

- 1 - Turn off the gas supply tap.
- 2 - Pull off the knob (A).
- 3 - Undo the screws (B) and remove the control panel (C).
- 4 - Remove the pipe (D).
- 5 - Remove the nozzle (E) and replace it with the one suitable for the type of gas in use (see table at back of manual).
- 6 - Replace the pipe (D), the control panel (C) and the control knobs (A).



DECOMMISSIONING THE APPLIANCE

i Important

This operation must be carried out by skilled operatives in compliance with the legal requirements with regard to safety at work. Never dump non-biodegradable materials, lubricating oils and non-metallic

components (rubber, PVC, resins, etc.) in the environment. Dispose of them in accordance with the relevant legal requirements.

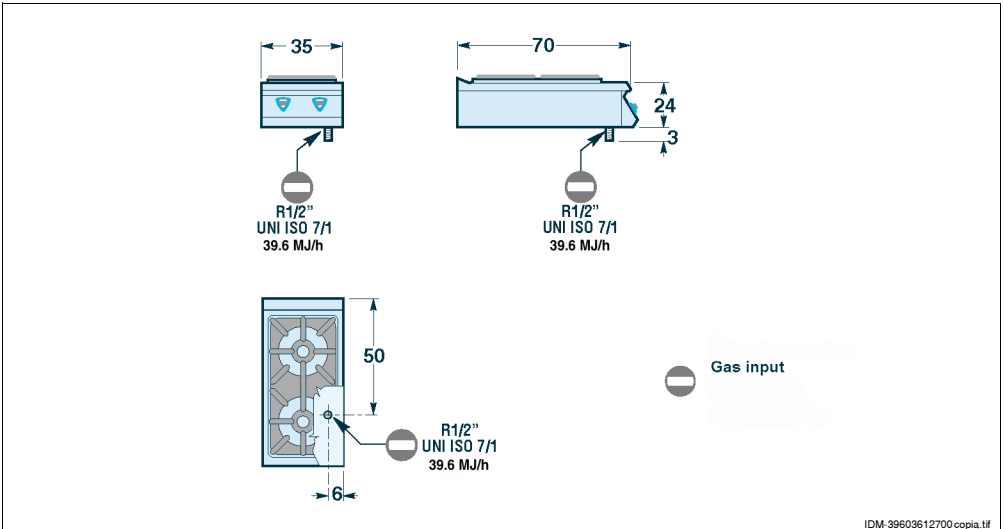


AUS

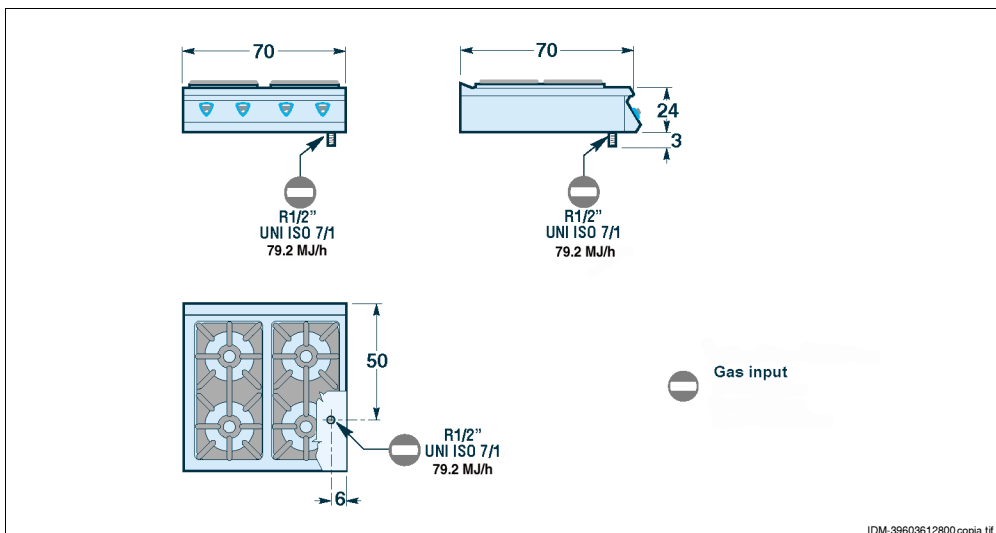
- ANNEXES -

Model	Burner	Total Gas consumption	
	ø110 - 19.8 MJ/h	NGN	ULPG
0G0FA0	N. 2	39.6 MJ/h	39.6 MJ/h
1G0FA0	N. 4	79.2 MJ/h	79.2 MJ/h
2G0FA0	N. 6	118.8 MJ/h	118.8 MJ/h

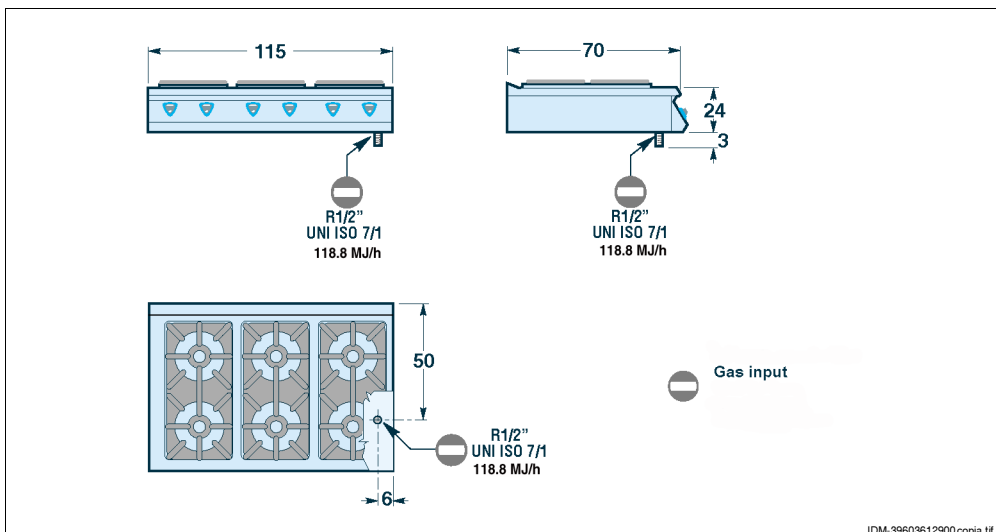
- CONNECTION CARD (0G0FA0) -



- CONNECTION CARD (1G0FA0) -



- CONNECTION CARD (2G0FA0) -



- OPEN TOP BURNERS -

			N.G.C. (2)		T.G.C. (3)		Pilot Flame
GAS	TPP (1)	Supply pressure	G.C.	Ø(2.1)	G.C.	Ø(3.1)	Ø(4)
NGN	0.8 kPa	1.13 kPa	19.8 MJ/h	2.00 mm	6.4 MJ/h	1.30 mm	0.35 mm
ULPG	2.75 kPa	2.75 kPa	19.8 MJ/h	1.20 mm	6.4 MJ/h	0.70 mm	0.20 mm

(1) - Test point pressure

(2) - Nominal gas consumption

(2.1) - Main burner injector size

(3) - Turndown gas consumption

(3.1) - Bypass injector size

(4) - Pilot injector size