

COOKING PLATE (FRY - TOP)

1G0FT1G - 1G0FT2G  
1G0FT3G - 1G0FT4G  
1G0FT6G

USE AND INSTALLATION MANUAL





AUS





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# INFORMATION FOR THE READER

0

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.



**1<sup>st</sup> part:** contains all information necessary for general readers, i.e. for users of the appliance.



**2<sup>nd</sup> 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 1<sup>st</sup> part only, the 2<sup>nd</sup> part is addressed to skilled operators. They may also read the 1<sup>st</sup> part for a more complete picture of the information provided if necessary.

# GENERAL INFORMATION

1

## 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

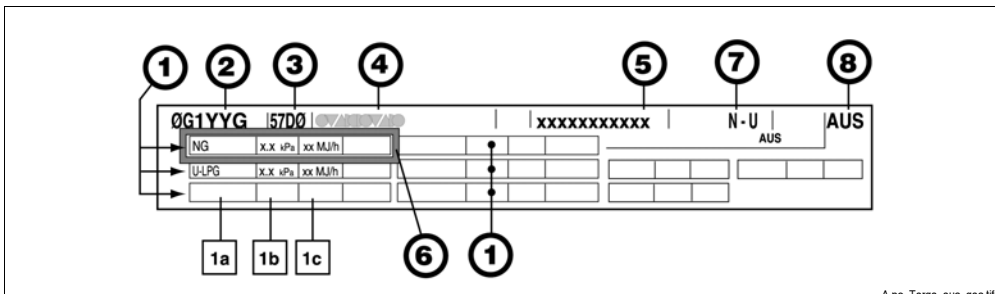
4) Manufacturer's data

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 cooking plate (fry-top), referred to from now on as the appliance, is designed and produced for cooking foods in direct contact with the plate in the professional catering sector.

Each model is produced in several versions, depending on the type of plate installed on the appliance (see figure).



1G0FT1G	Smooth (iron)	1G0FT2G	Ribbed (iron)	1G0FT3G	½ Ribbed (iron)
1G0FT4G	Smooth (chromium)			1G0FT6G	½ Ribbed (chromium)

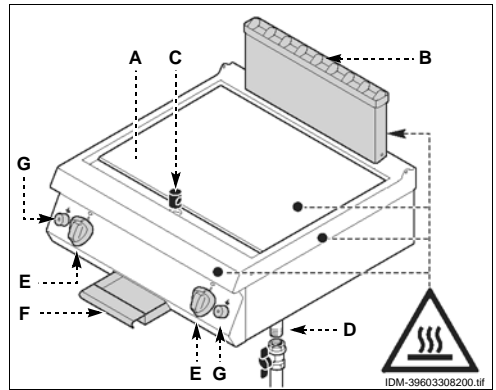
  

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## Main Parts

- A)Cooking plate:** produced in a variety of shapes and materials to meet the different requirements.
- B)Fume exhaust vent (Type A):** for removal of the fumes generated by the burner.
- C)Drain plug:** for draining cooking residues into the drip tray.
- D)Gas supply connection:** for connecting the gas supply.
- E)Burner control knob:** controls the supply of gas to the burner.
- F)Drip tray:** collects the cooking residues.
- G)Piezoelectric ignition:** lights the burner.



## TECHNICAL DATA

See "Connection card" at back of manual.

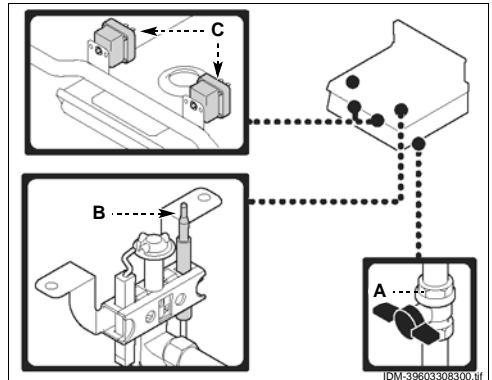


## SAFETY DEVICES

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.
- C)Safety thermostat:** cuts off the gas supply in case of overheating.



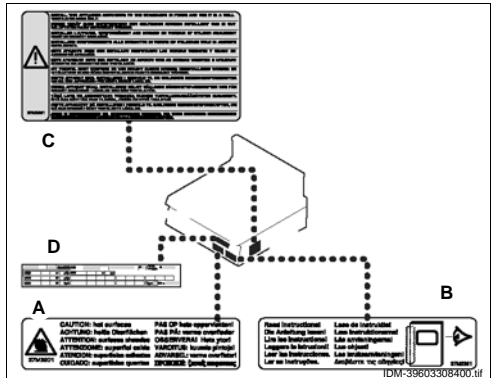
## Caution - warning

**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.

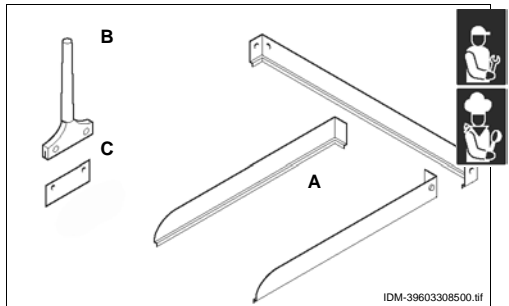
- A) Burner hazard:** watch out for surfaces.
- B) General hazard:** read the manual carefully before carrying out any procedure.
- C) General hazard:** describes the precautions to be adopted during installation and commissioning.
- D) Name plate with manufacturer and appliance data.**



## OPTIONAL ACCESSORIES

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

- A) Splash guard frame.**
- B) Scraper for cleaning the plate.**
- C) Set of blades for smooth plate.**
- D) Gas conversion kit.**



## SAFETY

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## 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 re-

member 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.

## USE AND OPERATION

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### 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.



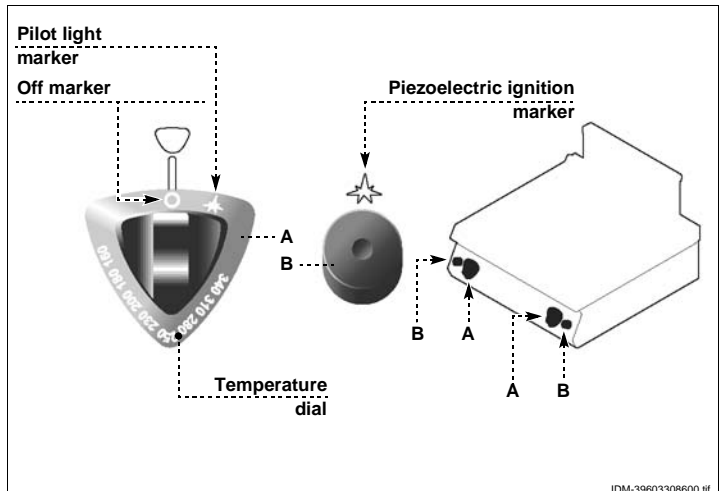
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### DESCRIPTION OF CONTROLS

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

**A) Burner control knob:** for lighting, turning off and regulating the relative burner and pilot light.

**B) Piezoelectric ignition knob:** for lighting the pilot light.





## SWITCHING THE BURNER ON AND OFF

The lighting and turning off procedure is as described below for both burners.

### Lighting

*N.B.: the first time the griddle is switched on, wash the plate to remove the protective grease and any dirt, then switch on the appliance and preheat it for about 2 hours at the temperature of 195°C.*

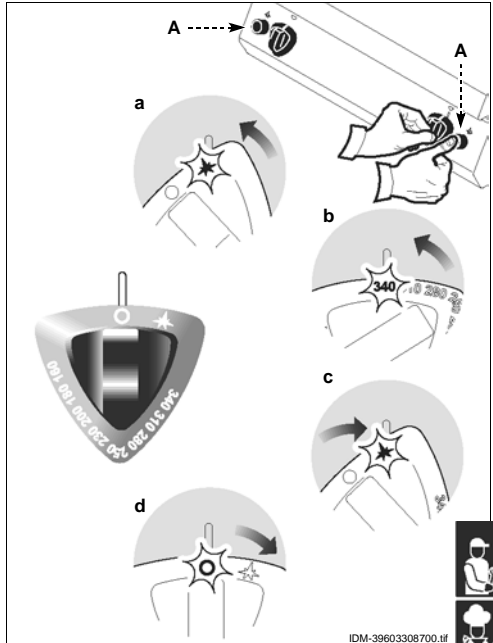
- 1 - Turn on the gas supply tap.
- 2 - Press the knob and turn it anti-clockwise (pos. **a**) while at the same time pressing the piezoelectric ignition knob (**A**) repeatedly to light the pilot light. Keep the knob pressed for about 15 sec. to prime the thermocouple.
- 3 - Turn the knob anti-clockwise (**b**) to the maximum temperature and leave it there for about two minutes, then turn the knob to the temperature required.

### Important

**For appliances with chromium-plated plate, preheating of at least 30 min. to the temperature of 190°C is necessary.**

### Turning off

- 4 - 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.*



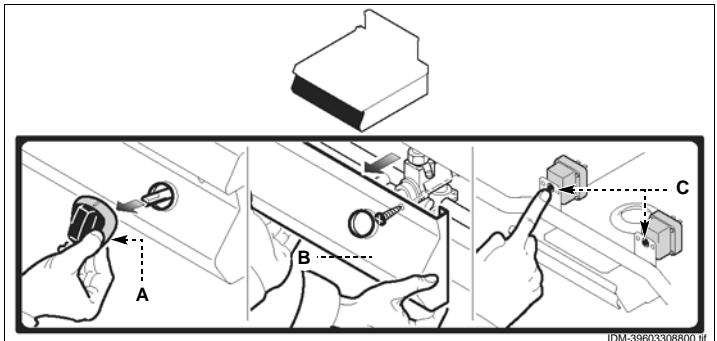
- 5 - Turn the knob clockwise (pos. **d**) to turn off the pilot light.
- 6 - Turn off the knob to ensure safety.

## RESETTING THE APPLIANCE

If the safety thermostat is tripped, the appliance has to be restored to the initial working conditions as follows.

*N.B.: this operation is only possible on appliances with chromium-plated plate.*

- 1 - Pull off the knobs (**A**).
- 2 - Undo the screws to remove the control panel (**B**).
- 3 - Press the button (**C**) of the safety thermostat tripped to restore the gas supply.
- 4 - Replace the control panel (**B**) and the knobs (**A**) on completion of the operation.

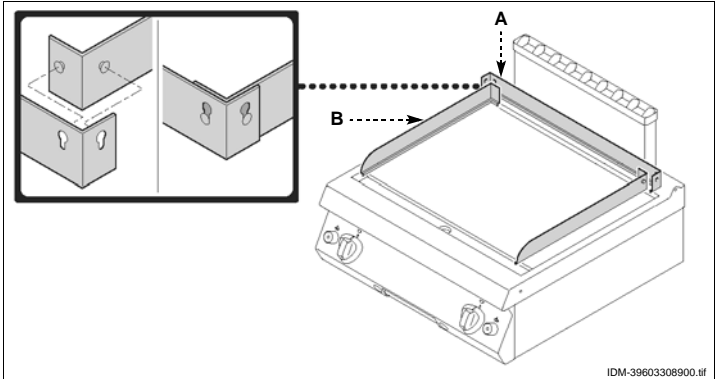


## FITTING THE SPLASH GUARD FRAME

To carry out this operation, proceed as follows.

- 1 - Fit the rear frame (A) into the groove provided.
- 2 - Fit the side frames (B) by inserting the pins into the slots in the rear frame.

*N.B.: to clean, remove the splash guard frame and put it in a dishwasher.*



## 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.



## USEFUL ADVICE FOR USE

To ensure correct use of the appliance, the following rules should be adopted:

- use only the accessories recommended by the constructor;
- never use the appliance for frying in large amounts of oil;
- never use the appliance to heat pans as this will damage the surface of the cooking plate;
- never use the appliance for cooking frozen foods,

- since the temperature difference might damage the surface of the cooking plate (for chromium-plated plates only);
- take care not to scratch or chip the surface of the plate, to ensure maintenance of its characteristics and hygienic cooking;
- use only metal tools for moving or removing foods on the cooking plate (for chromium-plated plates only).

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## SERVICING

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### 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 unexpected health and safety hazards if turned on.**

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

- the plate (see page 9);
- the appliance and the surrounding environment (see page 9).

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 thermo-

couple;

- a check on the efficiency of the flues, cleaning them if necessary;
- check that the safety thermostat is working correctly.

## 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.

### **i** 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.



## CLEANING THE PLATE

### **Caution - warning**

**Clean the plate appropriately, using the optional equipment available.**

To carry out this operation, proceed as follows.

- 1 - Use the scraper tool (A) to remove cooking residues from the plate.

*N.B.: use a notched-blade utensil (B) for appliances with ribbed plates.*

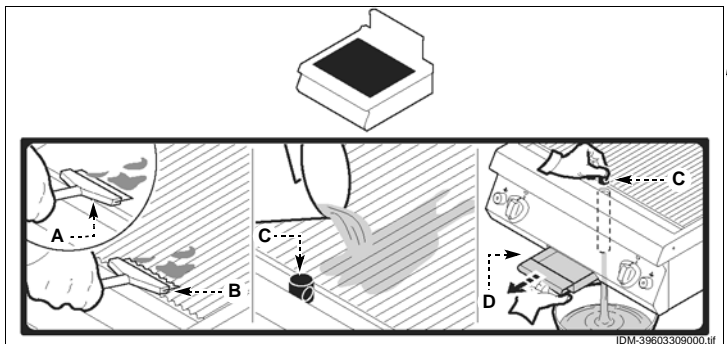
- 2 - Spread a suitable degreaser on the plate and leave it to act for a few minutes.

- 3 - Plug the drain hole (C).

- 4 - Pour water at 60° C onto the plate and leave it to soak for a few minutes.

- 5 - Remove the drip tray (D) and place a bucket underneath the drain hole.

- 6 - Remove the plug (C) to drain the water from the plate.



- 7 - Clean the plate thoroughly with a sponge, rinse with plenty of water and dry.

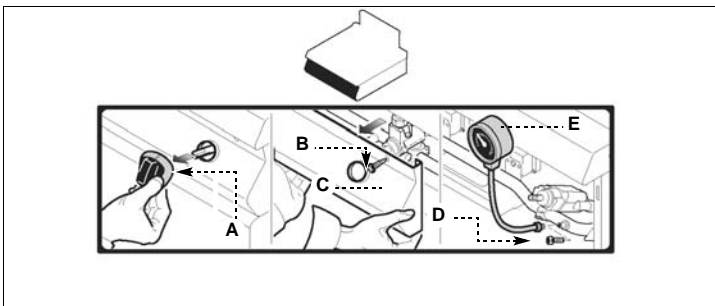
### **i** Important

**Rinse the cooking plate thoroughly to remove all residues of the degreasing detergent, and prevent stains and marks from forming when the plate is put back into use.**

## 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) from the test point pressure.
- 5 - Connect the pressure gauge (E) to this outlet.
- 6 - Light the burner and turn the knob to the full flame setting (see page 7), then check that the pressure reading complies with the values in the table (see back of manual). For natural gas,
- 7 - Turn off the burner, disconnect the pressure gauge and restore the initial conditions after completing the operation.



## FAULT

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### 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 problems 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. <b>Important</b> <b>Contact the after-sales service.</b>
	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.

## 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.

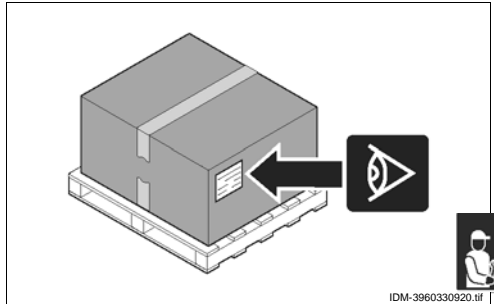
If necessary, the person authorised to carry out these operations must organise a "safety plan" to protect the people directly involved.

### 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.

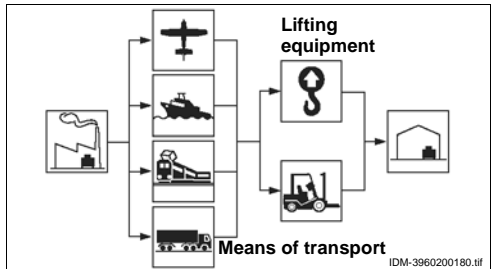


### TRANSPORT

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.



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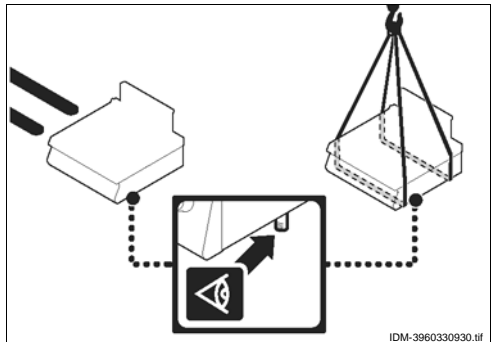
### HANDLING AND LIFTING

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.

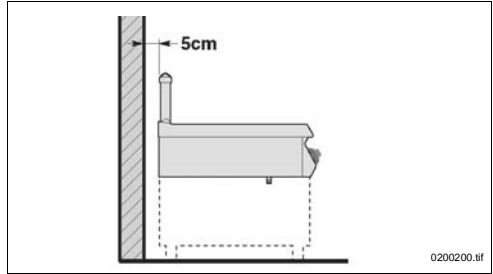


## INSTALLATION OF THE APPLIANCE

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.



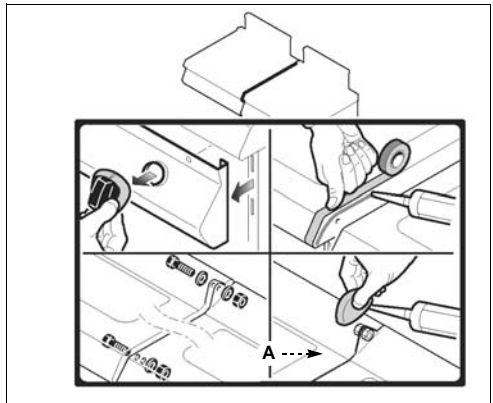
Always leave a minimum clearance of 5cm from the rear of the appliance to the wall except if the wall, the internal structure and its coating is non-combustible. If any internal part of the wall is made from a combustible material, leave a 5cm gap regardless of the external cladding on the wall.

## 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.



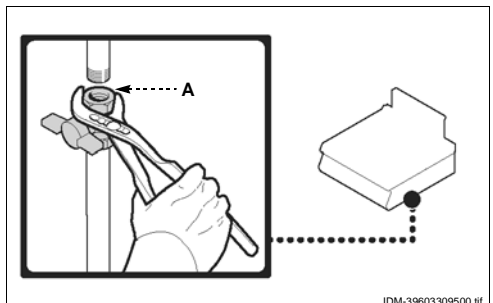
## GAS CONNECTION

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.

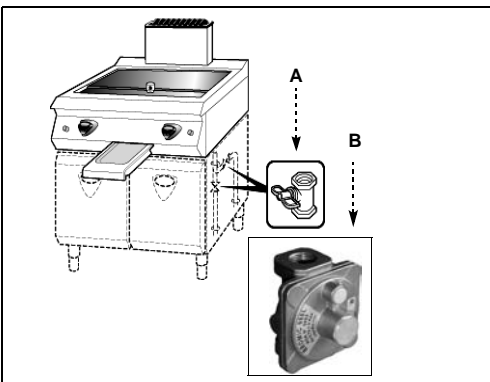
### **i** Important

**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 other statutory regulations.**



Always install a quick-closing ON/OFF valve (A) (not supplied). For Natural Gas equipment, fit the gas regulator (B) supplied with the appliance to gas connection.



**Caution - warning**

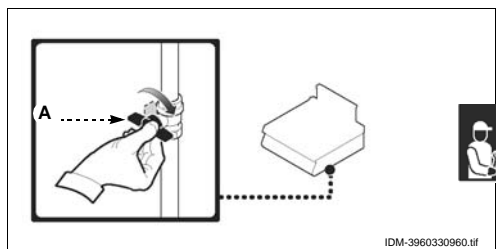
For natural gas equipment this appliance must be fitted with a Bromic Oara 98 gas regulator (AGA Approval No.5862) supplied with the appliance. Do not use any other gas regulator. Ensure regulator is fitted with respect to the gas flow marked on the housing of the regulator.

**CONVERSION OF THE GAS SUPPLY**

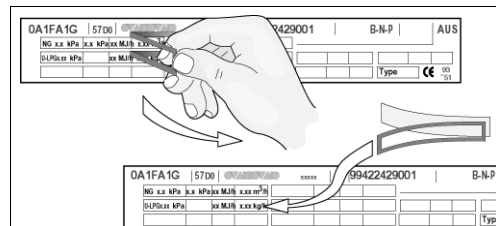
The constructor has tested the appliance with its own mains gas, identified by the sticker applied to the nameplate.

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 burner nozzle (see page 15).
- 3 - Change the pilot light nozzle (see page 16).
- 4 - Adjust the minimum setting on the gas control valve (see page 14).
- 5 - If necessary, replace the primary air bushing of the burner (see page 15).
- 6 - Remove the sticker from the nameplate and apply the new one to identify the gas being used.



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**Regulator is removed.**

**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

**TESTING OF THE APPLIANCE**

**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 page 13);
- 3 - check that the burner is switching on correctly and its combustion; check that the safety thermocouple is working correctly;
- 4 - check that there are no gas leaks;
- 5 - check that the nameplates specify the correct gas for the country of use.

## 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**

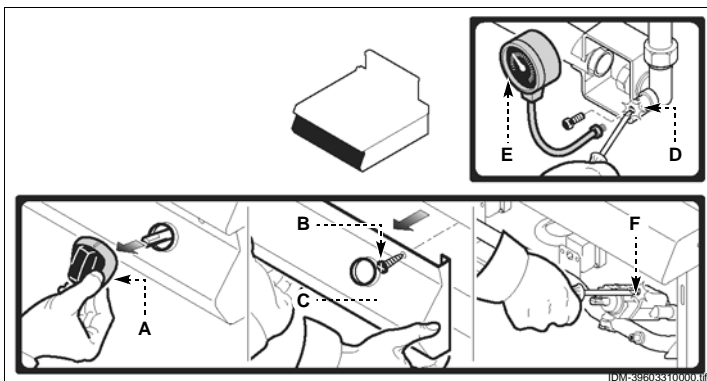
This adjustment is only required if the type of gas to be connected is different from that used for testing after the conversion procedure has been carried out (see page 13).

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).

**Natural gas**

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 - Turn the screw to open the pressure connection (D).
- 5 - Connect the pressure gauge (E) to the pressure test point (D).
- 6 - Turn the gas supply tap back on.
- 7 - Light the burner and turn the knob to the minimum flame setting.
- 8 - Fit the minimum flow injector (F) (see table pag.I Ø(3.1) ), screwing it fully down.
- 9 - Slowly unscrew the injector (F) until the pressure reading complies with the values in the table (see back of manual).
- 10 - Check the stability of the flame.  
*N.B.: after adjusting, seal the screw with paint.*
- 11 - Turn off the burner, disconnect the pressure gauge and restore the initial conditions after completing the operation.

**Liquid gas**

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 - Screw the minimum flow injector fully down (F) (see table pag.I Ø (3.1) ).  
*N.B.: after adjusting, seal the screw with paint.*
- 5 - Restore the initial conditions after completing the operation.



## 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.

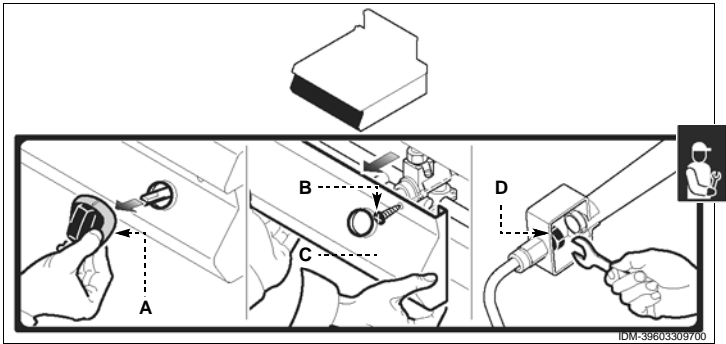
When ordering components, follow the instructions provided in the parts catalogue.

## REPLACEMENT OF THE BURNER 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 - Unscrew the nozzle (D) and replace it with the one suitable for the type of gas in use (see table at back of manual).

- 5 - Replace the control panel (C) and the knobs (A).

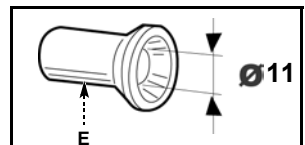
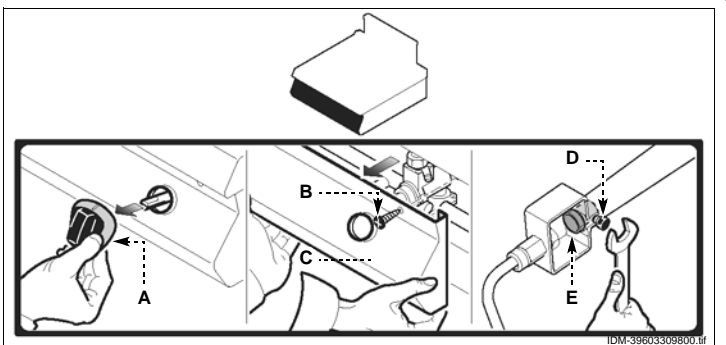


## REPLACING THE BURNER AIR BUSHING

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 - Slacken the screw (D).
- 5 - Extract the bushing (E) and replace it with the one suitable for the type of gas in use (see table at back of manual).

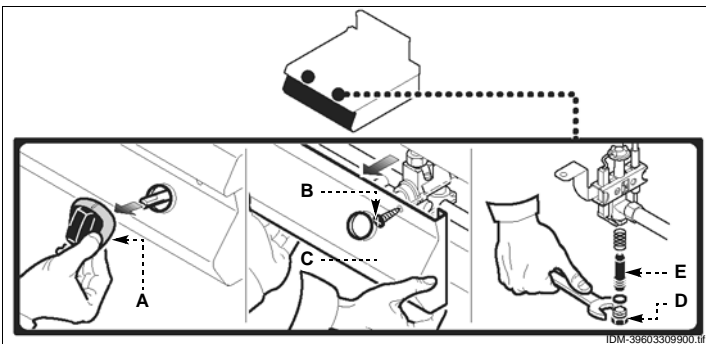
- 6 - Replace the control panel (C) and the knobs (A).



## REPLACEMENT OF THE PILOT LIGHT INJECTOR

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 - Unscrew the union (D).
- 5 - Extract the nozzle (E) and replace it with the one suitable for the type of gas in use (see table at back of manual).
- 6 - Retighten the union (D).
- 7 - Replace the control panel (C) and the knobs (A) on completion of the operation.



## 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.**

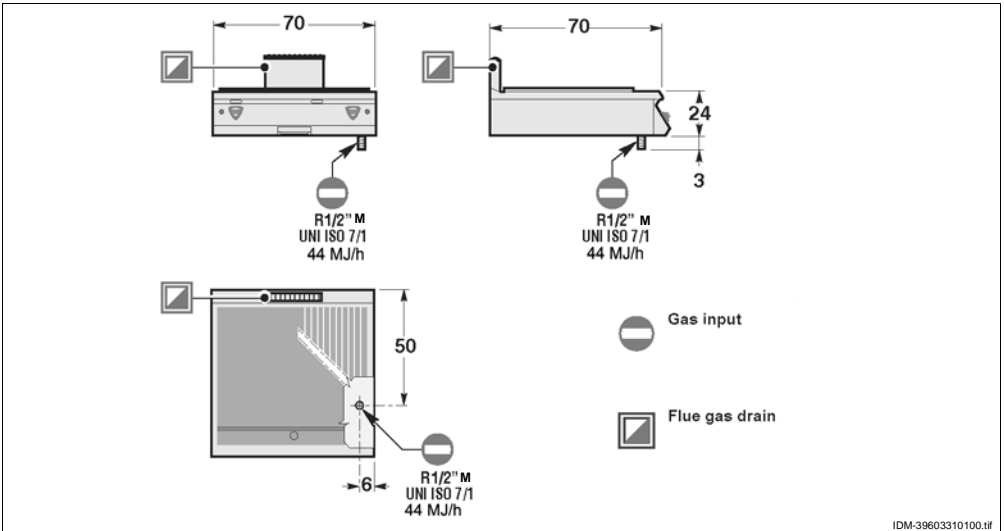
**Never dump non-biodegradable materials, lubricating oils and non-metallic components (rubber, PVC, resins, etc.) in the environment. Dispose of them in accordance with the relevant legal requirements.**

AUS

**- ANNEXES -**

Model	Burner	Total Gas consumption	
	22 MJ/h	NGN	ULPG
1G0FT1G 1G0FT2G 1G0FT3G 1G0FT4G 1G0FT6G	N. 2	44 MJ/h	44 MJ/h

**- CONNECTION CARD -**



			N.G.C. (2)		T.G.C. (3)			Pilot Flame	Bushing
GAS	TPP (1)	Supply pressure	G.C.	Ø (2.1)	G.C.	Ø (3.1)	p (3.2)	Ø (4)	Ø (5)
NGN	0.8 kPa	1.13 kPa	44 MJ/h	2.20mm	27 MJ/h	1.30 mm	adj-pressure 0.3 kPa	0.40 mm	11mm
ULPG	2.75 kPa	2.75 kPa	44 MJ/h	1.25mm	27 MJ/h	1.30 mm	NO adj All screw	0.25 mm	11mm

- (1) - Test point pressure
- (2) - Nominal gas consumption
- (2.1) - Main burner injector size
- (3) - Turndown gas consumption
- (3.1) - Bypass injector size
- (3.2) - Bypass test point pressure
- (4) - Pilot injector size
- (5) - Bushing diameter