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**ANGELO PO**

**GAS BRATT PAN**

**1G1BR1G**

**USE AND INSTALLATION MANUAL**



**AUS**





**3014080**



**Contact for Sales or Service:  
Angelo Po Catering Equipment  
Unit 4, 15-17 Heatherdale Road.  
Ringwood, Victoria 3134.  
Telephone: (03) 9874 0440  
Facsimile: (03) 9874 0330**

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Even partial reproduction of this document without the constructor's consent is forbidden.  
 The constructor is committed to a policy of continuous improvement, and reserves the right to update this documentation without notice provided this does not involve safety risks.

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

### 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.



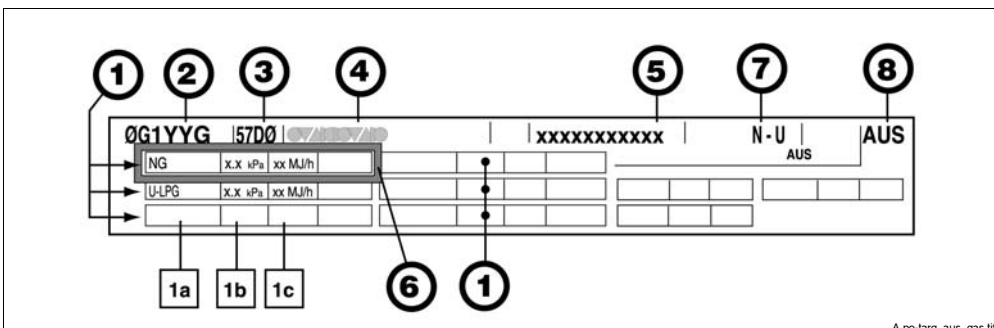
### Important

Indicates particularly important technical information which must not be overlooked.

### 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                 | 4) Manufacture's data       |
| 1a) Gas type                | 5) Serial number            |
| 1b) Test point pressure     | 6) Test gas indicator frame |
| 1c) Nominal gas consumption | 7) Application              |
| 2) Model                    | 8) Country                  |
| 3) Personalization          |                             |

## 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

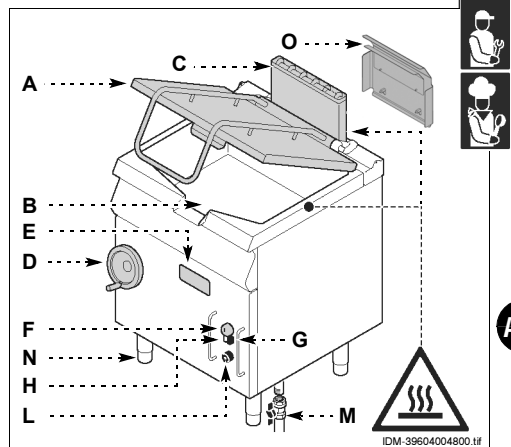
The bratt pan, referred to from now on as the appliance, is designed and constructed for preparing and cooking foods in the professional catering sector.

the appliance.

**O)Flue deflector:** acts as heat shield for rear wall that is combustible (see pag. 12)

#### Main Parts

- A)Well lid.
- B)Cooking well: in stainless steel.
- C)Fume exhaust vent (Type A): for removal of the fumes generated by the burner.
- D)Well tilting handle: for emptying out the well.
- E)Inspection slit: for checking that the pilot light is lit.
- F)Burner control knob: controls the supply of gas to the burner.
- G) Pilot light ignition button.
- H)Pilot light switch-off button.
- L)Piezoelectric ignition: lights the pilot light.
- M)Gas supply connection: for connection of the gas supply.
- N)Height adjustable feet: to allow perfect levelling of



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### TECHNICAL DATA

See tables and "Connection chart" at the back of the manual.

## SAFETY DEVICES

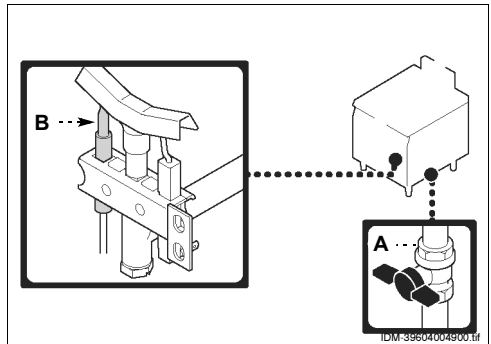
Although the appliance is complete with all safety devices, during installation and connection additional devices must be added if necessary to comply with the relevant legal requirements.

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 off 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.

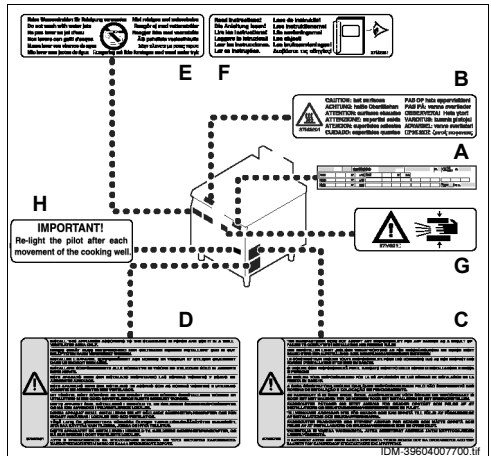


## SAFETY AND INFORMATION SIGNS



The illustration shows the position of the signs provided.

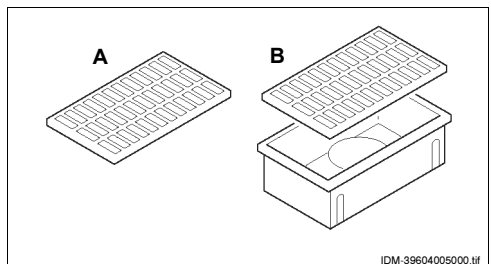
- A) Nameplate with manufacturer and appliance data.**
- B) Burn hazard:** watch out for hot surfaces.
- C) General hazard:** describes the precautions to be adopted during installation.
- D) General hazard:** describes the precautions to be adopted during installation and commissioning.
- E) General hazard:** do not use a water jet to clean the appliance.
- F) General hazard:** read the manual carefully before carrying out any procedure.
- G) Arm crushing hazard:** never insert hands in the pan while in use.
- H) General information:** Re-light the pilot after each movement of the cooking well.



## OPTIONAL ACCESSORIES

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

- A) Drain grid.**
- B) Drain siphon.**
- C) Gas conversion kit.**



### 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.



## USE AND OPERATION

### RECOMMENDATIONS FOR USE

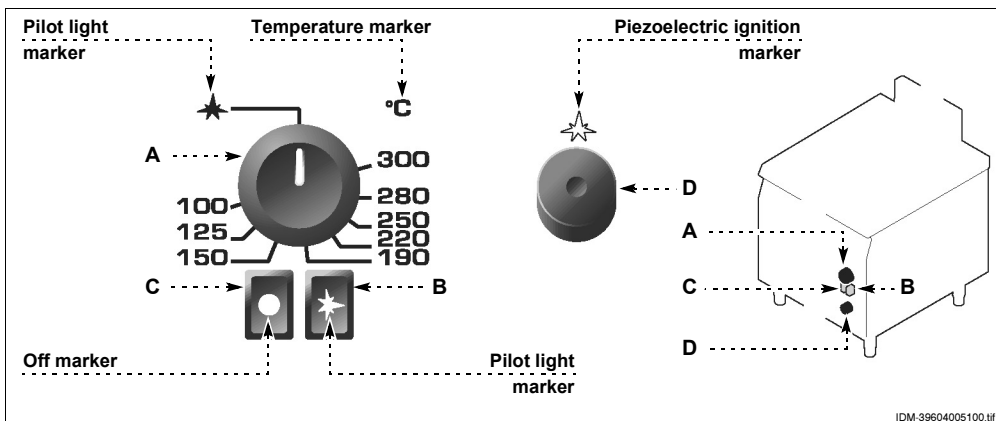


#### Important

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 intend-

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

**B) Pilot light ignition button.**

**C) Pilot light switch-off button.**

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



## SWITCHING THE BURNER ON AND OFF

### Lighting

- 1 - Turn on the gas supply tap.
- 2 - Turn knob **A** clockwise (pos. **a**) to light the pilot light.
- 3 - Hold down button **B** and press the piezoelectric ignition **C** repeatedly to light the pilot light. Hold the knob down for about 15 seconds to trip the thermocouple.

*Note: check that the pilot light is lit through the inspection slit (D).*

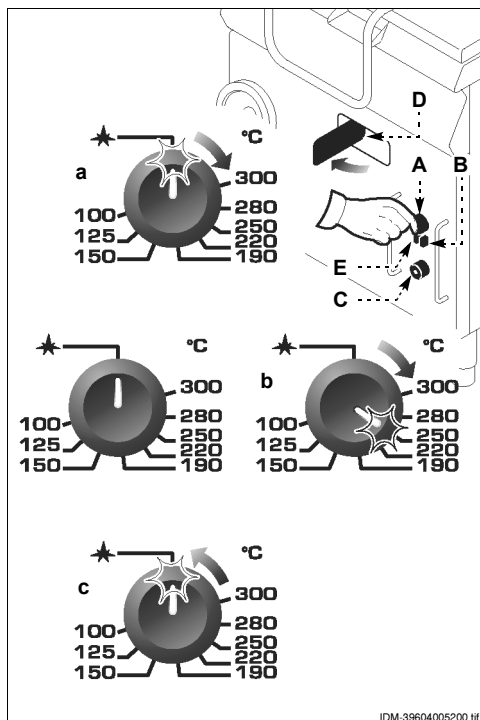
- 4 - Turn the knob (**A**) clockwise (pos. **b**) to the temperature required.

### Turning off

- 1 - Turn the knob (**A**) anti-clockwise (pos. **c**) to turn off the burner.

*N.B.: the pilot light will remain on to allow the burner to be re-lit.*

- 2 - Press button **E** to switch off the pilot light.
- 3 - Turn off the knob to ensure safety.



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## DRAINING THE WELL

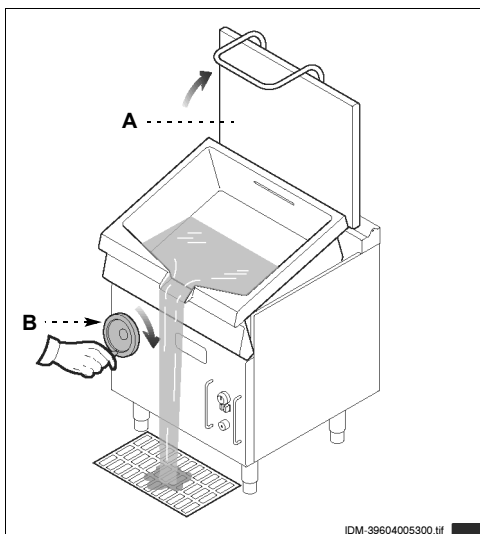
To carry out this operation, proceed as follows.

- 1 - Turn off the gas supply tap;
- 2 - Raise the lid (A).
- 3 - Turn handle B clockwise to tilt the well for emptying.

### Important

Never force the well, as this may damage the tilting mechanism.

- 4 - Turn handle B counter clockwise to return the well to its original position.
- 5 - Close cover A.



## 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.



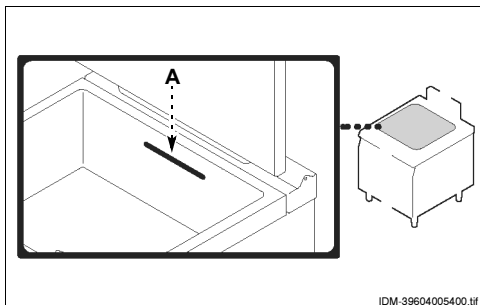
## USEFUL ADVICE FOR USE

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

- use only the accessories recommended by the constructor;
- check that the water level never exceeds the marked level (A);
- never use the appliance for frying.

### Caution - warning

Never use the appliance with no water in the well, as this may damage its structure.



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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 outer casing;



### 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.

#### **AUS** **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.

- the well;;
- the burner;
- the appliance and the surrounding environment (see page 8).

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;
- a check on the efficiency of the flues, cleaning them if necessary.

#### **Important**

Clean the jacket periodically (the frequency will depend on the hardness of the water).

#### **Caution - warning**

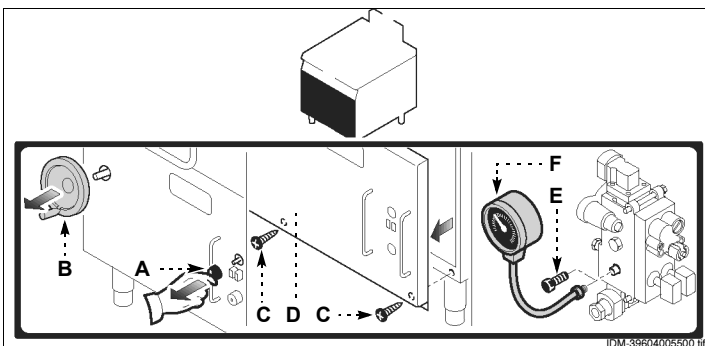
Never use products containing substances harmful or hazardous for health (solvents, petroleum spirits, etc.).

- 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.

## CHECKING GAS PRESSURE

To carry out this operation, proceed as follows.

- 1 - Turn off the gas supply tap.
- 2 - Pull off knob (A) and disassemble handle (B).
- 3 - Undo the screws (C) and remove panel (D).
- 4 - Undo the screw (E) of the pressure connection.
- 5 - Connect the pressure gauge (F) to the pressure test point.
- 6 - Fill the well with water and turn the tap back on.
- 7 - Light the burner and turn the knob to the full flame setting (see page 6), then check that the pressure reading complies with the values in the table (see



- back of manual).
- 8 - 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.
	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.
Burner control knob is stiff	Gas control valve malfunction.	Contact the after-sales service.

**Important**  
Contact the after-sales service.



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## RECOMMENDATIONS FOR HANDLING AND INSTALLATION



### 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.

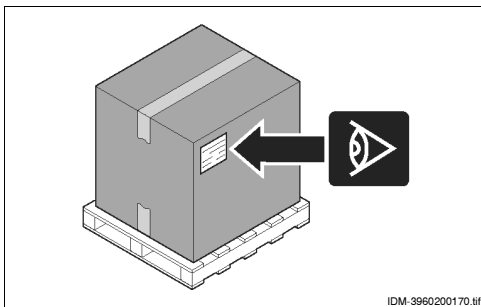
## PACKAGING AND UNPACKING

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.

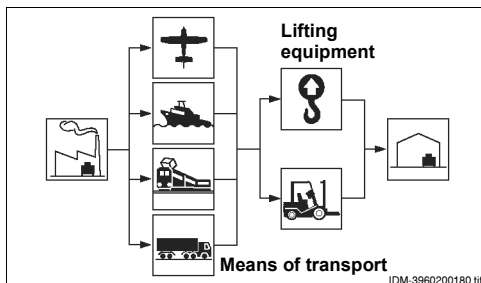


## TRANSPORT

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

The chart shows the most commonly used alternatives.

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



## HANDLING AND LIFTING

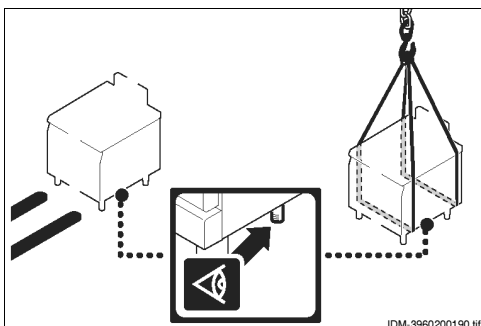
The appliance can be handled using fork-lift or hook equipment of suitable load-carrying capacity.

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



### Important

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

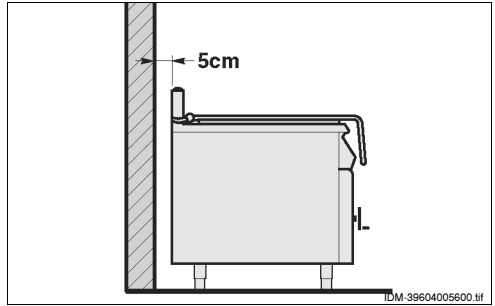


## INSTALLATION OF THE APPLIANCE

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. A stainless steel flue deflector is supplied and must be fitted at the rear of the maintop



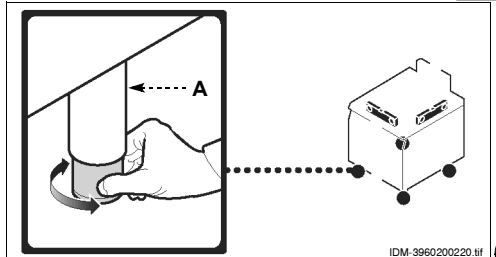
adjacent to the flue. Always leave a minimum clearance of 5cm from the rear of the appliance to the wall except if the wall, the internal structure and its coating is non-combustible. If any internal part of the wall is made from a combustible material, leave a 5cm gap regardless of the external cladding on the wall. Provide a drain in the floor for the well to empty into.

## INSTALLATION OF DISMANTLED PARTS

The appliance is delivered with some components dismantled and they have to be fitted during installation. Specifically, the floor-mounted feet must be fitted (A).

## LEVELLING

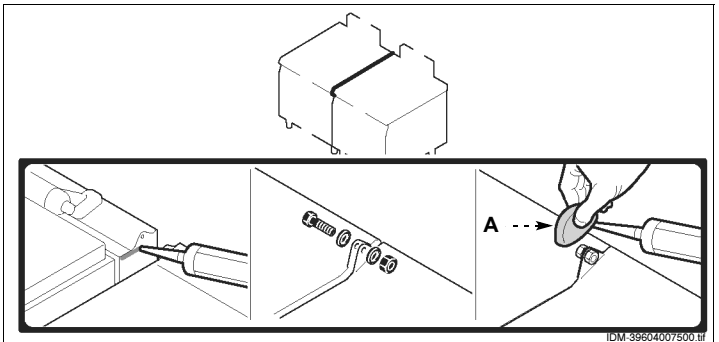
Adjust the floor-mounted feet (A) to level the appliance.



## ASSEMBLING APPLIANCES IN BANKS

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

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



## INSTALLATION OF THE FLUE DEFLECTOR

1 - Insert the pivots (1) and (2) both in the holes of the deflector (5) and in the upper holes of the flue (8) (see Fig.A).

2 - Fix the pivots (1) and (2) by means of nuts (6) and washer (7).

3 - Insert the pivots (3) and (4) in the lower holes of the flue (8).

4 - Fix the pivots (3) and (4) by means of nuts (6) and washer (7).

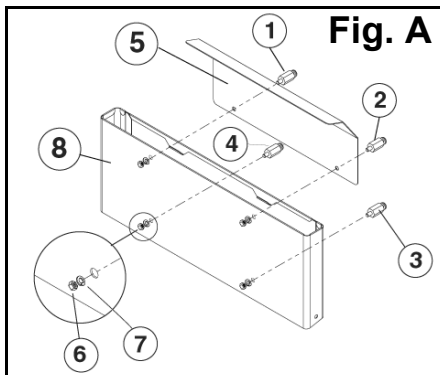
5 - Unscrew the screws (9) fixed on the flue (8) (see Fig.B).

6 - Insert the flue (8) ( see Fig.C).

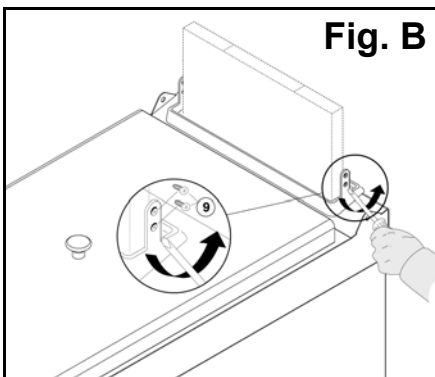
7 - Screw down the screws (9) to fix the flue on the appliance (see fig.D).

8 - Fit the heat protection (10) on the flue ( see Fig.D).

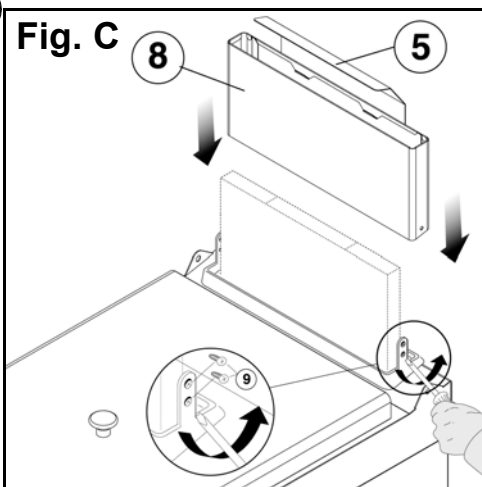
9 - Fit the cast iron flue vent (11) at the top of the flue (see Fig.D).



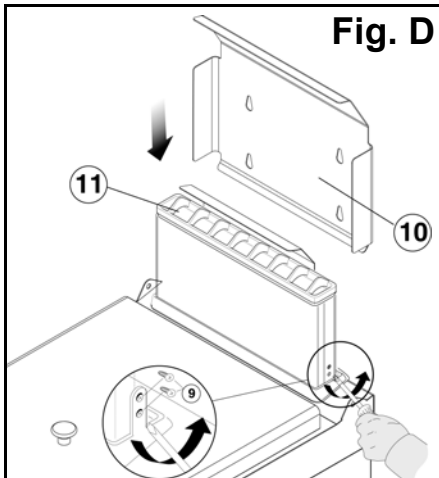
**Fig. B**



**Fig. C**



**Fig. D**

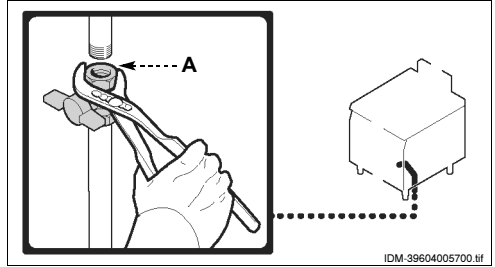


## GAS CONNECTION

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.

### 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 regula-



tions, AS 5601/AG 601 - Gas Installations and any other statutory regulations.

## CONVERSION OF THE GAS SUPPLY

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

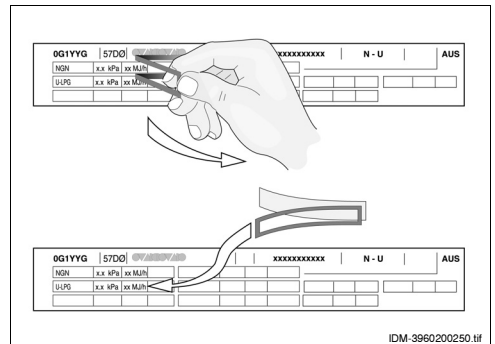
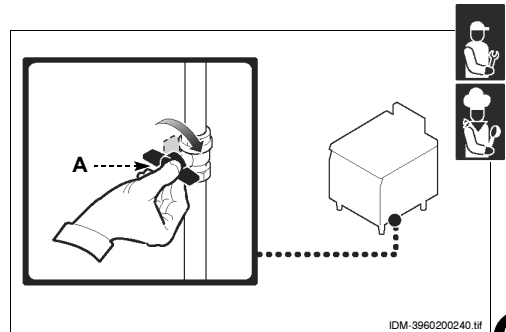
If the type of gas to be connected is different from that used for testing, proceed as follows.

- 1 - Turn off the gas supply tap (A).
- 2 - Change the burner nozzle (see page 16).
- 3 - Change the pilot light nozzle (see page 17).
- 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 16).

- 6 - Remove the sticker from the nameplate and apply the new one to identify the gas being used.

### 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.



## 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;
- 4 - check the gas pressure and flow-rate at minimum and maximum settings and adjust if necessary (see page 14);
- 5 - check that the safety thermocouple is working correctly;
- 6 - check that there are no gas leaks;
- 7 - 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.

## ADJUSTMENTS

8

### RECOMMENDATIONS FOR ADJUSTMENTS



### 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.

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### ADJUSTING GAS CONTROL VALVE MINIMUM SETTING

### 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).



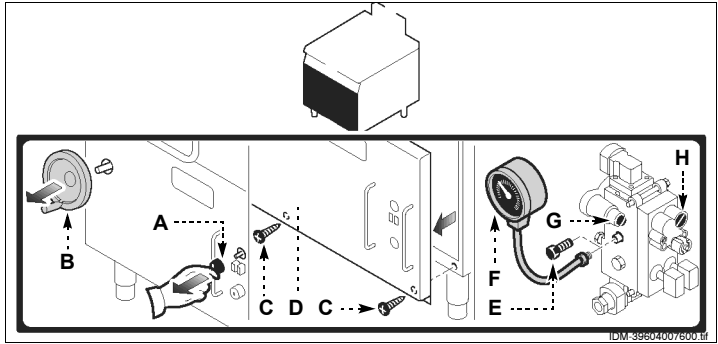
## Natural gas

In this case the gas pressure upstream of the nozzle has to be adjusted; proceed as follows.

- 1 - Fill the well with 10 litres of water.
- 2 - Turn off the gas supply tap.
- 3 - Pull off knob (A) and disassemble handle (B).
- 4 - Undo the screws (C) and remove panel (D).
- 5 - Unscrew the screw (E).
- 6 - Connect the pressure gauge (F) to the pressure test point.
- 7 - Turn the gas supply tap back on.
- 8 - Light the burner and turn the knob to the full flame setting.
- 9 - Set the pressure to 0.80 kPa with screw (G).
- 10 - Allow the appliance to operate for 15 minutes, then turn the knob to the low flame setting.
- 11 - Set the pressure to 0.30 kPa with screw (H).
- 12 - Switch the appliance on and off repeatedly and check that the pressure gauge readings remain stable for 30 seconds.

*Note: after making the setting, seal the screws (G) e (H) with paint.*

- 13 - 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 knob (A) and disassemble handle (B).
- 3 - Undo the screws (C) and remove panel (D).
- 4 - Fully tighten down screws (G) and (H).

*Note: after making the setting, seal the screws (G) e (H) with paint.*

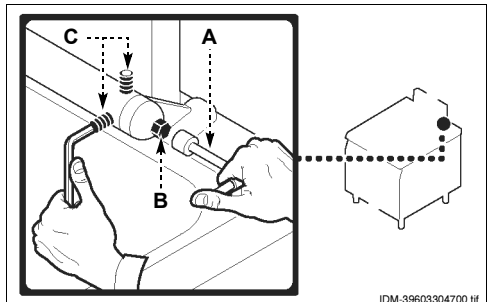
- 5 - Restore the initial conditions after completing the operation.



## ADJUSTING THE LID COUNTER-BALANCING

To carry out this operation, proceed as follows.

- 1 - Fit the spanner (A) onto the hexagon (B).
- 2 - Keep a firm grip on the spanner (A) and undo the locking screws (C).
- 3 - Turn the spanner (A) clockwise to load the spring or anti-clockwise to release it.
- 4 - Once the correct balance is obtained, screw in the screws (C) without tightening them fully.
- 5 - Use the spanner (A) to turn the shaft until it is located in one of the seats provided.
- 6 - Fully tighten the screws (C).



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## 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.

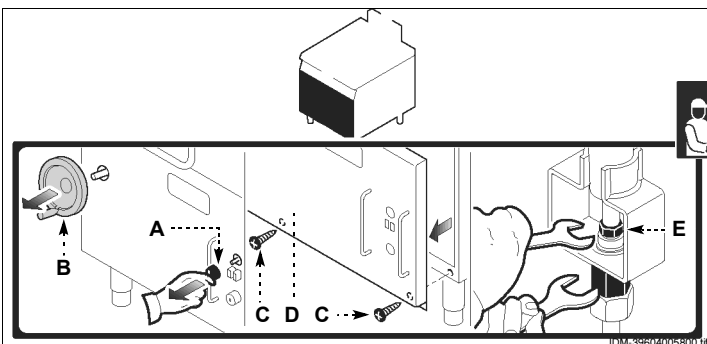
The manufacturer declines all responsibility for injury or damage to components due to the use of non original parts, or extraordinary work on the appliance which may modify the safety requirements without the manufacturer's authorisation.

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 knob (A) and disassemble handle (B).
- 3 - Undo the screws (C) and remove panel (D).
- 4 - Unscrew the nozzle (E) and replace it with the one suitable for the type of gas in use (see table at back of manual).

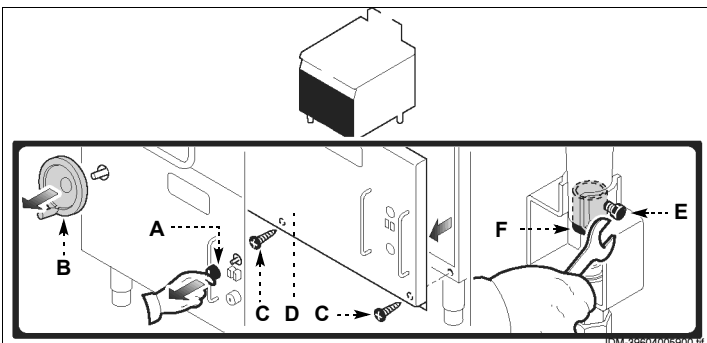


- 5 - Return the appliance to its initial configuration when the operation is complete.

## REPLACING THE PRIMARY AIR BUSHING

To carry out this operation, proceed as follows.

- 1 - Turn off the gas supply tap.
- 2 - Pull off knob (A) and disassemble handle (B).
- 3 - Undo the screws (C) and remove panel (D).
- 4 - Slacken the screw (E).
- 5 - Extract the bushing (F) and replace it with the one suitable for the type of gas in use (see table at back of manual). The Bushing

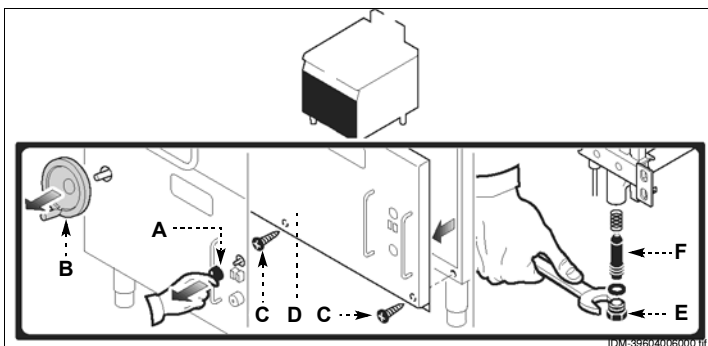


- 6 - Return the appliance to its initial configuration when the operation is complete.

## REPLACEMENT OF THE PILOT LIGHT INJECTOR

To carry out this operation, proceed as follows.

- 1 - Turn off the gas supply tap.
- 2 - Pull off knob (A) and disassemble handle (B).
- 3 - Undo the screws (C) and remove panel (D).
- 4 - Unscrew the union (E).
- 5 - Extract the nozzle (F) and replace it with the one suitable for the type of gas in use (see table at back of manual).
- 6 - Screw in fitting (E) and return the appliance to its initial configuration when the operation is complete.



## 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.

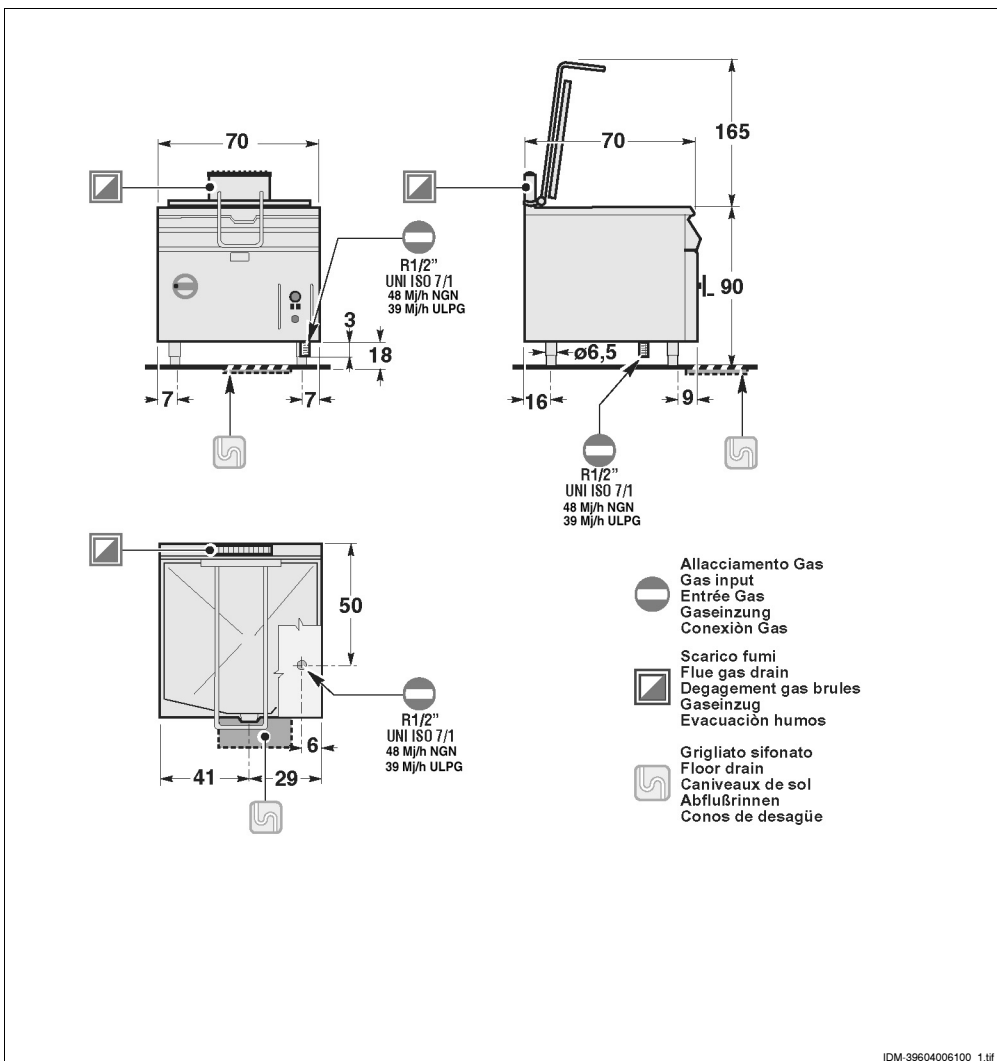


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**- ANNEXES -**

Model	-Burner-	Total Gas consumption	
		NGN	ULPG
1G1BR1G	N. 1	48MJ/h	39MJ/h

**- CONNECTION CARD -**



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		N.G.C. (2)			T.G.C. (3)			Pilot Flame	Bushing
GAS	TPP(1)	G.C (2.1)	G.C (2.2)	Ø (2.3)	G.C.	Ø(3.1)	p(3.2)	Ø(4)	Ø(5)
NGN	0.8 kPa	48 Mj/h	<1 Mj/h	3.30mm	28MJ/h	1.70 mm	adj-pressure 0.30kPa	0.40 mm	16 mm
ULPG	2.75 kPa	39 Mj/h	<1Mj/h	1.70mm	28MJ/h	1.70 mm	adj-pressure 0.86kPa	0.25 mm	16 mm

- (1) - Test point pressure
- (2) - Nominal gas consumption
- (2.1) - Nominal gas consumption (main burner)
- (2.2) - Nominal gas consumption (pilot burner)
- (2.3) - 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