

CONTENTS

I. INSTALLATION DIAGRAM / JOINING APPLIANCES / TABLES	2
II. DATAPLATE and TECHNICAL DATA	25
III. GENERAL INSTRUCTIONS	26
IV. THE ENVIRONMENT	27
1. PACKING	27
2. USE	27
3. CLEANING	27
4. DISPOSAL	27
V. INSTALLATION	27
1. REFERENCE STANDARDS	27
2. UNPACKING	27
3. POSITIONING	28
4. FUME EXHAUST AND VENTILATION	28
5. CONNECTIONS	28
6. BEFORE COMPLETING INSTALLATION OPERATIONS	30
VI. USER INSTRUCTIONS	31
1. COOKER USE	31
2. COOKER WITHOUT THERMOCOUPLE	31
3. COOKER WITH THERMOCOUPLE	31
4. SWITCHING THE OVEN ON	32
VII. CLEANING	32
1. EXTERNAL PARTS	32
2. IDLE PERIODS	33
3. INTERNAL PARTS	33
VIII. MAINTENANCE	33
1. MAINTENANCE	33

II. DATAPLATE and TECHNICAL DATA

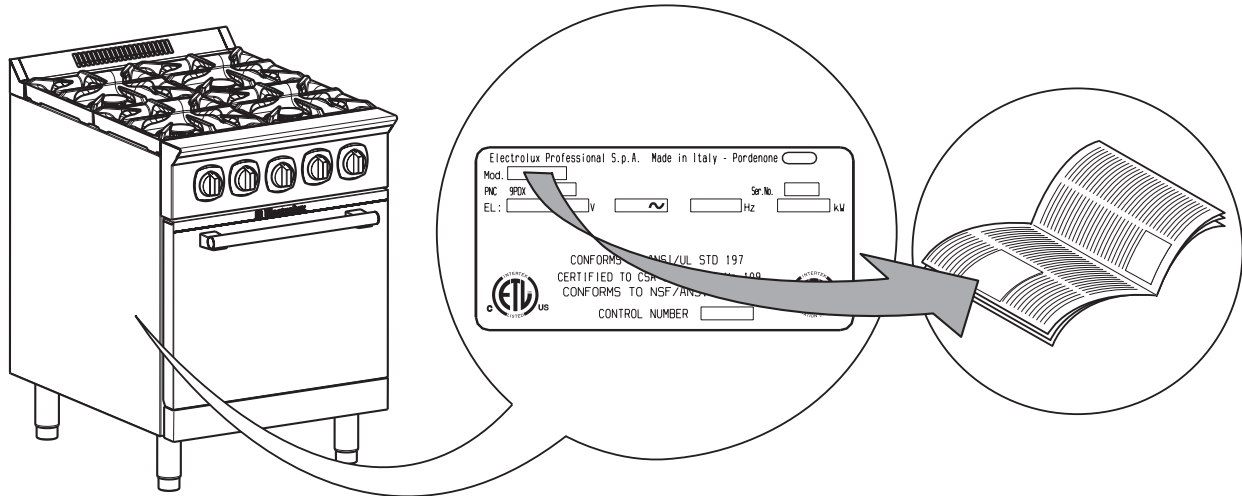


TABLE A - Technical data

MODELS		169000 ACG12 305m m /12"	169001 ACG24 610m m /24"	169002 ACG36 915m m /36"	169003 ACG48 1220m m /48"	169004 ACFG24 610m m /24"	169005 ACFG36 915m m /36"
Gas connection	Ø	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Burners	No.	2	4	6	8	4	6
Nominal heat output	kW	19	38	57	76	48	67
	Btu/h	65000	130000	194500	259500	164000	229000
	MJ/h	64	128	192	256	164	228

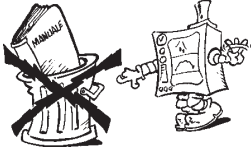
TABLE A - Technical data

MODELS		169034 ACG12T 305m m /12"	169035 ACG24T 610m m /24"	169036 ACG36T 915m m /36"	169037 ACG48T 1220m m /48"	ACFG24T ACFG24TW 610m m /24"	ACFG36T ACFG36TW 915m m /36"
Gas connection	Ø	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"
Burners	No.	2	4	6	8	4	6
Nominal heat output	kW	19	38	57	76	48	67
	Btu/h	65000	130000	194500	259500	164000	229000
	MJ/h	64	128	192	256	164	228

III. GENERAL INSTRUCTIONS



- Read the instruction handbook carefully before using the appliance.



- Keep the instruction handbook for future reference.



- **RISK OF FIRE** - Keep the area around the appliance free and clear of combustibles. Do not keep flammable materials in the vicinity of the appliance.

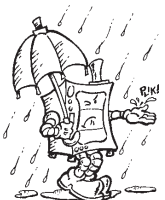


- Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system in the place where this appliance is installed. Do not obstruct the vents or ducts of this or other appliances.




- Place emergency telephone numbers in a visible position.
- Keep the instructions to be followed in case of smell of gas in the room in a visible position. This information is available from the gas company.

- Installation and maintenance must only be carried out by qualified personnel authorised by the manufacturer. For assistance, contact an authorised after-sales service centre. Demand original replacements parts.
- This appliance is designed for cooking food. It is intended for industrial use. Any use different from that indicated is **improper**.
- This appliance is not intended for use by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it, unless they are supervised or instructed in its use by a person responsible for their safety.
- Personnel using the appliance must be **trained**. Do not leave the appliance unattended when in use.
- Turn the appliance off in case of a fault or poor operation.



- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it. Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts.
- Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not clean the appliance with direct jets of water.

- The symbol  given on the product indicates that it should **not** be regarded domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and the health of people. For further information regarding the recycling of this product, contact the product agent or local dealer, the after-sales service or the local body responsible for waste disposal.

- **Warnings:**
- Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Never check for leaks with an open flame
- The appliance is not suitable for a marine environment.

Failure to observe the above can compromise the safety of the appliance. Failure to observe the above invalidates the warranty.

IV. THE ENVIRONMENT

1. PACKING



The packing materials are environmentally friendly and can be stored without risk or burned in an appropriate waste incineration plant.

Recyclable plastic components are marked with:



Polyethylene: outer wrapping, instruction booklet bag, gas nozzle bag.



Polypropylene: roof packing panels, straps.



Polystyrene foam: corner protectors.

2. USE

Our appliances offer high performance and efficiency. To reduce electricity, water or gas consumption, do not use the appliance empty or in conditions that compromise its optimum efficiency; the appliance must be used in a well-ventilated place, to avoid the creation of dangerous mixtures of unburnt gases in the room.

When possible, preheat only before use.

3. CLEANING

In order to reduce the emission of pollutants into the environment, clean the appliance (externally and when necessary internally) with products that are more than 90% biodegradable (for further information refer to section VII "CLEANING").

4. DISPOSAL



Do not disperse in the environment. Our appliances are manufactured using more than 90% (in weight) recyclable metals (stainless steel, iron, aluminium, galvanised sheet, copper, etc.).

Make the appliance unusable by removing the power cable and any compartment or cavity closing devices (when present) in order to avoid the risk of someone becoming trapped inside.

V. INSTALLATION

- Carefully read the installation and maintenance procedures given in this instruction manual before installing the appliance.



- Installation, maintenance and conversion to another type of gas must only be carried out by qualified personnel authorised by the manufacturer.
- Failure to observe the correct installation, conversion and modification procedures can result in damage to the appliance, danger for people, and invalidates the Manufacturer's warranty.

1. REFERENCE STANDARDS

- The electrical connection (when provided for) must be carried out in conformity with the local safety regulations in force.
- This appliance must comply with the applicable federal, state or local regulations. These installation procedures must be carried out by qualified personnel, otherwise the warranty will be invalidated. The NFPA (National Fire Protection Association) Inc states, in its latest 96 edition, that the local regulations are the "competent authority" regarding the installation requirements for appliances. Therefore, all connections (gas, electrical, water, discharges, etc.) must comply with all the local regulations.
- In the lack of local regulations, installation must be carried out in compliance with the "National Fuel Gas Code", ANSI Z223.1/NFPA 54, or the "Natural Gas and Propane Installation Code", CSAB 149.1, in particular:
 - 1) the appliance must be disconnected from the gas supply during any operation on the system pressure exceeding 1/2 psi (35 mbar/3.5 kPa).
 - 2) the appliance must be isolated from the gas supply during any operation on the system pressure below or equal to 1/2psi (35 mbar/3.5 kPa).
- **AUSTRALIA:** this appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS5601-gas installation, health authorities and any other statutory regulations.

2. UNPACKING

ATTENTION!

Immediately check for any damage caused during transport.

- The forwarder is responsible for the safety of the goods during transport and delivery.
- Inspect the packing before and after unloading.
- Make a complaint to the forwarder in case of visible or hidden damage, reporting any damage or shortages on the dispatch note upon delivery.
- The driver must sign the dispatch note: The forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).



- Unpack, taking care not to damage the appliance. Wear protective gloves.
- Carefully remove the protective film from metal surfaces and clean any traces of glue with a suitable solvent.
- For hidden damage or shortages becoming apparent only after unpacking, request the forwarder for inspection of the goods within and not later than 15 days of delivery.
- Keep all the documentation contained in the packing.

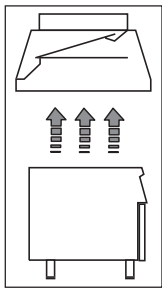
3. POSITIONING

- Handle the appliance with care in order to avoid damage or danger to people. Use a pallet for handling and positioning.
- The installation diagram provided in this instruction manual gives the appliance dimensions and the position of connections. Check that they are available and ready for making all the necessary connections.
- The appliance can be installed separately or combined with other appliances of the same range.
- The appliances are not designed for built-in installation; ensure a distance of at least 4"/100mm from the rear wall, to allow connection and aeration of the burners; in case of any combustible side walls, leave at least 10"/250 mm, otherwise (non-combustible walls) they can be brought near (0"/0mm).
- Suitably insulate surfaces that are at distances less than those indicated in the installation diagram.
- Do not store or use flammable materials and liquids near the appliance.
- Check and if necessary level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.

3.1. JOINING APPLIANCES (Fig. 1A- 1B-1C-1D-1E-1F)

- Remove knobs "M" and control panels "C" of the appliances, removing the 4 fixing screws "V" (Fig. 1A).
- Remove precut "PT" (FIG.1B) from each side to be joined.
- Bring the appliances together and level them by turning the feet until the tops match (FIG.1C).
- From inside the control panel of the appliances, join them at the front part, tightening one M5x40 hex head screw on the nut (supplied) (FIG.1D).
- Remove screws "V" (FIG.1E).
- Position plate "P" to match the holes and fix it using the screws supplied (FIG.1F).
- Refit the control panels and knobs.
- Use NSF silicone to seal the gaps between joined appliances and tops on refrigerated or compartment base.

4. FUME EXHAUST AND VENTILATION



- Only install the appliance in a well-ventilated place.
- Do not obstruct the ventilation system in any way.
- Do not obstruct the vent and discharge holes of this appliance or others present in the room.

ATTENTION! Inadequate ventilation causes appliance malfunction and creates the risk of asphyxia and danger to people.

For Australia, ventilation must be in accordance with Australian building codes and kitchen exhaust hoods must comply with AS/NZS1668.1 and AS 1668.2

5. CONNECTIONS



• Any installation work or maintenance to the supply system must only be carried out by the utility company or an authorised installer.

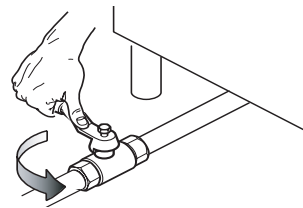
- Refer to the appliance dataplate for the product code.
- See the installation diagram for the type and position of appliance connections.

5.1. GAS APPLIANCES

IMPORTANT! This appliance is arranged and tested to operate on Natural gas (G20, 7mbar/3"wc); to convert it to another type of gas, follow the instructions in par. 5.1.6. of this section.

5.1.1. BEFORE CONNECTING

- Make sure the appliance is arranged for the type of gas to be used. Otherwise, carefully follow the instructions given in the section "Gas appliance conversion / adjustment".
- Fit a rapid gas shutoff cock/valve ahead of each appliance. Install the cock/valve in an easily accessed place.



- Clean the pipes to remove any dust, dirt or foreign matter which could block the supply.
- The gas supply line must ensure the gas flow necessary for full operation of all the appliances connected to the system. A supply line with insufficient flow will affect correct operation of the appliances connected to it.

5.1.2. CONNECTION

- See the installation diagram for the position of the gas connection on the bottom of the appliance.
- Remove the plastic protection (if present) from the appliance gas union before connecting.
- After installation, use soapy water to check connections for leaks.
- The gas connection is male 1/2" BSP

5.1.3. SUPPLY PRESSURE CHECK

Make sure the appliance is suitable for the type of gas available, according to that specified on the dataplate (otherwise, follow the instructions given in the section "Conversion to another type of gas"). The supply pressure must be measured with the appliance operating, using a pressure gauge (min. 0.1 mbar).

- Remove the control panel.
- Remove screw "N" from the pressure test point and connect pressure gauge "O" (fig. 2A).
- Compare the value read on the pressure gauge with that given in Table B (see handbook Appendix)
- If the pressure gauge gives a reading outside the range of values in Table B, do not use the appliance. Consult the gas company.

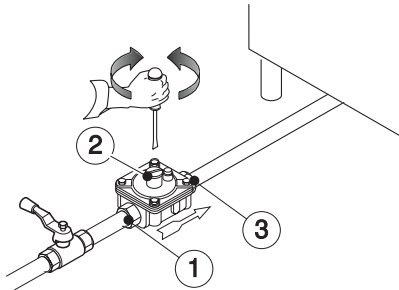
5.1.4. GAS PRESSURE REGULATOR

- A gas pressure regulator (supplied in a plastic bag with the appliance) must be installed in an easily accessed position ahead of the appliance.

The pressure regulator should preferably be fitted horizontally, to ensure the right outlet pressure:

- “1” connection side gas from mains.
- “2” pressure regulator (3.3”x2.9”x2.7”/85x75x71 mm);
- “3” connection side gas towards the appliance;

The arrow on the regulator (→) indicates the gas flow direction.



AUSTRALIA: the gas pressure regulator supplied with the appliance must be fitted to the appliance inlet. Adjust the test point pressure with one burner operating at maximum setting as follow:

- 0.7 KPa for Natural gas
- 1.8 KPa for Propane gas

NB! These models are designed and certified for use with natural or propane gas.

5.1.5. PRIMARY AIR CHECK

When the primary air is correctly adjusted, the flame does not “float” with burner cold and there is no flareback with burner hot.

5.1.6 CONVERSION TO ANOTHER TYPE OF GAS

Table B “technical data/gas nozzles” gives the type of nozzles to be used when replacing those fitted by the manufacturer (the number is stamped on the nozzle body). At the end of the procedure, carry out the following check-list:

Check	Ok
• burner nozzle/s change	
• correct adjustment of primary air at burner/s	
• pilot nozzle/s change	
• minimum flame screw/s change	
• correct adjustment of pilot/s if necessary	
• correct adjustment of supply pressure (see technical data/gas nozzles table)	
• apply the sticker (supplied) with data of new gas type used	

5.1.6.1 MAIN BURNER NOZZLE REPLACEMENT (hob - fig. 3A)

- Lift and remove the main burner;
- Unscrew nozzle “B” and replace it with one suitable for the type of gas according to that given in Table B.
- The nozzle diameter is given in hundredths of mm on the nozzle body.
- Tighten down nozzle “B”.

5.1.6.2 MAIN BURNER NOZZLE REPLACEMENT (oven - fig. 3B-3C-3D-3E)

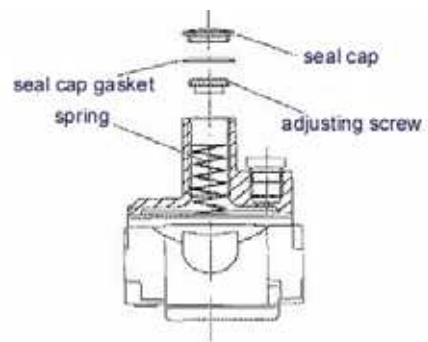
- Remove the oven floor.
- Remove protection shield “A” (fig. 3B).
- Loosen screw “B” and lift the retainer of burner “C” (fig. 3C).
- Loosen the screw of bushing “E” (fig. 3E).
- Pull out and remove burner “D” (fig. 3D).
- Replace nozzle “F” with one suitable for the type of gas, according to that given in Table B.
- The nozzle diameter is given in hundredths of mm on the nozzle body.
- Refit the burner and retainer, retighten screws “C” and “E” and refit the oven floor.

5.1.6.3 PILOT BURNER NOZZLE REPLACEMENT (oven - fig. 3B-3F)

- Remove the oven floor.
- Remove protection shield “A” (fig. 3B).
- Remove pilot burner protection cover “G”
- Unscrew nipple “H” and replace nozzle “L” with one suitable for the type of gas (Table B, fig.3F).
- The nozzle identification number is given on nozzle body.
- Retighten nipple “H” and refit the protection and oven floor.

5.1.6.4 REPLACING THE ADJUSTMENT SPRING OF THE PRESSURE REGULATOR

- Replace the spring of the pressure regulator with one suitable for the gas pressure type given in table B (see handbook Appendix) as follows:
 - Remove the seal cap, seal cap gasket, adjusting screw and the spring.
 - Insert the new spring and replace the adjusting screw.
 - Connect a pressure gauge to the appliance’s test point pressure (fig. 2A/2B).
 - Ignite the appliance’s burners so to have the maximum gas consumption.
 - Regulate the adjustment screw until the pressure gauge shows the working pressure value (section 5.1.4 Gas pressure regulator).
 - Replace the seal cap and gasket and screw tightly closed.
 - Remove the pressure gauge and close the test point pressure.
 - Prior to operation, test the gas pressure regulator for leaks.



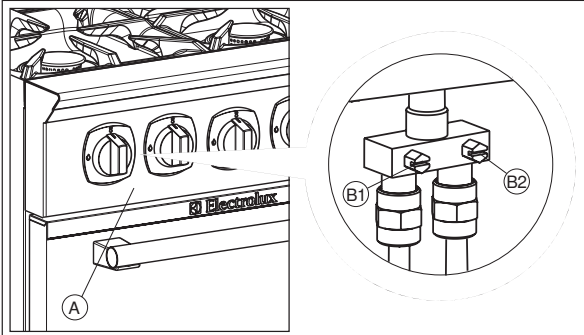
5.1.6.5 MINIMUM FLAME SCREW REPLACEMENT (hob)

- Unscrew minimum flame screw “M” from the cock and replace it with one suitable for the type of gas (screw down fully) (Table B, fig.2B)

5.1.6.6 PILOT FLAME ADJUSTMENT (hob without thermocouple)

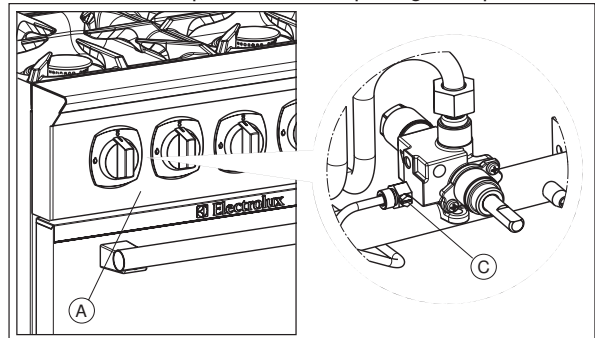
Pilot flame height is factory-set; if necessary, it can be adjusted by proceeding as follows:

- Remove the control panel and locate the cock corresponding to the flame to be adjusted (“B1” front ring, “B2” rear);
- Turn the screw to increase or decrease the height of the pilot flame.
- Refit the control panel after completing the operation



5.1.6.7 PILOT FLAME ADJUSTMENT (hob with thermocouple)

- Remove the control panel and turn screw “C” to increase or decrease the height of the pilot flame.
- Refit the control panel after completing the operation



6. BEFORE COMPLETING THE INSTALLATION OPERATIONS

Use soapy water to check all connections for gas leaks. DO NOT use a naked flame to check for gas leaks. Light all the burners separately and also together, to check correct operation of the gas valves, rings and lighting. Adjust the flame regulator to the lowest setting for each burner, separately and together; after completing the operations, the installer must instruct the user on the correct method of use. If the appliance does not work properly after carrying out all the checks, contact the local after-sales service centre.

VI. OPERATING INSTRUCTIONS

1. COOKER USE

1.1 GENERAL PRECAUTIONS

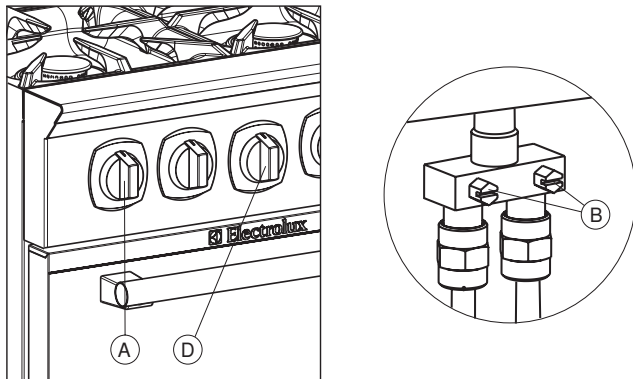
- The appliance is intended for industrial use by trained personnel.
- Do not use the appliance empty or in conditions that compromise its optimum efficiency. Also, if possible, preheat the appliance immediately before use.
- This appliance is designed for cooking food in containers (pots, pans); any other use is deemed improper.

2. COOKER WITHOUT THERMOCOUPLE

2.1 SWITCHING ON

- Open the shutoff valve located on the back of the appliance, paying attention as gas will start flowing freely from hob pilot burners immediately after opening the gas cock.
- Light all the pilot burners of the top rings.

2.2 LIGHTING HOB BURNERS



The cock control knob "A" has 2 positions:

V "Off"
A "On"

- Turn the knob of the required burner anticlockwise to "A" to light it.

2.3. SWITCHING OFF

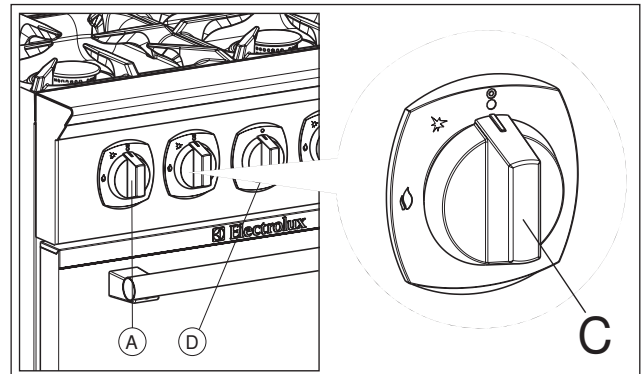
- Close the cocks of the top rings, turning the knobs clockwise.
- To turn off the pilot burners, operate the shutoff valve, turning the cock to stop the delivery of gas.

3. COOKER WITH THERMOCOUPLE

3.1 SWITCHING ON

- Open the shutoff valve located on the back of the appliance.

3.2 LIGHTING HOB BURNERS



The cock control knob "A" has 3 positions:

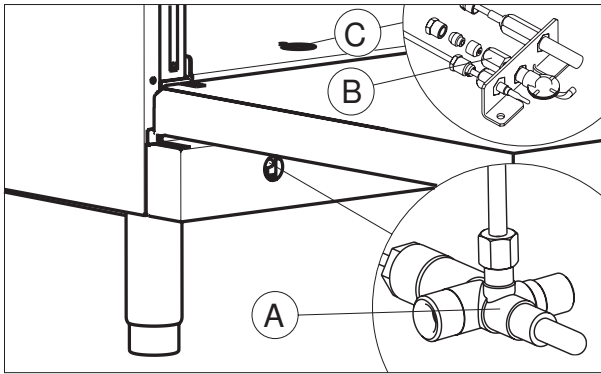
V "Off"
C "Pilot On"
A "On"

- Press down the knob of the required burner and turn it anticlockwise to "C".
- Light the pilot burner (keep the knob of the cock pressed).
- Keep the knob pressed for about 15 seconds, release it and check that the flame remains lit. Repeat the operation if it goes out.
- Turn the knob anticlockwise to light the main flame.

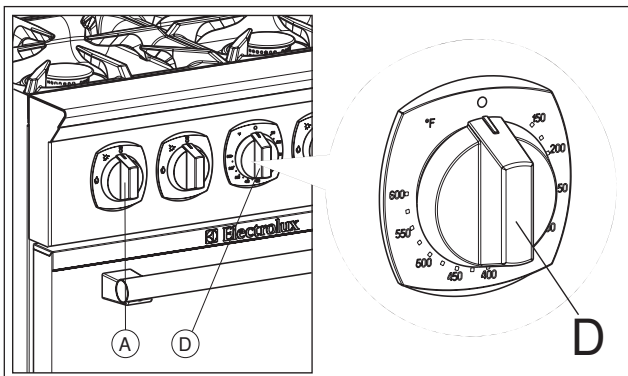
3.3. SWITCHING OFF

- Close the cocks of the top rings, turning the knobs clockwise to "C".
- Press the knobs lightly to turn them to "V".
- Close the shutoff valve ahead of the appliance.

4. SWITCHING THE OVEN ON



- Press down safety valve button “A”.
- Turn door “C” on the bottom of the compartment to access the oven pilot burner (“B”), and light it using a long-neck lighter, keeping button “A” of the safety valve pressed for at least 15 seconds after the pilot burner is lit.
- If the pilot flame goes out on releasing button “A”, repeat the operation from the beginning.
- Once the pilot burner is lit, close door “C” and close the oven door.
- Set the required temperature with knob “D”; the burner will start working after about 1 minute (figure below)



VII. CLEANING

1. EXTERNAL PARTS

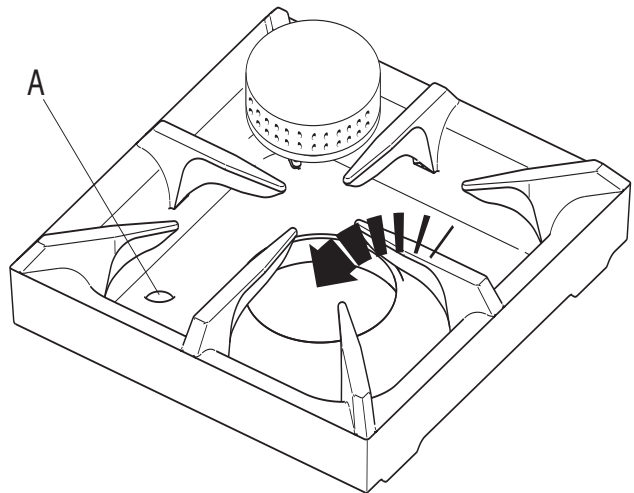
SATIN-FINISH STEEL SURFACES (daily)

- Clean all steel surfaces: dirt is easily removed when it has just formed.
- Remove grime, fat and other cooking residuals from steel surfaces when cool using soapy water, with or without detergent, and a cloth or sponge. Dry the surfaces thoroughly after cleaning.
- In case of encrusted grime, fat or food residuals, go over with a cloth or sponge, wiping in the direction of the satin finish and rinsing often: rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could spoil the steel's satin finish.
- Metal objects can spoil or damage the steel: damaged surfaces become dirty more easily and are more subject to corrosion.
- Restore the satin finish if necessary.

SURFACES BLACKENED BY HEAT (when necessary)

Exposure to high temperatures can cause the formation of dark marks. These do not constitute damage and can be removed by following the instructions given in the previous section.

NOTE: Avoid dirtying the inside of the Venturi tubes.



The presence of dirt inside the appliance can obstruct the nozzles, affecting the flame.

Use hole “A” to drop any food residuals into the removable grill at the bottom of the appliance

2. IDLE PERIODS

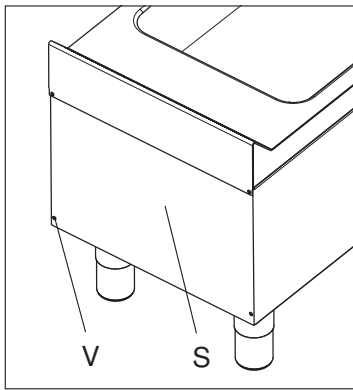
If the appliance is not going to be used for some time, take the following precautions:

- Close cocks or main switches ahead of the appliance.
- Go over all stainless-steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film.
- Periodically air the premises.
- Have the appliance checked before using it again.
- To prevent too rapid evaporation of accumulated moisture with consequent breakage of elements, switch electrical appliances on at minimum heat for at least 45 minutes before reuse.

3. INTERNAL PARTS (every 6 months)

IMPORTANT! Operations to be carried out only by specialised technicians.

- Check the condition of internal parts.
- Remove any deposits of grime inside the appliance.
- Check and clean the discharge system.
- Remove the 4 screws "V" and back "S" to access the inner rear part of the appliance.



NOTE ! In particular conditions (e.g. **intensive** appliance use, salty environment, etc.) the above-mentioned cleaning should be more frequent.

VIII MAINTENANCE

1. MAINTENANCE

All the components requiring maintenance are accessible from the front of the appliance, after removing the control panel and front panel. Disconnect the power supply before opening the appliance

1.1 BRIEF TROUBLESHOOTING GUIDE

Even with normal use, malfunctions can occur.

- *The pilot burner of open rings does not light*

Possible causes:

- Insufficient pressure in gas pipes.
- Incorrect cock adjustment
- Faulty gas cock.

- *The oven pilot burner does not light*

Possible causes:

- Insufficient pressure in gas pipes
- Blocked nozzle
- Faulty gas valve

- *The pilot burner goes out when the igniter knob is released*

Possible causes:

- The pilot burner is not heating the thermocouple enough.
- Faulty thermocouple.
- The gas cock knob is not being pressed properly.
- Lack of gas pressure at cock.
- Faulty gas cock or gas valve.

- *The pilot burner is still lit but the main burner does not light*

Possible causes:

- Loss of pressure in gas pipe.
- Thermopile faulty or not heated enough by the pilot flame.
- Blocked nozzle or faulty gas cock or valve.
- Burner with gas outlet holes clogged.
- Faulty thermopile.
- Faulty electrical system contacts.
- Faulty thermostat.

- *The oven temperature cannot be adjusted.*

Possible causes:

- Faulty gas cock or gas valve.
- Faulty electric thermostat.
- Faulty electrical system contacts.

1.2 MAINTENANCE SCHEDULE

- It is advisable to have the appliance inspected by an authorised person at least every 12 months. For this purpose, it is advisable to stipulate a servicing contract.

AUSTRALIA

For service and spare parts, please contact:

Electrolux - Tom Stoddart Pty Ltd

Zanussi - JL Lennard Pty Ltd