GAS PASTA COOKERS
700 Series

TYPE: 7CP/G400, 7CP/G800

User Manual



S/N: Valid from:26. 02. 2008 Rev.: 1.1

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1. General

Read the instructions in this handbook carefully: they contain important information regarding proper, efficient and safe installation, operation and maintenance of the appliance.

Keep this handbook in a safe place where it is readily available for consultation by other users of the appliance.

This appliance must be installed in accordance with the manufacturer's instructions and local regulations, and it must be connected to the electrical supply exclusively by a licensed electrician.

Persons responsible for using this appliance must be specifically trained in its operation.

Switch off the appliance in the case of faults or incorrect operation. The periodical function checks prescribed in this handbook must be carried out in compliance with the relevant instructions. The appliance must be serviced by a technically qualified person authorized by the manufacturer and using exclusively genuine original spare parts when replacements are necessary.

Failure to comply with the foregoing prescriptions may compromise the safety of the appliance.

1.1 Symbols used in the manual



This symbol indicates situations associated with imminent safety hazards. Compliance with the instructions provided is mandatory in order to prevent injury.



This symbol indicates the correct procedures to adopt to avoid unacceptable cooking results, damage to the appliance, and hazardous situations.



This symbol denotes recommendations designed to allow the user to obtain the maximum possible performance from the appliance.



This symbol denotes information concerning functions that must be considered for the purposes of control processes.

1.2 Symbols affixed to the appliance



This symbol indicates the presence of electrical terminals behind the component to which it is affixed. The component in question may be removed exclusively by qualified personnel.

1.3 Checking correspondence between the handbook and the appliance

The appliance serial number is shown on the rating plate. If the handbooks are misplaced, new copies may be ordered from the manufacturer or the local dealer. When ordering new handbooks always quote the serial number shown on the rating plate.

2. Safety

2.1 Using the appliance safely



This appliance is designed for professional use and must therefore be used exclusively by qualified personnel.

Never leave the appliance unattended while in use.

Do not move the appliance when it is hot.

Do not use the appliance if the tank is empty.

Do not put food products directly in the tank, cook exclusively in the baskets supplied with the appliance.

Keep the tank drain outlet closed.

2.2 Safety instructions in case of malfunctions

In the event of faults or incorrect operation, close the water and gas supplies and disconnect the appliance from the electrical supply using the main switch. Call service.

2.3 Disposing of the appliance

This appliance is made of recyclable materials and it does not contain any hazardous or toxic substances. Dispose of the packing materials and the appliance in compliance with the applicable regulations in force in the place where the appliance is installed. Packing materials must be sorted according to their types and delivered to specific collection sites. Abide by environmental protection regulations.

3. Functional description

3.1 Application of the appliance

The pasta cooker is intended to cook food in baskets immersed in the boiling water. By pasta cooker you can also heat any cooked food which are cooled down. In this case, use GN food-pan. The pasta cooker tank can include three food-pans GN 1/3 of 215 mm of depth.

3.1.1 Prohibited use/Use for unintended purposes

The pasta cooker is not designed for frying. The temperature value range you can set up it is not sufficient for this operation.



The manufacturer cannot be held liable for any faults caused by defective installation or inappropriate use of the appliance. In such cases the warranty shall be null and void.

3.2 Construction

Structure are made from stainless steel, standing on 4 height adjustable feet. Outside casing and top entirely made from stainless steel .

Tank made from stainless steel AISI.

3.3 Operating principle

Heating is through a stainless steel tubular burner operating with uniform flame. The burner must withstand mechanical and thermal stress and it is placed under the tank.

Water temperature can be regulated by adjusting the burner between maximum and minimum power.

3.3.1 Control panel



Fig. 1

1. Water filling valve
2. Knob
3. Piezoelectric ignition

4. Operating instructions

4.1 Before use

4.1.1 Preparing for use

Before cooking food for the first time we recommend cleaning the appliance thoroughly -- especially the tanks. Carefully remove all packing materials and adhesive film from the pasta cooker; remove any traces of adhesive remaining on the stainless steel surfaces. Clean the pasta cooker with hot water. If necessary, remove any traces of adhesive using non-flammable solvents.

Before using the appliance for the first time clean the tank with hot water and a sponge.



Clean stainless steel parts with a detergent that does not contain any abrasive substances and is specifically designed for cleaning stainless steel.

After cleaning the appliance rinse it with clean water and wipe it dry with a cloth.



Before heating the pasta cooker for the first time fill the tank to the maximum level. Remember to close the drain valve.



Never clean the appliance with water jets.

4.2 Using the appliance

4.2.1 Filling the tank

First of all, check the drain valve (item 4 in Fig. 2) is closed.

Fill the tank with water to the maximum level (overflow level), by opening the filling valve (item 1 in Fig. 1).

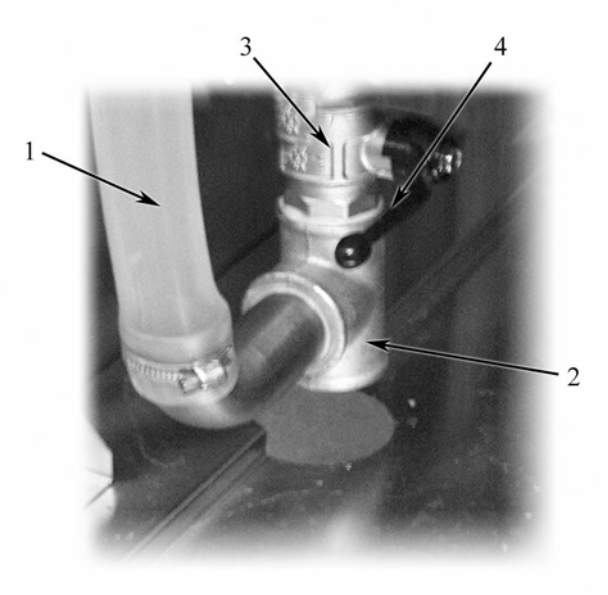


Fig. 2

1. Overflow pipe
2. Drain
3. Drain valve
4. Drain valve lever

4.2.2 Lighting the pilot flame

Push the knob and turn it up to position marked with the spark (item 2 in Fig. 3); hold the knob down and at the same time push the ignition button (item 3 in Fig. 1).

Hold the knob down for few seconds so the thermocouple can be heated. If the pilot flame goes out, repeat the lighting procedure.

You can check the correct pilot flame ignition by opening the door of the compartment beneath.

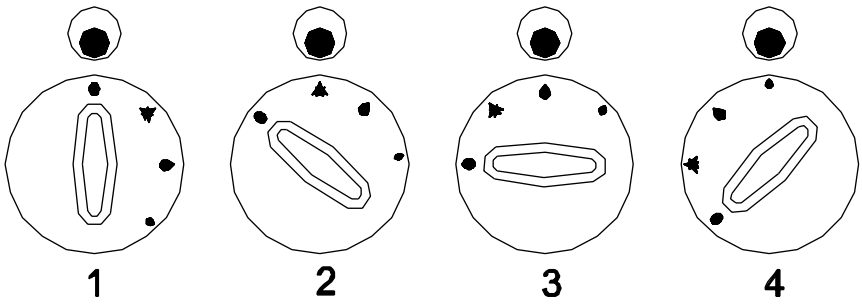


Fig. 3

1. Knob – OFF position
2. Knob – pilot flame position
3. Knob – maximum position
4. Knob – minimum position
5. Reference index

4.2.3 Lighting the main tank burner

To light the main burner, exercise a slight pressure and turn the knob to the position corresponding to the required temperature (from item 3 to item 4 in Fig. 3).

4.2.4 Cooking

- When you reached the required temperature, add salt to the water, if necessary, and add oil;
- Place the food into the baskets and immerse them in the boiling water. (Cooking time depends on the foods);
- When product is ready, lift the basket to allow excess water to drip away, shake slightly the product and deposit it into a container or into serving dish;
- Check the tank is always filled with water.



Never leave the appliance unattended while in use.

4.2.5 Switching off the appliance

To extinguish the main burner, turn the know towards the right to the position marked with the spark (item 2 in Fig. 3); only pilot flame remains on. Exercise a slight pressure and turn the knob to the position “OFF” (item 1 in Fig. 3) to extinguish the pilot flame too.

4.2.6 Emptying the tank



Give utmost attention to this operation, which must be carried out when the water has cooled down.

Turn the lever (item 4 in Fig. 2) up to open the drain valve.

4.3 Operations after using the appliance

4.3.1 Daily cleaning

Before cleaning wait for the pasta cooker to cool.

Drain the tank, see previous "Emptying the tank" heading.

General

Main causes for deterioration or corrosion of stainless steel:

- using abrasive or aggressive detergents, especially products containing chlorine such as hydrochloric acid or sodium hypochlorite (bleach). For this reason, before using a commercial detergent make sure it will not corrode stainless steel;
- accumulation of ferrous deposits (such as those created by rust dissolved in the water in the pipelines, especially after the appliance has remained idle for prolonged periods); accumulation of ferrous deposits must be avoided as far as possible. Do not use abrasive metal pads to remove stubborn food stains. Instead, use scourers or spatulas made of stainless steel or softer, non-ferrous materials;
- accumulation of acidic substances such as vinegar, lemon juice, sauces, salt, etc. Avoid prolonged contact of substances of this type with the stainless steel surfaces of the appliance. Particular damage is caused by allowing saline solutions to evaporate on the appliance surfaces resulting in the formation of salt deposits.

Routine cleaning

Cleaning the appliance thoroughly on a daily basis is the best way to keep it in perfect working condition and increase its working life. Clean the appliance with a damp cloth and soapy water or detergent. Avoid acid or abrasive cleaners as discussed above. Do not use aggressive detergents, even for washing the floor around the appliance, since these products give off corrosive vapour that can deposit on stainless steel surfaces and damage them. If the appliance is very dirty, clean it using a synthetic scourer (e.g. Scotch-BriteTM). Rinse the appliance with clean water and wipe it dry with a clean cloth. Do not use wire wool pads (risk of rust deposits and stains). For the same reason, do not bring ferrous objects into contact with the appliance.



In order to prevent the formation of spots of corrosion ensure that all salt residues on the sides and bottom of the tank are completely removed.



Never use direct water jets to clean the appliance: risk of water infiltration resulting in malfunctions and damage.

Stains and scratches on the stainless steel

Scratches and stains can be removed using stainless steel wool pads or synthetic scourers; always rub in the same direction as the satin finish.

Rust

If you need to remove rust stains seek advice from industrial cleaner manufacturers to choose a suitable product. Industrial descaling products can also be used for this purpose. After using the cleaning product and rinsing the appliance with clean water, an alkaline detergent may be required to neutralize any acid compounds remaining on the surface.

Cleaning the pasta cooker

Periodically remove any accumulated limescale deposits using a specific scale remover product as indicated below:



Do not breathe the vapours generated during this operation. Wear a facemask and rubber gloves.

4.3.2 Periods of disuse

If the appliance is to remain idle for a prolonged period, after cleaning and drying the surfaces should be protected by applying a film of a suitable product (e.g. vaseline oil spray or similar products).

Turn off the gas shut off valve on the gas supply line.

4.3.3 Routine maintenance

Service and maintenance procedures must be performed exclusively by qualified personnel.

The following maintenance operation should be performed at least once a year:

- checking proper operation of control and safety devices;
- combustion check, i.e.:
  1. ignition;
  2. combustion safety;
  3. checking for proper operation in range of settings ON-OFF-ON.



We strongly recommend entering into a technical assistance agreement providing for at least one service per year.

4.3.4 Supplementary cleaning

Cooking pasta gives rise to the production of starch (of similar properties to egg white) that tends to bake on to the tank bottom. Clean regularly, 3-6 times a day, according to the frequency with which the appliance is used. Turn the control knob to the OFF position. Empty the tank following the instructions, open the drain valve and carefully wipe the walls and the tank bottom to remove residual starch. Close the drain valve and fill the tank up to the maximum level. To restore the appliance to full operation refer to the heading "Lighting the burners".

5. Installation

5.1 General

The manufacturer cannot be held liable for any damage to property or injury to persons due to incorrect installation or inappropriate use of the appliance. In these cases, the warranty is invalid.

Installation, maintenance, connection to the gas supply and commissioning of the appliance must be performed by an authorized installer. The authorized installer must adhere strictly to the safety regulations in force in the place where the appliance is installed.

5.1.1 Installation conditions in compliance with regulatory requirements.

Note that all appliances installed on premises open to the public must meet the following requirements. The appliance must be installed and serviced in compliance with all applicable regulations and standards, namely:

- safety regulations concerning fire and panic hazards in public buildings;
- general regulations valid for all appliances;
- appliances running on combustible gas or PLG

Adhere strictly to the specific prescriptions given in relation to the type of gas used:

- Heating, ventilation, refrigeration, air-conditioning, and production of steam and hot water for sanitary use;
- Installation of professional cooking appliances;
- Specific regulations applicable to various types of public premises (hospitals, shops, etc.).

5.2 Exhausting fumes

The appliance should be installed in a well-ventilated area, under an extractor hood if possible, in compliance with the applicable regulations in force. This precaution serves to guarantee the complete expulsion of flue gas resulting from the combustion process. The amount of air required by the combustion process is given in the "Technical specifications table" at the end of the handbook.

In compliance with regulations in force concerning installation, our appliances are defined in the "Technical specifications table" under the heading "Standard construction".

5.3 Storage

If the appliance is stored in a warehouse with internal temperature below 0°C (32°F), it should be brought to a temperature of at least +10°C (50°F) prior to use.

5.4 Unpacking the appliance

Before installing the pasta cooker remove all packing materials. Some parts are covered in adhesive film, which must be completely removed (see heading "Preparing for use").

5.5 Disposing of packing materials

All packing materials must be disposed of in compliance with the local regulations in force in the place where the appliance is installed. Packing materials must be sorted according to their types and delivered to specific collection sites. Abide by environmental protection regulations.

5.6 Positioning



Before performing any work on the appliance, close the gas and water supplies and switch off the electrical power supply.



Before you start work, clean the tank carefully and fill it to the level of the overflow pipe.

Level the appliance using a bubble level. The height of the appliance can be adjusted by means of the adjustable feet. Correct adjustment of the feet ensures that the appliance can be anchored in a stable condition.

Comply with all workplace fire and safety regulations.



If the appliance is installed alongside a wall made of a material that is flammable (wood etc.) or anyway sensitive to heat (plasterboard etc.), adopt suitable protective measures to protect the wall in question. To this end, clad the wall with a material that offers protection from radiant heat or observe a minimum clearance between wall and appliance of 100 mm at the side and 50 mm at the rear.

5.7 Gas connection

This appliance is designed to operate with natural gas or liquid gas. In the following table, check the category relating to the country in which the appliance is installed.

Tabella 1: gas categories and pressure values

COUNTRY	APPLIANCE CATEGORY	GAS	RATED PRESURE mbar	MINIUM PRESURE mbar	MAXIUM PRESURE mbar
Belgium France	II2E+3+	G20	20	17	25
		G25	25	17	30
		G30	28	25	35
		G31	37	25	45
Spain Great Britain ireland Greece Turkey	II2H3+	G20	20	17	25
		G30	28	25	35
		G31	37	25	45
Czech Republic Italy Italian Switzerland Portugal Cyprus	II2H3+	G20	20	17	25
		G30	30	25	35
		G31	37	25	45
Austria German Swizerland	II2H3B/P	G20	20	17	25
		G30	50	42.5	57.5
		G31			
Germany	II2ELL3B/P	G20	20	17	25
		G25			
		G30	50	42.5	57.5
		G31			
Denmark Finland Slovakia Sweden Latvia Lithuania Estonia Slovenia Norway Bulgaria Croatia Cyprus Rumania Turkey Macedonia Gracia	II2H3B/P	G20	20	17	25
		G30	30	25	35
		G31			
Luxembourgo Polonia	I2E	G20	20	17	25

Tabella 1: gas categories and pressure values

COUNTRY	APPLIANCE CATEGORY	GAS	RATED PRESURE mbar	MINIUM PRESURE mbar	MAXIUM PRESURE mbar
Netherlands	II2L3B/P	G25	25	20	30
		G30	30	25	35
		G31			
Hungary	II2HS3B/P	G20	25	20	33
		G25.1			
		G30	30	25	35
		G31			
Iceland Malta	I3B/P	G30	30	25	35
		G31			
Iceland	I2H	G20	20	17	25
Rumania	II2L3B/P	G25	20	17	25
		G30	30	25	35
		G31			
Rumania	II2E3B/P	G20	20	17	25
		G30	30	25	35
		G31			
Danimarca	III1a2H3B/P	G110	8	6	15
		G20	20	17	25
		G30	30	25	35
		G31			
Svezia	III1ab2H3B/P	G110	8	6	15
		G120			
		G20	20	17	25
		G30	30	25	35
		G31			

The gas connection must be made using a flexible or rigid metal pipe with an adequate diameter (see "Technical specifications table" at the end of this handbook); do not use tow or Teflon tape on fittings - residues of such materials may reach the gas regulator valve and cause faulty operation. Install a gas supply shut-off valve upline from the appliance; this valve must be set to its closed position when the appliance is not in use. The operating pressures are shown on the appliance rating plate and in the previous "Table 1: Gas categories and pressures".



Once the gas connection has been made, check the joints and fittings for possible leaks; to find any leaks use a soapy water solution or a specific leak detector (spray).

5.7.1 Nozzles and primary air distance

The appliance can be set into operation at rated power using the nozzles shown in the following "Burner / nozzle specifications and adjustments" table. All the nozzles required are supplied with the appliance in a bag. The main burner nozzles are marked in hundredths of a millimetre.

Table 2: Specifications for the burners, nozzles and settings

		7CP/G 400	7CP/G 800
Rated power (kW)		13	26
Minimum output (kW)		2.6	2.6 x 2
Natural gas consumption (m³/h)	G20	1.38	2.75
	G25	1.6	3.2
	G25.1	1.6	3.2
Liquid gas consumption (kg/h)		1.02	2.04
Town gas consumption (m³/h)	G110	3.36	6.72
	G120	2.99	5.98
G20 20 mbar			
Rated pressure (mbar)		20	
Reduced pressure (mbar), minimum		0.5	0.5
Nozzles (1/100 mm)	Pilot flame	27.2	27.2 x 2
	Max.	270	270 x 2
	Min.	R	R
Primary air distance (mm)	/	10	10
G25 20 mbar			
Rated pressure (mbar)		20	
Reduced pressure (mbar), minimum		0.6	0.6
Nozzles (1/100 mm)	Pilot flame	27.2	27.2 x 2
	Max.	320	320 x 2
	Min.	R	R
Primary air distance (mm)		10	10
G25 25 mbar			
Rated pressure (mbar)		25	
Reduced pressure (mbar), minimum		0.5	0.5
Nozzles (1/100 mm)	Pilot flame	27.2	27.2
	Max.	300	300
	Min.	R	R
Primary air distance (mm)		10	10
G30/31 28/37 mbar			
G30/31 30 mbar			
G30/31 30/37 mbar			
Rated pressure (mbar)		28 / 30 / 37	
Reduced pressure (mbar), minimum			
	Pilot flame	16.2	16.2 x 2
Nozzles (1/100 mm)	Max.	180	180 x 2
	Min.	70	70 x 2

Table 2: Specifications for the burners, nozzles and settings

		7CP/G 400	7CP/G 800
Primary air distance (mm)		15	15
G30/31 50 mbar			
Rated pressure (mbar)		50	
Reduced pressure (mbar), minimum			
Nozzles (1/100 mm)	Pilot flame	16.2	16.2 x 2
	Max.	160	160 x 2
	Min.	70	70 x 2
Primary air distance (mm)		10	10
G20 25 mbar			
Rated pressure (mbar)		25	
Reduced pressure (mbar), minimum			
Nozzles (1/100 mm)	Pilot flame	27.2	27.2 x 2
	Max.	255	255 x 2
	Min.	R	R
Primary air distance (mm)		10	10
G25.1 25 mbar			
Rated pressure (mbar)		25	
Reduced pressure (mbar), minimum			
Nozzles (1/100 mm)	Pilot flame	38.1	38.1 x 2
	Max.	300	300 x 2
	Min.	R	R
Primary air distance (mm)		10	10
G110 8 mbar			
Rated pressure (mbar)		8	
Reduced pressure (mbar), minimum		0.3	0.3
Nozzles (1/100 mm)	Pilot flame	45.2	45.2 x 2
	Max.	600	600 x 2
	Min.	R	R
Primary air distance (mm)		1.0	1.0
G120 8 mbar			
Rated pressure (mbar)		8	
Reduced pressure (mbar), minimum		0.3	0.3
Nozzles (1/100 mm)	Pilot flame	45.2	45.2 x 2
	Max.	600	600 x 2
	Min.	R	R
Primary air distance (mm)		9.0	9.0

5.8 Connecting water supply

The union for the water supply must be metal, rigid or flexible, with pipes with a proportionate cross section.

5.9 Drain

Drain in the floor. It is performed through plastic tube which can withstand heat (min 90°C). The connection to the sewer is carried out according to health rules in force in the location.

5.10 Personnel training

Inform the operators who will use the appliance about its functions, referring to the instruction manual and give them a copy of the manual.

5.11 Rating plate

The rating plate showing the specifications of the corresponding model is applied in the position shown in the installation and connection drawings and includes the data listed below:

Manufacturer:	
Model:	(see front page)
Serial number:	
Year of manufacture:	
Category:	(see "Technical specifications table")
Heating power:	(see "Technical specifications table")
Natural gas consumption:	(see "Technical specifications table")
Liquid gas consumption:	(see "Technical specifications table")
Supply pressure:	
natural gases: G20	(see "Table of gas categories and pressure values" above)
liquid gases (butane/propane): G30/ G31	(see "Table of gas categories and pressure values" above)
town gas: G110/G120	(see "Table of gas categories and pressure values" above)
Gas supply:	(see "Technical specifications table")
Supply voltage:	(see the label on the packaging and on the appliance)
Appliance adjusted to use:	

6. Adjustment instructions

6.1 General

To convert the appliance from natural gas to liquid gas (for example) the nozzles of the main and pilot burners must be changed; the nozzles required are shown in table 2.

All the nozzles required for setting up the appliance are supplied with the appliance in a bag.

The main burner nozzles are marked in hundredths of a millimetre, while the pilot burner nozzles are marked with a reference number.

6.2 Replacing the main burner nozzle

To replace the nozzle, proceed as follows:

- Open the door of the appliance compartment;
- To replace the nozzle (item 2 in Fig. 5) remove the plate for regulating air (item 1 in Fig. 4), remove the fixing screw (item 3 in Fig. 4) ;

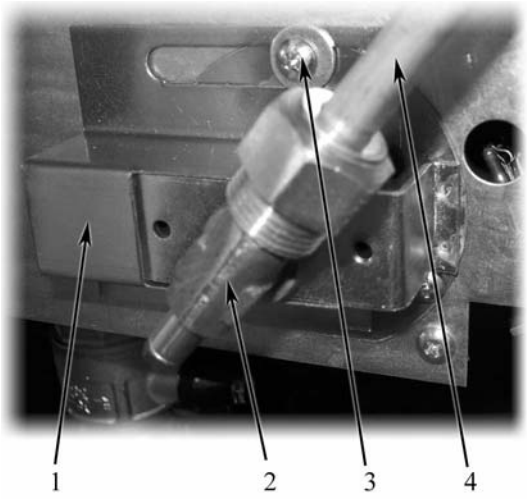


Fig. 4

1. Air regulator
2. Nozzle holder union elbow
3. Air adjustment fixing screw
4. Gas pipe

- Remove the nozzle and replace it with the appropriate nozzle shown in the table 2 ("Specifications for the burners, nozzles and settings")

After any replacement, you should adjust primary air, following the instructions in the table 2 ("Specifications for the burners, nozzles and settings").

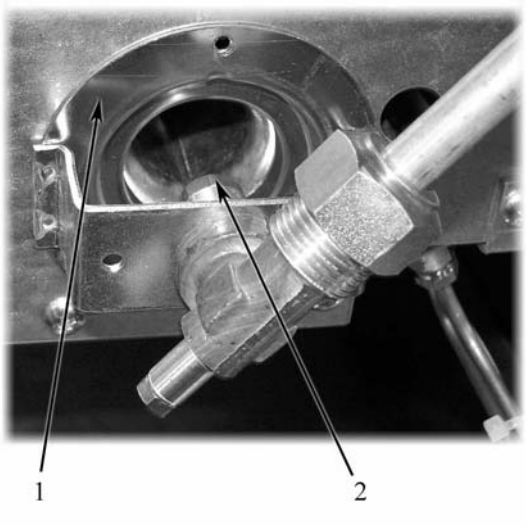


Fig. 5

1. Primary burner
2. Primary burner nozzle

6.3 Replacing the pilot flame burner nozzle

To replace the nozzle, proceed as follows:

- Open the doors and unscrew the screws fixing lower flue box protection (item 1 in Fig. 6) and lower it;

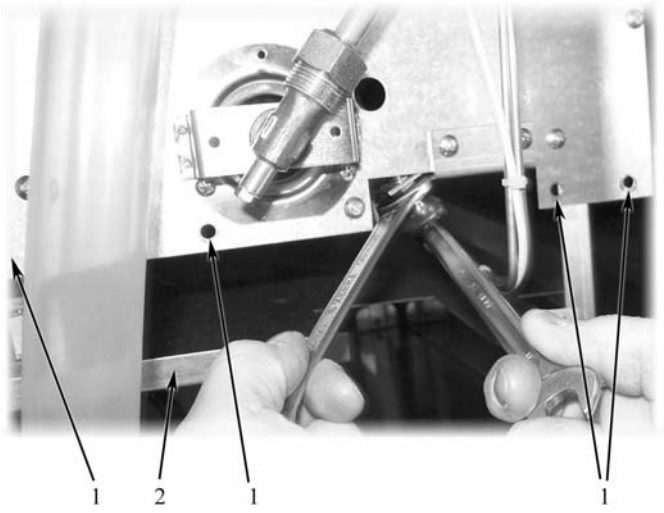


Fig. 6

1. Lower flue box protection fixing holes
2. Lower flue box protection

- Unscrew the thermocouple union (item 7 in Fig. 7) and slid off pilot flame assembly;
- Unscrew the nut of the pilot flame gas pipe (item 4 in Fig. 7);

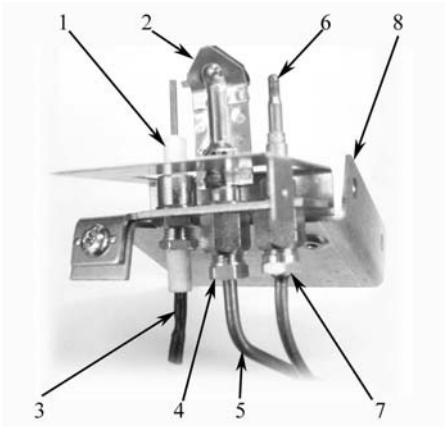


Fig. 7

1. Ignition plug
2. Pilot flame
3. Ignition lead
4. Pilot flame gas pipe nut
5. Pilot flame gas pipe
6. Thermocouple
7. Thermocouple union
8. Pilot flame shaft

- In order to avoid twisting the pilot flame shaft and subsequent wrong position for the pilot flame, when loosing the union, always use an 12-point spanner fitting it onto the pilot flame assembly to counterbalance the force;
- Remove the nozzle (item 2 in Fig. 8) and replace it with the appropriate nozzle shown in the table 2 ("Specifications for the burners, nozzles and settings", Pilot flame);
- You do not need to adjust primary air.

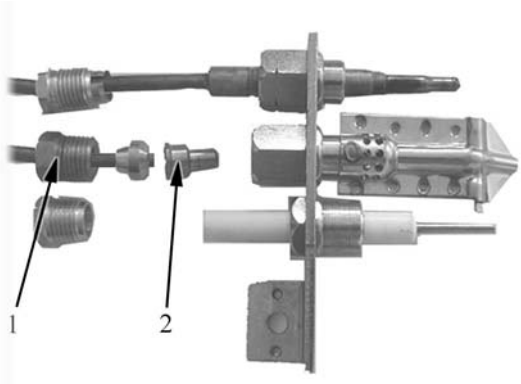


Fig. 8
1. Pilot flame union
2. Nozzle

6.4 Adjusting the minimum setting

- To operate with liquid gases, the adjustment screw (item 1 in Fig. 9) must be screwed right down.
- For other gases, remove the knobs, insert a screwdriver through the hole and adjust the screw (item 1 in Fig. 9).

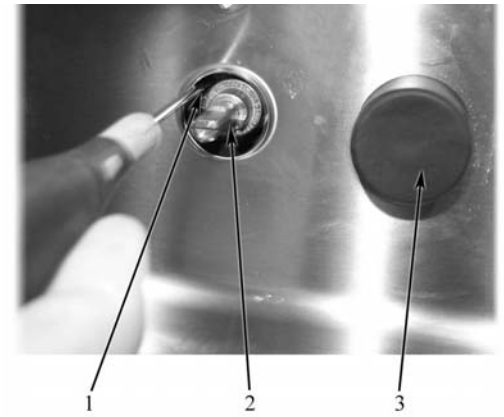


Fig. 9
1. Screw for adjusting the minimum setting
2. Gas valve
3. Ignition button

- Regulation can be performed with a liquid-filled pressure gauge (for example, a U-shaped pressure gauge, minimum subdivision 0.1 mbar) or a digital pressure gauge;
- Open the doors ;
- Unscrew the screw (Fig. 10) ;
- Connect the pressure gauge;
- Start up the appliance (as described in the instruction manual of the appliance).



Fig. 10

The gas pressure with the burner on minimum must correspond to the pressure values given in the table 2 ("Specifications for the burners, nozzles and settings", reduced pressure at minimum).

6.5 Adjusting the primary air

If the flames are stable it means the primary air is correctly adjusted; more clearly, if the flames do not detach when the burner is cold nor flash back when the burner is hot (fire on the gas nozzle)

The distance for adjusting the primary air for burners is shown in the table 2 ("Specifications for the burners, nozzles and settings", Primary air distance).

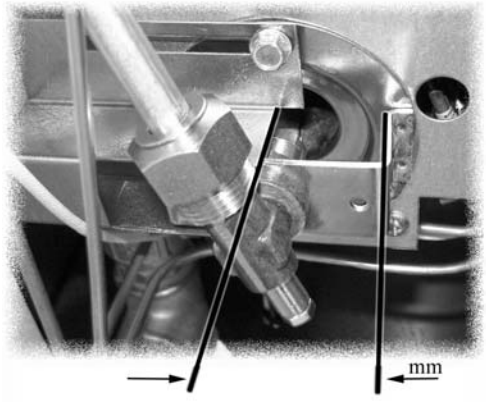


Fig. 10a

6.6 Pilot flame control

Ignite the pilot burner in accordance with the relative user instructions.

If the burner is correctly adjusted the flame should envelop the thermocouple and present a compact, uniform appearance. If this is not the case, check to ensure that the correct nozzles are installed.

6.7 Operating check

- Switch on the appliance by following the relevant operating instructions.
- Check to ensure there are no gas leaks from the fittings.
- Check flame stability in the settings range (ON-OFF-ON).
- Periodically check the ignition process and ensure the flame extends around the entire area of the main burner; check also to ensure that the flames are uniform.
- Check correct operation of the pilot burner.
- Check to ensure that combusted gas is issued from the flue ducts.
- Check to ensure there is an adequate supply of fresh air in the place of installation.

7. Troubleshooting

If the appliance fails to operate, check the fuse box for blown fuses (overload protection). Have the overload protection device checked by a licensed electrician.



Users are not allowed to perform any maintenance operations on any parts of this appliance. Maintenance must be carried out exclusively by authorized technical personnel.

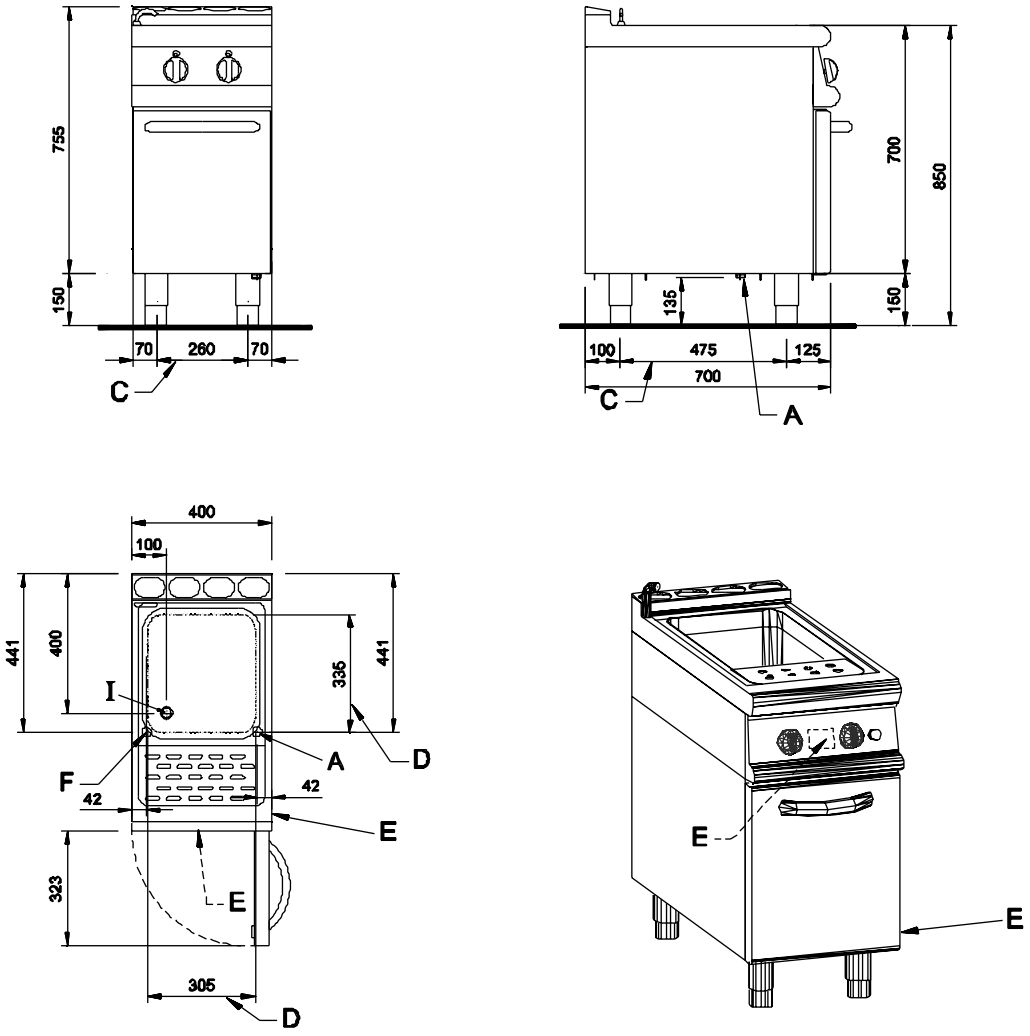
TROUBLE	CAUSE	SOLUTION	
		FOR THE USER	FOR THE TECHNICAL SUPPORT SERVICE
Pilot flame won't light:	the ignition plug is not securely fixed, or the connection with the cable is wrong;		check the connection;
	ignition plug insulator damaged;		replace the plug;
	clogged nozzle;		clean the pilot flame nozzle or replace it (see chapter Replacing the pilot flame nozzle);
	pressure drop in gas pipe;		contact the gas utility company;
	gas valve damaged;		replace it
After releasing the knob, the pilot flame goes out:	the thermocouple is not sufficiently heated by the pilot flame;	repeat the ignition procedure;	
	thermocouple faulty;		replace the thermocouple;
	gas valve faulty;		replace it
Pilot flame stays lit, but main burner won't light:	pressure drop in gas pipe;		contact the gas utility company;
	burner nozzle is clogged;		clean the burner nozzle (see chapter, Replacing the main burner nozzles);
	gas valve damaged;		replace it

8. Technical specifications

Installation Drawings.....50

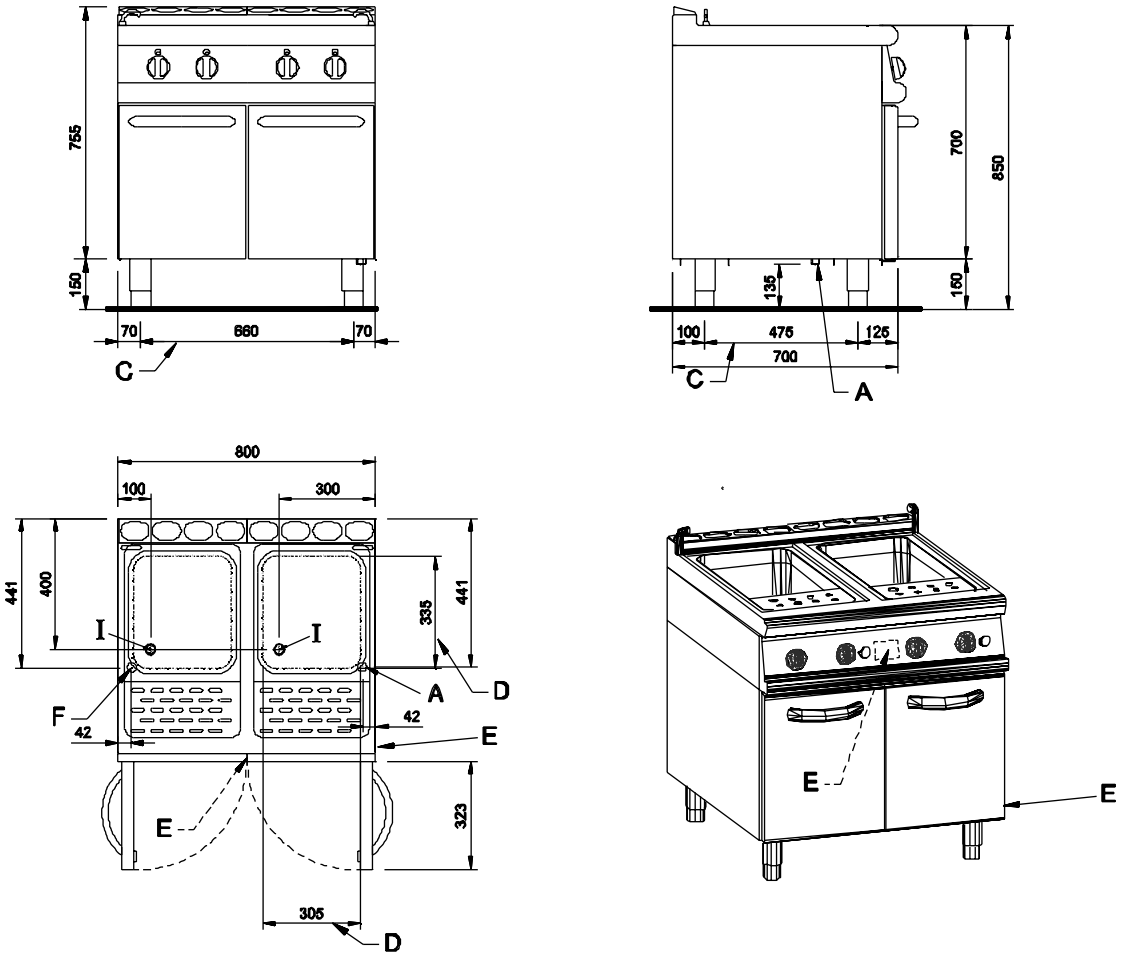
Technical specifications table.....52

Installation Drawing 7CP/G400



	Descrtiption
A	Connecting gas supply
I	Drain
D	Basin Dimension
C	Distance between feet
E	Plate

Installation Drawing 7CP/G800



	Descrtiption
A	Connecting gas supply
I	Drain
D	Basin Dimension
C	Distance between feet
E	Plate

Item	Type	Specification
Packing volume	400	0.40 m³
Packing volume	800	0.75 m³
Total weight	400	66 kg
Total weight	800	117 kg
Number of tanks	400	1
Number of tanks	800	2
Tank size	400,800	305 x 335 x 295 mm
Tank capacity	400	26l
Tank capacity	800	26l + 26l
Total gas power	400	13 kW
Total gas power	800	26 kW
Amount of air required for combustion	400	481 m³/h
Amount of air required for combustion	800	962 m³/h
Construction type	400	A1
Construction type IT,DE	800	B11
Construction type	800	A1
Diameter of gas supply piping	400,800	3/4" GC ISO R7
Diameter of water supply piping	400,800	1/2 pich
Diameter of tank drain piping	400,800	1 pich

400=9CP/G400, 800=9CP/G800

A=3/N/PE~400/230V 50Hz