

# metos

## GAS PASTA COOKERS

700 - Grill Series

TYPE: 72/02CPG, 74/02CPG

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### Installation and Operation Manual

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S/N:

Rev.: 1.0

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Dear Customer,

Congratulations on deciding to choose a Metos appliance for your kitchen activities. You made an excellent choice. We will do our best to make you a satisfied Metos customer like thousands of customers we have around the world.

Please read this manual carefully. You will learn correct, safe and efficient working methods in order to get the best possible benefit from the appliance. The instructions and hints in this manual will give you a quick and easy start, and you will soon note how nice it is to use the Metos equipment.

All rights are reserved for technical changes.

You will find the main technical data on the rating plate fixed to the equipment. When you need service or technical help, please let us know the serial number shown on the rating plate. This will make it easier to provide you with correct service.

For your convenience, space is provided below for you to record your local Metos service contact information.

METOS TEAM

Metos service phone number:.....

Contact person:.....



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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 Intended use

This pasta cooker is designed to cook food in baskets immersed in boiling water. The appliance can also be used to reheat cooked food. In this case place the food in GN containers. The pasta cooker tank is designed to accommodate two GN 1/3 215 mm deep containers.

#### 3.1.1 Prohibited use/Improper use

This pasta cooker is not designed for frying. The available temperature setting range is insufficient for this operation.



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

### 3.2 Construction

Stainless steel structure supported on 4 height-adjustable feet. Outer panelling and worktop made of 304 AISI stainless steel throughout.

Tank in 18/10 AISI stainless steel.

### 3.3 Operating principle

Heating is provided by a stabilized flame burner located under the tank.

The water temperature is adjustable by modulating the burner between maximum and minimum power.

#### 3.3.1 Operating controls

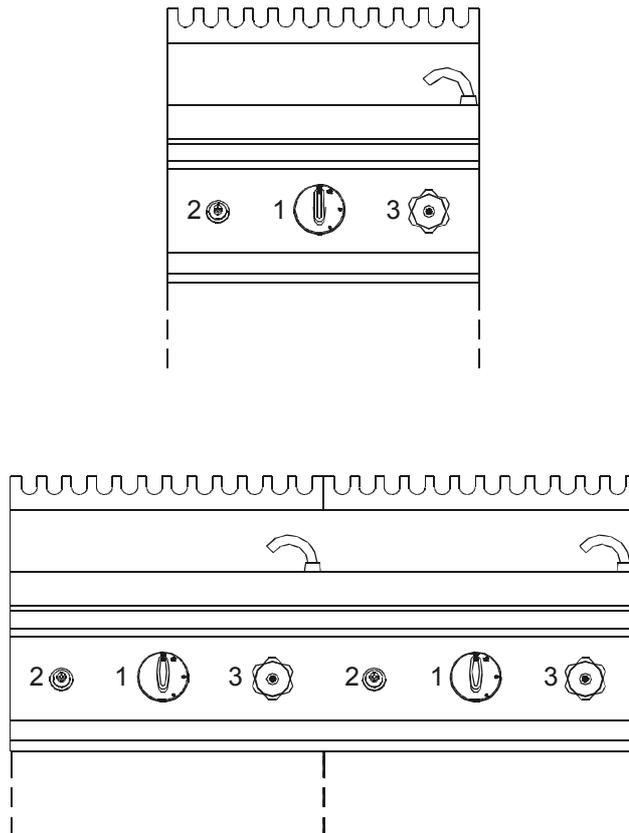


Fig. 1

1. Control knob
2. Piezoelectric ignition button
3. Water filling tap

## Functional description

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### Pilot flame ignition

Press the knob and turn it to the spark symbol; keep the knob pressed and simultaneously press the ignition button (pos. 2, fig. 2).

Keep the control knob pressed for a few seconds to allow the thermocouple to heat up. If the pilot flame extinguishes, repeat the ignition procedure.

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

### Switching on the appliance

Continue to rotate the control knob to a setting at which the tank starts heating. Heating is provided by stainless steel tubular burners designed to withstand mechanical and thermal stress.

The various control knob settings are shown in figure 2.

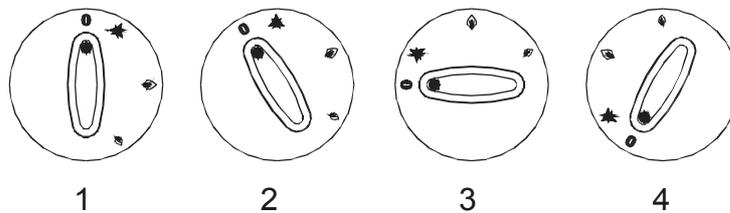


Fig. 2

1. OFF position
2. Pilot flame ignition setting
3. Maximum heat setting
4. Minimum heat setting



## 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 check that the drain valve is closed. (pos. 1, fig. 3).

Fill the tank with water up to the maximum level (level of overflow) by means of the filling tap.

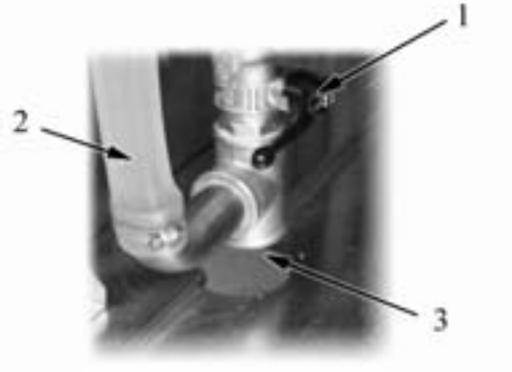


Fig. 3

1. Drain valve
2. Overflow pipe
3. Drain outlet

### 4.2.2 Pilot flame ignition

- To light the pilot flame press the control knob and turn it counterclockwise to the "pilot flame ignition" position (pos. 2 in figure 2 above);
- Keep the control knob pressed and simultaneously press the piezoelectric ignition button (pos. 2 in figure 1 above);
- When the pilot flame has lit keep the control knob fully pressed for about 15-20 seconds to allow the thermocouple to heat up; if the pilot flame extinguishes, repeat the ignition procedure.

### 4.2.3 Turning on the tank main burner

To turn on the main burner press the control knob lightly and turn it to the position corresponding to the required temperature (pos. 3 and 4 in figure 2 in "Operating controls"). Water temperature will be kept at the set value by means of the thermostat which automatically turns the main burner on and off.

## Operating instructions

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### 4.2.4 Cooking

- Set the cooking temperature by means of the thermostat;
- When the set temperature is reached, add salt to the water and (if necessary) oil;
- Arrange food in baskets and immerse in hot water. (Cooking time depends on food);
- When products are cooked, lift the basket up to drain, shake lightly and then empty the product into a container or onto a serving plate;
- Do not use the appliance if the tank is empty.



Never leave the appliance unattended while in use.

### 4.2.5 Switching off the appliance

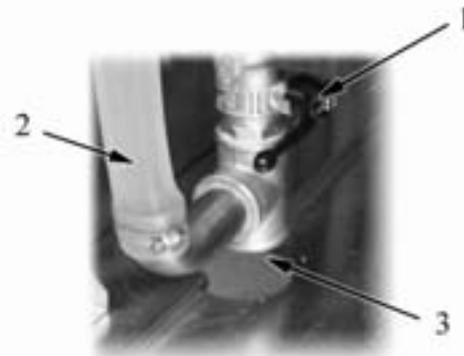
To turn off the main burner turn the control knob clockwise to pos. 2 (fig. 2); only the pilot flame remains lit. Press the control knob lightly and turn it to pos. 1 to turn off the pilot flame.

### 4.2.6 Emptying the tank



The tank must be emptied with care and only when the water has cooled.

- Turn lever (pos. 1, fig. 5) to open the drain valve.



*Fig. 5*

1. Drain valve
2. Overflow pipe
3. Drain outlet

## 4.3 Operations after using the appliance

### 4.3.1 Daily cleaning



Before carrying out any cleaning operations, turn the appliance off and close the gas shut off valve on the gas supply line.

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-Brite™). 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 LPG

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.

**Table 1: Gas categories and pressures**

COUNTRY	APPLIANCE CATEGORY	GAS	RATED PRESSURE mbar	MINIMUM PRESSURE mbar	MAXIMUM PRESSURE 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	II2H3+	G20	20	17	25
		G30	28	25	35
		G31	37	25	45
Italy Italian-speaking Switzerland Portugal	II2H3+	G20	20	17	25
		G30	30	25	35
		G31	37	25	45
Austria German-speaking Switzerland	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			
Finland	II2H3B/P	G20	20	17	25
		G30	30	25	35
		G31			
Denmark	II2H3B/P	G20	20	17	25
		G30	30	25	35
		G31			
Sweden	II2H3B/P	G20	20	17	25
		G30	30	25	35
		G31			
Luxembourg	I2E	G20	20	17	25
The Netherlands	II2L3B/P	G25	25	20	30
		G30	30	25	35
		G31			
Norway	I3B/P	G30	30	25	35
		G31			
Hungary	II2HS3B/P	G20	25	20	33
		G25.1			
		G30	30	25	35
		G31			
Czech Republic	II2H3B/P	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: Burner / nozzle specifications and adjustments**

		<b>72/02 CPG</b>	<b>74/02 CPG</b>
Rated power (kW)		13	26
Minimum power (kW)		2.6	2.6 x 2
Natural gas consumption (m <sup>3</sup> /h)	G20	1.38	2.75
	G25	1.6	3.2
	G25.1	1.69	3.38
Liquid gas consumption (kg/h)		1.02	2.04
City gas consumption (m <sup>3</sup> /h)	G110		
	G120		
<b>G20 20 mbar</b>			
Rated pressure (mbar)		20	
Minimum reduced pressure (mbar)		5	5
Nozzles (1/100 mm)	Pilot	27.2	27.2 x 2
	Max.	270	270 x 2
	Min.	R	R
Primary air distance (mm)	/	10	10
<b>G25 20 mbar</b>			
Rated pressure (mbar)		20	
Minimum reduced pressure (mbar)		6	6
Nozzles (1/100 mm)	Pilot	27.2	27.2 x 2
	Max.	320	320 x 2
	Min.	R	R
Primary air distance (mm)		10	10
<b>G25 25 mbar</b>			
Rated pressure (mbar)		25	
Minimum reduced pressure (mbar)		5	5
Nozzles (1/100 mm)	Pilot	27.2	27.2
	Max.	300	300 x 2
	Min.	R	R
Primary air distance (mm)		10	10

**Table 2: Burner / nozzle specifications and adjustments**

		<b>72/02 CPG</b>	<b>74/02 CPG</b>
<b>G30/31 28/37 mbar</b>			
<b>G30/31 30 mbar</b>			
<b>G30/31 30/37 mbar</b>			
Rated pressure (mbar)		28 / 30 / 37	
Minimum reduced pressure (mbar)		6	6
Nozzles (1/100 mm)	Pilot	16.2	16.2 x 2
	Max.	180	180 x 2
	Min.	70	70 x 2
Primary air distance (mm)		15	15
<b>G30/31 50 mbar</b>			
Rated pressure (mbar)		50	
Minimum reduced pressure (mbar)		15	15
Nozzles (1/100 mm)	Pilot	16.2	16.2 x 2
	Max.	160	160 x 2
	Min.	70	70 x 2
Primary air distance (mm)		10	10
<b>G20 25 mbar</b>			
Rated pressure (mbar)		25	
Minimum reduced pressure (mbar)			
Nozzles (1/100 mm)	Pilot	27.2	27.2
	Max.	255	255 x 2
	Min.	R	R
Primary air distance (mm)		10	10
<b>G25.1 25 mbar</b>			
Rated pressure (mbar)		25	
Minimum reduced pressure (mbar)			
Nozzles (1/100 mm)	Pilot	38	38
	Max.	300	300 x 2
	Min.	R	R
Primary air distance (mm)		10	10
<b>G110 8 mbar</b>			
Rated pressure (mbar)			
Minimum reduced pressure (mbar)			
Nozzles (1/100 mm)	Pilot		
	Max.		
	Min.		
Primary air distance (mm)			
<b>G120 8 mbar</b>			
Rated pressure (mbar)			
Minimum reduced pressure (mbar)			
Nozzles (1/100 mm)	Pilot		
	Max.		
	Min.		
Primary air distance (mm)			

### 5.7.2 Checking operation

- Switch on the appliance by following the operating instructions.
- Check to ensure that there are no gas leaks.
- Check the stability of the flames in the settings range ON-OFF-ON.
- Check the ignition process and ensure the flame extends around the entire area of the main burner. Ensure that the flames are even.
- Check correct operation of the pilot burner. If the pilot burner has been correctly adjusted the flame should envelop the thermocouple and it should have a steady appearance. If this is not the case, check to ensure that the correct nozzle is installed.
- 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.

### 5.8 Water connection

The water connection must be made using a flexible or rigid metal pipe with an adequate diameter.

### 5.9 Drain connection

The appliance must be connected to a floor drain. The drain connection must be made with a heat resistant (at least 90 °C) plastic pipe. The connection to the drainage system must be made in conformity with the local hygiene regulations in force.

### 5.10 Staff training

Instruct personnel in the use of this appliance by referring to the user handbook and supply them with copies of the handbook.

## 5.11 Rating plate

The rating plate showing the characteristics of the corresponding model is affixed in the position shown in the installation and connection diagrams. The rating plate shows the data indicated below:

Manufacturer:	
Model:	(see cover)
Serial number:	
Year of manufacture:	
Category:	(see "Technical specifications table")
Heat rating:	(see "Technical specifications table")
Natural gas consumption:	(see "Technical specifications table")
Liquid gas consumption:	(see "Technical specifications table")
Connection pressure:	
natural gas: G20	(see "Gas categories and pressures table" above)
liquid gas (butane/propane): G30/G31	(see "Gas categories and pressures table" above)
city gas: G110/G120	(see "Gas categories and pressures table" above)
Gas supply:	(see "Technical specifications table")
Connection voltage:	(see the label on the packing and on the appliance)
Appliance set up for:	



## 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 Changing the main burner nozzles

To change the nozzles proceed as follows:

- Open the appliance compartment door;
- To change the nozzle (pos. 1, fig. 10) remove the air regulation plate by removing the fixing screw (pos. 2, fig. 10) with a 13 mm hex wrench.
- Remove the nozzle and replace it with the appropriate nozzle shown in table 2 ("Burner / nozzle specifications and adjustments")

After each replacement adjust primary air, consulting table 2 ("Burner / nozzle specifications and adjustments").

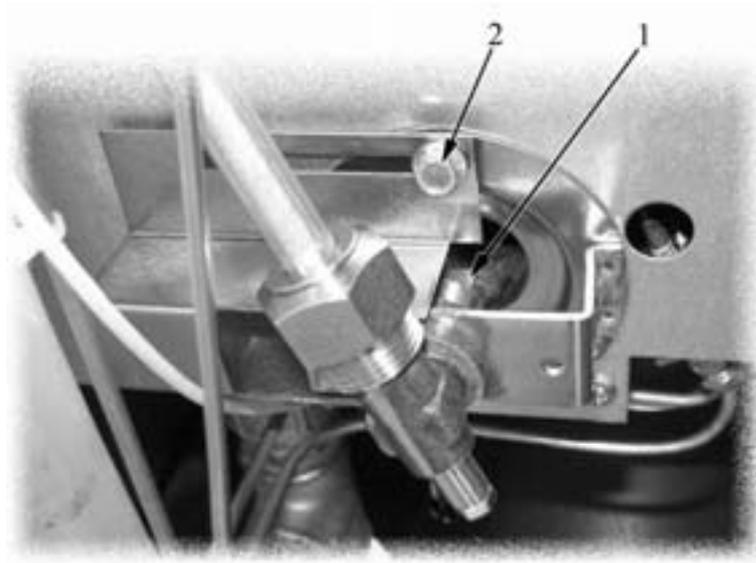


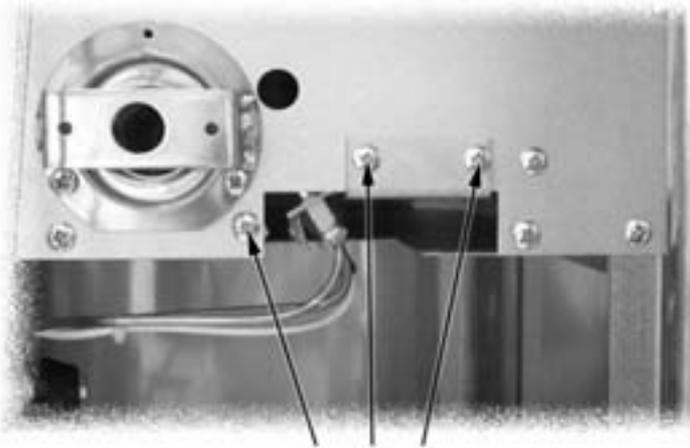
Fig. 10

1. Main burner nozzle
2. Air regulation plate fixing screw

## 6.3 Changing the pilot burner nozzle

To change the nozzle proceed as follows:

- Open the doors and unscrew the screws that secure the pilot burner bracket (refer to the photo below);



- Rotate the bracket and remove it from the hole, taking care not to damage the piping;
- Loosen the pilot burner union (pos. 1, fig. 11) and remove the nozzle ("Burner / nozzle specifications and adjustments");
- To avoid twisting the pilot burner supporting bracket, resulting in incorrect positioning of the pilot burner, when loosening the screws restrain the body of the pilot burner with a wrench to oppose the force exerted on the screws;
- Remove the nozzle and replace it with the appropriate nozzle shown in table 2 ("Burner / nozzle specifications and adjustments", Pilot);
- Primary air regulation is not required.

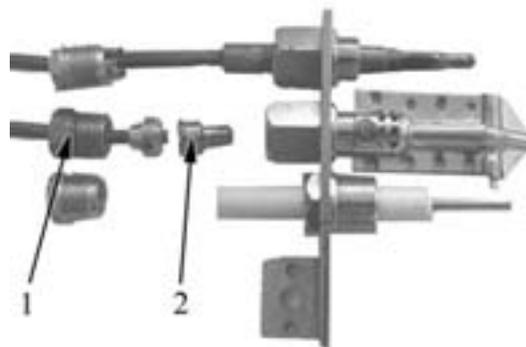


Fig. 11

1. Pilot burner tension nut
2. Pilot nozzle

## 6.4 Minimum flame adjustment

- In operation with liquid gas, the adjuster screw (pos. 1, fig. 8) must be tightened completely.
- For other gas types remove the knobs, insert a screwdriver through the hole and adjust the screw.

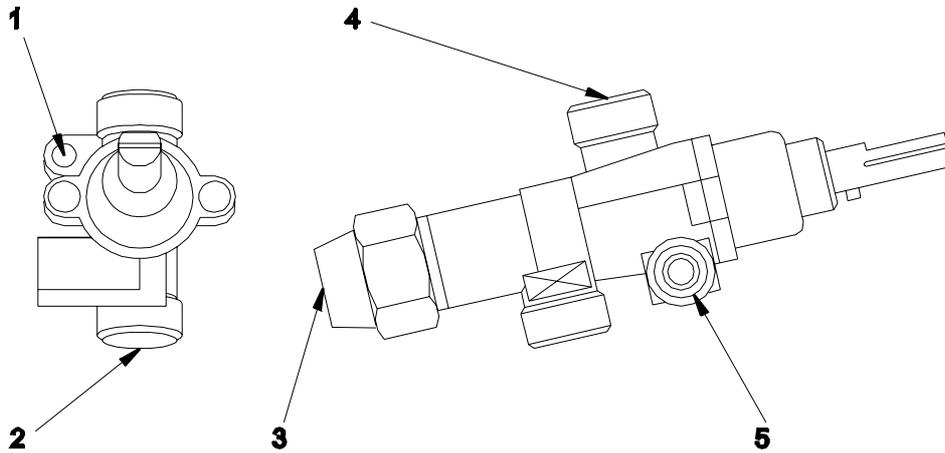
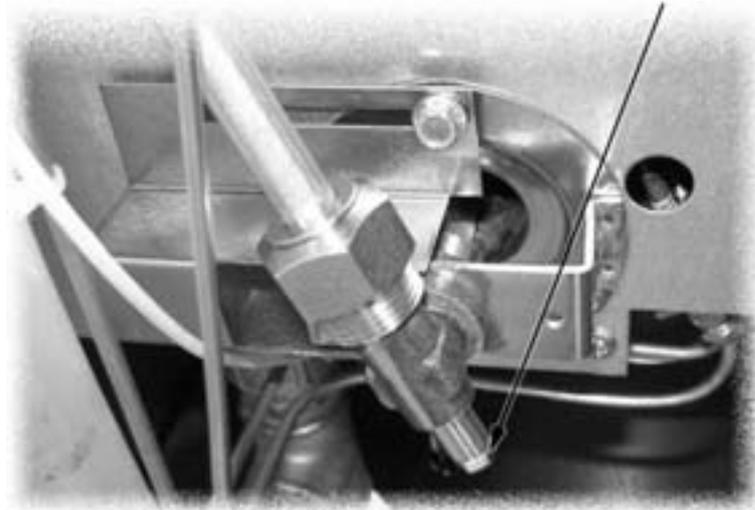


Fig. 8

1. Minimum flame adjuster screw
2. Gas inlet
3. Thermocouple connection
4. Gas outlet
5. Pilot burner outlet

- The adjustment must be performed using a liquid manometer (e.g. a U-tube manometer with 0.1 mbar scale resolution) or a digital manometer;
- Unscrew the screw (shown in the following figure);



- Connect the manometer;
- Switch on the appliance by following the relevant operating instructions.

The gas pressure with the burner operating in low fire conditions must correspond with the pressure values shown in table 2 ("Burner / nozzle specifications and adjustments", minimum reduced pressure).

## 6.5 Primary air regulation

Primary air can be considered to be correctly regulated if the flame is stable; specifically, this means no "flame lift-off" phenomena when the burner is cold or flashbacks (ignition of gas at nozzle) when the burner is hot.

The distance required for regulation of primary air for burners is shown in table 2 ("Burner / nozzle specifications and adjustments").

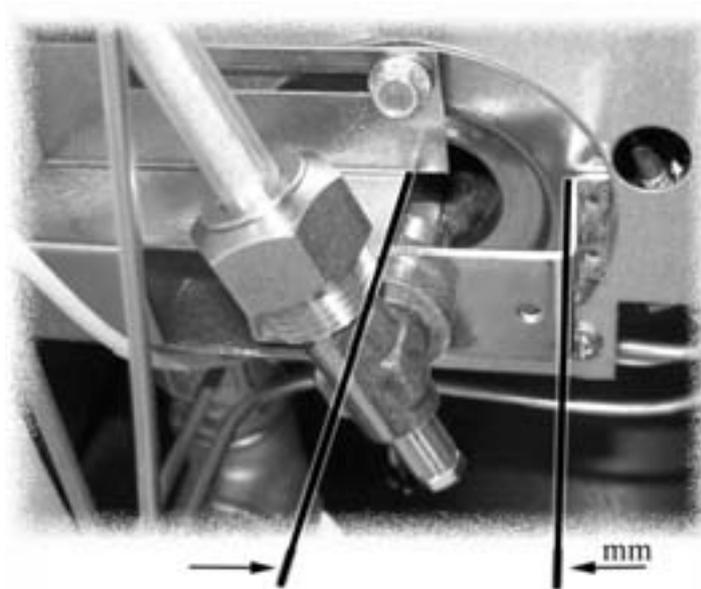


Fig. 9

## 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.

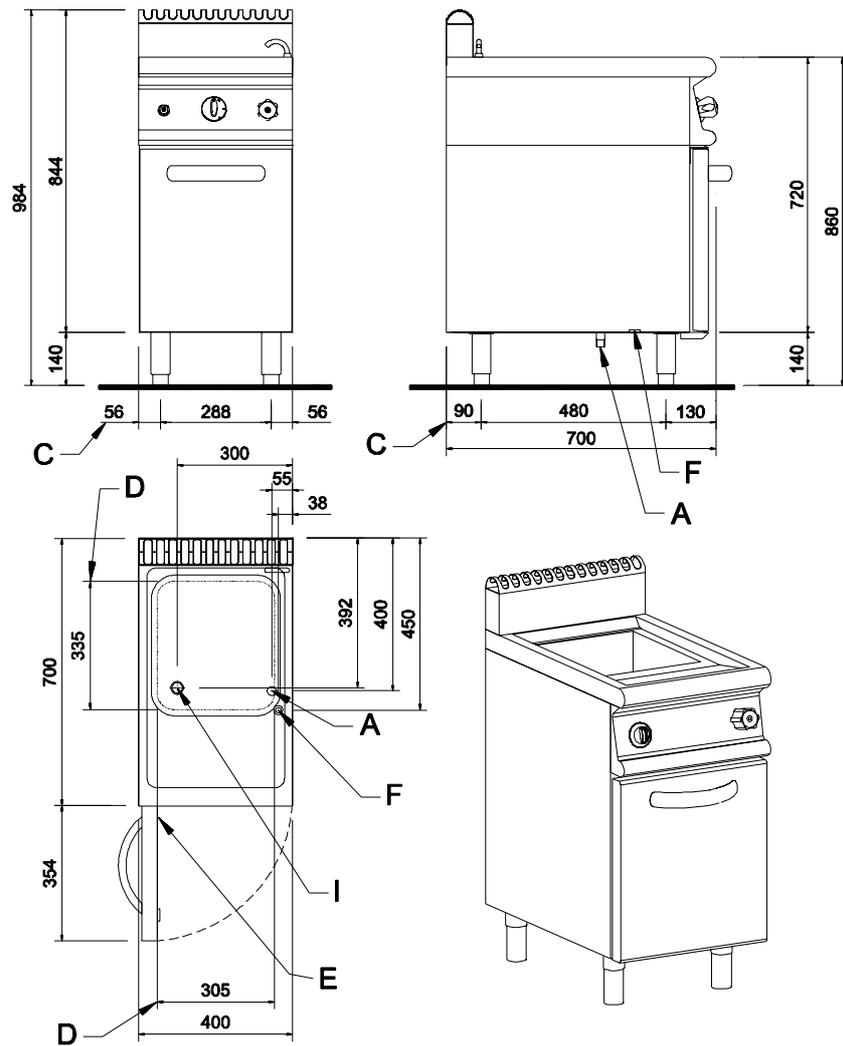
PROBLEM	POSSIBLE CAUSES	ACTION	
		FOR THE USER	FOR AUTHORIZED INSTALLERS
Pilot flame won't light:	ignition electrode insecurely fixed or incorrectly wired;		check wiring;
	ignition electrode insulator is damaged;		renew electrode (see "Changing the ignition electrode");
	pressure drop in gas supply pipeline;		contact your Gas Company;
	clogged nozzle;		clean or renew the pilot burner nozzle (see "Changing the pilot burner nozzle");
	damaged gas regulator valve;		renew gas regulator valve
Pilot flame extinguishes when regulator knob is released:	thermocouple not sufficiently heated by pilot flame;	repeat the ignition step;	
	faulty thermocouple;		renew thermocouple (see "Changing the thermocouple");
	faulty gas regulator valve;		renew gas regulator valve
Pilot flame remains lit but main burner fails to cut in:	pressure drop in gas supply pipeline;	contact your Gas Company;	
	burner nozzle clogged;		clean burner nozzle (see "Changing the main burner nozzles");
	damaged gas regulator valve;		renew gas regulator valve



## 9. Technical specifications

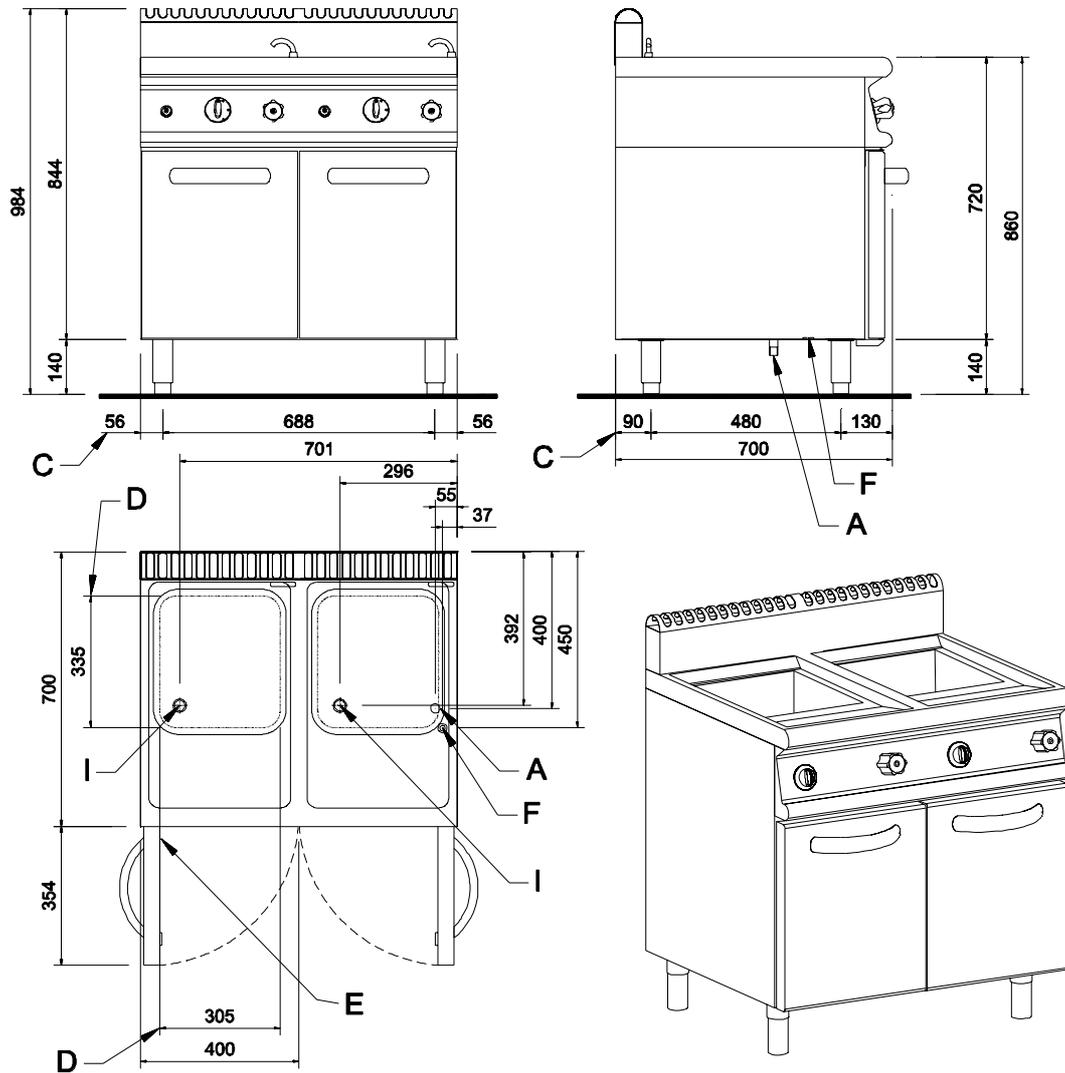
<b>Installation and connection drawings.....</b>	<b>44</b>
<b>Technical specifications table.....</b>	<b>47</b>
<b>CE conformity declaration .....</b>	<b>49</b>

Installation diagram 72/02CPG



	Reference
A	Gas connection
C	Distance between feet
D	Tank dimensions
E	Rating plate
F	Cold water connection
I	Drain connection

Installation diagram 74/02CPG



	Reference
A	Gas connection
C	Distance between feet
D	Tank dimensions
E	Rating plate
F	Cold water connection
I	Drain connection



## Technical specifications

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Item	Model	Type	Specification
Packing volume		72G	0.43 m <sup>3</sup>
Packing volume		74G	0.8 m <sup>3</sup>
Total weight		72G	76 kg
Total weight		74G	136 kg
Number of pans		72G	1
Number of pans		74G	2
Pan size		72G,74G	300 x 335 x 295 mm
Tank capacity		72G	26 l
Tank capacity		74G	26 + 26 l
Total gas power		72G	13 kW
Total gas power		74G	26 kW
Amount of air required for combustion		72G	26 m <sup>3</sup> /h
Amount of air required for combustion		74G	52 m <sup>3</sup> /h
Construction type		72G	A
Construction type		74G	B11
Diameter of gas supply piping		72G,74G	1/2 pich
Diameter of water supply piping			1/2 pich
Diameter of tank drain piping			1 pich

700=700 - Grill Series

72G=72/02CPG, 74G=74/02CPG

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





**DICHIARAZIONE DI CONFORMITÀ CE**  
**CE CONFORMITY DECLARATION**  
**DECLARATION DE CONFORMITE CE**  
**CE KONFORMITÄTSEKLRÄRUNG**  
**DECLARACIÓN DE CONFORMIDAD CE**

Si dichiara che il seguente apparecchio:	<b>Cuocipasta gas serie 700 New</b>
We declare that the following equipment:	<b>Gas pasta cookers series 700 New</b>
Nous déclarons que l'appareil suivont:	<b>Cuisieurs pate gaz gamme 700 New</b>
Wir erklären, dass dieses Gerät:	<b>Gas- Nudelkocher serie 700 New</b>
Se declara que el siguiente aparato:	<b>Cuece-pastas a gas gama 700 New</b>

**Mod.: 72/02CPG, 74/02CPG**

è conforme alla direttiva **90/396 CEE**  
is in specification with the directive **90/396 CEE**  
est conforme aux directives **90/396 CEE**  
entspricht die **90/396 CEE Richtlinie**  
esta conforme las directrices **90/396 CEE**

Certificato CE AFNOR **Nr. 3846 del 15-01-2003** e successive revisioni  
AFNOR CE certificate **Nr. 3846 on 15-01-2003** and subsequent revisions  
Certificat CE AFNOR **Nr. 3846 du 15-01-2003** et révisions suivantes  
AFNOR CE Certificat **Nr. 3846 vom 15-01-2003** und darauffolgende Revisionen  
Certificado CE AFNOR **Nr. 3846 con fecha 15-01-2003** y siguientes revisiones

Bribano, 21/03/03

OLIS S.p.A.  
Amministratore Delegato  
P. Candiago

