

metos

GAS RANGE WITH GAS OVEN

OCFG 120

Installation and Operation Manual

INDEX

INSTALLATION INSTRUCTIONS	page --- 12
WARNINGS	page --- 12
INSTALLATION	page --- 12
<i>Positioning</i>	
<i>Assembly</i>	
<i>In line union of the appliances</i>	
<i>Connection to the gas piping</i>	
CONVERSION TO ANOTHER TYPE OF GAS	page --- 12
<i>Replacement of nozzle and burner primary air adjustment</i>	
<i>Replacement of gas cock minimum adjustment screw</i>	
<i>Replacement of pilot burner nozzle</i>	
<i>Replacement of gas preset adhesive label</i>	
START-UP	page --- 12
<i>Function check</i>	
<i>Nominal heat input check</i>	
<i>Inlet pressure check</i>	
ANALYSIS OF SEVERAL FAILURES	page --- 13
<i>Difficult or lacking pilot ignition</i>	
<i>Extinction of pilot burner flame during operation</i>	
<i>Difficult or lacking burner ignition</i>	
<i>Difficult or lacking temperature adjustment</i>	
REPLACEMENT OF PARTS SUBJECT TO CHANGE	page --- 13
<i>Burner, Pilotburner, Thermocouple</i>	
<i>Gas cock of cooking hobs</i>	
<i>Gas cock, Piezoelectric igniter of gas heated oven</i>	
<i>Burner, thermocouple, Ignition spark plug of gas heated oven</i>	
<i>Door seals</i>	
USE AND MAINTENANCE	page --- 13
WARNINGS	page --- 13
USE	page --- 13
<i>Cooker hob burners</i>	
<i>Open burner ignition</i>	
<i>Open burner extinction</i>	
<i>Gas oven</i>	
<i>Gas oven burner ignition</i>	
<i>Gas oven burner extinction</i>	
CLEANING AND MAINTENANCE	page --- 14
<i>Cleaning oven chamber</i>	
LIST OF PARTS SUBJECT TO REPLACEMENT	page --- 14
<i>Gas heating system</i>	

INSTALLATION INSTRUCTIONS

WARNINGS

Installation, adjustments and maintenance of the appliances must be done by authorized installers, in accordance with the safety standards in force.

The manufacturer declines any responsibility if such obligation is not observed.

INSTALLATION

Positioning

- The overall/connection dimensions and the technical data are stated in the pages in the appendix.
- Install the appliances only in sufficiently aired rooms.
- The appliances are type “A” and for this reason the rooms must be ventilated in accordance with the technical standards in force.
- Position appliances at least 10 cm from the nearby walls. Such distance can be less when the walls are incombustible or protected by a thermal insulator.
- The appliances are not suitable for built-in installation.

Assembly

- Remove the film which protects the external panels. Any glue remaining on these is to be removed with a suitable solvent.
- Level appliance by means of the adjustable feet.
- Assemble the stack extension (if foreseen) by following the instructions enclosed with the extension itself.

In line union of the appliances

- Put the appliances next to each other and level them at the same height.
- Unite the appliances using the special union joint-coverings supplied upon request.

Connection to the gas piping

- Before carrying out the connection consult the gas delivery body.
- Install a fast-closing cut-off cock upstream from the appliance in an easily accessible place.
- Check for any leaks in the connection points.
- Check if the appliance is set for the type of gas with which it will be fed. If it is not, read paragraph “Adaptation to another type of gas”.

CONVERSION TO ANOTHER TYPE OF GAS

To adapt appliances to work with other types of gas carry out all the operations stated below.

Nozzles, minimum adjustment screws and adhesive labels are in the bag supplied with the appliance.

Replacement of nozzle and burner primary air adjustment (Fig. 1 - 2)

- Remove the grates, drip tray, burners, trays

- and cooking hob control panel
- Remove the oven floor
- Unscrew nozzle U and change it with the proper one according to Table T1.
- Loose fixing screw V and operating on the shutter adjust primary air inlet at the distance “A” indicated on Table T1.
- Screw down fixing screw V and seal it with red paint.

Replacement of gas cock minimum adjustment screw (Fig. 1 - 2)

- Remove control panel of appliance.
- For natural and liquid gases
Unscrew the minimum screw VM and replace it with the proper one indicated in table T1.
- For town gas only
Completely unscrew the minimum screw VM.

Replacement of pilot burner nozzle (Fig. 1 - 2)

- Remove the grates, drip tray, burners, trays and cooking hob control panel
- Unscrew pipe fitting R and replace nozzle UP with the proper one indicated in Table T1.
- Screw down pipe fitting R.

Replacement of gas preset adhesive label

- Apply the correct adhesive label which indicates the new type of gas for which the appliance is now set.

START-UP

Function check

- Start-up the appliance according to instructions for use and check the regularity of the burner ignition, the absence of gas leaks and the efficiency of the burnt gas exhaust system as well as of the ventilation system.
- If necessary consult paragraph “Analysis of several failures”.

Nominal heat input check

- After installation or adjustment to another type of gas and at each maintenance intervention check the heat input of the appliance.
- The nominal heat input is stated in the “Technical data” table.
- The appliance operates at the nominal heat input when the nozzles assembled are suitable for the type of gas used, the inlet pressure is the one indicated in Table T1 and the electrical power is the one stated in Table T7.
- For the measurement of the inlet pressure read paragraph “Inlet pressure check”.

Inlet pressure check

- For the measurement of the inlet pressure use a gauge having a minimum definition of 0.2 mbar.
- Remove control panel of appliance, remove seal screw from upstream pressure tapping and

- connect the gauge pipe.
- Carry out the measurement with appliance on.
- If the inlet pressure are not within the limits indicated in Table T3 , interrupt the operation of the appliance and contact the gas delivery body.
- Disconnect the gauge pipe and screw down seal screw.

ANALYSIS OF SEVERAL FAILURES

Difficult or lacking pilot ignition

- Insufficient gas inlet pressure.
- Obstructed nozzle or main.
- Defective gas cock.
- Defective piezoelectric igniter, ignition spark plug or cable.

Extinction of pilot burner flame during operation

- Defective or insufficiently heated thermo-couple, or poorly connected to the gas cock.
- Defective gas cock.

Difficult or lacking burner ignition

- Insufficient gas inlet pressure.
- Obstructed nozzle.
- Defective gas cock.

Difficult or lacking temperature adjustment

- Defective gas cock.

REPLACEMENT OF PARTS SUBJECT TO CHANGE

Sealed components must not be tampered with. After each intervention, if necessary, check for the absence of gas leaks.

Burner, Pilotburner, Thermocouple, Ignition spark plug of cooking hob

- Remove control panel of appliance, grates, drip tray, burners, trays and replace the component.

Gas cock, cooking hob

- Remove control panel of appliance and replace the component.

Gas cock, Piezoelectric igniter of gas heated oven

- Remove control panel of appliance and replace the component.

Burner, Thermocouple, Ignition spark plug of gas heated oven

- Remove control panel of appliance, oven floor and replace the component.

Door seals

- The push-fit seals are located around the edges of the door. Remove and replace them.

USE AND MAINTENANCE

WARNINGS

The appliance is for professional use and must be used by trained personnel. It is for the cooking of

food. Any other use of the appliance is considered improper.

The installation and adaptation to other types of gas must be done by qualified and authorized installers.

In case of breakdown close the gas cut-off cock upstream from the appliance.

Sealed components must not be tampered with.

For repairs consult only authorized service centres and ask for original spare parts only.

The manufacturer declines any responsibility if such obligations are not observed.

Carefully read this booklet and keep it in a safe place. Before using the appliance carefully clean all the surfaces that will come in contact with food.

USE

Cooker hob burners

The open-flame pilot burners must be ignited manually (eg. with a match).

The open burner knob has following references:

- off
- ★ pilotburner
- 🔥 maximum flame
- 🔥 minimum flame

Open burner ignition

- Push down the knob and turn it to position ● .
- Maintain the knob pushed down and light the pilotburner flame (operate on piezoelectric igniter push-button, if available). Hold knob in for about 20 seconds then release it and check that the flame stays alight (if the pilot flame turns off repeat the operation).
- Turn the knob to any desired position between 🔥 and 🔥 .

Open burner extinction

- Turn knob to position ★ .
- To extinguish pilot burner turn it to position ● .

Gas oven

The gas oven knob has following references:

- off
- 140 MINIMUM cooking temperature
- 200 MEDIMUM cooking temperature
- 300 MAXIMUM cooking temperature

Gas oven burner ignition

- Push down the knob and turn it to the desired cooking temperature (ex. 200 °C).
- Maintain the knob pushed down and operate on piezoelectric igniter push-button to light the

pilotburner flame. Hold knob in for about 20 seconds then release it and check that the flame stays alight (if the pilot flame turns off repeat the operation).

The pilot flame can be seen through the peep hole on the oven front base.

- Turn the knob to the desired cooking temperature position.
- Do not leave oven door open during operation.

Gas oven burner extinction

- To extinguish burner turn knob to position ● .

CLEANING AND MAINTENANCE

- Before any cleaning operation disconnect the electrical supply (combination ranges).
- Clean stainless steel surfaces daily with water and non abrasive common detergents, rinse well and dry thoroughly.
- Do not use iron scouring pads or chlorate products.
- Do not use sharp objects which can scratch and ruin the steel or enamelled surfaces.
- Do not use corrosive products to clean the floor under the appliance.
- Do not wash the appliance with water jets.
- Before a long period of inactivity close the gas cut-off cock upstream from the appliance and unplug appliance from mains disconnecting the main switch. Proceed to its thorough cleaning.
- At least twice a year, ask for the intervention of an authorized technician authorized for checking the appliance and the cleaning of the burnt gas discharge duct.

It is advisable in any case to stipulate a maintenance contract.

Cleaning oven chamber

The oven chamber should be cleaned every day to avoid tedious maintenance in the future.

Use a suitable degreasing product to clean the oven (non-foam), applied in a spray in order to reach every "nook and cranny".

- Heat the oven to approx. 75-80 °C.
- Spray the degreasing solution all over the inside of the cooking chamber, on the grates, grate supports and floor.
- Close the oven door and leave the product for approximately 20-30 minutes.
- Open the door carefully, protecting the eyes and skin.
- Remove the grate supports, grates and floor and clean them separately.
- Clean and rinse the cooking chamber, using a sponge soaked in lukewarm soapy water and/or normal liquid detergents, then dry.
- Replace the internal components and give the chamber a final dry by switching on the oven for a few minutes.

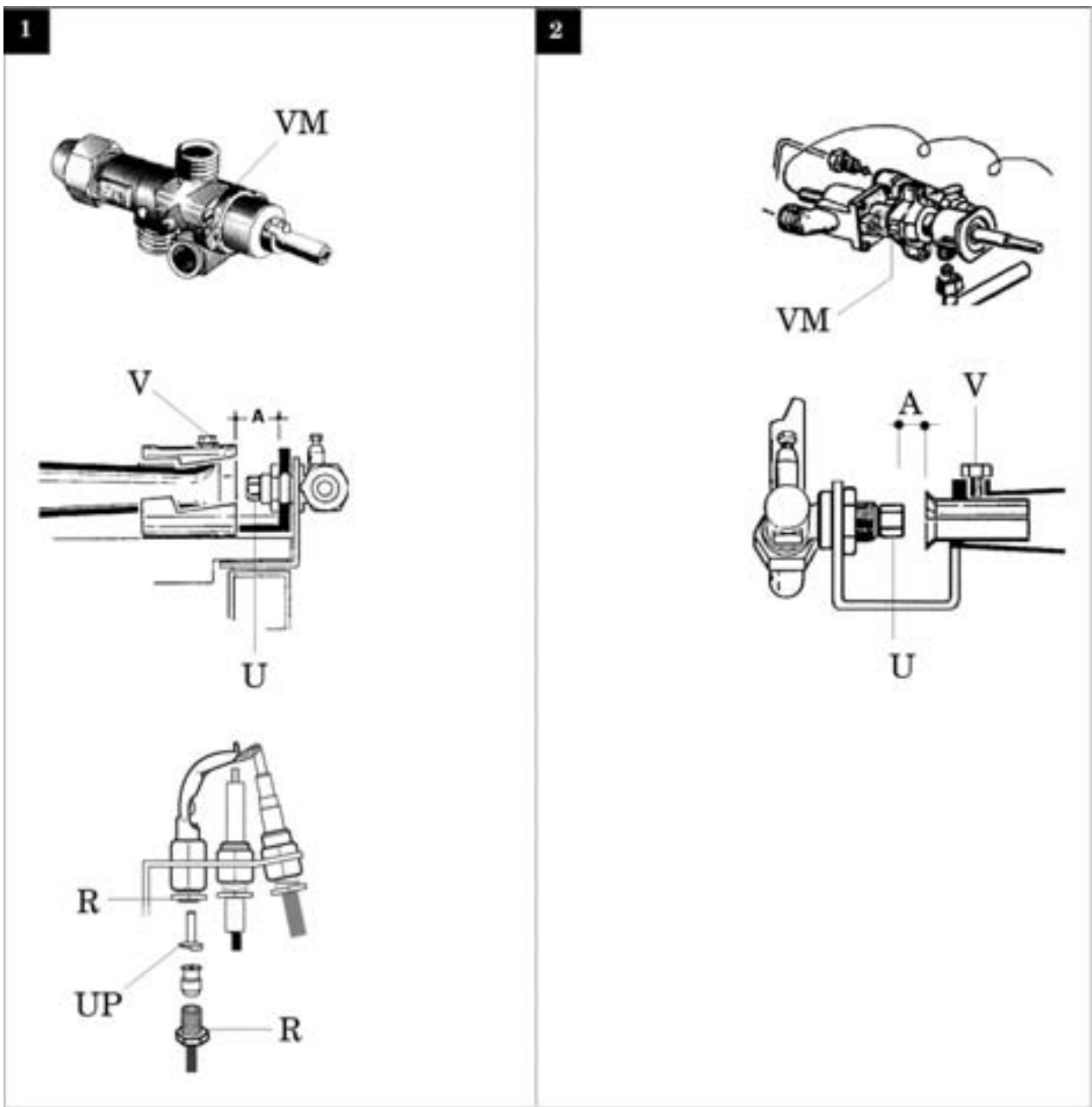
LIST OF PARTS SUBJECT TO REPLACEMENT

Gas heating system

- Open burner gas cock
- Oven gas cock
- Knobs
- Cooking top main burner
- Oven main burner
- Pilot burner
- Thermocouples
- Pilot ignition spark plug

KAASULIESI – GASSPIS - COOKING TOP

KAASU-UUNI - GASUGN - GAS OVEN



TEKNISET TIEDOT – TEKNISKA DATA - TECHNICAL DATA

T1

KAASU GAS	P mbar		FUOCHI APERTI I		FORNI ▼
			3,5 kW Ø 80 mm	7 kW Ø 120 mm	5 kW
G20 G20+G25	20 20/25	ugelli bruciatore•	140	200	175
		ugelli pilota ▲	27	27	-
		A = mm	5	5	6
		vite minimo**	85	130	80
G25	20	ugelli bruciatore•	155	225	195
		ugelli pilota ▲	27	27	-
		A = mm	2	5	6
		vite minimo**	85	130	80
G25	25	ugelli bruciatore•	140	200	175
		ugelli pilota ▲	27	27	-
		A = mm	2	5	6
		vite minimo**	85	130	80
G30+G31 G30 G31	29/37 29 29	ugelli bruciatore•	95	130	115
		ugelli pilota ▲	14	14	-
		A = mm	32	30	10
		vite minimo**	55	85	50
G30 G31	50 50	ugelli bruciatore•	80	110	100
		ugelli pilota ▲	14	14	-
		A = mm	32	30	6
		vite minimo**	55	85	50
G110	8	ugelli bruciatore•	260	400	450
		ugelli pilota ▲	50	50	-
		A = mm	0	5	6
		vite minimo**	Regolabile••	Regolabile••	Regolabile••
G120	8	ugelli bruciatore•	-	-	380
		ugelli pilota ▲	-	-	-
		A = mm	-	-	6
		vite minimo**	-	-	Regolabile••

- Polttimen suutin - Brännarens dys - Burner nozzle
- ▲ Sytytyspolttimen suutin - Tändbrännarens dys - Pilot burner nozzle
- ** Minimitehon säätöruuvi - Inställningsskruv för minimieffekt - Minimum adjusting screw
- I Avopolttimet - Öppen brännare - Open burners
- ▼ Uuni - Ugn - Oven
- Säädetävå - Justerbar - Adjustable

T3

P mbar	KAASU - GAS							
	G20	G25	G25	G30	G31	G30/G31	G1 10	G120
nom.	20	20	25	28-30	37	50	8	8
min	17	18	20	25	30	42,5	6	6
max	25	25	30	35	45	57,5	15	15

T4.4

Maa - Land - Country	Luokka - Klass - Category	Kaasu - Gas	P mbar
IT GR IE PT ES GB	II 2H 3+	G30/31	29/37
		G20	20
BE FR	II 2E+ 3+	G20+G25	20/25
		G30+G31	29/37
LU	I 2E	G20	20
DE	II 2ELL 3B/P	G20+G25	20
		G30	50
		G31	50
NT,	I 2L	G25	25
AT CH	II 2H 3B/P	G30	50
		G31	50
		G20	20
FI	II 2H 3B/P	G20	20
		G30	29
		G31	29
NL NO	I 3B/P	G30	29
		G31	29
IT CH - ES	II 1a 2H	G20	20
		G110	8
SE	III 1ab 2H3B/P	G20	20
		G30	29
		G31	29
		G110	8
		G120	8
LU	I 3+	G30+G31	29/37
		G20	20
DK	III 1a 2H3B/P	G30	29
		G31	29
		G110	8

T5

				Avopoltin - Öppen brännare - Open burners				Uuni - Ugn - Oven	
				3,5 kW Ø 80 mm		7 kW Ø 120 mm		5 kW	
				MIN.	MAX.	MIN.	MAX.	MIN.	MAX.
Qn kW	G20	20 mbar		1,2	3,5	2,6	7	1	5
	G25 (DE)	20 mbar		1	3,5	2,1	7	0,9	5
	G25 (NL)	25 mbar		1,2	3,3	2,3	6,5	0,9	4,8
	G30	29 mbar		1,2	3,5	2,7	7	0,9	5
	G30	50 mbar		1,4	3,5	3,5	7	1,1	5
	G110	8 mbar		2,0	3,5	2,3	6,5	1,1	5
	G120	8 mbar		2,0	3,9	2,3	7,7	1,1	5
CONSUMO GAS •	G20	20 mbar	m ³ /h	0,13	0,37	0,27	0,74	0,11	0,53
	G25 (DE)	20 mbar	m ³ /h	0,12	0,43	0,26	0,86	0,11	0,52
	G25 (NL)	25 mbar	m ³ /h	1,15	0,41	0,28	0,80	0,11	0,55
	G30	29 mbar	kg/h	0,09	0,28	0,21	0,55	0,07	0,39
	G30	50 mbar	kg/h	0,11	0,28	0,28	0,55	0,09	0,39
	G110	8 mbar	m ³ /h	0,52	0,90	0,59	1,68	0,28	1,29
	G120	8 mbar	m ³ /h	0,46	0,89	0,53	1,77	0,25	1,15

- Kaasun kulutus - Gasförbrukning - Gas consumption

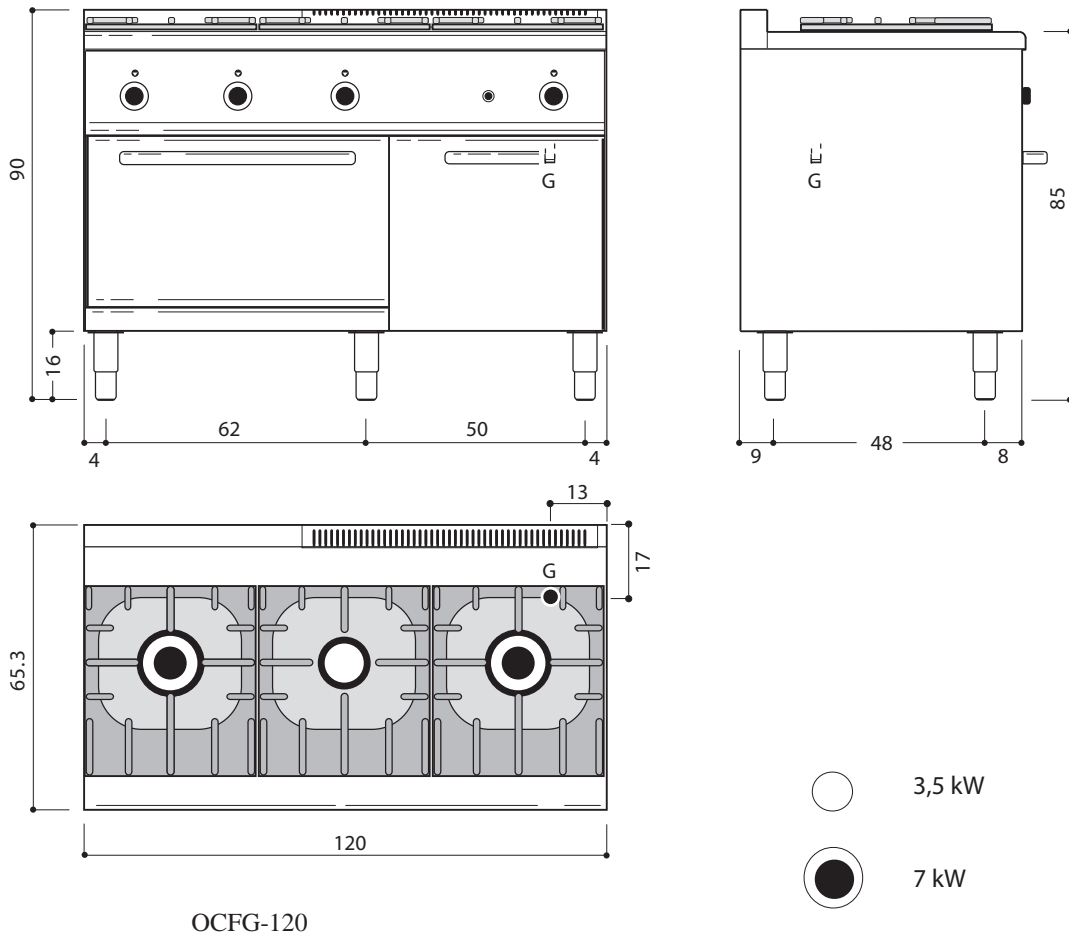
T6

Malli - Modell - Model		ΣQ_n				Kaasun kulutus - Gasförbrukning - Gas consumption						Type
SERIE 900		kW	kW G25 (NL)	kW G110	kW G120	G20	G25 (DE)	G25 (NL)	G30	G110	G120	A
con forno	▼▼					m ³ /h			kg/h	m ³ /h	m ³ /h	
	OCFG-120	22,5	18,1	21,5	24,3	2,38	2,77	2,23	1,77	5,54	5,57	

- ▼▼ Unillinen malli - Modell med ugn - Models with oven

ASENNUSKUVA - INSTALLATIONSBILD - INSTALLATION DIAGRAM

(Mitat cm - Mått cm - Measurements cm)



G1 Kaasuliitäntä - Gasanslutning - Gas connection

UNI-ISO 7/1 Rp1/2



DICHIARAZIONE DI CONFORMITÀ CE
CE CONFORMITY DECLARATION
DECLARATION DE CONFORMITE CE
CE KONFORMITÄT SERKLÄRUNG
DECLARACIÓN DE CONFORMIDAD CE

Si dichiara che il seguente apparecchio: **Cucina gas serie snack**
We declare that the following equipment: **Gas ranges series snack**
Nous déclarons que l'appareil suivont: **Cousinieres gaz gamme snack**
Wir erklären, dass dieses Gerät: **Gasherde serie snack**
Se declara que el siguiente aparato: **Cocinas a gas gama snack**

Mod.: OCFGE61, OCGFG70, OCFG 120, OCFG101, OPCG41, OPCG61

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-0085AP0028**
CE certificate **CE-0085AP0028**
Certificat **CE-0085AP0028**
CE Certificat **CE-0085AP0028**
Certificado CE **CE-0085AP0028**

Sedico, 16/01/2005

Amministratore Delegato
P. Candiago