

metos

GAS RANGE WITH CONVECTION OVEN

OPCG 41
OPCG 61
OCFGE 61

Installation and Operation Manual



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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.

NOTE

Combination ranges (with electric heated oven) are in accordance with the EEC Directive 89/336 on the radio interference suppression.

Sound level during operations does not exceed 70 dB.

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.
- Cooking ranges are type "A" appliances 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".

Electrical connections (combination ranges)

- The ovens are designed to operate at the voltage

indicated on the rating plate (variation of $\pm 10\%$ is allowed).

- Each appliance must be connected to an independent mains supply of suitable capacity (total power indicated in "Technical data" table) via an input terminal board with flexible rubber cable, insulated at a level not below H07RN-F and protected by a metal or rigid plastic tube.
- Automatic omnipolar cutout switches of suitable capacity (with contacts opening to at least 3 mm) and highly sensitive automatic differential protective devices must be fitted. These must ensure that there is no direct or indirect contact between live components and fault currents and the ground, in accordance with current regulations (maximum admissible leakage current 1 mA/kW).

Earth and unipotential connections

- Appliances must be earthed on terminals marked with the symbol \perp .
- Connect the metallic structure of every electrical appliance installed to the terminals, marked by the symbol ∇ , and located next to the earth terminals (unipotential system).

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 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 cooking hob control panel
- Unscrew the minimum screw VM and replace it with the proper one indicated in table T1.

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

- Remove 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”.

Checking electrical system (combination ranges)

- Switch on the cooker oven, following the instructions given; make sure that, controls, heating element and fan are in good working order.

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 and 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.
- Disconnect the gauge pipe and screw down seal screw.
- If the inlet pressure value is not within the limits indicated in Table T3, interrupt the operation of the appliance and contact the gas delivery body.

ATTENTION

If the inlet pressure or power supply values are not within the limits indicated in Tables T3 and T7, interrupt the operation of the appliance and contact the gas or electricity delivery body.

ANALYSIS OF SEVERAL FAILURES

Difficult or lacking pilot ignition

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

Extinction of pilot burner flame during operation

- Defective or insufficiently heated thermocouple, 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.

Heating elements in electric oven do not heat up

- Check fuse valves of main switch
- Regulation thermostat faulty
- Heating switch defective
- Insufficient power
- Heating element faulty

Temperature in electric oven not regulated

- Regulation thermostat faulty
- Heating element faulty.

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.

To reach electrical components remove control panel; for interventions on fan motor proceed also from behind of the appliance.

IMPORTANT Before carrying out repairs, unplug appliance from mains disconnecting the main switch (ranges with electric oven).

Burner, Pilotburner, Thermocouple of cooking hob

- Remove control panel of appliance together with grids and replace the component.

Gas cock of 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.

Heating elements in electric oven

- Working inside the oven chamber and from behind of the appliance, disconnect the heating element and remove the screw from the flanges.

Switch, Temperature regulation and safety thermostats (electric oven)

- Pull out the control knobs. Remove the front control panel. Remove the fastening screws on the component to be changed. Extract the bulb (thermostat) from the bracket located inside the chamber. Change the faulty component.

Fan (electric oven)

- Remove racks, rack-holders and fan protection from inside the cooking chamber.
- Disassemble the fan and remove it using a ripping bar if necessary.

Fan motor (electric oven)

- Remove racks, rack-holders and fan protection from inside the cooking chamber.
- Disassemble the fan and remove it using a ripping bar if necessary.
- Operating from behind of the appliance remove motor, unscrewing fastening screws.

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 and disconnect the main switch (combination ranges).

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 ● .

Electric oven

The electric oven is equipped with following devices:

- Fan in cooking chamber which allows defrosting with air at ambient temperature, as well as forced convection cooking (hot air).
- Thermostat knob to regulate cooking temperature complete with to pilot lamps (a green one indicating power on, an orange one indicating that oven heating started)
- Timer with audible signal indicating cooking time has elapsed

The oven temperature regulation thermostat knob controls also the starting of ventilation, and is marked with the following symbols:

- 0 Off
- Ventilation start
- 45 Minimum temperature
- 80-200 Intermediate temperature
- MAX Maximum temperature

Switching on electric oven

- Turn the thermostat knob to the setting required considering that the first click only starts ventilation (green pilot lamp on). The following click corresponding to the desired cooking temperature starts up the heating function (orange pilot lamp on).
- Never leave the oven door open while it is on.
- Before using the oven for the first time it is advisable to leave it on for about half an hour at maximum temperature and with open door.

Switching off electric oven

- To switch off the heating function (orange lamp off) and power supply to the oven (green lamp off), turn the thermostat knob to position **0**.

CLEANING AND MAINTENANCE

- 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.

Cleaning fan

The ofan should be cleaned regularly. Excessive grease deposited on the blades may cause the motor to overheat, thereby preventing correct distribution of heat and uniform cooking.

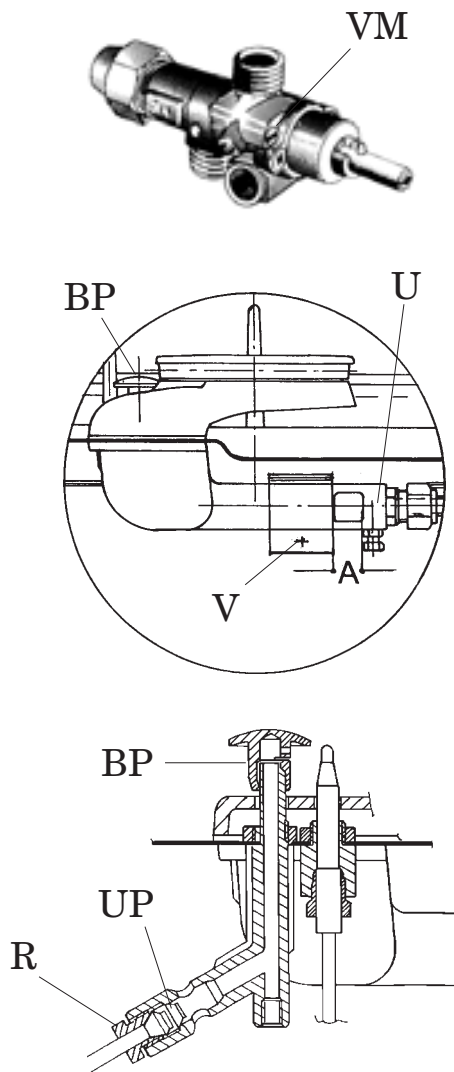
LIST OF PARTS SUBJECT TO REPLACEMENT

- Open burner gas cock
- Oven gas cock
- Knobs
- Cooking top main burner
- Oven main burner
- Pilot burner
- Thermocouples
- Temperature regulating thermostat
- Safety thermostat
- Heating element
- Green and orange pilot lamps
- Timer
- Fan motor
- Lamp

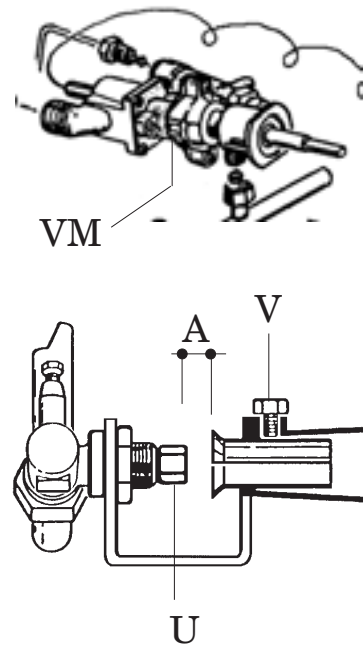
PIANI DI COTTURA - KOCHSTELLEN - COOKING TOP
 PLAN DE CUISSON - PLANO DE COCCION - KOOKPLATEN

FORNI A GAS - GASBEHEIZTE BACKOFEN - GAS OVENS
 FOURS A GAZ - HORNOS A GAS - GASOVEN

1 Mod. PCG-... / CCG-.../CVG-.../CFG-... / CFGE-...
 OPCG-.../OCFG-.../OCFGE-...



2 Mod. CFG-.../CCG-...OCFG-...



TECHNICAL DATA

T1

GAS	P mbar		OPEN BURNER I	
			3,5 kW (P)	5,5 kW (G)
G20 G20+G25	20 20/25	ugelli bruciatore•	135	175
		ugelli pilota ▲	41	41
		A = mm	12	16
		vite minimo**	70	90
G25	20	ugelli bruciatore•	150	190
		ugelli pilota ▲	41	41
		A = mm	12	16
		vite minimo**	70	90
G25	25	ugelli bruciatore•	135	175
		ugelli pilota ▲	41	41
		A = mm	12	16
		vite minimo**	70	90
G30+G31 G30 G31	29/37 29 29	ugelli bruciatore•	90	115
		ugelli pilota ▲	20	20
		A = mm	12	16
		vite minimo**	40	55
G30 G31	50 50	ugelli bruciatore•	80	100
		ugelli pilota ▲	20	20
		A = mm	12	16
		vite minimo**	40	55
G110	8	ugelli bruciatore•	260	-
		ugelli pilota ▲	75	-
		A = mm	12	-
		vite minimo**	Adjustable ••	-
G120	8	ugelli bruciatore•	235	-
		ugelli pilota ▲	75	-
		A = mm	12	-
		vite minimo**	Adjustable ••	-
G20	25	ugelli bruciatore•	125	165
		ugelli pilota ▲	41	41
		A = mm	12	16
		vite minimo**	70	90
G25.1	25	ugelli bruciatore•	145	185
		ugelli pilota ▲	41	41
		A = mm	12	16
		vite minimo**	70	90

T7

Mod.	Electric oven ■		
	kW	A	V/Hz
OCFGE-61	2,5	10,9	230-1N~ / 50

- Burner nozzle
- ▲ Pilot burner nozzle
- ** Minimum adjusting screw
- I Open burners
- Adjustable
- Electric heated oven

T3

P mbar	GAS									
	G20	G25.1	G20	G25	G25	G30	G31	G30/G31	G110	G120
nom.	25	25	20	20	25	29	37	50	8	8
min	18	18	17	18	20	25	30	42,5	6	6
max	33	33	25	25	30	35	45	57,5	15	15

T4.1

OPCG-41, OPCG-61, OCFGE-61

Country	Category	Gas	P mbar
IT GR IE SK PT ES GB	II 2H 3+	G30+G31	28-30/37
		G20	20
FR BE	II 2E+ 3+	G20+G25	20/25
		G30+G31	28-30/37
DE	II 2ELL 3B/P	G20+G25	20
		G30	50
		G31	50
NL	I 2L	G25	25
AT CH	II 2H 3B/P	G30	50
		G31	50
		G20	20
FI DK SE BG EE LV LT CZ SI	II 2H 3B/P	G20	20
		G30	29
		G31	29
NO CY MT NL	I 3B/P	G30	29
		G31	29
HU	II 2HS3B/P	G20/G25.1	25
		G30	30
		G31	30
HU	II 2HS3B/P	G20/G25.1	25
		G30	50
		G31	50
LU	I 2E	G20	20
LU	13+	G30+G31	28-30/37

T5

			OPEN BURNERS			
			3,5 kW (P)		5,5 kW (G)	
			MIN.	MAX.	MIN.	MAX.
Qn kW	G20	25mbar	1,1	3,5	1,7	5,5
	G25.1	25mbar	0,9	3,5	1,3	5,5
	G20	20 mbar	0,9	3,5	1,5	5,5
	G25 (DE)	20 mbar	0,8	3,5	1,2	5,5
	G25 (NL)	25 mbar	0,8	3,3	1,2	5,3
	G30	29 mbar	0,7	3,5	1,3	5,5
	G30	50 mbar	0,9	3,5	1,5	5,5
	G110	8 mbar	0,9	3,5	-	-
	G120	8 mbar	0,9	3,5	-	-
	Gas consumption •	G20	25mbar	0,12	0,37	0,18
G25.1		25mbar	0,11	0,43	0,16	0,68
G20		20 mbar m ³ /h	0,10	0,37	0,16	0,58
G25 (DE)		20 mbar m ³ /h	0,10	0,43	0,15	0,68
G25 (NL)		25 mbar m ³ /h	0,10	0,41	0,15	0,65
G30		29 mbar kg/h	0,06	0,28	0,10	0,43
G30		50 mbar kg/h	0,07	0,28	0,12	0,43
G110		8 mbar m ³ /h	0,23	0,90	-	-
G120		8 mbar m ³ /h	0,21	0,80	-	-

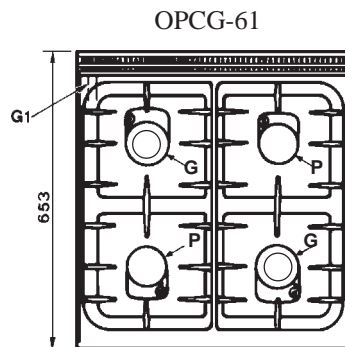
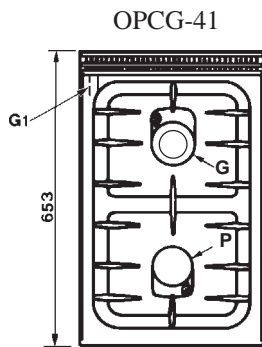
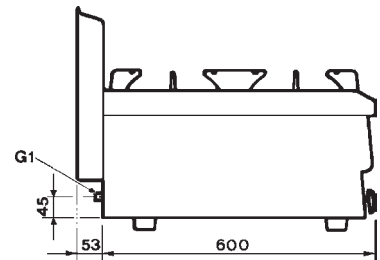
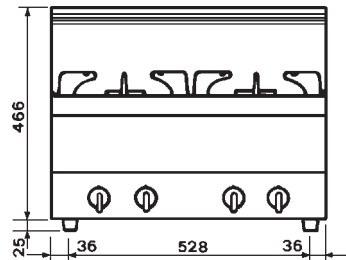
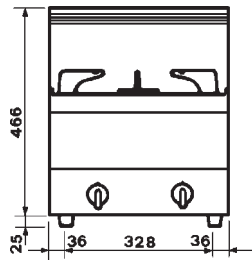
T6

Model		ΣQ_n		GAS CONSUMPTION						
WITHOUT OVEN		kW	kW	G20	G25.1	G25 (DE)	G25 (NL)	G30	G110	G120
			G25 (NL)	m ³ /h				kg/h	m ³ /h	
OPCG-41		9	8,6	0,95	1,11	1,11	1,06	0,71		
OPCG-61		18	17,2	1,90	2,21	2,21	2,12	1,42		
	* OCFGE-61	18	17,2	1,90	2,21	2,21	2,12	1,42		

* Models with electric oven

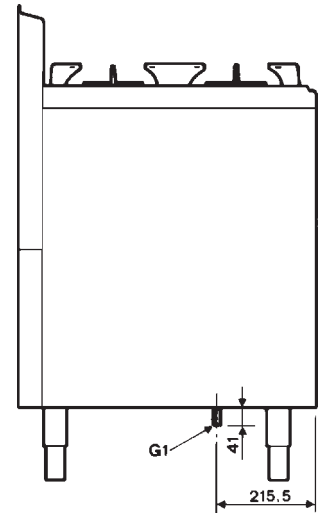
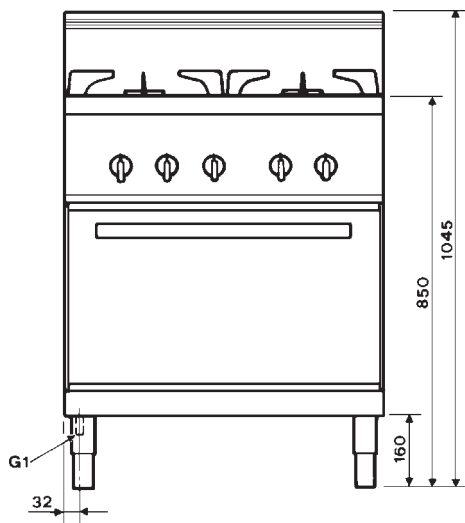
ASENNUSKUVA - INSTALLATIONSBILD - INSTALLATION DIAGRAM

(Mitat cm - Mått cm - Measurements cm)

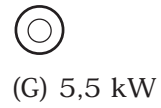
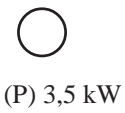
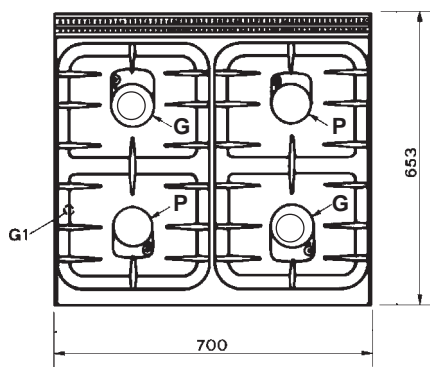


ASENNUSKUVA - INSTALLATIONSBILD - INSTALLATION DIAGRAM

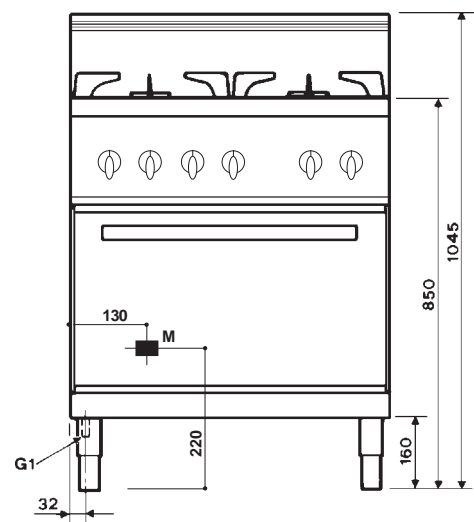
(Mitat cm - Mått cm - Measurements cm)



OCFGE-61



OCFGE-61



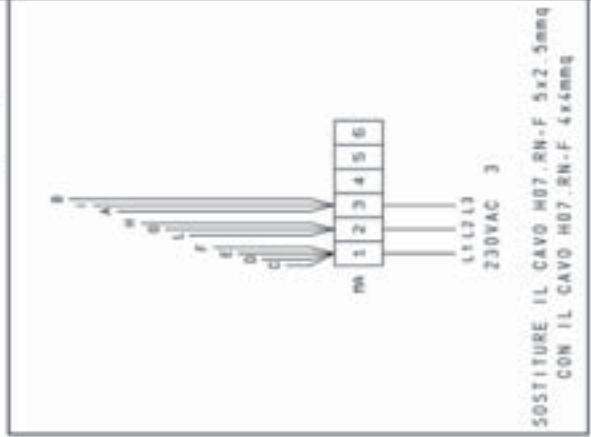
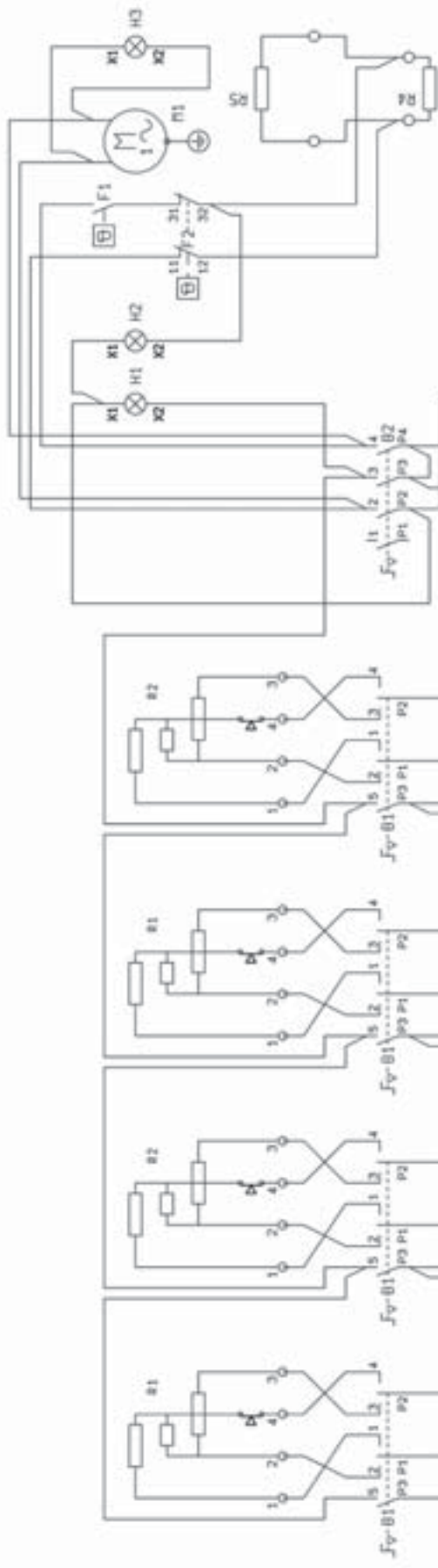
G1 Kaasuliitäntä - Gasanslutning - Gas connection

UNI-ISO 7/1 Rp1/2

M Uunin sähköliitäntä - Elanslutning för ugn - El. power junction box

DISE. 1849123000
 DATA 30-09-1997
 MOD. CFE-60

OCFE-60



SOSTITUIRE IL CAVO H07-RN-F 5x2.5mmq
 CON IL CAVO H07-RN-F 4x6mmq

- B1 INTERROTT. PIASTRA ELETTR. / INTERRUPTER PLATE
- B2 INTERROTTORE FORMO / FORM OFF SWITCH
- F1 TERMOSTATO FORMO / FORM THERMOSTAT
- F2 TERMOSTATO DI SICUREZZA / SAFETY THERMOSTAT
- H1 LAMPADA SPIA VERDE / GREEN PILOT LAMP
- H2 LAMPADA SPIA ARANCIO / ORANGE PILOT LAMP
- H3 LAMPADA ILLUMINAZIONE / LAMP
- M1 MOTORE VENTILATORE LINEA / AIRWAYS ARRIVED LINE
- M2 MOTORE VENTILATORE / MOTOR VENTILATOR
- PIASTRA ELETTRICA / ELECTRIC COOKING PLATE
- R1 RESISTENZA INFERIORE / LOWER RESISTANCE
- R2 RESISTENZA SUPERIORE / UPPER RESISTANCE

400 VAC 3N 15.2 A
 230 VAC 3 8.7 A
 230 VAC 3 28.3 A

POTENZA TOTALE-PUISSANCE TOTALE
 HEAT INPUT-ANSCHLUSSWERT

DESCRIZIONE MODIFICA	DATA	PIENA	DATA	PIENA	DATA	PIENA
DESCRIZIONE MODIFICA	DATA	PIENA	DATA	PIENA	DATA	PIENA