

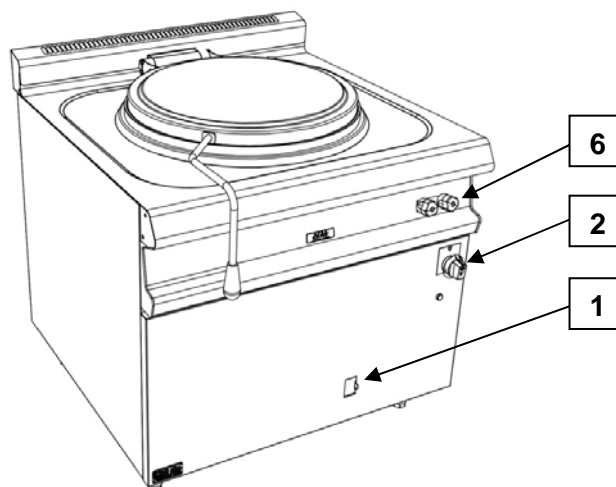
KETTLE ALU



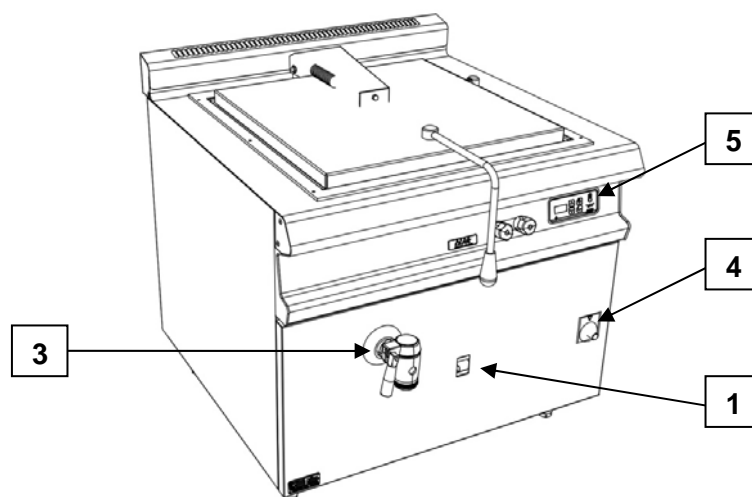
Model	Capacity	Gas direct heating
Round kettle	90 L	W220701
	130 L	W220801
Square kettle	170 L	W221201

It is essential to acquaint yourself with all instructions regarding the goods receipt, installation, utilization, service and maintenance: please refer to the concerned chapters

ROUND TANK



SQUARE TANK



- 1 - Ignition
- 2 - Gas valve
- 3 - Draining valve
- 4 - Security valve
- 5 - Thermostat card
- 6 - Mixing valve

GOOD RECEIPT

USER MANUAL

1 - INSTALLATION

2 - UTILIZATION

3 - CLEANING

4 - MAINTENANCE

INSTALLER MANUAL

1 - INSTALLATION

2 - TECHNICAL CHARACTERISTICS

3 - INSTALLATION

4 - ADAPTATION TO DIFFERENTS GAS

5 - MAINTENANCE

SPARE PARTS

WIRING DIAGRAMS

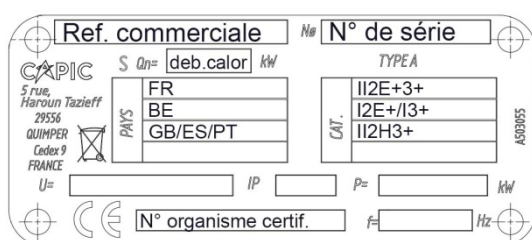
GOOD RECEIPT

Unpacking :

Unpack the machine as soon as delivered and check it has not been damaged during the transport. In case of damages, describe them in details on the delivery note and then confirm them within 48 hours by registered letter with acknowledgement of receipt to the carrier.

Control of the nameplate:

The nameplate is positioned in the front of the device, in the bottom left:



PAYS :
APPAREIL REGLE : Type gaz
Pression mbar

The control plate is positioned at the rear of the appliance. When delivered, check the compliance of the information with the order specifications

COUNTRY	CATEGORY	2nd FAMILY		3rd FAMILY	
		Reference Gas	Pression (mbar)	Reference Gas	Pression (mbar)
France	I12E+3+	G20	20	G30	29
Belgium	I2E+	G20	20		
Belgium, Cyprus, Malta	I3+			G30	29
Spain Portugal, GB, Italy, Ireland, Czech Republic Slovenia, Slovakia	I12 H3+	G20	20	G30	29
Luxembourg	I12 E3+	G20	20	G30	28-30
Holland	I12L 3B/P	G25	25	G30	28-30
Denmark, Finland, Sweden, Switzerland, Estonia, Lithuania, Latvia	I12H 3B/P	G20	20	G30	29
Germany	I2E	G20	20		

Handling:

Use a forklift truck or similar to move the units. NEVER GRAB THE HANDLES, PULL TABS OR COVERING ELEMENTS.

For each device, refer to the table « gas technical information ».

Weight:

- Kettle 90 L - W220701: 150 kg
- Kettle 130 L - W220801: 170 kg
- Kettle 170 L - W221201: 202 kg

USER MANUAL

1 - INSTALLATION

1.1 Regulation :

The equipment must be installed in accordance to the regulations and norms in force by a qualified installer and in a well-ventilated area.

Depending on the type of establishment and the kitchen design, wiring or gas installation and ventilation are subject to very specific safety standards, which vary from one region to another.

It is essential to become acquainted with the security administration of each state or country.

Any adaptation to another gas must be performed by a qualified installer and meet the regulations and standards of the country.

The clean air output required for the combustion is 2m³/h per kW of heat release rate

1.2 Cleaning before use :

Before the first ignition of the device, the unit must be impeccably washed.

The body of each unit is protected by a film which guarantees its good condition. To remove this film, cut it at an angle, pull and peel it off on the entire surface. If necessary, remove the possible remaining glue with a solvent.

After production and tests, the cast-iron hotplates are coated with oil to prevent them from corrosion. Degrease them with a domestic detergent. Rinse and dry them carefully before making them ready for use by melting fat on the top.

The tanks are cleaned after fabrication. Stains may remain. In this case, wash with soapy water, rinse and dry. Before the first use, grease the bottom and sides of the tank with lard to alleviate oxidation and corrosion phenomena.

1.3 General implantation:

The equipment must be stable and placed on a perfectly horizontal area. It is mounted on height adjustable feet assembled by screwing or unscrewing a nozzle

The service area of the equipment must be free and well lighted to facilitate the access to the control panel and to the working area.

The area must be well ventilated with a high quality extraction system for the waste gas and steam. For wall-mounted equipment, the back wall of the premises must be built in incombustible material.

For the wheeled units (in option) :

- Plan automatically a safe fastener and also a safety cable to maintain the unit fixed, stable and at level. Always use the breaks of the wheels to avoid possible risks during the utilization and possible brutal pulling of the gas piping, electric circuits and water network.
- Plan a completely free service area.
- Do not move the unit when it is ignited. The hot oil, hot surfaces and containers falls could cause serious burns.

Before moving the machine, wait for a complete cooling, remove all containers and carry out a drain of the tank if necessary.

2 - UTILIZATION

THE APPLIANCE IS DEDICATED TO A PROFESSIONAL USE AND MUST BE USED BY QUALIFIED STAFF.

IN ALL CASES NEVER HEAT AN EMPTY TANK.
ALSO NEVER POUR COLD WATER IN A WARM TANK
OR IN A WARM DOUBLE SKIN.

DURING THE USE OF THE KETTLE (COOKING, MIXING, CLEANING), AVOID POINTED OR SHARP INSTRUMENTS OR ANY ACTIONS WHICH COULD SCRATCH THE BOTTOM OF THE TANK. THESE SCRATCHES REPRESENT CAVITIES WHERE A PITTING CORROSION COULD APPEAR.

ALWAYS PUT A BOUILLON BETWEEN THE BOTTOM AND THE PRODUCT TO BE COOKED. USE A REMOVABLE PERFORATED PLATE. THIS PLATE WILL GUARANTEE A PERMANENT SHEET OF LIQUID BETWEEN THE BOTTOM OF THE TANK AND THE PRODUCT TO BE COOKED.


DON'T FORGET TO PUT A LIQUID IN THE KETTLE BEFORE IGNITION BECAUSE IT COULD CAUSE AN IRREMEDIAL DAMAGE OF THE TANK.

2.1 Round kettle (without thermostatic regulation option) :

2.1.1 Orders identification


The handle of the gas tap has an index of reference and a plastron, the conventional signs identify the position:

 Stop

 Pilot light


 Full flow

 Reduced flow


- The electric ignition has a push-button on the control panel identified by .
- Water alimentation: the handles of the mixing tap have colored dots: blue: cold water, red: hot water. To open, turn counterclockwise.
- Option draining tap: the tap has an articulated and folding handle. The tap is closed when the handle is situated at 90° on the left or on the right. The tap is open when the handle is on the axis.


2.1.2 Burner ignition

The device has been installed respecting to the instructions of the chapter 1, to start the burner, proceed as follow:

- Pour the cooking liquid in the tank.
- With the handle of the gas tap, place the index front of the sign  of the control panel. Push simultaneously on the pushbutton electric ignition to start the pilot light Full press the handle during 10 to 15 seconds to be sure of the setting and maintain of the security (thermocouple).
- Release the pressure, check that the pilot light is still on, and place the handle of the control valve on the desired position of the burner (full flow or reduced flow).
- If the pilot light switches off, reset the ignition operations.
- For the first putting into operation or after a long standstill, it is normal to observe a longer ignition delay period (air release on the piping system).

2.1.3 Extinction :

Of the burner: putting the index of the gas tap handle on position pilot light .

Of the pilot light: putting the index of the gas tap handle on position stop .

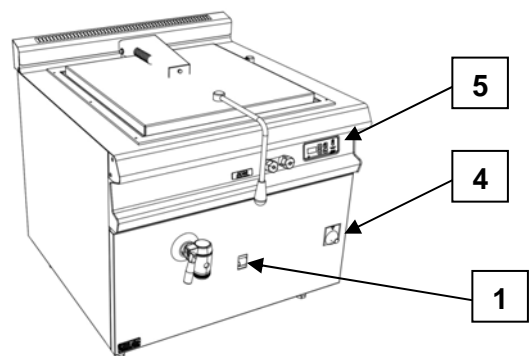
2.1.4 Precaution:

The gas handle includes compulsory safety catches. Push on the handle and turn to reach the different positions.

2.2 Square tank (or round with thermostatic regulation) :

2.2.1 Identification of the orders

- 1 - Ignition
- 4 - Security solenoid valve order
- 5 - Regulation digital card



The gas handles consist on a security solenoid valve (4) and an electronic thermostat 30-120°C.

The solenoid valve is composed of the following signs:

● Stop

☀ Pilot light

▲ Full flow

The device has additionally: a draining tap (option on the round kettle) and a water alimentation.

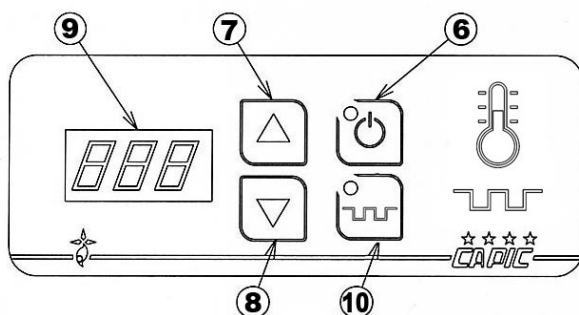
2.2.2 Ignition of the burner :

- Turn the handle of the security solenoid valve to put the sign ☀ pilot light in front of the landmark.
- Full press the handle during 10 to 15 seconds to be sure of the setting and maintain of the thermocouple. Push simultaneously on the pushbutton to ignite the pilot light.
- Release the pressure, check that the pilot light is still on and place the sign ▲ full flow of the handle front of the landmark.
- Select a temperature on the thermostat to start the heating (see 2.2.3).

2.2.3 Thermostatic regulation :

The device is equipped with an electronic thermostatic regulation. An electronic card on the front permits to set the temperature from 0 to 110°C. This card permits to associate or prefer a sequential regulation.

2.2.3.1 Identification of the orders :



Thermostat - Dispenser

- 6 - On/Off
- 7 - Incrementation
- 8 - Decrementation
- 9 - Display

2.2.3.2 Functioning in thermostatic mode :

This mode permits to quickly raise the temperature of a product until a deserved setpoint.

- Ignition of the card by a push on the button 6. The associated led switches on. The display indicates the maximal set point temperature (110°C).
- Thanks to the buttons 7 and 8 set the deserved temperature.
The heating starts automatically. By default, the sequential regulation is inactive.
- Pushing on the button 7 or 8 permits to display for a few second the real temperature.
- Stop the card pushing on the button 6. The display switches off.

2.2.3.3 Functioning in sequential mode:

This mode permits the control of the heating without temperature set point.

- Ignition of the card by a push on the button 6. The associated led switches on. The display indicates the maximal set point temperature
- With the button decrementation 8, reduce the temperature until that « OFF » appears on the display. The led associated to the button sequential regulation 10 switches on. The display indicates 100 (100 %).
- With the button sequential regulation 10, adjust the deserved heating percentage. Each push decreases the value of a 10%. The heating starts automatically (100, 90, 80, ..., 10, 0, 100...).

Example :

- Display 50: corresponds to a heating during a 50% of the time and a stop for the other 50 % on a cycle of 3'20".
- Display 100: corresponds to a continuous heating.

Stop the card pushing on the button 6. The display switches off.

2.2.3.4 Functioning in sequential thermostatic mode :

This mode permits to raise the temperature of a product until set point, by alternation of heating periods and stops in order to reduce the speed at which the temperature rises.

- Ignition of the card by a push on the button 6. The associated led switches on. The display indicates the maximal set point temperature
- With the buttons incrementation 7 and decrementation 8, set the deserved set point temperature.
- Push on the button sequential regulation 10, adjust the deserved heating percentage. Each push decreases the value of a 10%. Set the deserved heating percentage on the display. The heating is regulated about the setpoint temperature but is still subjected to a sequential regulation.
- Extinction of the card by pushing on button 6. The display turns off.

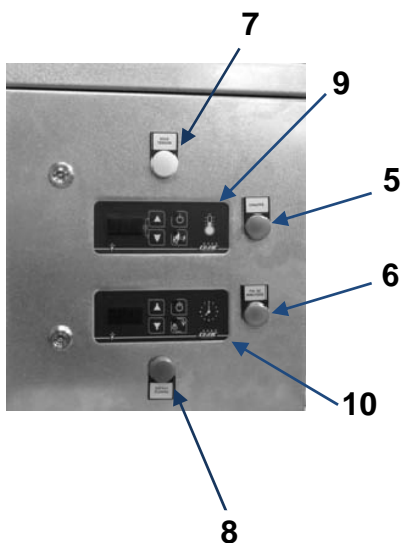
2.2.4 Extinction :

Of the burner: Extinction of the heating by pushing the button M/A of the electronic card. The display turns off.

Of the pilot light: Put the sign ● of the handle in front of the landmark.

2.3 Option wall box thermostatic regulation + timers :

2.3.1 Description of the orders :



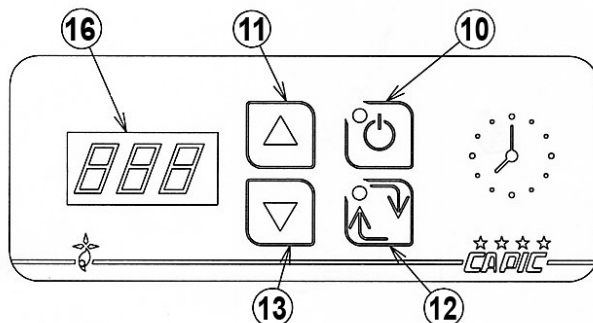
- 5 - Heating green pilot light
- 6 - Cooking timer green pilot light
- 7 - Ignition white pilot light
- 8 - light default: red flame
- 9 - Thermostatic regulation card
- 10 - Timer card

2.3.2 Functioning of the thermostatic regulation card:

See paragraph 2.2.3.

2.3.3 Functioning of the cooking timer card:

This card allows programming a cooking timer associated to an audible alarm at the end of the cooking. At the end of the timer, the heating stops.



TIMERS

- 10 - On / off
- 11 - Incrementation
- 12 - Timer launching
- 13 - Decrementation
- 16 - Display

For the ignition of the card, push on the button (10). The associated led lights up. The display (16) indicates the last programmed cooking timer value.

- Push on incrementation (11) and decrementation (12) buttons to choose the cooking time:
For example: 010 -> 10 minutes
1.10 -> 1 h 10 minutes

- Push on the button 12 to launch the timer.
The display indicates "CUI" and the countdown begins.
At the end of the countdown, the display flashes " - - - ". The heating stops and an audible alarm rings.

- Push on the button (12) to stop the alarm. The display indicates the last programmed time.
A second push on the button (12) launches again the countdown of the last programmed countdown.

- Push few seconds on the button (10) to stop the timer. The display turns off.

WARNING :

When the timer card stops, it activates the heating. It is imperative to stop all other cards to stop definitively the heating.

3 - MAINTENANCE

IMPORTANT RECOMMENDATIONS

Before any maintenance operations, switch off the device.

To keep all the performances of the device and to maintain a maximum hygiene, it is compulsory to carefully and regularly clean it. The cleaning should be principally done on the food areas, on the water inlets, on the burners and the discharge outlets of the waste gas. During the cleaning, do not use a water jet and a foam gun on the fragile parts of the cooking devices especially the control and power panels, the burners and around. The water seepage could damage the proper functioning of the device.

During the cleaning, do not use any chlorinated products (bleach, hydrochloric acid...) which could damage the covering panels, the tank, the hotplate and any components of the device.

During the floor cleaning, do not use hydrochloric acid or similar products of which the splashes are susceptible to cause corrosive attacks on the body of the devices.

The silicones joints (lever joint, window joint, door, inside the oven...) must be exclusively cleaned with soapy warm water. Any other cleaning products (acids, stainless steel cleaning products) are forbidden because they could cause an alteration of the flexibility and of the mechanical aspect of the silicone joint.

3.1 Body :

3.1.1 Air access :

The air intake inlets (griddles, openings) must stay free of any obstructions, dust, fat or others eventual deposits.

3.1.2 Discharge of the waste gas :

The evacuation cowls must stay free of any obstruction to avoid the risks of fire.

3.1.3 Body panels :

The qualities of the stainless steel body come from the metal components and from the finishing of the surface. A regular maintenance is necessary to keep its original state.

The main rule is to always scrub the body panels in the polishing direction and to avoid in any case the use of metallic wool and iron brush.

The normal cleaning should be done with soapy water (without bleach) and a sponge followed by rinsing with clear water and drying.

Generally do not use bleach products or products with acid. When cleaning the floor, do not use hydrochloric acid or similar products of which the splashes are likely to degrade the body panels.

CLEANING METHODS

CONDITIONS	PRODUCTS	IMPLEMENTATION
Medium dirt	Scouring powder without bleach	Wet the surfaces, scrub with a sponge, rinse with clear water then dry.
Dirt	Soapy water without bleach + a thin abrasive (painter powder, alumina powder).	As mentioned above. Insist on the persistent dirt with a soft brush.
Strong dirt	Product base of phosphoric acid + a thin abrasive. Depolluting cleaning (AD80 & DINOX 10).	Rub the dirt. Let it reacts few minutes. Rinse and dry. Scrub softly and let it react 20 minutes. Rinse and dry.

3.2 Tank :

The tank must be well cleaned and rinsed after each cooking in order to quit any corrosive deposit on the kettle.

To avoid any quick aluminum corrosion, the maintenance instructions must be strictly applied:

- **The equipment must be cleaned immediately after each use.**
- **Use cleaning agent with PH as neutral as possible (about 7) and warm water, then rinse and dry.**
- **The use of soda products, like detergent St Marc, is prohibited because of its highly corrosive power.**

Renovation of a tank blackened by water: Use the same detergent as used for renovation of molten aluminum mold following direction mentioned by the detergent manufacturer.

Rinse perfectly the tank after each cleaning.

3.3 Draining valve :

To open and close the draining valve, turn the handle. Using the key to accelerate the emptying of the tank is forbidden.

The essential parts of the valve are run in the factory; it should have neither scratches nor impacts. When the rotation will become hard, you should use specific oil. For this reason, the maintenance should be operated by a qualified kitchen technician.

3.4 Electric supply :

Any manutention on the electric circuits should be operated by a qualified cooking equipment technician. It is recommended to organize a preventive maintenance visit at least once a year.

4 - MAINTENANCE

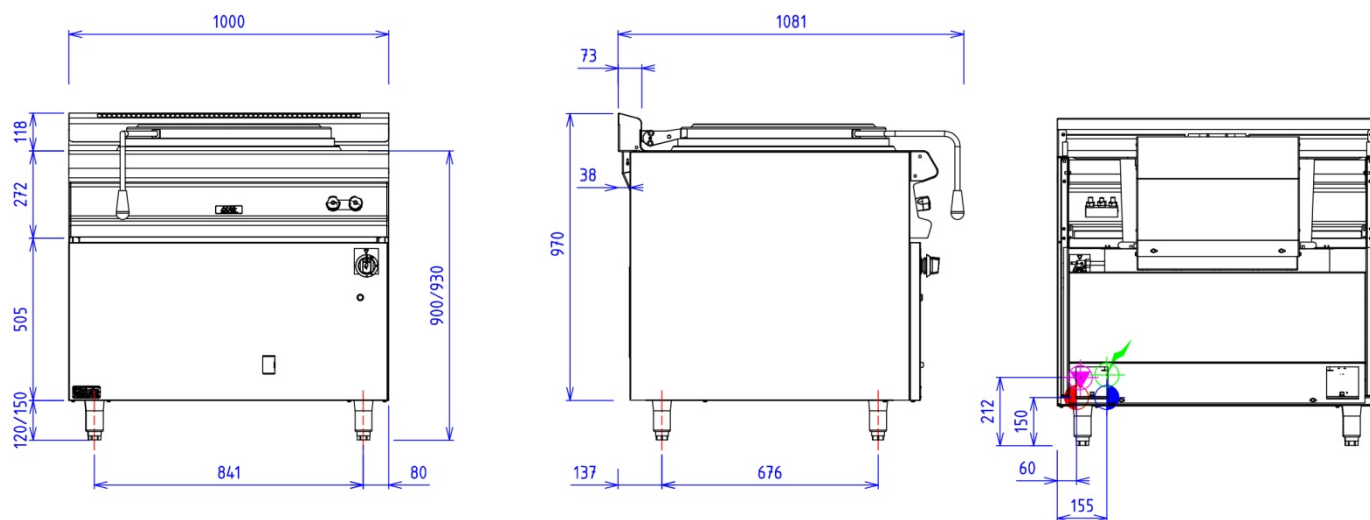
Warning :

Only a specialist of installation of professional kitchen equipment is qualified to carry out the maintenance operations, possible repairs, settings, location changes, etc.

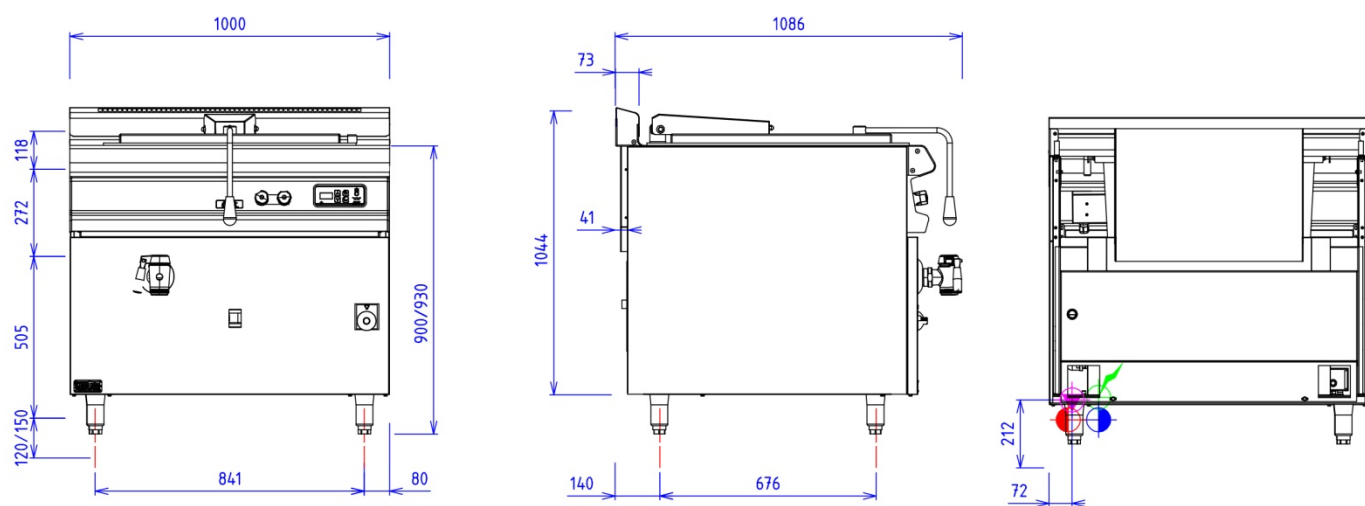
INSTALLER MANUAL

1 - RESERVATION

Kettle 90 and 130 L



Kettle 170 L



2 - TECHNICAL CHARACTERISTICS

2.1 Description :

2.1/1 Round kettle

The device is composed of:

- A cylindrical tank which bottom is directly heated by stainless steel ramp burners
- A stainless steel housing surrounding the tank conveying the combustion gases and insulated by ceramic fiber padding.
- A stainless steel body mounted on adjustable legs.
- A gas tap with security by thermocouple and 4 functioning positions.
- A pipework hot water and cold water for the filling of the tank.
- An electric ignition.

- **In option** : A draining tap with hinged handle.

For the wheeled units (in option) :

- Plan automatically a safe fastener and also a safety cable to maintain the unit fixed, stable and at level. Always use the breaks of the wheels to avoid possible risks during the utilization and possible brutal pulling of :
 - The gas piping
 - the electric circuits.
 - The water network.
- Plan a completely free service area.
- Do not move the unit when it is ignited. The hot oil, hot surfaces and containers falls could cause serious burns.
- Before moving the machine, wait for a complete cooling, remove all containers and carry out a drain of the tank if necessary.

2.1/2 Square kettle

The device is composed of:

- An aluminum square or rectangular tank which bottom is directly heated by stainless steel ramp burners.
- A stainless steel housing surrounding the tank conveying the combustion gases and insulated by ceramic fiber padding.
- A stainless steel body mounted on adjustable legs.
- A gas circuit with safety valve.
- A control panel with regulation electronic card.
- A draining tap with hinged handle.
- A pipework hot water and cold water for the filling of the tank.
- An electric ignition.

3 - INSTALLATION

3.1 Regulation :

THE MACHINE IS DEDICATED TO A PROFESSIONAL USE AND MUST BE MAINTAINED BY A QUALIFIED STAFF IN A WELL VENTILATED AREA.

Depending on the type of establishment and the kitchen design, wiring or gas installation and ventilation are subject to very specific safety standards, which vary from one region to another.

It is essential to become acquainted with the security administration of each state or country.

Any adaptation to another gas must be performed by a qualified installer and meet the regulations and standards of the country.

The clean air output required for the combustion is 2m³/h per kW of heat release rate.

3.2 Cleaning before use :

Before the first ignition of the device, the unit must be impeccably washed.

The body of each unit is protected by a film which guarantees its good condition. To remove this film, cut it at an angle, pull and peel it off on the entire surface. If necessary, remove the possible remaining glue with a solvent.

The tanks are cleaned after production. Dirt can remain, then rinse them carefully with soapy water and dry before making them ready for use. Before the first use, coat the inside walls of the tanks with lard to prevent them from oxidation and corrosion.

3.3 General implantation :

The equipment must be stable and placed on a perfectly horizontal area. It is mounted on height adjustable feet assembled by screwing or unscrewing a nozzle.

The service area of the equipment must be free and well lighted to facilitate the access to the control panel and to the working area.

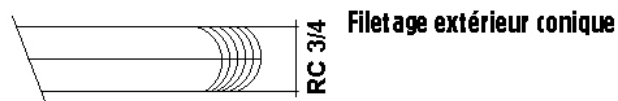
The area must be well ventilated with a high quality extraction system for the waste gas and steam. For wall-mounted equipment, the back wall of the premises must be built in incombustible material.

For the wheeled units (in option):

- Plan automatically a safe fastener and also a safety cable to maintain the unit fixed, stable and at level. Always use the breaks of the wheels to avoid possible risks during the utilization and possible brutal pulling of the gas piping, electric circuits and water network.
- Plan a completely free service area.
- Do not move the unit when it is ignited. The hot oil, hot surfaces and containers falls could cause serious burns.
- Before moving the machine, wait for a complete cooling, remove all containers and carry out a drain of the tank if necessary.

3.4 Gas connection:

- Connect the device to the gas supply line by the interposition of a sectioning element composed of :
 - Stops handle in the case of 2nd family natural gases G20 or G25.
 - Stops handle and an appropriated holder in the case of 3rd family gases, butane G30 and propane G31, which permits to separate the device from the rest of the installation.
- The gas supply line is created to ensure a minimum pressure drop. His diameter will be determinate function of his circuit (length and number of direction changes) and function of the total power of the device. We recommend reducing as much as possible pressure losses (bends, etc...).
- Gas connection pipe 20/27 situated on the back part of the device:



- Check that the settings of the equipment mentioned on the nameplate correspond correctly to the nature and the pressure of the gas distributed in the installation.
- The verification of gas alimentation pressure of the device can be done by the connection of a manometer (water column) to the pressure plug situated on the gas handle output. The measurement must be done when the device is full speed. It must be the same value as mentioned on the nameplate. (On the safety valve, there are 2 pressure plugs upstream and down).

3.5 Electric connection :

To be done for the round kettles and annex with electrical ignition, and for all the squared and rectangular kettles.

The power supply cable 3x1.5 mm² H07 (2 PH +T) must have a protective system upstream of the connection point. The tension value is 230 V mono.

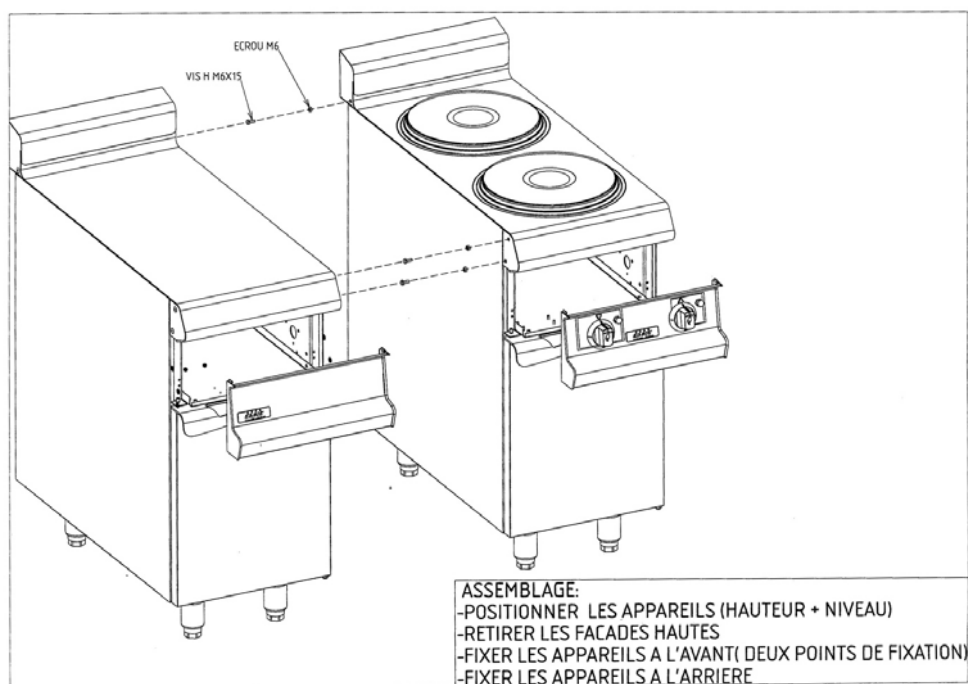
The terminal block is situated on the back part of the device in housing.

To connect the device, push in the power supply cable, plug the terminal and fit the housing. Connection of the device to the earth is obligatory.

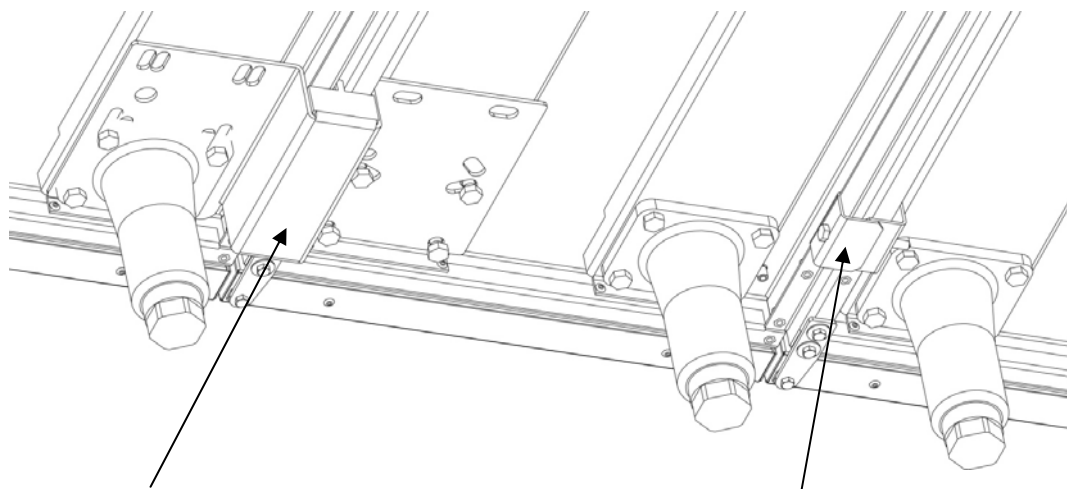
3.6 Water connection:

The connection is made by the back part of the device with 2 flexible cables 15/21. EC and EF are identified respectively by a red dot and blue dot.

3.7 Connection of the devices :



Bottom front part :



Connecting element (in option)

Possibility to remove the juxtaposed front stands and use the connection part to be placed instead of the stands.

Lower assembly

The connection is made on the bases : use the connecting elements and bolt H M6 x 60.

PART	SCREWS / ACCESSORIES	Qty Unit	Total Qty
HIGH FRONT	Bolt H M6 x 20	2	
FRONT BOTTOM	Connecting element	2	
	Bolt H M6 x 60	1	
HIGH BACK	Bolt H M6 x 15	1	

4 - ADAPTATION TO A DIFFERENT TYPE OF GAS

4.1 Technical datas : (Refer to gas technical information chart)

Adaptation of the device in case of changing to another type of gas:

- Change of the burner injectors.
- Change of the pilot light injectors.
- Setting of the primary air: change of the air shutters or setting of the cone of the mixer on the burners and open burner pilot light.
- Setting of the supply pressure.
- Setting of the reduced flow.

After adapting the device to another type of gas, the information of the new settings must be mentioned on the nameplate replacing the previous ones.

4.2 Round kettle :

4.2/1 Round kettle

4.2.1.1 Kettle 90 L (18,5 kW)

GAS	G20	G25	G30	G31
Pressure (mbar)	20	25	28 - 30	37
Flow	1,96 m3/h	2,27 m3/h	1,46 Kg/h	1,44 Kg/h
Ø injector 1/100 (mm)	320	320	215	215
Diaphragm	35	35	without	without
Ref. Inj. pilot light	56/42 A	56/42 A	0,25 P	0,25 P

4.2.1.2 Kettle130 L (20 kW)

GAS	G20	G25	G30	G31
Pressure (mbar)	20	25	28 - 30	37
Flow	2,12 m3/h	2,46 m3/h	1,58 Kg/h	1,54 Kg/h
Ø injector 1/100 (mm)	350	350	220	220
Diaphragm	35	35	without	35
Ref. Inj. pilot light	56/42 A	56/42 A	0,25 P	0,25 P

4.2/2 Square kettle

4.2.2.1 Kettle 170 L (25 kW)

GAS	G20	G25	G30	G31
Pressure (mbar)	20	25	28 - 30	37
Flow	2,65 m3/h	3,075 m3/h	1,975 Kg/h	1,925 Kg/h
Ø injector 1/100 (mm)	270	270	180	180
Diaphragm	27	27	without	without
Ref. Inj. pilot light	56/42 A	56/42 A	0,25 P	0,25 P

5 - MAINTENANCE

WARNING :

Only a specialist of installation of professional kitchen equipment is qualified to carry out the maintenance operations, possible repairs, settings, location changes, etc...

CAUTION :

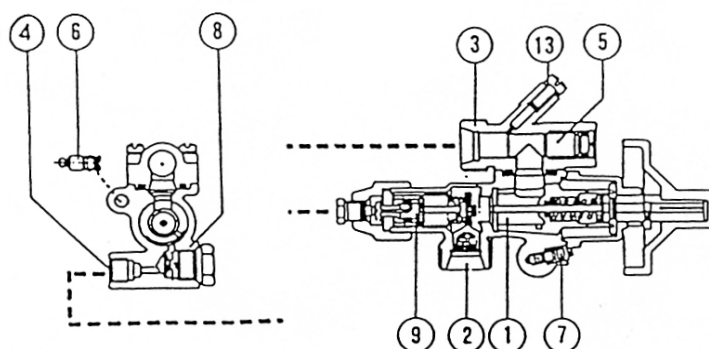
Before any maintenance operations, switch off the device.

It is important that you read and understand all the related safety information before the manipulation, given the weight of the plates.

5.1 Gas valve :

- 1 - Valve
- 2 - Gas inlet
- 3 - Main output
- 4 - Pilot light output
- 5 - Maximum regulation
- 6 - Minimum regulation
- 7 - Pilot light regulation

- 8 - Pilot light filter
- 9 - Magnetic plug
- 10 - Burner
- 11 - Pilot light
- 12 - Thermocouple
- 13 - Pressure plug



5.1.1 Low flow setting :

Check by visual examination in factory, by action on the screw rep **6** which remains sealed after setting. In case of modification of gas, the low flow can be changed by the installer by performing the following:

- To decrease the flow **6** turn clockwise.
- To increase the flow **6** turn counter clockwise.

Check by visual examination, making sure of the stability of the flame on the burner. For this purpose, proceed with various successive and quick switches with the handle from high flow to low flow positions. There must not have any extinction nor flashback flame even if the pressure is minimum on the network.

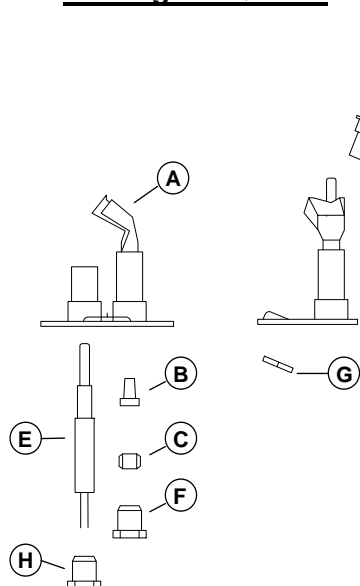
5.1.2 Greasing of the handle:

We recommend greasing the handle once a year as a minima and when the labourer becomes difficult:

- Put the 2 fixing screws of the handle axis bearing block and remove the turning handle ①.
- Grease with molykote 1102 ref. J051502 taking care not to block the gas inlet and outlet.
- Grease also the bearing block.
- Put back the turning handle, (be careful to the handle axis position); and put back the bearing block.

5.2 Pilot lights, thermocouples, spark plug :

Pilot light HQ 349A



- Spark plug (D) :

Disconnect the spark plug without breaking it. Loosen the nut (G) and replace the spark plug. Reverse the procedure to reinstall.

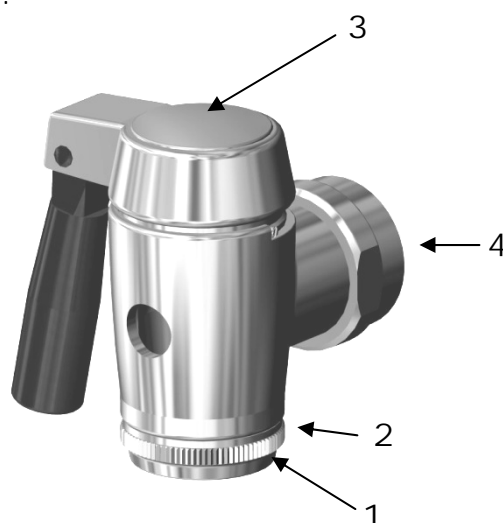
- Thermocouple (E) :

Loosen the connection (H) and replace the thermocouple. Reverse the procedure to reinstall.

- Pilot light injector :

See chapter 3.3. Make sure that the injector is not blocked.

5.3 Draining valve :



Maintenance :

- To perform the maintenance, be sure that the tank is empty.
- Order of dismantling: 1, 2 and 3.
- Unscrew 1 of 2 revolutions.
- Poke with your hand 1 in order to take off 3 from the tap.
- Unscrew totally 1.
- Remove 2 and 3.

Periodicity :

- When the device is dirty.
- Imperatively before a long shutdown.
- When the valve is clogged.
- When the labourer becomes difficult.
- Every time you think it is necessary.

Reassembling :

- Reassembling from 3, 2 to 1.
- Put grease on the conical part 3 in order to obtain a uniform coat of about 0.5 mm.

We recommend the use of alimentary oil with good heat resistance. (for e.g: Molycote 111).

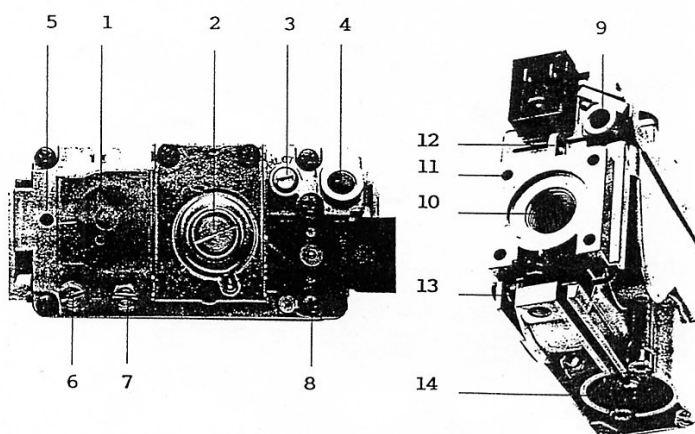
- Put 3 in 4.
- Grease the support surface of 2. Set up it and rescrew 1 on 3.
- Move 3 and tighten 1 with the hand to spread the grease and to adjust the flexibility of the valve.
- The valve is ready to be used.

Avoid shock, do not use metal parts. Well maintained, your drain valve will run on as you expect of it.

5.4 Gas safety valve « NOVA » :

The valve has a pressure regulator switched off in the factory and sealed.



- 1 - Control handle
- 2 - Pressure regulator
- 3 - Gas setting screw pilot light
- 4 - Thermocouple probe
- 5 - Predisposition to add any additional accessory
- 6 - Pressure tap inlet
- 7 - Pressure tap outlet
- 8 - Solenoid valve
- 9 - Pilot light outlet
- 10 - Principal gas outlet
- 11 - Holes (M5) for fixation of connections
- 12 - Additional fixation point of the valve
- 13 - Alternative position of the thermocouple connection
- 14 - Magnetic security tap.



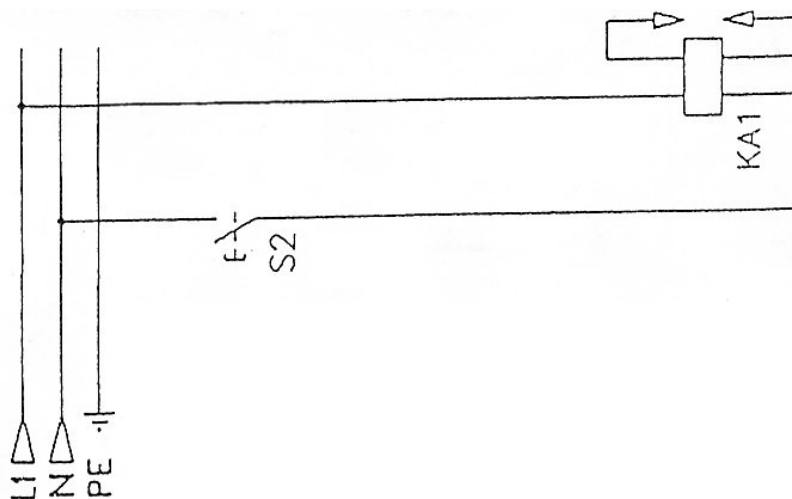
Connection of the thermocouple:

To connect the thermocouple to the gas valve, hand tightens the connector then plug an additional $\frac{3}{4}$ turn.

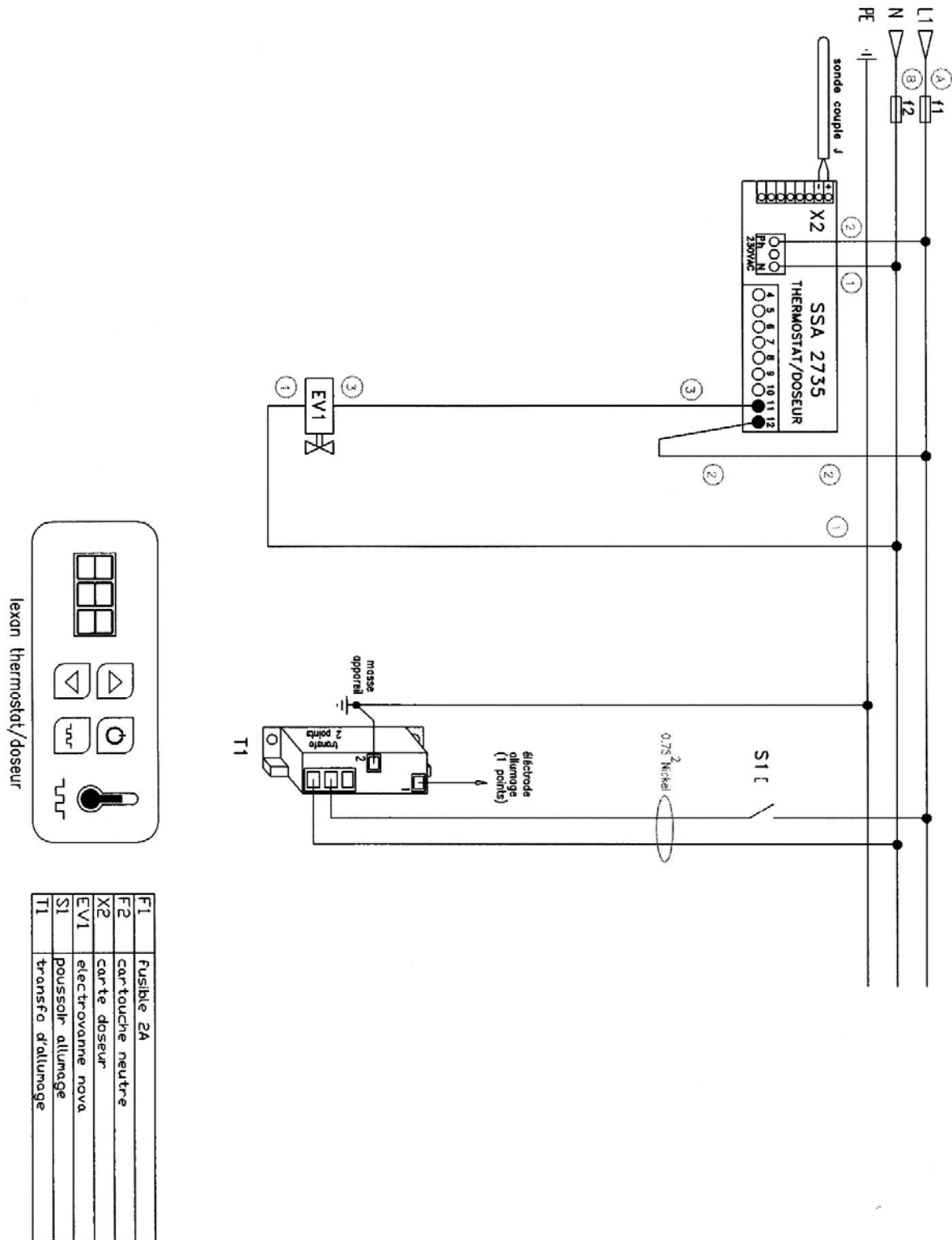
SPARE PARTS

PHOTO	CODE	DESIGNATION	RONDE		CARREE
			90 L	130 L	170 L
	E050505	Ignitor 2 points	●	●	●
	G200206	Burner ramp 704133 (P9)	●	●	
	G200207	Burner ramp 704133 (P7)			●
	G207529	Pilot light	●	●	●
	G207534	Ignition electrode	●	●	●
	G304040	Handle gas S22 1/2	●	●	
	G401005	Thermocouple	●	●	●
	G652232	Ignition switch Nova	●	●	●
	G653028	Gas safety valve	Option	Option	●
	SEQ104225M	Gas handle	●	●	
	Q451030	Draining valve	Option	Option	●
	Q452030	Mixing valve	●	●	●
	Q461019	Fix discharge element	●	●	●
	A504454	Plastron thermostat/dispenser	Option	Option	●
	E050539	Programmable card 2735	Option	Option	●
	E403532	Stainless steel TCJ PE room probe	Option	Option	●
	A504332	Timer face	Option	Option	
	I101009	Kettle front gasket	●	●	●

Electric ignition 230 V mono



WIRING DIAGRAMS



MARMITE CD CUVE ALUMINIUM GAZ

DATE: 30/10/14

DESSIN: RICHARD

SCHEMA: comm.

Indice: A



69, avenue des sports
21 de l'Hippodrome
29195 QUIMPER CEDEX 9
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Modifie par:
le:

WIRING DIAGRAMS

