

# GAS COOKING TABLE TOP

# *JuneX*



## MODELS

1PL006 – 2PL006 – 3PL006

1PL014 – 2PL014 – 3PL014

INSTALLATION,  
USE AND CARE  
MANUAL

*Our gas cooking table tops were designed by specialised technicians who combine, in each model, not only a series of features appropriate for the needs of the qualified professionals of professional cooking, but also features ensuring that they are economical, sturdy and safe.*

*So don't let foreign circumstances diminish the full satisfaction, which, we are certain, this appliance will give you. Do not allow any unauthorised personnel to attempt to adjust your gas cooking table top.*

*Regular checks mentioned in this manual must be strictly observed.*

*Maintenance must be performed by qualified personnel authorized by the manufacturer and when necessary to use only original parts.*

*Failure to meet these requirements may jeopardize the safety of the device.*

*Read the information contained in this manual carefully. Follow the instructions, and keep them in a safe place for future reference.*

*Whenever necessary, call the After Sales Assistance services or the technical services of the gas provider.*

## **1 – INSTALLATION**

These instructions are intended for the technicians of the qualified installing entities, so that the installation, adjustment and maintenance operations are performed correctly and in compliance with the current regulations.

The warranty is subjected to this condition. The activity of the entities qualified for this purpose is regulated by the official legislation of each country.

Before proceeding to the installation of the appliance, always consult the markings. These will provide you important additional information to ensure that the appliance is installed properly.

The manufacturer is not responsible for any damages caused by faulty installation or improper use of the stove.

Make sure the stove is prepared according to the characteristics of the place it will be installed.

We recall that all appliances installed in premises open to the public must follow the rules in force, namely:

- Safety rules in case of fire and panic in public places;
- Installation of equipment for the professional catering kitchen;
- Specific provisions applicable to public places (kitchens, restaurants, bar, etc.).

Before connecting, you must ensure that:

- All removable parts are in correct position, if any parts are disassembled, due to transportation, proceed with its adjustment.

This device is type A, so it is not necessary its connection to an outside exhaust conduit. However, the device must be installed under a cooker extractor to ensure complete removal of gases from the combustion.

## **LOCATION**

- The gas cooking table top must be installed in a well-ventilated place according to current regulations, and it's not designed for fitted kitchen.
- It must have sufficient ventilation to prevent the formation of unacceptable concentrations of products detrimental to health.
- The walls adjacent to the kitchen appliances must be able to bear increases in temperature of 65°C.
- This appliance must not be placed on or against surfaces made of inflammable or combustible material. It must be kept at a minimum distance of 300 mm from the walls.
- It is important to ensure that the cooker is in a levelled position to ensure its stability.
- **Before connecting the gas, the plastic film protecting the outer surface must be removed.**

## **GAS CONNECTION**

- Connect gas in compliance with current safety regulation. The appliances are prepared for connection according to Norms ISO-7 or ISO 228-1.
- The general installation of gas shall be provided with a gas shut-off valve (stopcock). It is advisable to have a gas shut-off valve for each appliance in order not to leave unused the entire installation in the event of failure of any of the equipment in service.
- After consulting the data plate, check that the cooker is being fed with the right type of gas and pressure.
- Ensure that there is no flame, near by, and also that all the gas valves controls are in the closed position.
- The gas collector has an outlet gas pressure, if necessary, measure the pressure of the gas as close as possible to the injectors.
- Once you have connected the gas on, check to ensure that all the connections are tight. To do this, use a solution of water and soap. **DO NOT USE A FLAME TO CHECK GAS LEAKS.**

## **OPERATING PRESSURES AND INJECTORS**

Gas	Pressure	Burner / Injectors (Ø mm)	
		2750	3400
G20 (Natural Gas)	20 mbar	115	125
G30 (Butane Gas)	28-30 mbar	85	93
G31 (Propane Gas)	37 mbar	85	93

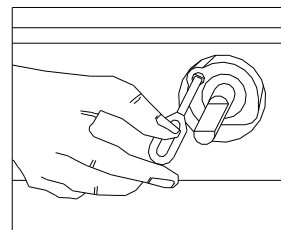
The power of the burners was determined on the basis of the net calorific value of the gas.

## **ADJUSTING MINIMUM FLOW**

This operation must be carried out jointly with the primary air regulation.

Light the burner, rotate the knob to the minimum flow position and watch the flame. If any adjustment is necessary, proceed as follows:

- Remove the knob and, using a screwdriver, rotate the regulator screw valve adjuster so that the flame is steady and activates the thermocouple;
- Check to see that when rotating the valve stem quickly and back and forth between the maximum and minimum flow position, the burner flame does not go out.



## **ADAPTING TO DIFFERENT TYPES OF GAS**

When converting from one type of gas to another, it is necessary to replace the burner injectors. Read the tables entitled “Operating Pressures and Injectors”.

To replace the injectors:

- Place the appliance upside down
- In the back side of the appliance, dismantle the plaque that fixes the burner
- Dismantle the burner
- Substitute the injector that fits the required type of gas
- Assemble the parts by doing the operations described above in reverse order
- Put the appliance in its working position.

**In any cases, always check the tightness of connections.**

**Proceed to regulate the primary air and the minimum as stated above.**

The replacement injectors for converting to another type of gas are supplied with the appliance.

The injectors come with a “WARNING” label, which should be used when the appliance is converted to another type of gas.

## **GAS COOKING TABLE TOPS CHARACTERISTICS**

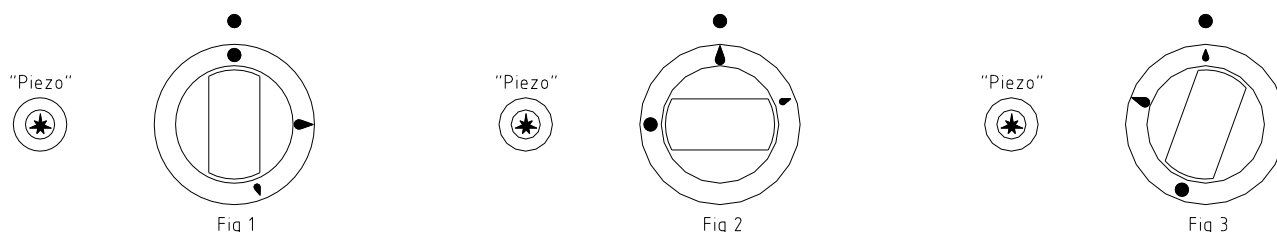
Mod.	Size			Burner		Consumption (kW)	Consumption Total				Plate (mm)
	H. (mm)	W. (mm)	D. (mm)	2750	3400		G30 (kg/h)	G31 (kg/h)	G20 (m <sup>3</sup> /h)	G25 (m <sup>3</sup> /h)	
1PL006	260	425	480	-	1	3,40	0,268	0,264	0,360	0,418	6
2PL006	260	625	480	2	-	5,50	0,434	0,426	0,582	0,676	6
3PL006	260	825	480	3	-	8,25	0,651	0,639	0,873	1,014	6
1PL014	305	425	480	-	1	3,40	0,268	0,264	0,360	0,418	14
2PL014	305	625	480	-	2	6,80	0,536	0,528	0,720	0,836	14
3PL014	305	825	480	-	3	10,20	0,804	0,792	1,080	1,254	14

## **2 – USE**

***Before starting with the appliance, remove the anti-rust protection. It is advisable it's cleaning with a soft kitchen detergent.***

***Before lighting up the grill, remove all fat residues, in order to avoid any beginning off fire.***

The knobs are used to control the burner valves. They are equipped with a double safety system. One to prevent incorrect rotation and the other, using a thermo-electric valve, to shut off gas to the burner whenever is accidentally extinguished.



In order to light the burner, proceed as follows:

- Push the knob against the appliance and then turn it left to the maximum flow position. (Fig 2);
- Then, while pushing the knob in, press the electronic ignition button (Piezo), located near the respective knob, until the burner lights. After ensuring that the burner is lit, wait 10 to 15 seconds and release the knob.
- After releasing the knob the burner must remain lit. (Confirm it by looking through the hole in the front panel). If not repeat the operation.
- To put the burner in minimum flow rotate the knob completely to the left (Fig 3);
- To turn the burner off, rotate the respective knob, clockwise, until the position of closed (Fig 1).

### **PRACTICAL ADVICE**

- Before using the appliance for the first time, it is advisable to let it hot up for approximately 15 minutes at the maximum temperature.
- When to light the burner, this must function in its maximum flow. Depending on the type of food and practice acquired, you will soon find the ideal position.
- The front panel has one, two or three holes for the manual lighting of the burners. To light a burner manually you must proceed as following:
  - Light a match or other similar device;
  - Turn the respective knob to the maximum flow position;
  - With the knob pressed light the burner through the hole;
  - After verifying that the burner is lit wait 10 to 15 seconds and release the knob. If not repeat the operation.
- The cleaning and/or the handling of the tray container during the operation of the appliance must only be made by holding the tray container holders.
- Avoid the contact of the stainless steel with salt or salty ingredients. If it happens clean it with a damp cloth.

- If the appliance is expected to be inactive for a long period of time, clean it well, dry it and protect it with a vaseline spray or similar product.
- It is recommended to clean the appliance in accordance with these instructions. If not, the performance and durability of the appliance may be put in jeopardy.

## **PRECAUTIONS**

- **The main causes of deterioration and corrosion of stainless steel:**
  - The use of detergents or acids, especially with chlorine, for example, bleaches.
  - The stagnation caused by deposits of iron oxide that dissolves in water and deposited on the components, especially when the devices are not used for a long period of time.
  - The use of steel wool to remove stubborn dirt.
  - The deposition and concentration of substances containing acidic components such as vinegar, lemon juice or salt.
  - Cleaning products with more aggressive characteristics should not even be used to clean the floor of the equipments, because the fumes that emanate can be housed in stainless steel surfaces and contribute to its deterioration
- **Have the condition of the gas conduits checked regularly.**
- **At night or when the cooker is not used for long periods of time, close the gas line shut-off valves.**
- **If you notice the characteristic smell of not burnt gas:**
  - DO NOT LIGHT A MATCH, or touch any electrical switch;
  - Immediately close the RANGE GAS SHUT-OFF VALVE;
  - Open the windows and call your gas supplier.
- **Removal of old appliances:**
  - These devices are made of recyclable materials and contain no hazardous or toxic substances. Non-household waste. Make sure the old appliances are disposed in full compliance with current local regulations which were being used.

## **3 – MAINTENANCE**

- Before performing any cleaning or maintenance operation, the appliance's gas shut-off valve should be closed.
- **Stainless steel items:** - Should be cleaned with water and dry with a soft cloth. If some stains resist, you should use a mild detergent or hot vinegar. Whenever necessary, use the right products to clean stainless steel. (After each use).
- Never clean of the appliance with water spurts or any other cleaning liquid.
- Cleaning the inside of the cookers must be done very carefully to avoid damaging the safety devices. All components must be well dried. (Weekly).

- Every two weeks, do a general cleaning to remove grease and other stains accumulated during cooking. Do not intervene in the gas circuit components. This work must be performed by a certified technician.
- Never use scouring powder, scouring pads, hydrochloric acid or any other aggressive product. Never use toxic or flammable environment enemies.
- We suggest a comprehensive revision of the unit annually by authorized personnel that should check the general operation of the device, the lubricating of the gas valves, and the leakage of the gas circuit.
- Lubricate the gas valves with a special lubricant (not soluble in the hydrocarbon, and special gas valves, for example STABURAGS KLUBER N32, or Molycote 1102, resistant to a temperature of 150 ° C. Make sure that excess lubricant does not obstruct the exit of gas. After this operation, always check the gas tightness of the circuit.
- The gas supply pipe to the unit must comply with legal / regulatory requirements and must be examined and replaced if necessary

### **PARTS, WHICH MAY NEED TO BE REPLACED DURING THE LIFE OF THE APPLIANCE:**

- Burners
- Gas flow control devices (Valves)
- Flame detection devices (Thermocouples)
- Knobs
- Ignition devices

### **AFTER SALES SERVICE**

This appliance was tested and fine-tuned by specialised personnel before leaving the factory.

Any repairs or adjustments, which prove necessary, must be done with the utmost care and attention.

You should therefore always consult the dealer who sold/installed the appliance, specifying the type of problem and appliance model.

When replacing components, use original parts only. Assembly instructions may be obtained and spare parts purchased at the After Sales service department.

### **PACKING**

Packing materials should be separated and placed in appropriate recycling containers. Must be disposed of in accordance with the regulations in force.

Carefully follow the rules of environmental protection.



