

GMC 525 MODULE UNIT

Description	EXTEND CONCEPT
GMC0084	Module 525



Installer's Instructions

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MANUAL: EN - GMC 525 OPEN BURNERS + CUPBOARD GN1/1

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SUMMARY

INSTALLER'S INSTRUCTIONS	1
1. INSTALLATION	3
1.1. GENERAL POINTS	3
1.2. HANDLING	3
1.3. INSTALLATION	3
1.4. DATA PLATE	4
2. GAS CONNECTIONS	4
2.1. CHECKS BEFORE CONNECTION	4
2.2. CONNECTING THE APPLIANCE TO THE GAS MAINS	5
2.3. CHECKS AFTER CONNECTION	5
2.4. CHECKING THE PRESSURE SUPPLY	5
3. CONVERSION TO OTHER TYPES OF GAS	6
3.1. CHANGING THE INJECTORS AND ADJUSTING THE AIR	6
3.2. GAS ADJUSTMENT CHARTS	7
3.3. ADJUSTING THE SLOW-DOWN POSITION OF OPEN BURNERS	7
4. POWER CONNECTION	8
4.1. CHECKS BEFORE CONNECTION	8
4.2. CONNECTING THE APPLIANCE TO THE ELECTRIC NETWORK	8
4.3. CHECKS AFTER CONNECTION	9
4.4. ADAPTING THE APPLIANCE TO THE VARIOUS ELECTRICAL SUPPLY VOLTAGES	9
5. CONNECTING THE WATER TANK	9
5.1. CHECKS BEFORE CONNECTION	9
5.2. CONNECTING THE APPLIANCE TO THE WATER SUPPLY SYSTEM	9
5.3. CHECKS AFTER CONNECTION	10
6. WIRING DIAGRAMS	ERREUR ! SIGNET NON DEFINI.
7. BASIC SPARE PARTS LIST	12
8. SERVICING	13
8.1. HOT CUPBOARD: CHANGING THE HEATING ELEMENT	13

1. INSTALLATION

1.1. General points

Installation must be undertaken in compliance with the following instructions and with local codes and bylaws. Ensure you have a suitable and sufficient risk assessment in place.

This appliance is of A-type and shall not be connected to a flue gas pipe.

The user's manual must be given to the user after installation.

1.2. Handling

It is imperative to leave the appliance on its wooden pallet for handling on site until the final installation.

Unpack and check the appliance for damage upon receipt.

In case of damage, mark delivery note accordingly and immediately (within 48 hours) notify the carrier by registered mail with acknowledgement of receipt. Notify your seller.

1.3. Installation

All local fire regulations must be adhered to.

The appliance must be installed under a suitable mechanical extraction hood.

If the apparatus is to be installed against a wall or partition, near a piece of furniture or decorative borders, it is recommended that these are made of fireproof material.

If this is not the case, they must be protected by an approved fireproof, insulating material.

If in doubt of fireproof construction of adjacent walls, distance to combustible material shall be no less than 10 cm.

Remove all plastic protection.

Install the appliance in the kitchen.

Warning



Fixed appliance:

- Check that the masonry plinth is well horizontally leveled.
- Adjust height to level the unit to a horizontal working plan of 900 mm.
- Remove the plinth (fixed with 2 screws) - see Gas Connections § 2.2 – Fig. B (5).

**Any technical action on an appliance must be undertaken by a qualified technician.
The appliance will have to be isolated from the electrical supply for the duration of the work.**

When the appliance is ready for use, ensure the users know how to use it properly.
(Please see the user's manual).

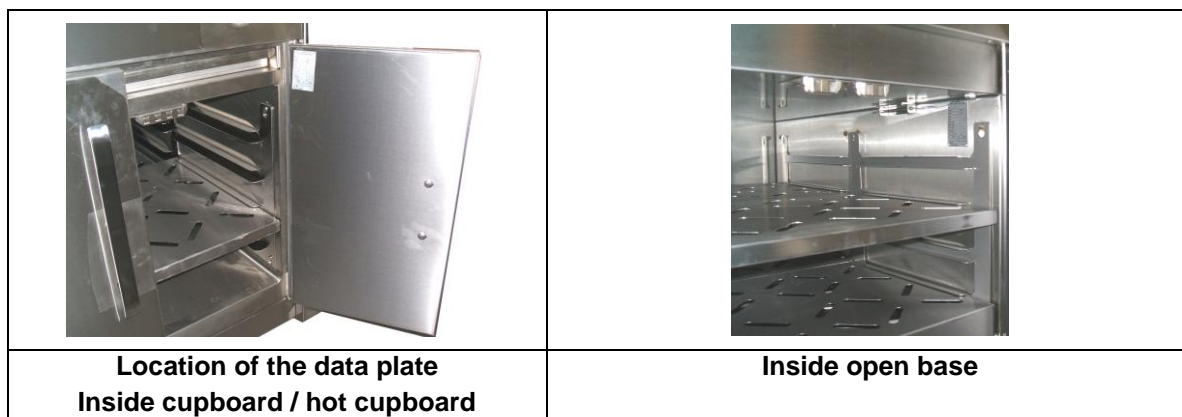
Warranty: The warranty is mentioned in our conditions of sale.

This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.

1.4. **Data plate**

Each appliance has its own data plate. Transfer all the information written on the data plate to the part of the user's manual reserved for it.

This will ease the communication between you and your client for better service.



2. **GAS CONNECTIONS**

Warnings

- **Fixed appliance:**
Connect the appliance to the gas mains using 1/2" NPT pipe and connections. Install a suitable shutoff valve (or valve + pressure regulator) in the supply line, allowing the unit to be isolated from the rest of the cooking range.

2.1. **Checks before connection**

Check that:

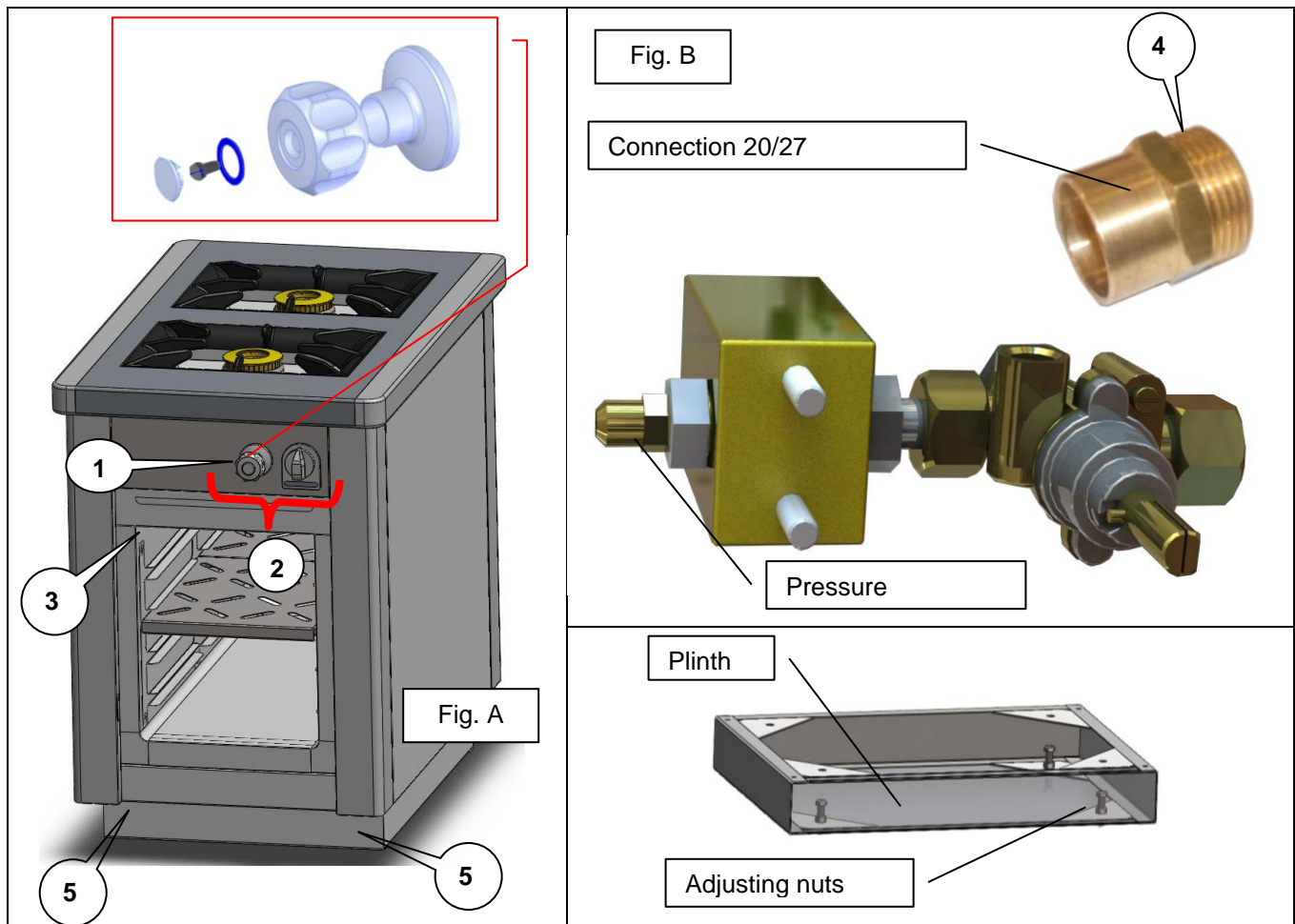
- The mains should be free of obstructions, and clean.
- Ensure that the gas supply pipe is of the correct size for minimum pressure drop according to length, elbows, and total unit capacity.
- The appliance requires a fresh air input of 2m³/h/kW.
(See chart below).
- The type of gas used: Ensure that the appliance is set for the type of gas supplied (nature/pressure); see data plate on the appliance and label on the gas connection.

CHART			
Code	Appliance	Power (kW)	Fresh air input required (m³/h/kW)
GMC0084	Module 525	16 kW	32 kW

2.2. Connecting the appliance to the gas mains

- Remove the control knobs (2) fixed with screws,
- Remove the water tap (1),
- Unscrew the 2 screws (3),
- Pull the bottom of the panel up and out,
- Connect to connection 20/27 (4) located in the technical space.

Note: the technical space is behind the control panel.



2.3. Checks after connection

- The water system is well watertight,
- Supply pressure of the appliance in working state,
- The colour of the flame (blue),
- The slow-down position (see § 3.4.),
- The good working state of the appliance and its safety devices.

2.4. Checking the pressure supply

Taking the pressure:

- Remove the control knobs,
- Remove the control panel,
- Connect the manometer on the pressure tap located on the burner ramp,
- Switch ON appliance to maximum setting,
- Then check your figures (see § 3 “Gas Adjustments”).

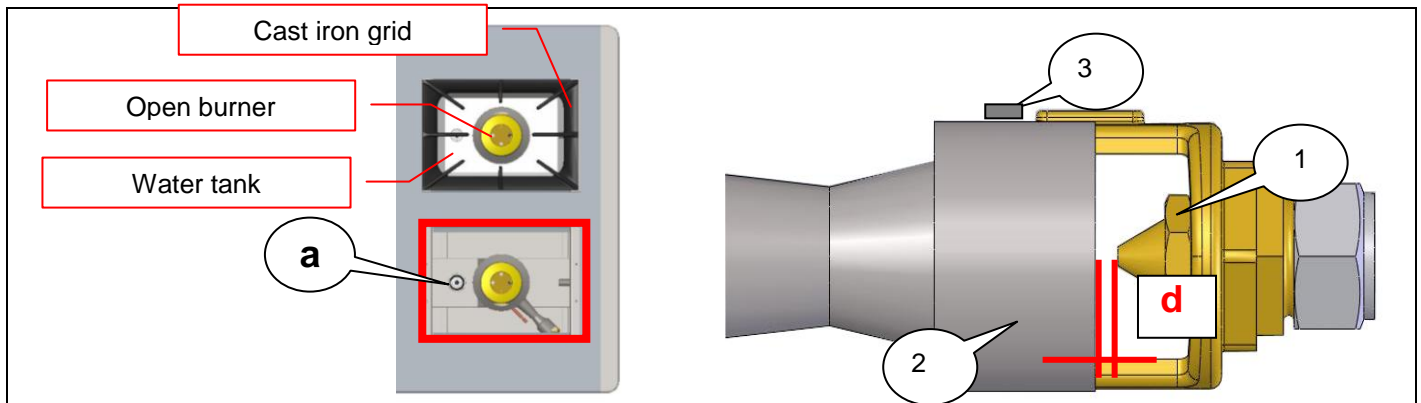
Note: All the appliances connected to the same gas supply should be in working state while taking the pressure supply.

3. CONVERSION TO OTHER TYPES OF GAS

Change of gas upon installation: After having replaced the injectors, ensure of the watertightness of the connection between the injector and its support.

3.1. Changing the injectors and adjusting the air

See charts § 3.3. according to the type of burners.



- **GMC open burners**

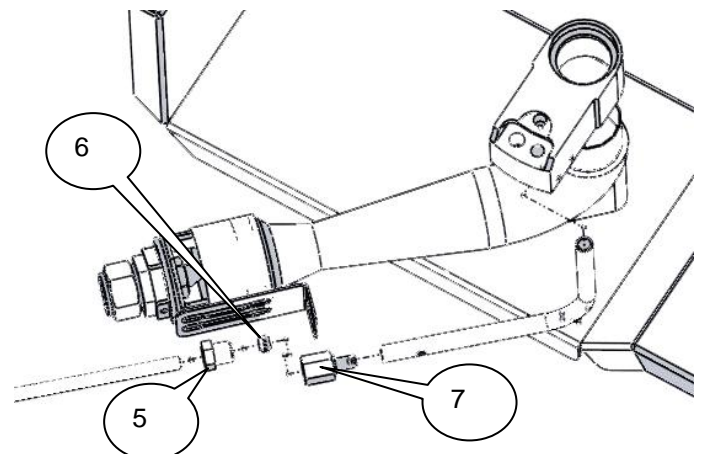
- Remove the cast iron grid and burner (cap, body, water tank, etc.),
- Unlock the air ring (2), nut (3)/ring,
- Change the injector (1) (ring spanner 17 mm) - (see chart § 3.3.),
- Adjust distance "d", lock (nut/ring) and seal when adjustment is done.

Note: Refit in order all the parts and put back in place the sluice gate (a).

- **GMC injector & pilot light Open burners**

- Unscrew the nut (5),
- Change the injector (7) (ring spanner 12mm) - (see chart § 3.3.),
- Refit in reverse order all the parts: injector (7), olive (6) and nut (5).

- **Open burner pilot light**



3.2. Gas adjustment charts

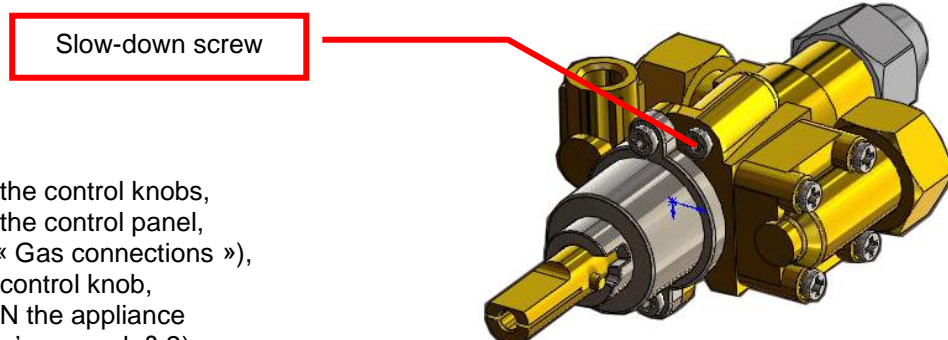
Open burner Ø110mm				Chart
Air	Gas type & operating pressure	Mark engraved on the injector	Air adjustment d (mm)*2	Nominal calorific output (kW)*1
1	G20: Pn = 20 mbar	230	3	10
2	G 25: Pn = 20 mbar			
3	G 25: Pn = 25 mbar			
4	G 30: Pn = 29 mbar	135	Max	
5	G 30 : Pn = 50 mbar			
6	G 31: Pn = 37 mbar			
7	G 31: Pn = 50 mbar			

- 1 - Measured power over lower calorific power of the gas (HI) for one open burner.
- 2 - Regulation of air according to diagram 1.

Pilot light		Chart	Open burners	Open burners
Air	Gas type & operating pressure	Mark engraved on the injector	Air adjustment	
1	G20: Pn = 20 mbar	35	none	none
2	G 25: Pn = 20 mbar			
3	G 25: Pn = 25 mbar			
4	G 30: Pn = 29 mbar	20	none	
5	G 30: Pn = 50 mbar			
6	G 31: Pn = 37 mbar			
7	G 31: Pn = 50 mbar			

3.3. Adjusting the slow-down position of open burners

Note: The burner must remain alight when changing from maximum output to minimum output.



- Remove the control knobs,
- Remove the control panel, (See § 2.2. « Gas connections »),
- Refit the control knob,
- Switch ON the appliance (See the user's manual, § 2).
- Set control knob to the slow-down position.
- Adjust the slow-down screw,
- To increase the slow-down, turn counter clockwise.

4. POWER CONNECTION



Warning

The appliance must be earth wired.
It is dangerous to connect the appliance unless it is earthed.
We cannot be held responsible for accidents due to non existent or incorrect earth link connection.

Fixed appliance:

Check that the electric network is equipped with all-pole circuit breakers having a cross section of 3.5 mm at least. All electrical equipment must be in compliance with the standard EN 60335-1.

WARNING:

Use a standardized cable (245 IEC 57 or 245 IEC 66) or other approved cable with the same characteristics.

All these operations are carried out when the apparatus
is switched off, and cold.

4.1. Checks before connection

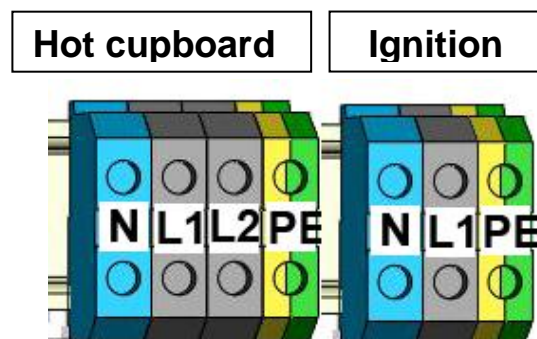
- The electrical voltage of the supply is compatible with the voltage of the apparatus (see data plate and § 5).
- The cable is fixed properly,
- The connections are tight enough,
- The section of the cable is of correct size according to the voltage of the apparatus.

4.2. Connecting the appliance to the electric network

Electric ignition:

- Unscrew the front control panel to access the connection box (see § 2.2., "Gas connection", fig. A),
- Thread cable through the terminal box (fixed with 2 screws),
- Connect cable to the terminals, and follow the information written on the terminal box.
- Before reassembling the parts, check the electrical equipment is properly insulated (cable).

Note: The ignition push buttons and indicators should remain in place.



4.3. **Checks after connection**

- The appliance is earth wired (see the warnings above),
- The electric equipment is well isolated from the rest of the equipment,
- The appliance is in good working order (ignition, thermostat, etc.).

STARTING UP: See the User's Manual

4.4. **Adapting the appliance to the various electrical supply voltages**

<i>Voltages available</i>		⇨			
<i>Various voltages</i>		⇩	1~230V + E	3~230V + E	3~400V + E
	Wiring diagrams #		S = standard coupling		
Hot cupboard	TR0038		S	A	A
Electric ignition	TR0087		S	A	A
A → Coupling possible B → Please consult Charvet C → Coupling impossible D → No voltage available					

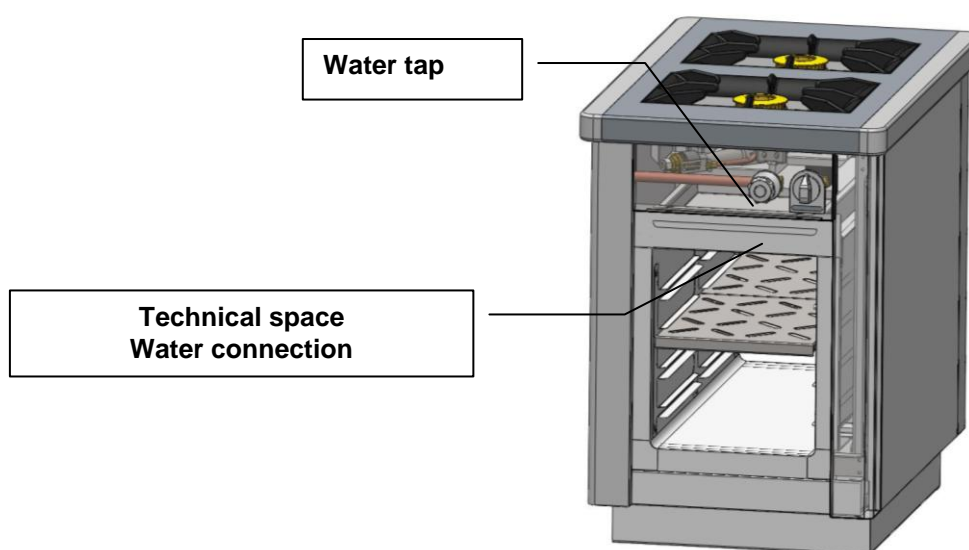
5. **CONNECTING THE WATER TANK**

5.1. **Checks before connection**

- Purge the supply water pipe and clean the filter,
- Check that both siphon and waste pipe are free of obstructions.

5.2. **Connecting the appliance to the water supply system**

- Remove the control panel (See § 2.2. "Gas connection", fig. A),
- Connect the water supply pipe to the connection 15/21 of the water tap.

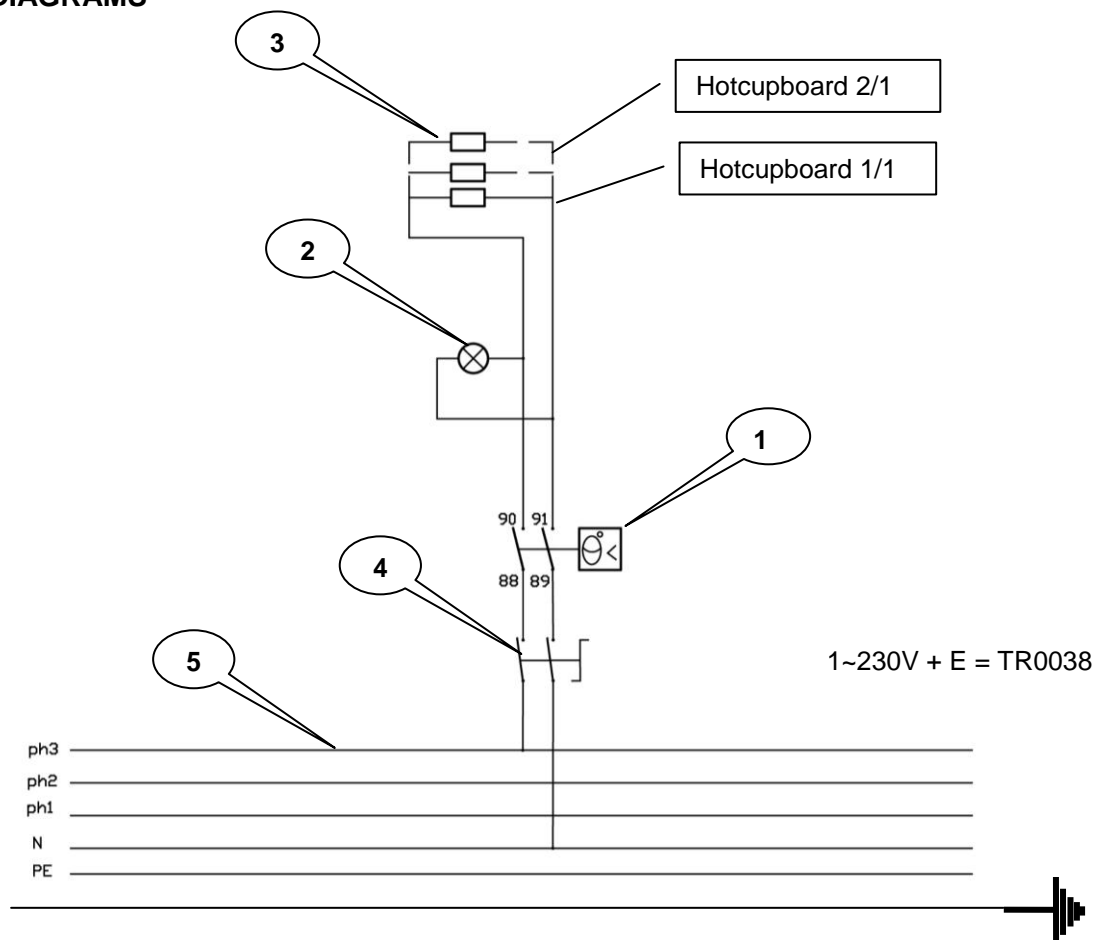


5.3. **Checks after connection**

- The water system is well watertight,
- The water circuit is in good working state,

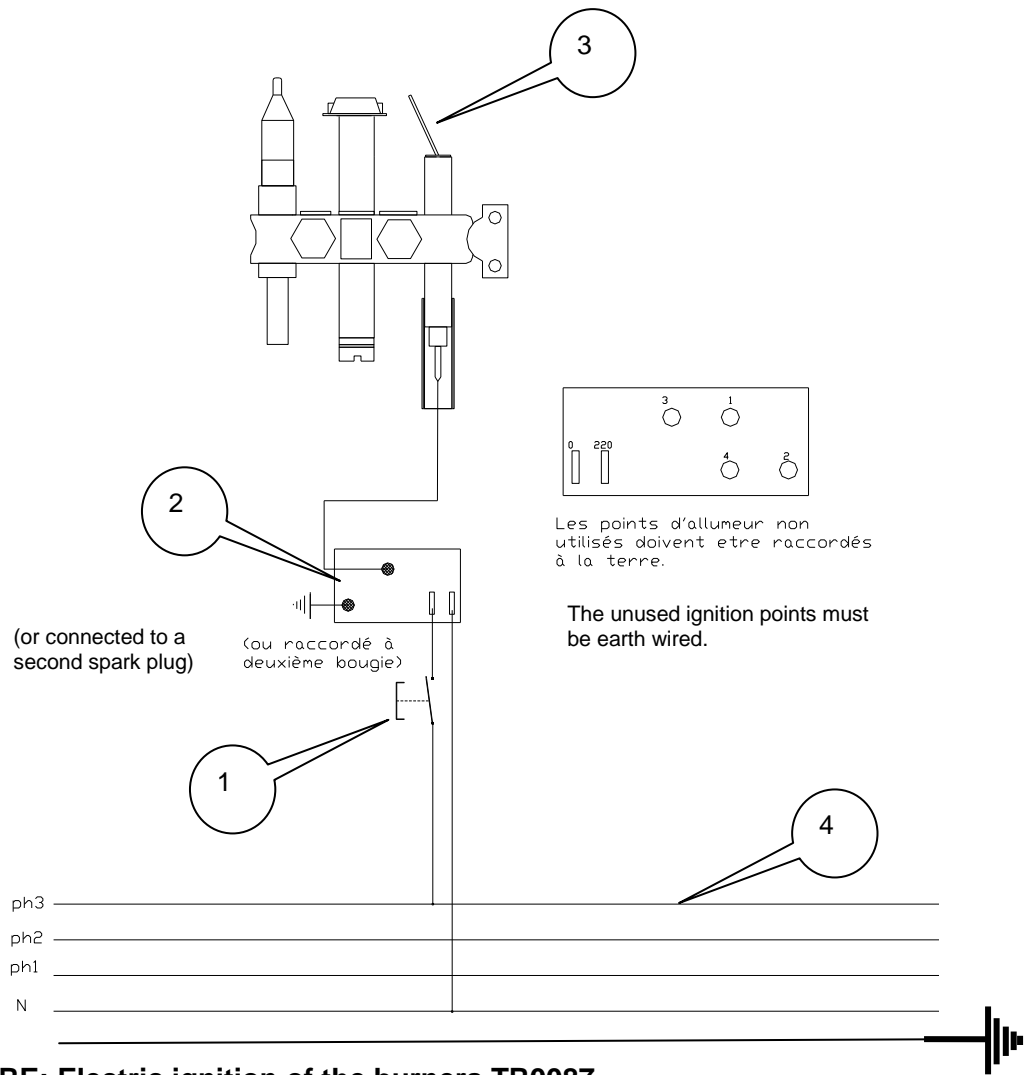
Set the water flow to obtain a regular and low flow when the water tap is fully opened. This can be done by reducing the flow at the water connection of the appliance.

5. **WIRING DIAGRAMS**



Nomenclature: Hot cupboard – single phase 230 V

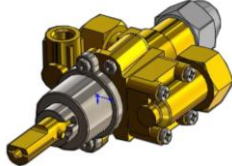











Marks	Code	Description	Quantity
01	ELE0304	Regulation thermostat	1
02	ELE0434	230V heating indicator	1
03	ELE0231	Heating element 230V 600W	2
04	02104A	Switch	1
05	02466A	Terminal	3
05	03575A	Earth terminal Vicking	1



NOMENCLATURE: Electric ignition of the burners TR0087

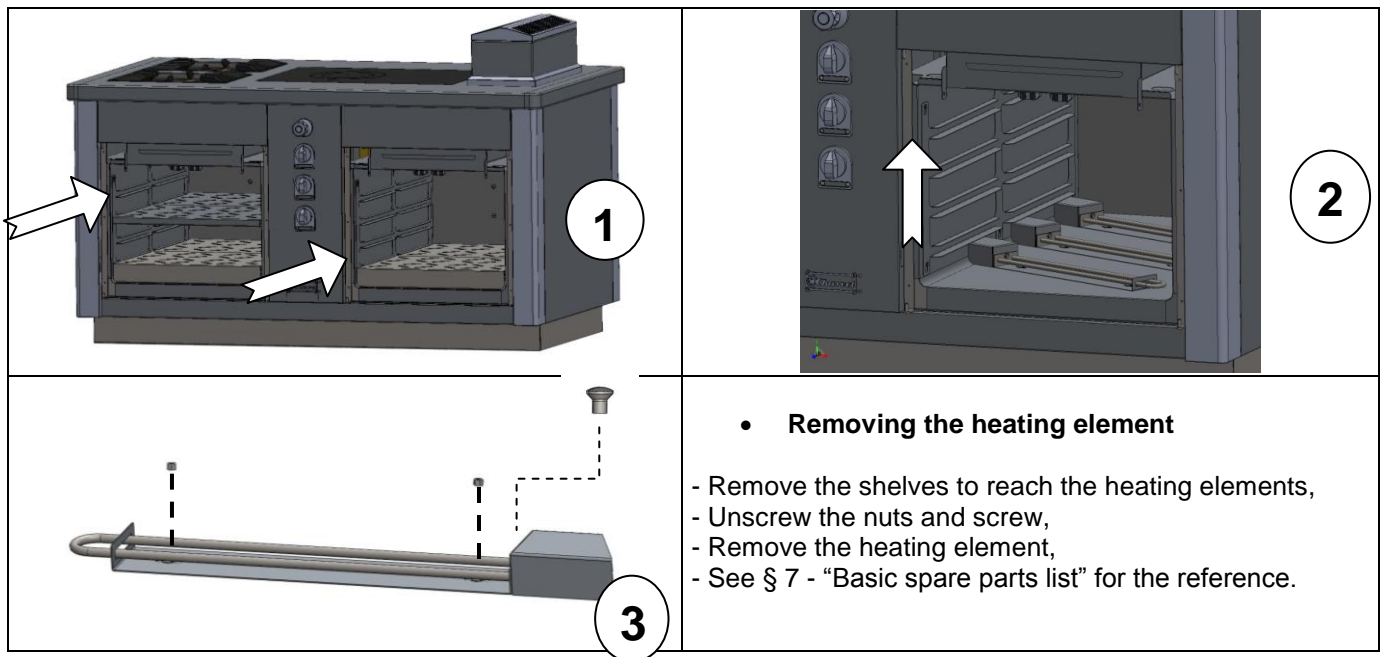
Mark	Code	Description	Quantity
01	ELE0018	Electric ignition push button	1
02	GAZ0002	2-point or 4-point ignitor	1
03	07010A	Spark plug	1
04	02466A	Terminal	3
04	03575A	Earth terminal Vicking	1

7. BASIC SPARE PARTS LIST

Description / Code	Photograph	Description / Code	Photograph
Gas tap 08094A		Orange indicator ELE0434 Red indicator Ele0435	
Gas injector Open burners G20/G25 Ø 2.30 natural 06984A G31 Ø 1.35 propane 07146A		Hot cupboard heating element 230V ELE0231	
Pilot light injector Open burners G30 - G31 Ø 0.20 Propane 06988A G20/G25 06989A Ø 0.35 natural		Hot cupboard thermostat ELE0304	
<u>Burner 10 kW</u> Burner cap 08067A Flame ring 07822A Burner body 07449A Safety device 08097A		Push button for ignition 08865A	
Thermocouple 00290A		4-point igniter 230V GAZ0002	
Switch 02104A		Electrode 07010A	

8. SERVICING

8.1. Hot cupboard: changing the heating element



MODULE GMC 525

Description	EXTEND CONCEPT
GMC0084	Module 525



USER'S INSTRUCTIONS

CHARVET

F-38850 – CHARAVINES
Tel.: 33 (0) 476 066 422
Fax: 33 (0) 476 557 875
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Email: sav@charvet-sa.fr



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SUMMARY

USER'S INSTRUCTIONS	1
1. INTRODUCTION.....	3
2. PRIOR TO STARTING UP.....	3
3. STARTING UP	3
3.1. OPEN BURNERS.....	3
3.2. ELECTRIC HOT CUPBOARD	4
3.3. HOW TO USE THE WATER TANK WITH THE OPEN BURNERS?	4
4. SWITCHING OFF.....	5
5. MAINTENANCE.....	5
5.1. CLEANING THE STAINLESS STEEL SURFACES	5
5.2. ELECTRIC HOT CUPBOARD	5
6. POSSIBLE CAUSES OF BREAKDOWN.....	6

1. INTRODUCTION

- A) Our equipment is for professional use only and must be used by qualified staff.
- B) The equipment must be installed in compliance with local codes and bylaws. It must be installed in a kitchen equipped with an adequately sized mechanical extraction system.
- C) Appliances may be installed side by side or against walls of non combustible material. Distance to combustible material shall be no less than 10 cm.
- D) It is imperative to call for a qualified engineer for all new installations or modifications of existing equipment.
- E) **WARRANTY:** *The warranty is mentioned in our conditions of sale. Only a qualified engineer certifies the validity of the warranty. This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.*

2. PRIOR TO STARTING UP

- a) Prior to starting up, it is advisable to clean the appliance in order to eliminate all dust and impurities that have accumulated during storage.
- b) Remove all plastic protection that wraps the stainless steel panels.
- c) Make sure that all controls are in good working condition before turning the gas on.

3. STARTING UP

General points: Each burner is equipped with a safety thermocouple and a pilot light.

3.1. Open burners

- **Ignition setting**

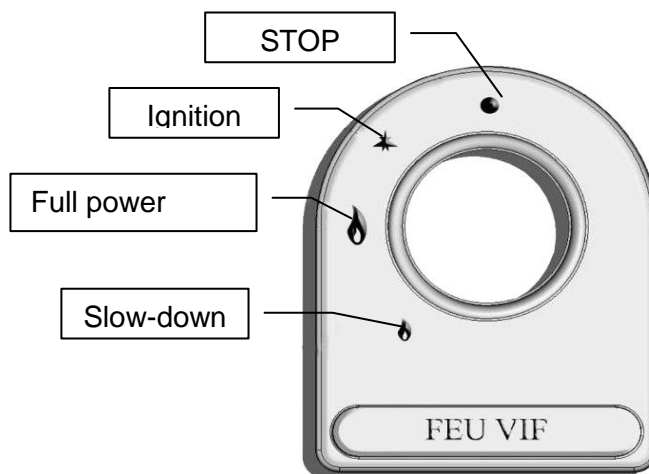
- Push and turn control knob counter-clockwise to the ignition symbol.
- Keep pushing thoroughly. At the same time, press the push button and wait for about 20 seconds before releasing it.
- If the pilot light blows out, try again and keep pressing control knob a bit longer.

- **Full power setting**

- To ignite the burner, keep turning control knob counter-clockwise to the full power symbol.

- **Low output setting**

- Push and turn control knob counter-clockwise to the low output symbol.



3.2. **Electric hot cupboard**

- **The appliance is ON**

- Turn the regulation thermostat knob to the desired temperature: the orange indicator remains illuminated until the desired temperature is reached.



3.2. **How to use the water tank with the open burners?**

Fig. I

Sluice-gate

Water flushing

Water tank

Fig. J

Sluice-gate

Water tank

OVERFLOW EXIT

- Before using the water tank, ensure the sluice gate is in correct position (fig. I) and (fig. J).
- Open the water tap (fig. L) and allow filling to level MAXI of the sluice-gate (Fig. K).

N.B. 1: Take off the overflow device to empty the water tank.
N.B. 2: While the water tank is in use, check the watertightness of the water connection circuit.
N.B. 3: It is important to refit the sluice gate in position after each cleaning of the water tank.

4. SWITCHING OFF

At the end of the day, cut off gas supply or/and switch off electricity at the mains.

5. MAINTENANCE

Before doing anything on the appliance, wait until cooking areas has cooled down.

5.1. Cleaning the stainless steel surfaces

- Turn off the apparatus. After each service and before each cleaning operation, we advise you to disconnect the appliance from the mains.
- Wash with a sponge in soapy water (or any other neutral cleaning product).

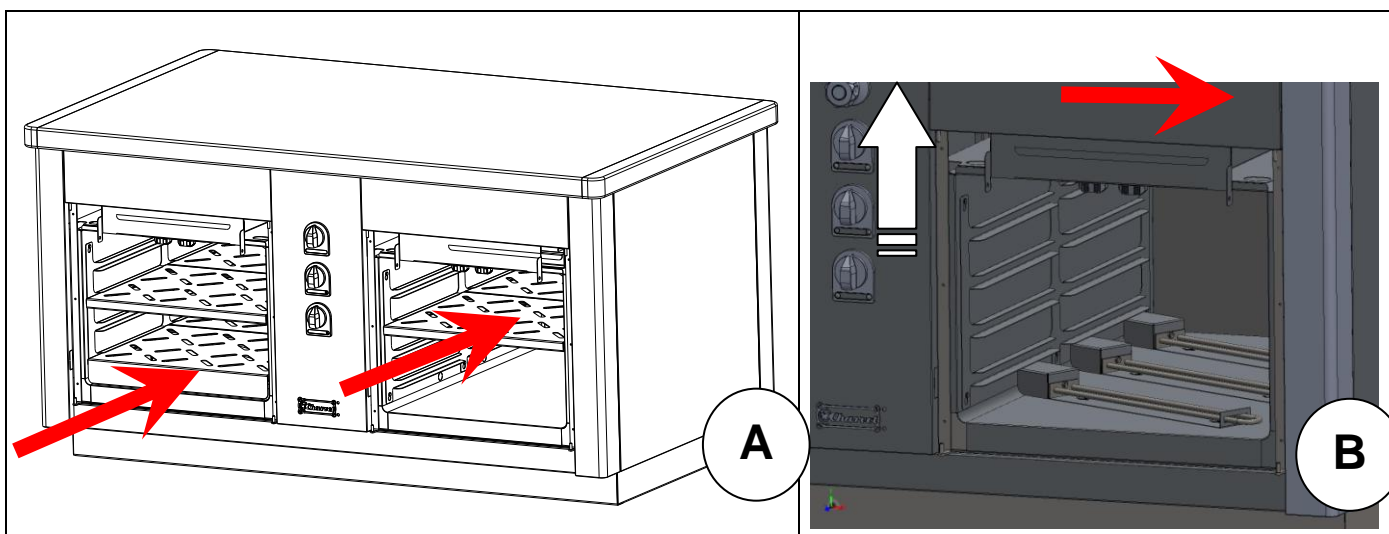
Do not use bleach or any other acidic product – even well diluted.

Warning: Dry the pan supports carefully to avoid rusting. Then clean with a greasy cloth.

Note: The sluice gate has to be put back in place after each cleaning.

This appliance must not be cleaned with mechanical water jets or be subject to a deluge of water under pressure. Check that the appliance is well disconnected at the mains.

5.2. Electric hot cupboard



• Cleaning the electric hot cupboard

- Open the door and remove the shelves (A),
- Push them up before pulling them to the middle (B),
- Clean the parts in hot soapy water.

For best results, have your equipment serviced and cleaned on a regular basis by a qualified installer.

WARNING: Factory-sealed components must be serviced by neither installer nor user. Only a qualified electrician should replace the parts.

6. POSSIBLE CAUSES OF BREAKDOWN





Breakdown	Probable causes
Unsatisfactory heating	Clogging of the burners, injectors, etc.
	Incorrect gas pressure
	Incorrect grading of the injectors
	Clogging of the rear internal flue box (oven).
Incorrect oven temperature	Faulty thermostat
Incorrect ignition	Clogging of the pilot lights
	Clogging of the thermocouples
	Faulty thermocouples, incorrect output of the pilot lights
	Incorrect position of the pilot lights
	The control knobs are not pushed far enough
Faulty electric ignition	Incorrect position of the spark plug

Call for your installer to replace the faulty electric components in preparation for a next use.



The manufacturer and the installer cannot be held responsible if the user neglects to ask for assistance in case of breakdown.

TRANSFER below the information written on the DATA PLATE of your apparatus.

	CHARVET S.A.		
	38850 CHARAVINES		
Réf.	<input style="width: 100%;" type="text"/>		
Code:	<input style="width: 50%;" type="text"/>	Type:	<input style="width: 50%;" type="text"/>
N°FC:	<input style="width: 50%;" type="text"/>		<input style="width: 50%;" type="text"/>
N°OF:	<input style="width: 50%;" type="text"/>	Rep.	<input style="width: 50%;" type="text"/>
Cat.	<input style="width: 50%;" type="text"/>	<input style="width: 50%;" type="text"/>	
Gaz	<input style="width: 25%;" type="text"/>	<input style="width: 25%;" type="text"/>	<input style="width: 25%;" type="text"/>
P (mbar)	<input style="width: 25%;" type="text"/>	<input style="width: 25%;" type="text"/>	<input style="width: 25%;" type="text"/>
ΣQ_n (kW)	<input style="width: 25%;" type="text"/>	<input style="width: 25%;" type="text"/>	<input style="width: 25%;" type="text"/>
ΣV_n (m ³ /h)	<input style="width: 25%;" type="text"/>	<input style="width: 25%;" type="text"/>	<input style="width: 25%;" type="text"/>
ΣM_n (kg/h)	<input style="width: 25%;" type="text"/>	<input style="width: 25%;" type="text"/>	<input style="width: 25%;" type="text"/>
U	<input style="width: 50%;" type="text"/>	V	<input style="width: 50%;" type="text"/>
		Hz Ip	<input style="width: 50%;" type="text"/>
P	<input style="width: 50%;" type="text"/>	kW	<input style="width: 50%;" type="text"/>
	<input style="width: 100%;" type="text"/>		
MADE IN FRANCE			

This will help you with maintenance problems and spare parts.