



OPEN BURNERS / SOLID TOP ON ELECTRIC OVEN



Description	PRO 800	PRO 900
M3FN/PL	V01588	V01464
M3PL/FN	V01592	V01468

INSTALLATION MANUAL



SUMMARY

<u>INSTALLATION MANUAL</u>	1
<u>1. INSTALLATION</u>	3
1.1. GENERAL POINTS	3
1.2. HANDLING	3
1.3. INSTALLATION	3
1.4. FIXING THE FLUE	4
1.5. GAS CONNECTIONS	4
1.6. POWER CONNECTION	4
<u>2. CONVERSION TO OTHER TYPES OF GAS</u>	5
2.1. CHANGING THE INJECTORS	5
2.1.1. OPEN BURNER Ø110 MM	5
2.1.2. OPEN BURNER Ø 80 MM	5
2.1.3. SOLID TOP PLATE	6
2.1.4. PILOT LIGHTS	6
2.1.5. OPTION: 2 OPEN BURNERS Ø 110 MM	6
2.2. ADJUSTING THE AIR	7
2.3. CHECKS BEFORE CONNECTING ELECTRICALLY THE APPARATUS	7
2.3.1. ADJUSTMENTS	7
2.3.2. STARTING UP	7
<u>3. SERVICING</u>	9
<u>4. BASIC SPARE PARTS LIST</u>	10

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.

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 installer.

1.3. Installation

SEE technical sheets.

The appliance must be installed under a suitable mechanical extraction hood, close to the electric supply.

DO NOT INSTALL THIS APPLIANCE WITH OPEN BURNERS CLOSE TO A FRYER, OR INSERT A NEUTRAL WORK TOP BETWEEN THESE 2 APPLIANCES (risk of fire in case of oil splashes).

DO NOT INSTALL THIS APPLIANCE WITH SOLID TOP CLOSE TO A VITROCERAMIC TOP, OR INSERT A NEUTRAL WORK TOP (minimum width: 212.5 mm) BETWEEN THESE 2 APPLIANCES (otherwise, the joint could melt).

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 flue on top of the appliance and ensure the flue is free of obstruction.

- **Fixed appliance:**

- Install the feet (they are delivered in a box kept inside the appliance).
- Adjust height to level the unit to a horizontal working plan of 900 mm.

- **Mobile appliance:**

- Install the appliance close to the gas mains reserved for it.

IMPORTANT: The castors with brakes must be locked when the appliance is being connected and during cooking times. Fix all independent half module against the wall.

1.4. Fixing the flue

Unscrew the screws to lower the fixing tabs,
Help yourself with an appropriate tool to push the fixing tabs.
Tighten the screws of the flue cover.

1.5. Gas connections

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.

It requires a fresh air input of PN X 2m³/h per 1 kW of heat input. SEE "Adjusting charts" § 2.

WARNING:

Materials, assembly and welding tools must be in compliance with the standard EN 45 204.

- **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.

- **Mobile appliance:**

- Connect the appliance to the gas mains using a 1/2" approved armoured flexible gas hose equipped with a quick disconnect fitting including automatic gas shutoff to the gas connection. This will allow the unit to be isolated from the rest of the cooking range (remember to use the security chain).

- **Before connecting the appliance, make sure that:**

- The gas supply pipe is of the correct size for minimum pressure drop as a function of length, elbows, and total power capacity of the appliance (length and quantity of elbows).

- 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.

1.6. Power connection

The power connection is for the oven and the following options:

- Electric ignition;
- Sequential burner (for open burners only).

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.

WARNING:

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

- **Fixed appliance:**

- The appliance being constantly connected to a fixed electric source, this source will have to be fitted with a suitable leakage currents protective device.

- **Mobile appliance:**

- The appliance being connected to a cable fitted with an electrical plug, the socket should be appropriate and accessible at all times.

- **Before connection :**

- Check that the supply voltage is compatible with the voltage of the appliance (see data plate).
- Check that the electric network is equipped with all-pole circuit breakers having a cross section of 3.5 mm, and complies with the European Standard EN 60335-1 dated of May 2003.

The appliance is factory-wired in THREE-PHASE 400 V+E (3~400 V+ PE).

2. CONVERSION TO OTHER TYPES OF GAS

In case there is a different type of gas on site:

2.1. Changing the injectors

See charts below according to the type of burners:

- Choose the correct diameter according to the nature of the gas,
- Get the right air adjustment for the air ring ("d").

Change of gas upon installation:

After having replaced the injectors, ensure of the watertightness of the connection between the injector and its support.

Option:

2 open burners \varnothing 110 mm: See chart § 2.1.6.

2 open burners \varnothing 80 mm: See chart § 2.1.2.

2.1.1. Open burner \varnothing 110 mm

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			

2.1.2. Open burner \varnothing 80 mm

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	190	4	6,5
2	G 25: Pn = 20 mbar			
3	G 25: Pn = 25 mbar			
4	G 30: Pn = 29 mbar	110	Max.	
5	G 30: Pn = 50 mbar			
6	G 31: Pn = 37 mbar			
7	G 31: Pn = 50 mbar			

2.1.3. Solid top plate

Air	Gas type & operating pressure	Mark engraved on the injector	Air adjustment (mm) ²	Nominal calorific output kW ¹
1	G20: Pn = 20 mbar	190	3	7
2	G 25: Pn = 20 mbar			
3	G 25: Pn = 25 mbar			
4	G 30: Pn = 29 mbar	130	15	
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 burner.
- ² Adjustment of measured primary air according to fig. 2

2.1.4. Pilot lights

Air	Gas type & operating pressure	Mark engraved on the injector	Air adjustment
1	G20: Pn = 20 mbar	40	N/A
2	G 25: Pn = 20 mbar		
3	G 25: Pn = 25 mbar		
4	G 30: Pn = 29 mbar	20	N/A
5	G 30: Pn = 50 mbar		
6	G 31: Pn = 37 mbar		
7	G 31: Pn = 50 mbar		

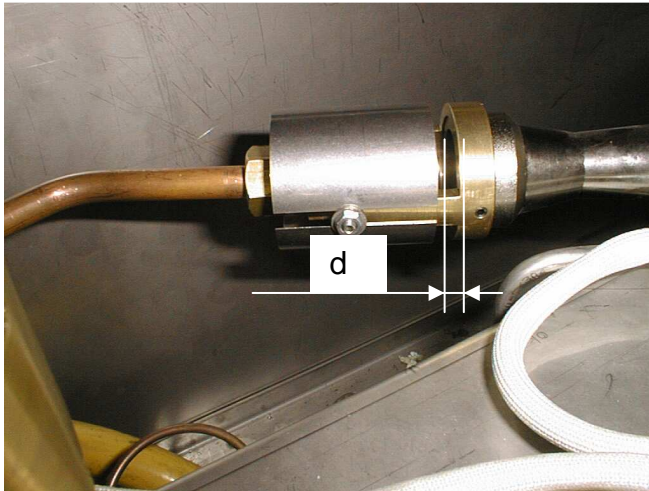
2.1.5. OPTION: 2 open burners ø 110 mm

Air	Gas type & operating pressure	Mark engraved on the injector	Air adjustment (mm) ²	Nominal calorific output kW ¹
1	G20: Pn = 20 mbar	210	3	8
2	G 25: Pn = 20 mbar			
3	G 25: Pn = 25 mbar			
4	G 30: Pn = 29 mbar	130	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 burner.
- ² Adjustment of measured primary air according to fig. 1

2.2. Adjusting the air

Open burners



Remove the cast-iron pan supports,
Remove the burners' caps,
Remove the spillage tray,
You can reach the air ring and injectors.

Unlock the air ring (nut/ring) and push back the air ring to reach the injector.

Change the injectors (ring spanner 12mm),

Adjust the distance "d", and lock again with a 7mm open-end spanner.

Solid top plate

Remove the cast-iron plate,
Remove the refractory cement heat retention shielding.
You can reach the air ring and injector,

Change the injector (ring spanner 12mm),

Release the air ring, adjust the distance "d", and lock again with a 7mm open-end spanner.

2.3. Checks before connecting electrically the apparatus

Options: electric ignition & sequential burners.

Before connecting the apparatus, check that:

- The supply voltage is compatible with the voltage of the apparatus,
- The cable is fixed properly,
- The connections are tight enough,
- The apparatus is well earth wired,
- The section of the cable is of correct size according to the voltage of the apparatus,
- The electrical equipment is properly insulated,
- The fuses are of correct size.

2.3.1. Adjustments

Normally, there is no adjustment to do.

2.3.2. Starting up

Please see the user's manual, section "Starting up"

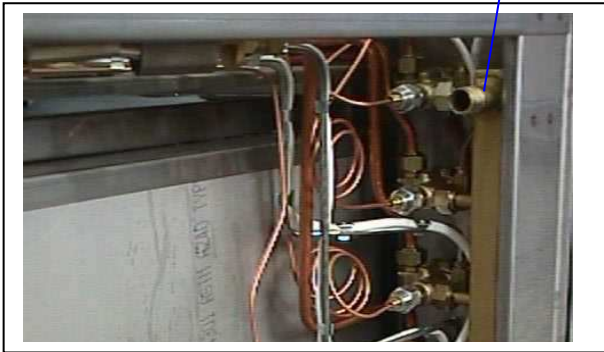


**Never heat empty pans.
The oven must be free of all objects.
All the above operations are carried out when the appliance is switched off and cold.**

- **Connections:**

***GAS**

Threaded tube M 1/2"



Remove the left side panel.
Two lower fitting screws: pull the bottom of the control panel, then pull it down to disengage its top.

Connect the appliance to the gas mains using a 1/2" M tube.

***ELECTRICITY**



Remove the left side panel.

Two lower fitting screws: pull the bottom of the control panel, then pull it down to disengage its top.

Remove the control knobs,

Remove the control panel (fixed underneath with M 4-mm hexagonal head screws – use a 7-mm hex key),

Pull the bottom of the panel up and out.

Thread connection cable into the chassis, then into the connection box with the help of a wire guide, and through the rear hole.

Connect cable to the terminals, and follow the information written

on the terminal box.

Fix the cable along the side of the chassis.

- **Before reassembling the parts, check the electrical equipment is properly insulated (cable).**



**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.

***WIRING DIAGRAMS**

Option	Voltage	Wiring diagrams #
Electric ignition	1 ~ 230 V + E	SE0001/ 00
Sequential regulation	1 ~ 230 V + E	SE0033 / 00
Electric oven	3 ~ 400 V + E	SE0011 / 00

3. SERVICING



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.

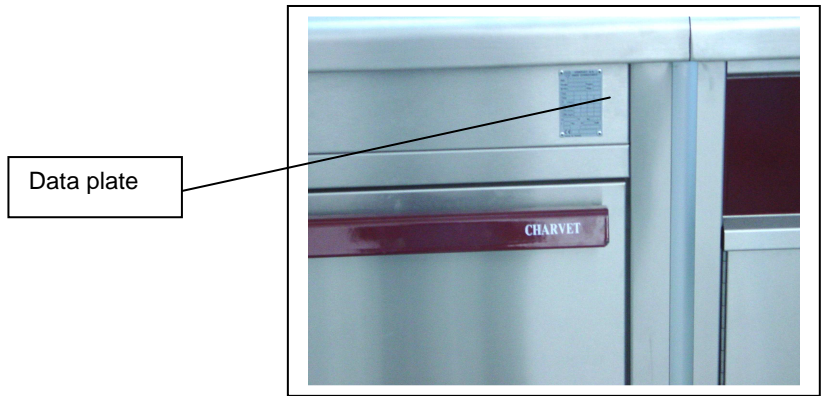
Unplug the appliance.

When the appliance is ready for use, ensure the users know how to use it properly (See the “User’s Manual”).

Formerly give the person in charge of the kitchen all documentation needed.

Each appliance has its own data plate.

Transfer all the information written on the data plate to the part of the user's instructions booklet reserved for it.



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

WARRANTY



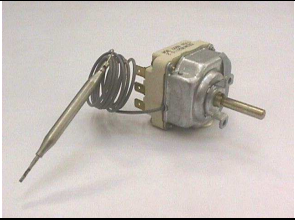

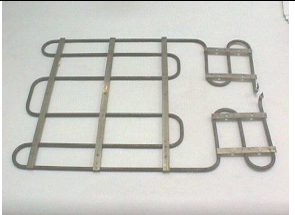
The warranty is mentioned in our conditions of sale.

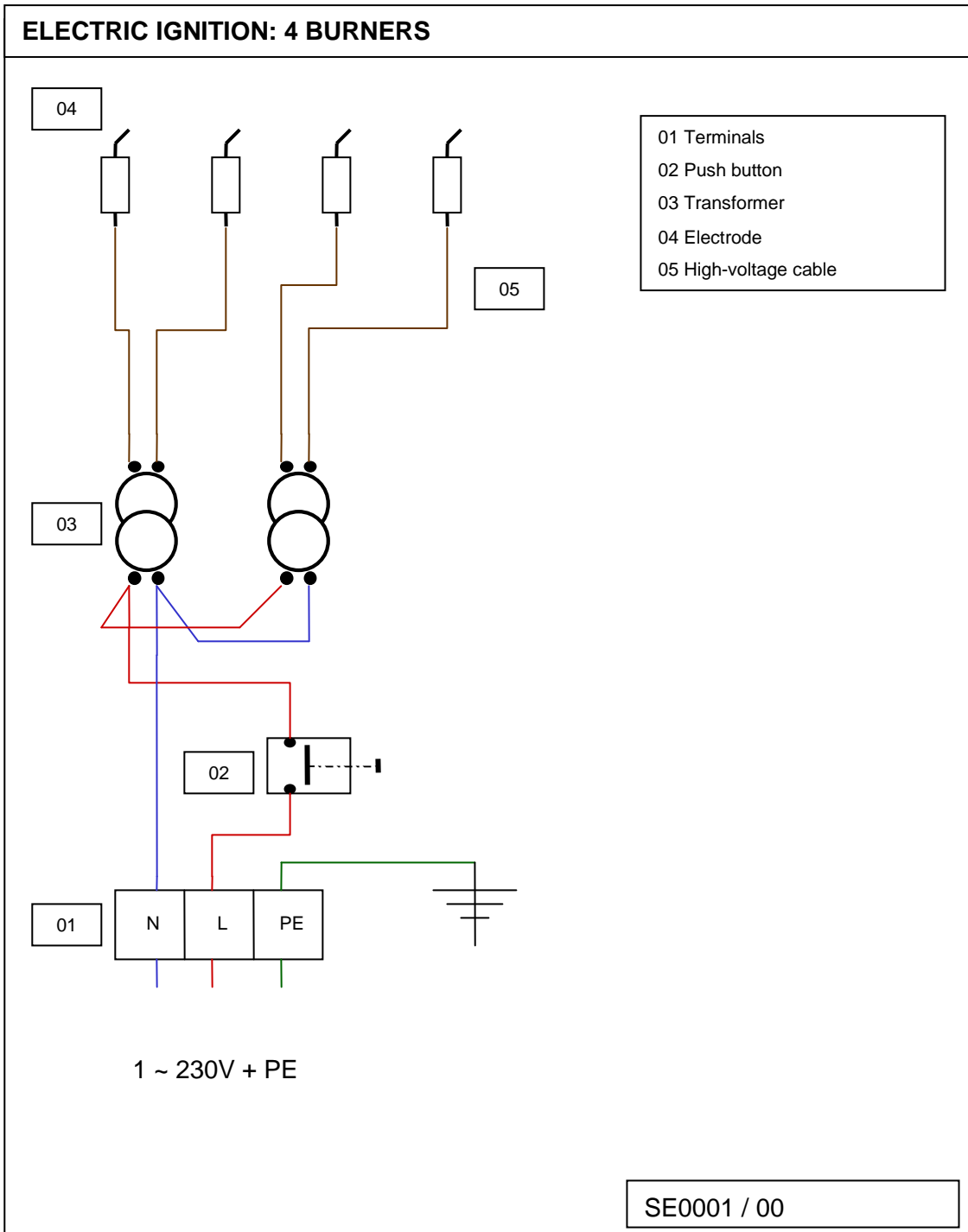
This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.

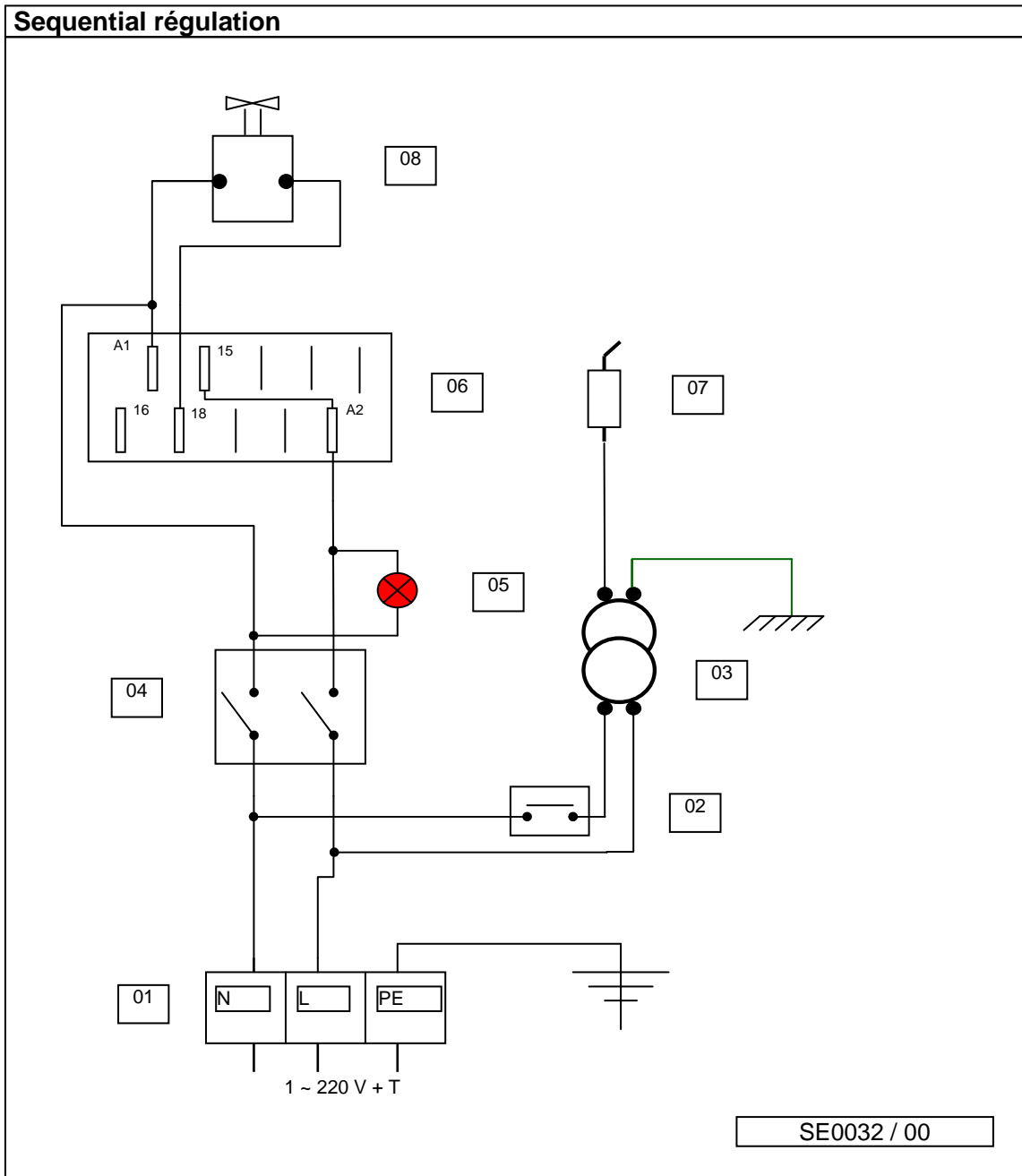
4. BASIC SPARE PARTS LIST

Description	Code	Photograph	Description	Code	Photograph
3-flame pilot light	00177A		Pilot injector for solid top Propane Natural	01157A 06430A	
Injectors for solid top Ø 1,30 Propane Ø 1,90 natural	07105A 06985A		Pilot light injectors for open burners φ 0,20 Propane φ 0,35 Natural	06988A 06989A	
Injectors for open burners Ø 80 mm Ø 1,90 natural Ø 1,10 Propane	06985A 07145A		Injectors for open burners Ø 110 mm Ø 2,30 natural Ø 1,35 Propane	06984A 07146A	
Thermocouple coil (gas tap)	00325A		Tap	00311A	
Solid top plate 600 x 422 mm	05165A		Cast-iron disc for solid top	05192A	
High-voltage cable for electrode	03013A		Thermocouple Open burners Solid top plate	00291A	
Electrode(s) Open burners	07010A		Ignition transformer	02161A	
Electrode Solid top plate Oven	03415A		Coil for thermocouple (tap)	00325A	

Open burners / solid top on electric oven

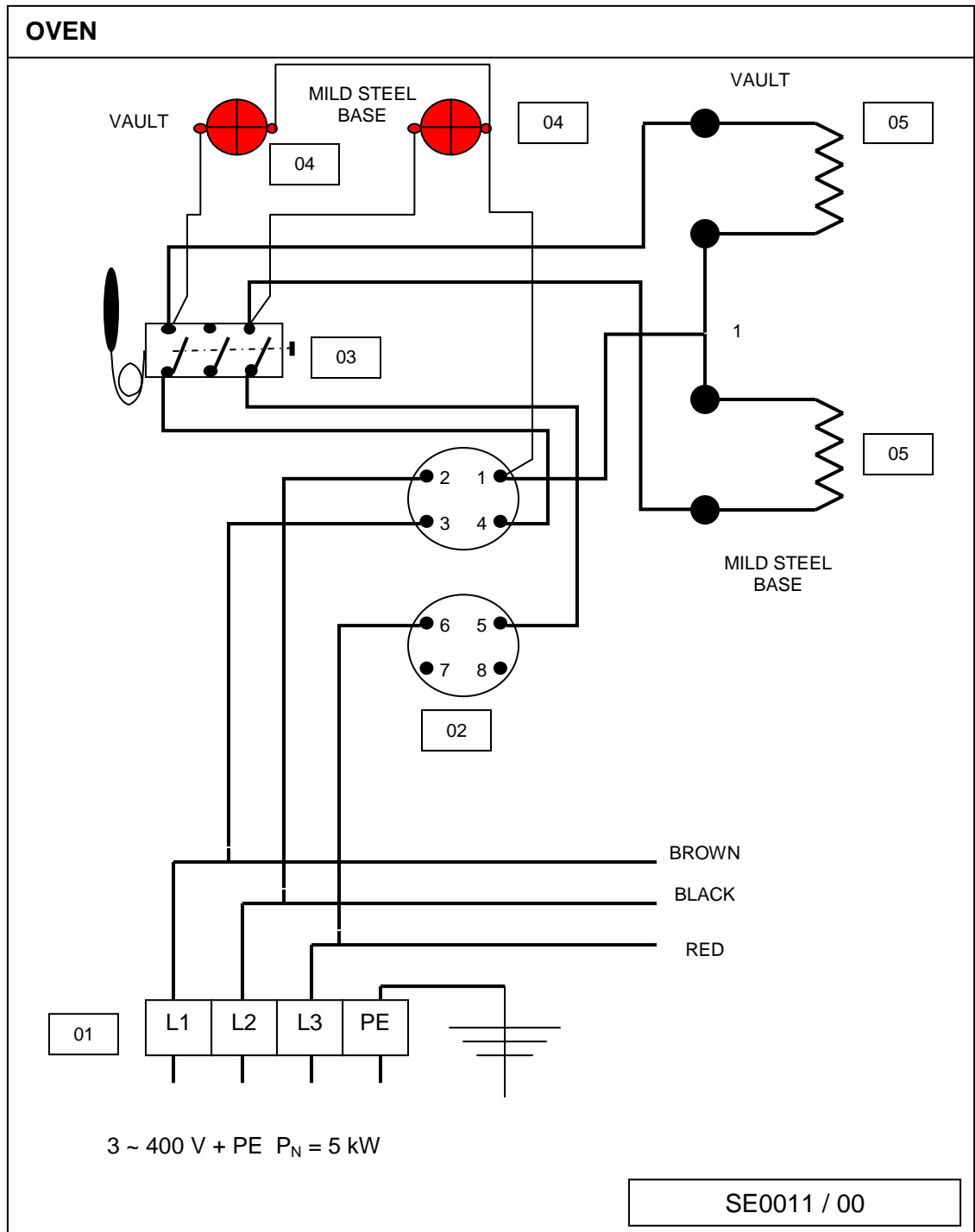
<p>Electric ignition push button</p>	<p>03967A</p>		<p>Red indicator</p>	<p>07136A</p>	
<p>Thermostat 300°C</p>	<p>01990A</p>		<p>Oven switch</p>	<p>00831A</p>	
<p>Heating element 2500W 400V</p>	<p>02063A</p>				





NOMENCLATURE: SEQUENTIAL REGULATION (wiring diagram: SE0033 / 00)

Mark	Code	Description	Quantity
01	02468A	10 mm ² terminal (brand : Viking)	1
01	07069A	Blue terminal Viking	1
01	03575A	6 mm ² Earth terminal (brand: Viking)	1
02	03967A	Electric ignition push button	1
03	02161A	Ignition transformer	1
04	00077A	ON / OFF switch	1
05	07137A	Red indicator	1
06	03757A	30 minutes percentage cycle timer – brand: CROUZET	1
07	07010A	Spark plug	1
08	00515A	Solenoid valve 220 V	1



NOMENCLATURE: ELECTRIC OVEN (wiring diagram: SE0011 / 00)

Mark	Code	Description	Quantity
01	02468A	10 mm ² terminal (brand: Viking)	3
01	03575A	10 mm ² Earth terminal (brand: Viking)	1
02	00831A	Oven switch	1
03	01990A	Thermostat 50-300°C	1
04	07136A	Red indicator 400V	2
05	02063A	Heating element 2500 W, 400 V	2



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USER'S INSTRUCTIONS



SUMMARY

<u>USER'S INSTRUCTIONS</u>	1
<u>1. INTRODUCTION</u>	3
<u>2. PRIOR TO STARTING UP</u>	4
<u>3. STARTING UP</u>	4
3.1. OPEN BURNERS (FIGURE 1)	4
3.2. SOLID TOP PLATE	5
3.3. OVEN	5
<u>4. SWITCHING OFF</u>	6
<u>5. MAINTENANCE</u>	6
5.1. CLEANING OF THE STAINLESS STEEL SURFACES	6
5.2. CLEANING THE OPEN BURNERS	7
5.3. CLEANING THE SOLID TOP PLATE	7
5.4. CLEANING THE OVEN	7
<u>6. BREAKDOWN</u>	8
<u>7. DATA PLATE</u>	9

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) This instruction manual is contractual and must be given to the user after installation.
- F) **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.

Dimensions

Length: 850 mm
Depth: 800 mm.
Height: 900 mm.

Construction

One-piece seam welded 18-10 stainless steel chassis, 1 to 3 mm thick.
18-10 stainless steel top frame, 2 mm thick, with a 55 mm high edge having a 18 mm radius and return to underside.
18-10 double-walled stainless steel flue with insulation.
18-10 stainless steel side panels, 1 mm thick; assembly with no visible screws.
Enameled steel control panel with control symbol markings; recessed mounting.
Recessed gas and electric controls with micro-sandblasted aluminium surface.
Oven folded handle in enameled steel fitted on micro-sandblasted aluminium supports.
18-10 stainless steel legs, 200 mm high, with adjustable PVC feet, diameter 60.3 mm, adjustment +10/-20 mm.

Top

Open burners with pan support 420 x 300 mm and removable enameled spillage tray + pan support adapter in stainless steel wire:

- crown burner \varnothing 110 mm, rated 10 kW,
- - crown burner \varnothing 80 mm, rated 6.5 kW.

Pilot lights with integrated safety thermocouple.

One cast-iron cooking plate (420 x 600 mm) into two parts, with off-centered ring:

- "Crown-burner" rated 7 kW on removable refractory cement heat retention shielding - stainless steel support.

Pilot light and safety thermocouple integrated to the burner.

18-10 stainless steel drip trays in front.

Electric oven GN2/1

Dimensions:

- Length: 530 mm
- Depth: 650 mm
- Height: 300 mm.

Mild steel base and vault: Heating elements rated 5 kW in total - 3 ~ 400V+ E.

8-position switch: 'vault - 0 - Mild steel base - 0 - Low V+MSB - 0 - High V+MSB - 0 -' & regulation thermostat 50-300°C + indicators

Steel mild steel base, 4 mm thick

Insulated stainless steel muffle with stainless steel protection.

Removable 3-position enamelled steel shelf runners with a 70-mm space.

18-10 stainless steel door and indoor with rock wool insulation - handle in enamelled steel on aluminium support.

Options

Electric ignition of the burners.

Open burners equipped with sequential regulation (please consult the manufacturer).

2. PRIOR TO STARTING UP

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

3. STARTING UP

Overview: All burners come equipped with a safety thermocouple and a permanent pilot light.

3.1. Open burners (figure 1)

- Push and turn control knob of the desired burner (white square) to the left and up to the spark symbol.
- Keep pushing thoroughly while presenting a flame or pressing the ignition push button (if fitted).
- Keep the control knob pressed for 5 to 15 sec. before releasing it.
- The pilot light must remain ignited.
- Repeat the operation if it fails.
- When the pilot light is on, turn the control knob counter-clockwise to the desired position (large flame symbol); the burner is running at full power.
- By turning the control knob to the next position (small flame symbol), the burner is on the slow-down position (simmering position).

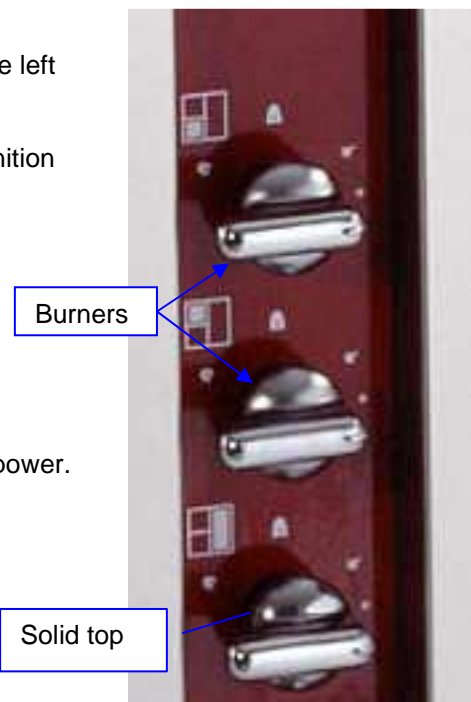


Figure 1

3.2. Solid top plate

- Take off the central ring.
- Push and turn the control knob of desired burner counter-clockwise and up to the spark symbol.
- Keep pushing thoroughly while presenting a flame or pressing the ignition push button (if fitted).
- Keep the control knob pressed for 5 to 15 sec. before releasing it.
- The pilot light must remain ignited, Repeat the operation if it fails,
- When the pilot light is on, turn the control knob counter-clockwise to the desired position (large flame symbol): the burner is working at its nominal power.
- By turning the control knob to the next position (small flame symbol), the burner is on the slow-down position (simmering position).
- When done, refit the central ring.

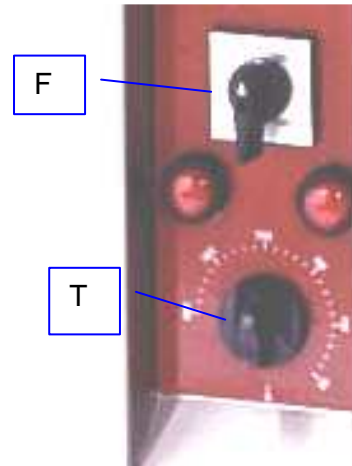


Figure 2

3.3. Oven

- Turn control knob (mark F, figure 2) to the desired heating position (VAULT, VAULT + MILD STEEL BASE, MILD STEEL BASE): the ON indicator is alight.
- Turn thermostat (mark T, figure 2) to the desired temperature: The temperature regulation indicator is alight.
- When the desired temperature is reached, the green regulation indicator goes off. The regulation thermostat will constantly adjust the temperature of the oven.
- Cooking temperatures will be reached after 15 min about of heating process.

PRACTICAL ADVICE:

You can cook various types of foods with the oven: foods on baking plates (grilling foods, pastries), in pans (braising) by the use of the position HIGH VAULT/MILD STEEL BASE.

You can brown or glaze foods if control knob is on the "VAULT" position.

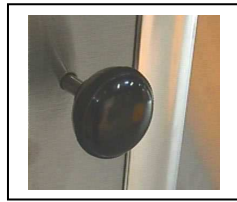
Level the oven grid depending on the type of foods to be cooked.

The faster the oven heats, the faster cooking temperatures are reached. During non-cooking periods, we advise you to turn the switch to the LOW VAULT / MILD STEEL BASE position (energy-saver mode).

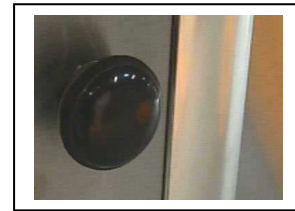
This lowest position is ideal for cooking smooth baked foods (like pastries).

Select the aperture of the air-inlet (located above the oven door) to evacuate cooking steams.

OPEN



CLOSED



Do not forget to place a drip pan when cooking directly on the oven shelf.

The shelf runners allow the dishes to be levelled and centred.

Warm the oven before starting to cook (see the chart above).



Be careful of steam escaping when opening the oven door after “wet” cooking process. Serious risks of burns!

The side panels, oven door, grease collection drawer, and drip tray may be extremely hot after a prolonged or intensive use. Be careful to open the door only with the handle, and stay clear from the door.

4. SWITCHING OFF

- Turn control knobs and oven thermostat to the “STOP” position.
- Clean the oven, the oven shelf, the grease collection drawer, and the drip tray after each use - in order to remove food particles and liquids.
- At the end of the day, cut off gas supply or/and switch off electricity at the mains (or disconnect from the wall socket).

5. MAINTENANCE

5.1. Cleaning of the stainless steel surfaces

- Switch off the appliance,
- Wait until the apparatus has cooled down before doing anything on it,
- 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.
For the tops, use a nylon scouring pad if necessary. Always go with the grain.***

- After each cleaning, rub with a greased cloth or kitchen paper. Finger marks can be removed with a cloth dabbed with alcohol.

5.2. Cleaning the open burners

- a) Remove the pan supports, the caps, and the dip tray.
- b) Clean, rinse and dry these parts carefully.
- c) Refit the parts in reverse order; ensure that the burners' bodies are well in place.

5.3. Cleaning the solid top plate

- a) Clean with an appropriate scouring pad, then grease.
- b) Remove the solid top plate(s) to clean the refractory cement heat retention shielding.
- c) The drip tray should be cleaned daily.
- d) Refit in order all the parts.



**Clean the solid top with a Tampico brush or a wood spatula.
Never clean the cast iron solid top with ice.
Dry the cast iron solid top carefully to avoid rusting. Then clean with a greasy cloth.**



**Wash the pan supports to avoid rusting, rinse and dry carefully;
Then clean with a greasy cloth.**

5.4. Cleaning the oven

- a) Switch off the oven.
- b) Wait until the apparatus has cooled down before doing anything on it,
- c) To avoid fumes due to greases, stains and food particles, we recommend you to clean all the oven internal sides every day, Wash with a sponge in soapy water (or any other neutral cleaning product),
- d) Remove the oven grid, the mild steel base and the internal sides to clean them.
- e) Also clean the heating element housing to remove all charred residues,
- f) Clean the mild steel base with a wet sponge, then grease it.
- g) Refit in order all the parts.



Our equipment must not be cleaned with water under pressure or be subjected to a deluge of water splashes (the burner can be damaged).

Check that the appliance is well disconnected at the mains.

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

WARNING: Certain parts of this appliance are protected by the manufacturer, and must not be handled by the installer or the user.

6. BREAKDOWN

UNSATISFACTORY HEATING: Probable causes

- Clogging of the burners, injectors, etc.
- Incorrect gas pressure;
- Incorrect grading of the injectors;
- Clogging of the rear internal flue box (solid top plate).

The indicators are alight but the oven doesn't heat:
. Faulty heating element(s).

One indicator is unlit:
. The oven is heating: Faulty indicator bulb;
. The oven is not heating: Faulty thermostat or switch.

FAULTY IGNITION

- Clogging of the pilot lights;
- Clogging of the thermocouples;
- Smashed thermocouple, incorrect pilot light output and positioning, and insufficient pressure on control button;
- Faulty electric ignition.

Contact the supplier to replace the faulty parts for further use.





Only a qualified electrician should replace the ignition transformers.

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

7. DATA PLATE

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

This will ease the communication between you and your installer, and will help you with maintenance problems and spare parts.

 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: 100%;" type="text"/>
Gaz	<input style="width: 100%;" type="text"/>
P (mbar)	<input style="width: 100%;" type="text"/>
ΣQ_n (kW)	<input style="width: 100%;" type="text"/>
ΣV_n (m ³ /h)	<input style="width: 100%;" type="text"/>
ΣM_n (kg/h)	<input style="width: 100%;" 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	