

# OPEN BURNERS AND GAS OVEN

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## *PRO 1000 series*



- ✓ **V02480: Pro 1000 G4FN (4 burners + gas oven)**
- ✓ **V02482: Pro 1000 B-G4FN (4 burners + open base)**

## Installation & set-up instructions

# OPEN BURNERS AND GAS OVEN

## 1. INSTALLATION

### 1.1. General points

Installation must be undertaken in compliance with the following instructions and with local codes and bylaws.

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

### 1.2. Handling and installation

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

Unpack and check the apparatus for damage upon receipt.

In case of damage, mark delivery note accordingly and immediately notify CHARVET.

### 1.3. Installation

(See technical notes)

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



**DO NOT INSTALL AN OPEN BURNERS UNIT CLOSE TO A FRYER (MAJOR RISK OF FIRE IN CASE OF OIL SPLASHES) OR INSERT A WORK TOP BETWEEN THOSE TWO UNITS.**

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.

All local fire regulations must be adhered to.

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

Remove all plastic protection.

Install the flue (except on V02482) 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 of feet to level the unit to a horizontal working plan of 900 mm.

#### • Mobile appliance

Install the castors (they are delivered in a box kept inside the appliance).  
The castors with brakes must be locked when the appliance is being connected and during cooking times.  
Install the appliance close to the gas supply for easier connection.



Any breakdown action on an apparatus must be undertaken by a qualified technician.  
The apparatus will have to be isolated from the electrical or gas supply for the duration of the work.

When the apparatus is ready for use ensure the users know how to use it properly (see users guide).  
Formerly give the person in charge all documentation needed.

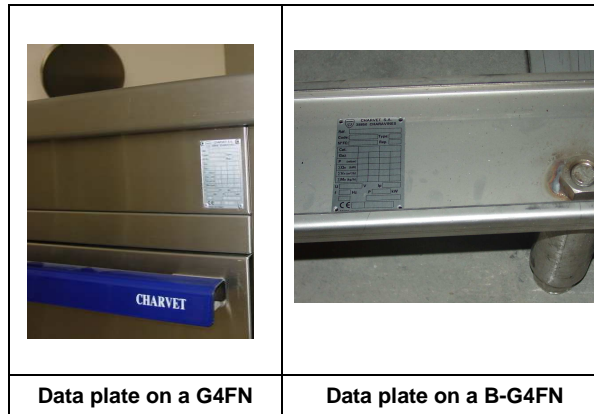
**WARRANTY:** The warranty is specified on the conditions of sale and does not cover damage due to incorrect installation, misuse or inadequate maintenance.



# OPEN BURNERS AND GAS OVEN

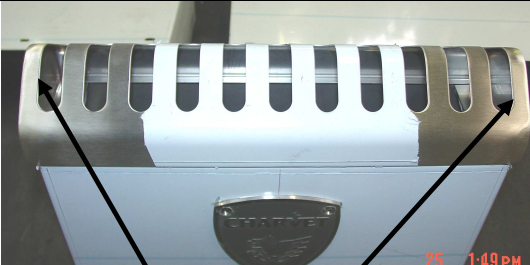

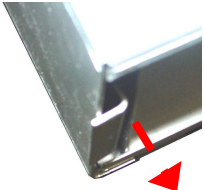
- **Data plate.**

Each appliance has a data plate. Transfer the information written on the data plate of your apparatus (see page 27). This will help you with maintenance problems and spare parts.



## 1.4. Fixing a short flue

Install the short flue (except on V02482) on top of the appliance and ensure the flue is free of obstruction.

<p>Access to the 2 fixing screws by the top of the flue (right and left hand sides) (fig. 1 and fig.2).</p>	<p>Fig.1</p> 
<p>Unscrew the two screws to let down the fastenings (right and left hand sides below the flue) (fig. 3).</p>	<p>Fig.2</p> 
<p>Install the short flue above its housing, slide the fastenings below the top of the appliance and fix them by screwing the 2 screws (fig. 2).</p>	<p>Fig.3</p> 

# OPEN BURNERS AND GAS OVEN

## 1.5. Gas connexion



- **Fixed appliance**

Connect the burner strip to the gas mains using 1/2" NPT pipe and connections. Install a shutoff valve in the supply line allowing the unit to be isolated from the rest of the system (check table below for pipe diameters).

- **Mobile appliance**

Connect a 1/2" approved armoured flexible gas hose equipped with a quick disconnect fitting including automatic gas shut off to the gas connection located on the rear of the appliance. Remember to use the security chain.

- Before connexion, ensure that:

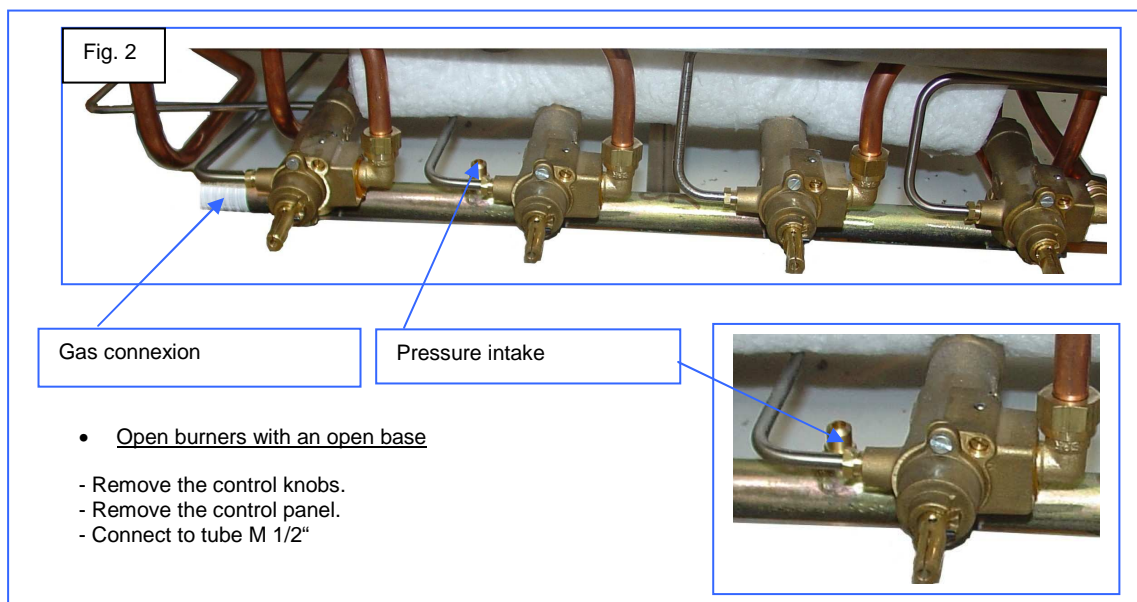
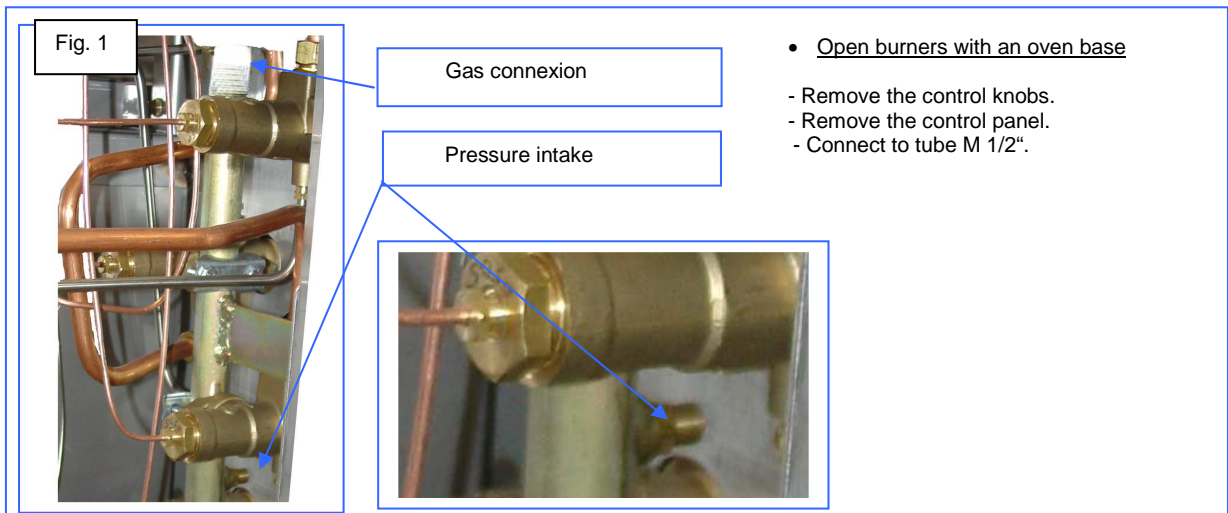
- The gas supply pipe is of the correct size for minimum pressure drop as a function of length, elbows and total unit capacity.
- The supply pipe is clean.
- The atmospheric combustion air supply is of 7.8 cubic meters/hour (2 cubic meters per kW of heat released) (see table B).
- The type of gas used complies with the gas adjustments of the appliance (nature, pressure). This information is written on the identification tag of the gas connexion.

**ATTENTION! Only use authorized material for assembling and welding (EN 45 204). All connections have to be in accordance with local regulations.**

Code	Appliance	Calorific output (kW)	Air supply (m <sup>3</sup> /h/kW)
V02480	G4FN	54	108
V02482	B-G4FN	40	80



# OPEN BURNERS AND GAS OVEN



## 1.5.1. Controls and checks

- Eventual leaks of the main gas supply to the gas tap.
- Supply pressure of the appliance in function.

## 1.5.2. Process to take the pressure

- Remove the control knobs.
- Remove the control panel.
- Connect the manometer onto the pressure intake located on the ramp (see fig. 1 & 2).
- Start the appliance by pushing and turning the control knob of the desired burner to the larger flame mark.
- Check your measures (see table A & C, page 8). All the connected appliances must be in function.
- Check the aspect of the flame, the slow down (see page 9) and the safety devices.

# OPEN BURNERS AND GAS OVEN

## 2. CONVERSION TO OTHER TYPES OF GAS :

In case of a different type of gas from the one used normally. When done, ensure of the waterproofness of the connexion between the injector and its support.

### 2.1. Replacing burner nozzles:

See chart § 2.4 according to the burners.

- To choose the correct diameter depending on the nature of the gas,
- To get the right air adjustment ("d") for the air ring on the burner.

### 2.2. Replacing the injectors and changing the air adjustment:

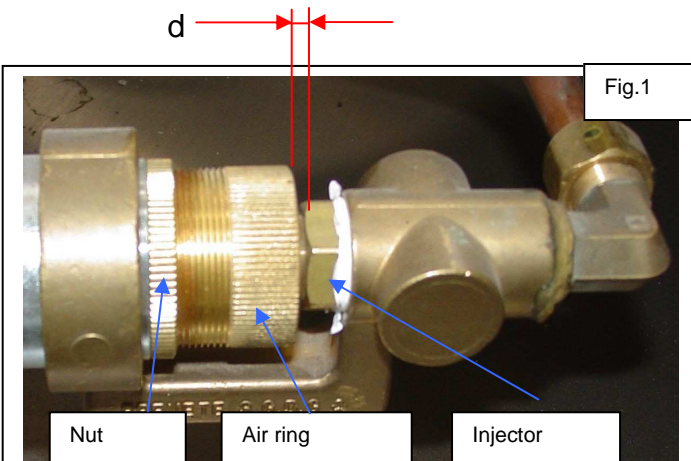


Fig.1

- Open burners
  - Remove the cast iron pan supports and the enamelled spillage trays to accede to the venturi.  
*The air ring and the injector are accessible.*
  - Unblock the air ring.
  - Change the injectors (take a 17 mm spanner).  
(see chart A, § 2.4.).
  - Adjust the distance « d », tighten again (nut, ring).

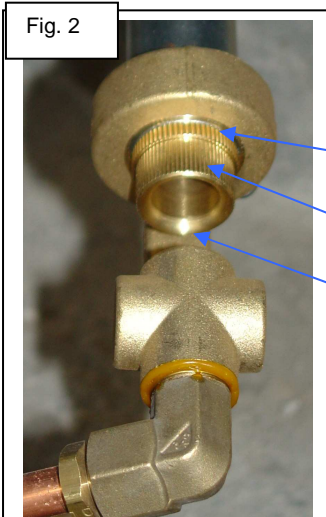
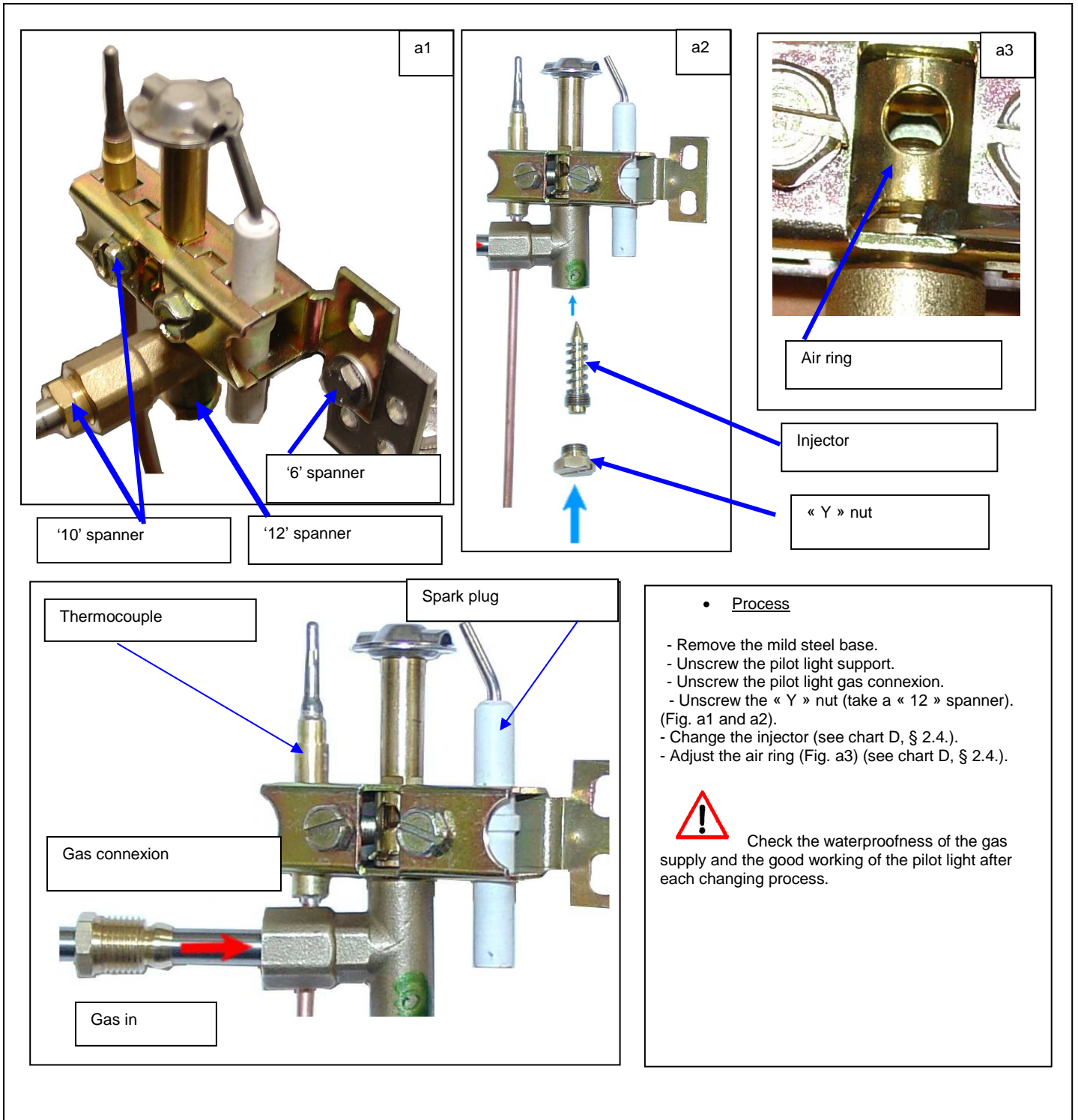


Fig. 2

- Oven
  - Remove the mild steel base.  
*The air ring and the injector are accessible.*
  - Unblock the air ring and pull it back to accede to the injector.
  - Change the injector (take a 17 mm spanner).  
(see chart C, § 2.4.).
  - Adjust the distance « d » (figure 2), tighten again (nut, ring).

# OPEN BURNERS AND GAS OVEN

## 2.3. Replacing the injectors and changing the air adjustment of the pilot light of the oven:



# OPEN BURNERS AND GAS OVEN

## 2.4. Adjusting the gas

« Volcano » open burners			Chart A	
Adjustment	Gas type & operating pressure	Mark engraved on the injector	Air adjustment d (mm) <sup>2</sup>	Calorific Output In kW <sup>1</sup>
1	G20 : Pn = 20 mbar	240	3	10
2	G 25 : Pn = 20 mbar	250		
3	G 25 : Pn = 25 mbar	240		
4	G 30 : Pn = 29 mbar	150	Max	
5	G 30 : Pn = 50 mbar	135	Max	
6	G 31 : Pn = 37 mbar	150	Max	
7	G 31 : Pn = 50 mbar	150	2	
8	G 110 : Pn = 8 mbar			
9	G 120 : Pn = 8 mbar			

- <sup>1</sup> : Measured power over lower calorific power of the gas
- <sup>2</sup> : Regulation of air according to diagram 1

Burner of the oven			Chart C	
Adjustment	Gas type & operating pressure	Mark engraved on the injector	Air adjustment d (mm) <sup>2</sup>	Calorific Output In kW <sup>1</sup>
1	G20 : Pn = 20 mbar	280	2	14
2	G 25 : Pn = 20 mbar			
3	G 25 : Pn = 25 mbar			
4	G 30 : Pn = 29 mbar	190	3	
5	G 30 : Pn = 50 mbar			
6	G 31 : Pn = 37 mbar			
7	G 31 : Pn = 50 mbar			
8	G 110 : Pn = 8 mbar			
9	G 120 : Pn = 8 mbar			

- <sup>1</sup> : Measured power over lower calorific power of the gas
- <sup>2</sup> : Regulation of air according to diagram 1

- Pilot lights

Oven			Chart D	
Adjustment	Gas type & operating pressure	Mark engraved on the injector	Air adjustment d (mm) <sup>2</sup>	
1	G 20 : Pn = 20 mbar	40	sans	
2	G 25 : Pn = 20 mbar			
3	G 25 : Pn = 25 mbar			
4	G 30 : Pn = 29 mbar	20	sans	
5	G 30 : Pn = 50 mbar			
6	G 31 : Pn = 37 mbar			
7	G 31 : Pn = 50 mbar			
8	G 110 : Pn = 8 mbar			
9	G 120 : Pn = 8 mbar			

« Volcano » open burner			Chart E	
Adjustment	Gas type & operating pressure	Mark engraved on the injector		
1	G 20 : Pn = 20 mbar	35		22
2	G 25 : Pn = 20 mbar			
3	G 25 : Pn = 25 mbar			
4	G 30 : Pn = 29 mbar			
5	G 30 : Pn = 50 mbar			
6	G 31 : Pn = 37 mbar			
7	G 31 : Pn = 50 mbar			
8	G 110 : Pn = 8 mbar			
9	G 120 : Pn = 8 mbar			

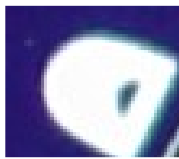
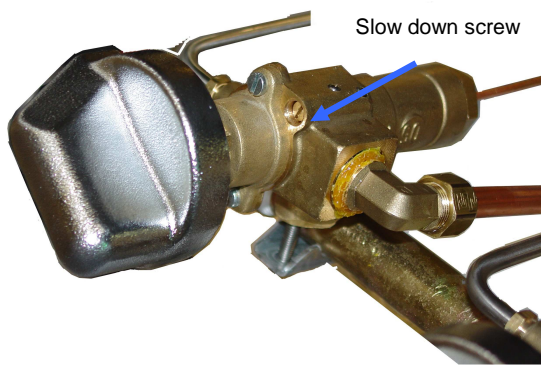




# OPEN BURNERS AND GAS OVEN

## 2.5. Adjusting the slow down

Slow down control knob



= Small flame mark or slow down

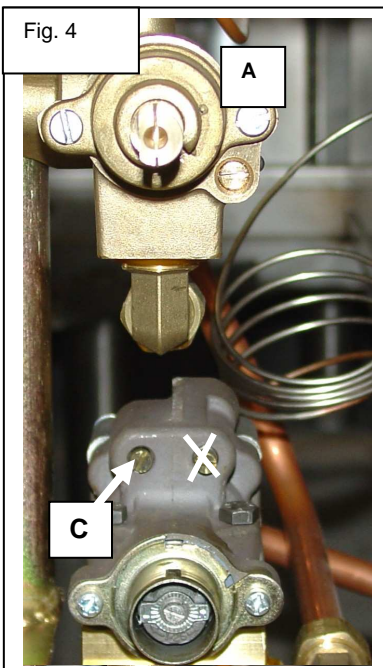
### • Process

The "volcano" burner is visible:

- Remove the control knobs.
- Remove the control panel (see § 1.5., gas connexion).
- Put back in place the control knob of the desired "volcano" burner.
- Ignite the burner (see « User instructions », § 2).
- Turn the control knob to the idle position (fig. 3).
- Turn the slow down screw: unscrewing it will increase the slow down (fig. 3).

**Note: The burner shall remain lit during all the process.**

Fig. 4



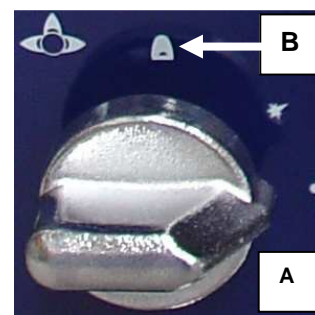
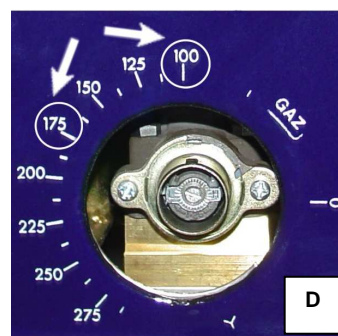
### • Process

"Multi-ramp" burner (oven):

- Remove the control knobs.
- Remove the control panel (see § 1.5., gas connexion).
- Put back in place the control knob of the burner (A).
- Ignite the burner and turn the knob to the large flame mark (full power) (B).
- Preheat the oven for 15 mn about (close the door): turn the thermostatic knob to position 175° and then to position 100° (Fig. D).
- Turn the idle screw: unscrewing the idle screw will increase the idle (fig. 4).

**Note: The above operations must be conducted quickly in order to stop all response from the thermostat and from the burner which may switch to the full power position.**

**The size of the flames will be reduced by a quarter when the appliance will be working at full speed; the burner shall remain lit during all the process.**



# OPEN BURNERS AND GAS OVEN

## 3. POWER CONNEXION:



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

The equipment must be connected in compliance with the rules and regulations listed in this notice (norm EN 60335-1 of May 2003) and with local codes and bylaws. Ensure that the fixed electrical conduit is equipped with an earth circuit breaker which contacts are distant of 3.5mm

### . Mobile appliance

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

### . ATTENTION!

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

### 3.1. Electric controls (when fitted) and checks:



**Never use with empty cooking vessels.  
The oven must be free of objects.  
All the above operations are carried out when the apparatus is cold.**

Before proceeding ensure that:

- The supply voltage is compatible,
- The cable is fixed properly,
- The connections are tight enough,
- It is earth wired,
- The section of the cable is suitable for the power,
- The electrical equipment is properly insulated,
- The electrical phasing of the supply is correct for the appliance.

### 3.2. Connecting:

#### . Electric ignition / Solenoid valve of the water tanks

- The apparatus is delivered with a high temperature flexible cable located in the open base (V02482) or behind the side panel (V02480).
- Connect the apparatus to the fixed electrical conduit.
- Ensure that the plug is correctly insulated.

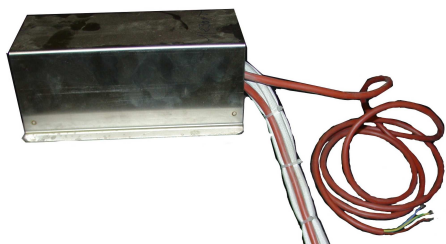
**Before reassembling inspect all cables for damage.**



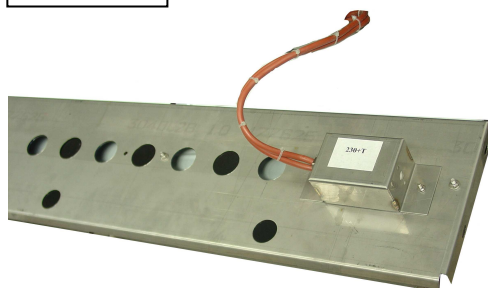
# OPEN BURNERS AND GAS OVEN

## ELECTRIC IGNITION

V02480



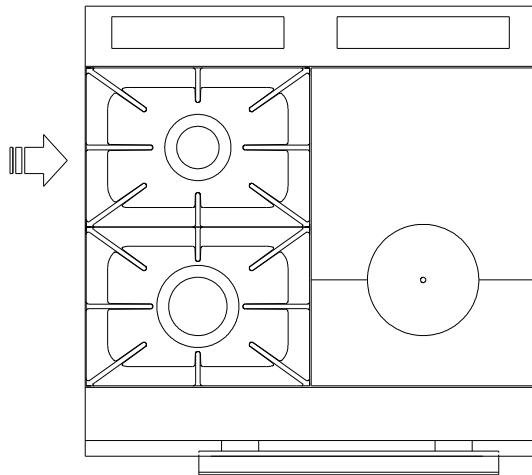
V02482



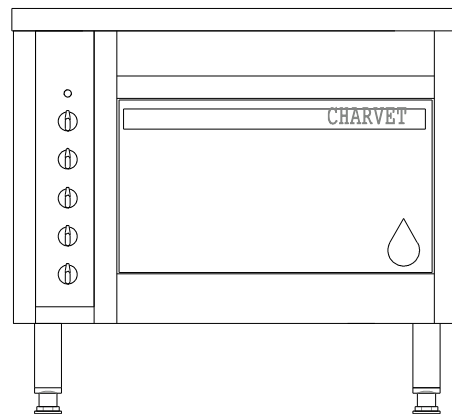
# OPEN BURNERS AND GAS OVEN

## WATER TANKS

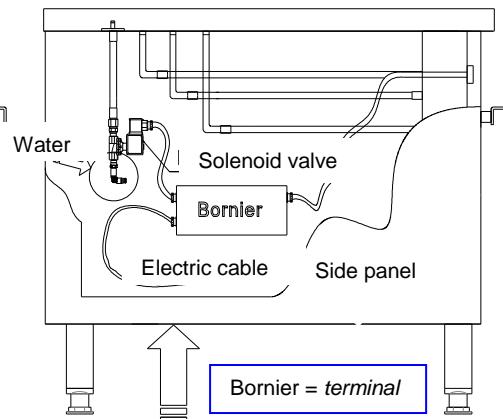
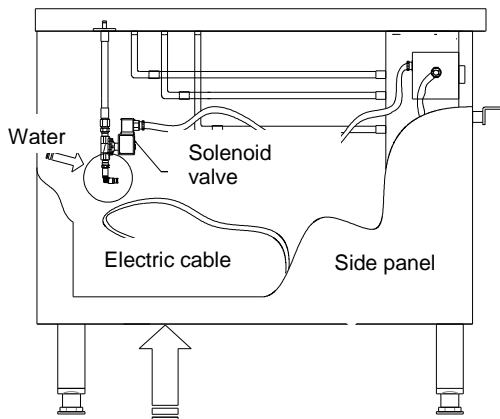
### V02480



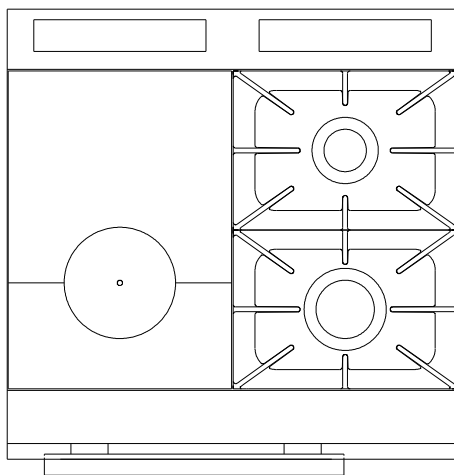
WATER TANK ONLY



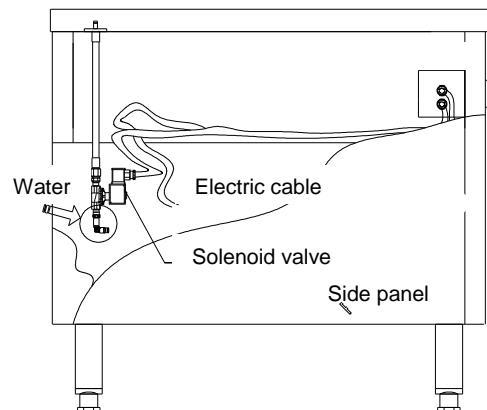
WATER TANK + ELECTRIC IGNITION



### V02482



1. ELECTRIC IGNITION + WATER TANKS
2. WATER TANKS ONLY



# OPEN BURNERS AND GAS OVEN

### 3.3. Electric control and checks after connexion:

- Check it is earth wired,
- Check it is well isolated,
- Check the appliance is in working order (electric ignition, thermostat...).

Operation: See section relating to service for users.

### 4. ADAPTING THE APPLIANCE TO DIFFERENT VOLTAGES

**Chart**

Voltages ➡	1~230V+E	3~230V+E	3~400V+E	3~400V+N+E
Voltages of the delivered appliance ⏴				
<b>Electric ignition</b> 1~230V+E		A	C	A
<b>Water tanks</b> 1~230V+E		A	C	A
<b>Electric ignition + Water tanks</b> 1~230V+E		A	C	A

A → Possible connexion B → Consult the factory C → Connexion unavailable D → Voltage unavailable

### 4.1. Wiring diagrams:

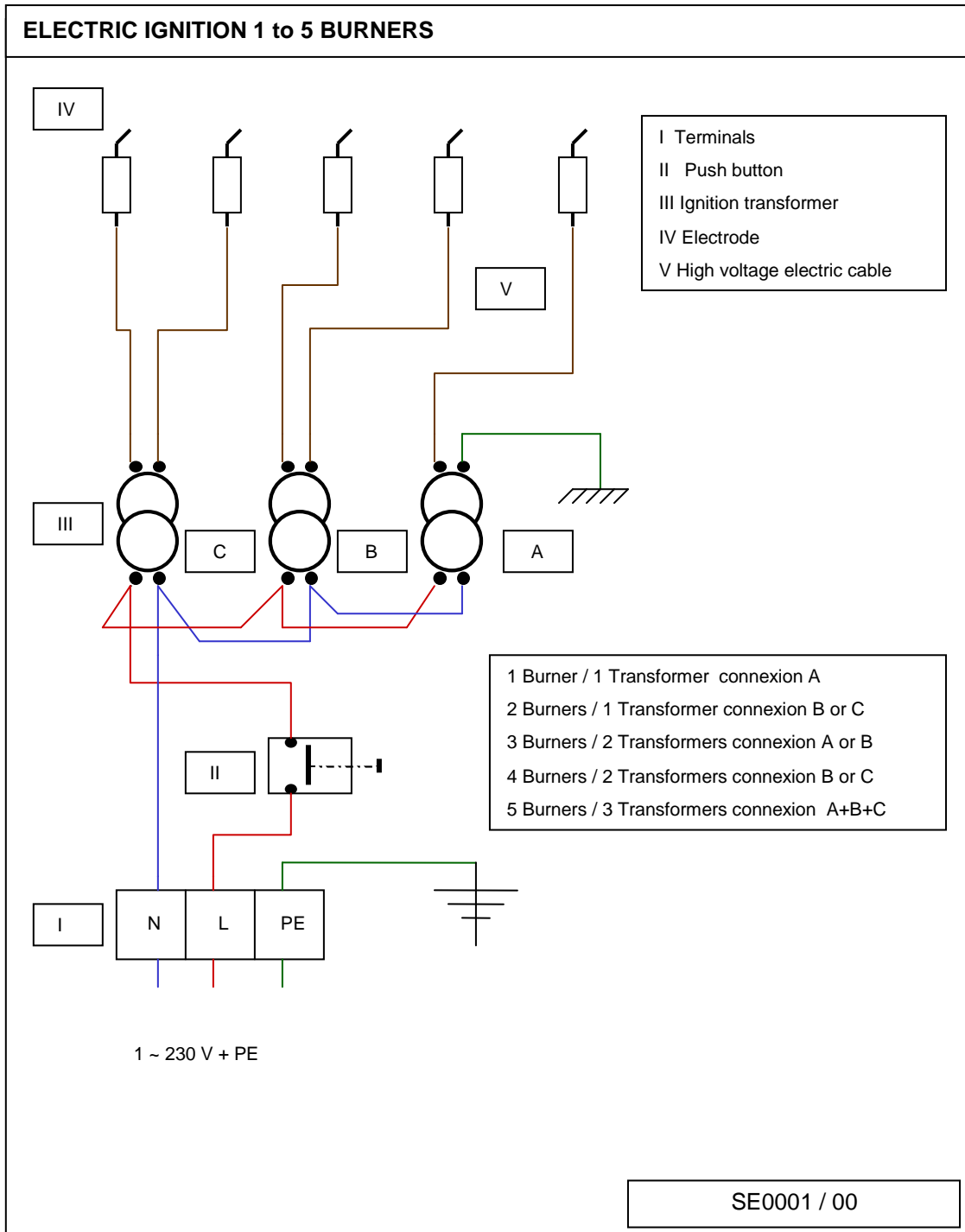
**Chart**

Apparatus ➡	4 open burners + oven (G4FN)	4 open burners + open base (B-G4FN)
Electrical options ⏴		
<b>Electric ignition</b>	1	1
Voltage	1~230V+ E	1~230V+ E
Wiring diagram	SE001/00	SE001/00
<b>Water tanks</b>	1	1
Voltage	3	3
Wiring diagram	SE0099/00	SE0099/00
<b>Electric ignition + water tanks</b>	1	1
Voltage	3	3
Wiring diagram	SE0101/00	SE0101/00

1 → Possible option 2 → Option unavailable 3 → Consult the factory

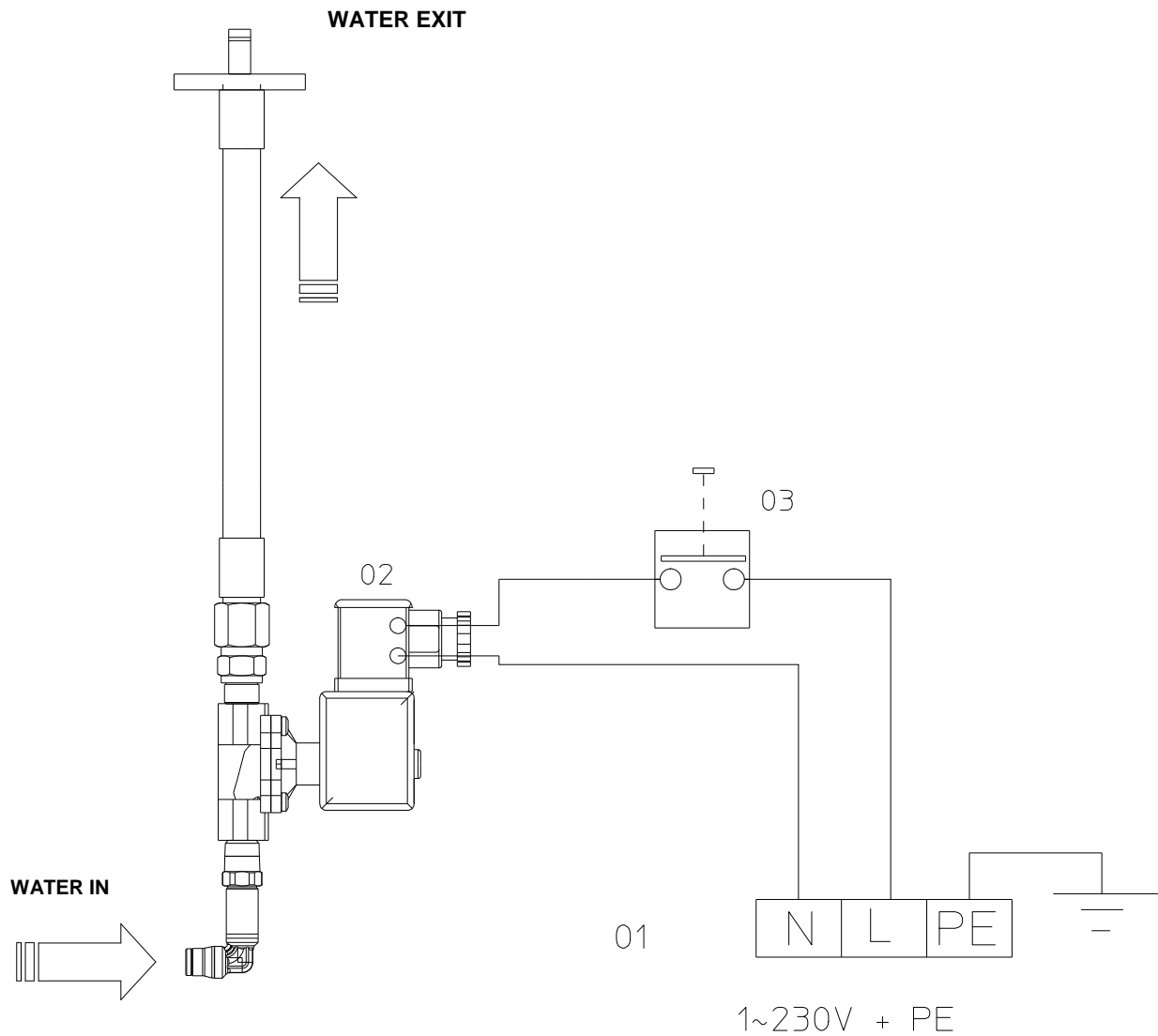


# OPEN BURNERS AND GAS OVEN



# OPEN BURNERS AND GAS OVEN

## WATER TANKS



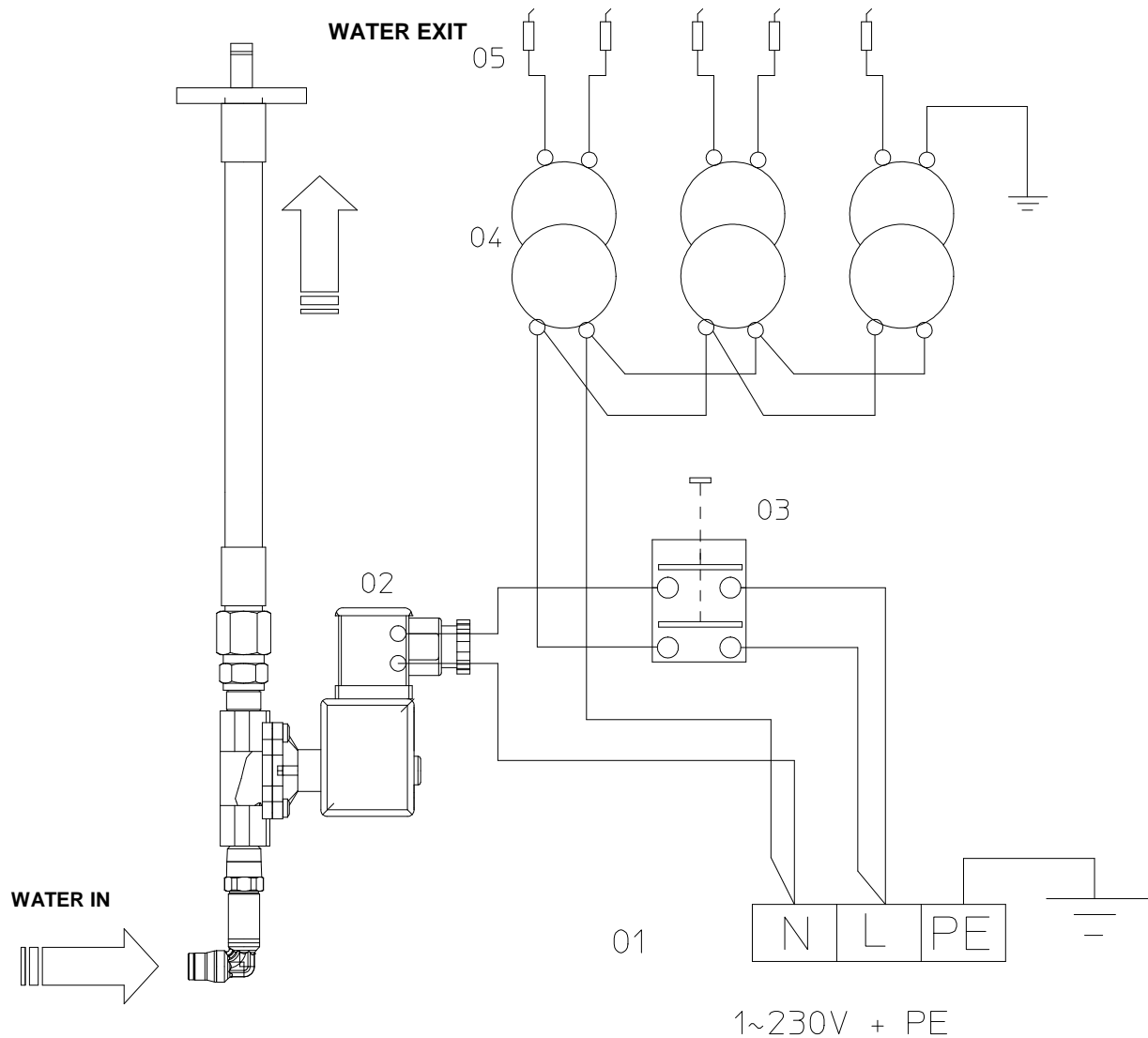
Mark	REF.	DESCRIPTION	QUANT.			
01	07069A	TERMINALS	1			
01	02468A	TERMINALS	2			
02	05405A	SOLENOID VALVE	1			
03	07095A	PUSH BUTTON	1			

DATE	NAME	DIAGRAM: WATER TANKS	DRAWING N°	IND
22.09.05	LA RIZZA		SE/0099	00



# OPEN BURNERS AND GAS OVEN

## WATER TANKS + ELECTRIC IGNITION



Mark	REF.	DESCRIPTION	QUANT.	Mark	REF.	DESCRIPTION	QUANT.
01	07069A	TERMINALS	1	04	02161A	IGNITION TRANSFORMER	3
01	02468A	TERMINALS	2	05	07010A	ELECTRODE	5
02	05405A	SOLENOID VALVE	1				
03	02105A	PUSH BUTTON	1				

DATE	NAME	<b>DIAGRAM : WATER TANKS + ELECTRIC IGNITION</b>	DRAWING N°	IND	
19.10.05	LA RIZZA		SE/	0101	00

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INSTRUCTION SHEET: 1000 An G4FN  
Ind. A - Edited on: 20/09/05  
Updating: 20/10/05  
Code: F1000N  
English edition: 01/09/2006  
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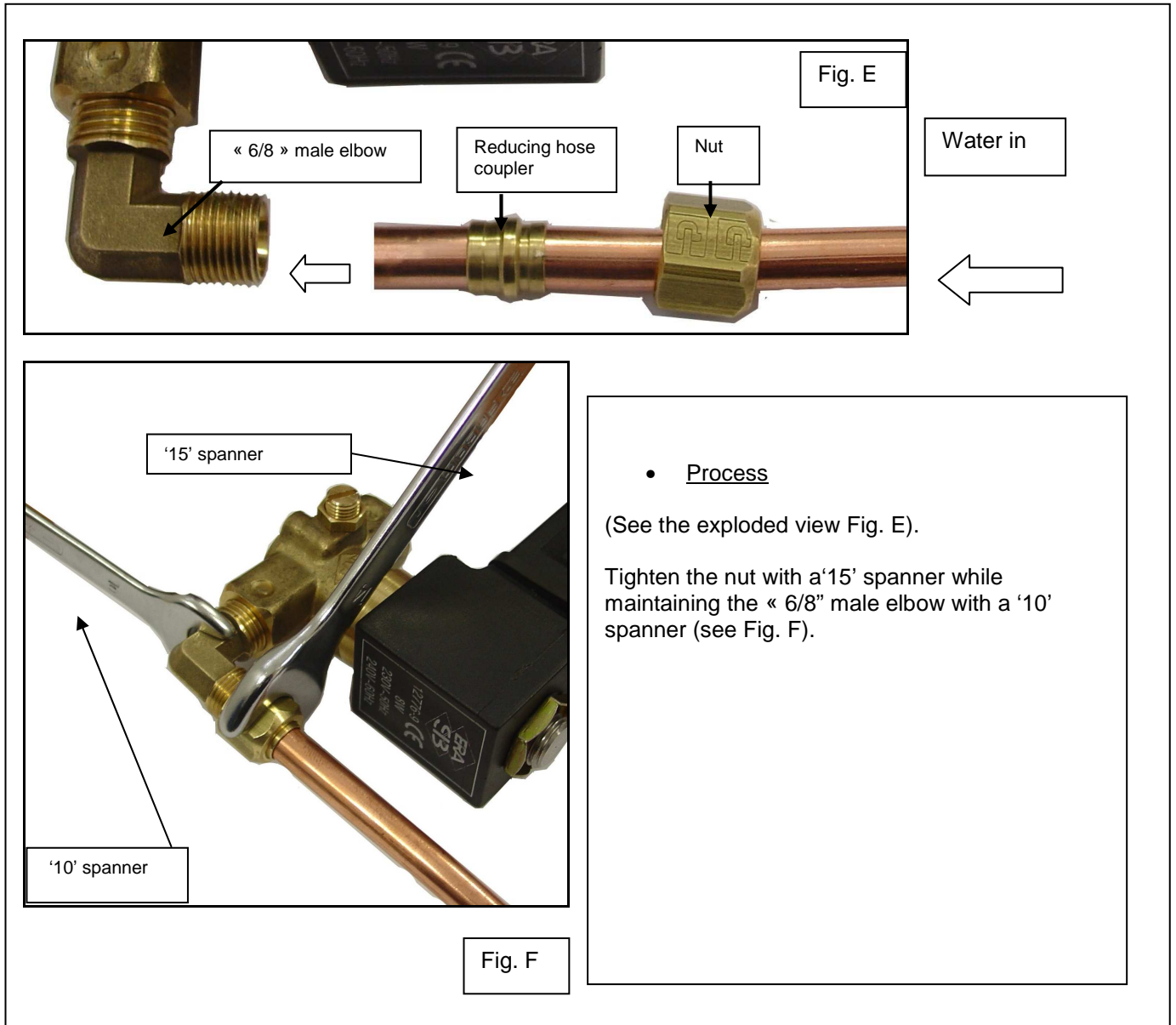
# OPEN BURNERS AND GAS OVEN

## 5. WATER CONNEXION

Connexion point on male nozzle 6/8 of the solenoid valve (see page12).

### 5.1. Controls and checks after connexion:

- Check the waterproofness of the water pipe,
- Check the water pipe is in working order.



# OPEN BURNERS AND GAS OVEN

## 6. BASIC SPARE PARTS LIST

Description	Code	Photograph	Description	Code	Photograph
Injectors for the oven: - G30, G31 φ 1.90 Propane - G20, G25. φ 2.80 Natural	06985A 00212A		Thermocouple for: - "volcano" burner - "multi-ramp" burner (oven)	00291A 00290A	
Injectors for the "volcano" burners: - G31 φ 1.50 Propane - G20, G25 φ 2.40 Natural	06985A 00212A		Water tanks: - Solenoid valve	05405A	
Gas tap: - Oven - Open burners - Open base (Oven: S22)	00503A 05226A 00502A 00311A		Ignition transformer	02161A	
Thermostatic tap for oven	00295A		Push button	03967A	
Pilot light for the oven	07551A		Control knob for: - Electric ignition - Water tanks	02105A	
Injectors of the pilot light (for the oven): - G30, G31 Ø 0.20 Propane - G20, G25 Ø 0.40 Natural	01157A 06430A		Spark plug	07010A	
Pilot light of the "volcano" burner	08284A				

# OPEN BURNERS AND GAS OVEN

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## *PRO 1000 series*



- ✓ **V02480: Pro 1000 G4FN (4 burners + gas oven)**
- ✓ **V02482: Pro 1000 B-G4FN (4 burners + open base)**

## **User operation and maintenance instructions**

# OPEN BURNERS AND GAS OVEN

## 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) Units may be installed side by side or against walls of non combustible material. Distance to combustible material shall be no less than 10cm.
- D) It is imperative to use a qualified engineer for all new installations or modifications of existing equipment.
- E) This instruction manual must be given to the user after installation.
- F) **WARRANTY:** *The warranty is mentioned in our conditions of sale. It does not cover damage due to faulty installation, misuse or inadequate maintenance.*

### Dimensions:

Length: 1000 mm.  
Depth: 1000 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, 3 mm thick, with a 55 mm high edge having a 18 mm radius and return to underside.  
18-10 stainless steel side panels, 1 mm thick, assembled with no visible screws.  
Anodized aluminium joining-strips fitted between appliances when ordered as a cooking suite.  
Recessed gas and electric controls on enamelled steel panels with control symbol markings.  
200 mm high stainless steel legs with adjustable PVC feet (+ 10 / - 20 mm), diam. 60.3 mm OR 20 mm high levelling studs.  
18-10 stainless steel base, 1 mm thick.

### Top:

2 x 2 open burners under cast-iron pan supports measuring 495 x 350 mm with lower 18-10 stainless steel spillage drawer:  
Burners are rated 10 kW,  
Integrated pilot ignition and flame failure safety cut out thermocouple.

### Base:

Static gas-fired oven GN2/1 measuring 650 x 530 x 300 mm  
AISI 304, 1.5 mm gauge stainless steel muffle with 30 mm rock wool insulation and 3-position enamelled steel removable shelf supports with a 70 mm-space between them.  
18- 10 stainless steel door and inner door with rock wool insulation.  
Equipped with one GN2/1 nickel coated oven shelf with anti tilt supports and one 6-mm thick mild steel base.  
Enamelled steel « multi-ramp » burner rated 11 kW with flame failure safety cut out thermocouple and pilot ignition.  
Thermostatic control range from 50 to 300 degrees Centigrade.

### OR

Open cupboard with removable stainless steel floor (in 2 pieces) and removable stainless steel centre shelf.

### Options:

Electric hot cupboard with 2 doors (3-400V+E / 2.25 kW – thermostat 0-30/110 degrees Centigrade).  
2 hinged doors.  
Removable water tanks for burners (to replace standard spillage tray).  
Electric ignition system for burners (1-230V+E / 0.002 kW).



# OPEN BURNERS AND GAS OVEN

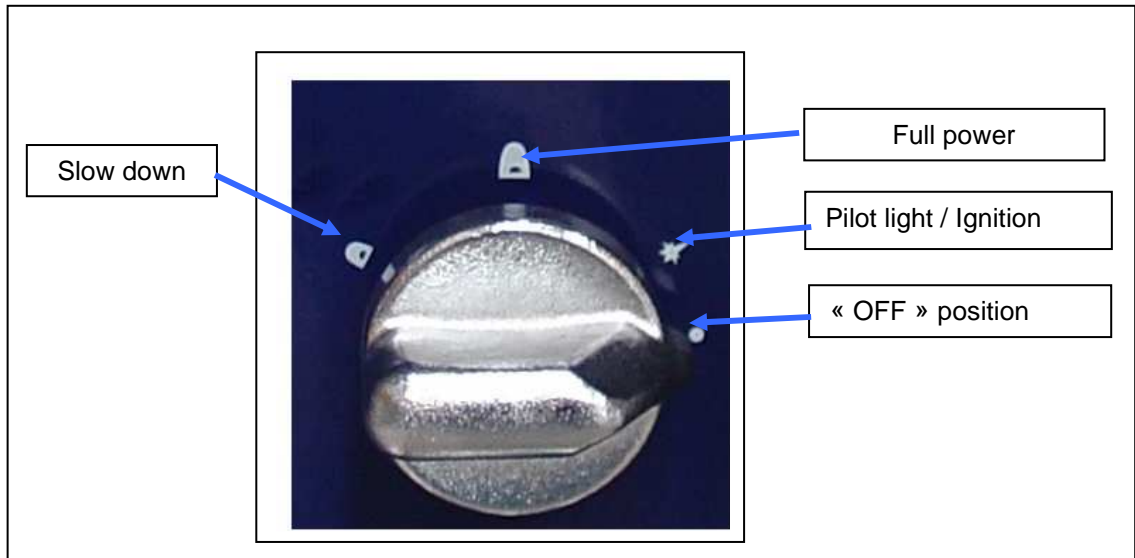
## 2. PRIOR TO STARTING UP

Before starting up it is advisable to clean the apparatus in order to remove all dust and impurities that have accumulated during storage.

Remove all plastic protection on stainless steel surfaces.

Make sure all the control knobs are in working order before opening the gas tap.


### Legend of the control symbol markings



**Before each use, check that the burner cap is fully positioned in the burner housing (see the process below).  
The burner cap must be handled with care. Do not immerse the burner cap in acidic solution; all damage will affect its functioning.**

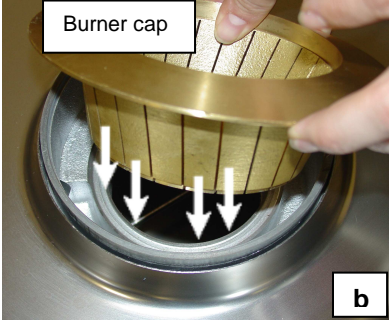
# OPEN BURNERS AND GAS OVEN

## 2.1. Process



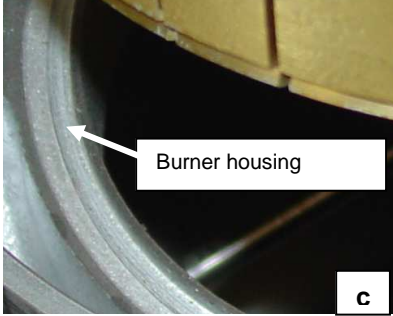
Cast iron pan supports

**a**



Burner cap

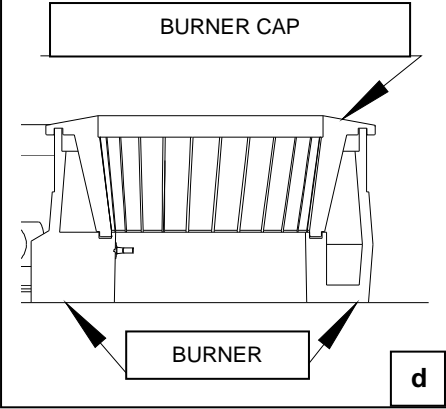
**b**



Burner housing

**c**

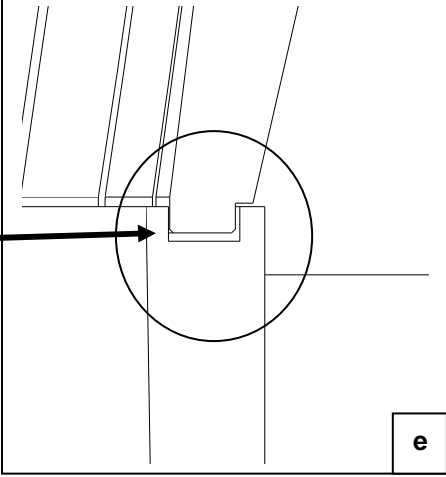
- Open burners
- Remove the cast iron support (10.6 Kg) (see fig. a).
- Insert the burner cap (see fig. b and c) in its housing (see drawings d and e).
- Check that it is well positioned by pushing it from left to right (see fig. f). This latest must remain in its housing. Any damage on it will affect its functioning.



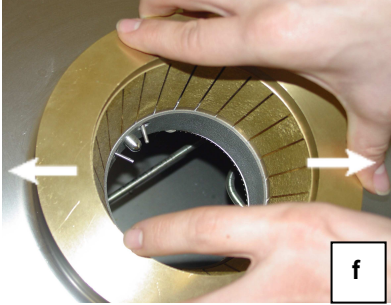
BURNER CAP

BURNER

**d**



**e**



**f**

Housing of the burner cap

# OPEN BURNERS AND GAS OVEN

## 3. STARTING UP

**Note:** Each burner is equipped with a flame failure safety cut out thermocouple and a pilot ignition.

### 3.1. Open burners

- Push and turn control knob of desired burner (located on the control panel with a white square) on the left, to the spark mark.
- Push the knob while igniting the desired burner or push the electric ignition button (for the appliances equipped with electric ignition).
- Keep the knob pressed for about 5 to 20 seconds before releasing it. The pilot light must remain lit. Try again in case of failure.
- When the pilot light is on, turn the control knob to the left up to the larger flame mark; The burner is now working at its full power (see *legend* page 21).
- By turning the knob to the next position, on the smaller flame mark, the power is slowed down.

### 3.2. Oven

- Check that you can reach the pilot light through a hole located at the front left hand side of the mild base.
- Push and turn the control knob counter-clockwise of desired burner (figure 3, mark G) on the left, to the spark mark.
- Push the control knob while igniting the burner through the hole of the mild steel base or push the electric ignition button (for the appliances equipped with electric ignition).
- Keep the control knob pressed for about 5 to 20 seconds before releasing it. The pilot light must remain lit. Try again in case of failure.
- When the pilot light is on, turn the control knob to the left up to the larger flame mark; The burner is now working at its full power (see *legend* page 21).
- Turn the thermostat knob to the desired temperature (Figure 3, mark H); the oven burner is working at its full power.
- Close the oven door.

**Attention:** Side panels and oven door may be **extremely hot** after a prolonged or intensive use. Be careful to open the **door only with the handle**. According to the type of baking, steam may escape while opening the oven door: beware not to burn yourself.

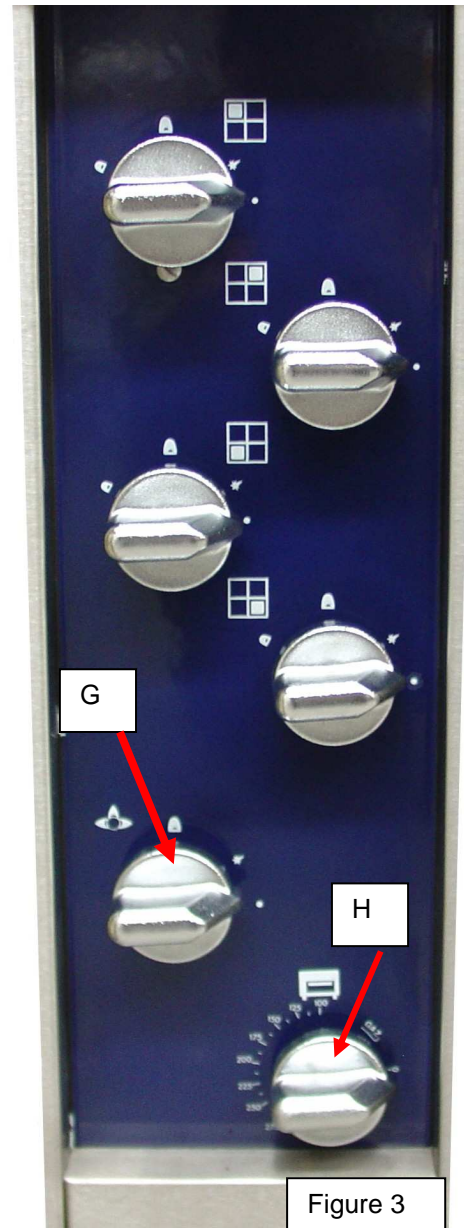
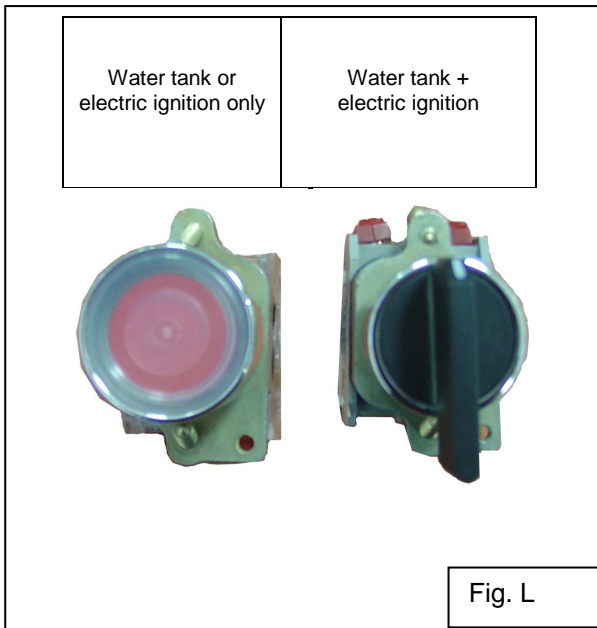
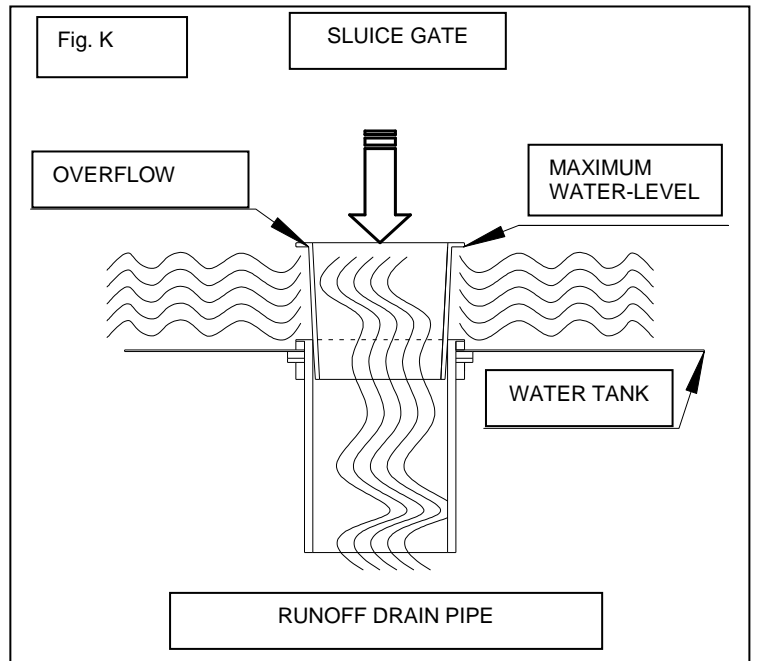
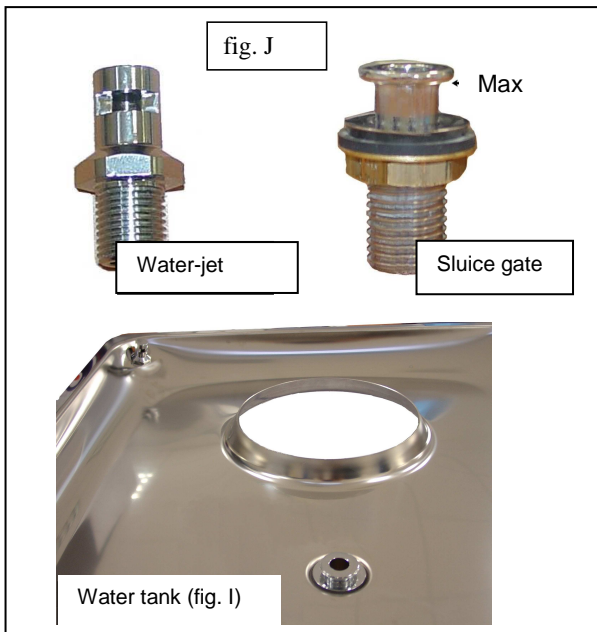


Figure 3

# OPEN BURNERS AND GAS OVEN

## 3.3. Water tank



- Checks before use:
    - Check if the sluice gate is well positioned in the middle of the water tank (see fig. I and fig. J).
  - Starting up :
    - Press push button or control knob (fig. L).
    - Run some water to the maximum water-level (fig. K).
- Note 1: Remove the overflow to drain.*
- Note 2: When in use, check visually the waterproofness of the connexion water system.*
- Note 3: Do not loose the sluice gate. Put back it in place after each cleaning.*



# OPEN BURNERS AND GAS OVEN

## 4. SWITCHING OFF

Bring the control knobs back to the "●" position as well as the oven thermostat.

Wait until the apparatus has cooled down before doing anything on it.

Clean the oven, the oven shelf, the grease collection drawer and the spillage tray after each use.

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

## 5. MAINTENANCE

### 5.1. Cleaning of the stainless steel surfaces

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 of the open burners

Remove the pan supports, the crowns and the spillage tray.

The crowns and the spillage tray can be washed, rinsed and dried.

Before putting back ensure that the support for the crowns are in the correct position.

### 5.3. Cleaning of the oven (see photographs page 26)

Remove enamelled side walls, shelf supports and proceed as for the cleaning of the stainless steel surfaces.

For easier cleaning, the mild steel base can be removed. Use a wire brush to clean it and grease it frequently.

Rinse and dry all the parts before reassembling. For your safety, handle the parts\* with care.

**This apparatus must not be cleaned with water under pressure or too much water splashed onto the burners as this might obstruct the gas supply.**

**For the electric ignition option ensure that it is switched off at the mains.**

For information only:

Description	Weight (kg)
Mild steel base*	23 Kg
Cast iron pan support*	10.6 Kg
Oven shelf	3.2 Kg
Water tank	3 Kg
Shelf support	2.6 Kg



# OPEN BURNERS AND GAS OVEN



- **Removing the mild steel base and shelf supports**

- A) Pull the shelf towards oneself.
- B) Remove the mild steel base with the help of the hole.
- C) 1 & 2: Lift the shelf supports and pull it to the left hand side.
- D) 3: Pull the shelf supports towards oneself.

*For best results, have your equipment serviced and cleaned on a regular basis by a qualified installer (for the list of spare parts, see attached installation and set-up instructions.*

**CAUTION!**

*Factory-sealed components must be serviced by neither installer nor user.*

# OPEN BURNERS AND GAS OVEN

## 6. POSSIBLE CAUSE OF BREAK DOWN

<u>Causes of break down</u>	<u>Probables causes</u>
Unsatisfactory heating	Clogging of the burners, injectors...
	Incorrect gas pressure
	Incorrect grading of the injectors
	Clogging of the rear internal flue box
Incorrect temperature of the oven	Faulty thermostat
Unsatisfactory ignition	Clogging of the pilot light
	Clogging of the thermocouple
	Difficult ignition of the thermocouple or pilot light flow
	Pilot lights not correctly positioned
	Control knobs are not positioned correctly or not pushed far enough
Faulty electric ignitor	Spark plug is not positioned correctly

Contact the supplier to replace faulty parts.



Only a qualified electrician should replace the switch or the cooking surface

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

Transfer below information written on the data plate of your apparatus. This will help you with maintenance problems and spare parts.

<b>CHARVET S.A.</b> <b>38850 CHARAVINES</b>	
<b>Réf.</b>	<input style="width: 100%;" type="text"/>
<b>Code:</b>	<input style="width: 50%;" type="text"/> <b>Type:</b> <input style="width: 50%;" type="text"/>
<b>N°FC:</b>	<input style="width: 50%;" type="text"/> <b>Rep.</b> <input style="width: 50%;" type="text"/>
<b>Cat.</b>	<input style="width: 100%;" type="text"/>
<b>Gaz</b>	<input style="width: 100%;" type="text"/>
<b>P (mbar)</b>	<input style="width: 100%;" type="text"/>
<b>Σ Q<sub>n</sub> (kW)</b>	<input style="width: 100%;" type="text"/>
<b>Σ V<sub>n</sub> (m<sup>3</sup>/h)</b>	<input style="width: 100%;" type="text"/>
<b>Σ M<sub>n</sub> (kg/h)</b>	<input style="width: 100%;" type="text"/>
<b>U</b> <input style="width: 50%;" type="text"/>	<b>V</b> <input style="width: 50%;" type="text"/>
<b>f</b> <input style="width: 50%;" type="text"/> <b>Hz</b>	<b>P</b> <input style="width: 50%;" type="text"/> <b>kW</b>
<input style="width: 100%; height: 20px;" type="text"/>	
<b>MADE IN FRANCE</b>	

