Paella Burner + Oven (G1FP/M1FP/)

PRO 900 Series

√ V02790 Pro 900 M-1FP

INSTALLATION MANUAL

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CONTENTS

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 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

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 close to the gas mains.

 **Warnings**

- **Fixed appliance:**

Install the feet or the leveling studs (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 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.
Fix all independent half module against the wall.

Any technical action on an appliance must be undertaken by a qualified technician.
The appliance will be isolated from the gas mains by closing the gas valve.

When the appliance is ready for use, ensure the users know how to use it properly.

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

- **Data plate**

Each appliance has is own data plate. Transfer all the information written on the data plate to the part of the user instructions booklet reserved for it. (see the last page of the User Manual)
This will ease the communication between you and your client for better service.

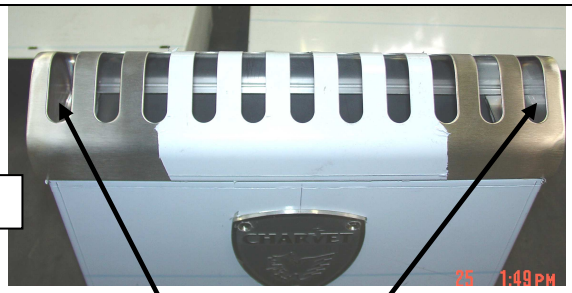
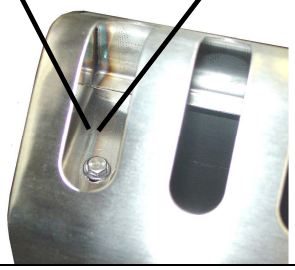
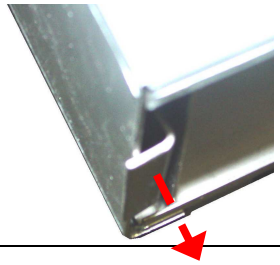
Appliance with oven: data plate in front

M1FP

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

1.4. Fixing the flue

FIXING A SHORT FLUE

You have access to 2 screws located on the right and left sides of the flue (fig.1) and (fig. 2)	Fig.1 
Unscrew the screws to lower the fixing tabs (fig. 3).	Fig.2 
Install the flue on top of the unit, slide the fixing tabs under the top, and screw the 2 screws as shown in fig. 2.	Fig.3 

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.

- **Mobile appliance:**

Connect the appliance to the gas mains using a ½" approved armoured flexible gas hose equipped with a quick disconnect fitting including automatic gas shutoff to the gas connection located on the rear of the appliance. This will allow the unit to be isolated from the rest of the cooking range *(remember to use the security chain).*

2.1. Checks before gas connections

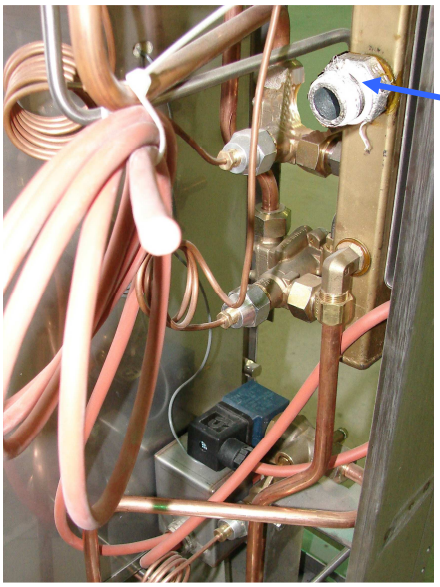
- Ensure that the supply pressure and the nature of gas match that shown on the data plate of the appliance.
- The mains should be free of obstructions, and clean.
- Ensure that the gas supply pipe is of the correct size for minimum pressure drop as a function of length, elbows and total unit capacity.
- The 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.
- The appliance require a fresh air input of 2m^3/h per 1 kW.

CHART A			
Code	Appliance	Power (kW)	Fresh air input required (m^3/h/kW)
V02790	PRO900M1FP	24	48

2.2. Gas connections

The appliance can be connected to the mains from the front or the rear.

2.3. Connecting the oven



Connexion point

Pressure intake

- Remove the control knobs
- Remove the control panel (fixed with 2 screws)
You have access to the pressure intake.

Thermostatic control

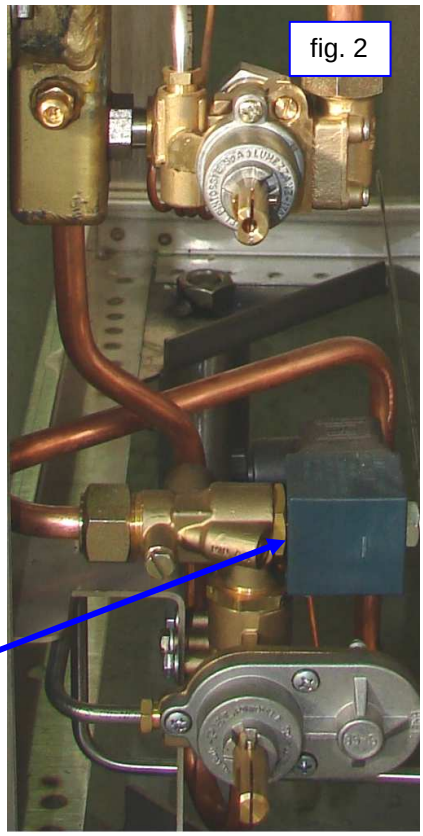


fig. 2

- **Units with an oven base**

- Remove side panel (fixed with 4 screws).
- You have access to the connexion point
- Connect to tube tube M 1/2“.

2.4. Checks after connection

The watertightness of the pipe to the gas tap.

- The supply pressure: Check the supply pressure of all the cooking appliances that are connected on the same gas supply pipe.
- The slow-down position (see § 3.3)
- The colour of the flame (blue).
- The good working state of the appliance and its safety devices.

2.5. Checking the supply pressure

- Remove the control panel,
- Connect the manometer onto the pressure tap located on the gas tap (see fig. 1 and 2, and § 2.1).
- Switch ON appliance to maximum setting,
- Check measurements (see chart A).

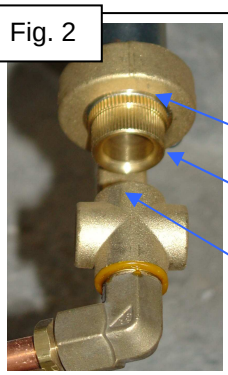
3. CONVERSION TO OTHER TYPES OF GAS

Change of gas upon installation: When the injectors have been replaced, make sure the connection between injectors/supports and gas supply is watertight.

3.1. Change of injectors and air adjustments

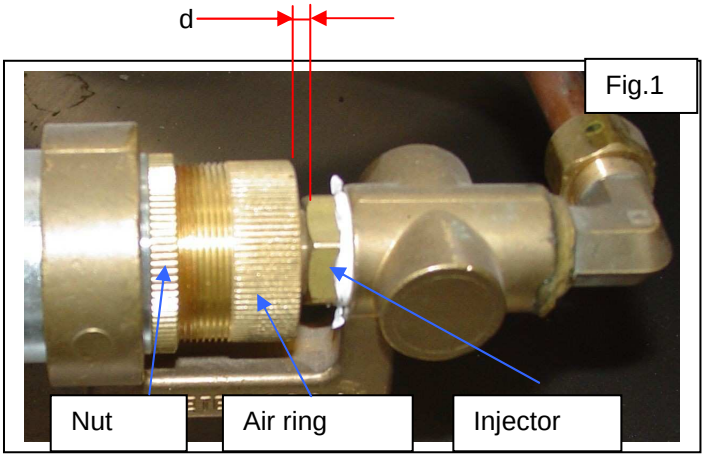
See charts § 3.2. according to the type of burners.

Fig. 2



- **Oven: M1FP**

- Remove the mild steel base: you have access to the air ring and injector.
- Release the air ring to have access to the injector.
- Change the injector (ring spanner 17 mm) (see chart C, § 3.2.).
- Adjust the distance « d » (figure 2), tighten again (nut/ring), and then fix.

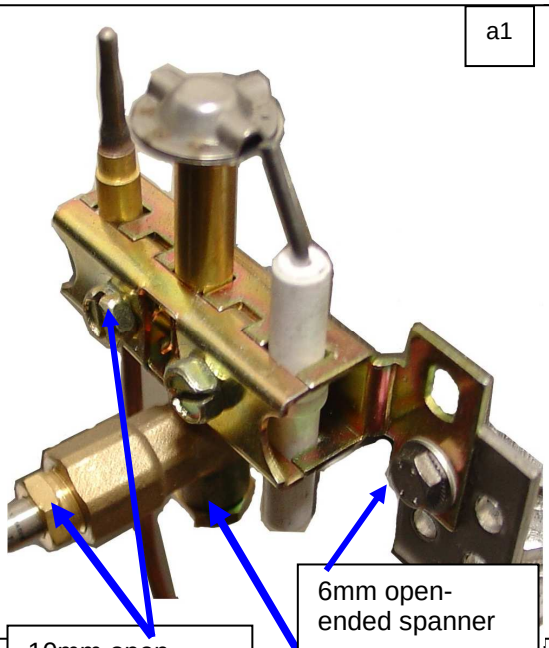


- **Paella burner**

- Remove the control panel to have access to the venturi.
- You have access to the air ring and injector.
- Release the air ring (nut/air ring).
- Change the injector (ring spanner 17 mm) (see chart B, § 3.2.).
- Adjust the distance « d », tighten again (nut/ring), and then fix.

3.2. Change of injectors and air adjustments of the oven pilot light

a1

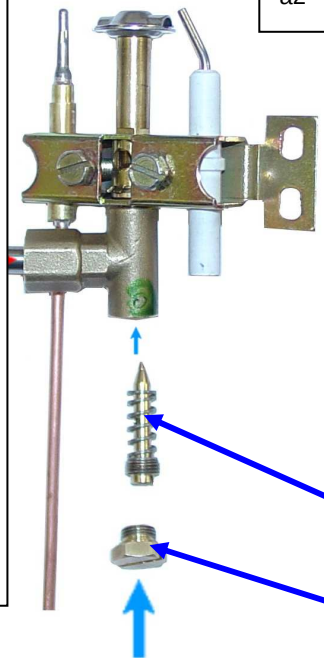


10mm open-ended spanner

6mm open-ended spanner

12mm open-ended spanner

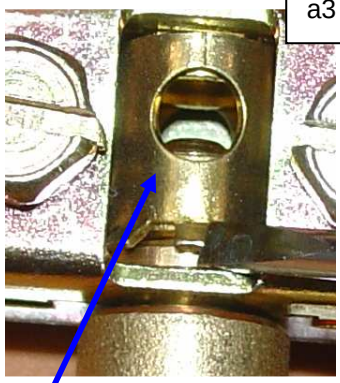
a2



Injector of pilot light

Nut Y

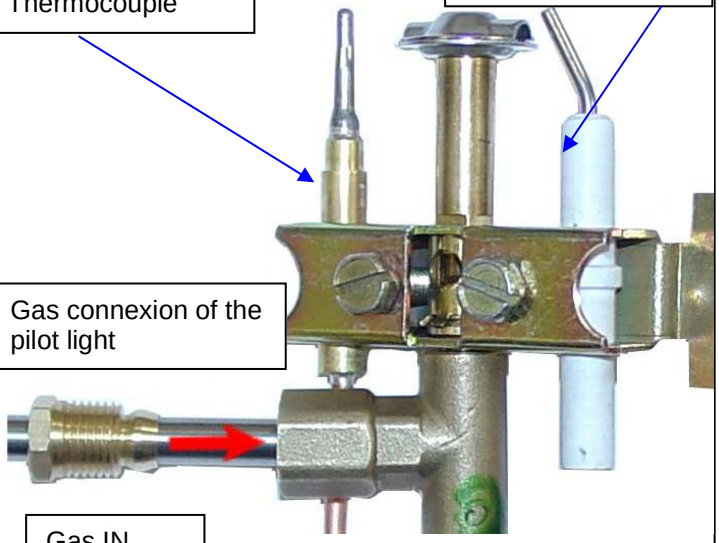
a3



Air ring of pilot light

Thermocouple

Spark plug



Gas connexion of the pilot light

Gas IN

- **Procedure**

- Remove the mild steel base.
- Unscrew the pilot light support.
- Unscrew the gas connexion of the pilot light
- Unscrew nut Y (12mm open-ended spanner) (see Fig. a1 et a2).
- Change the injector (see chart C).
- Adjust the air ring (Fig. a3) (see chart C, § 3.2.).

After each change of injector and air adjustment check the circuit is water tight and the pilot is in working order

3.3. Gas adjustment charts

CHART B				
Burner	**Gas type & operating pressure**	**Mark engraved on injector**	**Air adjustment "d" (mm)**	**Calorific output kW[1*]**
Central burner	G20: Pn = 20mbar G25: Pn = 25mbar	2.25 2.25	6 mm 6 mm	8.5
Intermediate burner	G20: Pn = 20mbar G25: Pn = 25mbar	2.00 2.00	0 mm 0 mm	7.5
Outer burner	G20: Pn = 20mbar G25: Pn = 25mbar	2.30 2.30	0 mm 0 mm	8
3 burners together	G20: Pn = 20mbar G25: Pn = 25mbar			24

1 Measured power over lower calorific power of the gas (HI) for 1 burner.
2 Adjustment of measured primary air according to fig. 1

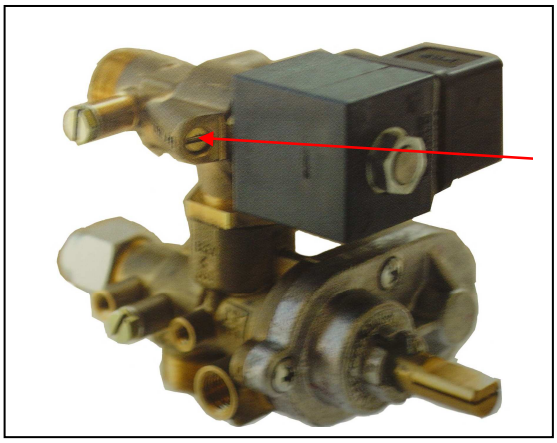
Burner	**Gas type & operating pressure**	**Mark engraved on injector**	**Air adjustment "d" (mm)**	**Calorific output kW[1*]**
Central burner	G31: Pn = 37mbar	1.45	8	8.5
Intermediate burner		1.35	1.5	7.5
Outer burner		1.45	1	8
3 burners together				24

- 1 Measured power over lower calorific power of the gas (HI) for burner.
- 2 Adjustment of measured primary air according to fig. 1

- **Pilot lights**

CHART C			
Adjustment	**Gas type & operating pressure**	**Mark engraved on injector**	**Air adjustment "d" (mm) [*2]**
1	G 20: Pn = 20 mbar	40	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		
8	G 110: Pn = 8 mbar		
9	G 120: Pn = 8 mbar		

3.4. Adjustment of the slow-down position



Adjusting the slow-down position of the burner should be undertaken by qualified technician.
Inadequate adjustments could lead to a non functioning of this position.

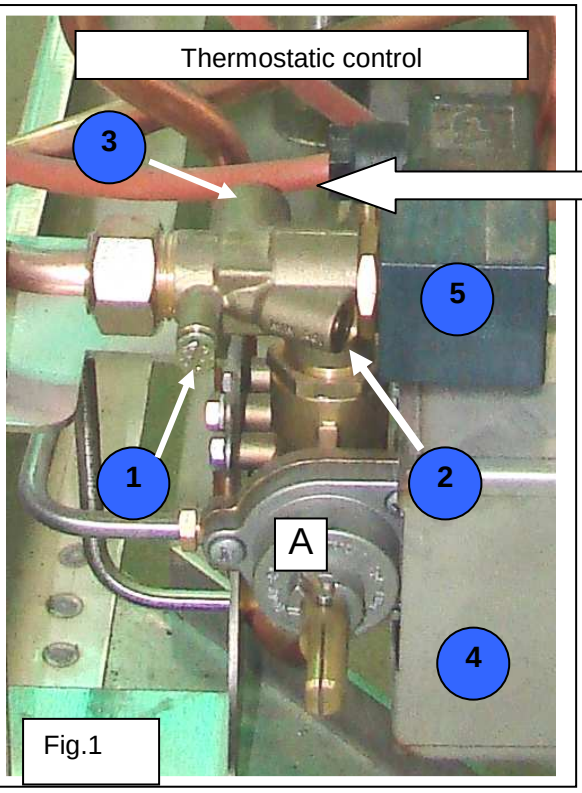
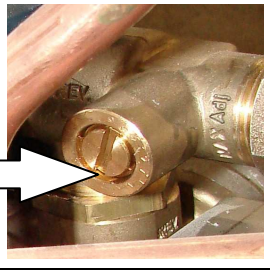
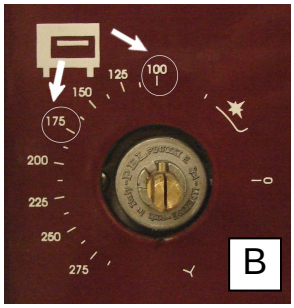


Fig.1





Act quickly before the thermostat kicks in and the burner switches back to maximum output.

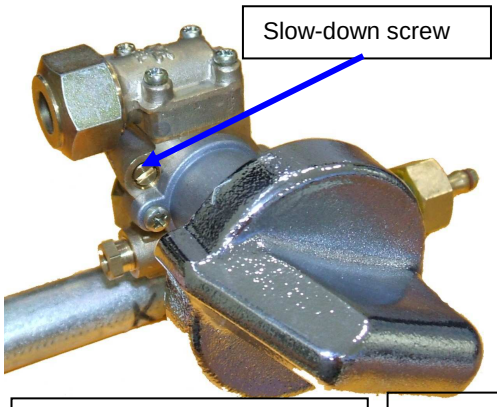
Note: the flames are about ¼ of their normal size; the burner must not go off between highest output position and slow-down position.

1) Pressure intake
2) Min. output screw
3) Max. output screw
4) Thermostat
5) Thermostatic control

- **Procedure: adjusting the slow-down position of the oven**

- Remove control knobs.
- Remove control panel.
- Replace control knob onto the gas tap (A).
- Turn the burner on, and preheat for 15 minutes about with door shut (thermostatic control at 175℃, and then turn down to 100℃ - Fig. B).
- Screw (3) to lower the maxi. output and unscrew to increase it.
- Do the same with screw (2) to lower the mini. output and unscrew to increase it.

The pressure can be measured at the pressure intake (1) (see fig. 1).



Control knob in the slow-down position

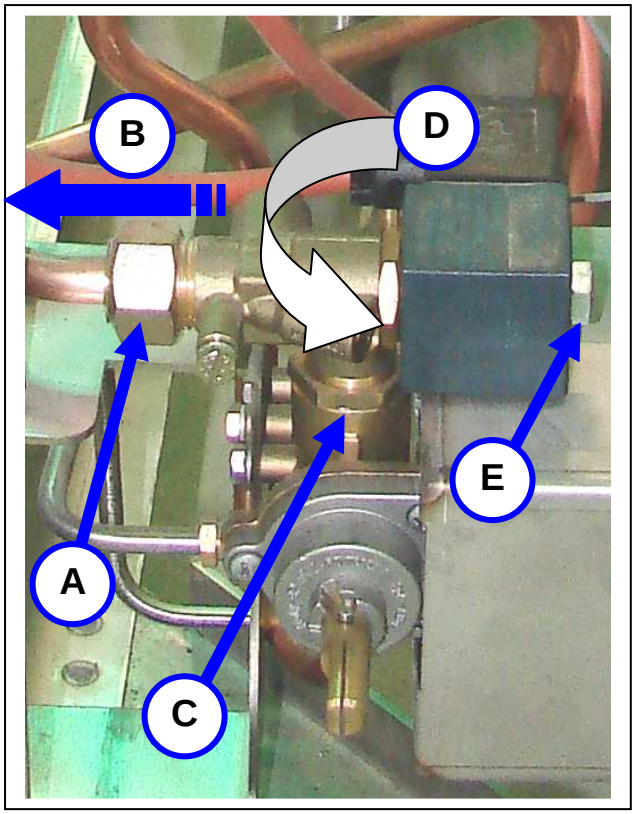
Fig. 1

- **Adjusting the slow-down position of the open burner**

- Remove the control knobs, and then the control panel.
- Replace the control knob onto the gas tap.
- Turn the burner on (see user manual, § 2.).
- Set on slow-down position (fig. 1).
- Adjust the slow-down screw: unscrew to increase the slow-down position (fig.1).

Note: The burner must not go off when switching from highest output to lowest position. See the slow-down position adjustments.

= Small flame or slow-down position



- **Changing the solenoid valve**

- Loosen the nut (A) and pull slightly the copper pipe to the left (B).
- Loosen the nut (C), rotate (D) and unscrew nut (E) to remove the solenoid valve.

4. ELECTRIC CONNECTIONS

Warnings

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 and mobile appliances:
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.

Mobile appliance:
The appliance 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.

4.1. Checks before proceeding

All controls and checks below are done when the appliance is switched off and cold.

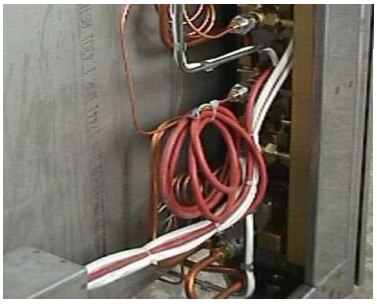
- The electrical voltage of the supply is compatible with the voltage of the apparatus (see data plate and § 5).
- The cable is fixed properly,
- The connections are tight enough,
- The section of the cable is of correct size according to the voltage of the apparatus.

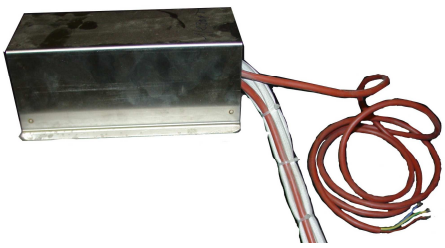
4.2. Power connection

- ELECTRIC IGNITION

  The appliance is delivered with a high-temperature flexible cable. The cable is located under the base of the appliance. Connect the appliance to the main electrical supply.

  Check the electrical equipment is properly insulated (cable condition).





V02790

4.3. Checks after connection

- The appliance is earth wired (see the warnings),
- The electrical equipment is properly insulated,
- The appliance is in good working order (ignition, thermostat, etc.).

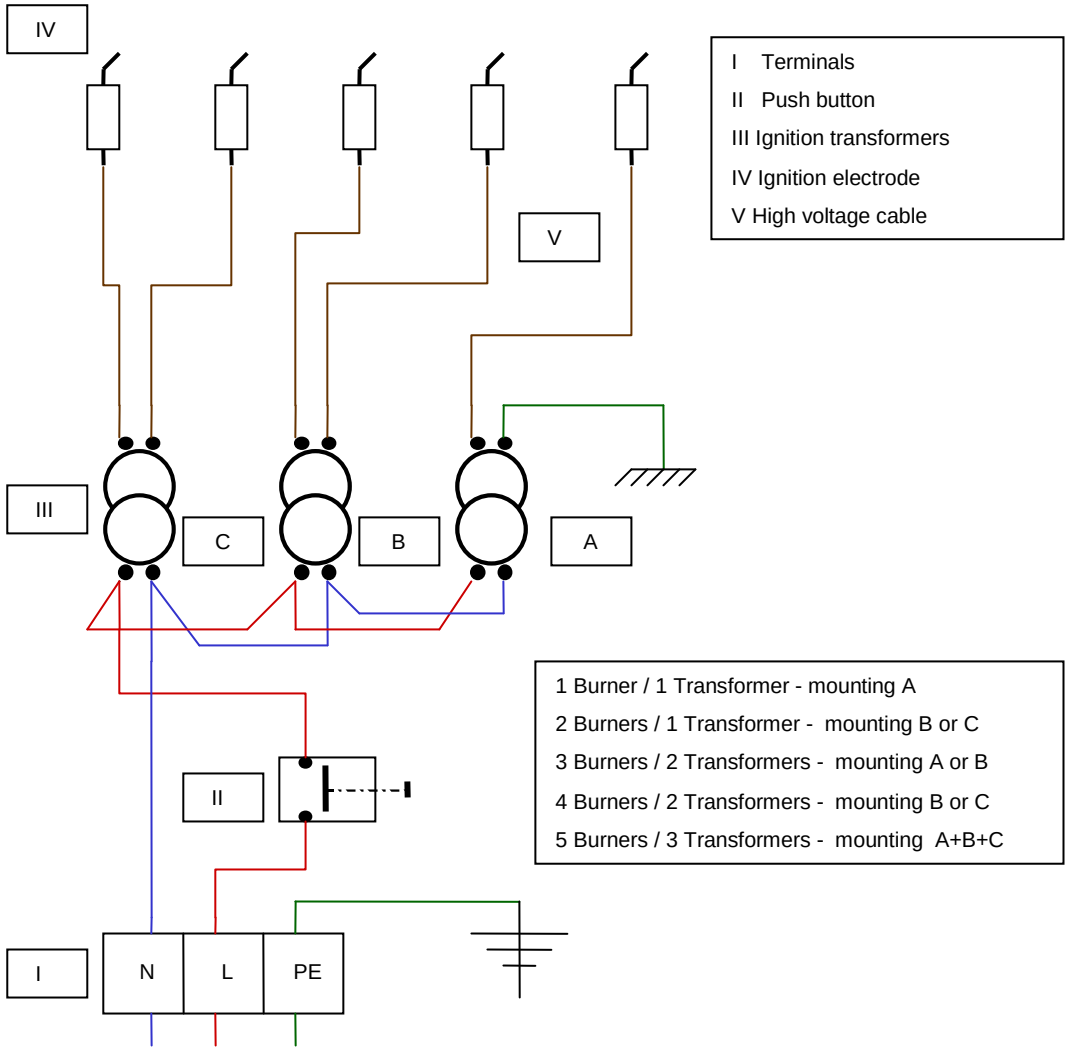
STARTING UP (Please see the user manual, section “Starting up”)

5. Chart: Adapting the apparatus to different network voltages – options available

Voltages available / *Voltage of appliance* ⇩	1~230V + E	3~230V + E	3~400V + E	3~400V+N+E
M1FP – code V02790	**A**	**A**	**C**	**A**
Electric diagram	**SE0117/00**			
Option:				
Electric diagram				

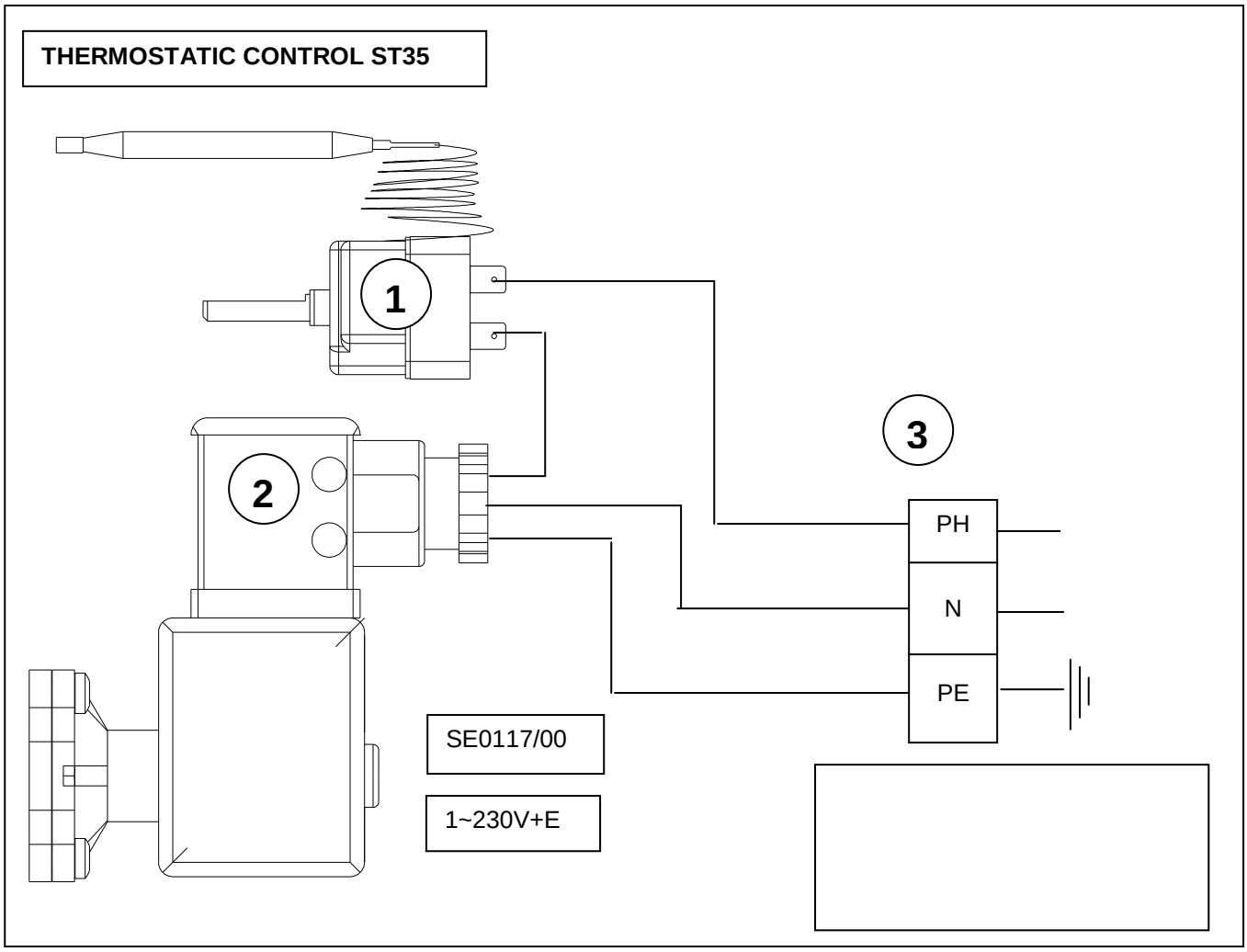
A → Coupling possible B→ Please consult your installer C → Coupling impossible D → Voltage unavailable

ELECTRIC IGNITION 1 to 5 BURNERS



NOMENCLATURE: Electric ignition (wiring diagrams SE0001 / 00)

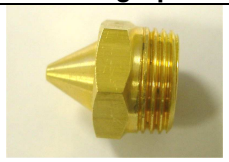
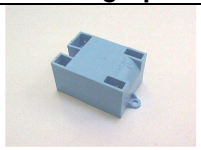
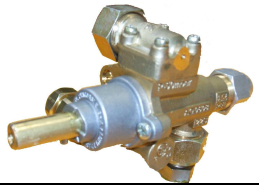
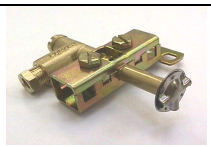
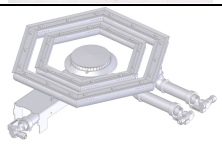
Mark	Code	Description	Quantity
01	02466A	4 mm² terminal (brand: Viking)	1
01	02467A	6 mm² terminal (brand: Viking)	1
01	03575A	10 mm² Earth terminal (brand: Viking)	1
02	07095A	Electric ignition push button	1
03	02161A	Ignition transformer	1
04	07010A	Spark plug	1
05	05317A	High voltage cable	1

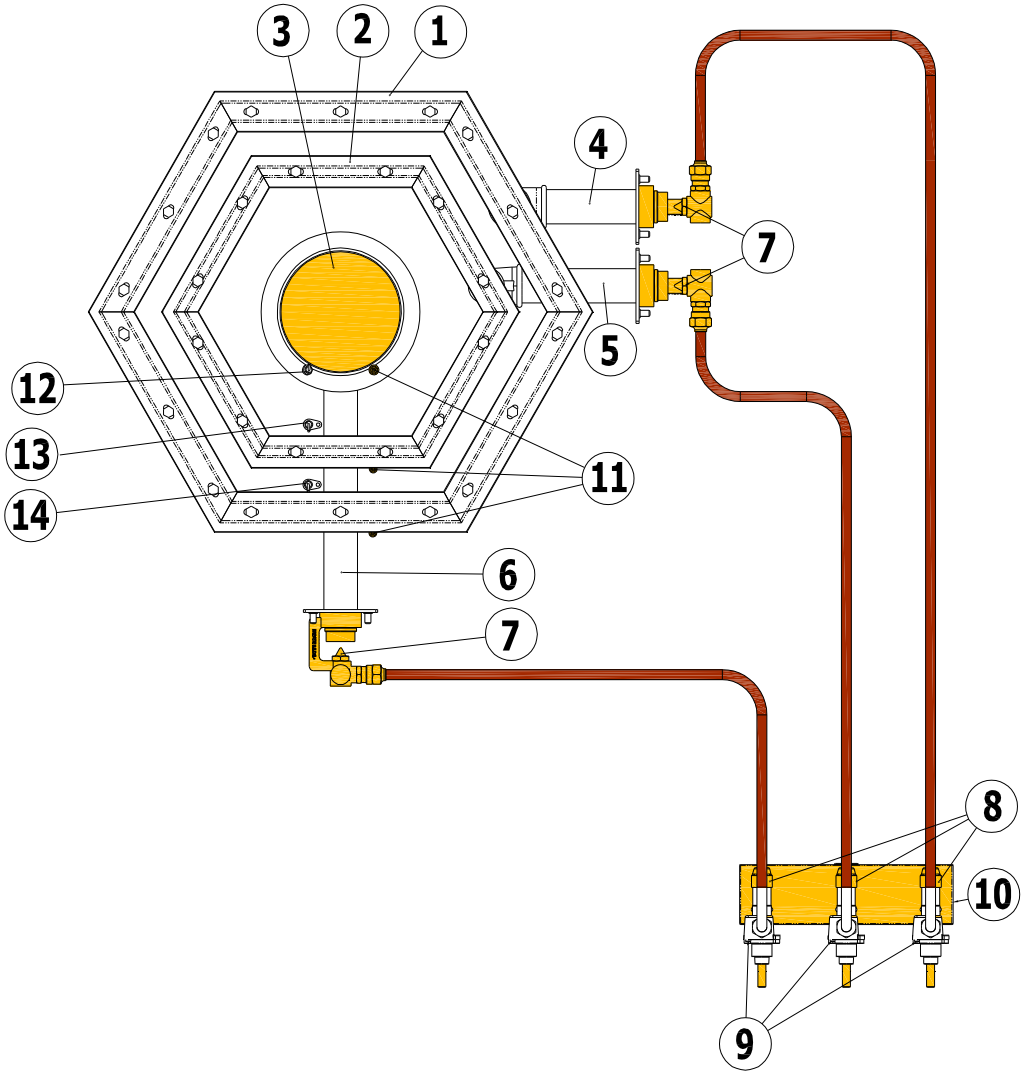


NOMENCLATURE: THERMOSTATIC TAP (SE0117/00)

Mark	Code	Description	Quantity
01	08426A	Thermostat	1
02	08425A	Solenoid valve	1
03		Terminal	1

6. BASIC SPARE PARTS LIST

Description / Code	Photograph	Description / Code	Photograph
Injectors G30/G20 Ø 1.45 Propane 07538A Ø 2.30 Natural 00207A		Ignition transformer 02161A	
Oven injectors G30/G31 Ø 1.70 Propane 06205A Ø20,25 Natural 00209AA		Push button for ignition 03967A	
Gas tap Open burners 00311A Open base 08094A		Spark plug 07010A	
Thermostatic control for oven 08425A		Thermostat 08426A	
Pilot light for oven 07551A		Thermocouple Open burner 00291A Oven 00290A	
Injectors for Oven pilot light Ø 0.20 Propane 01157A Ø 0.40 Natural 06430A		Paella burner FV0103	



Mark	Description / Main characteristics	Code
1	Burner Hex400, ramp PHP Ø34 M2-CH-A105	**GAZ0235**
2	Burner Hex300, ramp PHP Ø M2-CH-A108	**GAZ0234**
3	Burner 9500 A, flange SPC M2-CH-A111	**GAZ0233**
4	Stainless steel smooth venturi GR6 LG125 P5-CH-A119	**-**
5	Stainless steel smooth venturi GR6 LG150 P5-CH-A119	**-**
6	Stainless steel smooth venturi GR6 LG293 P5-CH-A119	**-**
7	Burner injector	**GAZ0041**
8	Gas tap SCpel20S	**GAZ0066**
9	Bypass screw S20-21	**GAZ0091**
10	Gas supply ramp	**-**
11	Threaded thermocouple M8x1 – 1000-mm long	**GAZ0231**
12	Ignition electrode for burner 9500	**GAZ0530**
13	Ignition electrode for burner Hex300	**GAZ0538**
14	Ignition electrode for burner Hex400	**GAZ0539**

Paella Burner + Oven (G1FP/M1FP/)

PRO 900 Series

√ V02790 Pro 900 Multi 1FP

USER INSTRUCTIONS

CHARVET
F-38850 – CHARAVINES
Tel.: (33)-4-76-06-64-22
Fax: (33)-4-76-55-78-75
Email: info@charvet.fr
Email: sav@charvet-sa-fr

Instructions: 900 EN G1FP
Ind. A; Created on: 14.01.09
Updated on:
Code of notice: F900N

CONTENTS

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

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

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

3.1. Paella burner

- Push and turn control knob of the desired burner to the left up to the "full power" position.
- Push at the same time the control knob and the ignition push button.
- Keep the control knob pressed for 5 to 20 sec. before releasing it.
- The pilot light must stay ignited. Try again if it does not work the first time. The burner is now working at its full power.
- By turning the control knob to the next position (small flame) the burner is on the slow-down position.

3.2. Oven

Check that you can reach the pilot light through the oblong hole located at the front left hand side of the mild base (above the pilot light).

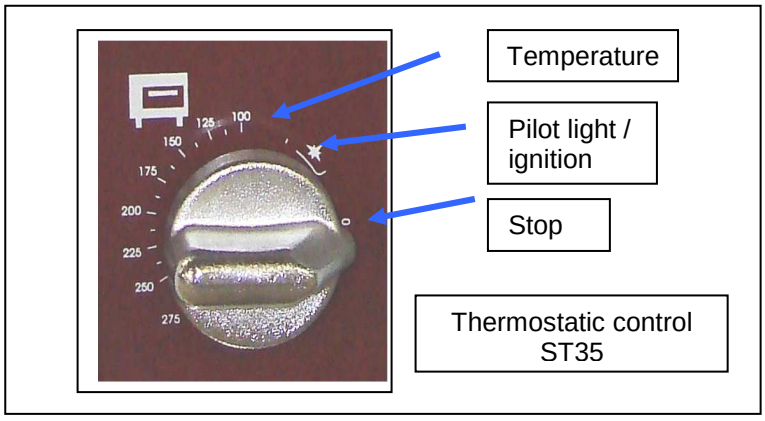
Push and turn the control knob counter-clockwise of desired burner (fig. 3, mark “G”) until the spark symbol.

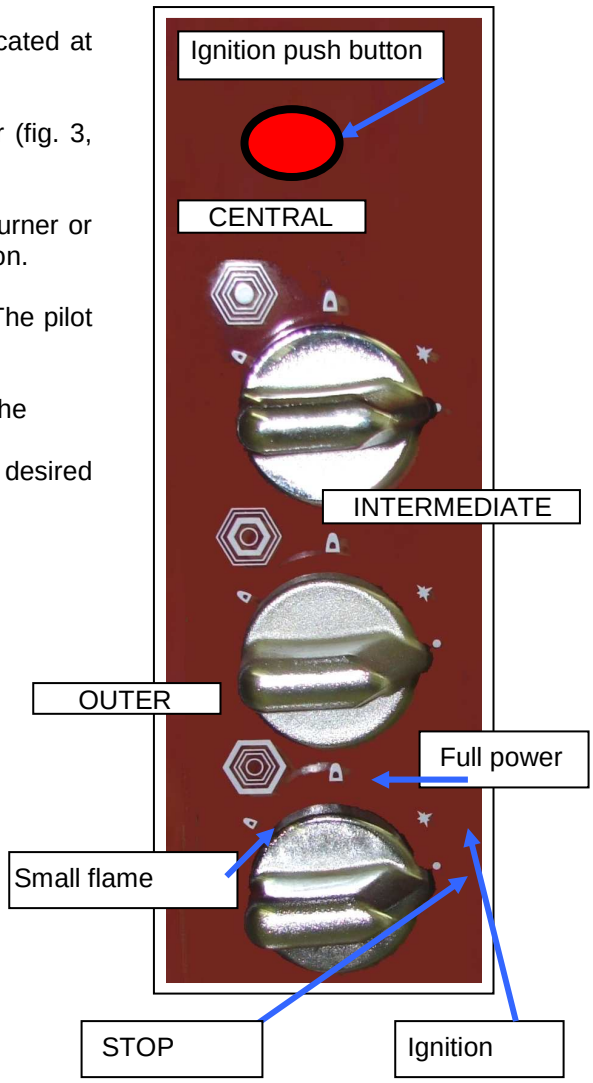
Now push the control knob fully down and manually light the pilot burner or push the electric ignition button if you appliance is fitted with this option.

Keep the control knob pressed for 5 to 20 sec. before releasing it. The pilot light must remain ignited. Try again if it did not work the first time.

When the pilot light is on, turn the control knob counter-clockwise to the “full power” position
Turn the thermostat control knob (Figure 3, mark H) to the desired temperature; the oven burner is working at its full power.

Close the oven door.





<u>WARNING</u>:

Be careful of steam escaping when opening the oven door after “wet” cooking process. Serious risks of burns!
Side panels and oven doors may be extremely hot after a prolonged or intensive use. Be careful to open the door only with the handle.

4. SWITCHING OFF

Bring the control knobs back to the "STOP" position = ●

At the end of the day, cut off gas supply 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.

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.

To avoid fumes due to greases, stains and food particles, we recommend you to clean every day all the oven internal sides: top, side panels, control panel, etc.

5.2. Cleaning the burner

This burner is equipped with pan support in cast-iron or steel, and spillage tray.

5.3. Daily cleaning (after each service)

Remove and clean the pan support with a wire brush.
Central burner: Remove head and body making sure not to damage the spark plugs and the thermocouples, and then clean these parts in an adequate place.
Intermediate and outer burners: Clean with a wet sponge (too much water can damage the burner flame holes).
Remove and clean the spillage tray.

Refit in order all these parts, being careful no to damage the thermocouple, pilot light and especially the ignition electrode when fitted.

5.4. Complete cleaning

In addition to the daily cleaning, clean with a sponge inside the apparatus and the spillage tray housing.

5.5. Cleaning the oven

To avoid fumes due to greases, stains and food particles, we recommend you to clean every day all the oven internal sides.
The mild steel base can be removed to be cleaned. The burner housing can be cleaned as well (see § 4.3.).
The shelf runners can also be removed to be cleaned (see § 4.3.).
Wash the oven with a sponge in soapy water (or any other neutral cleaning product).
After cleaning, rinse and dry carefully all the parts.

Refit in order all the parts.

For information

Description	***Weight of part (kg)***
*Oven mild steel base**	***23 Kg***
*Cast iron pan support**	***10.6 kg***
Oven grid	***3.2 Kg***
Shelf runner	***2.6 Kg***

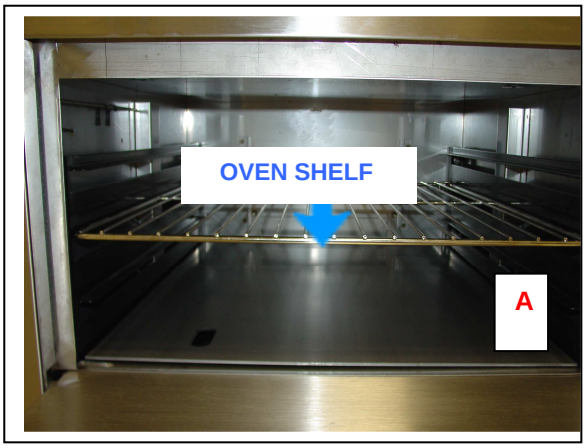
**Note: For your safety, handle with care these parts.*

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.

Cleaning the mild steel base, oven grid and shelf runners

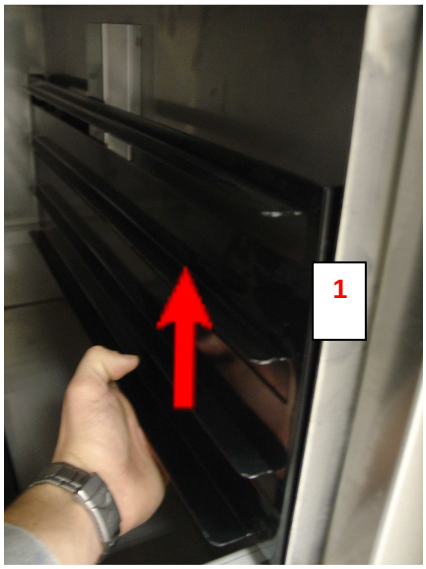
- **Removing procedure of the oven parts**

  - Pull the oven shelf towards you (A).
  - Put the fingers in the hole of the oven mild base and pull it towards you (B).



  - Lift the removable shelf supports and pull to disengage them from the oven sides (1 & 2).
  - Pull the removable shelf supports towards you (3).

The oven mild steel base is very heavy (23 kg). Handle with care.



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

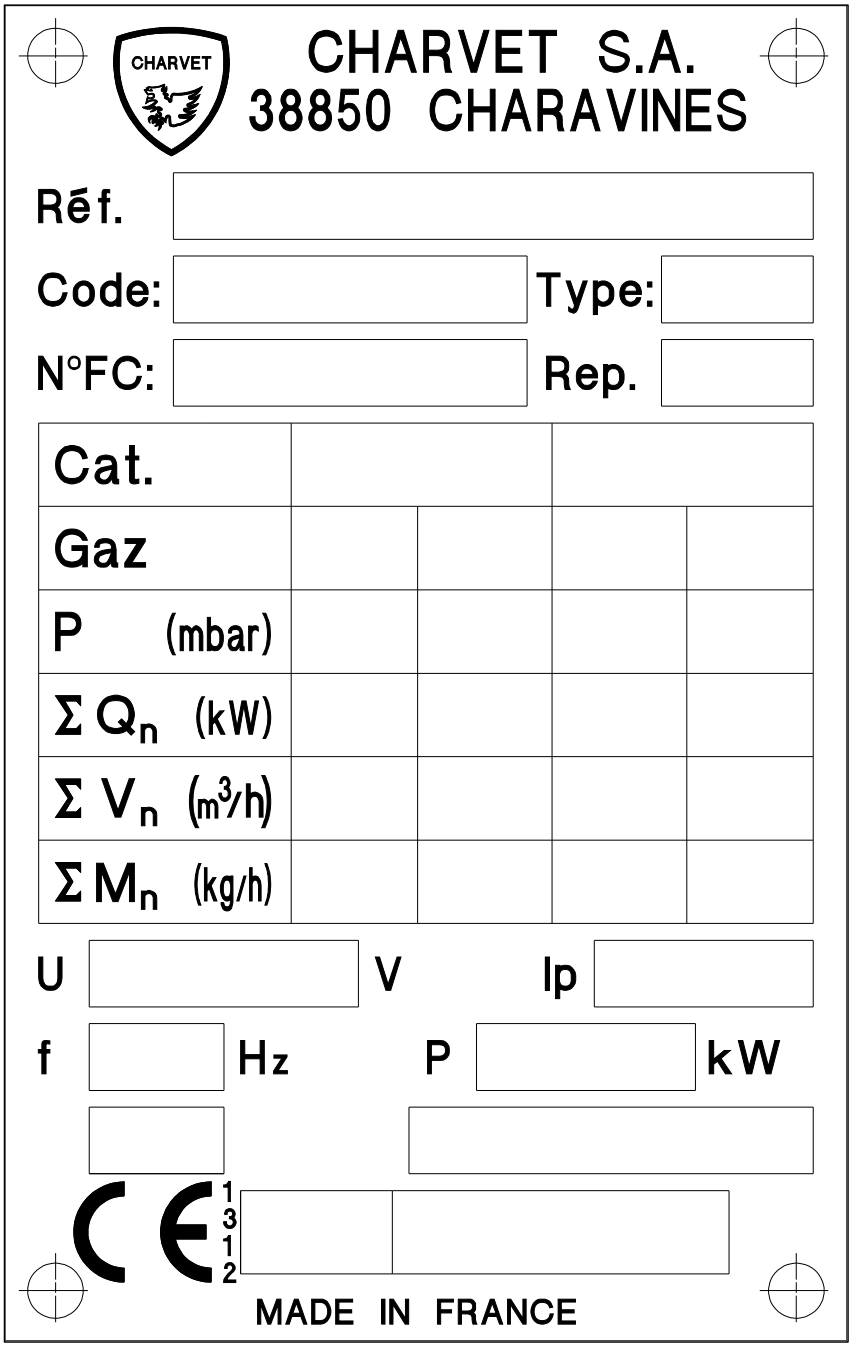
WARNING: Factory-sealed components must be serviced by neither installer nor user. Only a qualified electrician should replace the parts.

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

TRANSFER below information written on the data plate of your apparatus.



This will help you with maintenance problems and spare parts.