



Simple services G6-FN-/-FG



CODE	
V03300	V03320
V03318	V03321
V03319	V03322



Installation manual



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‘Compliance with French Decree No. 2014-928 of 19 August 2014’

Exclusively for France

In accordance with Decree No. 2014-928 of 19 August 2014, concerning the disposal of waste electrical and electronic equipment, CHARVET ensures the organisation and financing of the collection and processing of professional WEEE placed on the market after 13/08/2005 or when replacing such equipment with equipment that is the equivalent or performs the same function. As such, the CHARVET company is a member of ECOLOGIC, an eco-organisation approved by the State. The equipment should be palletised and ready for loading in a place that is accessible by the carrier. Except in exceptional circumstances, the equipment shall in no case have been dismantled, even partially, otherwise CHARVET reserves the right to re-invoice the costs of processing and taking responsibility for the equipment.

Disposal of WEEE

For any request for collection, contact:

- ↳ www.e-dechet.com
- ↳ +33 (0) 1 30 57 79 14.

All requests weighing less than 500 kg shall either be dropped off by the end user at a collection point or collected from the end user’s premises, in which case the end user will be liable to pay the cost of such collection.





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1 INSTALLATION

1.1 GENERAL POINTS

The equipment must be installed in a room with adequate ventilation, equipped with an air extraction system, according to best practice and in accordance with the instructions in this manual and the regulations in force in the country of installation.

Special attention should be paid to the fire prevention regulations of the establishment concerned.

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

Users should be trained in the use of this appliance once it has been installed.

The user manual must be handed over to the user after installation.

Any intervention or repair on an appliance must be undertaken by a qualified installer.

WARRANTY: The warranty is part of the sale contract. This warranty does not cover any damages due to faulty installation, misuse or inadequate maintenance.

1.2 Handling - Installation

The appliance must remain on its wooden pallet during the handling process until the final installation.

Unpack and check the appliance for damage upon receipt.

In case of damage, detail it immediately on the delivery note; notify the carrier by registered mail with acknowledgement of receipt within 48 hours.

1.3 Installation

The appliance must be installed under an extraction hood.

If the appliance 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. In case of doubt regarding materials, allow a 20 cm space around your appliance.

Remove all protective plastic wrapping from the outer panels.

Install the appliance in its place of use.



- Fixed appliance:

Fit the legs (these are delivered in a separate box).

Level the appliance by adjusting the height of the legs to obtain a horizontal working surface height of 900 mm.

- Mobile appliance:

The brakes on the castors must be in locked position when the appliance is in position for connection and throughout its use.

The anti-wrench device must be installed

1.4 Data plate



Figure A

- Data plate (Item 1).
- Water connection (Item 2).
- Electrical cable connection (Item 3).
- Ignition option
- ½" gas connection 15x21 (Item 4).



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1.5 Mounting the flue

Attach the discharge flue to the top of the appliance and make sure that nothing is clogging the flue (inside/outside).

- Remove the two screws (**Figure B Item 4**) to lower the retaining tabs (**Figure B Item 3**) under the flue on the left and right sides.
- Place the flue above its housing (**Figure B Item 2**), and slide the retaining tabs under the top (**Figure B Item 5**)
- Retighten the screws (**Figure B Item 4**) to secure the positioning of the flue.

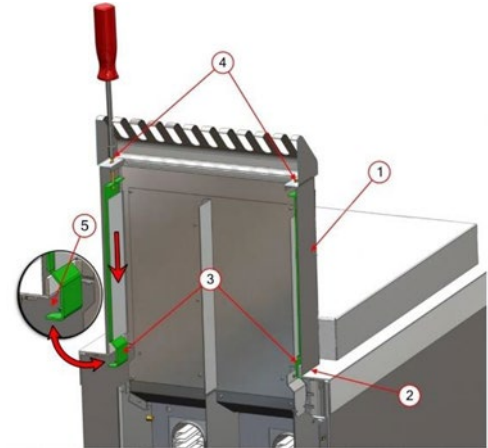


Figure B

2 GAS CONNECTION

2.1 Checks before connection

Before connecting, check:

- The mains are free of obstructions and clean,
- That the gas supply is correctly sized so as to minimise pressure drops; the diameter depends on the power of the appliance, the gas pressure, the path travelled (length and number of elbows).
- The type of gas used; check that the appliance is set for the type of gas delivered to the installation (type/pressure), this information is on the label near the gas connection.
- That the new air flow to ensure combustion is sufficient (see Table 1).

Code	Appliance type	Power (kW)	Required new air flow (in m ³ /h/ kW)
V03320	Pro 900	61.5	123
V03300	Pro 800	49.5	99

Table 1

2.2 Connecting the appliance to the gas supply

Gas connection on M ½" at the back of the appliance Figure A Item 4

2.3 Checks after connection

After connection, check:

- The tightness of the circuit up to the tap.
- The pressure of the supply to the appliance when in operation (See § 5.8)
- The appearance of the flame.
- The correct operation of the appliance and the safety components.

3 ELECTRICAL CONNECTION



The appliance must be earthed.

It is dangerous to put the appliance into service without connecting it to earth
Use standard cable (245 IEC 57 or 245 IEC 66) or other cables with the same characteristics.

Ensure that the user's fixed installation has an all-pole circuit breaker with point gap in compliance with standard EN 60335-1.

Connect the equipotential terminal (Figure A Item 2)



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Mobile appliances are equipped with an electrical plug of the correct wattage.
This plug must be accessible at all times.

3.1 Checks before connection

Before switching on the appliance, check:

- That the electrical voltage of the supply is compatible with the voltage and wattage of the appliance.
- That the cable is fixed correctly, and the appliance's connections are sufficiently tight,
- That the cable section is compatible with the voltage of the appliance.

3.2 Electrical connection

Connect the appliance to the electric power supply using the terminal block, according to the instructions on the electrical cabinet label.
(Figure A Item 3 and Figure C)

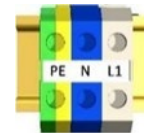


Figure C

3.3 Checks after connection

After connection check:

- That the appliance is correctly earthed, (see warnings).
- The insulation of the electrical equipment.

4 STARTING UP

Refer to the user manual section on starting up the appliance for the first time.

5 CONVERSION TO OTHER TYPES OF GAS



After changing an injector, check the tightness of the gas circuit at the injector/injector holder connection point.

5.1 Changing an oven injector

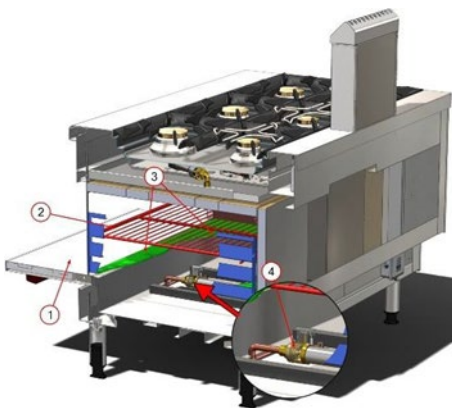


Figure D

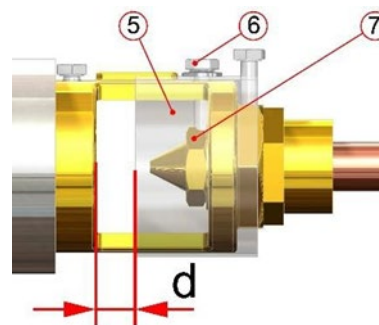


Figure E

- Open the oven door. (Figure D Item 1)
- Remove the oven shelf, base, and gas mixer cover (Figure D Items 2,3,4)
- Release the air nut sleeve (Figure E Item 3)
- Remove the injector (Figures D, E Item 5), replace it with the appropriate injector (see Table 3)
- Adjust the distance 'd' (Figure E) according to the data in Table 3; lock the nut (Figure E Item 3)
- Seal after adjustment.



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5.2 Changing an oven pilot light



Figure F

- Open the oven door. (Figure F Item 1)
- Remove the oven shelf and base, (Figure F Items 2,3), you then have access to the oven pilot light. (Item 4)

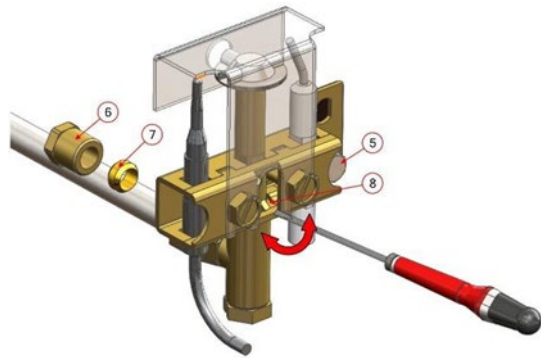


Figure G

- Unscrew the pilot light bracket (Item 5 Figure G).
- Unscrew the pilot gas connection (Items 6,7 Figure G).

Air adjustment:

- Adjust the air intake (Item 8 Figure G).

5.3 Changing an open burner injector

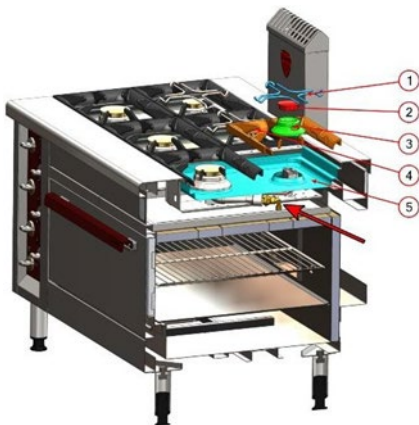


Figure H

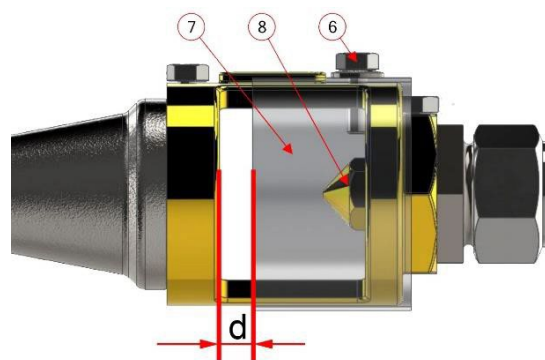


Figure I

- Remove the burner grate (Figure H Item 1), the burner cap and body and the drip tray (Figure H Items 2, 4, 5)
Unlock the nut air ring (Figure I, Item 8), and replace the injector with an appropriate one according to Table 3. Adjust the distance 'd' (Figure I) according to the values given in Table 3). Lock the nut (Figure I, Item 8)
- Seal in position after adjustment



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5.4 Changing an open burner pilot light injector

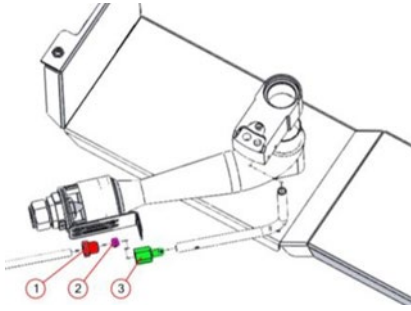


Figure J

- Unscrew the nut (Figure J Item 1), (12 mm ring spanner)
- Replace the injector (Figure J Item 3). See Table 3
- Reassemble in reverse order:
- Injector (Item 3), olive (Item 2) then nut (Item 1).

5.5 Gas setting tables

Table 2

Large burner Ø110 Pilot light	Gas type under nominal pressure	Number engraved on the injector		Air adjustment d (mm)	Measured Power DR kW	Nominal calorific output kW
1	G20: Pn = 20 mbar	2.30	0.35	6	1.35kW	10
3	G 31: Pn = 37 mbar	1.50	0.20	Max.	1.45kW	9

Small burner Ø80 Pilot light	Gas type under nominal pressure	Number engraved on the injector		Air adjustment d (mm)	Measured Power DR kW	Nominal calorific output kW
1	G 20: Pn = 20 mbar	1.85	0.35	4	1.7kW	6.5
2	G31: Pn = 37 mbar	1.25	0.20	Max.	1.45kW	

Table 3

Oven + Pilot light	Gas type under nominal pressure	Number engraved on the injector / Code		Air adjustmen t d (mm)	Measured Power DR kW	Nominal calorific output kW
1	G 20: Pn = 20 mbar	2.50	0.40	2	3.35kW	11
2	G 31: Pn = 37 mbar	1.65	0.20	4	2.95kW	11



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5.6 Pressure check

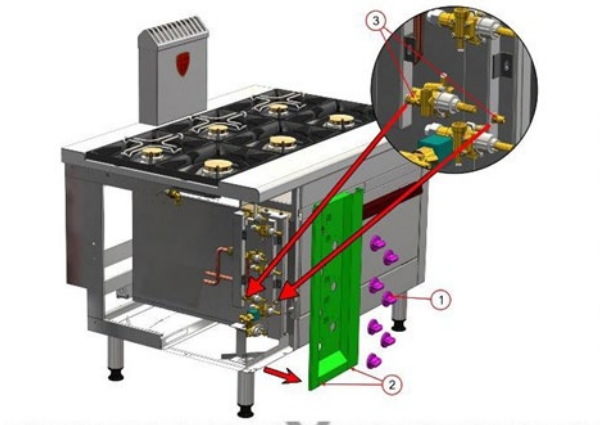


Figure K

- Remove the lower strip (Figure K Item 1)
- Remove the control cover.
(Fixing screws Figure K Items 2, 3)
- Loosen the screw on the pressure gauge outlet.
(Figure K Item 4)
- Connect the pressure gauge to the pressure gauge outlet..
- Turn on the appliance, at max. output)
- Check your measurements

5.7 Adjustment of low output



All appliances connected to the same gas supply should be set to maximum output for this check.



Output adjustment is done in the factory.
It may only be modified by qualified personnel.
It may need to be adjusted.

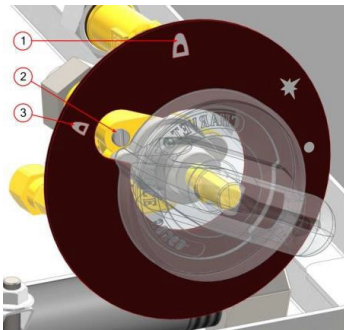


Figure L

- Remove the control knob.
- Remove the control panel.
- Reposition the control knob
- Switch on the appliance.
- Move to the low output position (Figure L Item 3)
- To lower the output, loosen the regulator screw (Figure L Item 2)

Note: The burner must remain on when changing from maximum output (Item 1) to minimum output (Item 3).



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5.7.1. Adjustment of oven output

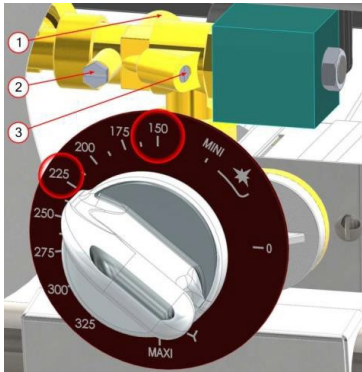


Figure M

- Remove the control cover. (see § 5.6).
- Refit the control knob to the gas tap.
- Light the burner, preheat for approx. ¼ hour with the door closed.
- (Thermostatic valve at 225°C position. Then switched to 150°C position). Tighten the screw (Figure M Item 3) to decrease the maximum output rate and loosen the screw to increase it.
- The pressure can be measured at the pressure gauge outlet (Figure M Item 2).

WARNING

Act quickly before the thermostat reacts and the burner returns to maximum output.
 Note: The flames are reduced to a ¼ of their size in the maximum position. The burner must not go out when switching from the maximum position to the minimum position.

5.8 Gas circuit diagram

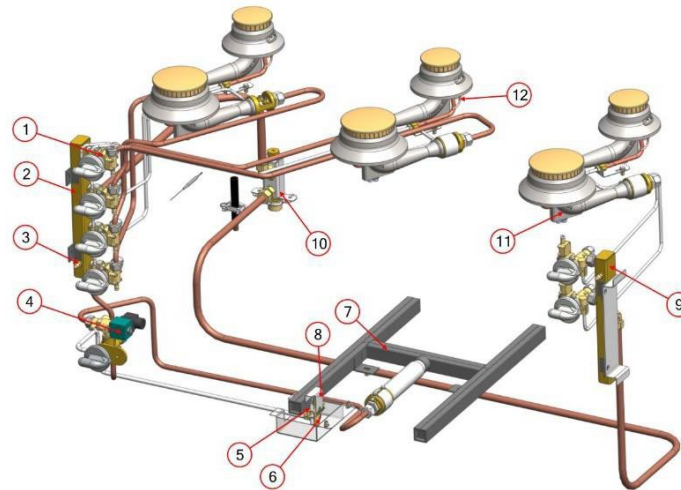


Figure P

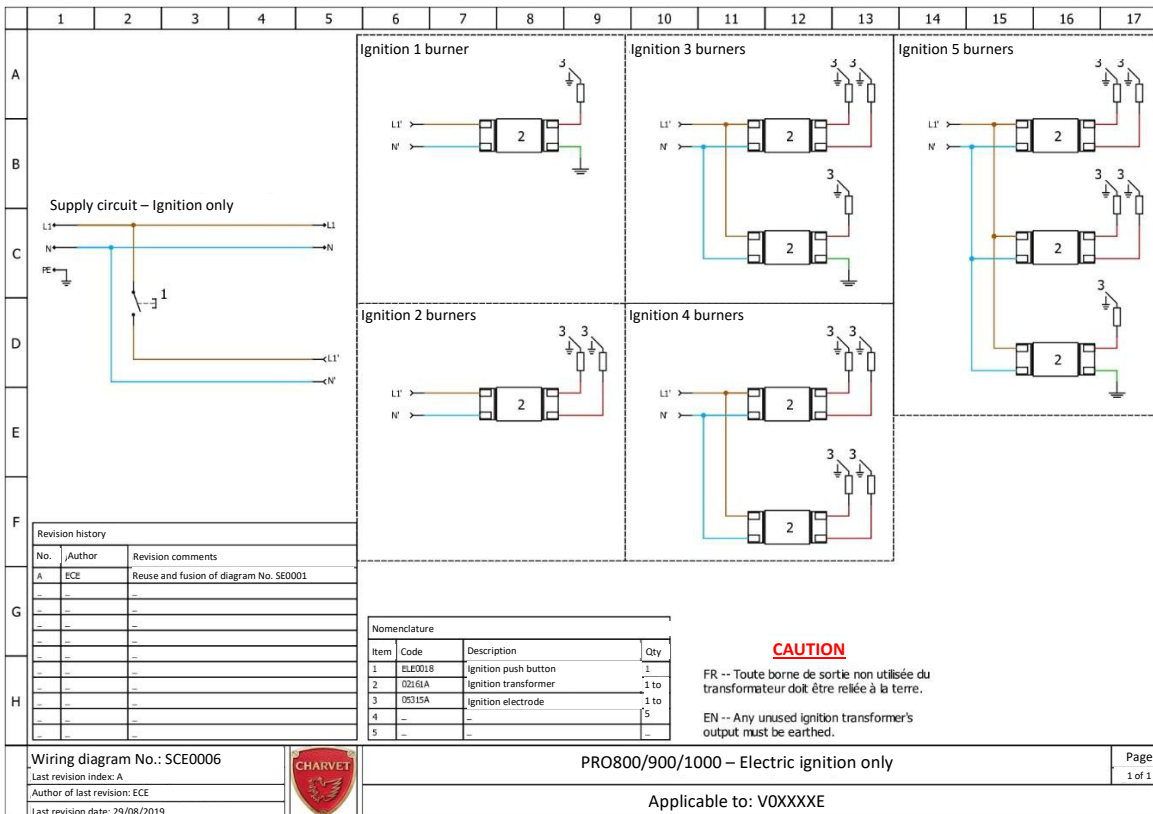
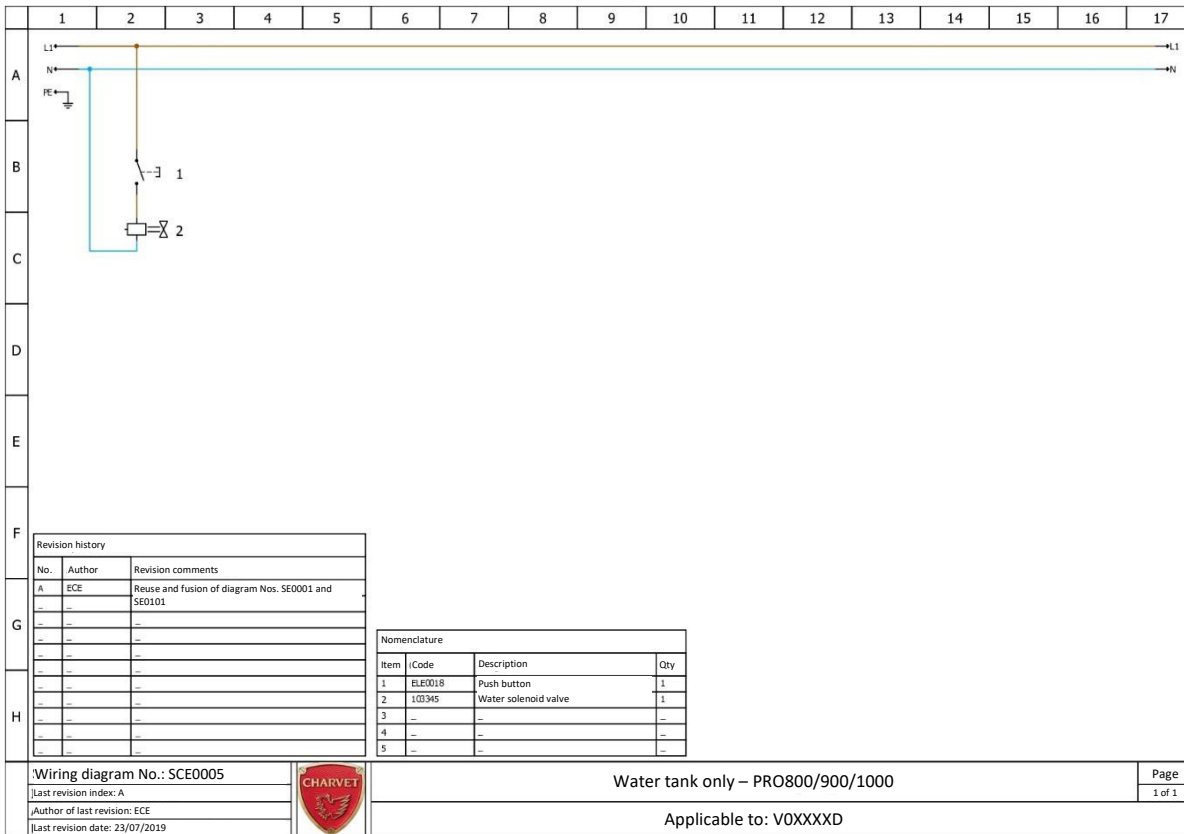
Item	Description and main characteristic	Code
01	Open burner gas tap	00311 A
02	Pro800-900 G6FN left manifold assembly	F01574
03	Pressure gauge outlet	00469 A
04	S35 gas tap	08425 A
05	Oven thermocouple	00290 A
06	Ignition spark plug (optional)	05315 A
07	Oven burner	F04506
08	3-flame pilot light	07551 A
09	Pro800-900 G6FN right manifold assembly	180537
10	¾" 20x27 gas connector	01667 A
11	Full FN burner	F12671
12	FN thermocouple	00291 A



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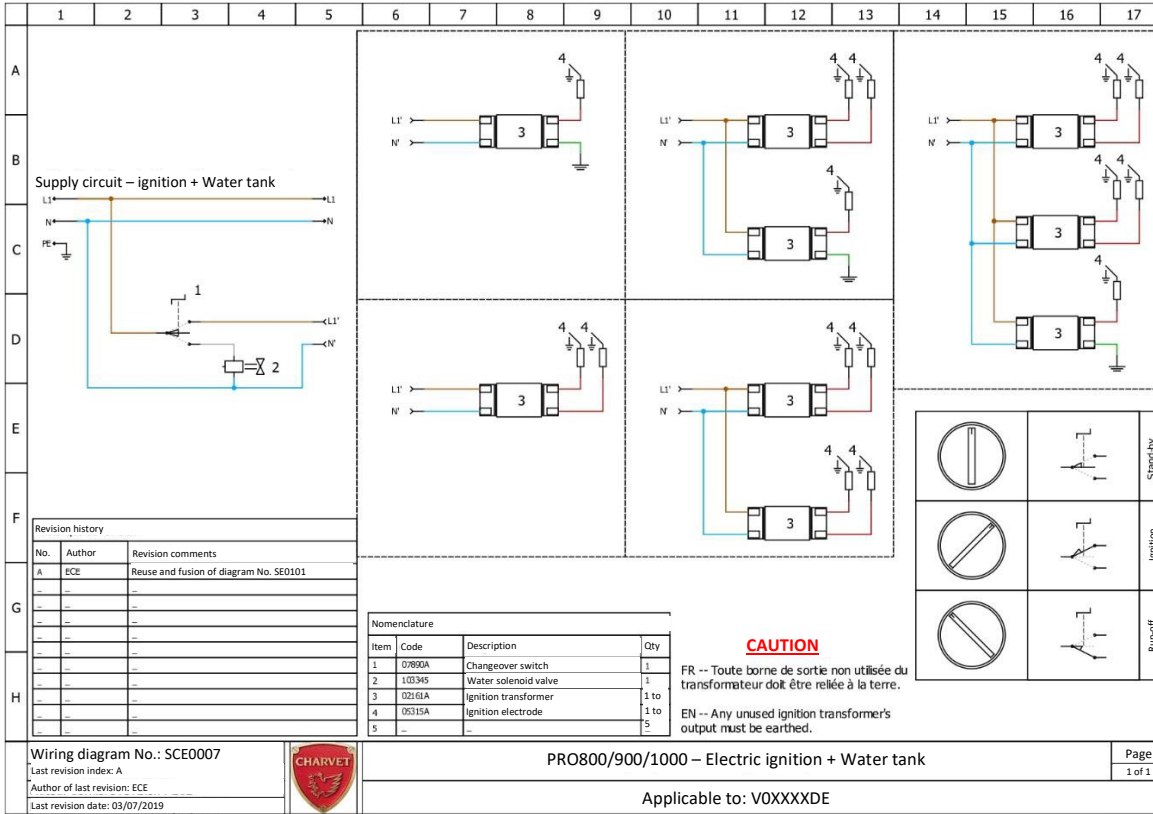


5.9 Wiring diagram





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5.10 Basic emergency spare parts

Code	Description	Code	Description	Code	Description
177421		F04506		00291 A	
FN gas tap		Oven burner		Open burner thermocouple	
F16312		02161 A		07550 A	
Oven gas tap		Optional electrical ignition		Propane gas pilot light for hob	
08936 A		03013 A		07551 A	
Gas solenoid valve		High voltage cable		Natural gas pilot light for hob	
506245		505691		00290 A	
Thermostat 0°-300°C		Gas control knob		Oven thermocouple	
00325 A		501929		F07170	
Oven thermocouple coil		FN thermocouple coil		Oven shelf runner	



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Code	Description	Code	Description	Code	Description
172094		07854 A		08054 A	
Full burner Ø70		Mixer pipe		GFN drip tray	
06866 A		506529		06976 A	
Safety block for small burner		Burner body Ø70		Burner cap Ø70	
173107		06863 A		06977 A	
Full burner Ø110		Burner body Ø110		Burner cap Ø110	
06865 A		06933 A		06854 A	
Safety block for large burner		FN stainless steel burner grate		Cast-iron burner grate	
507254		05315 A		ELE0018	
Stainless steel oven shelf		Ignition electrode (optional)		Ignition push-button (optional)	



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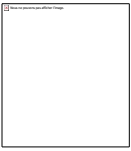


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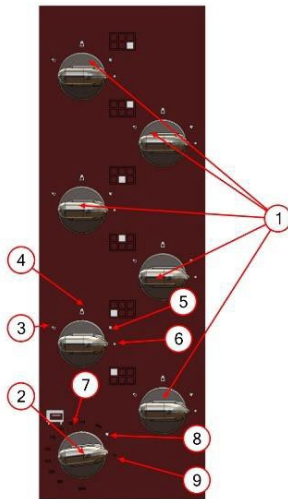
1. INTRODUCTION



Our appliances are intended for professional use and should be used by qualified personnel. Any modifications to existing equipment or any new installations must be carried out by a qualified installer.

WARRANTY: The warranty is part of the sale contract. For any work to be carried out under the warranty, please contact an authorised dealer. This warranty does not cover any damages due to faulty installation, misuse or inadequate maintenance.

2. CONTROL PANEL



Item	Description
1	Open burner control knob
2	Oven control knob
3	Low output position
4	Max. output position
5	Pilot light/Ignition position
6	Open burner Off position
7	Heating position
8	Pilot light/Ignition position
9	Off position

3. PRIOR TO STARTING UP

- Prior to starting up, it is advisable to clean the appliance in order to eliminate all dust or impurities that have accumulated during storage.
- Remove all protective plastic wrapping from the stainless steel parts.
- Ensure that the control elements are in good working order.
- For the burners to operate correctly, use a container that is appropriate for the burner power.
Ø 70 = 6.5 KW = Ø160 Min. and Ø240 Max.

4. STARTING UP

4.1. Warnings

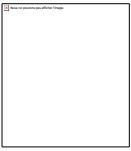


When opening the oven door during 'wet' cooking, beware of escaping steam, there is a risk of burning.

The oven's walls and door may be very hot after intensive or prolonged use, always use the handle only when opening and closing the door and stand well back.

4.2. Uncovered burner

- Push and turn the burner control knob (Figure S Item 1) anti-clockwise until it is at the pilot light position (Figure S Item 6) and press the ignition push button (Figure S Item 3) for appliances equipped with the electric ignition option.
- Keep the control knob pressed down for a few seconds (approximately 20 seconds) before releasing it.
- The pilot light must remain lit. If not, repeat the operation.
- With the pilot light on, turn the control knob anti-clockwise to the full output position (Figure S Item 5) the burner then operates at its rated power.
- Low output is achieved by turning the control knob to the next position, (Figure S Item 4).



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4.3. Gas oven

- Check that the oven base is in the correct position (the ignition hole of the base is located at the front of the oven).
- Push and turn the oven burner control knob.
- (Figure S Item 2) anti-clockwise until it is at the pilot light position.
- Press the knob down fully and at the same time bring a flame through the hole in the base to the pilot light holes or press the ignition push button for appliances equipped with the electric ignition option.
- Keep the control knob pressed down for a few seconds (approximately 20 seconds) before releasing it.
- The pilot light must remain lit. If not, repeat the operation.
- With the pilot light on, turn the control knob anti-clockwise to the desired position.

5. TURNING THE APPLIANCE OFF

Put the control knob(s) and control components into the 'off' position

At the end of the day, shut off the gas valve and the electric power supply.

After each service, empty and clean the drip trays (Figure W Item 4 § 6.2.4.

6. MAINTENANCE

6.1. Warnings



For best results, have your equipment serviced and cleaned regularly by a qualified installer. Contact the installer to replace any faulty electric control components before further use. The manufacturer and the installer cannot be held liable if the user does not make a request for repairs due to malfunctions



Caution: Some parts are factory-sealed by the manufacturer. In case of fault, call a qualified installer.

6.2. Cleaning



This appliance must not be cleaned by means of water spray or water jets under pressure. Check that the appliance is disconnected at the mains. Wait until the elements near the burners have cooled down.

6.2.1. Cleaning the stainless steel surfaces

- Switch off the appliance. After each service and before each cleaning operation, we advise you to disconnect the appliance from the mains (gas and electric supplies).
- Wash with a sponge in soapy water (or any other neutral cleaning product).
- After each cleaning, rub with an oily rag.
- Do not use bleach or any acid, even if heavily diluted.



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6.2.2. Cleaning the oven



Figure T

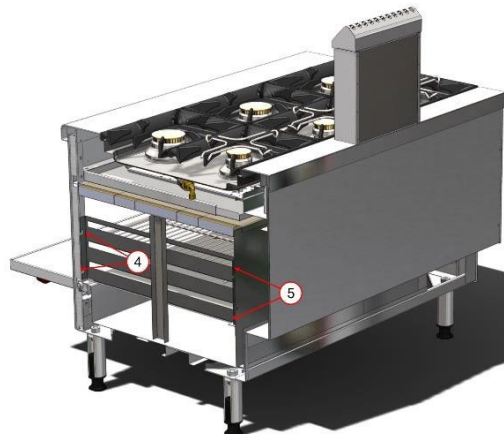


Figure U



Figure V

To clean the oven components:

- Open the oven door
- Remove the oven shelf (Figure T Item 1)
- Remove the oven base (Figure T Item 3)
- To remove the shelf runners (Figure U Items 4, 5)
- Then lift and pull the shelf runner from the side (Figure V).
- Switch off the appliance. After each service and before each cleaning operation, we advise you to disconnect the appliance from the mains (gas and electric supplies).
- Wash with a sponge in soapy water (or any other neutral cleaning product).
- After each cleaning, rub with an oily rag.
- Do not use bleach or any acid, even if heavily diluted.

In order to avoid the release of fumes due to stains and residues of fats and food, frequent cleaning of all the oven walls is recommended.

- The base can be removed so that it and the burner housing can be cleaned.
- The shelf runners can also be taken out for hand washing.

Clean the oven with a moist sponge and a neutral detergent. Rinse after cleaning, dry all parts, and put them back in the reverse order to removal.

6.2.3. Cleaning the open burner drip tray

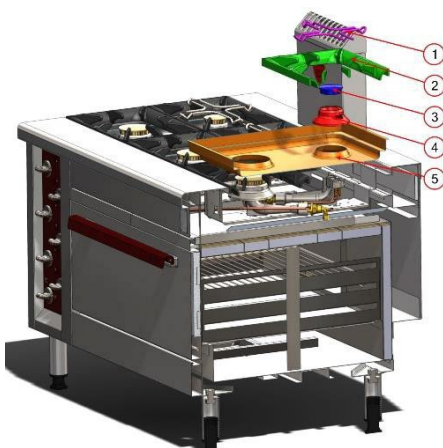


Figure W

- Remove the burner grate. (Figure W Items 1, 2).
- Remove the 2 burner caps (Figure W Item 3) and the 2 burner bodies (Item 4).
- The drip tray (Item 4) can be cleaned with soapy water or can be put in a pan washer.

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6.3. Basic emergency spare parts

Code	Description	Code	Description	Code	Description
177421		F04506		00291 A	
FN gas tap		Oven burner		Open burner thermocouple	
F16312		02161 A		07550 A	
Oven gas tap		Optional electrical ignition		Propane gas pilot light for hob	
08936 A		03013 A		07551 A	
Gas solenoid valve		High voltage cable		Natural gas pilot light for hob	
506245		505691		00290 A	
Thermostat 0°-300°C		Gas control knob		Oven thermocouple	
00325 A		501929		F07170	
Oven thermocouple coil		FN thermocouple coil		Oven shelf runner	



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Code	Description	Code	Description	Code	Description
172094		07854 A		08054 A	
Full burner Ø70		Mixer pipe		GFN drip tray	
06866 A		506529		06976 A	
Safety block for small burner		Burner body Ø70		Burner cap Ø70	
173107		06863 A		06977 A	
Full burner Ø110		Burner body Ø110		Burner cap Ø110	
06865 A		06933 A		06854 A	
Safety block for large burner		FN stainless steel burner grate		Cast-iron burner grate 422x300	
507254		05315 A		ELE0018	
Stainless steel oven shelf		Ignition electrode (optional)		Ignition push-button (optional)	