



# Modules

## PRO 700 80-R-G2-PL /40-R-G1PL



Description	Code
Pro 700 40-R G1PL	V07002
Pro 700 80-R G2-PL	V07003



### **INSTALLATION MANUAL**



# Modules PRO 700 80-R-G2-PL /40-R-G1PL



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### 1 INSTALLATION

#### 1.1 General points

The appliance must be installed in a room with adequate ventilation, equipped with an air extraction system, in compliance with the regulations and standards in force in the country of installation, and with the instructions contained in this manual.

Special attention must be paid to the local fire prevention regulations of the organization concerned (see [Public Access Premises]).

This appliance is an A-type and should not be connected to a flue gas pipe.  
Please train every user in the operation of the equipment after installation.

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

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

**WARRANTY: The warranty is discussed in our sale contract. This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.**

#### 1.2 Handling - Installation

It is imperative to leave the appliance 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 them 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 a suitable aspiration 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 appropriate fireproof, insulating material. If in doubt of the fireproof construction of adjacent walls, the distance to combustible material should be no less than 10 cm.

Remove all plastic protection.

Install the appliance in its work place in the cooking zone.

Bridge units shall be installed on an appropriate fireproof, insulating material.

#### 1.4 Data plate

### 2 GAS CONNECTION

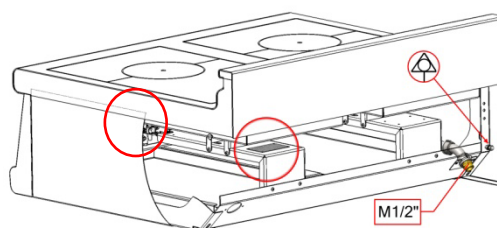


Figure A

Each appliance has its own data plate (Figure A)

#### 2.1 Checks before proceeding

Before connection, ensure that:

- The mains are free of obstructions, and clean.
- The gas supply pipe is of the correct size for minimum pressure drop, and the diameter is defined according to gas pressure, length and number of elbows, and total unit capacity.
- The appliance is set for the type of gas supplied (nature/pressure); please refer to the label on the gas connection.
- The fresh air input is sufficient for the air combustion supply (see Table 1).



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Code	Appliance	Power (kW)	Fresh air input required (m <sup>3</sup> /h/kW)
V07002	Pro 700 40 G1-PL	5	10
V07003	Pro 700 80 G2-PL	10	20

Table 1

### 2.2 Connecting the appliance to the gas mains

The gas connection is located on tube M ½" at the rear of the appliance Figure A Page 3

### 2.3 Checks after connection

After connection, check that the gas circuit (including the gas tap) is airtight.

## 3 POWER CONNECTION



The appliance must be earth wired.  
It is dangerous to connect the appliance unless it is earthed.  
Use a standardized cable (245 IEC 57 or 245 IEC 66) or other approved cable with the same characteristics.  
Check that the electric network is equipped with all-pole circuit breakers having a cross section in compliance with the European Standard EN 60335-1  
Connect the appliance to the equipotential bonding terminals (see Figure A)



Mobile appliances are equipped with an electrical plug of the correct wattage; the socket should be appropriate and accessible at all times.

### 3.1 Checks before proceeding

Before connecting the appliance, check that:

- The electrical voltage of the supply is compatible with the voltage of the appliance (see data plate)
- The cable is fixed properly, the connections are tight enough
- The gauge of the cable is compatible with the voltage of the appliance.

### 3.2 Power connection

Connect the appliance to the main electrical supply using the cable provided with the appliance.

### 3.3 Checks after connection

After connection, ensure that :

- The appliance is earth wired (see the warnings)
- The electrical equipment is well insulated
- The circuit is airtight up to the tap
- Supply pressure of the appliance when in operation (see section 5.8)
- The colour of the flame (blue)
- The good working state of the appliance and its safety devices.

## 4 STARTING UP

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

## 5 CONVERSION TO OTHER TYPES OF GAS



After the injectors are replaced with new ones, make sure the connection between injectors/supports and gas circuit is airtight.

### 5.1 Changing the solid top injector

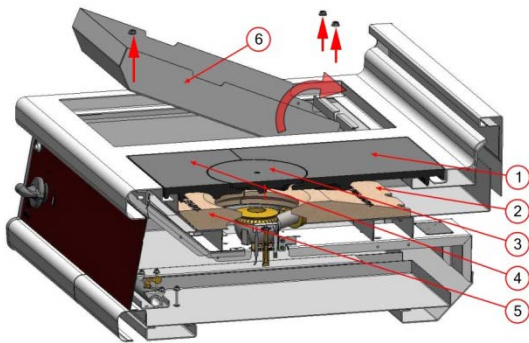


Figure B

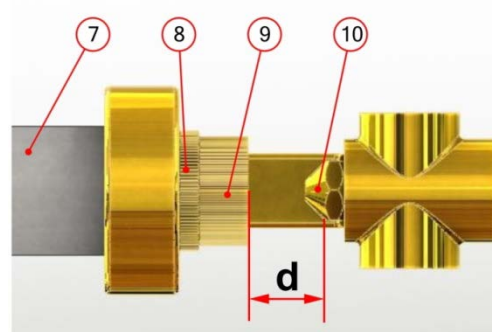


Figure C

- Remove the cast-iron plate, the refractory shields and pan support (Figure B No 1-2, 5 and 6)
- Loosen the air ring (nut/ring Figure C Item 8).
- Remove the injector (Figure C no 10) and replace it with an appropriate injector according to the Table 2.
- Set the distance « d » (Figure C) according to the information given in the Table 2.
- Tighten the air ring (Figure C Item 8-9). Then adjust and seal.

### 5.2 Changing the pilot injector of the solid top

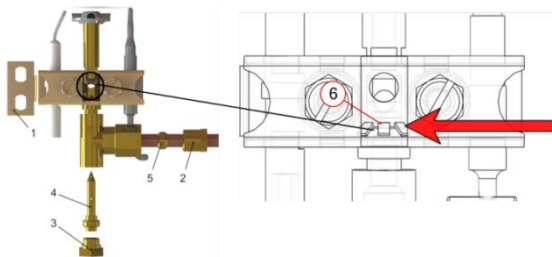


Figure D

- Unscrew the pilot light support (I 1 Figure D).
- Unscrew the gas connection of the pilot light (no 2 Figure D).
- Unscrew the nut (no 3) to change the injector (no 4 (Figure D)
- Adjust the air input (no 5 Figure D).

### 5.3 Gas Setting Tables

Solid Top + Pilot light	Gas type under nominal pressure	No engraved on injector	Setting adjustment d (mm)	Nominal calorific output (kW)*
1	G 110 : Pn = 8 mbar	320	70	5
2	G 120 : Pn = 8 mbar	300		
3	G20 : Pn = 20 mbar	160	40	
4	G 25 : Pn = 25 mbar			
5	G 25 : Pn = 20 mbar	180	3.5	
6	G 31 : Pn = 37 mbar	110	20	
7	G 31 : Pn = 50 mbar	105		

Table 2



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### 5.4 Checking the inlet pressure



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

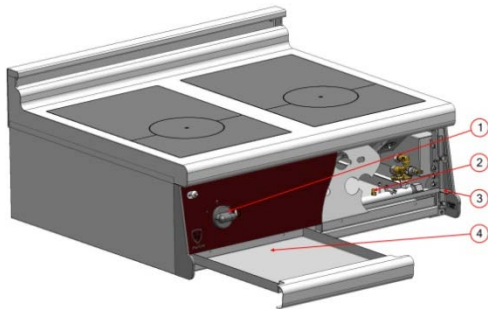


Figure E

- Remove the control knobs (Figure E no 2).
- Remove the drawers (Figure E no 3).
- Remove the control panel (fastening screw Figure E no 4).
- Loosen the screw on the pressure outlet (Figure E no 1).
- Connect the manometer on the pressure outlet.
- Switch on appliance to maximum setting.
- Check your measurements (Table 3).

### 5.5 Adjusting the slow-down position



Output adjustment is done in the factory  
Only qualified staff can do the adjustment.  
It may be necessary to adjust it.

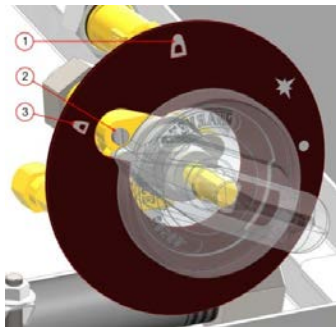


Figure F

- Remove the control knobs.
- Remove the control panel (section 5.8.).
- Refit in place the control knob.
- Switch on the appliance.
- Set control knob to the slow-down position (Figure F no 3).
- To increase the slow-down position, unscrew the screw (Figure F no 2).

Note: The burner must remain alight when changing from maximum output (no 1) to minimum output.

## 6 MAINTENANCE - INTERVENTIONS

### 6.1 Gas circuit diagram

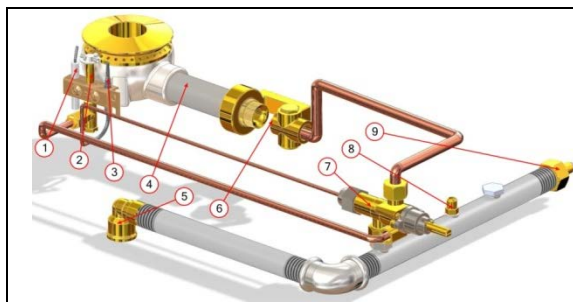


Figure G

No	Specification	Code
01	Ignition electrode (electric ignition)	05315A
02	Pilot light	07551A
		07550A
03	Thermocouple	00291A
04	Solid top burner	00100A
05	Gas conduit (15/21) M1/2"	01666A
06	Injector for cast-iron solid top	
07	Gas tap for cast-iron solid top	505722
08	Pressure tap	00469A
09	Gas conduit cap	07417A



### 6.2 Wiring diagram

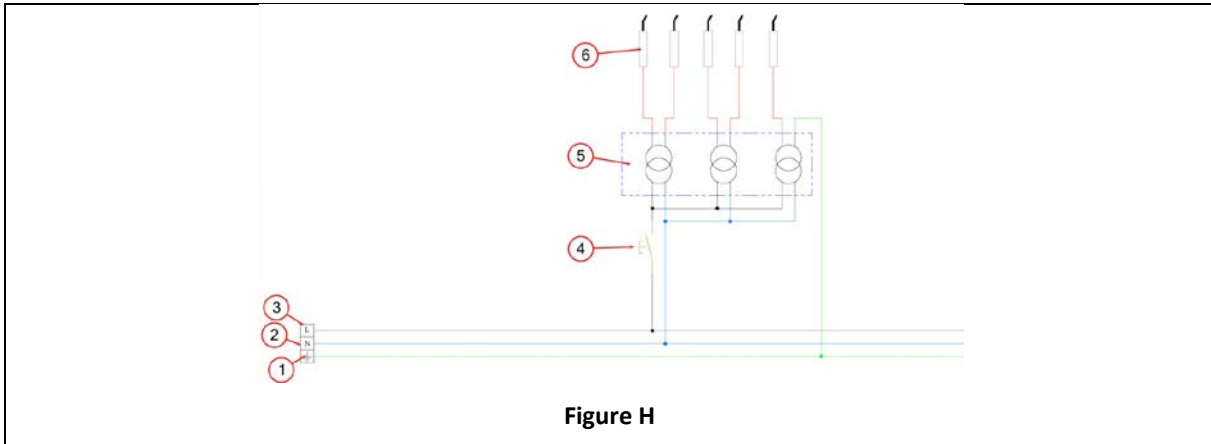
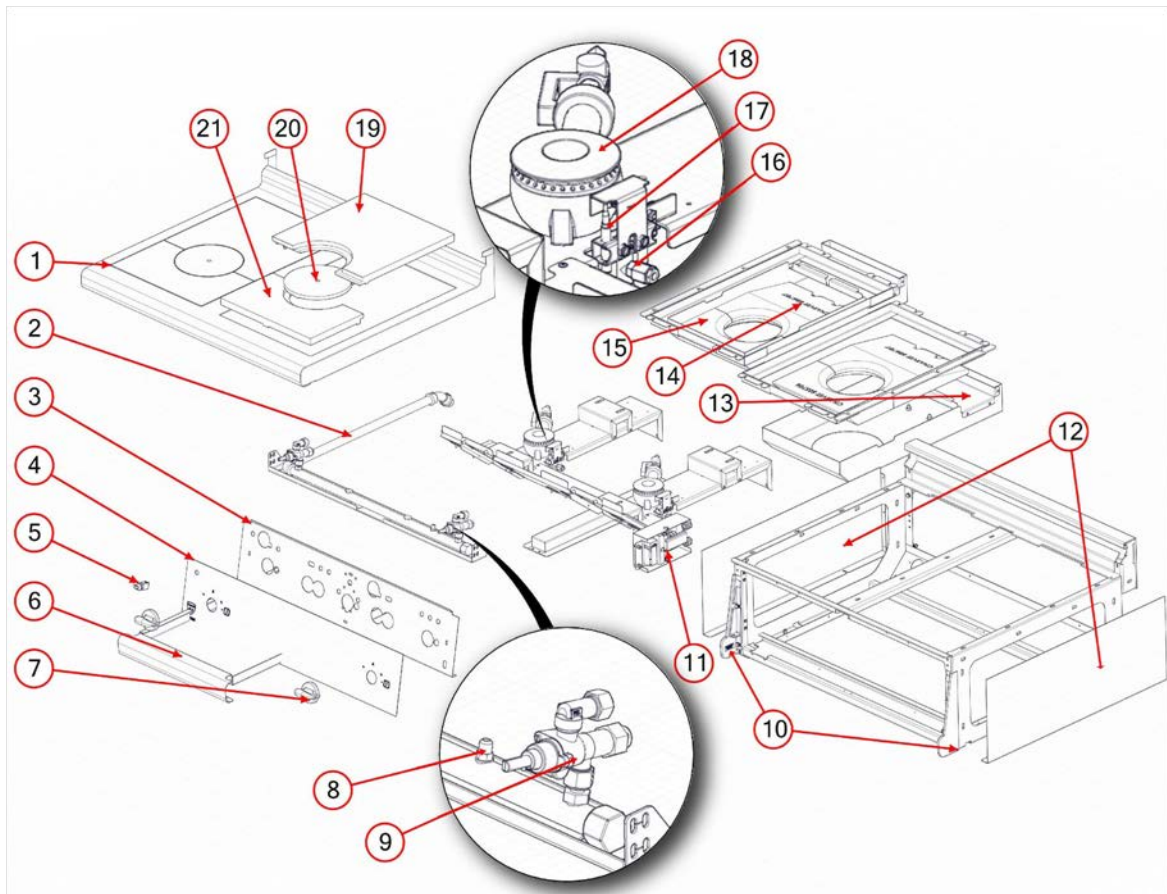


Figure H

No	Description	Code
01	10mm <sup>2</sup> earth terminal	03575A
02	Terminal Vicking, 10 mm <sup>2</sup>	07069A
03	10mm <sup>2</sup> earth terminal (brand: Viking)	02468A
04	Chrome push button Ø12 (optional electric ignition)	08865A
05	6-point ignitor (optional electric ignition)	505724
06	Spark plug (optional electric ignition)	05315A

### 6.3 Exploded view





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## PRO 700 80-R-G2-PL /40-R-G1PL



No	Specification	Code	
01	Top G2-PL	170324	
	Top G1 PL	170287	
02	Equipped gas conduit for Pro 700 G2-PL	172371	
	Equipped conduit for Pro 700 G1-PL	170790	
03	Stainless steel control panel Pro700 G2-PL	170338	
	Stainless steel control panel Pro 700 G1-PL	170290	
04	Enamel control panel cover Pro 700 G2-PL	505833	
	Enamel control panel cover Pro 700 G1-PL	505756	
05	Push button (optional)	08865A	
06	Drawer	171567	
07	Gas control knob	505690	
08	Pressure test point	00469A	
09	Gas tap for solid top	505722	
10	Locking part (Right)	Locking part (Left)	505624   505625
11	Terminal box		171411
12	Side panel (Left)	Side panel (Right)	170243   170242
13	Refractory shield support		170336
14	Refractory shield		505706
15	Refractory shield		505707
16	Pilot light for cast-iron solid top		07550A   07551A
17	Thermocouple for cast-iron solid top		00291A
18	Burner set for cast-iron solid top		00100A
19	Cast iron solid top 330x320		505597
20	Cast iron solid top 330x200		505596
21	Cast iron solid top bull eye Ø175		505898

### 6.4 Basic spare parts list

Code	Specification	Code	Specification	Code	Specification
505722		00100A		07550A	
Gas tap for cast-iron solid top		Solid top burner		Oven pilot light (propane gas)	
00291A		00133A		07551A	
Thermocouple for solid top		Burner cap		Oven pilot light (natural gas)	
00290A		505724		05315A	
Thermocouple coil		Electric ignitor (optional)		Ignition electrode	











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Code	Specification	Code	Specification	Code	Specification
03013A		505706		08865A	
High voltage cable		Refractory shield 277x161		Electric ignition push button	
505845		505707		505691	
Plaque Coup de feu		Refractory shield 277x265		Gas knob	



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## PRO 700 80-R-G2-PL /40-R-G1PL



Specification	Code
Pro 700 80 G2-PL/FG	V07008



### **USER'S INSTRUCTIONS**



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## PRO 700 80-R-G2-PL /40-R-G1PL



### 1 INTRODUCTION



Our equipment is for professional use only and must be used by qualified staff. It is imperative to hire a qualified installer for all new installations or modifications of existing equipment.

The warranty is discussed in our sale contract. Only an authorized reseller certifies the validity of the warranty. This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.

### 2 CONTROL PANEL



Figure 1

Nos	Specification	Nos	Specification
1	Electric ignition push button (optional)	4	Maximum output position
2	Control knob	5	Ignition/Pilot light position
3	Minimum output position	6	'OFF' position

### 3 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 wrapping from the stainless steel panels.
- Make sure that all controls are in good working condition.

### 4 STARTING UP

#### 4.1 Warning



**When appliance is running and depending on how long it works, the drip tray can become very hot**

**Before doing anything on the drip tray, wait until the appliance has cooled down. If needed, when appliance is running, use appropriate protection equipment and advise the users of the possible risk of burn.**

#### 4.2 Cast-iron solid top

- Push and turn gas control knob counter-clockwise of the desired burner to the pilot position (Figure 1 no. 7).
- Press the knob while igniting with a flame (do not forget to remove the ring) or push the electric ignition button (Figure 1 no 1) if the appliance has one (fitted as an option).
- Keep the control knob pressed for 20 seconds about before releasing it.
- The pilot light must remain ignited. Repeat the operation if it fails.
- With the pilot light on, turn the control knob counter-clockwise to the 'full power' position. (Figure 1 no 6), the burner is working at its nominal power.



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- Minimum output is achieved by turning the control knob to the next position (small flame) (Figure I no 5).

### 5 SWITCHING OFF

Turn all controls to the 'OFF' position.

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

### 6 MAINTENANCE

#### 6.1 Warnings



For best results, have your equipment serviced and cleaned on a regular basis by a qualified installer.  
Contact the supplier to replace any faulty electric control components before further use.  
The manufacturer and the installer cannot be held responsible if the user fails to ask for assistance in case of malfunction.



**Beware! Some parts of this appliance are factory sealed; in case of malfunction, call a registered installer.**

#### 6.2 Cleaning



**This appliance must not be cleaned with mechanical water jets or be subject to a spray of water under pressure. Check that the appliance is disconnected at the main power supply.**

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

##### 6.2.1 Cleaning of 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 and soapy water (or any other neutral cleaning product).
- After each cleaning, rub with an oily rag.
- Do not use bleach or any other acidic product *–even well diluted.*

##### 6.2.2 Cleaning the solid top plate

Clean with an appropriate scouring pad. Grease the cast-iron plate(s) if you have not used the appliance for a while.

The drip tray should be removed and cleaned daily, before being replaced.



**Clean the solid top with a Tampico brush or a wooden spatula. Never clean the cast-iron solid top plate with ice.**

**Dry the cast iron solid top plate carefully to avoid rusting. Then clean with a greasy cloth.**


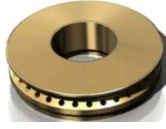


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### 7 BASIC SPARE PARTS LIST

Code	Specification	Code	Specification	Code	Specification
505722		00100A		07550A	
Gas tap for cast-iron solid top		Solid top burner		Oven pilot light (propane gas)	
00291A		00133A		07551A	
Thermocouple for solid top		Burner cap		Oven pilot light (natural gas)	
00290A		505724		05315A	
Thermocouple coil		Electric ignitor (optional)		Ignition electrode	
03013A		505706		08865A	
High voltage cable		Refractory shield 277x161		Electric ignition push button	
505845		505707		505691	
Plaque Coup de feu		Refractory shield 277x265		Gas knob	