Modules
G3FN-PL/FG

Specification	Code
Pro 700 80 G3FN-PL/FG	V07010
Pro 700 80 G3PL-FN/FG	V07012

INSTALLATION MANUAL

CHARVET
F-38850 – CHARAVINES
Tel.: + 33 (0)4 76 06 64 22
Fax: +33 (0)4 76 55 78 75
e-mail: info@charvet-sa.fr
e-mail: sav@charvet-sa.fr

MANUAL: 700-80 G3PL /FN /FG
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Modules
G3FN-PL/FG

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CHARVET
F-38850 – CHARAVINES
Tel.: + 33 (0)4 76 06 64 22
Fax: +33 (0)4 76 55 78 75
e-mail: info@charvet-sa.fr
e-mail: sav@charvet-sa.fr

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.

- **Fixed appliance:**

Install the feet (they are delivered in a separate box inside the appliance).
Level the appliance by adjusting the height of the feet until the working surface is level (H: 900 mm).

- **Mobile appliance:**

The castors with brakes must be locked when the appliance is being connected and during cooking. Fix all independent half modules against the wall.
Remember to use the security chain.

1.4 Data plate

Figure A

Each appliance has its own data plate (Figure **A**).

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F-38850 – CHARAVINES
Tel.: + 33 (0)4 76 06 64 22
Fax: +33 (0)4 76 55 78 75
e-mail: info@charvet-sa.fr
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2 GAS CONNECTION

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).

Code	Appliance	Power (kW)	Fresh air input required ($m^3/h/kW$)
V07010	Pro 700 80 G3FN-PL/FG	27	54
V07012	Pro 700 80 G3PL-FN/FG	27	54

Table 1

2.2 Connecting the appliance to the gas mains

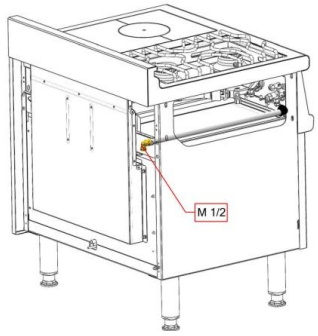

Figure B

The gas connection is located on tube M ½'' at the rear of the appliance (Figure C - no 1) Figure **B**

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 of 3.5 mm, and that it complies with the European Standard EN 60335-1 dated of May 2003.

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:

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F-38850 – CHARAVINES
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Fax: +33 (0)4 76 55 78 75
e-mail: info@charvet-sa.fr
e-mail: sav@charvet-sa.fr

- 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 oven injector

Figure C

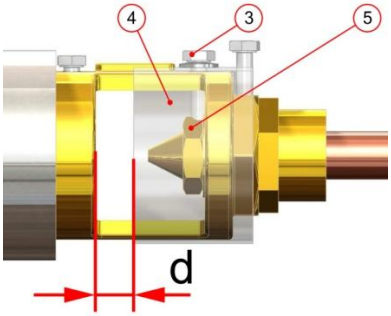

Figure D

- Remove the rack and the oven baseplate.
- Loosen the air ring (nut/ring) (Figure D no 3)
- Remove the injector (Figure D no 5), then replace it with the appropriate injector (see Table 3).
- Adjust the distance « d » (Figure D) according to the information given in the Table 3; tighten the nut (Figure D no 3) and seal after setting.

5.2 Changing the oven pilot injector

When changing the supply gas, do not forget to change the oven pilot light. There is no air setting to perform.

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F-38850 – CHARAVINES
Tel.: + 33 (0)4 76 06 64 22
Fax: +33 (0)4 76 55 78 75
e-mail: info@charvet-sa.fr
e-mail: sav@charvet-sa.fr

5.3 Changing the solid top injector

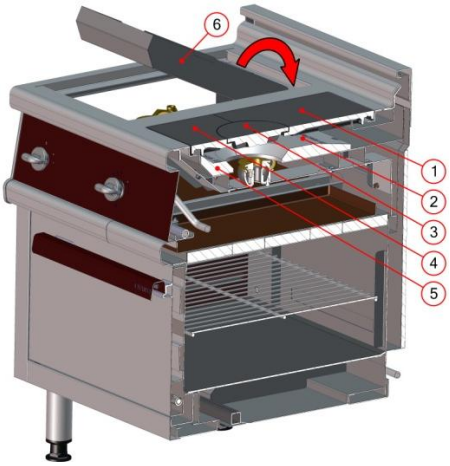

Figure E

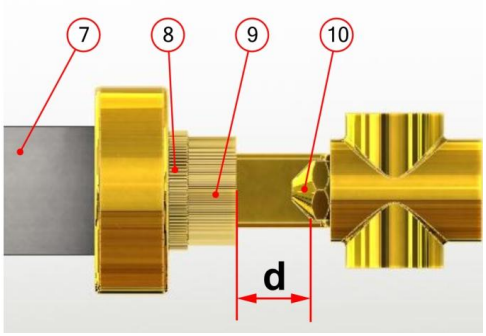

Figure F

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

5.4 Changing the pilot injector of the solid top

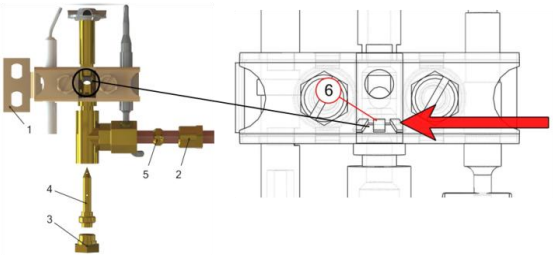

Figure G

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

5.5 Changing the open burner injector

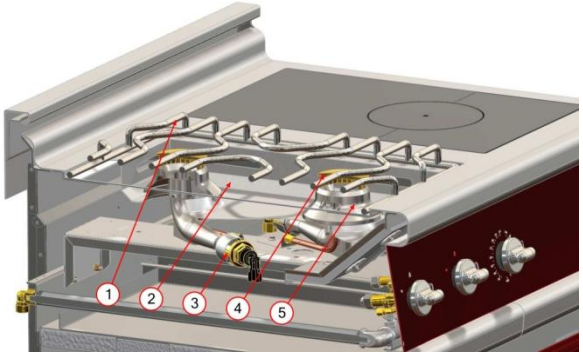

Figure H

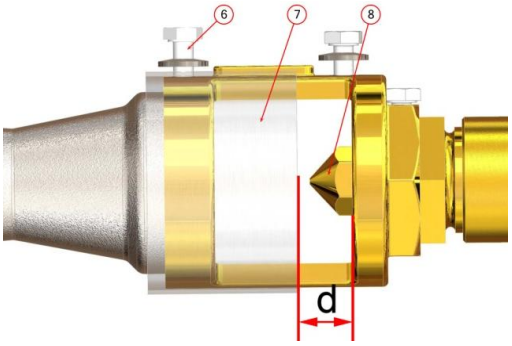

Figure I

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Tel.: + 33 (0)4 76 06 64 22
Fax: +33 (0)4 76 55 78 75
e-mail: info@charvet-sa.fr
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- Remove the wire shelf (Figure H no 1), cap and body of the open burners (Figure H nos 4 and 5) and the water tank (Figure H no 2)
- Loosen the air ring (nut/ring) (**Figure I** no 8)
- Remove the injector and replace it with the appropriate injector according to Table 4
- Set the distance « d » (**Figure I**) according to the information given in Table 4
- Tighten the nut (**Figure I** no 8) - then adjust in position after setting and seal

5.6 Changing the pilot injector of the open burner

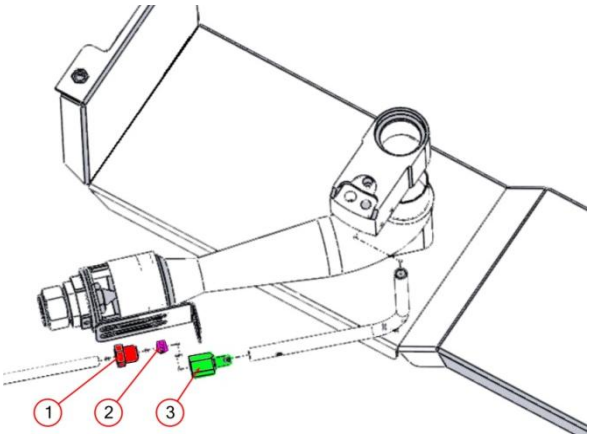

Figure J

- Unscrew the nut (Figure J no 1) (use a 12 mm ring spanner)
- Remove the injector (Figure J no 3) See Table 4
- Refit all the parts in reverse order:
- injector (no 3), olive (no 2) and nut (no 1).

5.7 Gas Setting Tables

Cast Iron Solid Top + Pilot light	Gas type under nominal pressure	No engraved on injector		Setting adjustment d (mm)	Nominal calorific output (kW)*
1	G20: Pn = 20 mbar	150	40	3	5
2	G 25: Pn = 20 mbar				
3	G 25: Pn = 25 mbar				
4	G 30: Pn = 29 mbar	110	20	15	
5	G 30: Pn = 50 mbar				
6	G 31: Pn = 37 mbar				
7	G 31: Pn = 50 mbar				

Table 2

Oven + Pilot light	Gas type under nominal pressure	No engraved on injector		Setting adjustment d (mm)		Nominal calorific output (kW)*
1	G20: Pn = 20 mbar	210	GAZ0085	2	N/A	9
2	G 25: Pn = 20 mbar					
3	G 25: Pn = 25 mbar					
4	G 30: Pn = 29 mbar	170	GAZ0086	4	N/A	
5	G 30: Pn = 50 mbar					
6	G 31: Pn = 37 mbar					
7	G 31: Pn = 50 mbar					

Table 3

CHARVET
F-38850 – CHARAVINES
Tel.: + 33 (0)4 76 06 64 22
Fax: +33 (0)4 76 55 78 75
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Open burners + Pilot light	Gas type under nominal pressure	No engraved on injector		Setting adjustment (mm)		Nominal calorific output (kW)*	Diamètre Des récipients à utiliser (mm)
1	G 110 : Pn = 8 mbar	3.70	0.45	3	Sans	6	De 140 Mini à 260 Maxi
2	G 120 : Pn = 8 mbar	3.70	0.45	3		6.5	
3	G20 : Pn = 20 mbar	1.80	0.35	4		6.5	
4	G 25 : Pn = 25 mbar	1.85	0.35	4		5.9	
5	G 25 : Pn = 20 mbar	2.10	0.35	4		6.5	
6	G 20 : Pn = 15 mbar	2.10	0.35	4		6.5	
7	G 31 : Pn = 37 mbar	1.25	0.20	Max		6.5	
8	G 30 : Pn = 50 mbar	1.05	0.20	Max		5.5	
9	G 31 : Pn = 50 mbar	1.20	0.20	Max		6.5	

Table 4

5.8 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 K

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

-

5.9 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.

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F-38850 – CHARAVINES
Tel.: + 33 (0)4 76 06 64 22
Fax: +33 (0)4 76 55 78 75
e-mail: info@charvet-sa.fr
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5.9.1 Adjusting the slow-down position for solid top and open burners

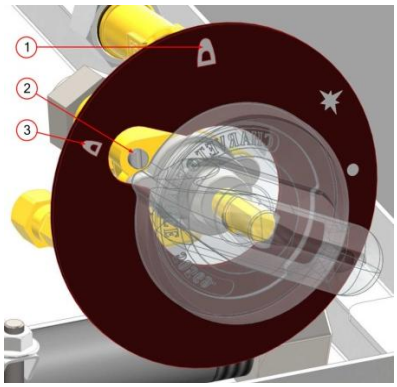

Figure L

- 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 L no 3).
- To increase the slow-down position, unscrew the screw (Figure L no 2).

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

5.9.2 Adjusting the slow-down position on the oven

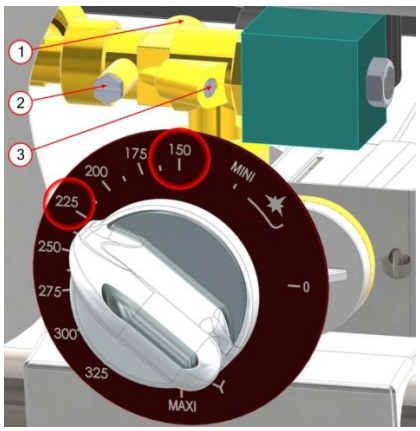

Figure M

- Remove the control panel (see section 5.6).
- Refit the control knob on the tap.
- Ignite the burner and preheat for approx. 15mins. with the door closed.
- Thermostatic control initially set at 225 °C, then at 150 °C. Tighten the screw (Figure M no 1) to reduce output and unscrew to increase it.
- Tighten the screw (Figure M no 3) to reduce output and unscrew to increase it.
- Pressure can be measured from the pressure tap (Figure M no 1).

<u>Warning</u>

This operation must be carried out very quickly and before the thermostat responds and the burner turns to the maxi output position.

Note: The maximum output position reduces flames to 1/4 of their size. The burner must remain alight when proceeding from the maximum output position to the minimum output position.

CHARVET
F-38850 – CHARAVINES
Tel.: + 33 (0)4 76 06 64 22
Fax: +33 (0)4 76 55 78 75
e-mail: info@charvet-sa.fr
e-mail: sav@charvet-sa.fr

6 MAINTENANCE - INTERVENTIONS

6.1 Gas circuit diagram

6.1.1 Cast iron solid top

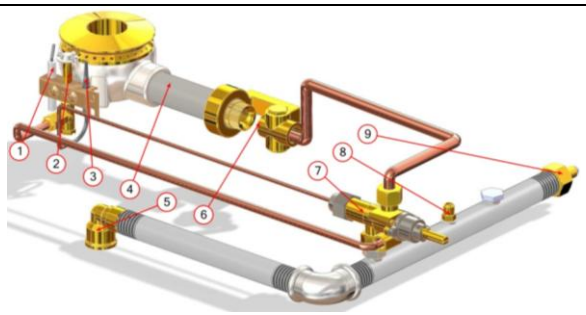

Figure N

No	Specification	code	
01	Ignition electrode (optional 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	00194A	00199A
07	Gas tap for cast-iron solid top	505722	
08	Pressure tap	00469A	
09	Gas conduit cap	07417A	

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F-38850 – CHARAVINES
Tel.: + 33 (0)4 76 06 64 22
Fax: +33 (0)4 76 55 78 75
e-mail: info@charvet-sa.fr
e-mail: sav@charvet-sa.fr

6.1.2 Oven

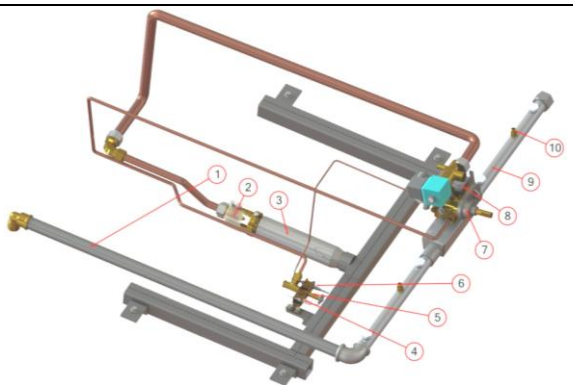

Figure O

No	Specification	Code	
01	(Coupling M ½'')	01714A	
02	Gas injector	00205A	00201A
03	Oven burner	170846	
04	Spark plug	05315A	
05	Oxypilot pilot light	GAZ0086	GAZ0085
06	Thermocouple	505957	
07	Gas tap for oven	08425A	
08	Unipolar thermostat 100°-350°	08426A	
09	Gas conduit	170786	
10	Pressure tap	00469A	

6.1.3 Open burners

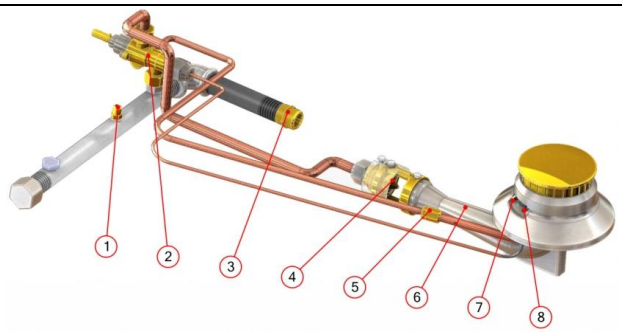

Figure P

No	Specification	code	
01	Pressure tap	00469A	
02	Gas tap	08366A	
03	Gas coupling M ½''	01714A	
04	Gas injector	506075	06987A
05	Pilot light injector	06988A	06989A
06	Burner G-FN	170289	
07	Spark plug (optional electric ignition)	07010A	
08	Thermocouple	00290A	

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F-38850 – CHARAVINES
Tel.: + 33 (0)4 76 06 64 22
Fax: +33 (0)4 76 55 78 75
e-mail: info@charvet-sa.fr
e-mail: sav@charvet-sa.fr

6.1.4 Wiring Figure

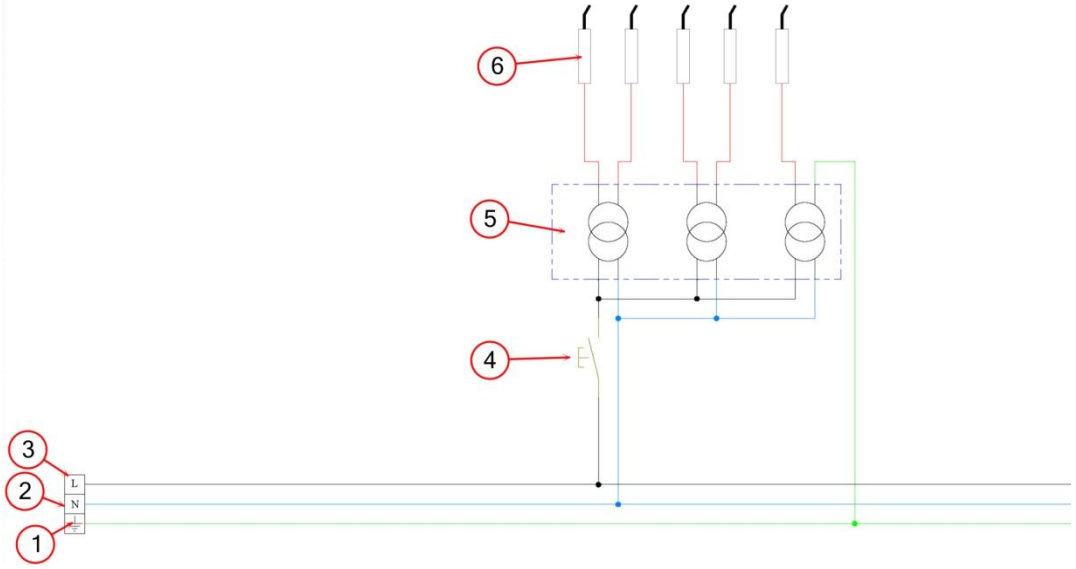

Figure N

No	Specification	Code
01	10mm² earth terminal (brand: Viking)	03575A
02	Terminal Vicking, 10 mm²	07069A
03	10mm² 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

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Tel.: + 33 (0)4 76 06 64 22
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e-mail: info@charvet-sa.fr
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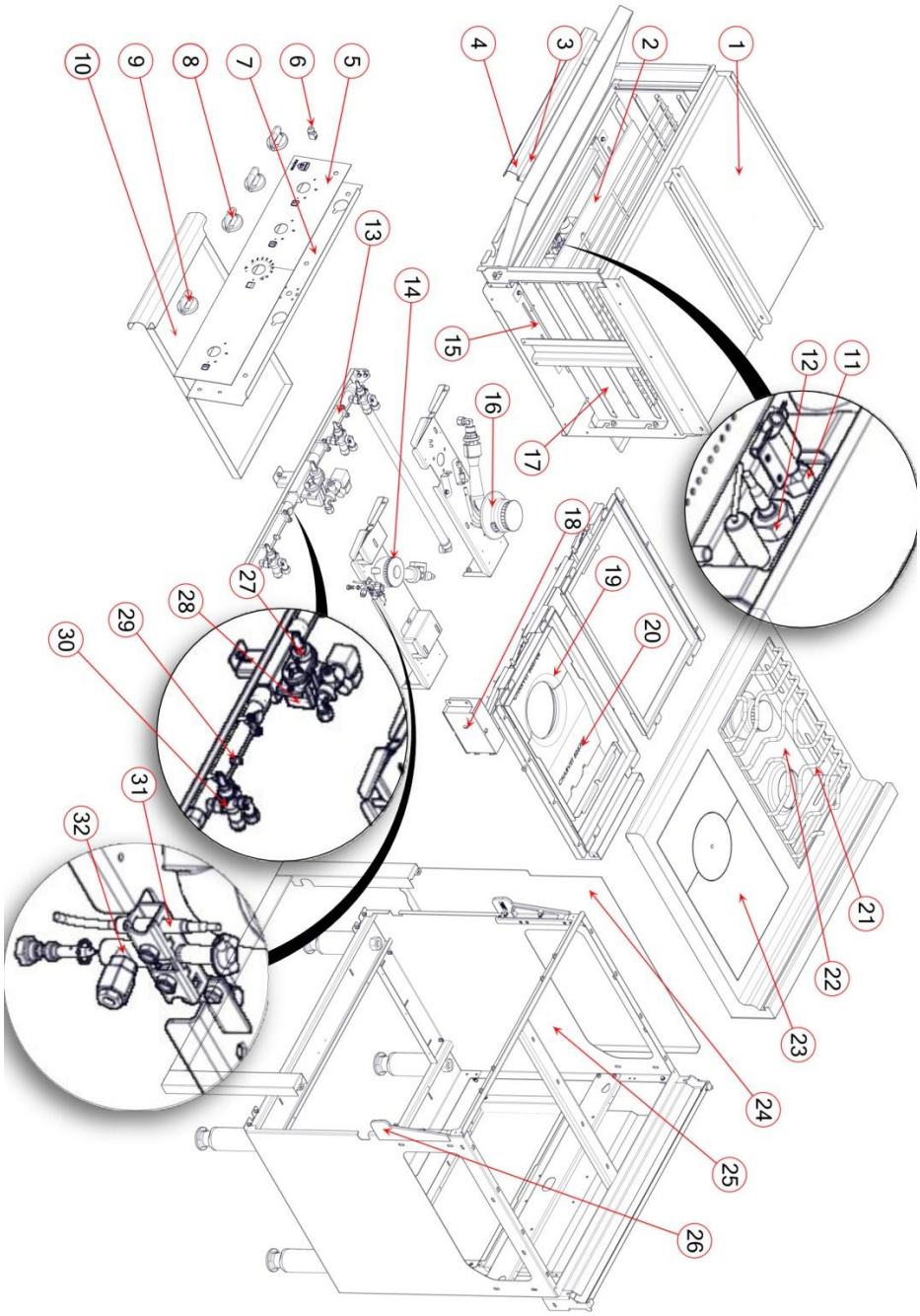
6.1.5 Exploded view



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F-38850 – CHARAVINES
Tel.: + 33 (0)4 76 06 64 22
Fax: +33 (0)4 76 55 78 75
e-mail: info@charvet-sa.fr
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No	Specification		Code	
01	Main oven		170860	
02	Oven baseplate		170438	
03	Oven handle support		05099A	
04	Oven handle		F10945	
05	Enamel control panel cover Pro 700 G3FNPL		505762	
06	Push button (optional)		08865A	
07	Stainless steel control panel		170338	
08	Electric control knob		505690	
09	Gas knob		505691	
10	Drawer		171567	
11	Oxypilot pilot light for oven		GAZ0086	GAZ0085
12	Thermocouple L = 1000 mm		505957	
13	Gas conduit for Pro 700 module		170785	
14	Burner set for cast-iron solid top		00100A	
15	Burner unit for oven		170846	
16	Burner unit for open burners		170289	
17	Oven shelf runner		505773	
18	Electric ignition (optional)		V07066	
19	Refractory cement heat retention shielding		505706	
20	Refractory cement heat retention shielding		505708	
21	Stainless steel wire shelf		505577	
22	Drip tray		505798	
23	Complete cast-iron solid top		505845	
24	Control panel (Left)	Control panel (Right)	170243	170242
25	Module structure		170120	
26	Locking part (Right)	Locking part (Left)	505624	505625
27	Gas tap for oven		08425A	
28	Thermostat 100°-350°		08426A	
29	Pressure tap		00469A	
30	Gas tap for open burners and cast-iron solid top		505722	
31	Thermocouple for cast-iron solid top		00291A	
32	Pilot light for cast-iron solid top		07550A	07551A

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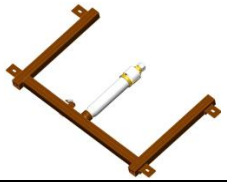
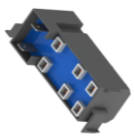
6.1.6 Basic spare parts list

Code	Specification	Code	Specification	Code	Specification
505722		00100A		GAZ0086	
Gas tap for cast-iron solid top		Solid top burner		Oven pilot light (propane gas)	
08425A		170846		GAZ0085	
Gas tap for oven		Oven burner		Oven pilot light (natural gas)	
00291A		07550A		Ø0.20 06988A	
Thermocouple for cast-iron solid top		Pilot light for solid top (propane gas)		Pilot injector for solid top	
505957		07551A		Ø0.40 06430A	
Thermocouple for oven		Pilot light for solid top (natural gas)		Pilot injector for solid top	
Ø1.50 00199A		Ø1.10 00194A		Ø1.80 506075	
Injector for solid top		Injector for solid top		**Injector for open burner**	
Ø1.70 00201A		Ø 2.10 00205A		Ø1.25 06987A	
Injector for oven burner		Injector for oven burner		Injector for open burner	
08426A		505724			
100°-350° thermostat		Electric ignitor (optional)			

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Fax: +33 (0)4 76 55 78 75
e-mail: info@charvet-sa.fr
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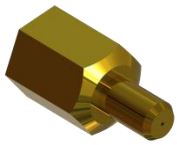
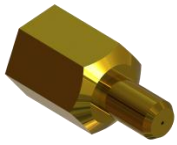
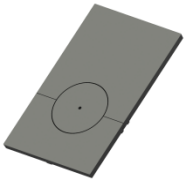
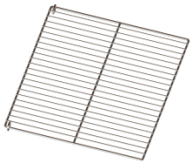
Code	Specification	Code	Specification	Code	Specification
505722		Ø0.20 06988A		00290A	
Gas tap		G30-G31 pilot injector		Thermocouple for open burner	
170289		Ø0.35 06989A		00325A	
Whole burner		G20-G25 pilot injector		Thermocouple coil	
03013A		08865A		05315A	
High voltage cable		Electric ignition push button		Ignition electrode	
505845		505706 505707		**04837A**	
Cast iron solid top		Refractory cement heat retention shielding		Stainless steel wire shelf for oven	
505690		505691		505577	
Electric control knob		Gas knob		G-FN stainless steel wire shelf	
505798					
G2FN drip tray					

CHARVET
F-38850 – CHARAVINES
Tel.: + 33 (0)4 76 06 64 22
Fax: +33 (0)4 76 55 78 75
e-mail: info@charvet-sa.fr
e-mail: sav@charvet-sa.fr

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Specification	Code
Pro 700 80 G3FN-PL/FG	V07010
Pro 700 80 G3PL-FN/FG	V07012

USER'S INSTRUCTIONS

CHARVET
F-38850 – CHARAVINES
Tel.: + 33 (0)4 76 06 64 22
Fax: +33 (0)4 76 55 78 75
e-mail: info@charvet-sa.fr
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F-38850 – CHARAVINES
Tel.: + 33 (0)4 76 06 64 22
Fax: +33 (0)4 76 55 78 75
e-mail: info@charvet-sa.fr
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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

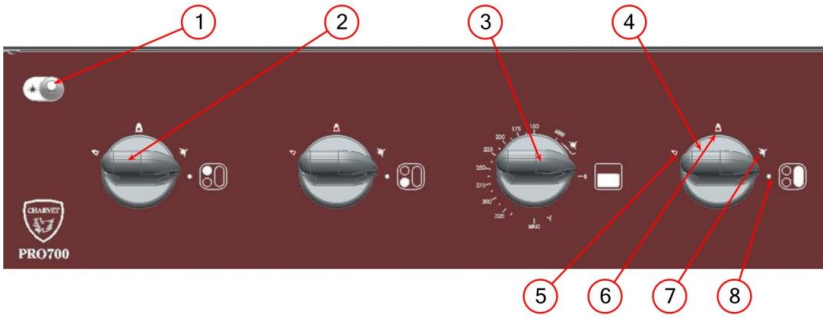

Figure O

Nos	Specification
1	Electric ignition push button (optional)
2	Control knob for open burner
3	Control knob for oven
4	Control knob for cast iron solid top
5	Minimum output position
6	Maximum output position
7	Ignition/Pilot light position
8	'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.

G2FN :

- For the smooth running of the device, use bowls of Ø140 minimums until Ø260 maximums.

4 STARTING UP

4.1 Warning

Be careful of any steam from cooking that may escape when opening the oven door, so as to avoid burns.
The side panels and oven door may be extremely hot after prolonged or intensive use.
Only use the handle to open the oven and keep clear of the door.

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4.2 Cast-iron solid top and open burner

- Push and turn gas control knob counter-clockwise of the desired burner to the pilot position (Figure O no. 7).
- Press the knob while igniting with a flame the desired solid top (do not forget to remove the ring) or push the electric ignition button (Figure O 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 O no 6), the burner is working at its nominal power.
- Minimum output is achieved by turning the control knob to the next position (small flame) (Figure O no 5).

4.3 Gas oven

- Check that the oven baseplate is fitted correctly (the ignition hole should be at the front, on the left of the oven).
- Push and turn gas control knob counter-clockwise of the desired burner to the pilot position (Figure O no
- Keep pushing steadily on the control knob while presenting a flame through the baseplate hole near the pilot light burner ports or press the ignition push button on models equipped with an electrical ignitor.
- Keep the control knob pressed for approx. 20 seconds 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.

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

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.

6.1 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.

CHARVET
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Tel.: + 33 (0)4 76 06 64 22
Fax: +33 (0)4 76 55 78 75
e-mail: info@charvet-sa.fr
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6.1.1 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.*

6.1.2 Cleaning the oven

Figure P

Figure Q

Figure R

Cleaning the oven parts:

- Open the oven door.
- Remove the wire shelf (Figure P no 1).
- Remove the baseplate (Figure P no 3).
- To lift the removable shelf runners (Figure Q nos 4 and 5), lift and pull the runner to one side. Figure R.

To avoid fumes due to greases, stains and food particles, we recommend you to clean all the internal sides of the oven every day.

- The baseplate can be removed to be cleaned. The burner housing can be cleaned as well.
- The shelf runners can also be removed to be cleaned.

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Wash the oven with a sponge in soapy water (or any other neutral cleaning product). Dry carefully and reassemble all parts in reverse order to that described above.

6.1.3 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.

6.1.4 Cleaning the drip tray under the burners

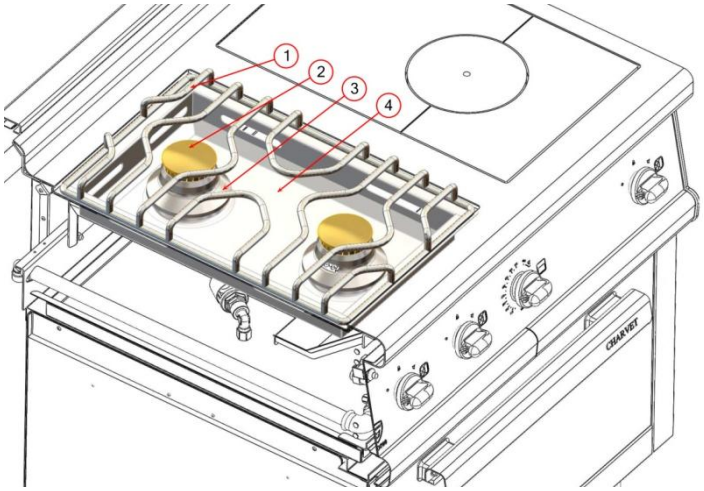

Figure S

- Remove the wire shelf (Figure S no 1)
- Remove the 2 burner caps (Figure S no 2) and the 2 burner bodies (no 3).
- The drip tray can be cleaned with soapy water or put in a dishwasher.

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Tel.: + 33 (0)4 76 06 64 22
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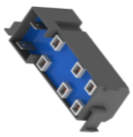
7 BASIC SPARE PARTS LIST

Code	Specification	Code	Specification	Code	Specification
505722		00100A		GAZ0086	
Gas tap for cast-iron solid top		Solid top burner		Oven pilot light (propane gas)	
08425A		170846		GAZ0085	
Gas tap for oven		Oven burner		Oven pilot light (natural gas)	
00291A		07550A		Ø0.20 06988A	
Thermocouple for solid top		Pilot light for solid top (propane gas)		Pilot injector for solid top	
505957		07551A		Ø0.40 06430A	
Thermocouple for oven		Pilot light for solid top (natural gas)		Pilot injector for solid top	
Ø1.50 00199A		Ø1.10 00194A		Ø1.80 506075	
Injector for the solid top burner		Injector for the solid top burner		Injector for open burner	
Ø1.70 00201A		Ø 2.10 00205A		Ø1.130 06987A	
Injector for oven burner		Injector for oven burner		Injector for open burner	
08426A		505724			
100°-350° thermostat		Electric ignitor (optional)			

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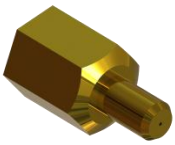
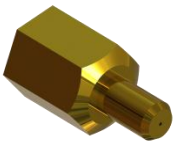
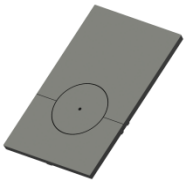
505722		Ø0.20 06988A		00290A	
Gas tap		G30-G31 pilot injector		Thermocouple for open burner	
170289		Ø0.35 06989A		00325A	
Whole burner		G20-G25 pilot injector		Thermocouple coil	
03013A		08865A		07010A	
High voltage cable		Electric ignition push button		Ignition electrode	
505845		505706 505707		04837A	
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