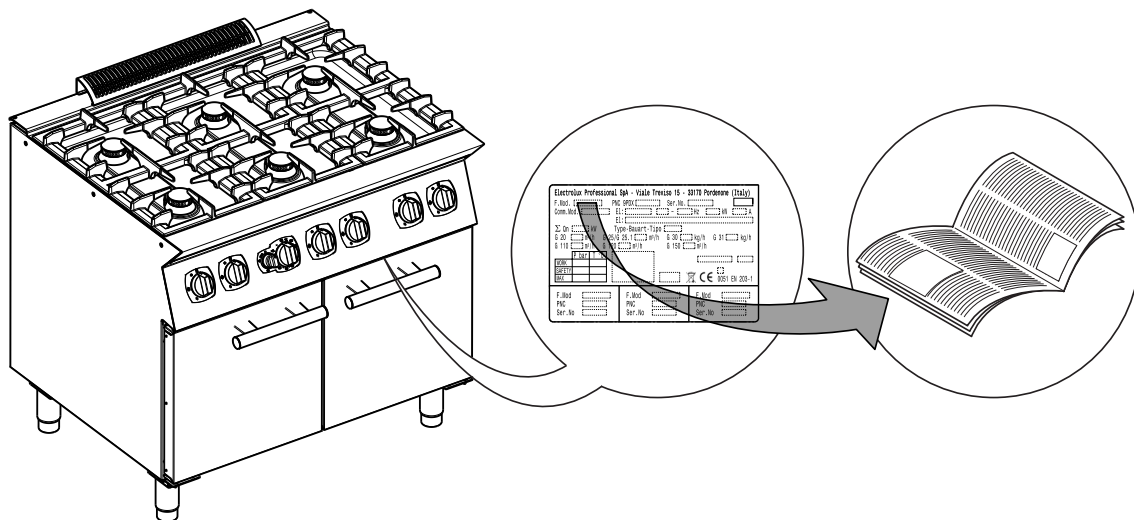


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1. MAINTENANCE	27

II. DATAPLATE AND TECHNICAL DATA



IMPORTANT

This manual contains information relevant to various appliances. See the appliance dataplate located under the control panel in order to identify the appliance (see fig. above).

TABELLA A - Dati tecnici apparecchiature gas		
MODEL		+7GCGI6CLG 800mm
TECHNICAL DATA		
Power supply voltage	V	-
Electrical power absorbed	kW	-
Phases	N°	-
Frequency	Hz	-
ISO 7/1 connection	Ø	1/2"
Cooktop burners Ø60 (5.50-1.4 kW)	Nr.	6
Cooktop nominal heat output	kW	33
Type of construction		A1
Oven type	-	Gas
Oven max. heat output	kW	9
Oven min. heat output	kW	2,8
Nominal heat output	kW	42

A reproduction of the marking or dataplate on the machine is given below:

GAS

Electrolux Professional SpA - Viale Treviso 15 - 33170 Pordenone (Italy)			
F.Mod.	_____	PNC 9PDX	Ser.No. _____
Comm.Mod.	_____	El: _____	~ _____ Hz _____ kW _____ A
Σ Qn _____ kW		Type-Bauart-Tipo _____	
G 20 _____ m³/h	G 25/G 25.1 _____ m³/h	G 30 _____ kg/h	G 31 _____ kg/h
G 110 _____ m³/h	G 120 _____ m³/h	G 150 _____ m³/h	
P bar	T °C		
WORK			
SAFETY			
MAX			
		CE 0051 EN 203-1	
F.Mod	_____	F.Mod	_____
PNC	_____	PNC	_____
Ser.No	_____	Ser.No	_____

The meaning of the various information given on it is listed below:

F.Mod. factory description of product
 Comm.Model commercial description
 PNC production number code
 Ser.No serial number
 El: power supply voltage+phase
 Hz: power supply frequency
 kW: max. power input
 A current absorption
 Power unit El.: power
 I dust and water protection rating
 CE CE marking
 AB gas safety certificate number
 N certification group
 0051 notified body
 EN 203-1 EU standard
 L Logo INQ/GS
 Cat Gas Category
 Pmbar Gas pressure

Electrolux Professional SPA
 Viale Treviso, 15
 33170 Pordenone
 (Italy) Manufacturer

When installing the appliance, make sure the electrical connection is carried out in compliance with that specified on the dataplate.

II. GENERAL INSTRUCTION

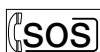
- Carefully read the instruction handbook before using the appliance.
- After installation keep the instruction handbook for future consultation.





- **FIRE HAZARD** - Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance.



- Install the appliance in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the same room
- Air recirculation must take into account the air necessary for combustion, 2 m³/h/kW of gas power, and also the “well-being” of persons working in the kitchen.
- Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system in the place where this appliance is installed. Do not obstruct the vents or ducts of this or other appliances.



- Place emergency telephone numbers in a visible position.
- Installation and maintenance must only be carried out by qualified personnel authorised by the manufacturer. For assistance, contact an authorised technical centre. Demand original spare parts.
- This appliance is designed for cooking food. It is intended for industrial use. Any use different from that indicated is improper.
- This appliance must not be used by minors and adults with limited physical, sensory or mental capabilities or without adequate experience and knowledge regarding its use.
- Personnel using the appliance must be trained and instructed regarding the risks involved.
- Do not leave the appliance unattended when operating.
- Turn the appliance off in case of fault or poor operation.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it. Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts.
- Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not clean the appliance with direct jets of water.
- Do not spray water or use steam to clean the equipment.

- The weighted sound pressure level emitted A does not exceed 70 dB (A).
- This instruction booklet is available in digital format by contacting the dealer or customer care.
- Install a safety circuit breaker ahead of the appliance. The contact opening distance and max. leakage current must comply with the regulations in force.
- The appliance must be earthed; it must be included in an equipotential node by means of the screw located under the appliance frame at the back right hand side. The screw is marked with the symbol .
- It is advisable to have the appliance inspected by an authorised person at least every 12 months. For this purpose, it is advisable to stipulate a servicing contract.
- The symbol  given on the product indicates that it should not be considered domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and the health of persons. For further information regarding the recycling of this product, contact the product agent or local dealer, the after-sales service or the local body responsible for waste disposal.

IV. THE ENVIRONMENT

1. PACKING



The packing materials are environmentally friendly and can be stored without risk or burned in an appropriate waste incineration plant.

Recyclable plastic components are marked with:



Polyethylene: outer wrapping, instruction booklet bag, gas nozzle bag.



Polypropylene: roof packing panels, straps.



Polystyrene foam: corner protectors.

2. USE

Our appliances offer high performance and efficiency. To reduce electricity, water or gas consumption, do not use the appliance empty or in conditions that compromise optimum efficiency (e.g. with doors or lids open, etc.); the appliance must be used in a well-ventilated place, to avoid the creation of dangerous mixtures of unburnt gases in the room. When possible, preheat only before use.

3. CLEANING

In order to reduce the emission of pollutants into the environment, clean the appliance (externally and when necessary internally) with products that are more than 90% biodegradable (for further information refer to section V "CLEANING").

4. DISPOSAL



Do not disperse in the environment. Our appliances are manufactured using more than 90% (in weight) recyclable metals (stainless steel, iron, aluminium, galvanised sheet, copper, etc.).

Make the appliance unusable by removing the power cable and any compartment or cavity closing devices (when present) in order to avoid the risk of someone becoming trapped inside.

V. INSTALLATION

- Carefully read the installation and maintenance procedures given in this instruction manual before installing the appliance.



- Installation, maintenance and conversion to another type of gas must only be carried out by qualified personnel authorised by the manufacturer.
- Failure to observe the correct installation, conversion and modification procedures can result in damage to the appliance, danger to people, and invalidates the Manufacturer's warranty.

1. REFERENCE STANDARDS

- Install the appliance in accordance with the safety regulations and local laws of the country where used.

2. UNPACKING

ATTENTION!

Immediately check for any damage caused during transport.

- The forwarder is responsible for the safety of the goods during transport and delivery.
- Inspect the packs before and after unloading.
- Make a complaint to the forwarder in case of visible or hidden damage, reporting any damage or shortages on the dispatch note upon delivery.
- The driver must sign the dispatch note: the forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).



- Unpack, taking care not to damage the appliance. Wear protective gloves.
- Carefully remove the protective film from metal surfaces and clean any traces of glue with a suitable solvent.
- For hidden damage or shortages becoming apparent only after unpacking, request the forwarder for inspection of the goods within and not later than 15 days of delivery.
- Keep all the documentation contained in the packing.

3. POSITIONING

- Handle the equipment with care in order to avoid damage or danger to persons. Use a pallet for handling and positioning.
- The installation diagram given in this instruction manual gives the appliance dimensions and the position of connections (gas, electricity, water). Check that they are available and ready for making all the necessary connections.
- The appliance can be installed separately or combined with other appliances of the same range.
- The appliances are not designed for built-in installation. Leave at least 10 cm between the appliance and side or rear non-combustible walls. Leave at least 25 cm between the appliance and side or rear walls made from combustible materials.
- Suitably insulate surfaces that are at distances less than those recommended.
- Maintain an adequate distance between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.
- Leave an adequate space between the appliance and any side walls in order to enable subsequent servicing or maintenance operations.
- Check and if necessary level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.

3.1. JOINING APPLIANCES

- (Fig.1A) Undo the 4 fixing screws and remove the control panels of the appliances.
- (Fig.1B) Remove the fixing screw nearest the control panel, from each side to be joined.
- (Fig.1D) Bring the appliances together and level them by turning the feet until the tops match.
- (Fig.1C) Turn one of the two plates inside the appliances 180°.
- (Fig.1E) From inside the control panel of the same appliance, join them at the front side, screwing one M5x40 Hex Head screw (supplied) on the opposite insert.
- (Fig.1F) From the rear of the appliances, insert the coupling plate (supplied) in the side slots on the back panels. Secure the plate with two M5 flathead screws (supplied).

3.2. FLOOR FIXING

To avoid accidental tipping of built-in half-module appliances installed separately, fix them to the floor carefully following the instructions enclosed with the corresponding accessory (F206136).

3.3. INSTALLATION ON BRIDGE, CANTILEVER FRAME OR CEMENT PLINTH

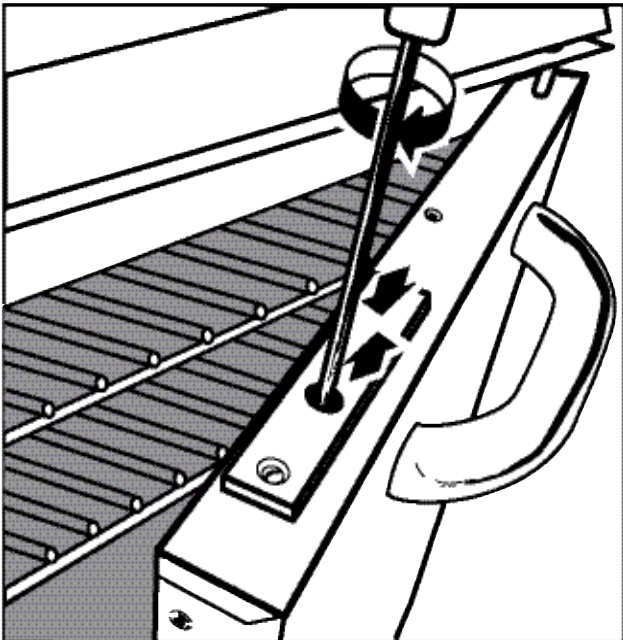
Carefully follow the instructions enclosed with the corresponding accessory.

3.4. SEALING GAPS BETWEEN APPLIANCES

Follow the instructions enclosed with the optional sealing paste pack.

3.5. ADJUSTMENT

Once installed in order to optimize the door closure operate using a screwdriver to adjust the spring lock's height (press the spring lock down fully and turn clockwise to lower, anti-clockwise otherwise).



4. FUME EXHAUST

4.1 TYPE "A1" APPLIANCES

Position type "A1" appliances under an extraction hood to ensure removal of fumes and steam produced by cooking.

5. CONNECTIONS

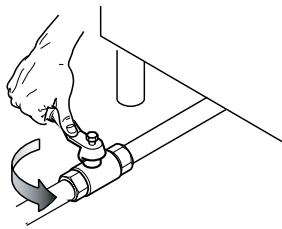
- Any installation work or maintenance to the supply system (gas, electricity, water) must only be carried out by the utility company or an authorised installation technician.
- See the appliance dataplate for the product code.
- See the installation diagram for the type and position of appliance connections.

5.1. GAS APPLIANCES

IMPORTANT! Ensure that the available gas supply matches the data label; to convert the gas type, follow the instructions in par. 5.1.6. in this chapter.

5.1.1. BEFORE CONNECTING

- Make sure the appliance is arranged for the type of gas to be used. Otherwise, carefully follow the instructions given in the chapter: "Gas appliance conversion / adjustment".
- Fit a rapid gas shut-off cock/valve ahead of each appliance. Install the cock/valve in an easily accessed place.



- Clean the pipes to remove any dust, dirt or foreign matter which could block the supply.
- The gas supply line must ensure the gas flow necessary for full operation of all the appliances connected to the system. A supply line with insufficient flow will affect correct operation of the appliances connected to it.
- Caution!** Incorrect levelling of the appliance can affect combustion and cause malfunctioning.

5.1.2. CONNECTION

- See the installation diagram for the position of the gas connection on the bottom of the appliance.
- Remove the protective plastic cover (if present) from the appliance gas union before connecting.
- After installation, use soapy water to check connections for leaks.
- The gas connection is male 1/2" BSP.

5.1.3. SUPPLY PRESSURE CHECK

Make sure the appliance is suitable for the type of gas available, according to that given on the dataplate (otherwise, follow the instructions of par. "Conversion to another type of gas"). The supply pressure must be measured with the appliance operating, using a manometer (min. 0.1 mbar).

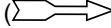
- Remove the control panel.
- Remove retaining screw "N" from the pressure point and connect the manometer "O" (fig. 2A).
- Compare the value read on the manometer with that given in table B (see handbook Appendix)
- If the manometer gives a pressure outside the range of values in table B, do not start the appliance, and consult the gas company.

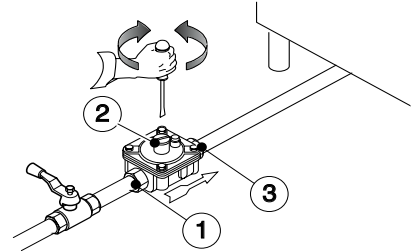
5.1.4. GAS PRESSURE REGULATOR

If the gas pressure is higher than that specified or is difficult to regulate (not stable), install a gas pressure regulator (accessory code 927225) in an easily accessed position ahead of the appliance.

The pressure regulator should preferably be fitted horizontally, to ensure the right outlet pressure:

- "1" connection side gas from mains.
- "2" pressure regulator;
- "3" connection side gas towards the appliance;

The arrow on the regulator () indicates the gas flow direction.



NOTE! These models are designed and certified for use with natural or propane gas. For natural gas, the pressure regulator on the header is set to 8" w.c. (20mbar).

5.1.5. CHECKING THE PRIMARY AIR SUPPLY

When the primary air supply is correctly adjusted, the flame does not "float" with burner cold and there is no flareback with burner hot.

- Undo screw "A" and position aerator "E" at distance "H" given on the Table B, retighten screw "A" and seal with paint (fig. 3A).

5.1.6. CONVERSION TO ANOTHER TYPE OF GAS

Table B "technical data/gas nozzles" gives the type of nozzles to be used when replacing those fitted by the manufacturer (the number is stamped on the nozzle body). At the end of the procedure, carry out the following check-list:

Check	Ok
• burner nozzle/s replacement	
• correct adjustment of primary air supply to burner/s	
• pilot nozzle/s replacement	
• minimum flame screw/s replacement	
• correct adjustment pilot/s if necessary	
• correct adjustment of supply pressure (see technical data/gas nozzles table)	
• apply sticker (supplied) with data of new gas type used	

5.1.6.1 REPLACING THE MAIN BURNER NOZZLE (cooktop)

- Unscrew nozzle “C” and replace it with the corresponding nozzle for the selected gas (Table B, fig.3B) complying with that given in the following table.
- The nozzle diameter is given in hundredths of mm on the nozzle body.
- Fully retighten nozzle “C”.

5.1.6.2 REPLACING THE MINIMUM FLAME SCREW (cooktop)

- Unscrew minimum flame screw “M” from the cock and replace it with one suitable for the type of gas (screw down fully) (Table B, fig.2B).

5.1.6.3 REPLACING THE MAIN BURNER NOZZLE (oven)

- Remove the oven floor.
- Unscrew nozzle “F” (Table B, fig. 3A).
- Remove the nozzle and aerator.
- Replace nozzle “F” with the corresponding nozzle for the selected gas, according to that given in the following table.
- The nozzle diameter is given in hundredths of mm on the nozzle body.
- Insert nozzle “F” in aerator “E”, then fit the two assembled components in their position, screwing the nozzle down tightly.


5.1.6.4 REPLACING THE PILOT BURNER NOZZLE (oven)

- Undo screw coupling “L” and replace nozzle “I” with one suitable for the gas type (Table B, fig.3D).
- The nozzle diameter is given in hundredths of mm on the nozzle body.
- Retighten coupling “L”.

5.1.6.5 REPLACING MINIMUM FLAME SCREW (oven)

- Unscrew min. flame screw “M” from the valve and replace it with one suitable for the type of gas (screw down fully) (Table B, fig.2A).

5.2. EQUIPOTENTIAL NODE AND EARTH CONNECTION

Connect the appliance to an earth; it must be included in an equipotential node by means of the screw located at the front right under the frame. The screw is marked with the symbol .

6. BEFORE LEAVING

Check all connection for gas leaks with soap and water. Do not use a naked flame for detecting leaks. Ignite all burners both individually and combined to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame for each burner, individually and separately, when satisfied with the appliance, please, instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider.

VI. INSTRUCTIONS FOR THE USER

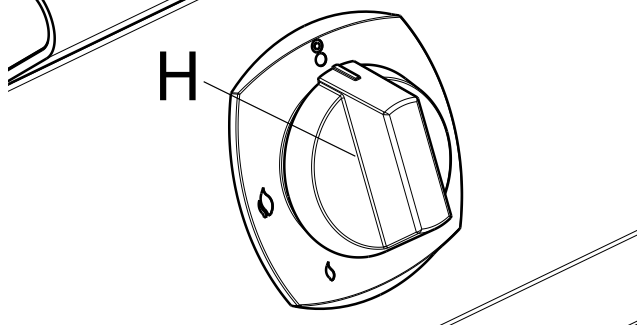
1. COOKTOP USE

1.1. GAS MODELS

1.1.1. LIGHTING COOKTOP BURNERS

The gas cock control knob has 3 positions:

- Off position
- 🔥 max. flame
- 🔥 min. flame



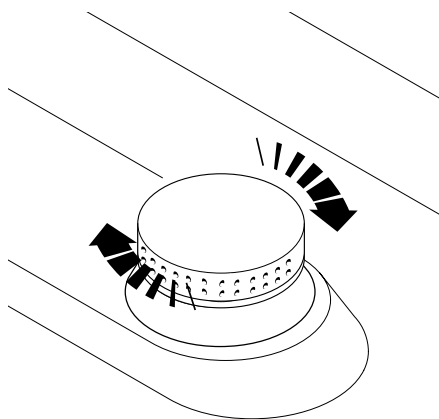
1.1.2. LIGHTING

- Press and turn knob "H" from "Off position" to "max flame". Press the knob down fully and hold a flame in order to light. After about 20 seconds release knob, the flame must remain lit. If it does not, repeat the operation.
- For the minimum flame, turn the knob from "max. flame" to "min. flame".

1.1.3. TURNING OFF

- Turn the knob "H" to "Off position".

NB: Incorrect positioning of the flame spreader can create problems in combustion.



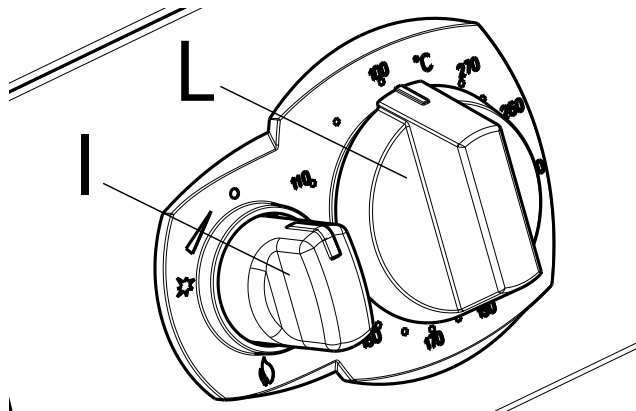
- Before lighting the burners make sure the flame spreaders are turned to the stop position.

2. OVEN USE

2.1. GAS MODELS

The thermostatic valve control knob has the following positions:

- Off position
- ★ pilot ignition
- 🔥 burner



2.1.1. LIGHTING

- Lightly press knob "I" and turn it a few degrees anticlockwise to release it.
- Press down fully and turn it to "pilot ignition"; a click will indicate sparking.
- Keep knob "I" pressed in that position for about 15-20 seconds to allow the gas to reach the pilot burner (pilot ignition) and the thermocouple to heat.
- With the pilot lit, turn knob "I" from "pilot ignition" to "burner" to light the latter.
- At this point, knob "L" can be used to select the required temperature.

WARNING: the knob must remain on "burner" position when operating the oven. Do not operate the oven with this knob "I" in any other position.

NB: The appliance's oven should only be operated with Knob "I" turned to "burner" position.

2.1.2. INTERLOCK

The oven gas valve has an interlock device which prevents immediate re-lighting (for about 40 seconds) of the oven in the event it is accidentally turned off. This ensures the flow of gas which has possibly accumulated inside the oven, and better safety.

2.1.3. TURNING OFF

- Turn knob "I" clockwise to "pilot ignition".
- Then press down the knob "I" and turn it to "Off position".

Note: if removing knob "L" for cleaning, always turn knob fully clockwise to the lowest setting and replace the knob so that the mark on the knob aligns with the lowest temperature marking. Failure to replace the knob correctly will result in inaccurate oven temperature.

VII. CLEANING

CAUTION!

Before carrying out any cleaning operation, disconnect the appliance from the power supply.

1. EXTERNAL PARTS

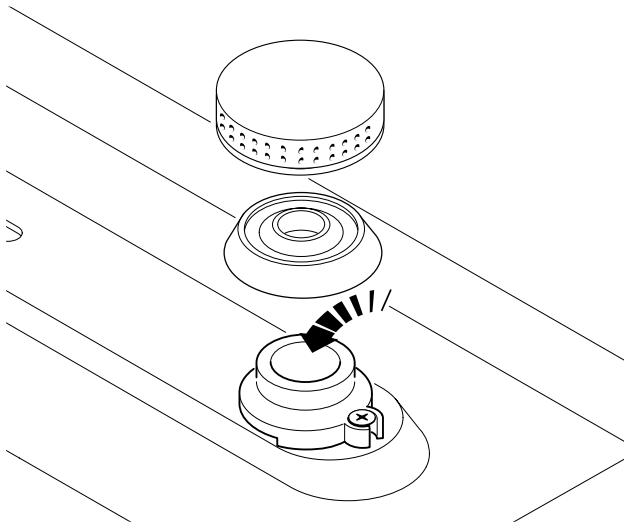
SATIN-FINISH STEEL SURFACES (daily)

- Clean all steel surfaces: dirt can be easily removed as soon as it forms.
- Remove grime, fat and other cooking residuals from steel surfaces when cool using soapy water, with or without detergent, and a cloth or sponge. Dry the surfaces thoroughly after cleaning.
- In case of encrusted grime, fat or food residuals go over with a cloth or sponge, wiping with the grain of the satin finish, and rinsing often: rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could ruin the steel's satin finish.
- Metal objects can ruin or damage the steel: ruined surfaces become dirty more easily and are more subject to corrosion.
- Restore the satin finish if necessary.

SURFACES BLACKENED BY HEAT (when necessary)

Exposure to high temperatures can cause the formation of dark marks. These do not constitute damage and can be removed by following the instructions given in the previous paragraph.

NB: Avoid dirtying the inside of the Venturi tubes.



The presence of dirt inside the appliance can obstruct the nozzles, and thus affect the flame.

2. OTHER SURFACES

CAST IRON ELECTRIC HOT-PLATES

Clean the hot-plates with a damp cloth, then switch them on for a few minutes to dry rapidly; lastly, lubricate them with a light film of cooking oil. DO NOT pour cold liquids on the hot-plates while they are hot.

IMPORTANT! With electric appliances, make sure no water comes into contact with electrical components: water penetration can cause short circuiting and dissipation, tripping the appliance's protection devices.

3. PERIODS OF DISUSE

If the equipment is not going to be used for some time, take the following precautions:

- Close cocks or main switches ahead of the appliances.
- Go over all stainless-steel surfaces vigorously with a cloth moistened with paraffin oil in order to spread a protective film.
- Periodically air the room.
- Have the appliance checked before using it again.
- To prevent too rapid evaporation of accumulated moisture with consequent breakage of elements, switch electric appliances on at minimum heat for at least 45 minutes before reuse.

4. INTERNAL PARTS (EVERY 6 MONTHS)

IMPORTANT! Operations to be carried out only by specialised technicians.

- Check the condition of internal parts.
- Remove any deposits of grime inside the appliance.
- Check and clean the discharge system.

NB ! In particular environmental conditions (e.g. **intensive** use of the appliance, salty environment, etc.) the above cleaning should be more frequent.

VIII. MAINTENANCE

1. MAINTENANCE

All the components requiring maintenance are accessible from the front of the appliance, after removing the control panel and front panel. Disconnect the power supply before opening the appliance

1.1. BRIEF TROUBLESHOOTING GUIDE

Even in normal appliance operating conditions, malfunctions can occasionally occur.

- *The oven pilot burner does not light*

Possible causes:

- Igniter not properly fixed or connected
- The piezoelectric ignition or igniter cable are damaged.
- Insufficient pressure in gas pipes
- Worn nozzle
- Faulty gas valve

- *The oven pilot burner goes out when the "pilot ignition" knob is released*

Possible causes:

- The pilot burner is not heating the thermocouple sufficiently.
- Faulty thermocouple.
- The gas valve knob is not being pressed enough.
- Lack of gas pressure to the valve.
- Faulty gas valve.

- *The oven pilot burner is still lit but the main burner does not light*

Possible causes:

- Loss of pressure in gas supply pipe.
- Blocked nozzle or faulty gas valve.
- Gas outlet holes on burner clogged.

- *The oven temperature cannot be adjusted.*

Possible causes:

- Faulty thermostat bulb.
- Faulty gas valve.
- Faulty electric thermostat.
- Electric safety thermostat tripped.

ABNORMAL OPERATION

Any of the following are considered to be abnormal operation and may require servicing:

- incomplete ignition of the burner;
- yellow tipping of the burner flame;
- burner failing to remain alight;
- gas valves are difficult to turn;
- burner extinguished by operation of oven door.

In case the appliance fails to operate correctly, contact the authorised service provider in your area.

INSTRUCTIONS FOR REPLACING COMPONENTS (to be carried out only by an authorised installer).

Remove the front panel to access:

GAS VALVE

- Unscrew the thermocouple, unscrew the gas inlet and outlet connections.

- For installation carry out the same procedure in reverse order.

PILOT BURNER, THERMOCOUPLE, IGNITER ASSEMBLY

- To replace the igniter and thermocouple loosen the fixing screws and remove the components.
- To replace the pilot burner undo the gas pipe, remove the pilot burner assembly
- Replace the components, proceeding in reverse order to refit the parts.

MAIN BURNER

- Unscrew the gas connection from the nozzle holder
- Undo the screws fixing the burner to the support
- Remove the pilot burner assembly by undoing the screws
- For installation carry out the same procedure in reverse order, making sure that when positioning the burner the centering pins, located at the back of the burner, enter their special seats

1.2. MAINTENANCE SCHEDULE

- It is recommended the appliance is inspected and serviced by an authorized person at least every 12 months. For this purpose it is recommended to draw up a maintenance contract.