CE ISO 9001 : 2000

Bartscher

GB

INSTRUCTIONS FOR:
INSTALLATION
USE
MAINTENANCE

MODULAR INDUSTRIAL COOKING SURFACES

MOD. BIG700...

CAT. II 2H3+ G20 20 mbar
G30 and G31 28-30/37 mbar

BIG7002F...

105.7503

BIG7001F...

105.9503

BIG7002L...

105.8503

INFORMATION FOR THE INSTALLER

1. TECHNICAL FEATURES

MODEL	DIMENSIONS L x P x H cm	GAS CONNECTION	TYPE	COMBUSTION AIR m³/h
BIG 700 2F1	35 x 66 x 17	UNI ISO 7/1 R1 1/2"	A	22
BIG 700 2F2				15
BIG 700 2F3				19
BIG 700 2F4				26
BIG 700 2F5				18
BIG 700 2F6				12

MODEL	DIMENSIONS L x P x H cm	GAS CONNECTION	TYPE	COMBUSTION AIR m³/h
BIG 700 2L1	66 x 35 x 17	UNI ISO 7/1 R1 1/2"	A	22
BIG 700 2L2				15
BIG 700 2L3				19
BIG 700 2L4				26
BIG 700 2L5				18
BIG 700 2L6				12

MODEL	DIMENSIONS L x P x H cm	GAS CONNECTION	TYPE	COMBUSTION AIR m³/h
BIG 700 1F7	35 x 35 x 17	UNI ISO 7/1 R1 1/2"	A	6
BIG 700 1F8				9
BIG 700 1F9				13
BIG 700 1F10				20

TABELLA 1

MODEL	TOTAL POWER kW	SEMI-RAPID BURNER kW 3,0	RAPID BURNER kW 4,5	DOUBLE-RING BURNER kW 6,5	WOK-BURNER 10 kW
BIG 700 2F/L 1	11,0	-	1	1	-
BIG 700 2F/L 2	7,5	1	1	-	-
BIG 700 2F/L 3	9,5	1	-	1	-
BIG 700 2F/L 4	13,0	-	-	2	-
BIG 700 2F/L 5	9,0	-	2	-	-
BIG 700 2F/L 6	6,0	2	-	-	-
BIG 700 1F 7	3,0	1	-	-	-
BIG 700 1F 8	4,5	-	1	-	-
BIG 700 1F 9	6,5	-	-	1	-
BIG 700 1F 10	10	-	-	-	1

COMPLIANCE WITH EEC DIRECTIVES

The appliances are constructed in conformity with the requirements of European Union directives:
- 90/396 EEC (Gas appliances)

TABLES 2

SEMI-RAPID BURNER			
NOMINAL OUTPUT kW 3,0		POREDUCED OUTPUT kW 1,2	
	Injectors for main burner ∅ 1/100 mm	By-pass ∅ 1/100	Primary air pos. main burner dimension "x" in mm.
LPG (G30-G31)	85	40	OPENED
Natural gas (G20)	120	ADJUSTABLE	OPENED

RAPID BURNER			
NOMINAL OUTPUT kW 4,5		REDUCED OUTPUT kW 1,2	
	Injectors for main burner ∅ 1/100 mm	By-pass ∅ 1/100	Primary air pos. main burner dimension "x" in mm.
LPG (G30-G31)	105	40	OPENED
Natural gas (G20)	150	ADJUSTABLE	OPENED

DOUBLE-RING BURNER			
NOMINAL OUTPUT kW 6,5		REDUCED OUTPUT kW 2	
	Injectors for main burner ∅ 1/100 mm	By-pass ∅ 1/100	Primary air pos. main burner dimension "x" in mm.
LPG (G30-G31)	125	55	OPENED
Natural gas (G20)	180 R	ADJUSTABLE	15

WOK BURNER			
NOMINAL OUTPUT kW 10		REDUCED OUTPUT kW 2,2	
	Injectors for main burner ∅ 1/100 mm	By-pass ∅ 1/100	Primary air pos. main burner dimension "x" in mm.
LPG (G30-G31)	160	60	OPENED
Natural gas (G20)	240	ADJUSTABLE	3,5

2. GENERAL INSTRUCTIONS - INSTALLATION

2.1 GENERAL INSTRUCTIONS

- Read the instructions in this booklet carefully because they provide important information on safety during installation, use and maintenance.
- Keep this booklet safe so that it is available for consultation by later users.
- After removing the packaging, make sure that the appliance is undamaged. In case of doubt, do not use the appliance and consult someone who is professionally qualified.

- Before connecting the appliance, make sure that the specifications on the data plate match those of the gas distribution network.
- The appliance must be used by only personnel trained in its use.
This appliance must be used only for the purpose for which it has been expressly designed.
- Do not wash the appliance with direct high-pressure jets of water.
- Do not obstruct the openings or slots for air intake or heat dispersal.
- Do not continue using the appliance in the event of breakage or poor running.
- Before carrying out any cleaning or maintenance operations, disconnect the appliance from the gas supply network.
- To avoid the risk of oxidisation and chemical attack in general, the stainless steel surfaces should be kept well cleaned.
- For any repairs, contact only an authorised service centre and insist on the use of original spare parts.
- If the appliance is not used for long periods of time, turn off the main gas tap, and wipe all the steel surfaces vigorously with a cloth moistened with oil or vaseline so as to spread a protective coating over them; the area where the appliance is located should also be aired periodically.
- Failure to comply with the above instructions could compromise the safety of the appliance.

Making the connections, setting the system and the appliances in operation and setting up the air intakes and fume extraction are all tasks which must be carried out in accordance with the manufacturer's instructions by specialist professionals, in conformance with regulations in force. Current Fire Service regulations must also be obeyed.

The manufacturers of the appliance refuse to accept any responsibility for damage caused by incorrect installation, tampering with the appliance, improper use, poor maintenance, failure to observe local regulations or inexperience of the user.

Before going ahead with the connection, check on the data plate that the appliance has been tested and homologated for the type of gas available at the user's premises. In the event that the type of gas indicated on the plate is not the gas which is available, follow the instructions in the paragraph "Conversion for operation with other types of gas".

2.2 INSTALLATION OF THE APPLIANCE

Gas systems and the locations where the appliances are installed have to comply with the regulations in force in the individual area, and in particular it has to be borne in mind that the air required for combustion equals $2m^3/h$ for each kW of power installed, besides the 35 m^3/h per kW required for well-being in the rooms, and that accident prevention Regulations must be complied with.

INSTALLING THE APPLIANCES IN POSITION

The appliances are for building into a worktop.
Remove the appliances from the packaging and set them up on the surface which is to be used, getting them level and adjusting the height by the use of the adjustable feet or other means.
Remove the protective film from the outer panels, peeling it slowly to avoid the adhesive being left behind.
It is important that the walls adjacent to the appliance should be protected against heat, either by a layer of refractory sheets or by maintaining a distance of at least 100 mm between the appliances and rear or side walls.

2.3 FUME EXTRACTION

The appliances must be installed in locations suitable for the discharge of the products of combustion. This must be arranged in compliance with what is laid down in the installation regulations. Our appliances are rated as Type A gas appliances (see tables of technical data), which are not expected to be connected to a natural duct for the extraction of the products of combustion.
These appliances must discharge into suitable hoods, or similar devices, connected to a reliably working chimney or directly to the exterior. Failing that, it is permissible to use an air extractor directly connected to the exterior, with a suitable throughput, bearing in mind the air-changes necessary for the well-being of the operators.

3. OPERATION WITH A GAS SUPPLY IDENTICAL TO THAT FOR WICH THE APPLIANCE IS SET UP

Check that the specification on the data plate matches the gas that is actually supplied. Also check that the supply tallies with what is indicated below.

3.1 CHECKING THE SUPPLY PRESSURE (Fig.1)

The supply pressure can be measured with a manometer with "U" tube, or one of the electronic type with minimum gradations of 0.1 mbar.

- Undo screw "A" from pressure takeoff "B"
- Connect up the manometer
- Start up the appliance and check that the pressure is as specified. If not, ascertain the cause
- At the end of the operation, refit the appliance and check the connection.

3.2 ADJUSTMENT OF THE PRIMARY AIR (Fig.2)

The primary air is pre-adjusted in the factory; check, however that it is adjusted to figure "H", depending on the type of gas, given in Table 2.

3.3 CHECKING THE MAIN BURNER

Light the appliance and check that the flame, the ignition and the minimum setting, if there is one, are correct. If not, check the injectors and the primary air position (see Table 2).

4. CONVERSION FOR OPERATION WITH OTHER TYPES OF GAS

To carry out this kind of operation, for example to go from natural gas to LPG, it is necessary to change the injectors for the main burners, adjust the reduced flows (see Table 2) and adjust the pilot injectors.
All the injectors required for the adjustments are supplied in a packet along with the appliance.
The injectors for the burners are marked in hundredths of a millimetre.

4.1 CHANGING THE INJECTOR FOR THE MAIN BURNER (Fig.2)

Remove the burners, the grilles and the undertray, after first removing the knobs. The nozzles and other adjusting devices are now accessible.

4.1.1 MAIN BURNER (Fig.2)

Unscrew injector "C" with a suitable key. Fit the required injector; check exact distance "H" for the primary air.

4.1.2 ADJUSTMENT OF THE MINIMUM SETTINGS (Fig.3)

Remove the knob, and reach through hole "D" in the panel and adjust the flame regulating screw at the minimum position, so as to obtain a stable and uniform flame; for the appropriate flow, see Table 2.
For operation with LPG, adjusting screw "D" **must be tightened all the way**.

4.2 ADJUSTMENT OF THE PRIMARY AIR (Fig.2)

The primary air is correctly adjusted if the flames are stable, in other words, if the flame does not lift off when the burner is cold, and if it does not blow back when the burner is hot.
The recommended distance for adjusting the primary air for the burners in the gas hob is shown in Fig. 2 and indicated in Table 2.
To adjust, unscrew screw "E" and slide bush "F" to the required position.

4.3 ADJUSTMENT OF THE PILOT BURNER (Fig.4)

The pilot burner is of the type with adjustable nozzle.
To adjust nozzle "G", inside the body, unscrew plug "L", taking care not to lose gasket "M"; use a short screwdriver to screw nozzle "G" in or out.
To adjust for liquid gas (LPG), nozzle "G" **must be tightened all the way**.

5. ACCESS TO COMPONENTS AND DISMANTLING

(To be carried out only by a qualified installer)
The components are of high quality and reliability and have no need of maintenance, however in case of necessity they are easily accessible.

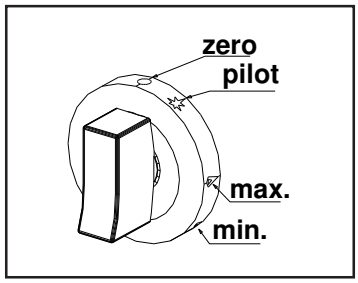
5.1 GAS VALVE, PILOT, THERMOCOUPLE ETC.

To reach them it is only necessary to remove the grilles, the burners and the undertray.

INFORMATION FOR THE USER

6. USE OF THE EQUIPMENT

Given that the appliance is intended exclusively for professional kitchen use, it must be operated by qualified personnel. The operations of installation, any conversion for use with other types of gas, setting in operation, and the elimination of any running problems in the equipment, must be carried out only by qualified personnel, in compliance with the regulations currently in force.
All modifications to the appliance can be damaging.



6.1 LIGHTING AND EXTINGUISHING THE BURNERS

6.1.1 GAS HOB BURNERS
Before lighting the burner, identify the correct control knob: each knob controls its own burner, which is shown by the indicator.

6.1.1.1 Lighting the burner
Press the knob and turn it to the left to the Pilot position. Keeping the knob pushed in, press the piezo-electric button repeatedly (IF THE APPLIANCE IS FITTED WITH ONE), or hold a match to the pilot opening. When the flame is alight, keep the knob pressed right in for several seconds to allow the thermocouple to heat up. Release the knob. If the flame goes out, repeat the operation.

6.1.1.2 Adjusting the burner

The burner can be adjusted from maximum power, where the indicator on the knob is over the large flame ♦ to minimum power, where the indicator is over the small flame ♦ .

6.1.1.3 Extinguishing
To extinguish the main burner, turn the knob to the right, to the ★ position (pilot).
To extinguish the pilot flame as well, turn the knob to position 0 (Off).

7. MAINTENANCE

It is advisable to take out a contract for a maintenance service at least once a year.
It is also advisable, if the knobs become stiff to turn, to have the gas taps replaced immediately by a service centre.

8. CLEANING

Clean the stainless steel parts daily with warm soapy water, then rinse copiously and dry carefully. In no circumstances should the stainless steel be cleaned with wire wool, brushes or scrapers made of normal steel, as they can deposit ferrous particles which can oxidise and cause rust spots. Steel wool as used in satin finishing, however, may be used.
Cleaning the stainless steel parts must be done delicately, using warm water. If you use soap or detergent, make sure that these do not contain abrasives and that they are recommended for cleaning stainless steel.
It the appliance is not used for a certain period of time, turn off the gas supply tap. In the event of breakdown of the appliance or abnormal running, it is essential to turn off the main gas inlet tap and call in a service engineer.
All work carrying out adjustments and repairing breakdowns must be performed by a competent installer.

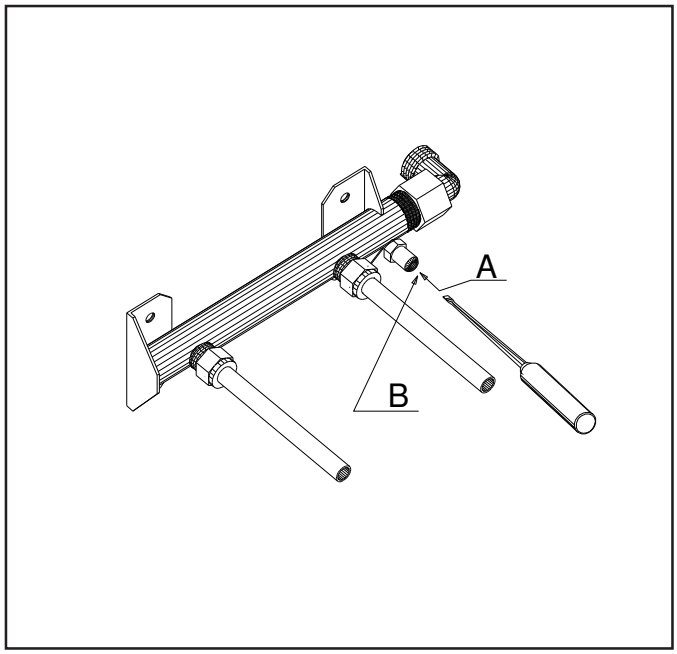


FIG. 1

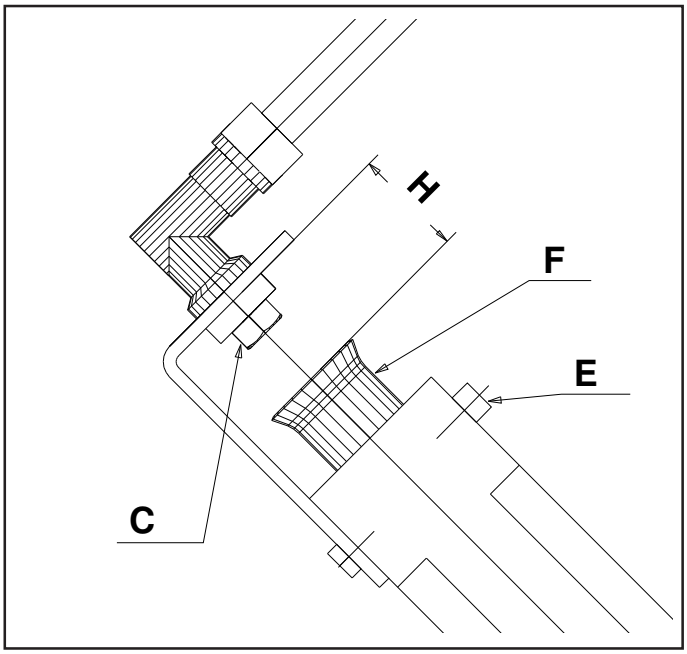


FIG. 2

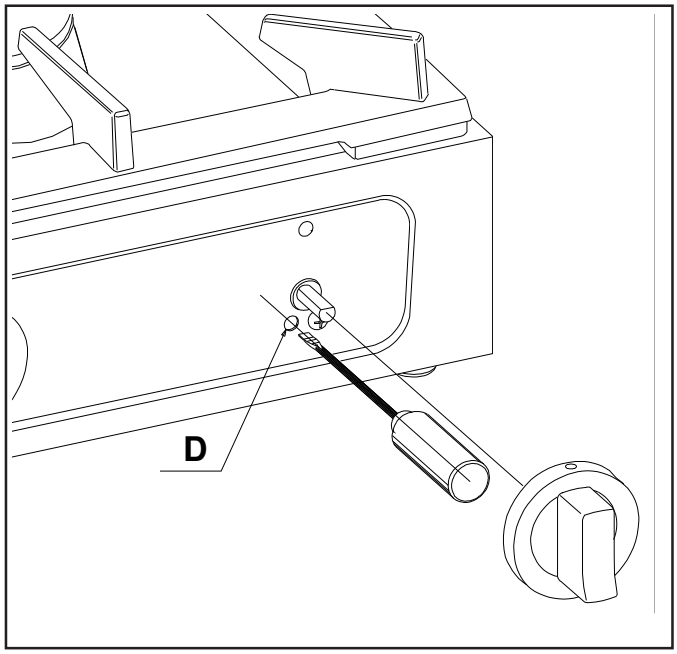


FIG. 3

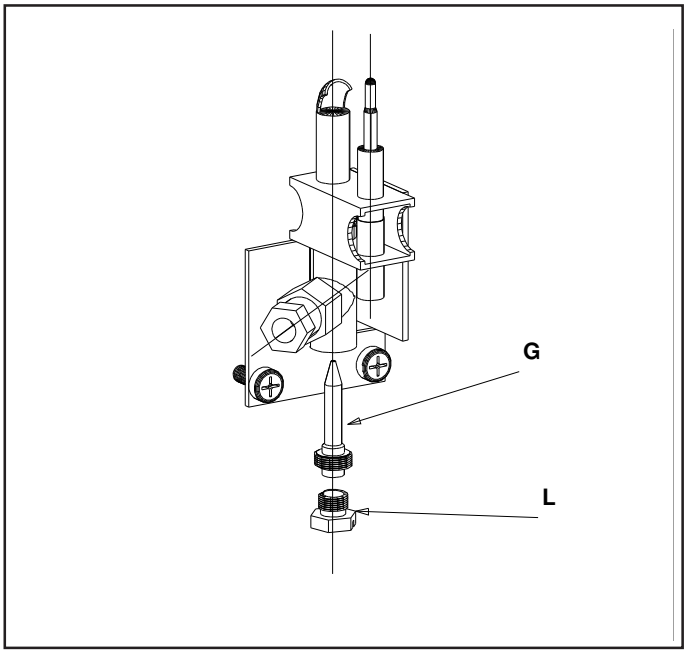


FIG. 4

THE PLATE IS LOCATED ON THE RIGHT-HAND SIDE OF THE APPLIANCE

Guarantee

This guarantee is valid for 24 months from the date of purchase (**as proven by the sales receipt)**. It covers, in the event of manufacturing defects, replacement of the material found to be defective and labour costs.
Replacement or repair of the unit does not prolong its duration.
Upon expiration of the aforementioned period, the guarantee is no longer valid and service will be provided with costs charged for replaced parts, labour and transport, based on current prices.

The guarantee is voided by the following causes:

- external influxes
- unprofessional installation and maintenance
- failure to comply with instructions for use
- damage caused by transport
- uncontrollable events
- inappropriate use
- use of non-original spare parts
- arbitrary tampering
- different fuel
- normal wear

and any causes not attributable to the manufacturer.

The manufacturer shall not be held liable for any direct or indirect damage to individuals or property caused by original defects or anomalies in the equipment or resulting from forced suspension of its use.