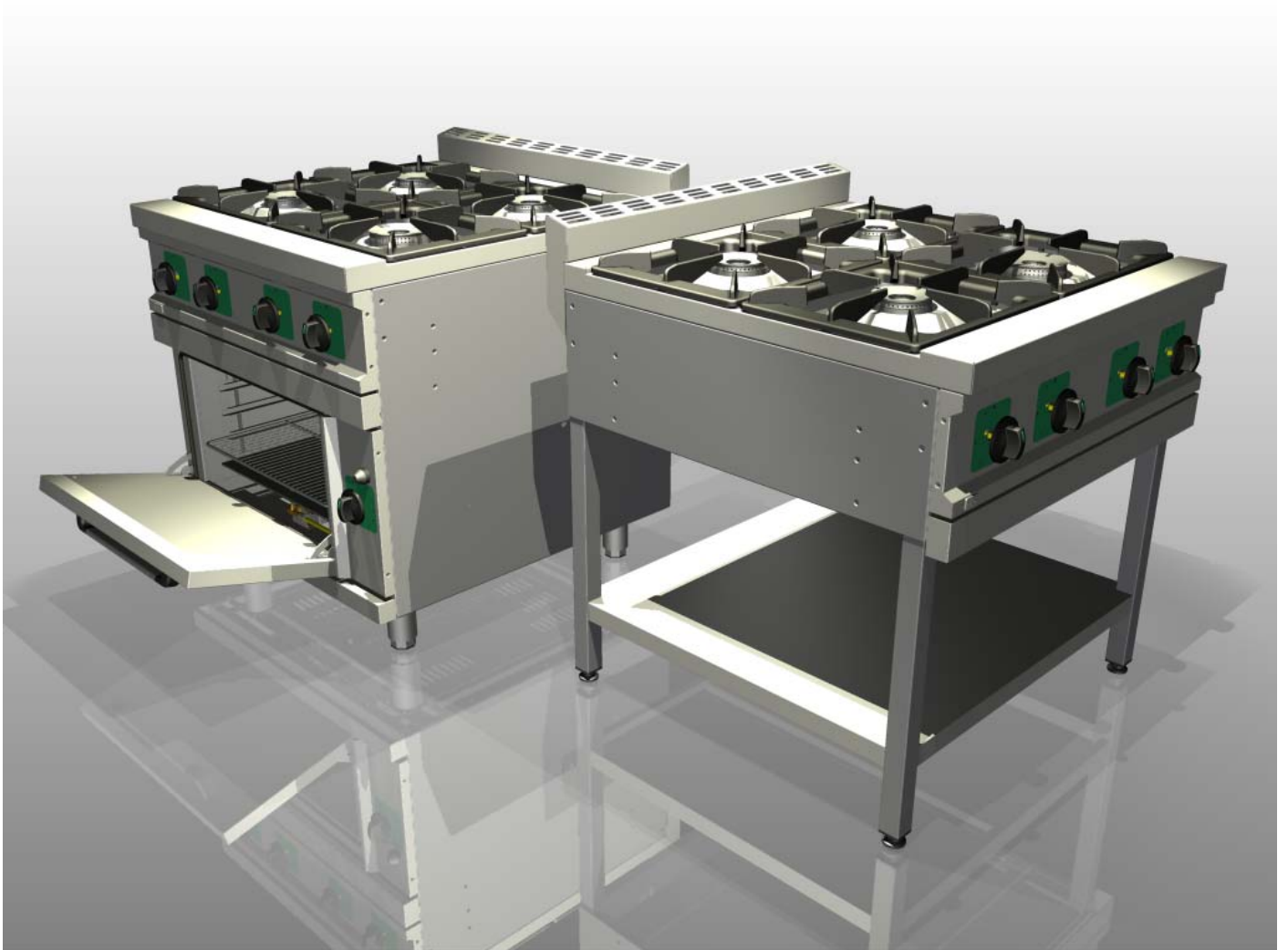


GAS RANGE WITH SHELVE
ASG-40
GAS RANGE WITH OVEN
ASG-41



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1. SPECIFICATION

Gas range specification.

Description			ASG-		
			40		41
1	Device thermal power output	<i>kW</i>	20		28
6	Quantity of work top burners	<i>pcs.</i>	3 x 4kW + 1 x 8kW		
10	Quantity of oven burners	<i>pcs.</i>	-	-	1 x 8kW
13	Heating time of the oven to maintain temperature 270	<i>h</i>	-	-	0,5
14	Oven temperature control range	<i>°C</i>	-	-	50-270
16	Quantity of range valves	<i>pcs.</i>	4		
15	Quantity of oven valves	<i>pcs.</i>	-	-	1
11	Oven chamber dimensions (not greater than): width/ depth/ height	<i>mm</i>	-	-	535/ 675/ 295
12	Oven chamber usable area	<i>m²</i>	-	-	0,384 (538 x 715) (GN 2/1)
18	Overall dimensions (not greater than): width/ depth/ height	<i>mm</i>	850/ 850/ 860		
20	Weight (not greater than)	<i>kg</i>	100		140

Gas consumption according to burner power and gas type.

Type of gas		Nominal gas consumption		
		4kW (work top burner)	8kW (work top burner)	8kW (oven tubular burner)
G20	m ³ / h			
G25				
G35				
G30	kg / h			
G31				

2. DELIVERY SET

Item		ASG-	
		40	41
Gas range	<i>pcs.</i>	1	
Operating manual		1	
Grating		-	1
Packing		1	
Polyethylene bag		1	

3. DESIGN AND OPERATING PRINCIPLE

The range consist of the upper module with gas burners on work-top and the bottom module with gas oven or with shelve (without oven).

Work top including 4 burners. Three of that are 4kW heating power and one is 8kW heating power. On the front side, below the work-top there is a range control panel with gas valves intended for work-top burners. Near the valve knobs are punched signs for introducing knob to correct work-top burner. Regulation of the burner is carried out by signs placed on the sticker. Star defines pilot position, full drop defines maximum heat (large flame) and empty drop defines minimum heat (small flame).

Below work-top control panel is located removable drainer for gathering liquid split on a working surface of the top.

In the bottom part is placed, depending on model: shelve ASG-40, oven with control panel ASG-41. The oven consists of metal skeleton with door, one tubular burner located from below in the oven, and removable lattices with guides. The tubular burner is covered by metal plate (bottom plate). Lattices with guides, fixed on lateral walls, are intended for griddles installation at the necessary level. For heat loss reduction the oven case is wrapped up a thermal isolation with aluminum foil. Servicing and repair of the oven are provided from the front side of device.

On the right side of oven module is located control panel with thermo regulated gas valve. Regulation of the tubular burner is carried out by signs placed on the sticker. Star defines pilot position, numbers from "1" to "7" defines levels of expected temperature in the oven chamber. To switch OFF tubular burner set the valve knob to position "●".

4. SAFETY MEASURES

Operation of the gas range may only be carried out by personnel who have received proper training in operating or servicing catering equipment. At operating the gas range observe the following safety rules:

- to avoid burns be careful at moving ware, do not spill fat and other liquids on the hot range surface – the burner parts temperature is around 400°C;
- before cleansing establish the range valves to position "●" (OFF);
- if fault is detected switch OFF the range and call an Authorized Technician;
- switch ON the gas range only after fault removal.

Strongly forbidden:

- to clean and fault removal while the gas range is switched ON;
- to cool the burners parts and cast iron grids by water or other liquids;
- to work without external protection;
- to operate the gas range without pallet.

General safety requirements:

- do not install the gas range closer than 1m from inflammable materials;
- at the general installation establish a stop-cock and a pressure regulator and it also advisable to install a shut-OFF cock on each individual appliance;
- do not use the gas range in fire-dangerous and explosive zones.

ATTENTION !!!

DO NOT apply water stream to the gas range clearing.

5. NECESSARY STEPS FOR THE ALTERNATION OF THE TYPE OF GAS

In order to alter the type of gas, according to burner type do the following:

- close the gas alimentation tap and take off the alimentation tube;

Work-top burners

- take off the grid and the bowl. The inside of the work-top equipment is now visible;
- unscrew the air control screw placed on long cylinder part of burner. Carefully placed the air control cylinder and burner venturi to obtain access to the injector;
- substitute the gas injector for the indicated injector using wrench no. 13;
- after installing a new gas injector, you must screw the burner venturi in correct position. It is no necessary to fasten the air regulation nut, because it must be fastened after regulation the air flow;
- repeat this process for the remaining burners;

Oven tubular burner

- if necessary remove the oven door;
- remove grating and burner bottom cover;
- unscrew the flame spreader;
- unscrew brass nut that keeps nozzle holder on position. Now you can manipulate nozzle holder. Rotate it to convenient position for obtain access to the injector;
- substitute the gas injector for the indicated injector using wrench no. 13;
- after installing a new gas injector, you must set the correct position of air regulating nut;

ATTENTION!!!

After every alternation of the type of gas, you must regulate the air flow and the minimal flame position of the valve.

In order to regulate the air flow in work-top burner unscrew the nut placed on horizontal cylinder of burner. It is not necessary to unscrew the screw which holds the burner venturi located inside burner cylinder. Regulate air flow moving the air flow cylinder. After adjusting fasten the nut to fix air flow cylinder in a correct position.

Regulate the minimal flame position of valve with the burner burning. Turn the valve to the minimal flame position, take off the valve knob and then fasten or unfasten the frontal screw of the valve (at the left of the valve) in order to adjust the flame size to the minimum. Be careful not to turn off the flame and allow the thermocouple to receive heat (otherwise it will close the valve). After defining the minimal flame position of the valve, wait ca. 2 minutes to make sure the flame keeps burning.

For adjust the air flow in oven burner serves the nut guide placed on nozzle holder. For less air turn it clockwise, turn against the clock for more air. Fix correct position of the nut guide with counter blocking nut.

Regulate the minimal flame position of valve with the burner burning starting from position 7. Slowly turn the knob clockwise to the minimum flow position (just before the main burner shut-off). Turn screw of the valve (at the left of the knob) anticlockwise to increase the flow. After defining the minimal flame position of the valve, wait ca. 2 minutes to make sure the flame keeps burning.

In order to alter the type of gas of pilot do the following:

- loosen screw of the body of pilot;
- unscrew the nozzle that is put inside body of pilot and replace it with suitable one depending on the gas to be used;
- regulate the air flow by tuning air regulator placed in the bottom side of pilot head until the flame became steady.

6. INSTALATION PROCEDURE

Gas range should be unpacked, installed and tested only by qualified kitchen equipment maintenance personnel. After the range is carried into a room let it stand at least 6 hours at a room temperature.

Install the gas range in the following order:

- before the gas range installation on the provide place remove the protective film from all metal surfaces. The gas range should be placed in well aired premise if there is a possibility, under an air-cleaning hood. The range can be placed separately or together with other kitchen devices;
- install the gas range not closer than 100mm from a wall;
- the gas range connection to the gas supply system should be done according to current legislation and specifications. Connections to the gas supply is made only by the authorized specialist service taking into account marks on the tablet with inscription;
- installation and connection should be made so that on the established and connected gas range there was no access to gas parts without application of tools;
- to established the gas range on a corresponding place; to level the gas range by adjusting legs so that working surface took horizontal position; the height should be user-friendly;
- to check the gas range according to gas leakage, paying particular attention to burners, valves and device main gas connection;

The device main gas connection is ½”G.

After installation but before the gas range operation it is necessary to dry the work-top burners during 15-20 minutes of heating. After that time regulate the air flow and regulate the minimal flame position of the valve.

7. MAKEREADY

When preparing the gas range for operation, proceed as follows:

- to check up gas range connection to gas supply system according to gas leakage;
- to set proper heating power by the valves of work-top burners or by the thermo regulator knob the necessary oven temperature provided by technological process of a concrete product preparation;
- to carry out heating power adjustment by the valve knobs rotation; the work-top burners switching on the maximum flame position should be made only at dishes preparation demanding heats;
- upon work termination in high-temperature mode establish the valve knobs to position of minimal flame;

Upon work termination establish the valve knobs to position “●”.

Close the main general gas-tap installed on the outside of the appliance.

ATTENTION !!!

Before the gas range operation it is necessary to remove preservation from grates, oven and back part of a door by soap solution.

8. USING

COOKING ON THE WORK TOP BURNERS

Open the main general gas-tap installed on the outside of the appliance.

Lightly press the control corresponding to the burner you want to ignite until it becomes unlocked and turn it anticlockwise to the PILOT position, press this position again and light the pilot with a flame until it is stable.

Then onwards, to ignite the burner, turn the control anticlockwise to the MAXIMUM position. MINIMUM position. Loosen the control when this position is reached.

IMPORTANT: To go to the MAXIMUM position or any other one, you must always press the control.

COOKING IN THE OVEN

Before cooking it is necessary to warm up the oven. Established the thermo regulator knob on temperature 150-180°C, and switches knobs – on the middle “2nd” position. On reaching the established temperature the thermo regulator disconnects heaters to what the first the control light switching –OFF then further temperature increase by rotation of thermo regulator knob. At cooking it is necessary to specify the recommended temperature and at the subsequent preparation the temperature regulator can be established on higher or lower temperature, depending on the cooked product quality.

Transition to the “1st” and the “3rd” power level of the top or bottom tubular heaters block at batching depends on a product color from above or from below, defined by good straw or dark color of a batch.

9. MAINTENANCE

All maintenance work should be performed by a III-V skill-category electrician having at least the third safety engineering skill level.

Maintenance operation should be undertaken once per month and for repair operation – once every six months.

In performing maintenance operations, follow these instructions:

- identify the trouble(s) through the assistance of the operating personnel;
- make sure that the temperature relay sensors, limit switch, lightning accessories and covering are securely fixed;
- make sure that there are no loose connections in the current-carrying parts of the electric range.

Before the contact joints, retention parts of the thermo regulators and lightning accessories checking, be sure to disconnect the electric range by removing the fuses or switching OFF the automatic circuit breaker on the distributing switchboard, attach a notice *“Do not switch ON. The unit is under maintenance”* to the handle of the switching equipment, and disconnect the range power cables and insulate them as required.

10. TROUBLESHOOTING

All problems in the electric range malfunction are resulted in table below and should be removed by duly qualified technicians only.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Electric plates do not heat up, the power supply control lights burns. Heating plate poorly heat up.	- Break of a neutral wire. - The switch is defective. - Blowing of the heating plates tubular heaters spirals. - Poor wires contact in switches.	To eliminate wire breakage. To replace the switch. To replace heating plates tubular heaters. To restore wire contact.
Control lights of heating do not burn, heating plates heat up.	- The control light have burnt out. - Poor contact in the control lights wires.	To replace fused control light. To restore wire contact.
The oven doesn't heat up, switches and thermo regulators are switched ON, lights do not burn.	- There is no power supply. - Wires fastening on entry posts of the block had loosened. - Thermo regulators, thermo switches are defective. - Switches are defective. - The emergency thermo switch went OFF.	To supply voltage. To fix wires on entry posts of the blocks. To replace defective details. To switch ON the emergency thermo switch.
The oven heats up poorly.	- One of the oven is defective. - Tubular heater are defective.	To replace the switch. To replace tubular heaters.
Gapping of the oven door.	- Gasket are worn out.	To replace gasket.
Spontaneous opening of the oven door.	- The hinge is broken.	To open the oven door and to replace a hinge.

11. TRANSPORTATION AND STORAGE CONDITIONS

The gas range must be stored in a cargo container of the manufacturer by the storage condition group 4 GOST 15150 standard at an ambient air temperature not lower than -35°C.

Storage period is not more than 12 months.

At period of storage over 12 months the owner of the gas range is obligated to make product re-conservation in accordance with GOST 9.014 standard.

The packed gas range is to transport railway, river, motor transport according to operating rules of transportation on these types of transport. Sea and other types of transport are applied under the special agreement.

Conditions of transportation to parts of influence of climatic factors – group 8 in accordance with GOST 15150 standard, regarding influence of mechanical factors – C in accordance with GOST 23170 standard.

Loading and unloading of the gas range from vehicles should be made cautiously, without supposing blows or pushes.

ATTENCION!!!

The packed gas range are supposed to be stored on height in two circles for storage.

12. ENVIRONMENTAL PROTECTION RECOMMENDATION

On ending its useful life, this product must not be thrown away in a standard rubbish bin, but must be left in an electrical waste and electronic equipment collection point for recycling.

This is confirmed by the symbol on the product, user manual, or packaging.

By preparation and the electric range sending on recycling disassemble and sort out components on materials of which they are made.

Depending on the symbol, the materials can be recycled. By recycling and other ways of processing electrical waste and electronic equipment, you can significantly contribute to protecting the environment.

Contact your local authorities for more information of the nearest collection point.

To conserve the environment at the end of the useful life of your product. Leave it in the appropriate places in accordance with the current legislation.

This appliance is only for professional usage and must be used by qualified personnel.



13. TECHNICAL DRAWINGS

Fig. 1 ASG-40 dimensions

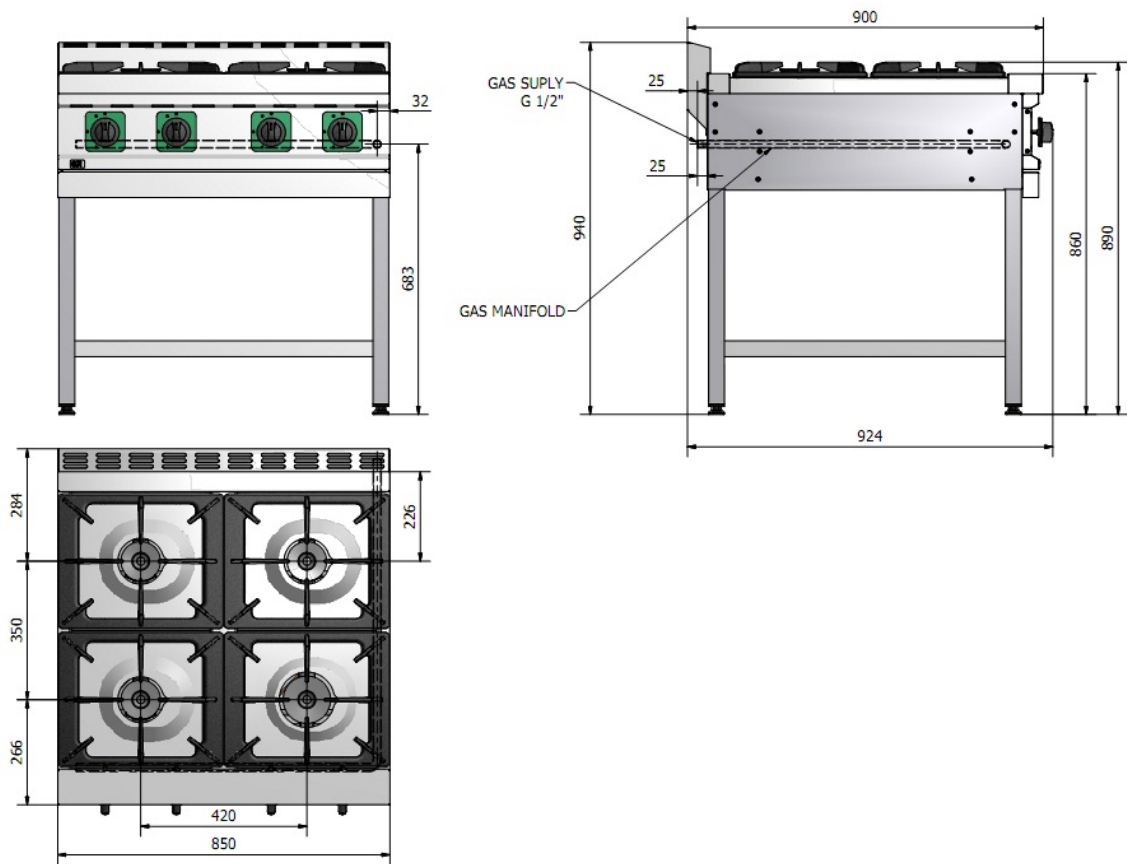


Fig. 2 ASG-41 dimensions.

