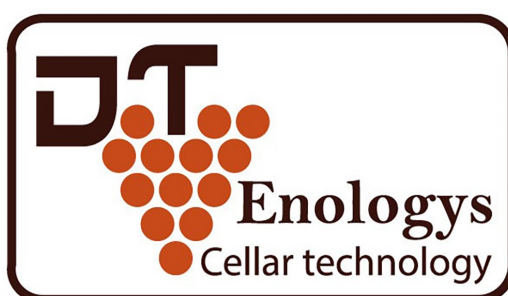


STAINLESS STEEL GAS SIMPLE POT GROUP

GR SERIES

Instructions for use and maintenance manual rev. 00-2025



TECHNICAL DATA

DESCR - MODEL	GR830040 GR730040 GR730040/TE GR730040/TD GR730040/TP	GR830045 GR730045 GR730045/TE GR730045/TD GR730045/TP	GR830050 GR730050 GR730050/TE GR730050/TD GR730050/TP	GR830055 GR730055 GR730055/TE GR730055/TD GR730055/TP	GR830060 GR730060 GR730060/TE GR730060/TD GR730060/TP	GR830065 GR730065 GR730065/TE GR730065/TD GR730065/TP
Rate N kW	8.00	8.00	8.00	8.00	11.00	11.00
Rate reduced kW	5.00	5.00	5.00	5.00	5.80	5.80
Rate pilot kW	<0,250	<0,250	<0,250	<0,250	<0,250	<0,250
Consumption G30 kg/h	0.582	0.582	0.582	0.582	0.800	0.800
Nozzle G30 28-30 mbar	1.45	1.45	1.45	1.45	1.65	1.65
Consumption G31 kg/h	0.582	0.582	0.582	0.582	0.800	0.800
Nozzle G31 37 mbar	1.45	1.45	1.45	1.45	1.65	1.65
Nozzle pilot G30-G31	0.25	0.25	0.25	0.25	0.25	0.25
Reg. air G30-G31 mm	2.5	2.5	2.5	2.5	2.5	2.5
Consumption G20 mc/h	0.762	0.762	0.762	0.762	1.048	1.048
Nozzle G20 20 mbar	1.95	1.95	1.95	1.95	2.30	2.30
Nozzle pilota G20	0.41	0.41	0.41	0.41	0.41	0.41
Reg. air G20 mm	1.00	1.00	1.00	1.00	1.00	1.00
DIMENSIONS						
Width cm	40	45	50	55	60	65
Length cm	55	60	65	70	75	80
Height cm	80	80	80	85	85	85
Weight Kg	25	28	32	37	55	60
Capacity Lt	27	36	55	71	91	115

DESCR - MODEL	GR830070 GR730070 GR730070/TE GR730070/TD GR730070/TP	GR830080 GR730080 GR730080/TE GR730080/TD GR730080/TP	GR830085 GR730085 GR730085/TE GR730085/TD GR730085/TP	GR830090 GR730090 GR730090/TE GR730090/TD GR730090/TP	GR830100 GR730100 GR730100/TE GR730100/TD GR730100/TP	
Rate N kW	11.00	14.00	14.00	14.00	14.00	
Rate reduced kW	5.80	8.00	8.00	8.00	8.00	
Rate pilot kW	<0,250	<0,250	<0,250	<0,250	<0,250	
Consumption G30 kg/h	0.800	1.019	1.019	1.019	1.019	
Nozzle G30 28-30 mbar	1.65	1.70	1.70	1.70	1.70	
Consumption G31 kg/h	0.800	1.019	1.019	1.019	1.019	
Nozzle G31 37 mbar	1.65	1.70	1.70	1.70	1.70	
Nozzle pilot G30-G31	0.25	0.25	0.25	0.25	0.25	
Reg. air G30-G31 mm	2.5	2.5	2.5	2.5	2.5	
Consumption G20 mc/h	1.048	1.334	1.334	1.334	1.334	
Nozzle G20 20 mbar	2.30	2.60	2.60	2.60	2.60	
Nozzle pilota G20	0.41	0.41	0.41	0.41	0.41	
Reg. air G20 mm	1.00	1.00	1.00	1.00	1.00	
DIMENSIONS						
Width cm	74	84	89	94	104	
Length cm	89	99	104	109	119	
Height cm	85	85	85	85	110	
Weight Kg	67	75	82	88	95	
Capacity Lt	142	200	230	330	470	

FOR YOUR SAFETY

- Read the instruction manual carefully before installing the cauldron
- Cookers complying with EN 497: 1997 REGULATION (EU) 2016/426
- Pay attention to the category shown on the plate:

Cat. I3 + appliances predisposed for LPG gas supply G30-G31

Cat. II2H3 + appliances set up for Butane G30 or Propane G31 gas supply with standardized pressures of 28-30 / 37 mbar or supplied with Methane G20 gas with normalized pressure 20-25 mbar

- The device and the cylinders must be placed on a flat bottom, sheltered from the wind and away from flammable materials
- Protect the cylinder from solar radiation, place them in adequately ventilated places, above ground level and away from the appliance in operation
- The hoses must not be, crushed, damaged or placed stretched
- Any maintenance operation must be carried out by specialized personnel, any tampering or modification to the system can be dangerous
- In the event of a strong smell of gas, immediately close the gas tap, turn off any flames and check all the seals. If the smell persists, it is recommended to contact your gas supplier and specialized personnel

ATTENTION, DURING OPERATION, ALL PARTS OF THE APPLIANCE ARE HOT, IT IS RECOMMENDED TO KEEP CHILDREN AWAY

INSTALLATION AND CONNECTION

- Catering series gas cauldron must be installed and connected by qualified personnel in compliance with the laws in force
 - They must be installed in open or unlimitedly open places, with non-reclosable air intakes adequate for the installed power and the disposal of burnt gases
 - Install the cauldron away from flammable or heat-sensitive materials, the connection pipes must not come into contact with hot surfaces
 - Place the cauldron on a surface resistant to the weight of the stove itself plus the weight of the full container placed on it and resistant to the heat radiated downwards
 - All cauldron must be fed with a sufficient gas flow rate and pressure, it is recommended to check the pressure and consumption data in the table in order to correctly size the gas connection system
- ATTENTION: for LPG supply it is recommended to use ONLY low pressure regulators 28-30 / 37 mbar (50 mbar for use in Germany), it is advisable to use cylinders with a minimum capacity of 15 kg connected to 2-cylinder manifolds for powers from 14 kW up to 24 kW, manifolds with 3 cylinders for powers from 24 kW up to 26 kW, manifolds with 4 cylinders for powers over 27 kW



- Periodically replace the gaskets of the pressure regulator and of the pipes
- The flexible hoses and hose clamps must be marked UNI-CIG 7140 and UNI 7141
- For operation with natural gas, the stove can be connected to the mains with flexible hoses and hose clamps in compliance with the UNI 7141 standard
- Always check the perfect tightness of the connections by means of leak detection spray, the tightness is to be considered guaranteed if there is no formation of bubbles. NEVER USE OPEN FLAMES TO LOOK FOR ANY GAS LEAKS
- Every time a cylinder is replaced, also replace the sealing gasket

ROOM VENTILATION

The gas cooker unit must be installed in a suitable place, in compliance with the standards in force. It has an open combustion chamber and is designed to be connected to the flue or positioned under an extractor hood, the combustion air is taken directly from the environment in which the gas pot group is installed.

The rooms can benefit from both direct ventilation (i.e. with air intakes directly on the outside) and indirect ventilation (i.e. with air intakes on the adjoining rooms) provided that all the following conditions are met:

Direct ventilation:

the room must have an aeration opening equal to 6 cm² for each KW installed and in any case never less than 100 cm², made on the external wall.

The opening should be as close to the floor as possible.

It must not be obstructed, but protected by a grid that does not obstruct the passage of air.

Correct ventilation can also be obtained through the sum of the various sections as long as it corresponds to the total required.

If it is not possible to make the opening close to the floor, it is necessary to increase its section by at least 50%.

Indirect ventilation:

If it is not possible to carry out ventilation directly in the room, indirect ventilation can be used, drawing the air from an adjacent room through an adequate opening made in the lower part of the door; however, this solution is only possible if:

The adjoining room is equipped with adequate direct ventilation (see section "Direct ventilation") the adjoining room is not used as a bedroom.

The adjoining room is not a common part of the building and is not an environment with a fire hazard (for example a fuel depot, a garage, etc.)

GAS CONNECTION

For operation with BUTANE/PROPANE G30/G31 gas with cylinders, it is advisable to connect via a control unit with a 4.0 Kg/h regulator, with an operating pressure of 30 mbar for BUTANE and 37 mbar for PROPANE installed at a distance from the appliance and in the air open.

The hoses must be marked UNI-CIG 7140 and assembled without bends or twists.

Check the various joints with leak detector spray or soapy water.

Fix the pipe with clamps marked UNI 714

The supply pipe must have a section suitable for guaranteeing sufficient gas flow and never less than the section of the user.

However, it is advisable to comply with the "General installation rules set out in the UNI-CIG 7129-7131 standard.

Before commissioning an internal gas distribution system and therefore before connection to the meter, the tightness must be carefully checked.

If some part of the connection is not visible, the leak test must precede the covering of the pipe.

Before connecting the equipment, the system must be tested with air or inert gas at a pressure of 100 mbar.

The commissioning of the system includes the following operations and checks:

- opening of the contactor tap and bleeding of the air contained in the pipes.
- check, with the appliances closed, that there are no gas leaks. During the 2nd quarter of an hour from the start of the test, the pressure gauge must not show any pressure drop.
- any leaks must be searched for with soap-based solutions or an equivalent product and eliminated.

FUME EXHAUST SYSTEM

The flue is of fundamental importance for the proper functioning of the installation of the gas pot unit and therefore must meet the following requirements.

It must be made of waterproof material and resistant to the temperature of the fumes and relative condensation.

It must be of sufficient mechanical strength and low thermal conductivity.

It must be perfectly airtight to prevent the flue from cooling down.

It must have a trend as vertical as possible while the end part must have a static aspirator which constantly ensures the evacuation of the combustion products.

In order to prevent the wind from creating pressure zones around the chimney pot such as to prevail over the rising force of the burnt gases, it is necessary that the exhaust orifice overlooks any structure adjacent to the chimney itself by at least 0.40 meters (including the ridge of the roof of the building) at least 8 meters away.

The flue must have a diameter that is never smaller than that of the windproof hood; for flues with a square or rectangular section, the internal section must be increased by 10% compared to that of the connection to the windproof hood.

Starting from the windproof hood, the fitting must have a vertical section of length no less than 2 times the diameter, before entering the flue.

If the flue gas evacuation duct has to pass through walls or infrastructures or if it is easily accessible, it must be suitably insulated. during steady state operation it can reach high temperatures, higher than 120°C.

FIRST IGNITION

Before putting the pot group into operation, it is advisable to check that:

The installation complies with the UNI-CIG 7129 and 7131 standards for the gas part, with the CEI 64-8 and 64-9 standards for the electrical part.

The smoke evacuation duct and the terminal part are installed in compliance with the instructions and in particular no leakage of combustion products from any gasket is tolerated.

That the cauldron group has been filled with the product to be cooked and the gas to be used corresponds to the burner calibration one: otherwise, convert the burner to use the available gas (see calibration and adjustments paragraph) this operation must be performed by qualified technical personnel.

There are no gas leaks.

IGNITION AND STOVE ADJUSTMENT

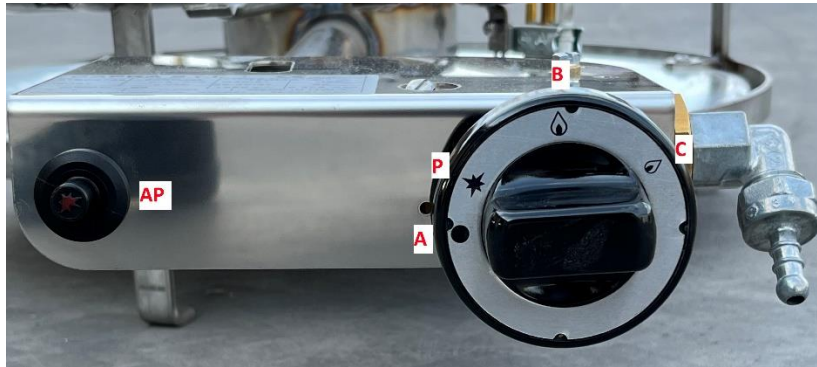
- Check that the stove is positioned correctly, away from flammable materials, in an adequately ventilated place and on a flat and stable surface
- Check that the connection is made correctly, that all components are inserted correctly and that any cylinders are positioned at a suitable distance
- Check that the type of gas you are using corresponds to that for which the stove has been set up
- Open the cylinder valve or the gas mains inlet valve.

VERSIONS WITH SAFETY THERMOCOUPLE Cod. FGC8... :



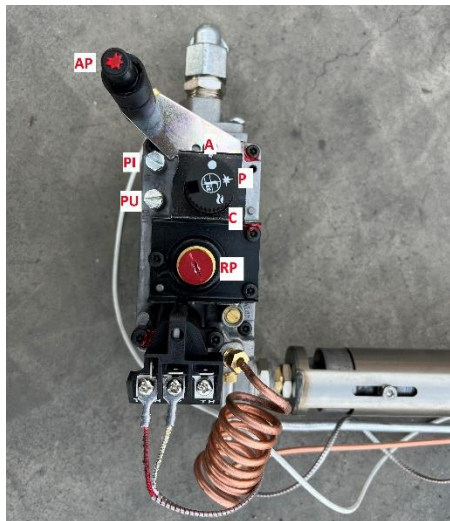
- Turn the black knob anticlockwise to position B, press it down and AT THE SAME TIME with a fire light ignite a burner beam, keep it pressed for 15 seconds then release the knob.
- The stove will remain lit autonomously and it will therefore be possible to adjust the intensity of the flame by gradually turning the knob to the minimum position C
- To switch off, turn the knob clockwise to the stop position A

VERSIONS WITH SAFETY THERMOCOUPLE and PILOT FLAME Cod. FGC7... :



- Turn the black knob counterclockwise to position P, press fully and SIMULTANEOUSLY press the AP button several times until the pilot turns on, keep it pressed for 15 seconds then release the knob.
- The pilot will remain on autonomously and it will therefore be possible to adjust the intensity of the flame of the stove, by turning the knob progressively, from the maximum position B to the minimum position C
- To switch off the burner, turn the knob clockwise to the pilot position P, for total shutdown, turn to position A

VERSIONS WITH SOLENOID VALVE Cod. FGC7.../TE :



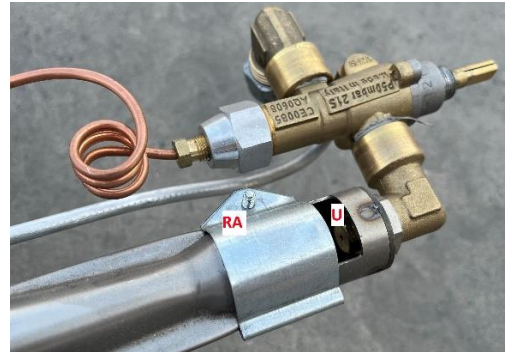
- Turn the black knurled knob counterclockwise to position P, press fully and SIMULTANEOUSLY press the AP button several times until the pilot turns on, keep it pressed for 15 seconds then release the knob.
- The pilot will remain on independently and it will then be possible to press and turn the knob to the maximum position C, wait 40 seconds for the burner to ignite
- To switch off the burner, turn the knob clockwise to the pilot position P, for total shutdown, turn to position A

CALIBRATION AND ADJUSTMENTS

All the stoves are calibrated, tested and set up for operation with gas as specified by the information plate applied. Any adjustment intervention must be carried out by competent and qualified personnel.

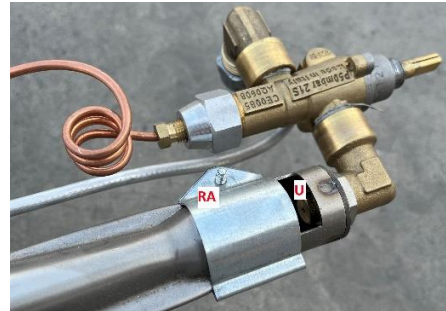
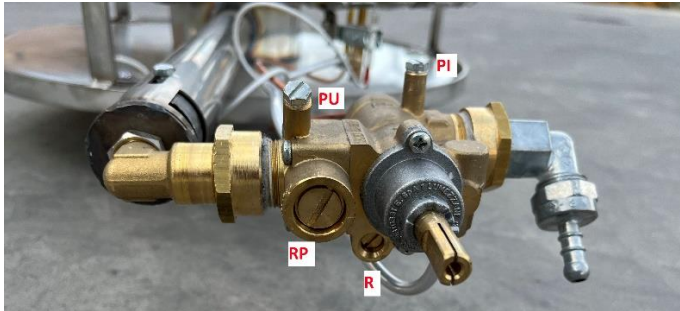
If the calibration conditions were to be changed depending on the type of gas used, refer to the section ADAPTING TO THE USE OF OTHER GASES.

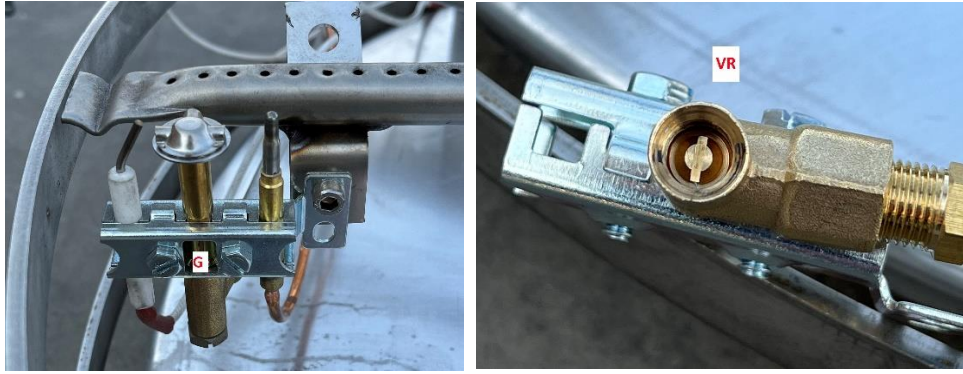
VERSIONS WITH SAFETY THERMOCOUPLE Cod. FGC8... :



- To adjust the minimum flame, use the adjustment screw R
- To adjust the carburetion of the flame, loosen the screw RA and move the metal band longitudinally on the axis of the Venturi tube, so as to have a stable and blue flame

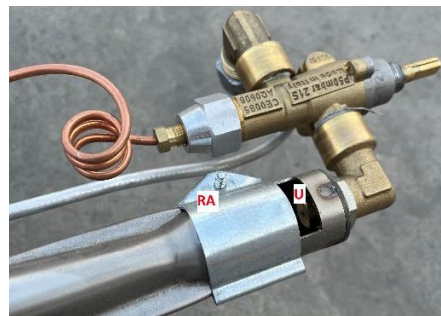
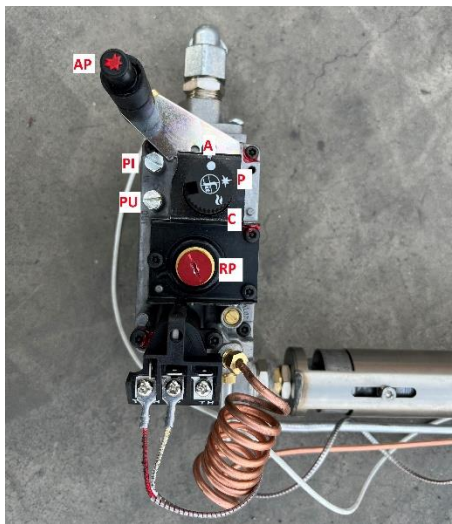
VERSIONS WITH SAFETY THERMOCOUPLE and PILOT FLAME Cod. FGC7... :

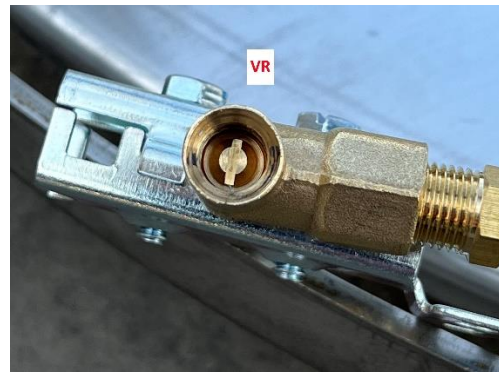
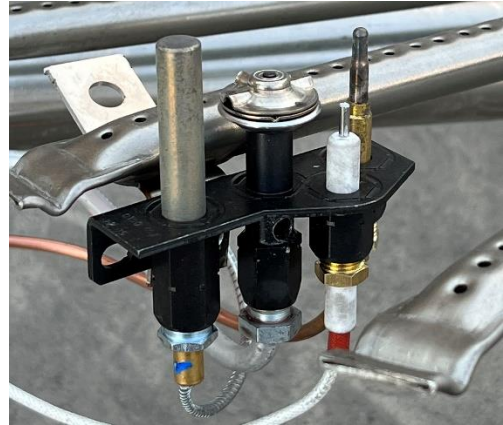
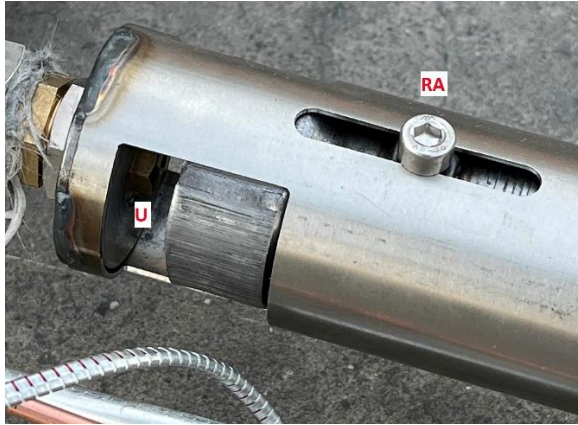




- To adjust the minimum flame, use the adjustment screw R
- To adjust the carburetion of the flame, loosen the screw RA and move the metal band longitudinally on the axis of the Venturi tube, so as to have a stable and blue flame
- To adjust the pilot flame, remove the lower cap on the pilot stem and turn the adjustment screw VR, if necessary adjust the ring nut G to find the correct carburetion of the flame (stable and blue)
- For the 24-26-34.8 KW versions it is possible to adjust the outlet pressure to the nozzle using the RP screw and check the inlet and outlet pressures via the PI and PU connections

VERSIONS WITH SOLENOID VALVE Cod. FGC7.../TE :





- To adjust the carburetion of the flame, loosen the screw RA and move the metal band longitudinally on the axis of the Venturi tube, so as to have a stable and blue flame
- To adjust the pilot flame, remove the lower cap on the pilot stem and turn the adjustment screw VR, if necessary adjust the ring nut G to find the correct carburetion of the flame (stable and blue). For the versions with mV solenoid valve, the pilot air regulation does not exist.
- For the 24-26-34.8 KW versions it is possible to adjust the outlet pressure at the nozzle using the screw under the RP cap and check the inlet and outlet pressures through the PI and PU connections

ADAPTATION TO THE USE OF OTHER GASES:

For all stove models it is possible to change the operating set-up from LPG gas to methane gas and vice versa. Before proceeding with any type of adjustment, close the cylinder or mains tap, make sure that the stove is cold.

- Nozzle replacement: for all types of cookers, loosen the RA air adjustment screw, move the air adjustment band longitudinally in order to access the nozzle located at the beginning of the Venturi tube. Unscrew the nozzle and replace it with the corresponding one for the desired gas (see data table on page 2). Reposition the air regulation band in the correct position and suitable for the desired gas, then tighten the screw RA.
- Minimum adjustment: only for models FGC8 ... and FGC7 ... place the black gas adjustment knob in position C, extract the knob and adjust the minimum adjustment screw R, then reposition the black knob in its seat
- Pilot adjustments:

Version with mV solenoid valve: unscrew the aluminum tube located at the base of the black pilot stem, extract the ogive with calibrated hole placed inside the pilot and replace it with the corresponding ogive for the desired gas

All other versions with pilot: remove the lower cap on the pilot stem and turn the adjustment screw VR, if necessary adjust the ring nut G to find the correct carburetion of the flame (stable and blue).

MIXER MOTOR

The mixer motor (optional) is designed to ensure perfect mixing and uniformity of cooking of the product, both during the initial phases and during the production process. It is equipped with a specific height-adjustable shovel, which can be disassembled by means of the safety screw (A) for perfect cleaning.

Before using the mixer remove all accessories from the packaging, wash and dry them carefully. Do not use accessories other than those indicated and present in the package.

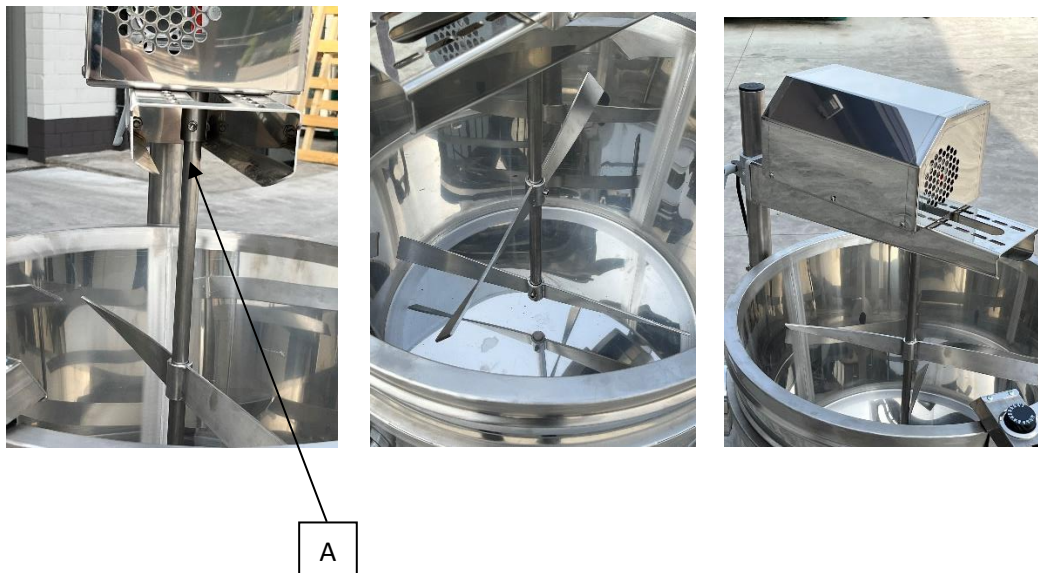
Make sure that the voltage of the mixer is the same as the mains.

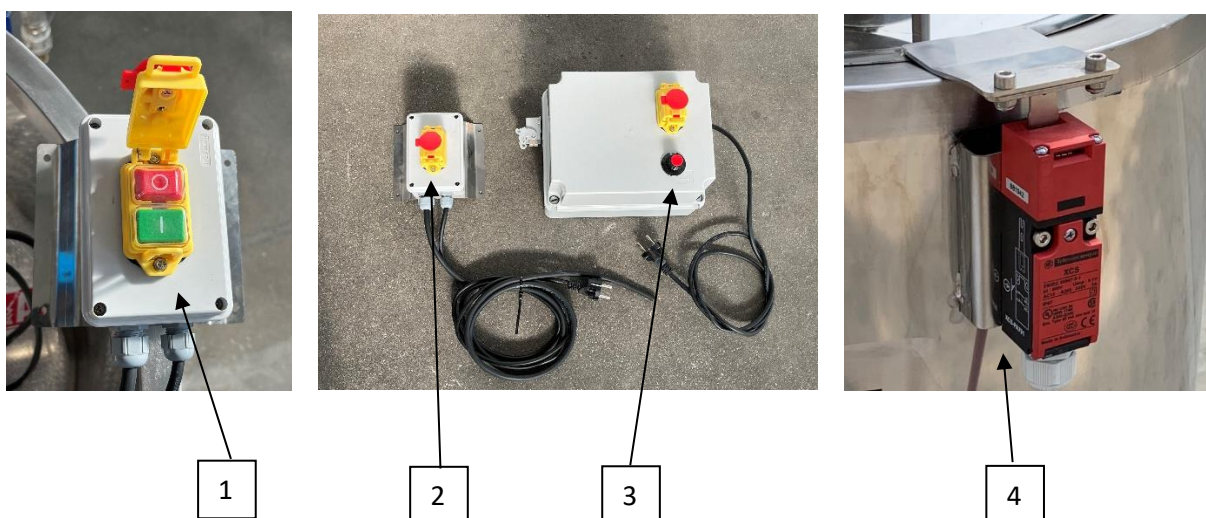
Do not allow the power cord to hang on the edge of the cauldron; Do not touch hot surfaces or come into contact with liquids. Do not use the mixer if it has damage to the power cord or plug.

Never touch the blades if the mixer is plugged into the electrical outlet. Pay close attention to moving parts; In order not to incur serious physical damage, do not bring your hands, hair or clothing close to them.

Before changing an accessory, turn off the mixer with the switch (1) and unplug from the electrical outlet. Wait for the blades to stop and then replace the accessory. After each use, turn off the mixer with the mixer switch and unplug from the electrical outlet. Avoid using the mixer in the vicinity of children or allowing them to use it. Never immerse the motor body in water or other liquids. Simply wipe it with a damp soft cloth. The mixer is indicated exclusively for professional use.

Use the mixer for the specific use for which it is intended; Do not adapt the motor body to other equipment not included in the package. This could be dangerous and damage the mixer, as well as void the warranty. Keep out of reach of children.





Connect the plug of the power cord to the power outlet, press the green start button on control box 1 (ON-OFF-Emergency version only), adjust the rotation speed according to your needs via knob 3 (INVERTER version).

Throughout the working cycle it is possible to vary the rotation speed of the blades (only for INVERTER version), interrupt and resume the operation of the mixer by acting on the red and green buttons on the control box in case of malfunction and / or danger immediately press the red mushroom button of EMERGENCY.

The working cover is protected by a safety microswitch that stops the mixer, in order to preserve the safety of the operator in case of accidental opening.

At the end of the work cycle, turn off the mixer using the red button on the control box, disconnect the plug of the power cord of the power outlet.

Remove the cooked product through the drain tap (optional) and disassemble all the details and then wash and clean each component.

MAINTENANCE

We recommend, at least once a year or according to the hours of use of the stove, the following maintenance

- Check and clean the burner
- Check and check the gas seals of the valve
- Safety thermocouple check
- Mixer operation control (optional) and safety microswitch
- In the event of a breakdown or malfunction of the appliance, refrain from any attempt to repair, tamper with or direct intervention, contact qualified personnel.

CERTIFICATE WARRANTY

This appliance has been checked at the factory. The application warranty is valid for 12 months from the date of purchase for material or manufacturing defects. The purchase invoice and guarantee certificate must be presented in case of complaints.

If the appliance requires technical assistance, contact the retailer or our office. This is to preserve the efficiency of your appliance and NOT to invalidate the warranty. Any tampering with the device by unauthorized personnel will automatically invalidate the warranty.

Warranty conditions

If there are any failures due to material and / or manufacturing defects during the warranty period, we guarantee the repair of the product free of charge, provided that:

- the appliance has been used correctly and for the purposes for which it was built;
- the appliance has been repaired by experts, i.e. by persons appointed by the supplier;
- the purchase invoice is presented;
- parts that demonstrate normal wear and tear are not covered by the warranty.

All parts that have undergone accidental breakage or are subject to wear, voltage variations (including lamps, batteries, resistors, motors, inverters and electrical / electronic components in general) and defects deriving from unprofessional use are therefore excluded. appliance, negligence in use or maintenance, transport damage and all damage not attributable directly to the manufacturer.

Technical assistance

Even after the warranty period we pay close attention to repairs.

For technical assistance and / or repairs outside the warranty period, you can contact your dealer or the manufacturer directly.

