

CODE                **713005**  
MODEL              **PCG12G7**  
DESCRIPTION      **6 BURNERS GAS BOILING TOP WITH CAST IRON GRIDS TOP**

**GAS COOKERS AND HOBS**

**General warnings**

The appliance described in this booklet was manufactured in compliance with the standards in force. It is intended only for cooking food professionally and must be used by qualified personnel. Any other use is improper.

The appliance must be used only under surveillance. Moreover, the appliance should be checked once a year by a qualified technician.

 Be careful when using the appliance because the cooking surfaces become very hot.

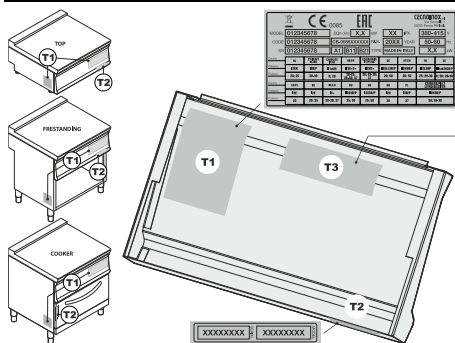
In **PP..** and **PPF..** models, the plate can reach a temperature of **420°C**.

The appliance should be installed under an extractor hood so that cooking fumes can be removed.

 The appliance must be installed, connected and serviced by qualified personnel according to the regulations and directives in force in the country where it is installed, as well as the instructions in this manual.

Switch the appliance off in the case of a failure or malfunction.

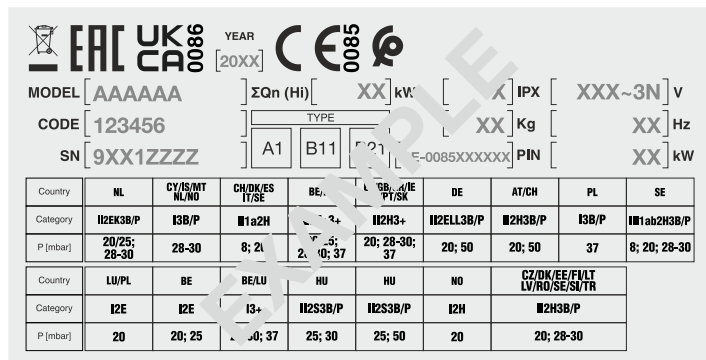
**Characteristics of the appliance**



IT	ADJUSTED FOR NATURAL GAS	G20	2H	20 mbar
IT	PREDISPOSTO PER GAS METANO	G20	2H	20 mbar
ES	PREPARADO PARA GAS NATURAL	G20	2H	20 mbar
PT	PREDISPOSTO PARA GAS NATURAL	G20	2H	20 mbar
DE	INGESTELLT FÜR ERDGAS	G20	2ELL	20 mbar
FR-BE	ESSAYE AU GAZ NATUREL	G20	2E+	20/25 mbar
DK	BEREGNET PAA NATUR GAS	G20	2H	20 mbar
FI	ASENNITTAISSA MAAILMÄN SUOLIA	G20	2H	20 mbar
SE	ANPASSAD FÖR NATUR GAS	G20	2H	20 mbar
AT-CH	INGESTELLT FÜR ERDGAS	G20	2H	20 mbar
BE	INGESTELD OP ERDGAS	G20	2E+	20/25 mbar

GB-IE	ADJUSTED FOR NATURAL GAS	G20	2H	20 mbar
IT	PREDISPOSTO PER GAS METANO	G20	2H	20 mbar
ES	PREPARADO PARA GAS NATURAL	G20	2H	20 mbar
PT	PREDISPOSTO PARA GAS NATURAL	G20	2H	20 mbar
GR	Η ΣΥΣΚΕΥΗ ΕΧΕΙ ΡΥΘΜΙΣΤΕΙ ΓΙΑ ΦΥΣΙΚΟ ΑΕΡΙΟ	G20	2H	20 mbar
DE	INGESTELLT FÜR ERDGAS	G20	2ELL	20 mbar
FR-BE	ESSAYE AU GAZ NATUREL	G20	2E+	20/25 mbar
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AT-CH	INGESTELLT FÜR ERDGAS	G20	2H	20 mbar
BE	INGESTELD OP ERDGAS	G20	2E+	20/25 mbar

The serial number plate ("T1") is behind the control panel (inside the appliance). This plate contains the following data:



**EAC UK CA 0086** YEAR [20XX] **CE 0085**  
 MODEL [AAAAAA] ΣQn (Hi) [XX] kW [ ] IPX [XXX~3N] v  
 CODE [123456] TYPE [XX] Kg [XX] Hz  
 SN [9XX1ZZZZ] A1 B11 [ ] F-0085XXXXXX PIN [XX] kW


Country	NL	CY/IS/MT NL/NO	CH/DK/ES IT/SE	BE/GR	GB-IE PL/SK	DE	AT/CH	PL	SE
Category	I2EK3B/P	I3B/P	I1a2H	I2H3+	I2H3+	I2ELL3B/P	I2H3B/P	I3B/P	I1Ia2H3B/P
P [mbar]	20/25; 28-30	28-30	8; 21	2; 5; 10; 37	2; 5; 10; 37	20; 28-30; 37	20; 50	20; 50	8; 20; 28-30

Country	LU/PL	BE	BE/LU	HU	HU	NO	CZ/DK/EE/FVLT LV/RO/SE/SI/TR
Category	I2E	I2E	I3+	I2S3B/P	I2S3B/P	I2H	I2H3B/P
P [mbar]	20	20; 25	20; 37	25; 30	25; 50	20	20; 28-30

The additional plate ("T3") is applied near the serial number plate and contains all the information relative to the appliance layout.

The  $\frac{1}{2}$ " or  $\frac{3}{4}$ " fitting used to connect the appliance to the gas network "6" meets EN 10226-1 and ISO 228-1 provisions.

The appliance structure is made of stainless steel, as well as the plate, whereas the burners are made of cast iron. All models are provided with adjustable feet. The gas main pipe is made of galvanised steel. The pipes connecting the valve to the burner are made of copper.

 Place a shut-off valve between the appliance and the gas distribution network. Place an omnipolar switch between the appliance and the power supply network.

## Connection to the gas network

⚠ Before installing the appliance, you must obtain authorisation from the gas supplier and compare the appliance data (rating plate) with the local supply.

Remove the appliance packaging and the protective plastic film. If necessary, remove any traces of glue using a suitable solvent. Dispose of the packaging according to local regulations (for more details refer to the chapter **"ECOLOGY AND ENVIRONMENT"**). Before connecting the appliance to the gas network, make sure that the appliance is manufactured and tested for the type of gas supplied (find this information on the serial number plate). If the type of gas indicated in the plate does is different from that supplied, refer to paragraph **"CONVERSION AND ADAPTATION"**. Connect the appliance to the gas distribution network using metal pipes with a suitable diameter and interposing an approved shut-off valve. Flexible pipes can be used, provided that they are made of stainless steel in compliance with the regulations in force. When installing the appliance, all the regulations in force must be observed such as:

- regional and/or local regulations such as building regulations
- Directives and regulations stipulated by the local electricity supplier.
- Accident prevention regulations in force.
- fire-prevention regulations

All models are provided with an equipotential terminal on the back of the appliance "⚡". Appliances with electric oven are equipped with a cable gland. The appliance can be installed as a standalone unit or in combination with other appliances.

⚠ The minimum distance between the appliance and walls made with flammable materials, partitions, furnishings or other

## Extraction of combustion fumes

The appliance cannot be connected to a chimney but we recommend installing it under an extractor hood.

## Pressure check – (see the nozzles table)

The mains pressure must comply with the values reported in the nozzle table according to the type of gas supplied.

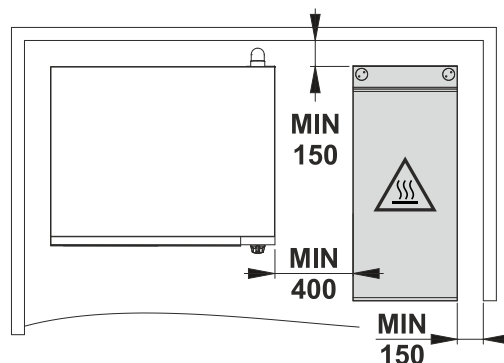
If the gas network pressure at the installation site is not as shown above, please inform your utility company. Do not start up the appliance until the cause has been found and the problem solved.

The gas network pressure can be detected by means of a U-pressure gauge (min. 0.1 mbar), which can be connected to a pressure outlet "P" behind the dashboard.

## Connection to the mains (models G / G7 / GV7 / GE7 / G9 / V9 / GE9)

Before connecting the appliance to the power supply network, check the technical data contained in the data plate. Only the G/ models are equipped with power cord. The installer must make the connection after having installed a main switch; this switch must be easily accessible and must be able to disconnect every pole supplying electrical power to the appliance. The minimum distance between the open contacts must be at least 3 mm. The power cord must not have characteristics lower than H07 RN-F and must have a minimum cross-section as indicated on the table. It must not be positioned closed to heat sources and the temperature of the surrounding environment must not exceed 50°C. (See installation diagram) To access terminal board "M", remove base "N". Connect the power cable wires to the terminal board by following the

appliances must be of 150 mm. The surfaces in contact with the appliance must be covered with non-combustible heat insulating material. The appliance, and more specifically, the power cord, must not be positioned near heat sources. The temperature in the area surrounding the appliance must not exceed 50°C.



Once the appliance is installed, check the seal of the fittings. To detect any leaks, you should use non-corrosive foam-based products, such as a leak-detection spray.


⚠ Do not use open flames during the leak test.

The manufacturer is not responsible for damage resulting from failure to comply with the installation and use instructions or improper use. Moreover, the manufacturer is not responsible for connections made not in compliance with the regulations in force and fire-prevention provisions.

1. Remove the control panel.
2. Remove the screw and sealing washer "Y" from the pressure outlet; connect the pressure gauge.
3. Start the appliance based on the instructions and check whether the detected pressure falls within the admitted pressures.
4. Disconnect the pressure gauge and place screw "Y" and sealing washer back to the pressure outlet.
5. Refit the control panel.

instructions provided in the wiring diagram. The appliance must be connected to an effective earth socket.

There is a terminal on the terminal board to do this. It is marked with the symbol ⚡. Connect the earth conductor to this terminal. Slide the cable next to the terminal board; keep the cable laid flat on the bottom and fix it with a cable clamp. Furthermore, the appliance must be included in an equipotential system. The connection is made to an equipotential terminal, marked with the symbol ⚡ on the back of the appliance. The equipotential wire must have a cross section of 10 mm<sup>2</sup>.

 The Manufacturer declines any liability for damage caused by improper or incorrect appliance installation or maintenance, or failure to observe the safety regulations.

## Operational checks

Before the appliance is delivered to the user, the following checks must be carried out:

### THERMAL CAPACITY

Check that the type of gas and the pressure in use corresponds to that indicated on the plate. Otherwise, proceed to a conversion or an adaptation by consulting the section titled "**Conversion and adaptation**".

Check that the correct nozzles have been installed.

Refer to the nozzle table and check that the nozzles indicated in the table are the same as those installed on the unit.

An additional check of thermal capacity entails verifying the gas consumed with the volumetric method: start the burner and after approximately 10 minutes (in working conditions) check that the gas flow (in m<sup>3</sup>/h or in kg/h) corresponds to that in the nozzles table.

### FLAME APPEARANCE AND PRIMARY AIRFLOW

The flame should be blue and there should be no yellow dots in it; it must be stable at its base. If the flame is yellowish in colour, this means the primary airflow is not adjusted properly. If the primary airflow is too fast the flame will be short and tend to burn above the burner. The appearance of the flame must also be checked 15 minutes after the appliance has been running at full power. The flame must remain stable even when passing quickly from minimum to maximum.

### USER INSTRUCTIONS

The user must be trained on the correct use and functions of the appliance. We would like to point out that any alterations made to the installation area could influence the amount of air required for combustion and, for this reason, operation of the appliance must be checked once again. When these checks have been completed, test the appliance for leaks.

## Part 2 - Conversion and adaptation

To convert the appliance to another type of gas, e.g. from natural gas to LPG, the nozzles of the main burner, the by-pass and the pilot light have to be changed. All the nozzles are marked with a number that indicates the diameter in 1/100 mm and are supplied in a bag. After each conversion or adaptation, the appliance must undergo an operating test and the supplementary plate must be updated according to the conversion or adaptation carried out.

### Hob burner, nozzles, and air flow adjustment (see nozzles table)

#### BURNER:

- Detach the knobs.
- Remove the control panel by loosening the fixing screws at the bottom.
- Replace nozzle "U" with the one suitable for the new type of gas (see "MAX" in the nozzles table).

#### ADJUSTING THE AIRFLOW:

- Loosen the fixing screw "X".
- Adjust the primary airflow moving the bush to the distance "H" indicated in the nozzles table.
- Tighten the fixing screws.

### Solid top burner (models PP../PFP..) - (see the nozzles table)

#### BURNER:

- Detach the knobs.
- Remove the control panel by loosening the fixing screws at the bottom.
- Replace nozzle "U" with the one suitable for the new type of gas (see "MAX" in the nozzles table).

#### AIRFLOW ADJUSTMENT:

- Loosen the fixing screw "X".
- Adjust the primary airflow moving bracket "S" to the distance "H" indicated in the nozzles table.
- Tighten the fixing screw.

### Oven burner (models \_GG/ \_GG7 / \_GG9) - (see the nozzles table)


Follow the indications below to replace the nozzle of the oven's burner and adjust the primary airflow:

#### BURNER: PF PFX

- Remove the oven's base "N".
- Loosen and replace the nozzle with the one suitable for the new type of gas (see "MAX" in the nozzles table).

#### ADJUSTING THE AIRFLOW:

- Loosen fixing screw "X".
- Adjust the primary airflow moving the bush to the distance "H" indicated in the nozzles table.
- Block the bush by tightening fixing screw "X".

 All appliance connection, installation, and maintenance operations must only be carried out by qualified technicians and in compliance with all applicable regulations.

#### PILOT LIGHT:

- Loosen the closing nut "Z".
- Loosen and replace the pilot "D" nozzle with the nozzle indicated for the new type of gas in the nozzles table.
- Reassemble and tighten the closing nut.

#### MINIMUM:

- Replace or adjust the minimum by-pass nozzle "Um" based on the indications provided in the nozzles table.
- Replace the control panel.
- Replace the knob.

#### PILOT LIGHT:

- Loosen the closing nut "Z" (fig.8)
- Loosen and replace the nozzle of pilot "D" (fig. 8) with that indicated for the new type of gas in the **nozzles table T1**, section "Technical data".
- Reassemble and tighten the closing nut.

#### MINIMUM:

- Replace or adjust the minimum by-pass nozzle "Um" based on the indications provided in the nozzles table.
- Replace the control panel.
- Replace the knob.

#### PILOT LIGHT: PF PFX

- Loosen closing nut "X" (fig.12)
- Replace the nozzle of pilot "D" (fig. 12) with one indicated for the new type of gas in the **nozzles table T1**, section "Technical data".
- Remount and tighten closing nut "X" (fig.12)
- Remount the oven's base "N" (fig.8).

#### MINIMUM:

- Detach the knobs.
- Remove the control panel by loosening the fixing screws at the bottom.
- Loosen and replace or adjust the minimum by-pass nozzle "Um" based on the indications provided in the nozzles table.
- Replace the control panel.
- Replace the knob.

**N.B.** The oven's chamber bottom plate must be placed in its original position if it is removed.

## Commissioning

### IMPORTANT:

At its first activation, the oven releases bad odours resulting from the residues of grease, oils, and resin. When you use the oven for the first time, you should run the appliance loadless at its highest temperature for at least one hour. Now the oven is ready for use.

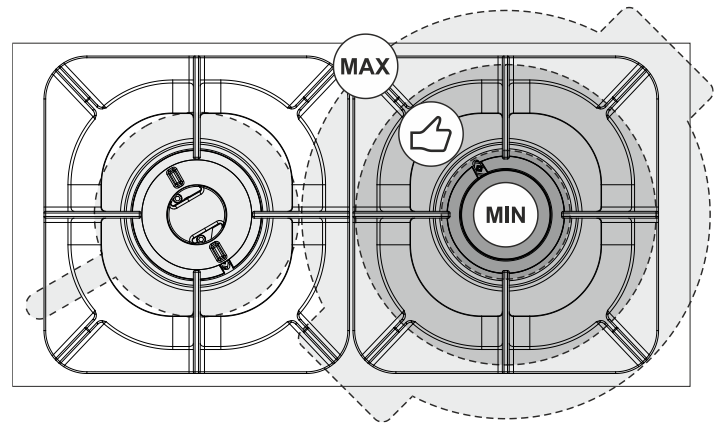
### RECOMMENDATIONS FOR USE:

It is good practice not to introduce food when the oven is still cold not to compromise the success of your dishes. Wait until the oven has reached the temperature set.

⚠ Never coat the oven's wall with aluminium foil, especially the lower part of the cooking chamber.

⚠ Clean the oven after use.

⚠ Respect the pan diameters (∅ cm) depending on the power of the burner as shown in the table.

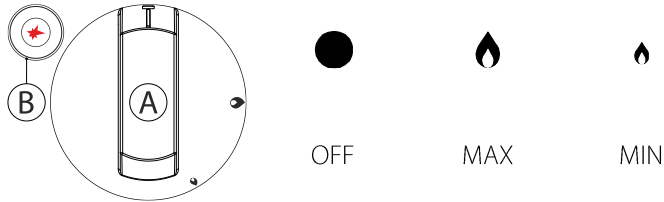


kW	3	3.3	3.5	3.6	4.5	5.2	5.5	6	7.2	8	9
∅ MIN	13	13	13	13	13	13	14	13	13	14	14
👍	25	28.5	25	25	28.5	25	35	25	28.5	35	35
∅ MAX	30	30	32	32	38	38	42	42	46	50	50

## Burner on/off (models \_G/\_)

### HOB BURNERS

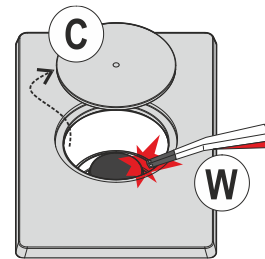
Press down and turn knob "A" from position "●" to "🔥". Press key "B" repeatedly to switch the burner on. After the flame has lit, hold the knob down for roughly 10 seconds (count to 20); thus the thermocouple heats up and keeps the safety valve open.



⚠ If the piezoelectric device cannot be used, you can manually light the flame using a match or a gas lighter.

### HEATING PLATE

In the models with a plate, lift cover "C", press and turn knob "A" from position "●" to "🔥" holding it down. Use a manual piezoelectric lighter "W" or a match to turn the burner on. After the flame has lit, hold the knob down for roughly 10 seconds (count to 20); thus the thermocouple heats up and keeps the safety valve open.



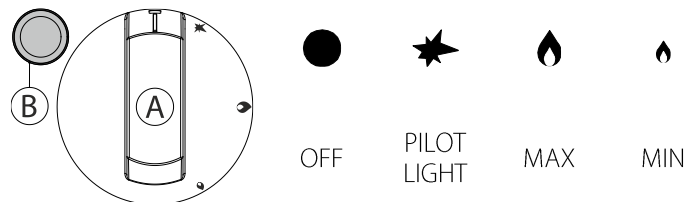
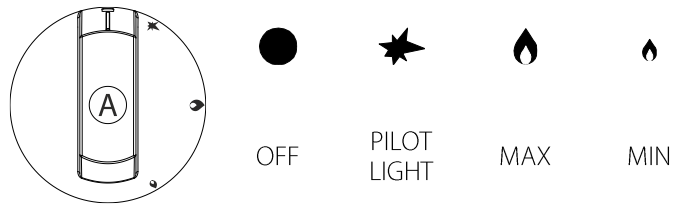
### TURNING THE APPLIANCE OFF:

Turn the knobs to position "●".

## Burner on/off (models \_G7 | \_G9)

### HOB BURNERS

Press and turn knob "A" from position "●" to "★" holding it down. Light the flame using a lighter or match. After the flame has lit, hold the knob down for roughly 10 seconds (count to 20); thus the thermocouple heats up and keeps the safety valve open.



! If the piezoelectric device cannot be used, you can manually light the flame using a match or a gas lighter.

### HEATING PLATE

Press key "B" repeatedly to switch the burner on (models PP\_ | PCP\_ | PFP\_). To turn on the main burner, turn the knob to the desired position. Check the values in the table.

### TURNING THE MAIN BURNER OFF

Turn the knob from the position it is in to position "★".

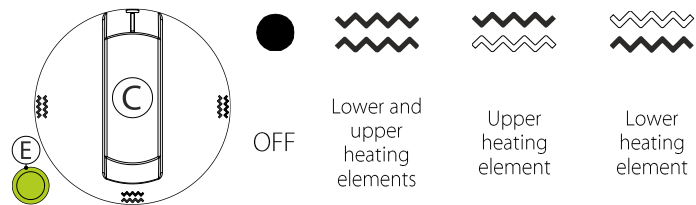
### TURNING THE APPLIANCE OFF:

Turn the knobs to position "●".

## Electric oven on/off (only for models \_G/\_ | \_G7 | \_G9)

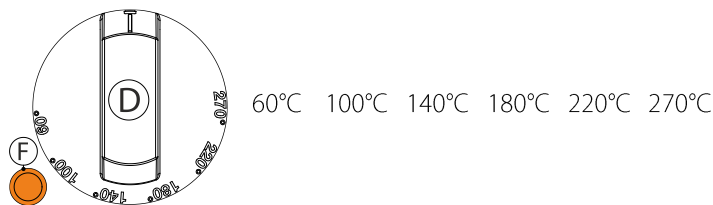
### TURNING THE BURNER ON:

Operation of heating elements is controlled by a 4-position selector, whilst the internal chamber temperatures are controlled by a thermostat. The selector allows you to choose the most suitable heating mode subsequently activating the correct heating elements. Turn the knob "C" heating element control selector to one of the enabling positions. The green indicator light "E" lights up to indicate that the machine is powered up.



Turn the thermostat knob "D" until you reach the marker, which displays the desired cooking temperature. Illumination of the

orange indicator light "F" indicates that the heating elements are operational.



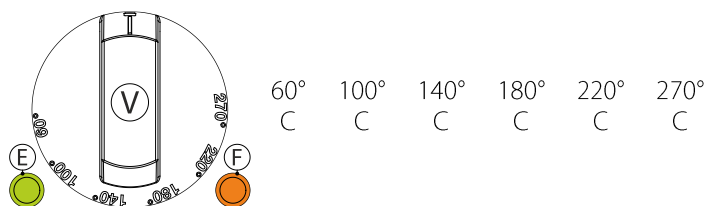
### TURNING THE APPLIANCE OFF:

Turn knobs "C-D" to position 0. Switch the power off using the switch positioned before the appliance.

! The oven door must be closed during all cooking procedures.

## Turning the ventilated oven on (only mod. PF\_V7)

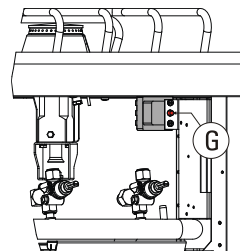
Turn the thermostat knob "V" until you reach the marker, which displays the desired cooking temperature. Illumination of the green indicator light "E" indicates that the machine is powered and the fans are running. Illumination of the orange indicator light "F" indicates that the heating elements are operational.



## Safety thermostat (only models \_G7 | \_G9)

In the instance of overheating owing to non-compliant appliance usage or faulty components, the safety thermostat "G" intervenes automatically, interrupting the power supply to the heating elements.

When this device intervenes, turn the oven off, disconnect the power supply to the appliance, close the gas cock placed upstream the appliance, and inform the assistance service.

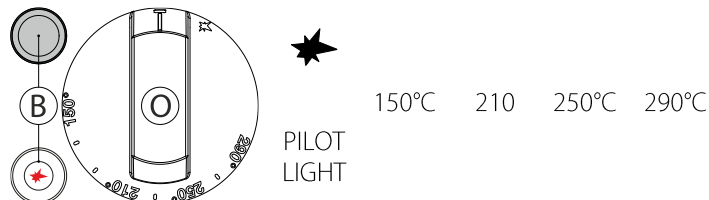
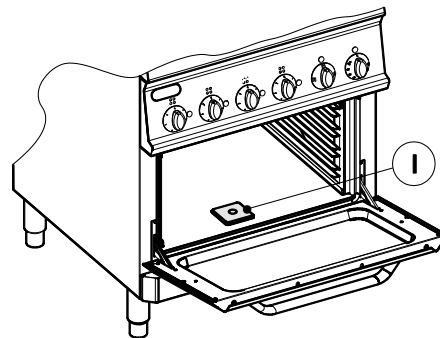


## Turning the gas oven on and off

### TURNING THE APPLIANCE ON:

1. Open the oven's door
2. Press and turn knob "O" of the thermostat valve from position "●" to "★" holding it down.
3. Simultaneously, press piezoelectric lighter "B" repeatedly to light the pilot light.
4. After the flame has lit, hold the knob down for roughly 10 seconds (count to 20); thus the thermocouple heats up and keeps the safety valve open;
5. Make sure the flame has lit by watching through inspection cover "I".
6. Then, position the knob to the required temperature.

**!** The burner is equipped with a safety valve, which prevents the gas from being provided in the case the flame turns off accidentally.



### TURNING THE GAS OVEN OFF:

Reposition the knob to "●" by pressing it slightly to overcome the minimum position stopper.

### What to do when the appliance is not going to be used for a long time

Close the gas shut-off cock and the main switch upstream the appliance.

Clean and dry the appliance accurately following the instructions.

### What to do in case of malfunctioning

Malfunctions are not always caused by the quality of the components used. These appliances are manufactured using top quality components. Failures may be caused by dust and dirt infiltrating the operating components.

**!** In any case, if you suspect the presence of anomalies, ALWAYS CLOSE the shut-off cock and inform the authorised after-sales service.

Unauthorised persons should never attempt to repair the appliance or carry out maintenance. Tampering with the appliance voids the warranty.



## Part 4 – Maintenance and cleaning


### Replacing parts

Faulty parts should only be replaced by qualified personnel. First, always disconnect the appliance from the gas and electric mains. After having removed the control panel, all the functional parts of the appliance are easily accessible.

 Only order spare parts from the manufacturer or an authorised dealer.


### FAULTS

Malfunctions are not always due to the quality of the components used. These appliances are manufactured using top-quality components. Malfunctions may be caused by voltage surges or by infiltrations of dust and/or dirt. In any case, if you suspect there is a fault, ALWAYS turn the appliance off and call the authorised repair service.

 Unauthorised persons should never attempt to repair the appliance or carry out maintenance. Tampering with the appliance voids the warranty.

MAINTENANCE – TESTS – CHECKS – CLEANING		FREQUENCY	USER	SUPPORT SERVICE
<b>Cleaning</b>	General cleaning of the appliance and the surrounding areas	Daily or based on the degree of use	Yes	-
<b>Safety devices</b>	Check the safety devices function correctly	Monthly	Yes	Yes
<b>Mechanical protective devices</b>	Check condition. Check that there are no deformations or loose/missing parts.	Monthly	Yes	Yes
<b>Controls</b>	Check the readability and condition of the inscriptions and symbols. Repair if necessary.	Yearly	Yes	Yes
<b>Appliance structure</b>	Check the mechanical part to make sure that it is not broken or deformed. Check the screws are tightened.		Yes	Yes
	Tighten the main bolts (screws, fasteners, etc.) on the appliance		-	Yes
<b>Safety signs</b>	Check the readability and condition of the safety signs.		Yes	Yes
<b>Electrical control panel / electronics</b>	Check the condition of the electrical parts installed on the electrical control panel.		-	Yes
	Check the wiring between the electrical panel and the parts of the appliance.		-	Yes
<b>Electrical connection cable and plug socket</b>	Check the condition of the connection cable and plug socket.		Yes	Yes
	Replace if defective.		-	Yes
<b>Motor bearings (if present)</b>	Replace motor bearings	Every three years	-	Yes

## Cleaning and care

 Cleaning operations must only be carried out once the appliance has cooled.

Keeping the appliance clean is very important for a long and trouble-free product life. Wash the removable parts separately with warm water and detergent, then rinse them under running water. Clean the steel parts with a damp cloth and a non-abrasive detergent, then dry them using a soft, dry cloth. For stubborn deposits, use hot water and vinegar. Do not use harsh or abrasive detergents to clean the stainless steel parts. Do not use iron cleaning pads as they may cause rust to form. For the same reason, avoid contact with ferrous materials, heavy or coarse cloths, or steel wool.

### Cleaning inside the oven

Before any operation, disconnect the power supply or make sure you have turned the oven's burner off. Leave the oven to cool down. Clean it accurately with a cloth dampened with warm water and a non-abrasive detergent (or specific products you can find on the market). Do not use abrasive cloths or sponges or other products that may damage the enamel irreparably. Normal cooking temperatures turn grease and oil splashes into a light

### Safety precautions

#### REMEMBER THAT THE APPLIANCE:

- Must never be left unattended when in use.
- When the unit is switched on, the surfaces get very hot. Please take great care.
- The appliance is intended for professional use and therefore only qualified personnel should use it.
- Installation, as well as any conversion or adaptation operations to a different gas type, must be carried out in accordance with current laws and only by qualified, authorised personnel.

### Ecology and the environment

This appliance has been studied and optimised via testing to ensure high performance and efficiency. To reduce energy consumption (electricity, gas and water), do not use the appliance for long periods of time without food inside or in conditions that may compromise optimum yield.


The following materials have been used for the packaging:

- Polyethylene: external packaging film and/or bubble film
- Polypropylene: straps
- Polystyrene foam: corner pieces, protective sheets and blocks
- Cardboard
- Wooden base frame

When cleaning, avoid using abrasive paper or cloth. Only in special cases, use pumice stone powder instead. For stubborn deposits, we recommend using a sponge (e.g. Scotch-Brite). You can also use oven and grill cleaning sprays, readily available on the market, to remove stubborn deposits. If you use spray products, please follow the manufacturer's instructions. Do not use abrasive or acid products on enamelled parts and do not clean using steel wool or metal pads. Clean the oven after use. This will make it easier to remove any residue, which would otherwise burn and cause bad odours the next time you use the oven. To minimise the emission of polluting substances into the environment, we suggest cleaning the appliance with products that are at least 90% biodegradable.

residual powder, which can be easily removed once the oven has cooled down using a damp sponge. It is good practice to run the oven at its highest temperature to remove residual powder from the cooled oven. When cleaning, take care not to damage the thermostat sensor inside the oven.

- At least once a year, have the appliance checked by qualified personnel.

 In the instance of a fire, immediately close the shut-off cock to cut off the gas supply, then use a suitable fire extinguisher.

These materials are all environmentally friendly and can be safely stored or reused/recycled. Should you wish to dispose of them, please adhere to the waste regulations in force in your country.



Dispose of the appliance responsibly at the end of its useful life.

In compliance with the regulations in force in your country, dispose of the waste product by taking it to an authorised collection and treatment site, after removing the power cable.