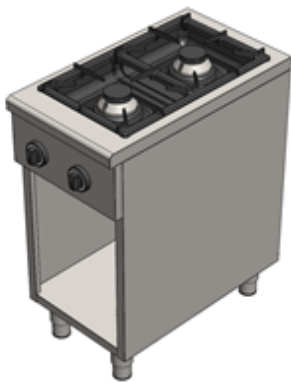




OPERATING INSTRUCTIONS

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This appliance has been made for cooking food and must only be used by professionally skilled personnel in the way described in this instruction manual.

1. WARNINGS

- Read this handbook through carefully as it provides important information for a safe installation, use and maintenance.
- Keep this handbook in a safe place for future reference.
- Only professionally skilled personnel must install the appliance and, if required, convert it to receive a different type of gas.
- Only call one of the manufacturer's authorised technical assistance centres for repairs and demand original spare parts.
- The parts which have been sealed by the manufacturer must not be tampered with any adjustments (only for gas changeover) must be performed by professionally qualified personnel.

Failure to observe the above could undermine the safety of the appliance.

2.

Product Code	Dimension (WxDxH)	Gas Consumption	Power kW
OCK-2	400 x 700 x h850mm	1,374 m ³ /h / 0,428 kg/h	13
OCK-4	700 x 700 x h850mm	2,748 m ³ /h / 0,856 kg/h	26
OCK-6	1100 x 700 x h850mm	4,122 m ³ /h / 1,284 kg/h	39

3.

INSTRUCTIONS FOR THE QUALIFIED INSTALLER

APPLIANCE INSTALLATION

- Take the unit out of the packaging. Check that it is in good condition. If in doubt, do not use it and contact professionally qualified personnel.
Always place the unit under an aspiration hood. After installation, it will need to be levelled by using the feet.
- Always use rigid galvanised steel or copper pipes for connecting the appliance.
All the seals on the joining threads must be made using materials that are certified for use with gas.
- If the appliance is wall mounted, in contact with flammable material, place a layer of heat-resistant insulating material between the appliance and the wall or leave a space of 200 mm between the appliance and the wall.
- The appliance gas system and the characteristics of the room in which the appliance is installed must comply with current laws.
- Before connecting the unit, you must check what kind of gas it is set up to use, and whether the gas which is available to power it is suitable. If the available gas is not suitable for the appliance, proceed as described in the paragraph "Changeover for operation with other types of gas".
- Always install a cutoff cock between each appliance and the gas pipe.
- Check that aeration in the room is sufficient when the appliance is working, considering that the necessary quantity of air for combustion is 2 m³/h of air for each kW of installed power.

LAWS, TECHNICAL REGULATIONS AND GENERAL RULES

- Please follow the restrictions and the standards in force in the country where the equipment will be installed.
- Accident prevention laws.

The appliances must be installed on premises that are suitable for the discharge of the combustion products and must comply with the installation rules. Our appliances are considered type "A" gas appliances (see the Technical Data Tables) and are not for connecting to a natural discharge duct for combustion products.

These appliances must discharge through specific extractors, or similar devices, connected to a properly working flue or discharged directly outside.

If this is not possible, an air suction device can be used connected directly to the outside, with a capacity that must be no less than that required, see Table 1, plus the quantity of fresh air that is necessary for the well-being of the workers.

CHECKING FOR GAS LEAKS

Once installed, check that there are no gas leaks from the pipe joints by using a soapy water solution. You will know if there are leaks by the foamy bubbles that form. Never use bare flames to check for leaks.

When the appliance is ready for use, check there are no gas leaks, by checking on the gauge, if used (for a period of 30 minutes), that there is no passage or consumption of gas.

MAINTENANCE

There is very little maintenance thanks to the correct way the appliances have been made. However, we do advise having the systems checked by qualified personnel at least twice a year.

N.B.: the manufacturer declines all responsibility for direct or indirect damages caused by incorrect installation, bad maintenance, tampering, improper use and the failure to comply with the accident prevention norms regarding the prevention of fire and safety for gas systems.

CONVERSION FOR USE WITH A DIFFERENT TYPE OF GAS – TOP BURNERS

The appliance is tested and set for working with natural gas according to the characteristics table affixed in proximity to the appliance's gas inlet.

In order for it to function with a different type of gas, proceed as follows:

1. The conversion must be carried out by qualified personnel
2. The set of nozzles for changeover to another type of gas, different from the type for which the unit was set up, is normally contained in a nylon bag with relative additional labels that show all the types of gas.
If the set is not provided, it must be requested from the dealer/importer, first ascertaining that the unit can in fact work with other types of gas.
Once changeover and necessary adjustments are complete, the label for the corresponding gas must be placed in the appropriate place on the characteristics tag, cutting out the correct one.
3. Changing the burner nozzles (Fig. 1):
remove the grills (9) the burners (11) and the drip tray (4).
Place the air regulating bush (4) at the distance foreseen in the technical data table according to the type of gas
4. Changing the pilot nozzle (1):
remove the grills (9), the burners (11) and the drip tray (4), unscrew the nut under the pilot (15), unscrew the nozzle inside the hole the nut was screwed into (14) and change it.
5. Regulating the minimum flame (Fig. 1):
remove the cock knobs (8), turn the cock adjustment screw (7) with a screwdriver until you get the minimum flame required.
- 5.1 Adjustment of minimum (Fig.2): (machines set up to use LPG and changed over to natural gas)
Remove the knob (8) from the cock and use a screwdriver on the adjustment screw (7) to tighten it all the way down.
6. Supply pressure:
it must be that specified on the appliance's data plate and in the instruction handbook (see the Technical Data table). Check the supply pressure by inserting a rubber pipe, with a water gauge or similar, in the pressure tap (10) welded on the gas shaft (9) removing the screw (11). After it has been checked, tighten the screw.
If the supply pressure is different to that specified, find the cause and correct it.

Changing top burner parts

- **Safety cock** (6): remove the grills (9), burners (11) trays (4) panel (3), unscrew the connecting pipes (13) and fittings (7) from the gas shaft, unscrew the thermocouple (6) and change the cock.
- **Thermocouple** (13): unscrew the cock fitting (6), unscrew the check nuts from the thermocouple supporting square (16) and change the thermocouple.
- **Pilot burner** (13): remove the grills (1), the burners (3), the tray (2), unscrew the pilot connecting pipe (16) and unscrew the pilot from the support.

USER INSTRUCTIONS

TURNING THE ALLPLATE BURNER ON AND OFF

Lighting the pilot flame:

Push the knob and turn it counter clockwise round to the pilot position * (spark symbol). Simultaneously press the piezoelectric lighter knob and button and the pilot burner will light. Keep the knob pressed for 10 to 15 seconds and then let it go.

Allplate burner ignition:

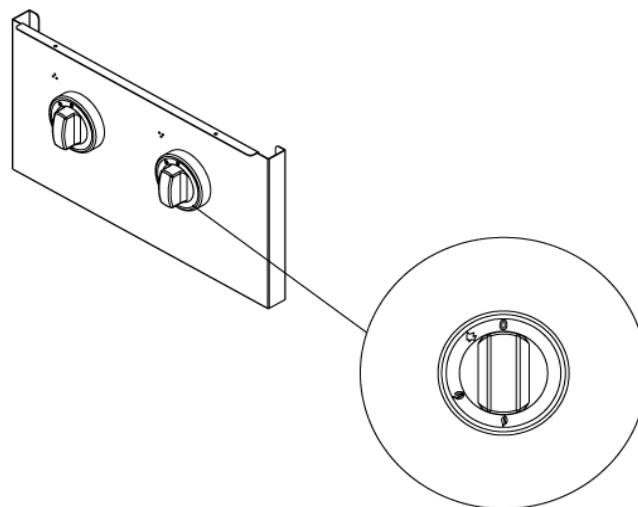
From the pilot position * turn the knob again counter clockwise round to the maximum ∅ position (big symbol). The burner lights automatically.

By the turning the knob again counter clockwise round to the ∅ position (small symbol), the burner will be on minimum.

To turn the burner off, turn the knob clockwise round to the * position; only the pilot burner stays alight.

Turning the Allplate off completely:

To turn the Allplate off completely, press the knob in the * position and turn it clockwise round to the ● position (closed).



TURNING THE OPEN FLAME BURNERS ON AND OFF (Fig.1)

Lighting the pilot:

Push the knob and turn it counter clockwise round to the pilot position * (spark symbol). Press the knob and light the pilot burner with a flame. Keep the knob pressed for 10 to 15 seconds and then let it go. Check the flame is lit through the hole on the burner. If it hasn't, repeat the operation.

Lighting the Burner:

From the pilot position * turn the knob again counter clockwise round to the maximum ∅ position (big symbol). The burner lights automatically. By the turning the knob again counter clockwise round to the ∅ position (small symbol), the burner will be on minimum.

To turn the burner off, turn the knob clockwise round to the * position; only the pilot burner stays alight.

Turning the Open Flames off completely:

To turn the Open Flames off completely, press the knob relative to the burner wanted round to the * position and turn it clockwise round to the ● position (closed).

Maintenance:

There is very little maintenance to do thanks to the correct way the appliances have been made. However, we do advise having the systems checked by qualified personnel at least twice a year.

- Control cocks: they should be checked and greased by a qualified technician every 6-12 months

Cleaning:

To ensure the appliance works correctly it should be cleaned daily, removing and washing the rungs, trays and burners, making sure attention that dirt and liquids do not get inside the burners, thereby clogging the nozzles and stopping the burners from working. Clean the stainless steel surfaces with a damp cloth or with soap and water; if you use detergents, make sure they contain no CHLORATES or ABRASIVES, then wash with water and dry thoroughly. Clean the enamelled surfaces with soap and water only.

MAINTENANCE, CLEANING AND CARE

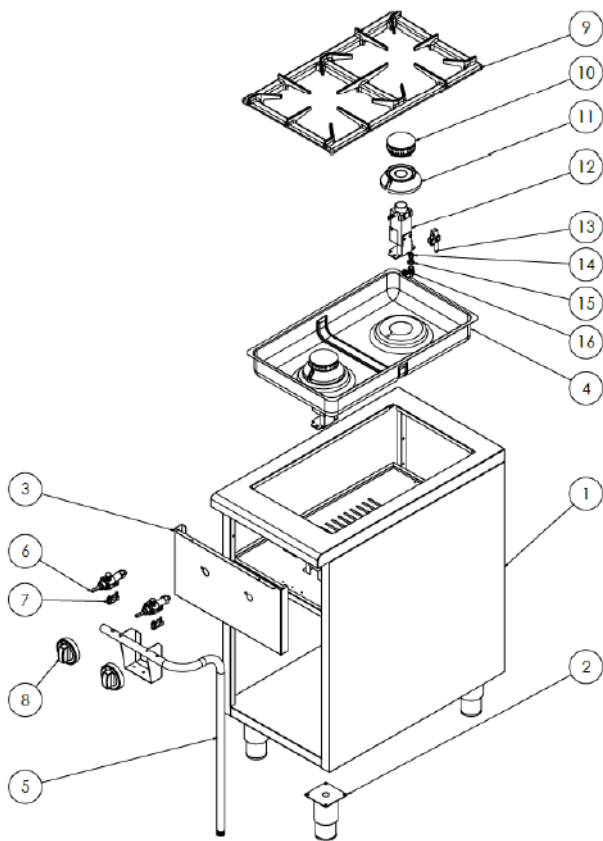
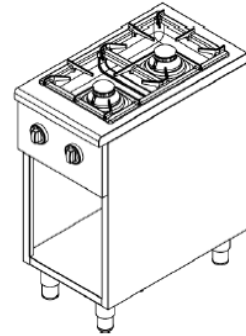
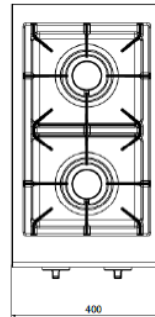
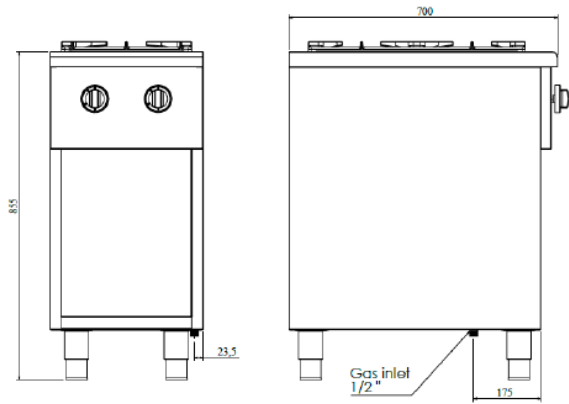
Attention: you must never spray the appliance with direct jets of water nor use a water cleaner!

Before you start cleaning the appliance it must be disconnected from the electricity via the main switch.

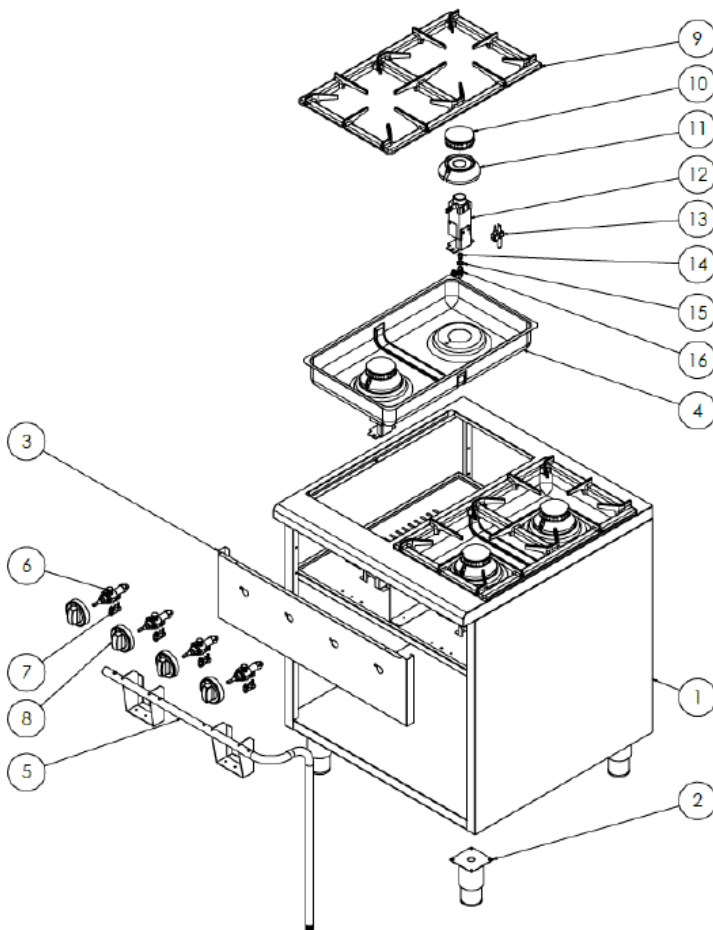
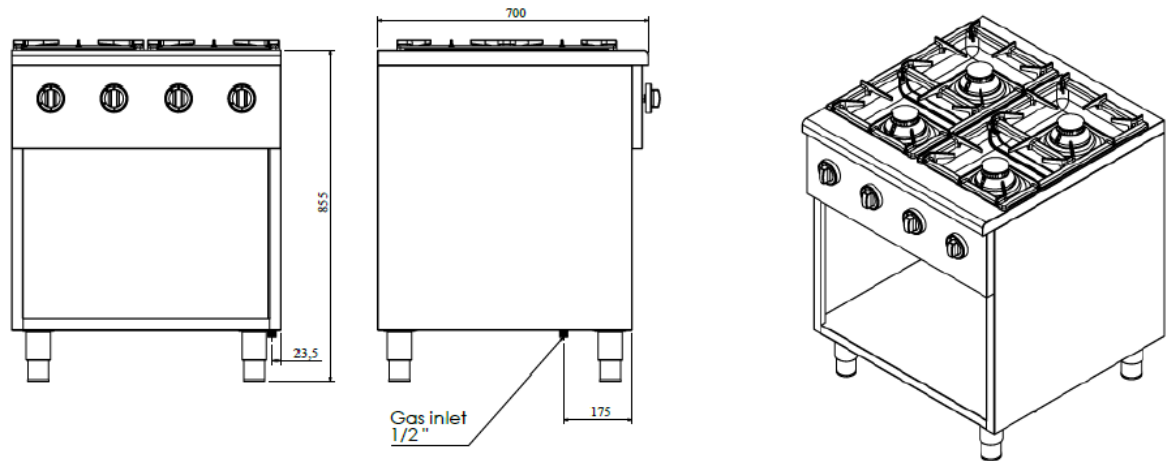
Clean the steel parts with a soft cloth, water and detergent. The detergent used must not contain chlorine or abrasives as they can damage the steel surfaces.

After it has been cleaned, rinse with water and dry with a dry cloth.

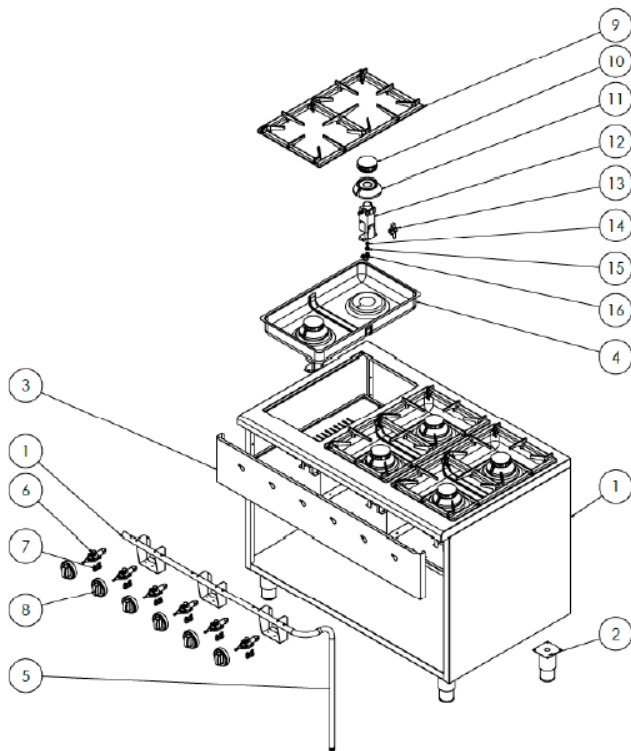
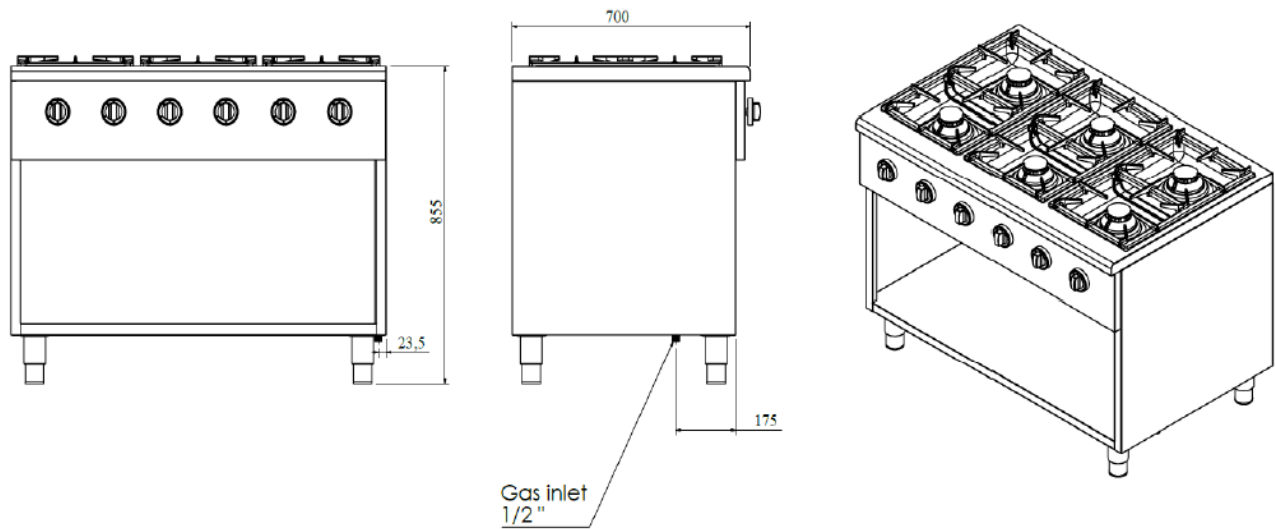
- What to do if the appliance is going to be out of use for long periods of time.
First of all disconnect it from the electricity. Clean it thoroughly, following the instructions, and dry it.
- What to do in the case of malfunctions.
In the case of malfunctions turn the appliance off and notify the assistance service.
- Maintenance.
Only specialised personnel must be allowed to service the appliance.
Before starting, disconnect the appliance from the mains socket.
We advise you to have the appliance checked at least once a year by a qualified installer.
We also advise you to stipulate an assistance contract.



MODELLO TYPE:		OCK-2G				
POS. ITEM	CODE CODICE	DESCRIPTION	DENOMINATION	BENENNUNG	DUTCH	PCS.
1	U-OCK-001	MOBILE CASING	CHÂSSIS	CHASSIS	CHASSIS	1
2	U-OCK-002	H145 FOOT ASSEMBLY	PIED	STELLFUSS	RVS VOET	4
3	U-OCK-003	HOB CONTROL PANEL	DE FACE	VORDER SEIT	DEKSEL VOORKANT	1
4	U-OCK-004	BURNERS ENAMELLED TRAY ASS	CUVE	WANNE	GEEMAILLEERDE MORS PANNEN	1
5	U-OCK-005	SHAFT ASSEMBLY	TUYAU DE GAZ	GASLEITANG	GAS BUIS	1
6	U-OCK-006	GAS TAPS	ROBINET À GAZ PEL	GASHAHNPEL	GASKRAAN TYPE 205	2
7	U-OCK-007	PILOT BURNER SUPPORT	DOUILLE D'ACCOUPLMENT	MITNEHMER	KLEM VOOR GASKRAAN	2
8	U-OCK-008	GAS PILOT BURNER KNOB ASS	MANETTE ROBINET A GAZ	KNEBEL GASHAHN	KNOP GASKRAAN	2
9	U-OCK-009	2-RING GRILL'D	GRILLE DE BRÛLEUR	BRENNERROST	BRANDERROOSTER	1
10	U-OCK-010	BURNER FLAME BAFFLE PLATE	CHAPEAU DE BRÛLEUR	BRENNERDECKEL	BRANDER DEKSEL	2
11	U-OCK-011	BURNER BODY	TETE DE BRÛLEUR POUR CHAPEAU	BRENNERKOPF FÜR BRENNERDECKEL	BRANDERING VOOR BRANDER DEKSEL	2
12	U-OCK-012	VENTURI TUBE FOR TOP BURNER	VENTURI	VENTURI	VENTURI / BRANDER HOUDER	2
13	U-OCK-013	PILOT BURNER	VEILLEUSE SIT TYPE SERIE 100	ZÜNDBRENNER SIT TYPE 100	WAAKULAM BRANDER	2
14	U-OCK-014	NOZZLE	INJECTEUR GAZ FILETAGE	GASDÜSE GEWINDE	GAS INSPUITER	2
15	U-OCK-015	NOZZLE HOLDER	ÉCROU	MUTTER GEWINDE	MOER VOORGAS INSPUITER	2
16	U-OCK-016	BICONICAL ELEMENT	PORTE-INJECTEUR	GASDÜSEGE WIHDE	KOOPER BOCHT	2



MODELLO TYPE:		OCK-4G				
POS. ITEM	CODE CODICE	DESCRIPTION	DENOMINATION	BENENNUNG	DUTCH	PCS.
1	U-OCK-017	MOBILE CASING	CHÂSSIS	CHASSIS	CHASSIS	1
2	U-OCK-002	H145 FOOT ASSEMBLY	PIED	STELLFUSS	RVS VOET	4
3	U-OCK-018	HOB CONTROL PANEL	DE FACE	VORDER SEIT	DEKSEL VOORKANT	1
4	U-OCK-004	BURNERS ENAMELLED TRAY ASS	CUVE	WANNE	GEEMAILLEERDE MORS PANNEN	2
5	U-OCK-019	SHAFT ASSEMBLY	TUYAU DE GAZ	GASLEITANG	GAS BUIS	1
6	U-OCK-006	GAS TAPS	ROBINET À GAZ PEL	GASHAHNPEL	GASKRAAN TYPE 205	4
7	U-OCK-007	PILOT BURNER SUPPORT	DOUILLE D'ACCOUPLEMENT	MITNEHMER	KLEM VOOR GASKRAAN	4
8	U-OCK-008	GAS PILOT BURNER KNOB ASS	MANETTE ROBINET À GAZ	KNEBEL GASHAHN	KNOP GASKRAAN	4
9	U-OCK-009	2-RING GRILL'D	GRILLE DE BRÛLEUR	BRENNERROST	BRANDERROOSTER	4
10	U-OCK-010	BURNER FLAME Baffle PLATE	CHAPEAU DE BRÛLEUR	BRENNERDECKEL	BRANDER DEKSEL	4
11	U-OCK-011	BURNER BODY	TETE DE BRÛLEUR POUR CHAPEAU	BRENNERKOPF FÜR BRENNERDECKEL	BRANDERING VOOR BRANDER DEKSEL	4
12	U-OCK-012	VENTURI TUBE FOR TOP BURNER	VENTURI	VENTURI	VENTURI / BRANDER HOUDER	4
13	U-OCK-013	PILOT BURNER	VEILLEUSE SIT TYPE SÉRIE 100	ZÜNDBRENNER SIT TYPE 100	WAAKULAM BRANDER	4
14	U-OCK-014	NOZZLE	INJECTEUR GAZ FILETAGE	GASDÜSE GEWINDE	GAS INSPUITER	4
15	U-OCK-015	NOZZLE HOLDER	ÉCROU	MUTTER GEWINDE	MOER VOORGAS INSPUITER	4
16	U-OCK-016	BICONICAL ELEMENT	PORTE-INJECTEUR	GASDÜSEGE WIHDE	KOOPER BOCHT	4



POS. ITEM	CODE CODICE	DESCRIPTION	DENOMINATION	BENENNUNG	DUTCH	PCS.
1	U-OCK-020	MOBILE CASING	CHÂSSIS	CHASSIS	CHASSIS	1
2	U-OCK-002	H145 FOOT ASSEMBLY	PIED	STELFUSS	RVS VOET	4
3	U-OCK-021	HOB CONTROL PANEL	DE FACE	VORDER SET	DEKSEL VOORKANT	1
4	U-OCK-004	BURNERS ENAMELLED TRAY ASS	CUVE	WANNE	GEEMAILLEERDE MORS PANNEN	3
5	U-OCK-022	SHAFT ASSEMBLY	TUYAU DE GAZ	GASLEITANG	GAS BUIS	1
6	U-OCK-006	GAS TAPS	ROBINET À GAZ PEL	GASHAHNPEL	GASKRAAN TYPE 205	6
7	U-OCK-007	PILOT BURNER SUPPORT	DOUILLE D'ACCOUPLÉMENT	MITNEHMER	KLEM VOOR GASKRAAN	6
8	U-OCK-008	GAS PILOT BURNER KNOB ASS	MANETTE ROBINET À GAZ	KNEBEL GASHAHN	KNOP GASKRAAN	6
9	U-OCK-009	2-RING GRILL/D	GRILLE DE BRÛLEUR	BRENNERROST	BRANDERROOSTER	3
10	U-OCK-010	BURNER FLAME BAFFLE PLATE	CHAPEAU DE BRÛLEUR	BRENNERDECKEL	BRANDER DEKSEL	6
11	U-OCK-011	BURNER BODY	TÊTE DE BRÛLEUR POUR CHAPEAU	BRENNERKOPF FÜR BRENNERDECKEL	BRANDERRING VOOR BRANDER DEKSEL	6
12	U-OCK-012	VENTURI TUBE FOR TOP BURNER	VENTURI	VENTURI	VENTURI / BRANDER HOUDER	6
13	U-OCK-013	PILOT BURNER	VEILLEUSE SIT TYPE SERIE 100	ZÜNDBRENNER SIT TYPE 100	WAAKULAM BRANDER	6
14	U-OCK-014	NOZZLE	INJECTEUR GAZ FILETAGE	GASDÛSE GEWINDE	GAS INSPUITER	6
15	U-OCK-015	NOZZLE HOLDER	ÉCROU	MUTTER GEWINDE	MOER VOORGAS INSPUITER	6
16	U-OCK-016	BICONICAL ELEMENT	PORTE-INJECTEUR	GASDÛSEGE WIHDE	KOOPER BOCHT	6