# General instruction for installation, use and maintenance

# GAS RANGES



Models: GRE-400-20 GRE-400-02 GRE-800-31 GRE-800-22 GRE-800-13 GRE-1200-42 GRE-1200-33 GRE-1200-24

GRE-400-20 T GRE-400-02 T GRE-800-31 T GRE-800-22 T GRE-800-13 T GRE-1200-42 T GRE-1200-33 T GRE-1200-24 T



### **Dear customer**

We would like to thank You for the confidence you have shown in our product on purchasing a professional appliance. We are totally convinced that in time you will be completely satisfied with you purchase.

Take a few minutes of your time get to know the appliance with this instructions manual and "down to work": the easy to understand graphical information replaced pages full of writing.

Nevertheless, we recommend you thoroughly read this manual complied by ASBER's kitchen supervisors, in order to benefit to the maximum from the multiple possibilities and advantages this appliance offers you.

Keep this manual near to the appliance and at all times in an accessible place.

#### ASBER

# **INDEX**

INSTALATION	3
General and connection dimensions	3
Technical specifications	8
Positioning and leveling	11
Gas connection	11
Conversion to different gases	11
USE	12
Turning the burners on	12
MAINTENANCE	12
ENVIRONMENTAL PROTECTION RECOMMENDATION	13

# **INSTALATION**

# General and connection dimensions

400



GRE-400-11

GRE-400-11 T



#### GRE-800-13





GRE-800-13 T



#### GRE-1200-24



GRE-1200-24 T



W – pointer VM – table tap valve G – gas inlet ½"



Drawing 1







Drawing 4



Drawing 5

# **Technical specifications**

Table 1A							
Model			GRE-400-20	GRE-400-11	GRE-400-02		
External dimension		Width	400	400	400		
	[mm]	Depth	700	700	700		
		Height	850	850	850		
		Height T model	280	280	280		
NET WEIGHT [kg]			30				
NET WEIGHT T models [kg]			25				
Number of burners		4,5 kW	2	1	0		
		7,5 kW	0	1	2		
Power output kW/h		G-20/ G-30/ G-31		12,5	15,4		
		cW/h G-25		12,1	15,2		
Nominal consumptions	[m <sup>3</sup> /h]	G20	1,016	1,323	1,630		
		G25	1,108	1,490	1,871		
	[kg/h]	G30	0,799	1,040	1,282		
		G31	0,787	1,025	1,263		

Table 1B GRE-800-31 Model GRE-800-22 GRE-800-13 Width 800 800 800 Depth 700 700 700 External [mm] dimension Height 850 850 850 280 280 280 Height T model 50 NET WEIGHT [kg] 43 NET WEIGHT T model [kg] 3 2 1 4,5 kW Numbers of burners 1 2 3 7,5 kW G-20/ G-30/ G-31 22,1 25 27,9 Power Output kW/h G-25 21,1 24,2 27,3 2,952 2,339 G20 2,645 [m<sup>3</sup>/h] G25 2,598 2,979 3,361 Nominal consumptions G30 1,840 2,081 2,322 [kg/h] G31 1,812 2,050 2,287

Model			GRE-1200-42	GRE-1200-33	GRE-1200-24			
External dimension	[mm]	Width	1200	1200	1200			
		Depth	700	700	700			
		Height	850	850	850			
		Height T model	280	280	280			
NE	NET WEIGHT [kg]			70				
NET W	NET WEIGHT T model [kg]			61				
Numbers		4,5 kW	4	3	2			
of burner	rs	7,5 kW	2	3	4			
Power Output		G-20/ G-30/ G-31	34,6	37,5	40,4			
kW/h		G-25	33,2	36,3	39,4			
Nominal consumptions	[m <sup>3</sup> /h]	G20	3,661	3,968	4,275			
		G25	4,087	4,469	4,851			
	[kg/h]	G30	2,880	3,121	3,363			
		G31	2,837	3,074	3,312			

# Air consumption

Table 2				
Model.	Air consumption necessary for combustion Nm <sup>3</sup> /h			
GRE-400-20	10			
GRE-400-11	12			
GRE-400-02	15			
GRE-800-31	21			
GRE-800-22	24			
GRE-800-13	27			
GRE-1200-42	33			
GRE-1200-33	36			
GRE-1200-24	39			

# **Injector diameter and adjustment**

Family / Gas		Burner 4,5kW		Burner 7,5kW			Pilot		
		ø Injector (mm)	H (mm)	Bypass (mm)	ø Injector (mm)	H (mm)	Bypass (mm)	ø Injector (mm)	
<b>a</b> a	G	-20	1,50	Open	Reg 1/5 turn	2,25	8	Reg 1/3 turn	0,40
Ζ	G-25		1,50	Open	Reg 1/5 turn	2,25	8	Reg 1/3 turn	0,40
	G 30	28mbar	1,05	Open	0,5	1,35	Open	0,75	0,20
2 <sup>a</sup>	0-30	50mbar	0,90	Open	0,5	1,17	Open	0,75	0,20
G-	G-31	37mbar	1,05	Open	0,5	1,35	Open	0,75	0,20
		50mbar	0,90	Open	0,5	1,17	Open	0,75	0,20

# **Operating categories, gases and pressures**

Table 4						
Country of destination	Categories	Pressure (mbar)				
AT	II2H3B/P	20 ;50				
BE-FR	II2E+3+	20/25 ; 28-30/37				
DE-LU	II2E3B/P	20;50				
FI-NO-LT-LV-EE-BG-RO- HR-TR-DK-SE	II2H3B/P	20; 30				
GB -PT-IE-CH-GR-SK-SI- CZ-ES-IT	II2H3+	20;28-30/37				
MT-CY-IS	I3B/P	30				
HU	II2H3B/P	25;30				
NL	II2L3B/P	25;30				
PL	II2E3B/P	20 ;28-30				

### **Positioning and leveling**

- \* The positioning and gas installation should always be carried out by an **AUTHORISED TECHNICIAN**, observing the standards of each country.
- \* It is advisable to install an extraction hood for the optimum operation of the appliance.
- \* Place the appliance in a well ventilated place.
- \* Level and adjust the height of the appliance Drawing 1.

### **Gas connection**

The appliance's gas connection must always be carried out by an Authorized Technician, observing the regulations in each country.

The general installation must have a stop-cock and a pressure regulator and it also advisable to install a shut-off cock on each individual appliance.

The gas inlet is defined in the General and connection dimensions section with the letter "G".

### **Conversion to different gases**

If the appliance is prepared for a different type of gas to the one available in the installation, you should proceed as follows:

- cut off the gas to the appliance if connected. (All conversions of the appliance's gas circuit must always be carried out by a QUALIFIED TECHNICIAN).

#### Burner conversion

- dismantle the "I" injectors Drawing 2, and replace them with suitable ones depending on the gas to be used Table 3

- position the air regulator "R" Drawing 2 to the "H" measurement Table 3 depending on the gas to be used.

#### **Pilot conversion**

- loosen screw "A" of the Drawing 3 (detail A), the injector "B" is underneath screw "A", which must be loosened and replaced with suitable ones depending on the gas to be used Table 3 supplied with the nozzles; turn the air regulator "C" until the flame steadies.

#### Taps minimum flow adjustment

- for NATURAL GAS and TOWN GAS, turn adjustment screw "F" one way or the other until the flame is established in the minimum position. For L.P.G. it will be fully tightened Drawing 4

**IMPORTANT**: before adjustment, the burner must have fully operating for at least 15 minutes.

### USE

### Using the appliance

#### Turning the burners on.

- a) Open the main general gas-tap installed on the outside of the appliance.
- b) Lightly press the control corresponding to the burner you want to ignite until it becomes unlocked and turn it anticlockwise to the PILOT position (Drawing 5), press this position again and light the pilot with a flame until it is stable.
- c) Then onwards, to ignite the burner, turn the control anticlockwise to the MAXIMUM position (Drawing 5). MINIMUM position (Drawing 5). 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.

#### Switching the burners off.

- a) If it is in any of the MAXIMUM, MINIMUM or intermediate positions, the control must be pressed and turned clockwise to the PILOT position (Drawing 5) and then stop pressing it. In this position, the burner will switch off, and the pilot will remain on.
- b) To turn the pilot off, press the control and turn it to the OFF position (Drawing 5).

### **MAINTENANCE**

#### FUNCTIONAL COMPONENTS.

- 1. Table tap-valve "VM"
- 2. Table pilot "PM"
- 3. Table thermocouple "TM"

#### **IMPORTANT NOTE:**

- \* It is vital that the flue pipe does not become blocked, not even partially, for the proper functioning of the burners.
- \* The replacement of any functional component that can affect the safety of the appliance must be carried out by an AUTHORISED TECHNICIAN.
- \* As a general rule, whenever an operating component is replaced, you must check that the mains tap is shut and that is no fire in the vicinity of the appliance.

## **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.

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.