

**INSTRUCTION MANUAL
FOR INSTALLATION,
MAINTENANCE
AND USE**

GAS TILTING BRATT PANS

“Serie 900”
“BM.G080-200”

Cat. II_{2H3+}

CE - 0085 – BM0273

f ®	MANUALE D'ISTRUZIONE	Codice BM.G080-200
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1.1. GENERAL REMINDERS

- Read the warnings contained in this manual carefully as they provide important information concerning safety during the installation, use and maintenance of the appliance.
- Keep these instructions carefully!
- Only personnel trained for its specific use should use the equipment.
- Keep the appliance under control during use.
- The appliance should be used only for the purpose for which it has been specifically designed; other uses are improper and hence dangerous.
- During operation surfaces can become hot and require special operation.
- Unplug the appliance in case of failures or improper operation.
- Apply exclusively to a service centre for repairs or maintenance.
- All important information about the appliance required for technical service is contained in the technical data plate (see figure "*Size of appliance and position of connections*").
- In the event of technical assistance being required, the trouble must be described in as much detail as possible, so that a service technician will be able to understand the nature of the problem.
- Gloves should be worn to protect the hands during installation and maintenance operations.

Warning! : Follow the fire prevention regulations very carefully.

WARNING! : NOT USED ABSOLUTLY AS FRYING MODE.

1.2. TECHNICAL DATA

Table 1

Model	Outer dimensions cm	Qn kW	Gas connection	Gas part	
				G20 $H_i = 9,45$ kWh/m ³ m ³ /h	G30 $H_i = 12,68$ kWh/kg kg/h
BM8G080	80X90X90	22	R ½"	2,3	1,73
BM9G090	90X90X90	22	R ½"	2,3	1,73
BM1G120	120X90X90	30	R ¾"	3,2	2,3
BM1G150	120X90X95	30	R ¾"	3,2	2,3
BM1G160I	160X90X90	42	R ¾"	4,5	3,3
BM1G200I	160X90X95	42	R ¾"	4,5	3,3

Table 2 – Electrical data – (version not motorized)

Specifications		Model
Description	Unit of measurement	BM1G160I / BM1G200I
Power	kW	0,4
Voltage/Input		AC 230 V / 50 Hz
Power cable	mm ²	3 x 1,5

Table – Electrical data – (version motorized)

Specifications		Model
Description	Unit of measurement	BAS00...
Power	kW	0,09
Voltage/Input		AC 230 V / 50 Hz
Power cable	mm ²	3 x 1,5

Table 3

Characteristics of cooking pan					
Model	Dimensions cm	Superficie dm ²	Pan capacity (Max. Level) liters	Anle of rotation of the pan	Drain minimum width cm
BM8G080	72X56X22,5	41	80	80°	12,5
BM9G090	80X56X22,5	46	90	80°	12,5
BM1G120	110X56X22,5	58	120	80°	18,5
BM1G150	110X56X27,5	58	150	80°	18,5
BM1G160I	150X56X22,5	82	160	80°	28,5
BM1G200I	150X56X27,5	82	200	80°	28,5

Table 4 – Technical data (nozzle table)**Cat.: II_{2H3}+****TYPE OF CONSTRUCTION "A"**

Model		BM8G080	BM9G090	BM1G120 BM1G150	BM1G160I BM1G200I
Rated power (kW)		22		30	42
Minimum power (kW)		"ON/OFF"		"ON/OFF"	"ON/OFF"
Gas consumption					
G20 (Hi = 9,45 kWh/m ³) in m ³ /h		2,3		3,2	4,5
G30 (Hi = 12,68 kWh/kg) in kg/h		1,73		2,3	3,3
Injectors Ø In 1/100 mm	Pilot	40		51	51
	G20 20mbar: Rated power	4 X 190		6X175	8X185
	Minimum power	"ON/OFF"		"ON/OFF"	"ON/OFF"
	Pilot	25		30	30
	G30 28-30/37 mbar:				
	Rated power	4 X 115		6X120	8X115
	Mini. power	"ON/OFF"		"ON/OFF"	"ON/OFF"
Primary air distance "H"					
G20		20		20	20
G30		30		30	30

Table 7 – Gas inlet pressure

Table 7a Nominal main pressure for the different types of gas	Gas family 2 – Natural	20 mbar
	Gas family 3 –LPG	28-30/37 mbar
Table 7b Operation permissible if pressure is in the range:	Gas family 2 – Natural	from 17 to 25 mbar
	Gas family 3 –LPG	from 20/25 to 35/45 mbar
Table 7c Operation non permissible if pressure is lower than:	Gas family 2 – Natural	17 mbar
	Gas family 3 –LPG	20/25 mbar
Table 7d Operation non permissible if pressure is higher than:	Gas family 2 – Natural	25 mbar
	Gas family 3 –LPG	35/45mbar

1.3. CONSTRUCTION

- Robust stainless steel structure on 4 feet with adjustable height.
- Exterior and top finish entirely made of stainless steel 18/10.
- Stainless steel vat with bottom in stainless steel 304 in model **BM8G080/BM9G090/BM1G120/BM1G150**.
- Stainless steel vat lid, INOX (AISI 304) in model **BM8G080I/BM9G090I/BM1G120I/BM1G150I/BM1G160I/BM1G200I**.
- Hand tilting of the vat.
- Heating of the vat by four burners in stainless steel, resistant to mechanical stress and thermal shocks.
- Gas is supplied through a multiple thermostatic valve.
- The main burner is lit by means of the pilot with fixed injector.
- Adjustment of the temperature is possible between 100°C and 290°C by thermostat (mod. BM8G080/BM9G090).
- Adjustment of the temperature is possible between 100°C and 290°C by thermostat (mod. BM1G120/BM1G150/BM1G160I/BM1G200I).
- Stainless steel sheet flue.
- The cooking vat is provided with the following components:
 - Gas safety cock
 - Piezoelectric ignition device
 - Main burner
 - Pilot, plug, thermocouple
 - Control knob
- Power lift tilting on optional extra in the models BM8G080 / BM9G090 / BM1G120 / BM1G150 / BM1G160I / BM1G200I.
- Electric Ignition in serie in the models BM1G160I / BM1G200I.

1.4. LAWS, TECHNICAL PRESCRIPTIONS AND DIRECTIVES

- When installing the appliance it is necessary to follow and comply with the following regulations:
- current regulations on the matter;
- any hygienic-sanitary regulations concerning cooking environments;
- municipal and/or territorial building regulations and fire prevention prescriptions;
- current accident prevention guidelines;
- standards for the use of combustible gas;
- standards for gas-fired systems utilizing on-tap or liquid petroleum gas;
- standards relating to gas-fired cooking appliances and similar equipment used large-scale catering. Safety requirements;
- standards relating to gas systems for appliances used in professional kitchens and communal facilities;
- the regulations of the gas supply company or agency;
- electricity board regulations concerning safety;
- the regulations of the electrical power supply company or agency;
- any other local prescriptions.

1.5. SPECIAL REQUIREMENTS FOR THE INSTALLATION SITE

- The appliance belongs to the installation class A₁ (no direct connection of a chimney or flue exhaust system is required), so it is very important for the environment in which it is installed to be well-aired and provided with all the safety openings prescribed for its power.
- In addition, it is good policy to locate the appliance under an extractor hood so that cooking vapours can be removed rapidly and continuously.
- The gas supply system must be equipped with a rapid on off tap approved for the purpose.
- This appliance requires two water connections: one for hot and one for cold water. Each line must be fitted with an on-off valve.

Warning! : The shutoff valves must both be located near to the appliance, within easy reach for the user.

2.1. POSTIONING

- Remove all the packaging and check that the appliance is in perfect conditions. In case of visible damage, do not connect the appliance and notify the sales point immediately.
- Remove the PVC protection from the panels.
- Dispose of packaging according to regulations. Generally material is divided according to composition and should be delivered to the waste disposal service.
- Maintain a distance of 3 cm between the back (chimney) of the appliance and the wall. There are no particular prescriptions regarding side distances from other appliances or walls, however it is advisable to leave enough space in case of maintenance and/or repairs. It is advisable to fit a suitable heat insulation if the appliance is in direct contact with inflammable walls.
- The appliance must stand level. Small differences in level can be eliminated by screwing or unscrewing the adjustable feet: A significantly uneven or sloping stance can affect the operation of the appliance adversely.

2.2. INSTALLATION

Warning! : Only qualified technicians must perform the installation, maintenance and test of the appliance.

Warning! : Before connecting any parts of the appliance to supplies, make sure that the latter is equivalent the requirements stated in the technical data plate, if the appliance has been designed for these supplies.

2.2.1. ELECTRICAL CONNECTIONS AND EQUIPOTENTIAL BONDING (MOD. BM1G160I / BM1G200I AND FOR ALL THE VERSIONS MOTORIZED BAS00...)

Warning! : The appliance is supplied to operate according to the power supply indicated on the data plate.

- As mentioned, the appliance must be connected to the power supply by way of a multiple pole main isolating switch and protection device that must be proportioned to the power of the appliance (1 mA per kW of rated power).
- The earthing system must be efficient.
- As this appliance is a type X equipment (delivery without power cable and plug), the cable and other hardware needed to make the connection to the electrical power supply must be provided by the installer.
- The power cable shall be of the kind described in the paragraph "*Technical data*" and shall be resistant to oil.

Proceed as follows to reach the power supply terminal board:

- Disconnect the appliance using the switch placed before the appliance.
- Remove the front panel, unloosing the two fixing screws.

Remove the lid of the housing protecting the electrical components.

- The cable must be fed in from beneath the clamp. The individual wires are then fastened to the corresponding terminals of the terminal board. The earth wire must be longer than the other wires, so that in case of the cable being tugged or the clamp broken, the live wires will disconnect first. Lock the cord fastener.
- The appliance must incorporate an equipotential system.
- Connect the terminal on the lower right-hand side marked with the international symbol a connector with a nominal cross section $<10 \text{ mm}^2$. All the appliances installed and the earth system of the building shall be connected like this.



It's strictly forbidden using the pending electric cable connected with terminal board, overhanging from the frame, to connect definitely the machine.



ATTENTION!

Cut the tension before to make the connection and/or maintenance .

2.2.2. CONNECTION TO WATERWORKS

- Water inlet pressure must be between 50 and 300 kPA, otherwise a pressure regulator must be installed before the appliance.
- A water tap is connected to the appliance.
- The water connection must be in conformity with the Water Act 1086 - Model bylaws.

2.2.3. GAS CONNECTION PROCEDURES

- The choice of the gas piping depends on the diameter required for the type of gas, appliance and installation and should be performed in conformity with current regulations.
- The gas feed plant can either be fixed or be disconnected; if flexible pipes are employed they must be made from stainless material and not be affected by corrosion.
- If sealing materials are used for connections, they must be certified and approved for the purpose.
- The gas fitting is located on the lower right side of the appliance
- Once the appliance has been connected, carry out a leakage test on all the fittings connecting the appliance to the plant. It is advisable to use a leakage spray, otherwise treat the parts with a foam that does not produce corrosion; no bubbles should develop. Carry out the leakage test also on the rapid cut-off valve.

Warning! : Flames are strictly prohibited for leakage tests!

2.3. CHECKING THE OPERATION OF THE GAS SYSTEM

- Check that the appliance has been prepared (category and type of gas) equivalent to the family of gas available on site. If not, it is necessary to convert the appliance to whatever is available. See the paragraph "Conversion to other types of gas".
- The appliance must be used with the correct injectors for its thermal power rating (See table 4 in the "Technical data").
- The operation of the appliance with its heating capacity depends on the inlet pressure and the calorific power of the gas.
- The pressure range (inlet pressure) within which the appliance is allowed to operated is stated of the paragraph "Technical Data". **The appliance shall not be operated out of the given pressure range.** If pressure should differ from the figures stated in table 6b, advise the gas board or the company which has installed the system.

Power rating with G30	Power rating with G20
The power rating is achieved by using the injectors indicated in the table without any preliminary regulation.	The power rating is achieved by using the injectors indicated in the table without any preliminary regulation.
The possibility of operation depends on the supply pressure available:	The possibility of operation depends on the supply pressure available:
admitted if inlet pressure is within the range 20-35 and 25-45 mbar.	admitted if supply pressure is within the range 17 and 25 mbar
non admitted if the pressure is lower than 20-25 mbar or higher than 35-45 mbar. Inform the installer and do not start operation before the cause has been found and eliminated.	non admitted if the pressure is lower than 17 mbar or higher than 25 mbar. Inform the installer and do not start operation before the cause has been found and eliminated.

- The power rating for the maximum position is obtained in all the burners when the right injectors have been installed. Compare the injectors installed with those indicated in table 4.
- There is no the minimum power because the main burners work in ON/OFF.
- Request the heat value to the gas supply board and control the injectors according to the data indicated in table 4.

2.3.1. CONTROL OF THE GAS INLET PRESSURE

- The feed pressure is measured using a liquid pressure gauge (e.g. a U-shaped pressure gauge, minimum definition 0.1 mbar). The supply pressure can be measured directly at the inlet pressure intake on the gas feed pipe. The inlet pressure intake can be reached by opening the lower front panel once the two side screws have been removed. (See figure "*Measuring the inlet pressure*").
- Unloose or remove the pressure intake screw
- Connect the U shaped pressure gauge
- Start the appliance according to instructions
- Measure the inlet pressure
- Disconnect the U shaped pressure gauge
- Tighten the seal screw

Warning! The sealed adjuster screws on the gas solenoid valve must not be tampered with, otherwise any guarantee rights shall be forfeited immediately.

2.3.2. CONTROL OF PRIMARY AIR FLOW

- Primary air can be considered correctly adjusted if no flame lift is ensured when the burner is cold and the injector lights when the burner is hot.
- The distance recommended for primary air regulation is indicated in table 4.

2.3.3. CONTROL OF PILOT BURNER

- Start the pilot burner according to instructions. If the pilot is adjusted correctly, the ignition flame will contact the thermocouple evenly and the flame will have a perfect appearance. Otherwise it is necessary to check if the correct injectors have been installed (see table 4).

2.3.4. OPERATION CONTROL

- Start the appliance according to instructions for use.
- Control that the appliance does not leak.
- Control combustion safety in the regulation range by passing from maximum to minimum
- Control that the regulation of the pilot flame is correct (use of correct injectors).
- Control progressive ignition and correct regulation of main burner flames.

2.4. COMMISSIONING AND TESTING

- Once all the connections have been made, the appliance and the overall installation must be checked following the directions given in this manual.
- Check in particular:
 - That the protective film has been removed from the external surfaces;
 - that connections have been made in accordance with the requirements and directions indicated in this manual;
 - that all safety requirements in current standards, statutory regulations and directives have been met;
 - that the water and gas connections are leak-free;
 - that the electrical connection has been performed according to standards.
- Now the appliance can be ignited following the instructions for use and controlling the following points:
 - Progressive ignition of the burner;
 - even flames;
 - flame security: check these points at both minimum and maximum output.
- Check that the flue gas exhaust is not clogged and that they are expelled without any hindrance.
- The test report must be completed in full and submitted to the customer who should then sign in acceptance. With effect from this moment, the appliance is covered by the manufacturer's warranty.

2.5. CONVERSION TO OTHER TYPES OF GAS

- To adapt the appliance to another type of gas, for instance from G20 to G30, it is necessary to control if the main burner injectors and the by-passes of the gas tilting bratt pans have been installed properly; in addition, it is also necessary to replace the oven pilot burner injector (see table 5 "Technical Data").
- All the injectors needed for the different types of gas are contained in a bag supplied with the appliance.

2.5.1. REPLACEMENT OF INJECTORS FOR MAIN BURNERS

- To reach the injectors, remove the control panel after having removed the knob of the water inlet tap and the handwheel vat tilting.

2.5.2. REPLACEMENT OF INJECTORS FOR PILOT BURNER

- Unloose the screw (E), replace the injector (D) with an appropriate one (see table 3).
- With a size 12 key unscrew the injector and replace it with a suitable one (see table 3).
- Control the correct distance "H" for primary air (see paragraph "Control of primary air flow").

ATTENTION !: After each conversion the appliance must be controlled to make sure that there are no leakages and that it operates correctly.

2.6. MAINTENANCE OF THE APPLIANCE

Warning! : All maintenance operations shall only be performed by a technically qualified service centre!

- To ensure correct and safe operation, the appliance must be inspected and serviced at least once a year only. Maintenance includes also to control the components and tear of pipes, feeding pipes etc..
- It is advisable to replace worn components during maintenance operations to avoid the need for other maintenance calls and unexpected failures.
- It is also advisable to apply for a maintenance contract with the customer.

2.6.1. POSSIBLE FAILURES AND THEIR ELIMINATION

Warning! : Only technically qualified service centres can perform the operations described below!

Warning! : Before resetting the safety thermostat, it is always necessary to eliminate the problem causing its activation!

Problem and possible cause	Access to components and operation
THE MAIN BURNER DOES NOT LIGHT UP - The ignition plug is not fixed correctly or it is badly connected. - The piezoelectric igniter is damaged. - There is a loss of pressure in gas supply. - The injector is clogged or the gas cock is damaged. The pilot burner turns off when the control knob or the ignition button is released - The thermocouple is not heated sufficiently by the pilot burner. - The gas cock is faulty The pilot burner is on but the main burner does not light - Loss of pressure in the gas supply - The injector is clogged or the gas cock is damaged - The gas outlet holes are clogged The heating vat temperature cannot be adjusted - The bulb is faulty. - The thermostat is faulty.	Even a normal use of the appliance may cause operation inconveniences and failures. The most common problems are the following. Ignition plug and thermocouple Remove the lower front panel. Remove the igniter cable and loosen the screws of pilot burner support Replace the plug and install the new plug working in the opposite order. Remove the thermocouple by loosening the screws of pilot burner support Replace the thermocouple and install the new thermocouple working in the opposite order. Unscrew gas pipe and thermocouple connections, remove the bulb from its seat. Loosen both screws that fix the gas valve with a suitable spanner. Install a new valve in the opposite order.

3.1. WARNINGS AND HINTS FOR USER

- This manual contains all the instructions required for a proper and safe use of our appliances.

Keep the manual in a safe place for future consultation!

- This appliance is for catering use, hence they must be used only by trained kitchen staff.
- The appliance must always be kept under control during use.

Warning! : The manufacturer shall not be held responsible for injuries or damage due to the non-compliance with safety rules or an improper use of the appliance by the operator.

- Some improper operating conditions may even be caused by an improper use of the appliance, therefore it is important to train personnel properly.
- **All the installation and maintenance operations must be performed by fitters who are members of an official register.**
- Respect the periods required for maintenance. With this in mind, customers are recommended to sign a service agreement.
- In case of failures concerning the appliance, all outputs (gas and water) must be cut off instantly.
- In case of recurrent failures contact a service technician.

3.2. INSTRUCTIONS FOR USE

- Before cooking with the appliance for the first time wash the interior of the cooking vat thoroughly.

Warning! : Fill the cooking vat up to a maximum of 40 mm under the overflow border, according to the maximum level mark, including the food to be cooked.

3.2.1. SWITCH ON, START OF COOKING AND SWITCH OFF MOD. BM8G080/BM9G090

- The appliance is equipped with a selector to start all cooking operations (see figure "Controls").
- Here is a list of the procedures for a safe and correct use of the appliance.
- The appliance can be started only once it has been filled.

PILOT BURNER LIGHTING

- Starting from position ● press the thermostat knob and turn leftwards to position ★ ; keep the thermostat knob pressed and press the piezoelectric ignition button several times.
- Keep the thermostat knob pressed for a few more seconds.
- Release the thermostat knob and control if the pilot burner is lit.
- Repeat the operation if the flame turns off.

MAIN BURNER IGNITION AND TEMPERATURE REGULATION

- Once the pilot burner has been lit, turn the thermostat knob towards left to the desired temperature. The thermostat knob is numbered from 1 to 7; the temperatures corresponding to each position are the following:

Position	1	2	3	4	5	6	7
°C	100	125	150	180	210	250	290

- The regulation of the thermostat causes the automatic ignition and extinction of the main burner (ON/OFF regulation); only the pilot flame is lit. When the thermostat knob is turned towards right to position ★ , the main burner is constantly off and only the pilot flame is on.

TURNING THE PILOT BURNER OFF

- Press thermostat knob and turn to position ● to turn off the pilot burner and prevent the main burner from lighting.

3.2.2. SWITCH ON, START OF COOKING AND SWITCH OFF MOD. BM1G120

PILOT BURNER LIGHTING

- Open the door of the fender for gas-valve on the front panel.
- Starting from position ● press the gas-valve knob and turn right wards to position ★ ; keep the gas-valve knob pressed and press the piezoelectric ignition button several times . (mod. BM1G120/BM1G150)
- Starting from position ● press the gas-valve knob and turn right wards to position ★ ; keep the gas-valve knob and automatically the electric ignition starts (mod. BM1G160I / BM1G200I).
- Keep the gas-valve knob pressed for a few more seconds.
- Release the gas-valve knob and control if the pilot burner is lit.
- Repeat the operation if the flame turns off.

MAIN BURNER IGNITION AND TEMPERATURE REGULATION

- Once the pilot burner has been lit, turn the gas-valve knob towards right to the position "●".
- Turn the thermostat knob (on the gas-valve knob) from the position "●" to the desired temperature between 45° and 295°, and that causes the automatic ignition of main burners.
- The regulation of the thermostat causes the automatic ignition and extinction of the main burner (ON/OFF regulation); only the pilot flame is lit.

TURNING THE PILOT BURNER OFF

- Press thermostat knob and turn to position ● to turn off the pilot burner and prevent the main burner from lighting.

3.3. CLEANING AND CARE OF THE APPLIANCE

- The correct operation of the appliance is guaranteed only if these instructions are followed very carefully.
- Any repairs or maintenance operations must be performed only by qualified technicians. We recommend to have the appliance controlled at least once a year; for this purpose it is advisable to apply for a service contract.
- Keep the thermocouples constantly clean and treat them carefully.
- Control the burner gas outlet holes periodically. They must always be kept clean.
- Do not use aggressive substances or abrasive detergents when cleaning the stainless steel components.
- Avoid using metal pads of the steel parts as they may cause rust. For the same reason avoid contact with materials containing iron.
- Do not use sandpaper or abrasive paper for cleaning; in special cases use a powder pumice stone.
- In case of particularly resistant dirt, it is advisable to use abrasive sponges (e.g. Scotch-Brite).
- It is advisable to clean the appliance only once it has cooled down.

3.3.1. DAILY CLEANING

Warning! : When cleaning the appliance never use direct jets of water to prevent infiltration of the liquid and damage to components.

- Clean the cooking vat with water and a detergent, rinse thoroughly and dry well with a soft cloth.
- External surfaces should be washed down using a sponge, and hot water with a suitable proprietary cleaner addend.
- Rinse always thoroughly and dry with a soft cloth.

3.4. SPECIAL PROCEDURES IN CASE OF PROLONGED INACTIVITY

- If the appliance is to stand idle for any length of time (e.g. holidays or seasonal closing) it must be cleaned thoroughly, leaving not traces of food or dirt.
- Leave the lid open so that air can circulate inside the vat.
- For added care after cleaning, the external surfaces can be protected by applying a proprietary metal polish.
- Be absolutely certain to shut off all utilities (gas and water).
- Air the room appropriately.

3.5. SPECIAL PROCEDURES IN CASE OF FAILURES

- If the appliance should not work properly during use, turn it off immediately and close or cut off all supplies (gas and water).
- Apply to a service centre for help.

The manufacturer shall not be held responsible nor has any warranty commitments for damage caused by non-compliance with prescriptions or by installation not in conformity with instructions.

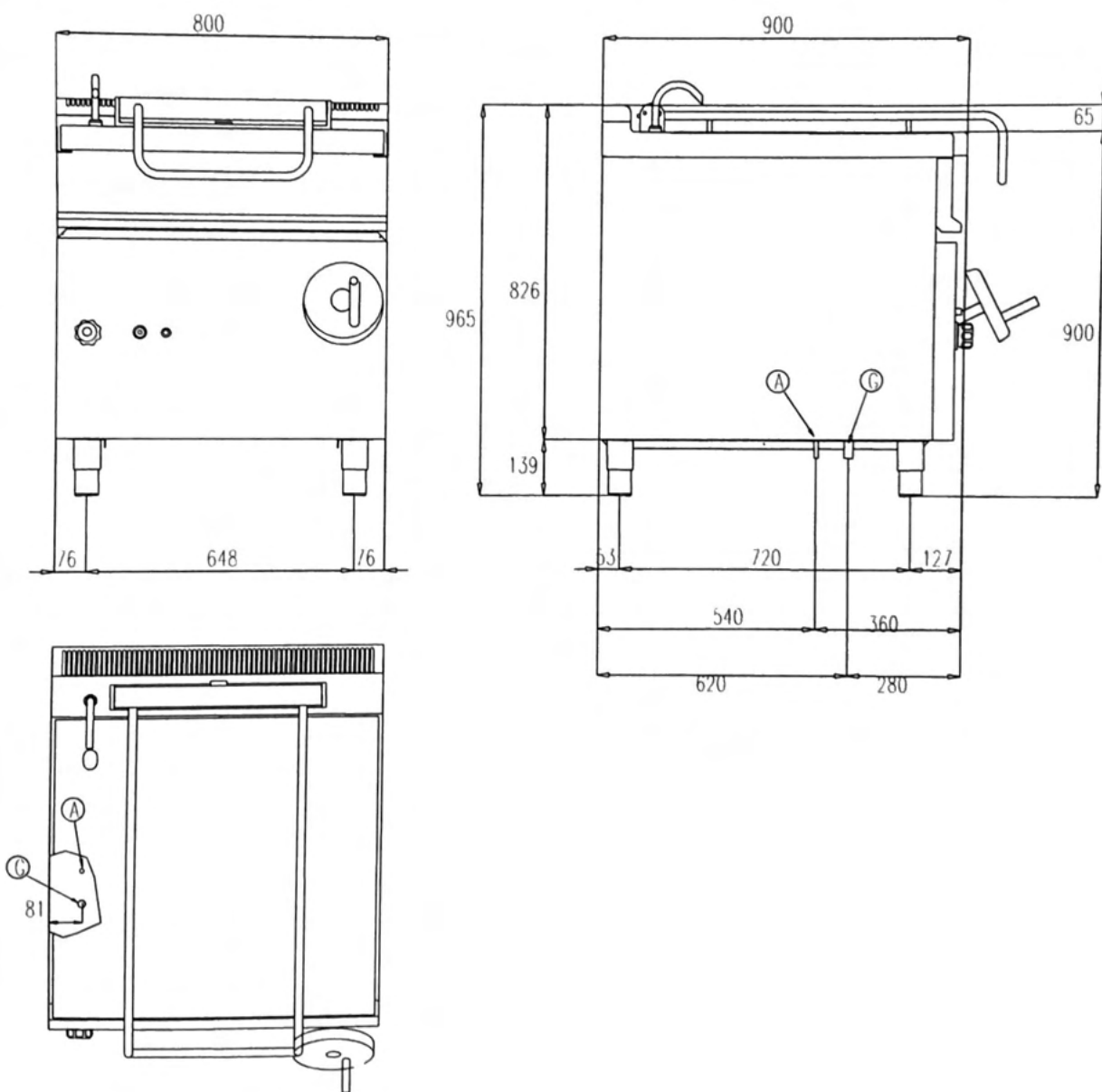
The same applies in case of improper use or different application by the operator.

4.1. SIZE OF APPLIANCE AND POSITION OF CONNECTIONS (MOD. BM8G080)

LEGEND:

A - water connection $\varnothing 12$ mm

G - Gas connection R $\frac{1}{2}$ " in conformity with ISO 7-1

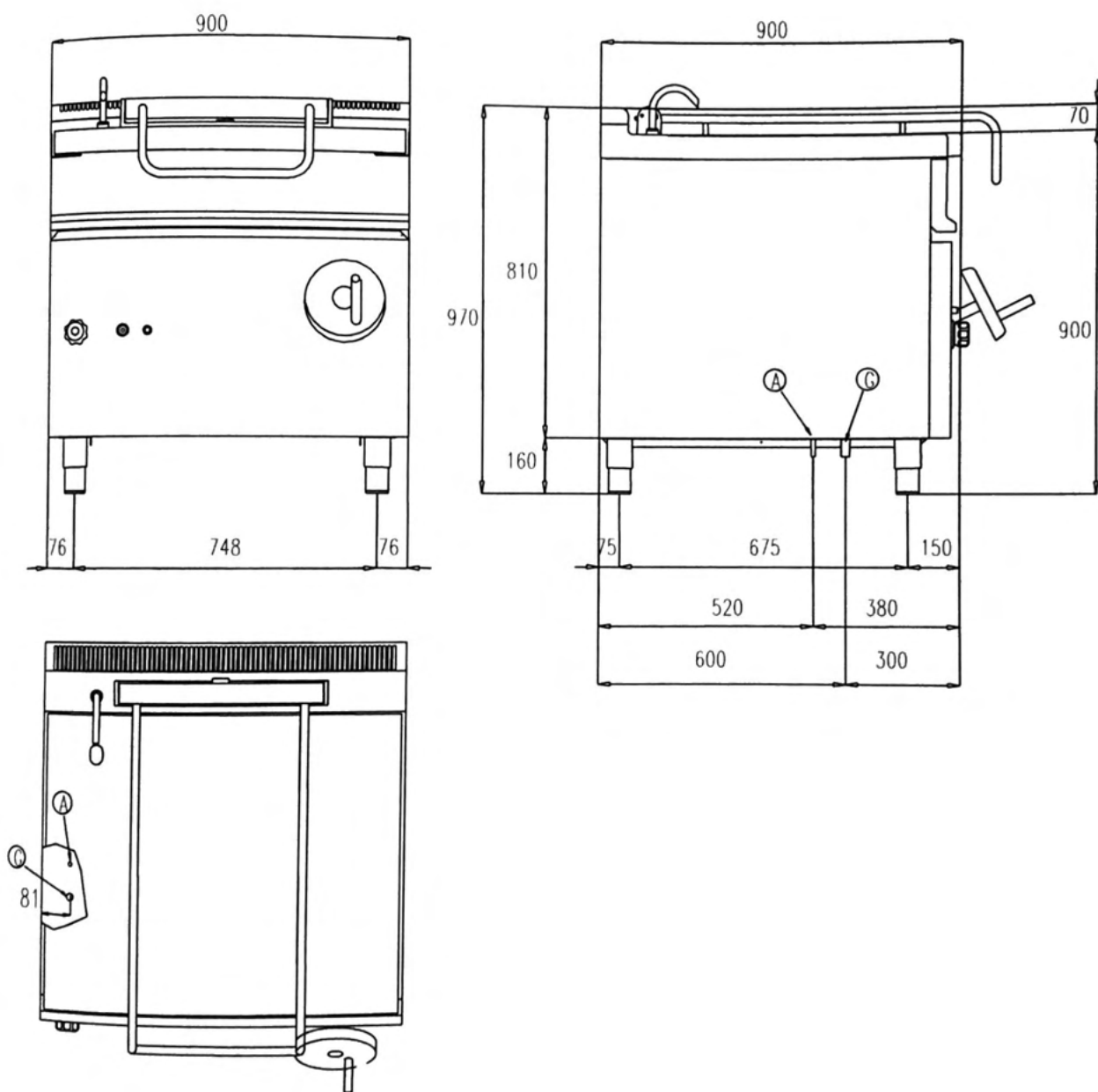


4.1.1. SIZE OF APPLIANCE AND POSITION OF CONNECTIONS (MOD. BM9G090)

LEGEND:

G - Gas connection R ½" in conformity with ISO 7-1

A - water connection ø 12 mm

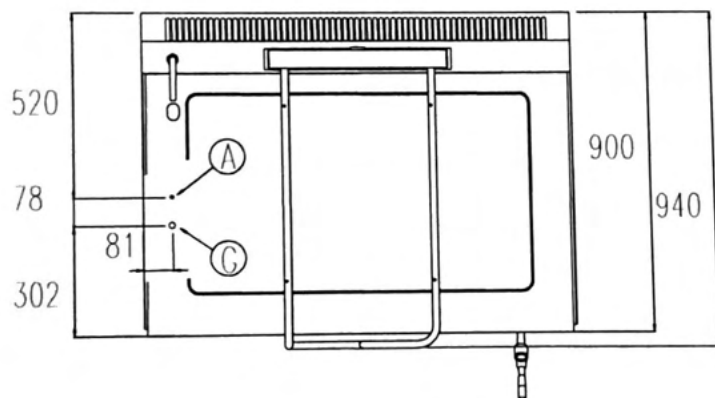
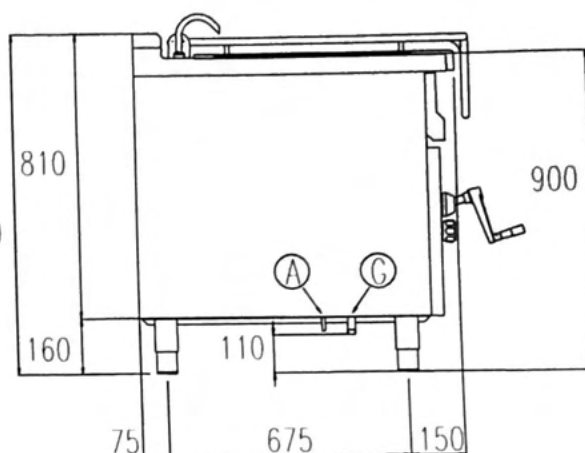
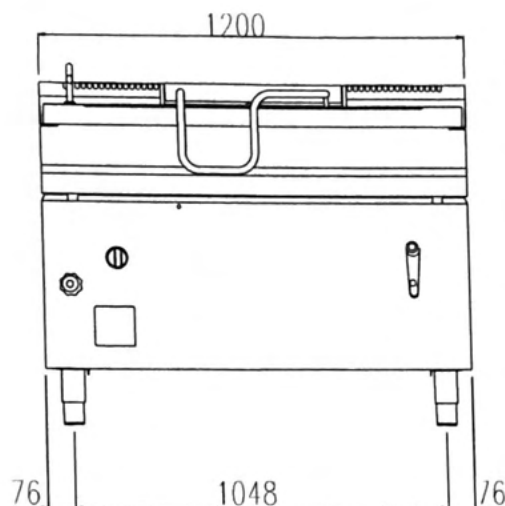


4.1.2. SIZE OF APPLIANCE AND POSITION OF CONNECTIONS (MOD. BM1G120)

LEGEND:

G - Gas connection R 3/4" in conformity with ISO 7-1

A - water connection ø12 mm

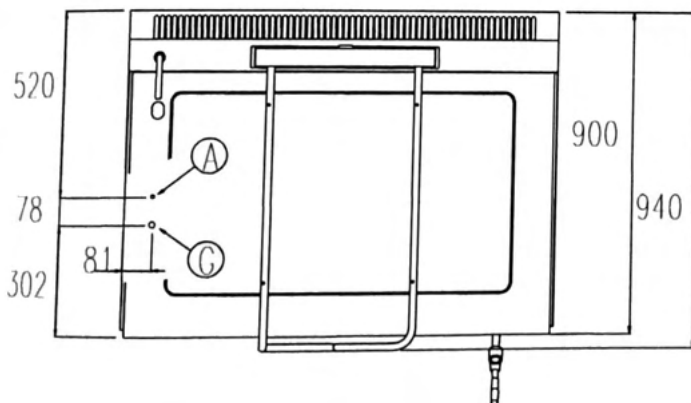
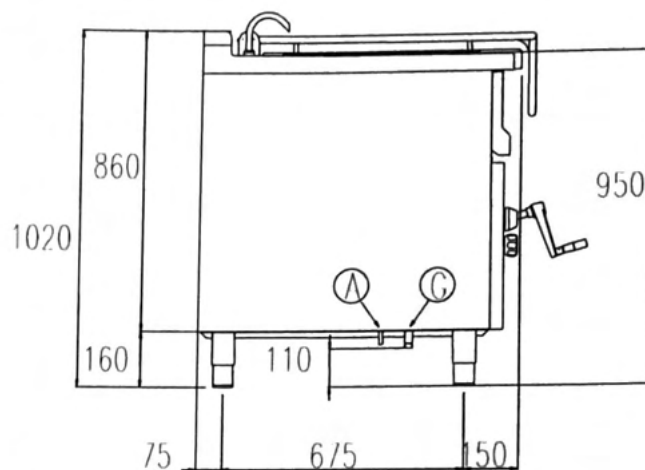
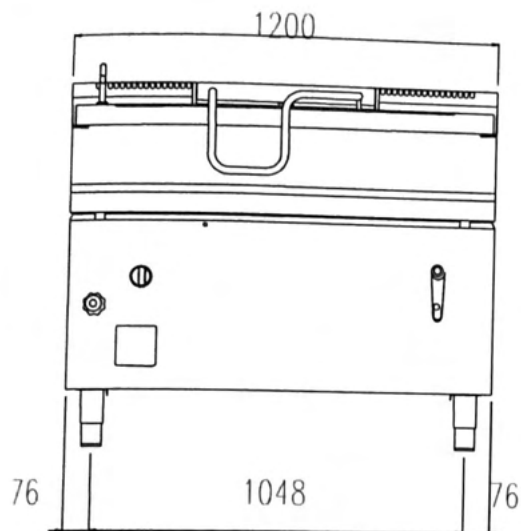


4.1.3. SIZE OF APPLIANCE AND POSITION OF CONNECTIONS (MOD. BM1G150)

LEGEND:

G - Gas connection R 3/4" in conformity with ISO 7-1

A - water connection ø12 mm



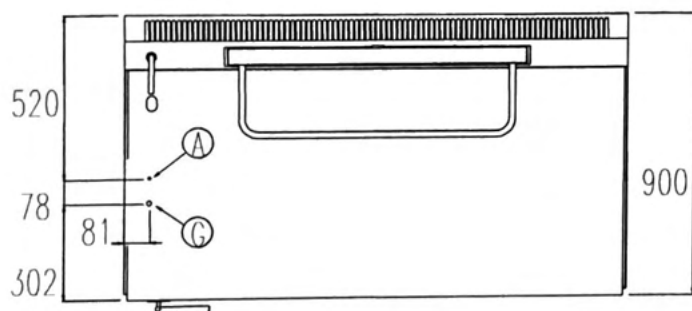
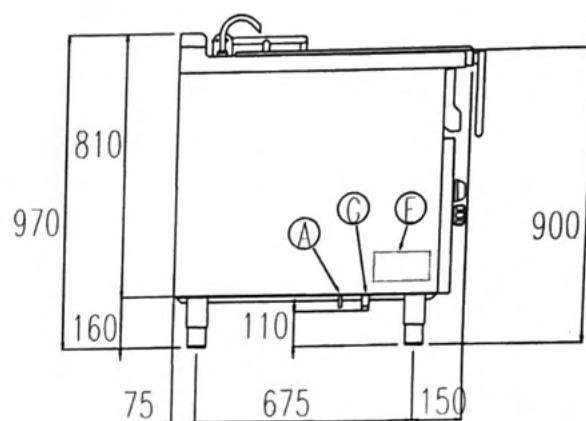
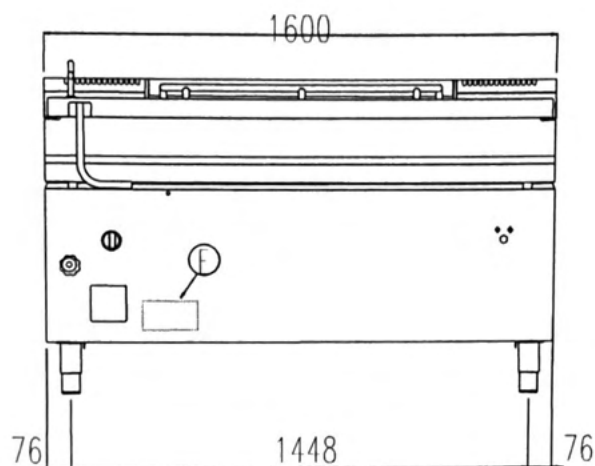
4.1.4. SIZE OF APPLIANCE AND POSITION OF CONNECTIONS (MOD. BM1G160I)

LEGEND:

G - Gas connection R 3/4" in conformity with ISO 7-1

A - water connection ø12 mm

E - Electrical connection

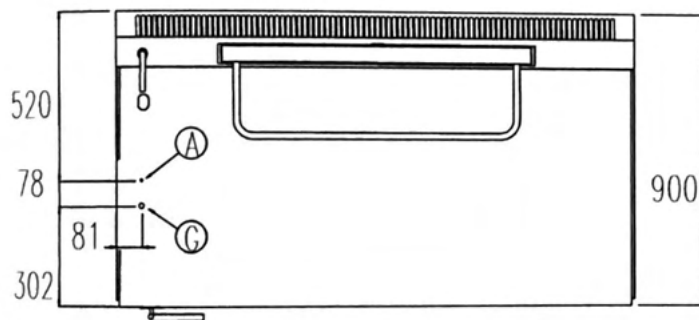
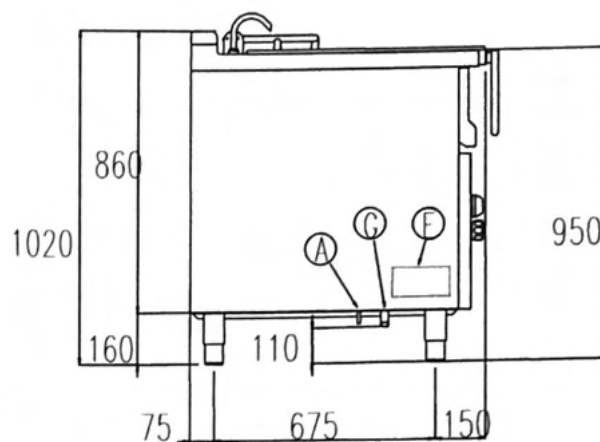
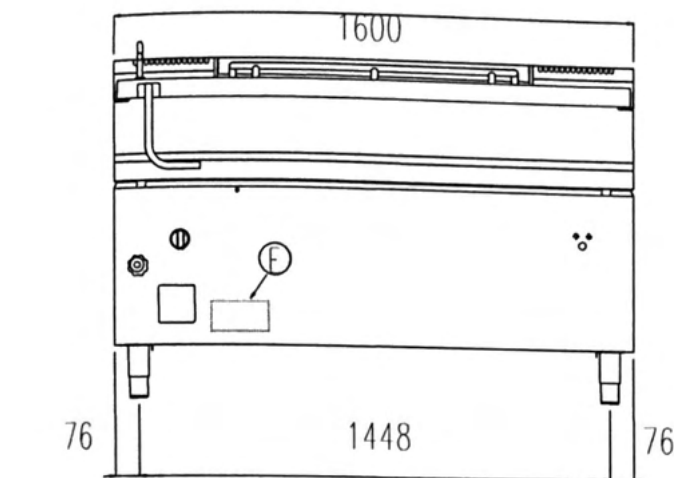


4.1.5. SIZE OF APPLIANCE AND POSITION OF CONNECTIONS (MOD. BM1G200I)

LEGEND:

G - Gas connection R 3/4" in conformity with ISO 7-1
E - Electrical connection

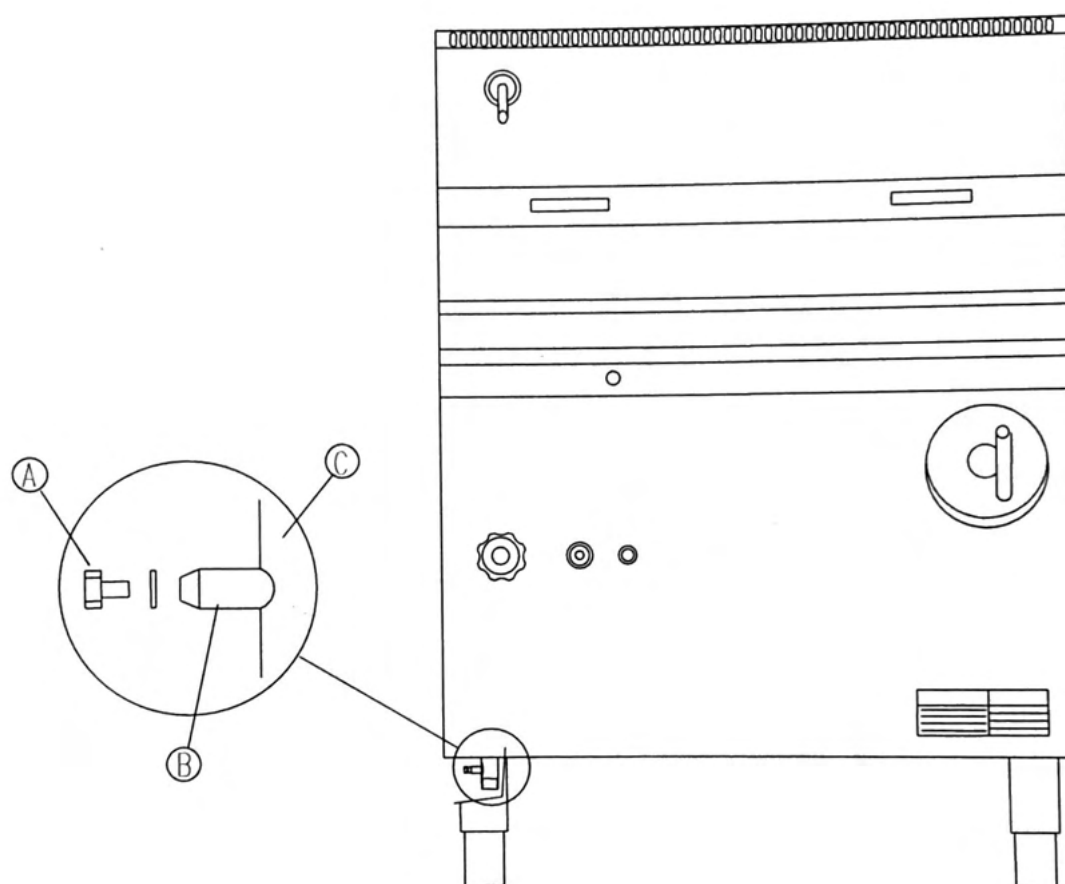
A - water connection ø12 mm



4.2. MEASURING THE INLET PRESSURE

LEGEND:

A	Screw	C	Gas tube
B	Pressure intake		

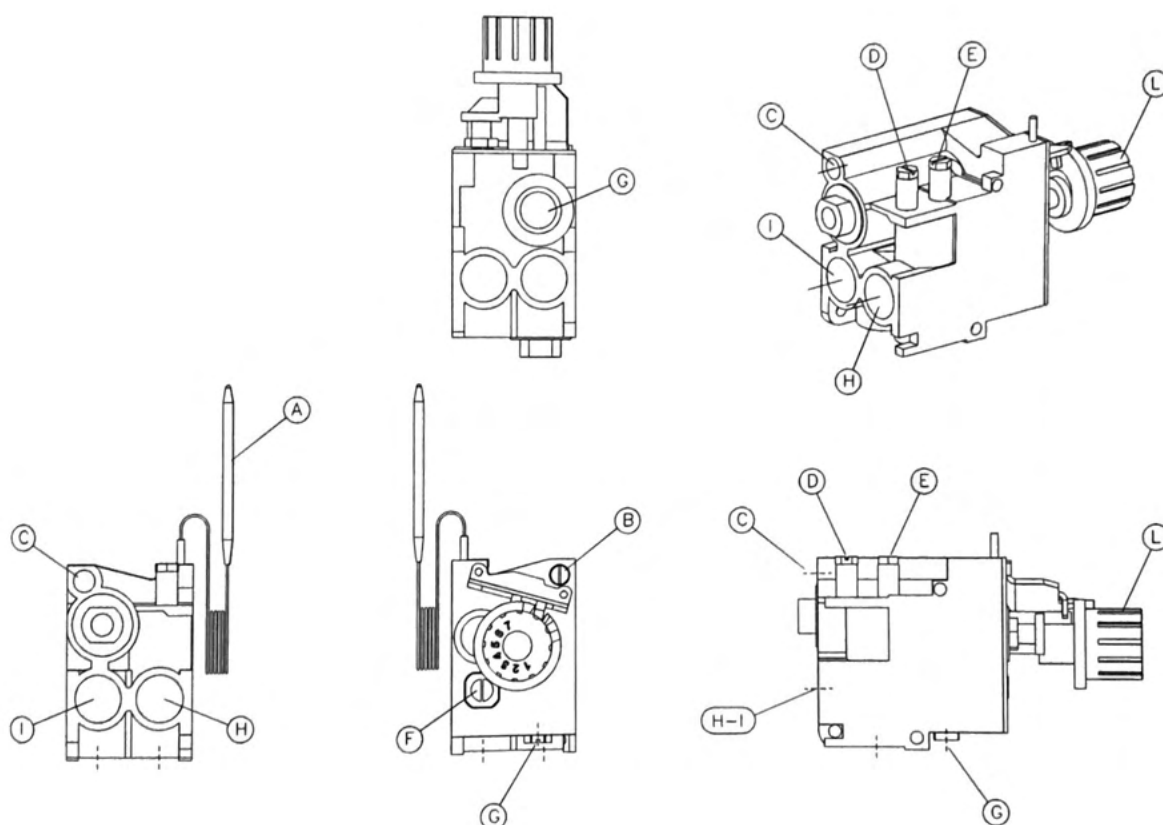


4.3. GAS COCK MOD. BM8G080/BM9G090

LEGEND:

A	Bulb	F	Minimum output adjustment screw
B	Pilot output adjustment screw	G	Closing Cap
C	Gas outlet for pilot	H	Gas outlet
D	Pressure plug at inlet	I	Gas inlet
E	Pressure plug at outlet	L	Control knob

IMPORTANT !: The adjustment screws visible on the cocks and/or valves must not be touched because they have been set and sealed in the factory.

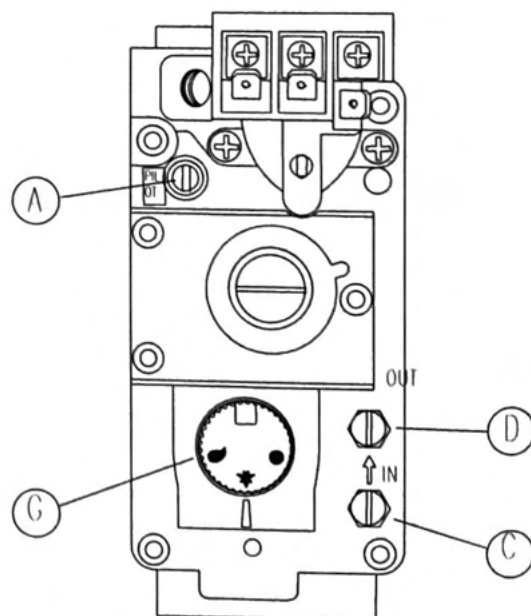
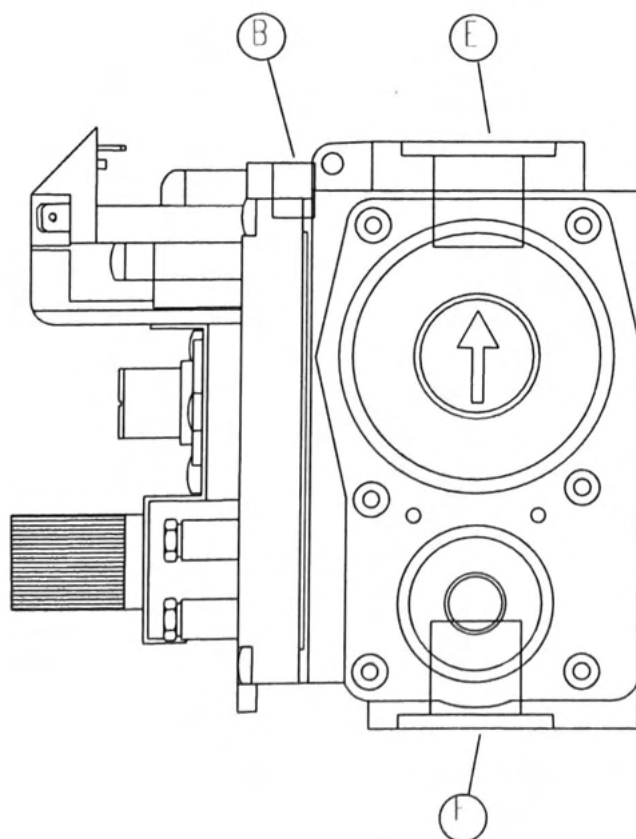


4.3.1. GAS COCK MOD. BM1G120/BM1G150/BM1G160I/BM1G200I

LEGEND:

A	Pilot output adjustment screw	F	Gas inlet
B	Gas outlet for pilot	G	Control knob
C	Pressure plug at inlet		
D	Pressure plug at outlet		
E	Gas outlet		

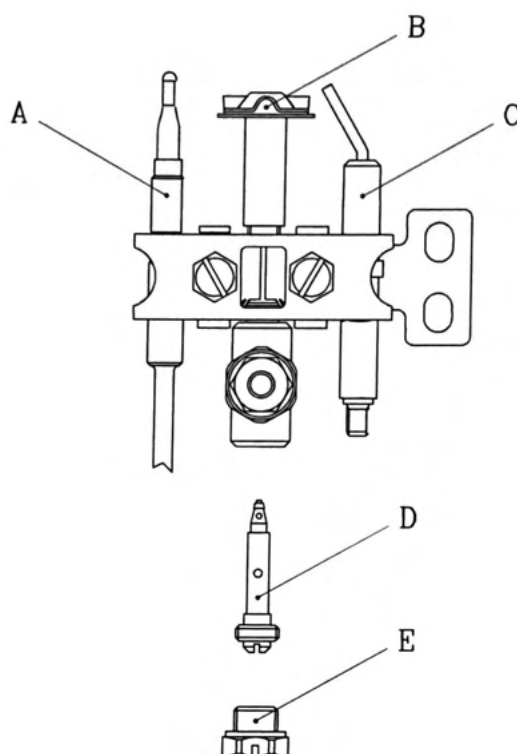
IMPORTANT !: The adjustment screws visible on the cocks and/or valves must not be touched because they have been set and sealed in the factory.



4.4. PILOT BURNER MOD. BM8G080/BM9G090

LEGEND:

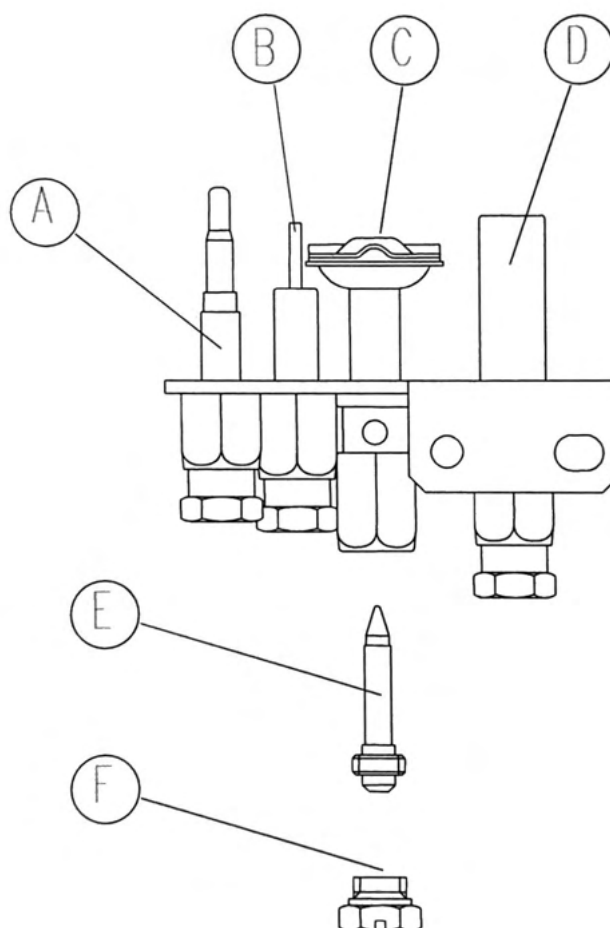
A	Thermocouple	D	Injector
B	Pilot burner	E	Tightness screw
C	Ignition plug		



4.4.1. PILOT BURNER MOD. BM1G120/BM1G150/BM1G160I/BM1G200I

LEGEND:

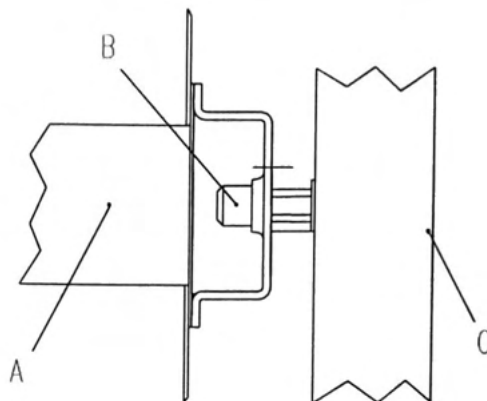
A	Thermocouple	D	Thermo-pile
B	Ignition plug	E	Injector
C	Pilot burner	F	Tightness screw



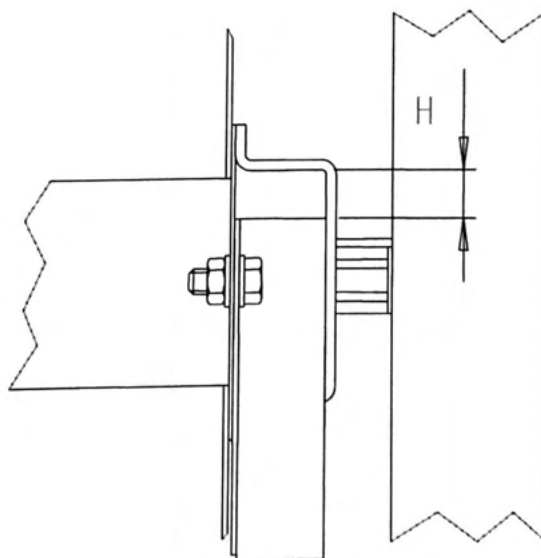
4.5. MAIN BURNER

LEGEND:

A	Burner	C	Injector pipe
B	Injector		

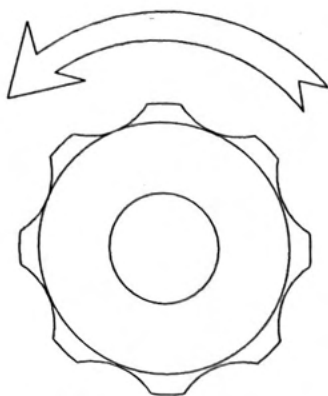


4.6. PRIMARY AIR REGULATION

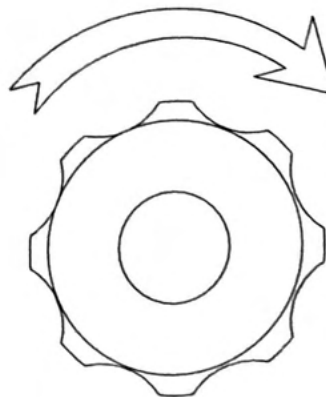


4.7. KNOB FOR WATER INLET

OPEN



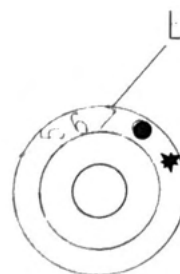
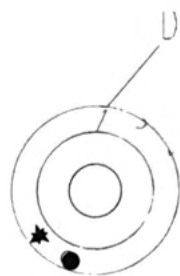
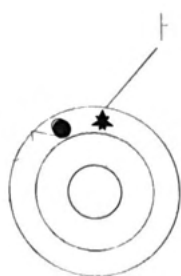
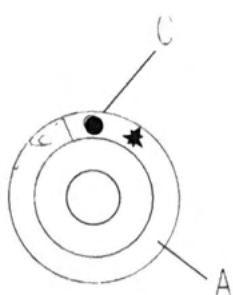
CLOSED



4.8. CONTROLS MOD. BM8G080/BM9G090

LEGEND:

A	Control knob	D	Minimum position
C	OFF position	E	Maximum position
		F	Pilot burner

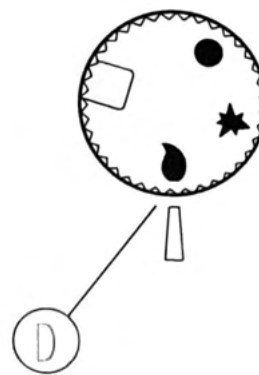
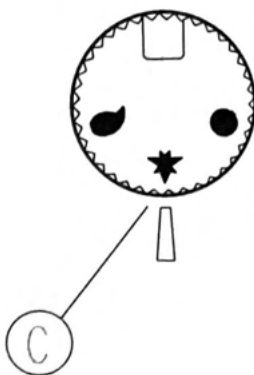
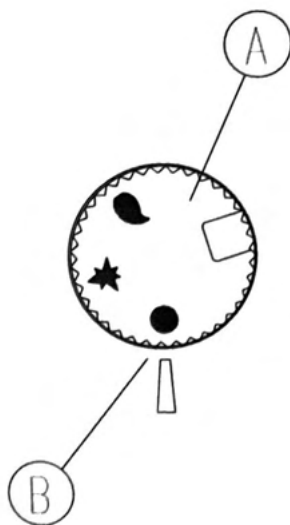


4.8.1. CONTROLS MOD. BM1G120/BM1G150/BM1G160I/BM1G200I

GAS COCK

Legend:

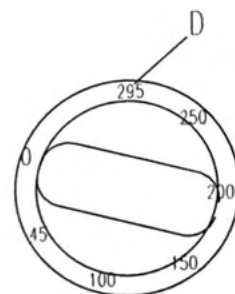
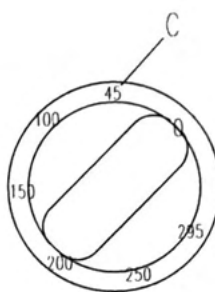
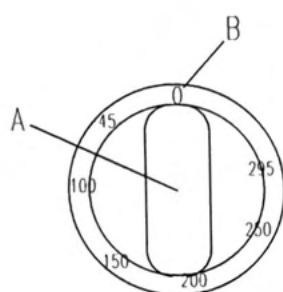
A	Control knob	C	Pilot burner
B	OFF position	D	Position Ignition plug



THERMOSTAT

LEGEND:

A Control knob	C Minimum position
B OFF position	D Maximum position

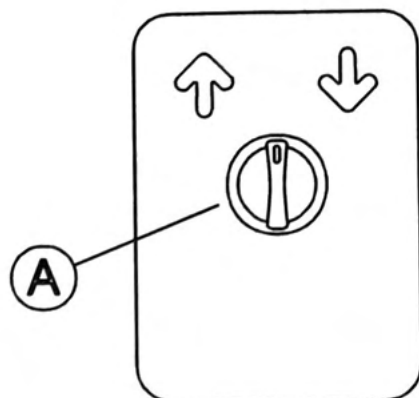


MOTOR TILTING PAN

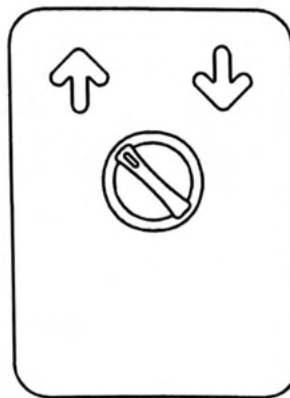
LEGEND:

A Control knob	C Position for vat tilting
B OFF position	D Position for vat return

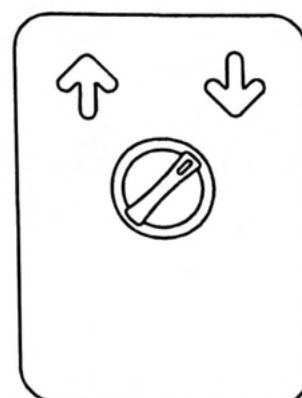
POSITION "B"



POSITION "C"



POSITION "

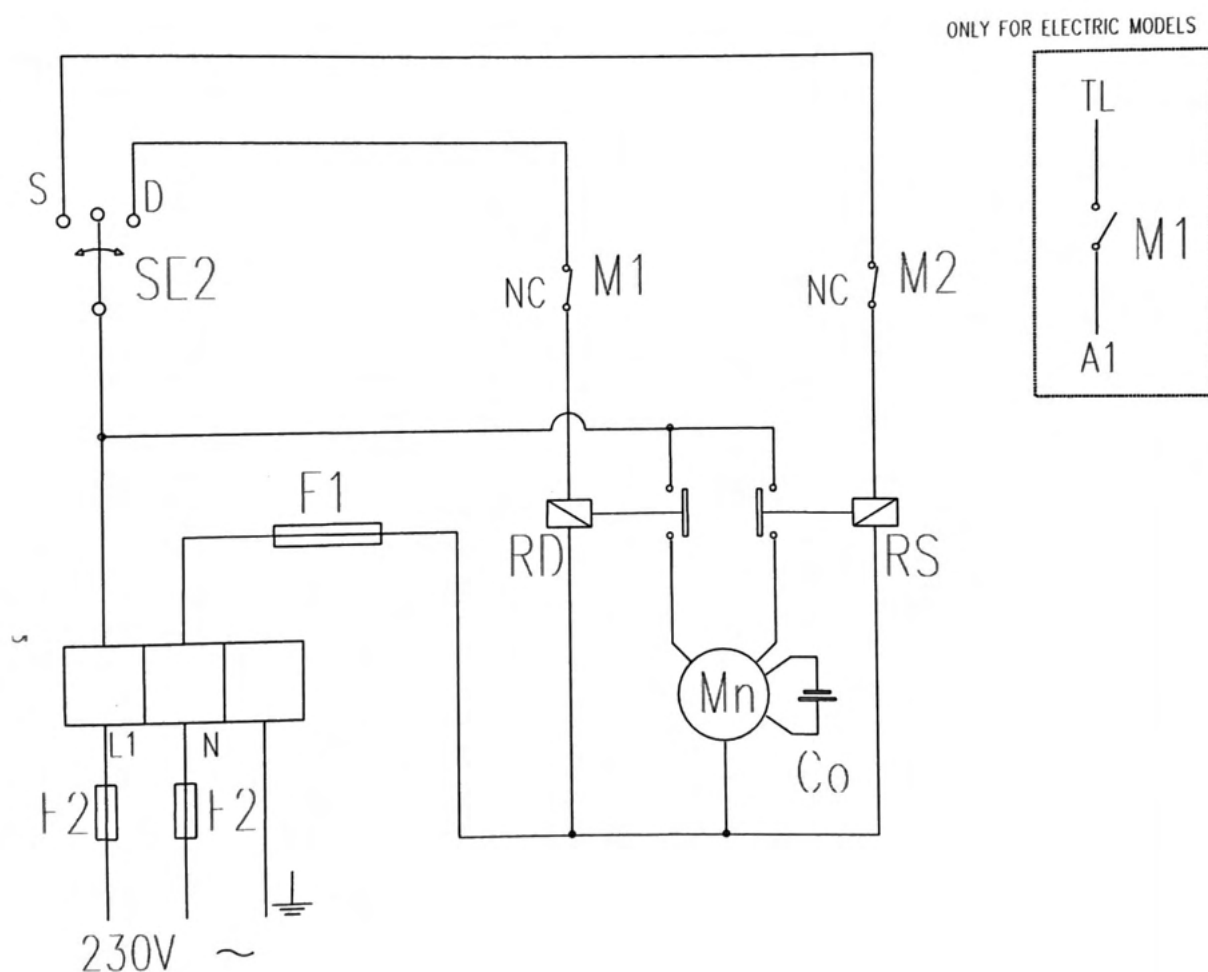


5.1. WIRING DIAGRAM MOTOR-VERSION

MOD. BM8G080/BM9G090/BM1G120/BM1G150

LEGEND:

MA	Junction Block	M2	Rising limit switch
F1	Fender-fuse for general-neutral 3,15 A-T	RS	Relay vat rising 1P 30A
F2	Fuse 16A	RD	Relay vat lowering 1P 30A
SE2	Selector tilting of pan	Mn	Tilting single-phase ratiomotor
M1	Lowering limit switch	Co	Capacitor
TL	Thermostat		



5.2. WIRING DIAGRAM MOTOR-VERSION

MOD. BM1G160I/BM1G200I

LEGEND:

MA	Junction Block	M2	Rising limit switch
F1	Fender-fuse for general-neutral 3,15 A-T	RS	Relay vat rising 1P 30A
F2	Fuse 16A	RD	Relay vat lowering 1P 30A
SE2	Selector tilting of pan	Mn	Tilting single-phase ratiomotor
M1	Lowering limit switch	Co	Capacitor
P1	Main ignition button	Z2	Trasformer
Ca	Main ignition candle		

