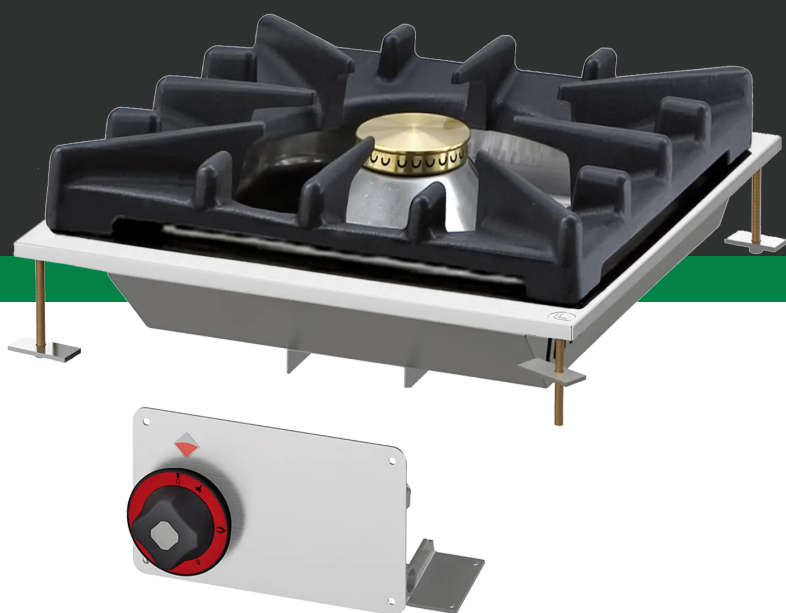




Instruction manual



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Cooking range gas 1 zone PCD-44G

www.rmgastror.com



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1. DECLARATION OF CONFORMITY

Decree of the Ministry of Health of the Czech Republic no. 38/2001 Coll. of 19 January 2001 Regulation (EC) No 1907/2006 - Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation of the European Parliament and Council Regulation (EC) no. 1935/2004 of 27 October 2004

The products meet the requirements of §26 of Act No.258/2000 as amended. The products meet the requirements of RoHS Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is related to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect use and which are eventually caused by other causes than the points referred to in the conditions of sale. This appliance is intended only for professional use and must be operated by qualified persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]	Power gas [kW]
400	140	140	19.00	10.000

The maximum and reduced nominal heat input in kW is related to the Hi of the gas used. If the product is connected to LPG, the gas cylinder must be in sufficiently ventilated rooms.

3. TABLE OF GASES FOR WHICH THE PRODUCT IS INTENDED

Execution	Product Category	Connection overpressure (mbar)	Used gas	Country of destination
A1	I2E	20	G20	DE, NL, PL, RO
A1	I2ELL	20, 20	G20, G25	DE
A1	I2E+	20/25	G20/G25	BE, FR
A1	I2H	20	G20	AT, BG, CH, CZ, DK, HR, EE, ES, FI, GB, GR, IE, IT, LT, LV, NO, PT, RO, SE, SI, SK, TR, LU, CY, FR
A1	I3B/P	30	G30	BG, CY, CZ, DK, GB, HR, EE, FI, FR, GR, HU, IT, LT, LV, MT, NL, NO, RO, SE, SI, SK, TR
A1	I3B/P	50	G30	AT, DE, CZ, CH, FR, SK
A1	I3P	37	G31	BE, CH, CZ, ES, GB, GR, IE, RO, SI, SK, FR, NL, PT, HR, IT, LT, PL, TR
A1	I3+	28-30/37	G30/G31	BE, CH, CY, CZ, EE, ES, FR, GB, GR, IE, IT, LT, PT, SI, SK, TR
A1	II2E3B/P	20, 50	G20, G30	DE, PL, RO
A1	II2ELL3B/P	20, 20, 50	G20, G25, G30	DE
A1	II2E+3+	20/25, 28-30/37	G20/G25, G30/G31	BE, FR
A1	II2H3B/P	20, 30	G20, G30	BG, CZ, GB, DK, HR, EE, FI, GR, IT, LT, LV, NO, RO, SE, SI, SK, TR, CY, FR
A1	II2H3B/P	20, 50	G20, G30	AT, CH, CZ, FR, SK
A1	II2H3P	20, 37	G20, G31	CH, CZ, ES, GB, GR, IE, RO, SI, SK

Execution	Product Category	Connection overpressures (mbar)	Used gas	Country of destination
A1	I12H3+	20, 28-30/37	G20, G30/G31	CH, CY, CZ, EE, ES, GB, GR, IE, IT, LT, PT, SK, SI, TR

4. LOCATION GAS

For the correct activity and location of the appliance, it is necessary to observe all directives and standards of the country. Expand the device and check that the device has not been damaged during transport. Place the device on the horizontal surface (maximum inequality up to 2 °). Minor inequalities can be balanced with regulated legs. If the device is located in contact with the walls of the furniture, they must withstand temperatures up to 60 ° C. Installation, adjustment, commissioning must be carried out by a qualified person who is authorized for such acts, according to valid standards. The device can be installed separately or in a series with our production devices. It is necessary to follow a minimum distance of 10 cm from flammable materials. In this case, it is necessary to ensure the appropriate adjustments to ensure the thermal insulation of flammable parts. The appliance must only be installed on a non-flammable surface or at a non-flammable wall. **The smallest required air flow from the outdoor space for appliances in design and in the range of 5-20 m³/h, depending on the type of appliance. It depends on the installation regulations for the country of destination. Components of the appliance secured by the manufacturer. Or his representative must not rebuild the worker's installation of the product. The device must be installed in a suitably ventilated environment.**

5. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

Degree of flammability	Building materials
A - non-flammable	granite, sandstone, concrete, brick, ceramic tiles, plaster
B - Not easily flammable	Acumin, Heraclitus, Lihnos, Itaver
C1 - highly flammable	wood, hardwood, plywood, hard paper, umakart
C2 - moderately flammable	chipboards, solodur, cork boards, rubber, flooring
C3 - Highly flammable	wood fiber boards, polystyrene, polyurethane, PVC

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger
- protection against the effects of heat

6. INSTALLATION

Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due

to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

7. THERMAL OUTPUT CHECK

Appliances must be checked to verify their thermal power input: The heat output is marked on the label or can be found in this manual. It is necessary to verify first if the appliance is made for the same type of gas to be used and therefore If the label corresponds to the gas type label to be used. To convert to another type of gas, it is necessary to check if the type of gas marked corresponds which is recommended in this manual. The pressure is measured by the pressure gauge of the necessary sensitivity. The pressure gauge is connected to the appropriate location, so it is necessary to unscrew the screw with an airtight cap and connect the pressure gauge. After the measurement, it is necessary to screw the screw back and check its tightness.

8. CONNECTING GAS CONNECTION HOSE

The gas must be connected by a tube with a maximum length of 1.5 meters of galvanized steel, copper or flexible steel hose in accordance with the applicable ground standards. Each device must have a closable tap at the inlet to easily stop the gas supply. After installing the device, we must check any gas leaks. Never check the leaks with an open fire. Materials that do not cause corrosion, for example, a soap water solution, must be used to check gas leakage. The devices underwent a thorough inspection of the manufacturer, the data on the type of gas, pressure and type of the device are listed on the label with characteristics. LPG bottles must be equipped with a controller that corresponds to the gas pressure on the equipment label in accordance with the applicable country's legislation.

9. LIQUID GAS CONNECTION

Connecting the appliance to the gas distribution system must be made by a steel or copper hose suitable for valid national requirements. This must be checked regularly and replaced as needed. Each appliance must be equipped with a closing tap and a quick slip. The quick slip must be freely accessible and within range of the device. After the installation, it is necessary to check that there is no gas leakage. To determine leaks we use soapy water or detection sprays to determine possible leaks. Do not use corrosion-causing substances! All our appliances are carefully inspected. The type of gas, pressure and designation of the relevant category are listed on the production label. Connection to liquid gas: The pressure for liquid gas connection must be 28 or 30 mbar for propane/butane and 37 mbar for propane. It is necessary to check the label, measure the pressure and check the parameters of the installed nozzles with the required nozzle parameters according to the manufacturer's requirements. If the pressure is less than 25 mbar or greater than 37 mbar must not be connected to the appliance. Natural gas connection: The pressure when connecting to methane must be 18 or 20 mbar. It is necessary to check the label, measure the pressure and check the parameters of the installed nozzles with the required nozzle parameters according to the manufacturer's requirements. If the pressure is less than 15 mbar or higher than 22.5 mbar must not be connected to the appliance.

10. CHECK DEVICE SETTINGS FOR GAS TYPE

Our appliances are certified and regulated for natural gas (see type plate). Conversion or adaptation to a different type of gas must only be carried out by an authorized technician. Nozzles for different types of gas are in a bag packed with the boiler and are marked in hundredths of mm (technical data table).

Product type	Number of burners			Performance of burners kW	Gas Coupling ISO R7
	Number of burners 3.5 kW	Number of burners with an output of 5.5 kW	Number of burners with an output of 7.5 kW	GAS	
PCD-64G	-	1	1	13	R1/2GM
PCD-68G	1	2	1	22	R1/2GM

Connecting the gas connection hose

Before connecting the appliance to the gas pipeline, it is necessary to check whether the new or repaired gas pipeline has been properly vented (gassed) by its contractor and whether an inspection report on the safe operation of the gas pipeline has been prepared.

We do not recommend connecting the appliance to the gas supply without this condition!

The appliances are built in "A" design with open flue gas exhaust to the room. The room must have sufficient volume and air exchange with respect to the performance of the appliance according to the applicable standards and TPG70401.

It is important to make sure that the appliance is built for the correct type of gas to which it will be connected.

The connection of the appliance to the natural gas supply must be made with a flexible hose complying with the applicable standards and certified for the type of gas used. The supply hose must be routed in such a way as to prevent mechanical or thermal damage during normal operation and maintenance. It must be of adequate length to service the appliance if necessary. The thread size of the gas hose for the type of appliance is given in the table of values. Each inlet to the appliance shall be fitted with a separate stopcock which is easily accessible to the operator. After the installation has been completed, the appliance must be checked for gas leaks.

During the joint leak test, we use a detector, foaming solution or detection spray to detect any gas leaks.

Do not use corrosive substances! All our appliances are carefully inspected. The type of gas, pressure and the relevant category designation are indicated on the rating plate.

Gas type and power control

Appliances must be checked to verify the correct type of gas and their heat output:

The type of gas for which the appliance is built is indicated on the rating plate (in the medium, gas, etc.) and is also marked with a label at the connection point for the gas hose.

G-20 natural gas

G-30/31 propane-butane

If the marking does not correspond to the type of gas to which the appliance is to be connected, the nozzles must be replaced by a gas appliance specialist. It is recommended to order nozzle replacement in advance before purchasing the appliance.

The heat output is indicated on the label and in the table of values for the appliance type in this manual.

The pressure is measured with a pressure gauge of the required sensitivity. The pressure gauge is connected to the appropriate place, so it is necessary to unscrew the screw with the airtight cap and connect the pressure gauge. When the measurement is complete, the screw must be screwed back in and checked for tightness.

Converting the appliance to another type of gas

Our appliances are approved and regulated for natural gas or propane-butane (see nameplate).

The appliance must only be rebuilt by an authorised technician. The nozzles for the second type of gas are supplied in the instruction bag and the nozzle bore diameter is stamped directly on the nozzles in hundredths of mm. and in the table "Technical data".

All burner nozzles and pilot burners must always be replaced.

The pilot burner nozzle is located directly in the burner, downstream of the gas supply to the burner. Care must be taken to avoid damaging the associated parts - spark plugs etc. and shearing off the threads of the threaded nut. The nozzle of the main burner is located directly in front of the burner or at the burner inlet. After replacing the nozzle, the flame on the burner must be checked for burning, it must be a crisp blue colour and the air intake must be adjusted.

Important:

After converting the appliance to another type of gas, change this information on the appliance label.

Checking the operation of the device:

- check the tightness of the connections
- check the flame on the pilot burner and the intensity of the flame
- check the ignition and flame of the main burner, it must be sharp and blue
- check the flame of the main burner for minimum power (spore)
- test that the thermocouple is sufficiently in the burner flame.
- the user is advised to follow the instructions when using the appliance

Liquid gas connection:

The pressure for the liquid gas connection must be 28 or 30 mbar for butane and 37 mbar for propane. It is necessary to check the label, measure the pressure and check the parameters of the installed nozzle with the required nozzle parameters according to the manufacturer's requirements. If the pressure is less than 25 mbar or greater than 37 mbar the consumer MUST NOT be connected.

Connection to natural gas:

The methane connection pressure must be 18 or 20 mbar. It is necessary to check the label, measure the pressure and check the parameters of the installed nozzle with the required nozzle parameters according to the manufacturer's requirements.

If the pressure is less than 15 mbar or more than 22.5 mbar the CONSUMER MUST NOT BE CONNECTED.

Checking the supply air to the main burners:

The burners usually have an air regulator with a control screw that allows the amount of air to be adjusted. The table "Technical data" gives the approximate values for parameter X (supply air). The adjustment of the supply air quantity must be done in such a way as to avoid "tearing off" the flame when the burner is cold and, on the contrary, the flame is "whipped" back when the burner is heated.

After connecting the appliance to the gas supply, the appliance must be inspected and an inspection report must be drawn up to ensure safe operation.

WE DISCLAIM ANY LIABILITY IN THE EVENT THAT THESE ABOVE RULES, RECOMMENDATIONS AND RELEVANT APPLICABLE STANDARDS ARE NOT FOLLOWED.

Commissioning

Attention! Before using the unit, the protective film of the stainless steel sheet must be removed from the entire surface. Food contact surfaces and parts should be washed well with dishwashing liquid and detergent and then wiped with clean water.

List of activities to be carried out:

1. Verify the functional and safe condition of the connection networks:

a) The gas pipeline must be closed and tight, vented (gassed), equipped with HUP, gas meter, gas junction(a) a gas valve, a gas cap in front of the appliance, regulated to the prescribed pressure, and approved by an inspection report on safe operation.

b) The wiring must be properly wired according to electrical regulations, fitted with an appropriate circuit breaker, currentm protector and switch with respect to the power of the appliance and approved by a safe operation inspection report. Permanently connected appliances and appliances fitted with a grounding clamp shall be connected to the protective conductor

(c) The water connection shall be closed and tight, flushed and free from gross debris, and regulated within the prescribed pressure and hardness range.

(d) The waste pipe shall be closed and tight in the drainage from the appliance and fitted with a back odour trap.

2. Check the appropriate type and parameters of the medium on the appliance nameplate and supply networks:

a) Gas type natural gas 20 mbar, propane-butane 30/31 mbar

b) Voltage 3 x 400V/50Hz, 230V/50Hz

c) Water pressure 3 - 5 bar soft; 3 - 5 bar hard

d) Drain, placed just above the ground to allow water to drain freely from the appliance 40, 50, 70HT

Waste above ground up to 1m, water is drained by waste pump from appliance 40, 50HT

3. Check all joints for tightness.

4. Switch on the appliance, check the function and adjustment of the appliance according to the specification.

a) Thermal appliances - temperature control, steam pressure, minimum flame adjustment (spore), air and gas mixture.

b) Rotating machines - direction of rotation of 3-F motors.

11. INSTRUCTIONS FOR USE

Igniting the gas and setting the burners

On the front panel, above each knob, the index  indicates which burner the knob corresponds to.

When lighting, first turn the knob to the left until the maximum power mark (No.2)), keep the knob depressed and then press the piezo ignition knob repeatedly until the spark ignites the gas. The knob should be held for a few seconds and then released. If the flame goes out, the whole procedure must be repeated.

When the knob is turned to the minimum power position (#3) the burner will be set to the minimum.

To extinguish the burner, the knob must be turned to position 0 (No.1).

If the flame goes out, repeat the procedure.

By turning the knob to the MAX position  (No.2) the burner is at maximum.

By turning the knob to the MIN  position (#3) the burner is at minimum.

To switch off the burner, turn the knob back to position "0" (No.1).



Cleaning and maintenance

Wash stainless steel parts with a damp cloth and detergent. Do not use cleaning agents containing chlori-

ne or abrasives. After washing, wipe with a damp cloth without detergent. Use an enamel cleaner on the enamelled surface of the oven.

Advice for cleaning individual parts

Burners: remove the individual burner parts and soak them in warm water, then remove any dirt and dry them thoroughly before further use.

Before cleaning, disconnect the gas and electricity supply.

Do not clean the device:

- water under pressure
- with a metal brush
- aggressive and corrosive agents and corrosives
- means containing abrasive particles
- with chlorine

The device must be cleaned regularly. Daily maintenance of the equipment prolongs its life and functionality. Stainless steel parts can be cleaned with a damp cloth and detergent, then washed with detergent and wiped dry.

Service interruption:

When the appliance is not in use for a long period of time, it must be thoroughly washed and coated with a protective coating using suitable means and disconnected from the gas and electricity supply.

Emergency instructions:

Disconnect the device from the mains and call a service technician.

Table of technical data of burners

MODEL	TRYSKA	12,8 kWh/kg G 30 PROPANE / BUTANE 30 mbar	12,8 kWh/kg G 31 PROPAN 37 mbar	9,45 kWh/m ³ G 20 GROUND GAS 20 mbar
Burner 3,5 kW	BURNER NOZZLE 1/100 MM	90	90	145
max 3.5 kW min 1.15 kW	MINIMUM ADJUSTMENT 1/100 MM	50	50	adjustable
	PILOT NOZZLE Ø 1/100 MM	20	20	35
	GAS CONSUMPTION	0,276 kg/h	0,276 kg/h	0,370m ³ /h
	AIR INLET H = MM	open	open	open
Burner 5,5 kW	BURNER NOZZLE 1/100 MM	115	115	175
max 5,5 kW min 1,55 kW	MINIMUM ADJUSTMENT 1/100 MM	60	60	adjustable
	PILOT NOZZLE Ø 1/100 MM	20	20	35
	GAS CONSUMPTION	0,434 kg/h	0,427 kg/h	0,582m ³ /h
	AIR INLET H = MM	open	open	20

Burner 7,5 kW max 7,5 kW min 2.5 kW	BURNER NOZZLE 1/100 MM	135	135	205
	MINIMUM ADJUSTMENT 1/100 MM	75	75	adjustable
	PILOT NOZZLE Ø 1/100 MM	20	20	35
	GAS CONSUMPTION	0,591 kg/h	0,591 kg/h	0,794m3/h
	AIR INLET H = MM	20	20	20

12. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so.

CAUTION! The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted to the collection, according to the regulations on waste management and hazardous waste.**