

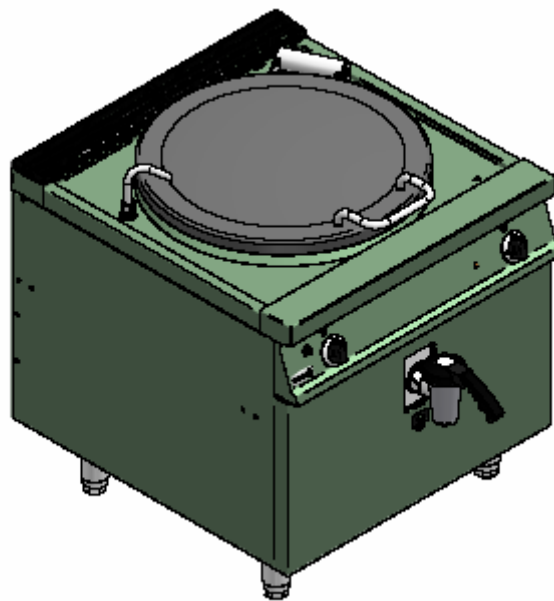
**Instrucciones generales para la instalación, uso y
mantenimiento
MARMITAS A GAS**

**Instructions générales pour l'installation, l'utilisation et
l'entretien
MARMITES A GAZ**

**General instructions for installation, use and maintenance
GAS BOILING PANS**

**Allgemeine bedienungssanleitung für Installation, Gebrauch
und Wartung
GAS-KOCHKESSEL**

**Istruzioni generali per l'installazione, l'uso e la manutenzione
PENTOLE A GAS**



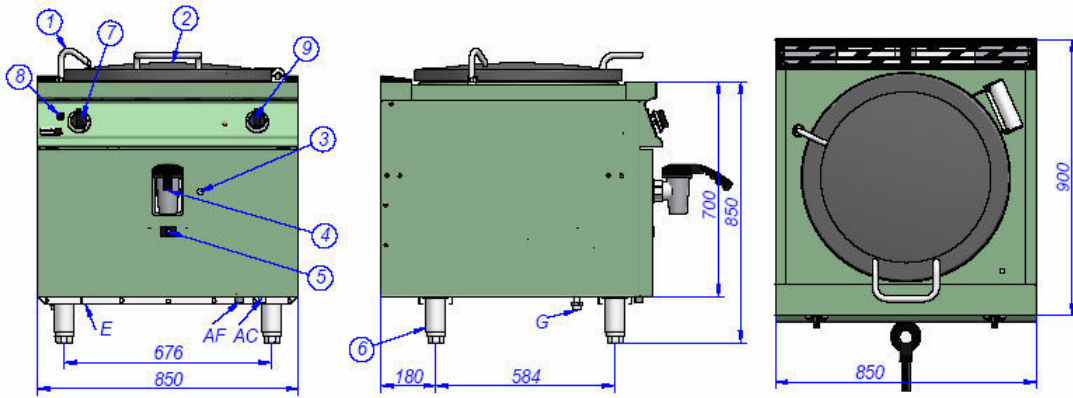
**MG9-10, MG9-15, MG9-20, MG9-10S, MG9-15S, MG9-20S
MPG9-10, MPG9-15, MPG9-20
MPG9-10S, MPG9-15S, MPG9-20S
MG9-10BM, MG9-15BM
MG9-10BMS, MG9-15BMS
MPG9-10BM, MPG9-15BM
MPG9-10BMS, MPG9-15BMS**

MG7-10, MG7-10 BM

S-206501(1)

FAGOR 

MG9-10, MG9-15, MG9-20



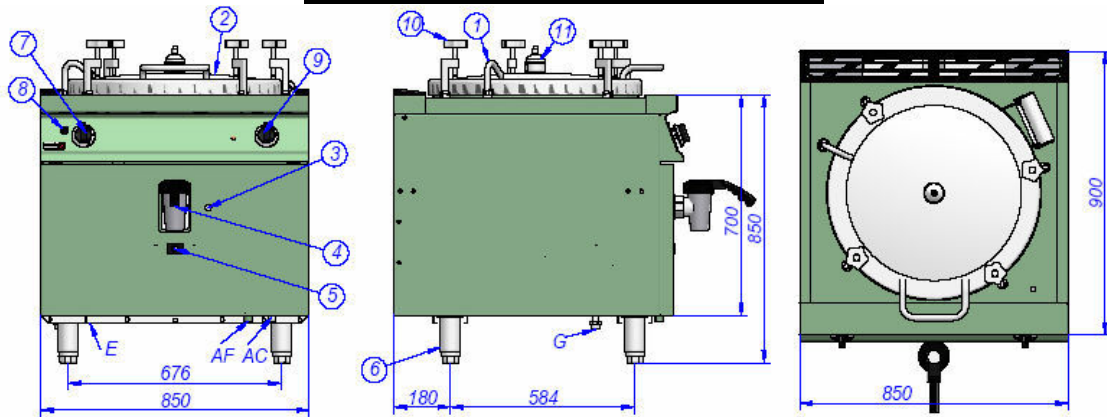
G: Entrada gas
AF: Agua fría
AC: Agua caliente
E: Conexión eléctrica
1: Tubo de llenado
2: Cuba
3: Mirilla de llama

4: Grifo de Vaciado
5: Orificio de encendido manual
6: Pata Regulable
7: Válvula de gas
8: Piezoeléctrico
9: Grifo entrada agua

G: Gas inlet
AF: Cold Water
AC: Hot Water
E: Electrical connection
1: Filler Pipe
2: Tub
3: Flame inspection window

4: Drainage tap
5: Manual ignition hole
6: Adjustable leg
7: Gas valve
8: Piezoelectric
9: Water intake control

MPG9-10, MPG9-15, MPG9-20



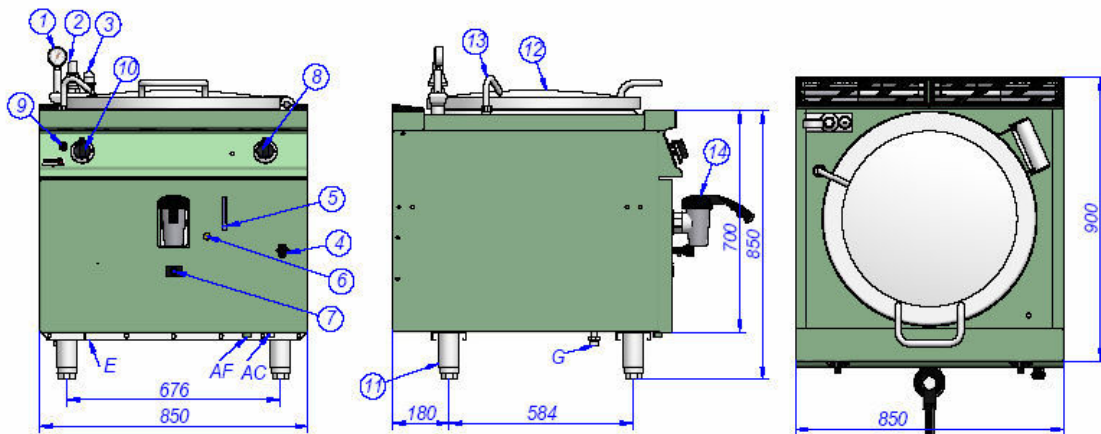
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10: Brida de bloqueo de la tapa
11: Válvula de seguridad presión

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E: Electrical connection
1: Filler Pipe
2: Tub
3: Flame inspection window
4: Drainage tap

5: Manual ignition hole
6: Adjustable leg
7: Gas valve
8: Piezoelectric
9: Water intake control
10: Lid lock flange
11: Safety valve

MG9-10 BM, MG9-15 BM



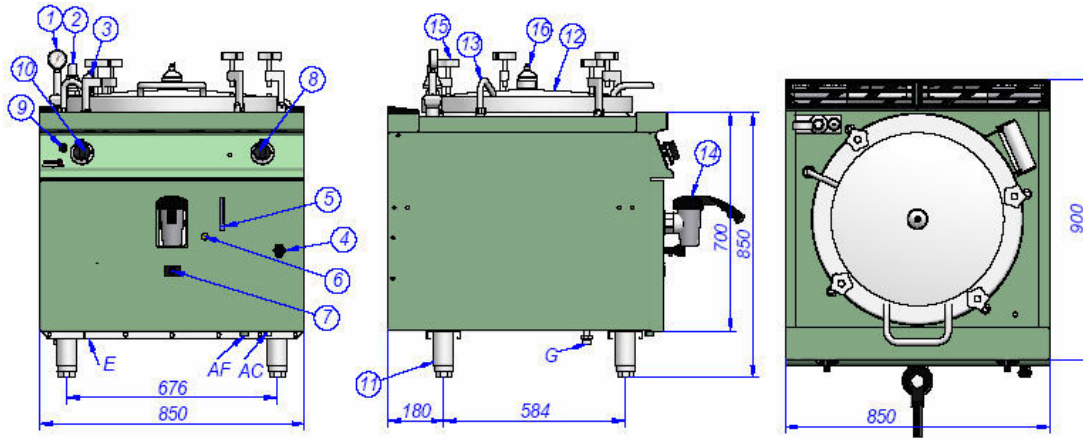
G: Entrada gas
AF: Agua fría
AC: Agua caliente
E: Conexión eléctrica
1: Manómetro
2: Válvula de seguridad
3: Válvula de depresión
4: Grifo de nivel de cámara
5: Visualización de nivel

6: Mirilla
7: Orificio encendido manual
8: Grifo entrada agua
9: Piezoeléctrico
10: Válvula de gas
11: Pata regulable
12: Cuba
13: Tubo de llenado
14: Grifo de vaciado

G: Gas inlet
AF: Cold Water
AC: Hot Water
E: Electrical connection
1: Pressure gauge
2: Safety valve
3: Depression valve
4: Chamber level tap
5: Level display

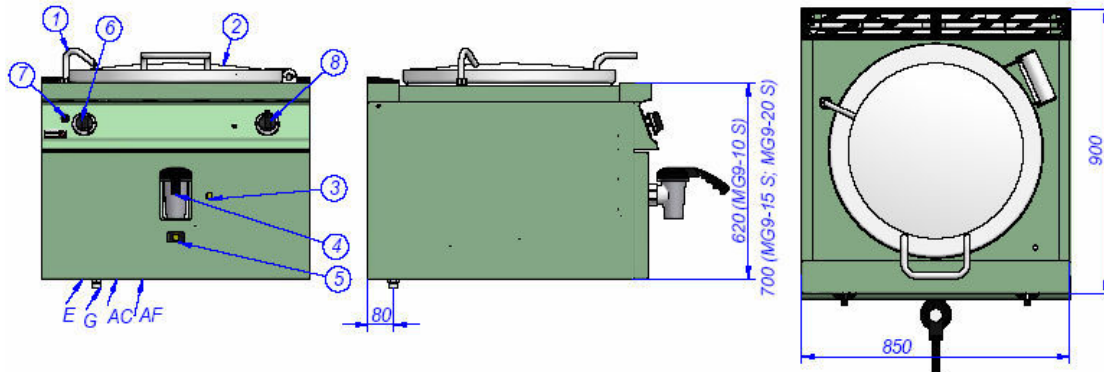
6: Inspection window
7: Manual ignition hole
8: Water intake control
9: Piezoelectric
10: Gas valve
11: Adjustable leg
12: Tub
13: Filler Pipe
14: Drainage tap

MPG9-10 BM, MPG9-15 BM



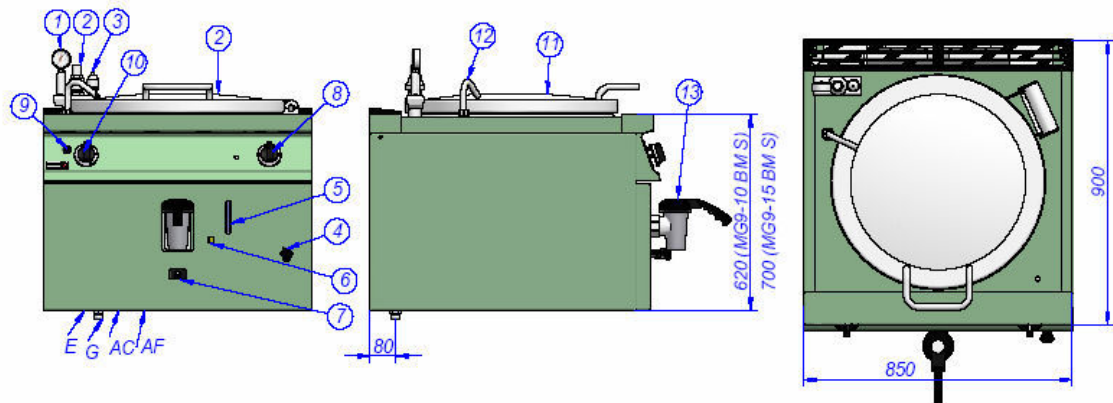
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|------------------------------------|--------------------------------------|---------------------------------|-----------------------------------|
| G: Entrada gas | 7: Orificio encendido manual | G: Gas inlet | 7: Manual ignition hole |
| AF: Agua fría | 8: Grifo entrada agua | AF: Cold Water | 8: Water intake control |
| AC: Agua caliente | 9: Piezoeléctrico | AC: Hot Water | 9: Piezoelectric |
| E: Conexión eléctrica | 10: Válvula de gas | E: Electrical connection | 10: Gas valve |
| 1: Manómetro | 11: Pata regulable | 1: Pressure gauge | 11: Adjustable leg |
| 2: Válvula de seguridad | 12: Cuba | 2: Safety valve | 12: Tub |
| 3: Válvula de depresión | 13: Tubo de llenado | 3: Depression valve | 13: Filler pipe |
| 4: Grifo de nivel de cámara | 14: Grifo de Vaciado | 4: Chamber level tap | 14: Drainage tap |
| 5: Visualización de nivel | 15: Brida amarre Tapa | 5: Level display | 15: Cover fastening flange |
| 6: Mirilla | 16: Válvula Seguridad Presión | 6: Inspection window | 16: Pressure safety valve |

MG9-10 S, MG9-15 S, MG9-20 S



- | | | | |
|------------------------------|-------------------------------------|---------------------------------|-----------------------------------|
| G: Entrada gas | 3: Mirilla de llama | G: Gas inlet | 3: Flame inspection window |
| AF: Agua fría | 4: Grifo de vaciado | AF: Cold Water | 4: Drainage tap |
| AC: Agua caliente | 5: Orificio encendido manual | AC: Hot Water | 5: Manual ignition hole |
| E: Conexión eléctrica | 6: Válvula de gas | E: Electrical connection | 6: Gas valve |
| 1: Tubo de llenado | 7: Piezoeléctrico | 1: Filler Pipe | 7: Piezoelectric |
| 2: Cuba | 8: Grifo entrada agua | 2: Tub | 8: Water intake control |

MG9-10 BM S, MG9-15 BM S



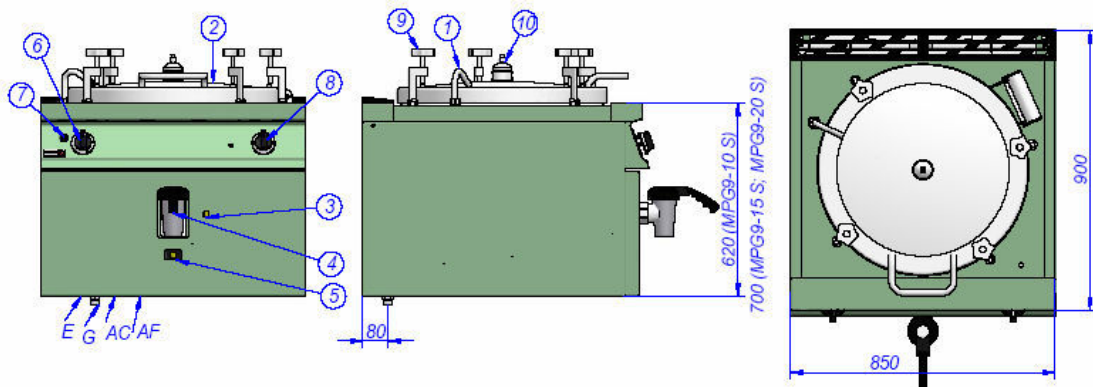
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7: Orificio encendido manual
8: Grifo entrada agua
9: Piezoeléctrico
10: Válvula de gas
11: Cuba
12: Tubo de llenado
13: Grifo de vaciado

G: Gas inlet
AF: Cold Water
AC: Hot Water
E: Electrical connection
1: Pressure gauge
2: Safety valve
3: Depression valve
4: Chamber level tap
5: Level display

6: Inspection window
7: Manual ignition hole
8: Water intake control
9: Piezoelectric
10: Gas valve
11: Tub
12: Filler Pipe
13: Drainage tap

MPG9-10 S, MPG9-15 S, MPG9-20 S



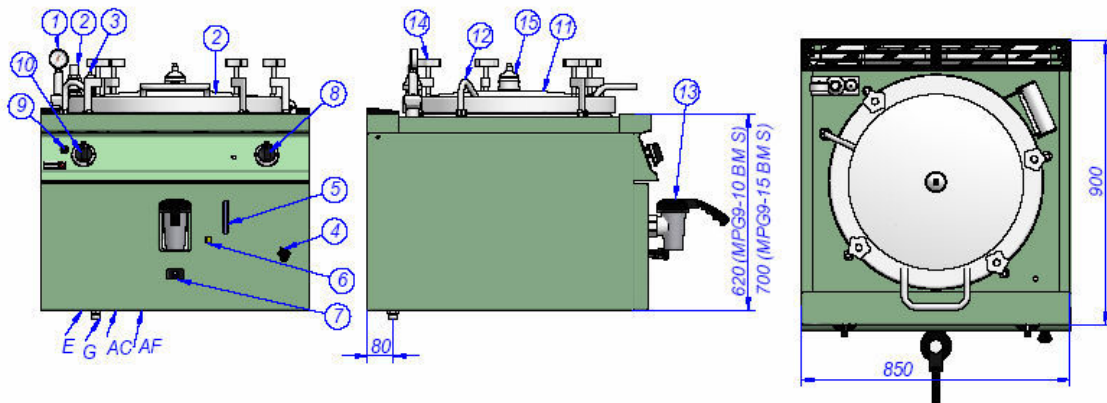
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G: Gas inlet
AF: Cold Water
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E: Electrical connection
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2: Tub
3: Flame inspection window

4: Drainage tap
5: Manual ignition hole
6: Gas valve
7: Piezoelectric
8: Water intake control
9: Lid lock flange
10: Safety valve

MPG9-10 BM S, MPG9-15 BM S



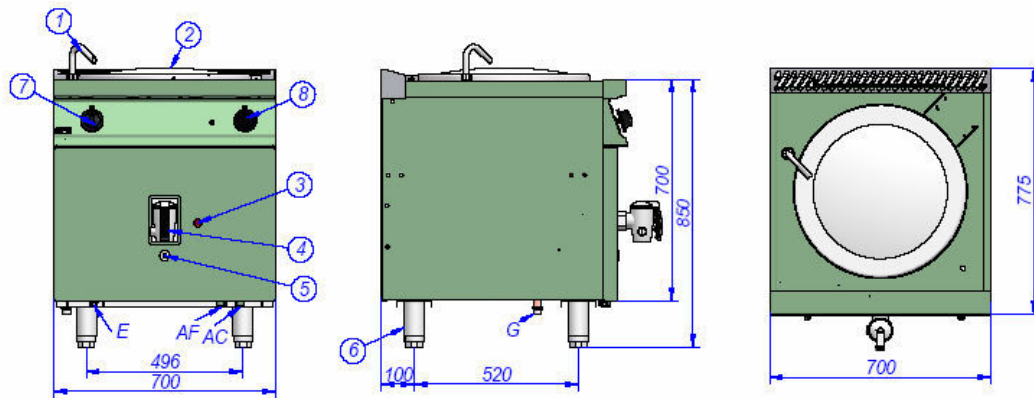
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14: Brida amarre Tapa
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G: Gas inlet
AF: Cold Water
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E: Electrical connection
1: Pressure gauge
2: Safety valve
3: Depression valve
4: Chamber level tap
5: Level display
6: Inspection window

7: Manual ignition hole
8: Water intake control
9: Piezoelectric
10: Gas valve
11: Tub
12: Filler Pipe
13: Drainage tap
14: Cover fastening flange
15: Pressure safety valve

MG7-10



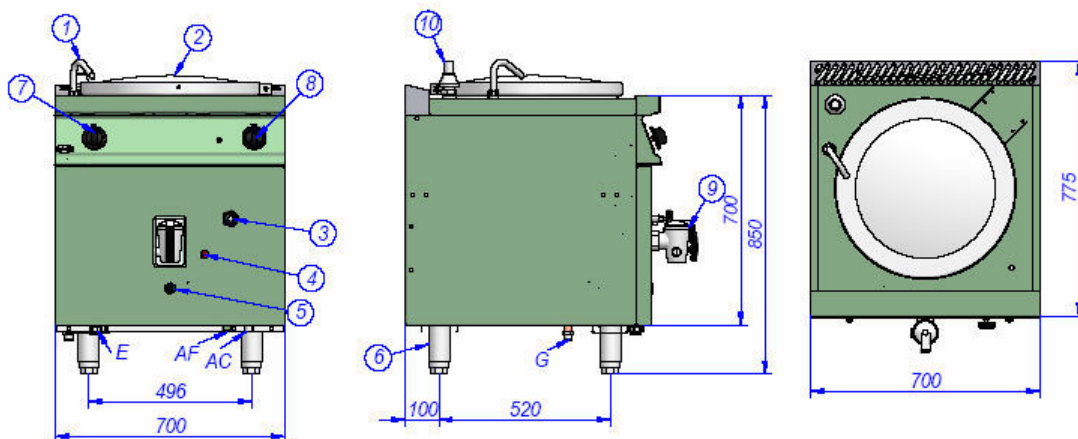
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AF: Agua fría
AC: Agua caliente
E: Conexión eléctrica
1: Tubo llenado
2: Cuba

3: Mirilla de llama
4: Grifo de vaciado
5: Orificio de encendido manual
6: Pata regulable
7: Válvula de gas
4: Grifo entrada agua

G: Gas inlet
AF: Cold Water
AC: Hot Water
E: Electrical connection
1: Filler pipe
2: Tub

3: Flame inspection window
4: Drainage tap
4: Manual ignition hole
5: Adjustable leg
6: Gas valve
4: Water intake control

MG7-10 BM



G: Entrada de gas
AF: Agua fría
AC: Agua caliente
E: Conexión Eléctrica
1: Tubo llenado
2: Cuba
3: Grifo de nivel de cámara

4: Mirilla de llama
5: Orificio de encendido manual
6: Pata regulable
7: Válvula de gas
8: Grifo entrada agua
10: Válvula de seguridad

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3: Chamber level tap

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5: Manual ignition hole
6: Adjustable leg
7: Gas valve
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9: Drainage tap
10: Safety valve

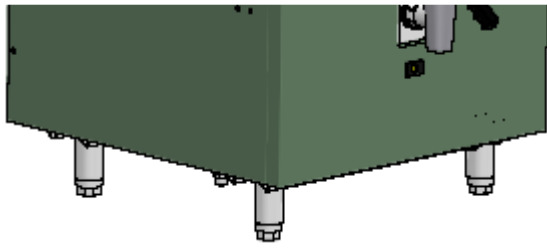


Fig.1

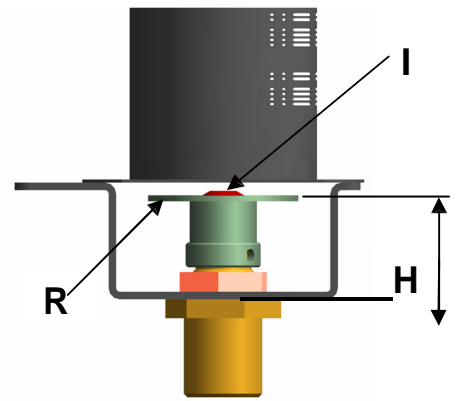
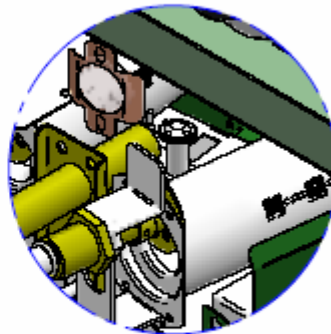
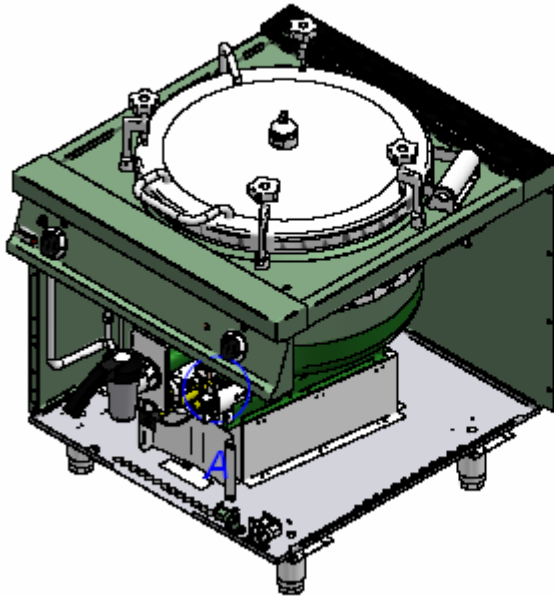


Fig.2



DETALLE A

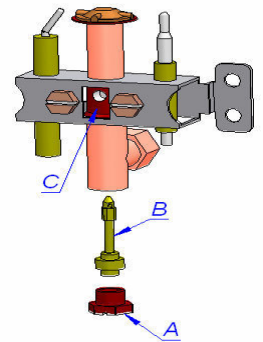


Fig.3

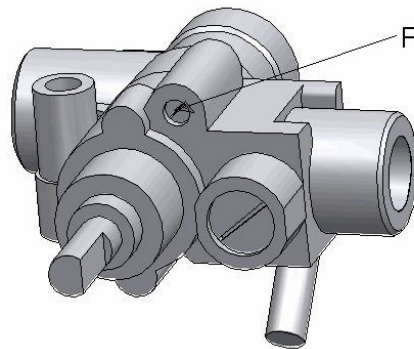


Fig.4



Fig.5

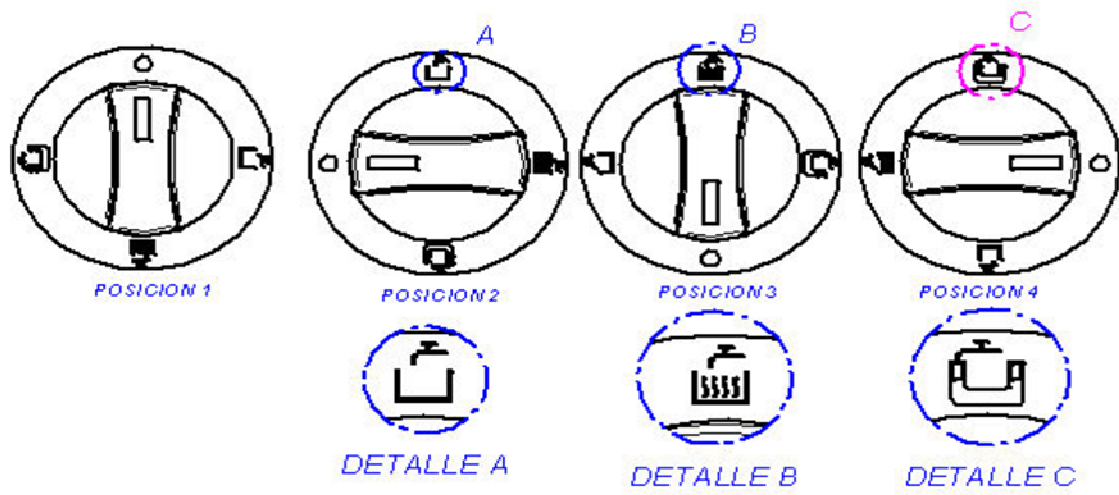


Fig.6

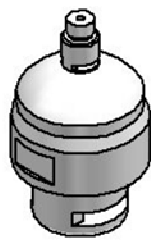
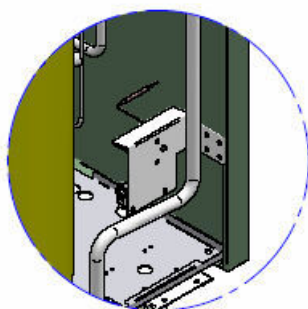
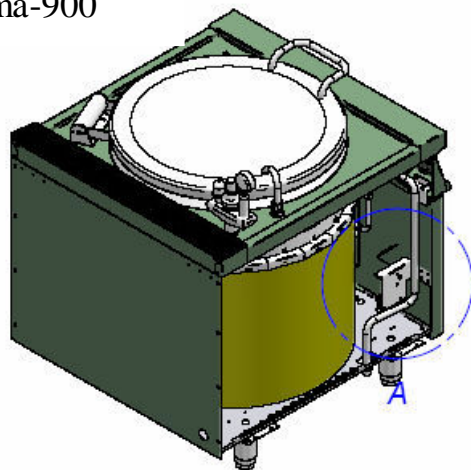


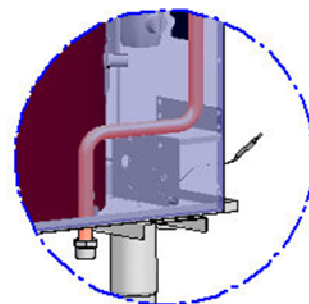
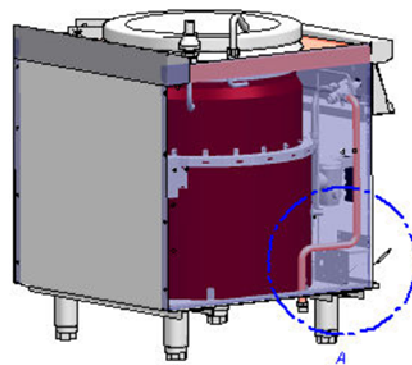
Fig.7

Gama-900



DETALLE A

-700



DETALLE A

Fig.8

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 your purchase.

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

Nevertheless, we recommend you thoroughly read this manual compiled by FAGOR'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.

Lastly, we wish you success and hope that you will be fully satisfied with your new cooking pot.

FAGOR

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Installation

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Recommendations for the protection of the environment	16
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Technical specifications (Table 1)

MODEL			RANGE 900										RANGE 700	
			MG9-10 MG9-10S MG9-10 A	MG9-15 MG9-15S MG9-15 A	MG9-20 MG9-20S	MG9-10BM MG9-10BMS	MG9-15BM MG9-15BMS	MPG9-10BM MPG9-10BMS	MPG9-15BM MPG9-15BMS	MPG9-10 MPG9-10S	MPG9-15 MPG9-15S	MPG9-20 MPG9-20S	MG7-10	MG7-10BM
EXTERNAL DIMENSIONS	(mm)	Width	850	850	850	850	850	850	850	850	850	850	700	700
		Depth	900	900	900	900	900	900	900	900	900	900	775	775
		Height	850/ 620	850/ 700	850/ 700	850/ 620	850/ 700	850/ 620	850/ 700	850/ 620	850/ 700	850/ 700	850/ 700	850
FEATURES OF THE VAT	(mm)	Diameter	630	630	675	630	630	630	630	630	630	675	500	500
		Depth	366	527	527	366	527	366	527	527	527	527	455	455
		Capacity	100	150	200	100	150	100	150	100	150	200	80	80
NET WEIGHT (KG.)			106/ 100	111/ 105	116/ 110	123/ 115	137/ 130	153/ 135	167/ 155	119/ 112	124/ 115	129/ 122	74	96
NUMBER OF BURNERS			2	2	2	2	2	2	2	2	2	2	2	2
NOMINAL CONSUMPTIONS	m ³ /h	G-110	-	-	-	-	-	-	-	-	-	-	4,39	4,39
		G-120	-	-	-	-	-	-	-	-	-	-	3,90	3,90
		G-130	-	-	-	-	-	-	-	-	-	-	2,59	2,59
		G-150	-	-	-	-	-	-	-	-	-	-	3,40	3,40
		G-20	1.91	2.54	2.54	1.91	2.54	1.91	2.54	1.91	2.54	2.54	1.80	1.80
		G-25	2.10	2.71	2.71	2.10	2.71	2.10	2.71	2.10	2.71	2.71	1,85	1,85
		G-25.1	1,97	2,70	2,70	1,97	2,70	1,97	2,70	1,97	2,70	2,70	1,85	1,85
		GZ-35	2.65	3.53	3.53	2.65	3.53	2.65	3.53	2.65	3.53	3.53	2,50	2,50
	Kg/h	G-30	1.50	2.00	2.00	1.50	2.00	1.50	2.00	1.50	2.00	2.00	1.42	1.42
		G-31	1.48	1.97	1.97	1.48	1.97	1.48	1.97	1.48	1.97	1.97	1.40	1.40
LOWER CONSUMPTION		Kw	13	13	13	13	13	13	13	13	13	9	9	
PERFORMANCE		%	60.5	68	68	52.5	56.7	52.5	56.7	60.5	68	68	52,75	46,46
TOTAL POWER	(h lower) KW		18	24	24	18	24	18	24	18	24	24	17	17
	(h lower) KW G 25		17	22	22	17	22	17	22	17	22	22	15	15
	(h lower) KW G 25.1		16	22	22	16	22	16	22	16	22	22	15	15

For Australia

Model No	Burner	Gas Type	Injector Size (mm)	TPP (kPa)	Total NGC (MJ/h)
MG9-10	2 x burners	Natural	2 x 2.70	1.0	72
MG9-15	2 x burners	Natural	2 x 3.20	1.0	89
MG9-20	2 x burners	Natural	2 x 3.20	1.0	89
MG9-10 BM	2 x burners	Natural	2 x 2.70	1.0	72
MG9-15 BM	2 x burners	Natural	2 x 2.85	1.0	85
MG9-10	2 x burners	Propane LPG	1.50	2.65	62
MG9-15	2 x burners	Propane LPG	1.70	2.65	85
MG9-20	2 x burners	Propane LPG	1.70	2.65	85
MG9-10 BM	2 x burners	Propane LPG	1.50	2.65	62
MG9-15 BM	2 x burners	Propane LPG	1.70	2.65	85

Air consumption (Table 2)

Mod.	Air consumption necessary for Nm³/H combustion
MG9-10, MG9-10S, MG9-10BM, MG9-10BMS, MPG9-10, MPG9-10S, MPG9-10BM, MPG9-10BMS, MG9-10 A	19
MG9-15, MG9-15S, MG9-15BM, MG9-15BMS, MPG9-15, MPG9-15S, MPG9-15BM, MPG9-15BMS, MG 9-15 A	25
MG9-20, MG9-20S, MPG9-20, MPG9-20S	26
MG7-10, MG7-10 BM	17

Reference gases (Table 3)

GAS FAMILY		MG9-10 MG9-10S MPG9-10 MPG9-10S MG9-10BM MG9-10BMS MPG9-10 BM MPG9-10 BMS MG9-10 A				MG9-15 MG9-15S MPG9-15 MPG9-15S MG9-15BM MG9-15BMS MPG9-15 BM MPG9-15 BMS MG9-15 A				MG9-20 MG9-20S MPG9-20 MPG9-20S				MG7-10 MG7-10BM				
		BURNER		PILOT	BY-PASS	BURNER		PILOT	BY-PASS	BURNER		PILOT	BY-PASS	BURNER		PILOT	BY-PASS	
		Injec (mm)	H (mm)	Injec (mm)	(mm)	Injec (mm)	H (mm)	Injec (mm)	(mm)	Injec (mm)	H (mm)	Injec (mm)	(mm)	Injec (mm)	H (mm)	Injec (mm)	(mm)	
1°	G-110	-	-	-	-	-	-	-	-	-	-	-	-	4,25	31	Adj 3/4 v	Adj. 2v	
	G-120	-	-	-	-	-	-	-	-	-	-	-	-	4,25	31	Adj 3/4 v	Adj. 2v	
	G-130	-	-	-	-	-	-	-	-	-	-	-	-	4,25	31	Adj 3/4 v	Adj. 2v	
	G-150	-	-	-	-	-	-	-	-	-	-	-	-	4,25	31	Adj 3/4 v	Adj. 2v	
2°	G-20	20 mbar	2.20	28	0,40	Adj 3/4 v	2.55	25	0,40	Adj 3/4 v	2.55	25	0,40	Adj 3/4 v	2,15	30	0,40	Adj. 1/3v
		10 mbar	2.70	28	Adj. 1/2 v	Adj 3/4 v	3.20	25	Adj. 1/2 v	Adj 3/4 v	3.20	25	Adj. 1/2 v	Adj 3/4 v				
	G-25	2.20	28	0,40	Adj. 1v	2.55	25	0.40	Adj. 1v	2.55	25	0.40	Adj. 1v	2,15	33	0,40	Adj. 1/3v	
	G-25.1	2.20	28	Adj. 1/4 v	Adj. 1 1/2v	2.55	25	Adj. 1/4 v	Adj. 1 1/2v	2.55	25	Adj. 1/4 v	Adj. 1 1/2v	2,15	33	0,40	Adj. 1/3v	
GZ-35	3.10	28	Adj. 1/2 v	Adj. 3v	3.60	28	Adj. 1/2 v	Adj. 3v	3.60	28	Adj. 1/2 v	Adj. 3v	3,05	30	Adj. 1 1/4v	Adj. 1 1/4v		
3°	G-30	28 mbar	1.50	28	0.25	2.20	1.70	25	0.25	2.20	1.70	25	0.25	2.20	1,45	30	0,25	1.40
		50 mbar	1.30	30	0.20	2.20	1.50	25	0.20	2.20	1.50	25	0.20	2.20	1,25	30	0,20	1.40
	G-31	37 mbar	1.50	28	0.25	2.20	1.70	25	0.25	2.20	1.70	25	0.25	2.20	1,45	30	0,25	1.40
		50 mbar	1.50	28	0.20	2.20	1.70	25	0.20	2.20	1.70	25	0.20	2.20	1,75	30	0,20	1.40

For Australian refer to G-20 (10 mbar) for Natural gas & G-30 (28 mbar) for Propane LPG.

Country/Categories/Supply pressures (Table 4)

RANGE-900

Country of destination	Pressure (mbar)	Categories
FR	8 ;20/25 ;28-30/37	III1c2E+3+
IT	8 ;20 ;28-30/37	III1a2H3+
DK-SWE	8 ;20 ; 30	III2a3B/P
ES	8 ;20 ;28-30/37	III1ace2H3+
DK-SE-FI-NO-LT-LV-EE	20; 30	II2H3B/P
AT	20 ;50	II2H3B/P
DE-LU	20; 50	II2E3B/P
IT-GB-PT-IE-CH-GR-SK-SI-CZ	20 ; 28-30/37	II2H3+
NL	25 ; 30	II2L3B/P
FR-BE	20/25 ; 28-30/37	II2E+3+
PL	20 ;13 ; 28-30	II2EIs2B/P
HU	25 ; 30	II2HS3B/P
MT-CY-IS	30	I3B/P

For Australia refer to page 8

RANGE -700

Country of destination	Categories	Pressure (mbar)
AT	II2H3B/P	20 ;50
BE	II2E+3+	20/25 ; 28-30/37
DE-LU	II2E3B/P	20 ; 50
DK-SE	III1a2H3B/P	8 ;20 ;30
ES	III1ace2H3+	8 ;20 ;28-30/37
FR	III1c2E+3+	8 ;20/25 ;28-30/37
FI-NO-LT-LV-EE-BG-RO-HR-TR	II2H3B/P	20 ;30
GB -PT-IE-CH-GR-SK-SI-CZ	II2H3+	20 ; 28-30/37
HU	II2HS3B/P	25 ; 30
IT	III1a2H3+	8 ;20 ;28-30/37
MT-CY-IS	I3B/P	30
NL	II2L3B/P	25 ; 30
PL	II2ELs3B/P	20 ;13 ;28-30

Table of different types of gases (Table 5)

	Kcal/m ³								Kcal/kg	
	TOWN GAS				NATURAL GAS				LPG.	
	G-110	G-120	G-130	G-150	G-20	G-25	G-25.1	GZ-35	G-30	G-31
LOWER CALORIFIC POWER	3,515	3,950	5,960	4,542	8,573	7,372	7,000	5,851	10,901	11,066

For Australia refer to page 8

Electrical instalation (Table 6)

SUPPLY VOLTAGE	CABLE SECTION	POWER SWITCH FUSE	DIFFERENTIAL DEVICE
230V 50-60Hz	2x1,5mm ² +T	4A	30mA
ELECTRICAL OUTPUT KW			0,1kW

1.- INSTALLATION

Positioning and levelling

The positioning and electrical and gas installation should always be carried out by an AUTHORISED TECHNICIAN, observing the standards of each country. (For Australia AS 5601, local authority and any other relevant statutory regulations).

It is advisable to install an extraction hood for the optimum operation of the appliance. All appliance transit protection must be removed.

Place the appliance in a well-ventilated place, clearance from combustible material is 100mm from side / rear and 1000mm from overhead.

Level and adjust the height of the appliance. (Fig. 1)

Gas connection

An Authorised Technician, observing the regulations in each country, must always carry out the appliance's gas connection.

The general installation must have been fitted with the supplied pressure regulator and shut-off valve on each individual appliance. Flexible hose (if used) must be certified to AS/NZS1869 class B or D.

The installer must test the operation of the appliance after installation, for example: *Gas leakage check, *Setting the test point (located on the gas valve behind the front control panel with all burners operating), *Setting the turn down rate, *Ensuring the aeration is set correctly for the gas type and *Setting the pilot rate to ensure complete main burner ignition.

Refer to pages 5 and 6 for minor adjustment diagrams, contact Fagor Australasia for fault finding, or if this appliance cannot be adjusted to operate correctly.

The gas inlet, and the hot and cold water inlet, as well as their position on the appliance, are defined in the "General and connection dimensions" section"

Electrical connection

An AUTHORISED TECHNICIAN should always carry out the appliance's electrical connection.

The legal standards in force in each country on connections to the mains should be taken into account.

Check that the mains voltage corresponds to that indicated on the nameplate.

Use cable sleeves made out of polychloroprene or other similar materials (H05RN-F), for the connection.

Put an autonomous power switch with fuses into the mains socket, with a minimum distance between contacts of at least 3 mm.

It is obligatory to earth the appliance. The manufacturer takes no responsibility if this requirement is not fulfilled.

The section of cable sleeve and the rating of the fuses to be installed in the power switch are indicated in table no 6

VERY IMPORTANT: When several appliances are installed in series, they should be earthed to each other using the point assigned for this purpose, located in the rear part of the appliance.

Water connection

The water intake and its location within the appliance are defined in the "General Dimension and connection" with the letters "AF and AC". The water pressure must be between 2 and 4 bar and the maximum temperature is 60°C. The water intake in the machines is ½". To fill up the pan turn the water inlet tap as shows Fig. 6 to the required position.

Conversion to other types of gas

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. (Any conversion of the appliance's gas circuit must always be carried out by a QUALIFIED /AUTHORISED TECHNICIAN).

Burner conversion

Injector replacement.

Dismantle the burner' "I" injectors (Fig. 2) and replace them with suitable ones depending on the gas to be used (Table 3)

Burner air adjustment.

Set the air regulator "R" (Fig. 2) to the "H" measurement (Table 3) depending on the gas to be used.

To change to city gas, the opening in the wrapping on the rear section of equipment in the 900 range should be modified, as shown in table 4.

Pilot conversion and adjustment

Injector replacement

To convert to a different type of gas, please proceed as follows (Fig. 3):

- Loosen the "A" lid. Underneath is the injector "B" which must be removed and replaced with the injector corresponding to the type of gas to be used (tighten it completely).
- Turn the air regulator "C" until the flame stabilises
 - Put the lid "A" on again.

To convert to TOWN GAS, the adjustment of the pilot flame will be carried out turning the adjusting screw "B" until the flame is stable.

After adapting the equipment to another type of gas or to another pressure, other than that for which it had been previously set, the old instructions should be replaced with the instructions for the new settings, to enable unambiguous identification of the state of the equipment after modification.

Froth outlet .

In the pressure models it is necessary to connect the 14x12 diameter outlet to the drain pipe

Gas valve outlet pressure adjustment

To adjust the minimum flow of the gas tap, the burner must have been on for at least 15 minutes and then the F adjusting screw pressed down completely in the case of L.P.G or by adjusting this screw, anticlockwise until a stable flame is achieved, in the minimum for Natural Gas and Town Gas

2.-USE

Turning the appliance on

Warning: Do not store flammable materials in or near the appliance. Do not spray aerosols in the vicinity of this appliance while it is in operation. Contact Fagor Australasia if the appliance produces unusual odour, yellow tipping flame or is not performing as per the original installation.

IMPORTANT: Never start up the appliance without having previously filled the tub, otherwise overheating would seriously damage the machine.

Burner ignition

- a) Open the gas mains tap.
- b) Lightly press the gas mains control to unlock it and turn it anticlockwise to position PILOT (*) (Fig. 5).
- c) Keep the control pressed while igniting the pilot and keep it pressed for 20 seconds until the flame becomes stable, in order for it to stay on when the control is released.
The appliance has a hole on the front panel for manually igniting the pilot.
- d) To ignite the burner, press the control and rotate anticlockwise to the MAXIMUM position. When the required position is reached, stop pressing the control. The burner will have been ignited by the pilot.
- e) If we position the control clockwise to the OFF position () the burner will turn off.

Operation

The burners are started up manually. To fill the vat with water (cold or hot) to corresponding filling cock must be opened.

NOTE: To obtain the maximum capacity keep the cover closed and do not obstruct the flue pipe.

Bain-marie model operation

- a) Open the bain-marie level cock. Open the bain-marie filling cock.
- b) When water starts to come out the level cock, first close the filling cock and the level cock of the bain-marie.
- c) Ignite the burners
- d) Turn the control of the gas cock valve to the required position.
- e) When the water in the bain-marie heats up, the pressure in the chamber will increase until the operating pressure which must never be over 0.5 kg/cm (red sign). This control is carried out by the safety valve designed for this purpose.
- f) Regularly check the bain-marie level.

Pressure model operation.

- a) The big advantage is the speed and quality of the cooking.
- b) When the food is inside, close the lid with the four locking flanges.
- c) The burners turn on.
- d) The start of cooking is observed when steam comes out of the safety valve.
- e) When the cooking pot has reached the operating pressure (30 g/cm²) part A (centre body) will have started to rotate and lift.(Fig.7)
- f) To remove the lid, switch off the burners. When the steam has stopped escaping, loosen and move the flanges.

Safety thermostat.

- a) If the bain-marie accidentally empties totally, the temperature inside it will increase until the safety thermostat cuts off the gas flow.
- b) To return to the heating situation, it is necessary to rearm the thermostat, pressing pin C (Fig.8)
- c) If the safety thermostat were to cut off again, call the Technical Assistance Service.

Gas cock valve.

The cock valve has a safety system that operates by cutting off the gas flow if the burners are accidentally turned off.

3.- MAINTENANCE

Service

Annual service to this appliance by an authorized person is recommended. For service and parts, minor adjustments, fault finding, or if this appliance cannot be adjusted to operate correctly, contact: Fagor Australasia Pty Ltd. 7 Boola Place, Dee Why NSW 2099. Tel 02 9984 7533 Fax 02 9984 7544 Email info@fagor.com.au.

Do not modify this appliance; servicing must only be carried out by an authorized person.

Daily cleaning

In order for the appliance to work as new, it is advisable to follow the following instructions:

Do not use gritty and abrasive detergents for cleaning.

Do not use a water hose to clean the appliance.

Do not scratch the stainless steel surfaces with spatulas or iron wire brushes.

If they are not going to be used for a long while, cover the surfaces with a thin layer of Vaseline, above all inside the tub.

Note: Excessive use of the appliance for cooking shellfish could damage it. A version of the appliance specially for this type of cooking also exists.

Periodical cleaning.

It is advisable to regularly clean the inner part of the tub with soapy water that will be left to boil for a few minutes, and then rinse it with plenty of water.

All the models require a greasing of the tub drain cock with "KLÜBER NONTROP PLB DR" or similar grease after every usage to prevent it from seizing up.

Bain-Marie Model.

Never allow the bain-marie's level to drop too much. Check the level daily. The adjustment valve of the chamber is sealed to prevent it from being manipulated.

A screw is located on the lower part of the tub to empty the chamber completely.

Pressure Model.

The safety valve must always be clean. The cleaning of these parts will be carried out by boiling them in soapy water and then rinsing them with clean water.

List of operating components.

- Gas valve tap.
- Pilot
- Thermocouple
- Safety thermostat

IMPORTANT NOTE:

The replacement of any functional component that can affect the safety of the appliance must be carried out by an AUTHORISED TECHNICIAN.

As a rule, whenever an operating component is replaced, you must check that the gas mains tap is shut and that there is no fire near the appliance.

4.- 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.

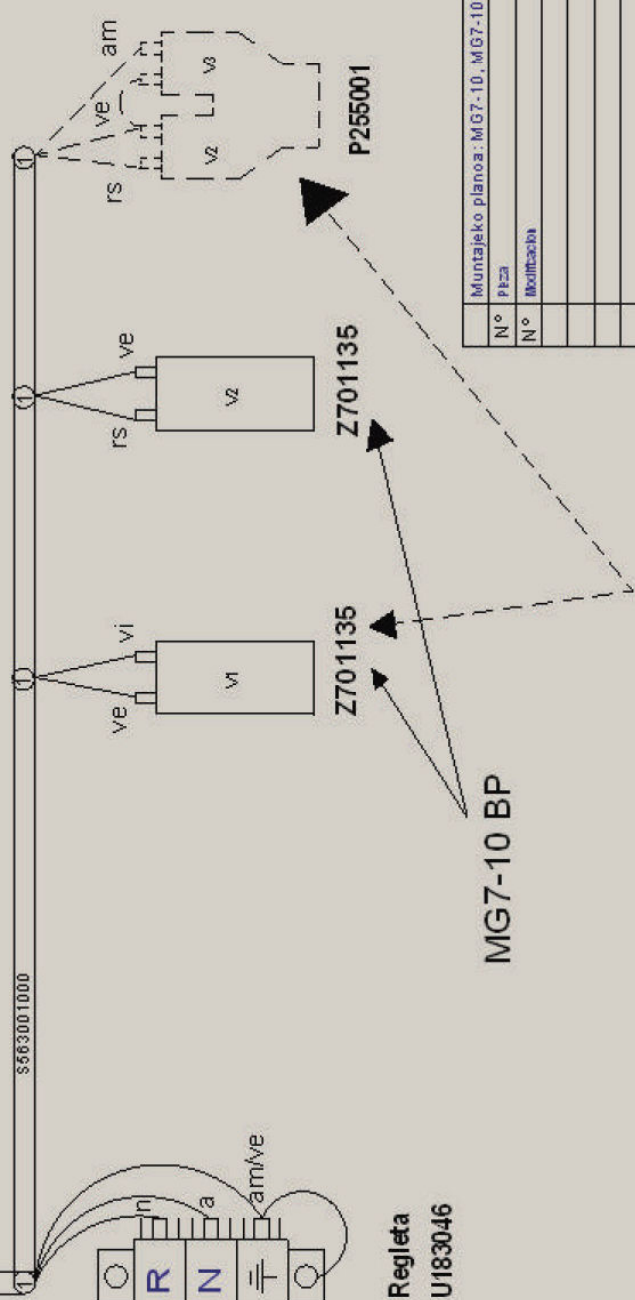
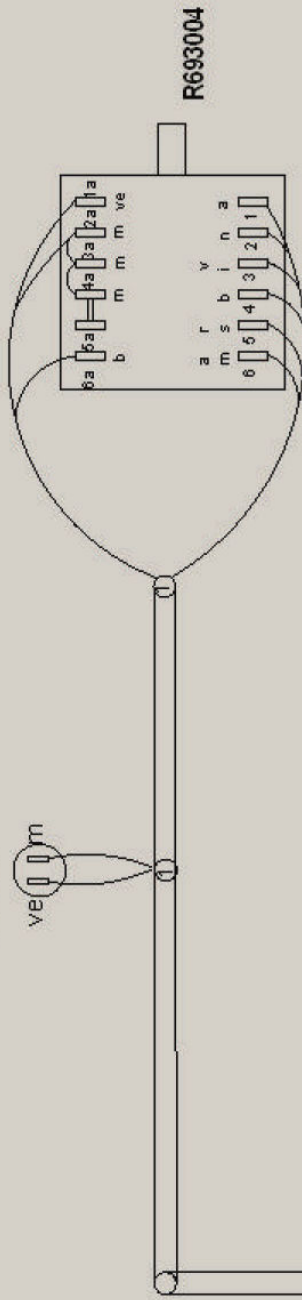
Depending on the symbol, the materials can be recycled. By recycling and other ways of processing electrical waste and electronic equipment, you can significantly contribute to protecting the environment.

Contact your local authorities for further information of the nearest collection point.

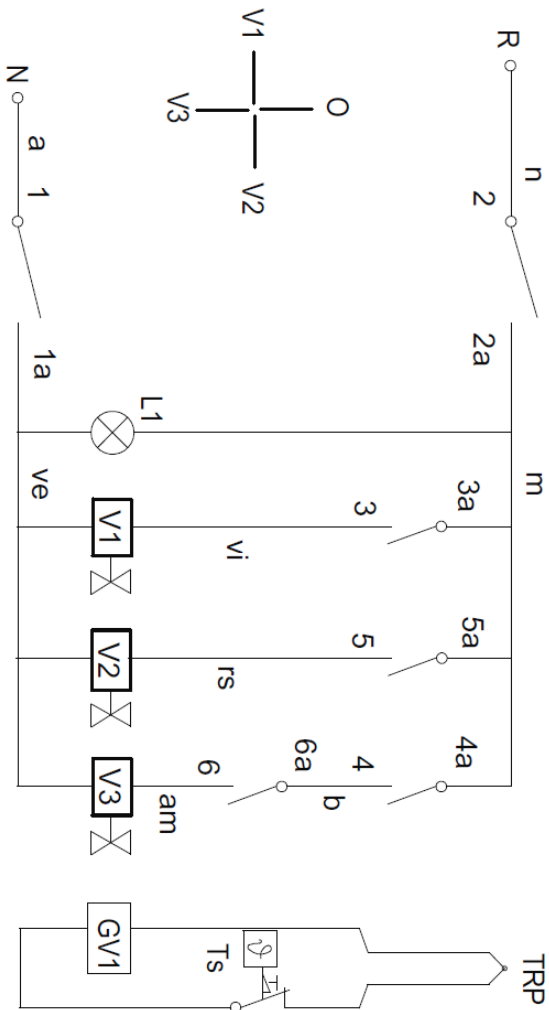
To preserve the environment at the end of the useful life of your product, leave it in the appropriate places in accordance with the current legislation.

This appliance is only for professional usage and must be used by qualified personnel.

Piloto Ambar
X143018



Muntaje plano: MG7-10, MG7-10 BM		S663003000		Acabado												
Nº Piza	Caat	Materiai	Nº Cas mba	Toi rabe g e r l e s												
Nº Modifkacha	Propietade	Fecha		<7#	50-100#											
				5-25#	> 100#											
				25-50#	0#											
<table border="1"> <tr> <th>Flia</th> <th>Fecha</th> </tr> <tr> <td>ecarrascal</td> <td>2007-12-10</td> </tr> <tr> <td>ecarrascal</td> <td>2007-12-10</td> </tr> <tr> <td>ecarrascal</td> <td>2007-12-10</td> </tr> <tr> <td>ecarrascal</td> <td>2007-12-10</td> </tr> </table>			Flia	Fecha	ecarrascal	2007-12-10	ecarrascal	2007-12-10	ecarrascal	2007-12-10	ecarrascal	2007-12-10				Mecanizado + aprobial
Flia	Fecha															
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Dibujado Projectado Comprobado Escala			FAGOR Fagor Industrial Corp. Etk. Algoraba													
Plao x m e b HB-80032			Mecanizado + aprobial													
GASEZKO MARMITAK			Plao x m e b HB-80032													
Plao m e r t a l e h i d i a j a h a n t e j a			Suetiye al N° Suetiye al por													




m=marron-brown-marron
 n=negro-black-noir
 r=rojo-red-rouge
 b=blanco-white-blanc
 ve=verde-green-vert
 g=gris-grey-gris
 a=azul-blue-bleu

IG = Interruptor general
 L1 = Lámpara funcionamiento
 V1 = Valvula Agua Caliente
 V2 = Valvula Agua Fria
 V3 = Valvula Agua Camara
 Ts = Limitador (245)
 GV1 = Valvula gas (SEGURIDAD)
 TRP = Termopar

IG	1	2	3	4	5	6
1a	X	X	X	X	X	X
2a						
3a						
4a-5a						
6a						
0						
V2	X	X			X	X
V3	X	X				X
V1	X	X	X	X		

S563002000

-	Esquema de montaje MARM G-750Q		-	-	S563002000	-
Zk./Nº	Pieza		Cant.	Materiala/Material	Klas. zk/Nº Clas.	Gainazal akabera/Tratamiento
Zk./Nº	Aldaketa/Modificaciones		Nork proposatua/Propuesta de		Data/Fecha	Perdoi orokorrak Tolerancias generales
-	-		-		-	< 5 ± 0.2
-	-		-		-	50 ± 100 ± 0.8
-	-		-		-	5 + 25 ± 0.4
-	-		-		-	> 100 ± 1
-	-		-		-	25 + 50 ± 0.6
-	-		-		-	α ± 1
Marraztua/Dibujado		Sinadura/Firma	Data/Fecha	FAGOR  Fagor Industrial, Koop. Elk, Mugatua		Gainazal perdoia Mecanizado superficial
Proiektatua/Proyectado		J. Etxeberria	5-6-2007			-
Egjaztatua/Comprobado		I. Alberdi	20-6-2007			-
Eskala/Escala		MARMITAK				Plano Zk./Plano Nº HB-74388
-		Plano hau ezin daiteke erabili, ez berriztatu, gure baimenik gabe.				- Zk. ord. du
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