



OFFICINE GULLO
FIRENZE



CVCS4G

CVCS6G

CVS4G

CVS6G

PASTA COOKER FOR
RESIDENTIAL AND PROFESSIONAL USE

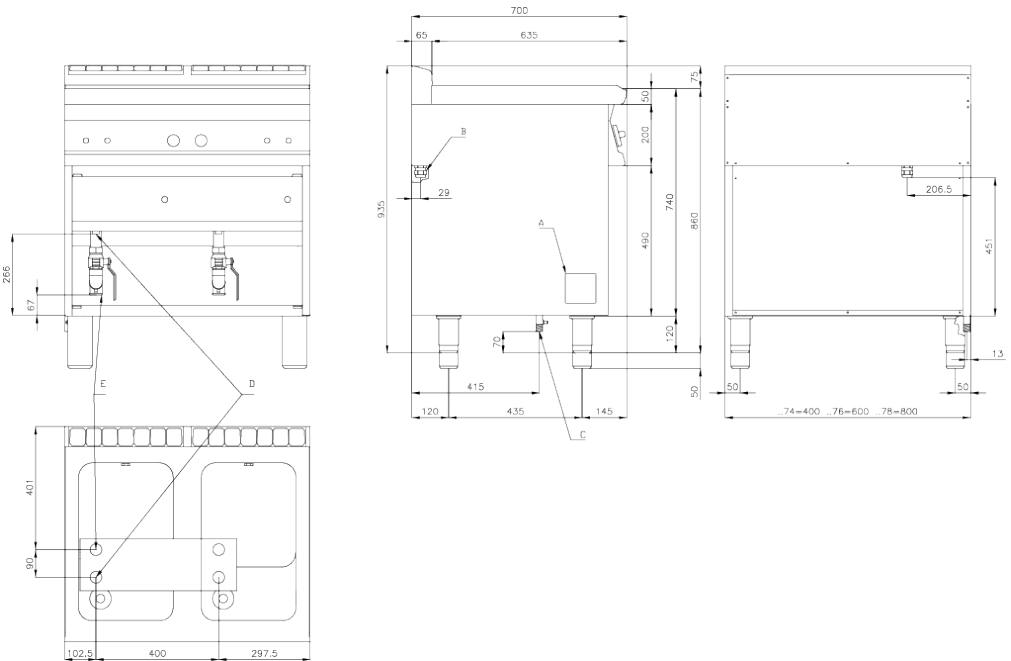
INSTRUCTIONS
for installation and use

CAUTION

1. These safety directions apply to different kinds of appliances. Please identify correctly the specific appliance in your possession (check the tag showing the characteristics).
2. Before using the appliance, read the instruction manual carefully, as it contains important safety information on the proper installation, use and maintenance of the appliance. Please keep the instruction manual for further reference.
3. The appliance's electrical safety is guaranteed only if the electrical system is earthed in accordance with the relevant regulations. It is of the utmost importance to follow such regulations; when in doubt, please consult a qualified electrician to have the electrical system thoroughly checked. The manufacturer declines all responsibility for damage caused by a badly-earthed electrical system
4. Before connecting the appliance, make sure that the appliance's technical characteristics shown on the tag correspond to those of the electrical system and gas distribution network.
5. Make sure that the electrical system and sockets can handle the appliance's maximum power consumption as shown on the tag. When in doubt, please consult a qualified electrician.
6. The appliance should be connected to the electric supply line by means of an omnipolar switch with a minimum contact opening of 3 mm
7. If the power socket is not compatible with the plug, replace the socket with a proper one and consult a qualified electrician to make sure that the cable size can handle the appliance's maximum power consumption. The use of adapters, multiple power boards and extension cords is not recommended.
8. When not in use, switch off the general power supply to the appliance and close the gas supply valve.
9. Do not obstruct the appliance's cooling or heat dissipation vents.
10. In case of damage to the appliance's power cord, it must be replaced exclusively by the manufacturer's authorized service center.
11. The appliance must be used only for the purposes for which it has been expressly designed (cooking). All other uses (such as the heating of a room) are considered inappropriate and therefore dangerous. The manufacturer declines all responsibility for damage resulting from improper use of the appliance.
12. The use of any electric appliance implies the observance of some basic rules. More specifically:
 - A. Do not touch the appliance with wet or damp hands or feet;
 - B. Do not use the appliance with bare feet;
 - C. Avoid the use of extension cords and, if necessary, take all precautions;
 - D. Do not pull the power cord to disconnect the plug from the power socket;
 - E. Do not leave the appliance exposed to atmospheric agents (rain, sun, etc.);
 - F. Do not allow children or untrained persons to use the appliance.
13. Before cleaning the appliance or performing maintenance work, disconnect the appliance by pulling the plug out of the power socket or turning off the main switch.
14. In case of failure or malfunction, turn the appliance off, close the gas supply valve and do not attempt to carry out any repairs, which must be done exclusively by an authorized service center.

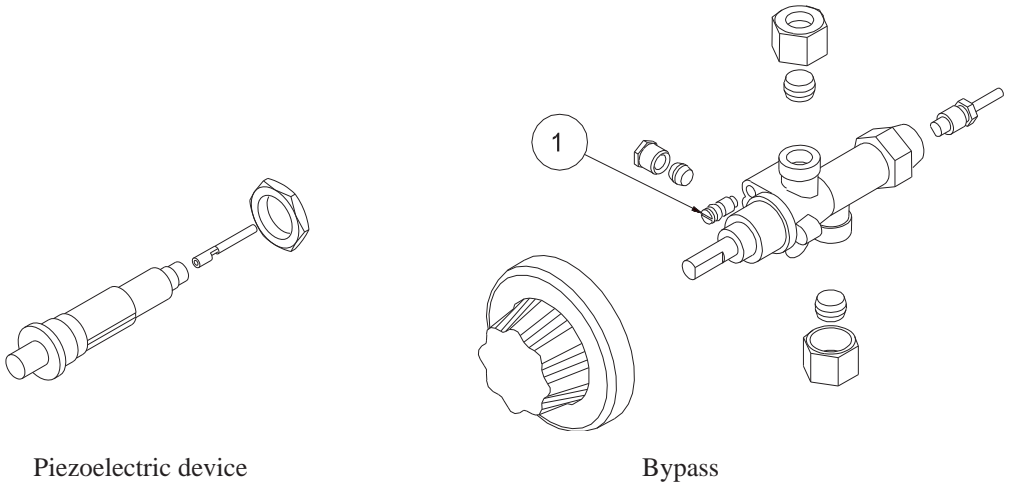
Request the use of original spare parts only. Failure to comply with the above recommendations may compromise the appliance's safety

FIG.B
CVSC4G



- A.** Data Plate
- C.** Gas Connection ISO 7-1 R1/2GM
- D.** Water connection R 1/2GM
- E.** Water drainage R 1GF

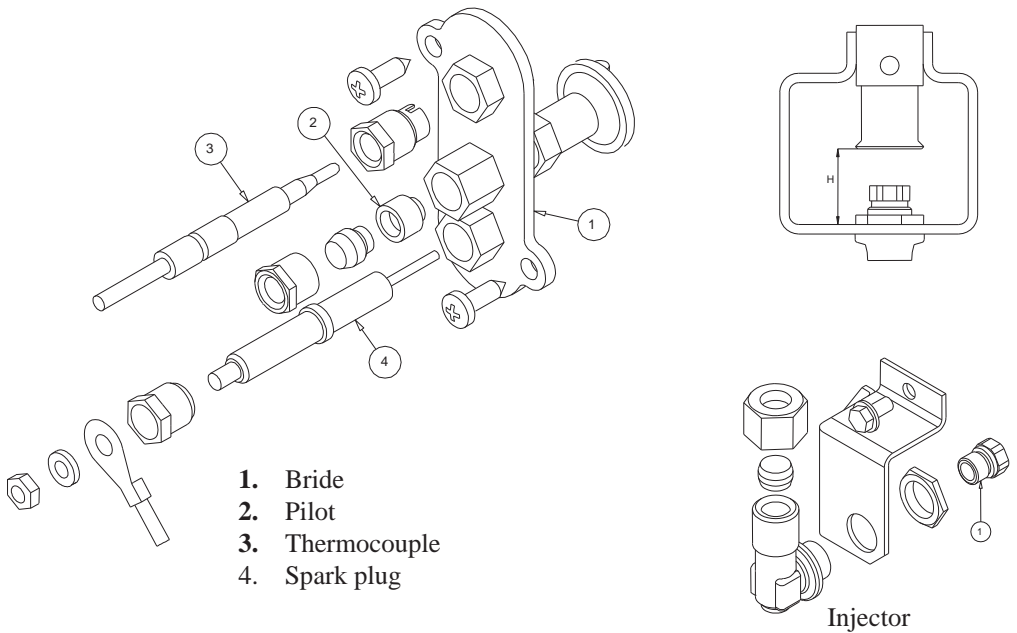
FIG.C



Piezoelectric device

Bypass

FIG.D



- 1. Bride
- 2. Pilot
- 3. Thermocouple
- 4. Spark plug

Injector

FIG.E
WATER FILLING TAP

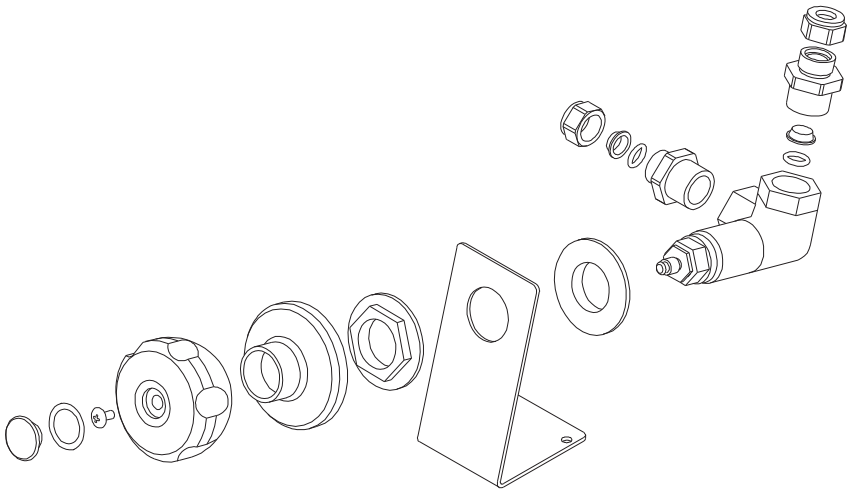
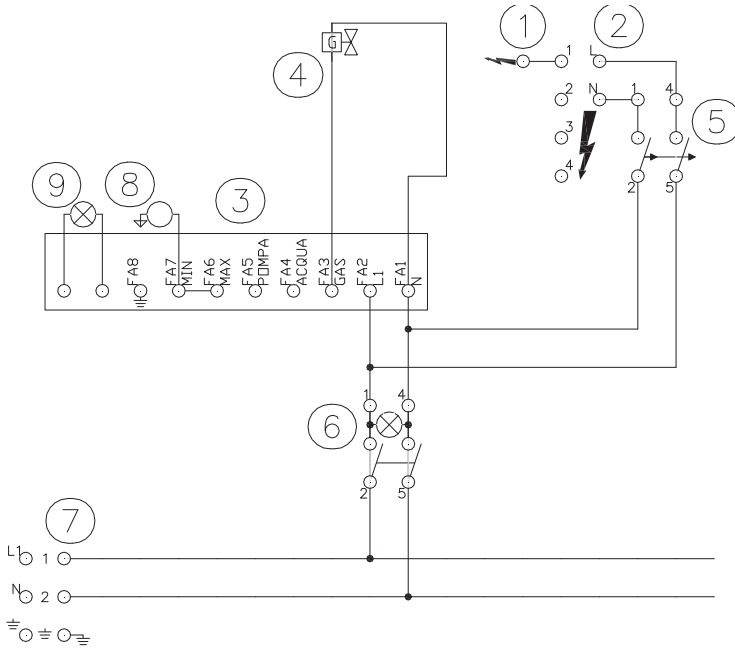


FIG.E
WIRING DIAGRAM MOD. CVC..



549026400 M00_00
230V~ 50/60 Hz

1. Lighting spark plug
2. Power-station starting burner
3. Water safety unit
4. Gas solenoid valve
5. Push-button starting burner
6. Interrupteur bipolaire
7. Power terminal block
8. Level Probe
9. Red warning light

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DECLARATION OF COMPLIANCE

The manufacturer declares that the appliances are compliant with the prescriptions of the EEC norm 90/396. The installation must be done observing the norms in force particularly concerning room ventilation and discharging gas emissions.

N.B.: The manufacturer declines any responsibility for direct or indirect damage caused by improper or incorrect installation, maintenance or use of the appliance and alterations, as in all the other cases considered in the items of our sales conditions.

TECHNICAL GAS SCHEME

MODEL	Dimensions	Nominal Power TOT. kW	Water filling	Water drainage	Gas Conn. ISO R7
CVS4G	40 x 70 x 29h	6	-	-	R 1/2"GM
CVS6G	60 x 70 x 29h	9	-	-	R 1/2"GM
CVCS4G	40 x 70 x 90h	9,5	R 1/2"GM	R 1GF	R 1/2"GM
CVCS6G	60 x 70 x 91h	13,95	R 1/2"GM	R 1GF	R 1/2"GM

ELECTRICAL TECHNICAL DATA TABLE

MODEL	Power Supply	Max Absorbtion (A)	Max Power (kW)	POWER SUPPLY CABLE (Silicone)
CVCS4G	230V~50/60 Hz	0,1	0,02	3x 1
CVCS6G	230V~50/60 Hz	0,1	0,02	3x 1

INSTALLING THE APPLIANCE

- The operations for installing, conversions for use with other types of gas and starting up must be done only by qualified personnel whose qualifications comply with the norms in force.
- The gas installation, the electrical connections and the rooms in which the appliances are installed must comply with the norms in force in the Country in which the installation is carried out; above all, the appliance must be installed in a well ventilated room, preferably under an extractor hood, so as to ensure the complete extraction of gas emissions which are formed during combustion. The air necessary for combustion is 2m³/h per kW of power installed.

CHECKING FOR ADEQUATE VENTILATION

Make sure that the air intake into the room where the appliance is installed is sufficient for an adequate change of air, as specified by regulations in effect.

The appliances installed in buildings open to the public must satisfy the following requirements.

Installation rules

The installation and maintenance of the appliance must be done according to the correct procedures and regulation

texts in use, particularly:

• safety standards for the prevention of fire and panic.

Connection and installation of appliance, ventilation and exhaust removal systems, shall be done according to the Manufacturer's instructions and by qualified technicians and according to the regulations in effect. The electric wiring shall conform to the regulations in effect.

All fire prevention codes shall be observed.

a) General indications (**Rules valid for GB only**)

- For all appliances:

Gas safety Regulations, 1984; Health and safety at Work Act, 1974 Codes of Practice, BS 8173, 1982, The Building

Regulations 1985; The Building Standards Regulations, 1981, the IEE Regulations and the by-laws of the local Water Undertaking.

The local gas Region or LPG supplier and the local authority and the relevant recommendation of the British Standards (latest editions) concerned.

The installation, transformation and repair of appliances for professional kitchens as well as removal due to malfunction, and the supply of gas, may be made only by means of a maintenance contract stipulated with an authorized sales office and in observance of technical regulations.

The appliance can be installed by itself or in a series side by side with appliances produced by us.

There must be a minimum distance of at least 10 cm between the appliance and the sides of the nearby cabinets made of inflammable material.

Take suitable measures to guarantee thermal insulation of the inflammable sides, such as, for example, the installation of protection against radiation. The appliances must be installed in a suitable manner, observing the safety standards. The small feet are adjustable to level the appliance.

PIPE FOR GAS CONNECTION

The gas connection must be done with steel or copper pipes, or otherwise with flexible steel pipes in compliance with the national norms, if such exist. Each appliance must be provided with a cutoff cock for rapid interruption of the gas supply.

Once the appliance has been installed, it is necessary to check for gas leaks from the pipe fittings; do not use a flame for this purpose but a non-corrosive substance such as soapy water or the specific leak-finder sprays. All our appliances undergo careful testing: the type of gas, the operating pressure and the category are indicated on the data plate.

ELECTRIC CONNECTION (mod. CVC...)


The appliance is supplied without the connection cable.

To install the power supply cable, proceed as follows:

- Disconnect the power supply.
- Remove the bottom panel.
- Push the connection cable through the cable blocker, connect the conductor wires to the corresponding terminals in the junction box and fix them into place.
- Block the cable with the cable blocker, and reassemble the front panel. The earth wire must be longer than the others so that if the cable blocker should break, it will disconnect after the tension wires.

N.B. The connection cable must have an adequate section for the power of the appliance and be resistant to a temperature of at least 150°C (see technical data table).

EQUIPOTENTIAL

The appliance must be connected to an equipotential system. The connection screw is positioned at the back of the appliance and is identified by the symbol .

Attention: The manufacturer will neither be held responsible for, nor will give any compensation during the guarantee period for any damage caused, and which is due to inadequate installations not compliant with the instructions.

CHECKING HEAT OUTPUT

The appliances must be checked in such a way as to verify that the heat output is correct:

- The heat output (thermal power) is indicated on the data plate of the appliance.
- Firstly, check that the appliance can be used with the type of gas supplied; then check that the indication on the plate corresponds to the gas to be used. For converting to another type of gas, check that the type of gas complies with what is stated in this instruction manual.

The pressure is read with a gauge (minimum resolution of 0.1 mbar) inserted in the relative pressure outlet.

Remove the hermetically closed screw and connect the gauge pipe.

After reading, put back the screw, tightening it hermetically and check for leaks.

Connection for liquid gas G30/G31

The connection pressure for liquid gas is 30 mbar with butane and 37 mbar with propane. Check the plate, read the pressure and verify that the description of the nozzle installed corresponds to the one supplied by the manufacturer.

Connection with natural gas H G20

The connection pressure for natural gas is 20 mbar.

Check the plate, read the pressure and verify that the description of the nozzle installed corresponds to the one supplied by the manufacturer.

“BURNERS” TECHNICAL DATA TABLE

CVS4G Burner 6 kW min. 2,75 kW	12,68 kWh/kg G30 BUTANE 30 mbar	12,87kWh/kg G31 PROPANE 37 mbar	9,45 kWh/m ³ st. G20 NATURAL GAS 20 mbar
Burner Injector 1/100 mm	125	125	185
Min. output adjustment 1/100 mm	75	75	adjustable
Pilot Injector	19	19	35
Consumption	kg/h 0,473	kg/h 0,466	m ³ st./h 0,635
Primary air h =mm	15	15	15
CVS6G Burner 9 kW min. 3,7 kW			
Burner Injector 1/100 mm	150	150	230
Min. output adjustment 1/100 mm	85	85	adjustable
Pilot Injector	19	19	35
Consumption	kg/h 0,710	kg/h 0,699	m ³ st./h 0,952
Primary air h =mm	20	20	15
CVCS4G Burner 9,5 kW			
Burner Injector 1/100 mm	160	160	235
Min. output adjustment 1/100 mm	100	100	adjustable
Pilot Injector	25	25	41
Consumption	kg/h 0,749	kg/h 0,738	m ³ st./h 1,005
CVCS6G Burner 13,95 kW			
Burner Injector 1/100 mm	2x130	2x130	2x205
Min. output adjustment 1/100 mm	130	130	adjustable
Pilot Injector	25	25	41
Consumption	kg/h 1,100	kg/h 1,084	m ³ st./h 1,476

CHECKING PRIMARY AIR IN MAIN BURNERS

All the burners are provided with a bush for regulating the primary air which must be positioned at a distance h indicated in the technical data table.

RULES FOR CONVERTING AND INSTALLING OTHER TYPES OF GAS

Our appliances are tested and regulated for liquid gas (see plate inside).

The conversion or adaptation to another type of gas must be carried out by a specialized technician. The nozzles for the various types of gas are in a packet supplied with the appliance and are marked in hundredths of mm (see the technical data table).

SUBSTITUTING THE NOZZLE IN THE MAIN BURNER

- In order to operate inside the appliance, it is necessary to empty the water tub.
- Remove the small knob from the panel by unscrewing it.
- Remove the front fixing screws from the panel, remove the start up cable from the piezoelectric ignition device.
- Using a suitable spanner, unscrew the nozzle and substitute it with the right one (see the “Technical Data” table).
- The main burner does not require any regulation of the primary air.

SUBSTITUTING THE NOZZLE IN THE PILOT BURNER

The flame of the pilot burner has fixed air.

The only operation necessary is the substitution of the nozzle according to the type of gas.

It is therefore necessary to unscrew the screws as specified in the previous point; with a suitable spanner unscrew the fitting and substitute the nozzle with a suitable one. With the right nozzle, the flame must lap the thermocouple.

Important!

After having carried out the conversion to another type of gas, it is necessary to update the data plate, indicating the type of gas for which the appliance has been converted.

CHECKING FUNCTIONING

- The appliance contains the instructions necessary for use.
- Check the appliances for gas leaks.
- Examine the flame of the pilot burner; it must lap the thermocouple and be blue, otherwise examine the nozzle of the pilot burner.
- Check the lighting and flame of the main burner.
- We urge the user to follow the instructions when using the appliance.

MAINTENANCE

With prolonged use of the appliance, it is essential to carry out regular maintenance for the safe functioning of the appliance; we therefore recommend drawing up a contract for after sales service. Maintenance must be done only by specialized personnel, observing the norms in force and our indications.

SPARE PARTS

It is possible to substitute parts such as the valve, the piezoelectric lighter or gas pipes very simply. To substitute the parts, proceed as follows:

- **Valve:** after removing the front panel, unscrew the screwed fittings of the gas connections, then substitute the faulty parts, installing the new ones in sequence.
- To substitute the thermocouple, unscrew the fitting of the pilot burner, likewise unscrew the thermocouple fitting and substitute the element.
- The spark plug must be unscrewed and substituted.

Attention: Before lighting the appliance, it must be washed with water and washing-up liquid, rinsed thoroughly and filled with water up to the level indicated by the mark on the back of the water tub.

DO NOT START UP THE APPLIANCE WITH THE WATER TUB EMPTY.

WATER SUPPLY CHARACTERISTICS

The system must be connected to a drinking water supply with the following characteristics. Failure to do so automatically invalidates the guarantee.

- **Total hardness:** 0,5 to 5°F to prevent the build-up of lime-scale.
- **Pressure:** 50 to 250 kPa (0,5-2,5 bar).
- **Chlorine ion concentration (Cl-):** not more than 10 ppm (acceptable value) to avoid damaging the internal steel elements
- **pH:** over 7
- **Electrical conductivity:** 50 to 2000 $\mu\text{S}/\text{cm}$ (20°C)

WATER CONNECTION AND DRAINAGE

It is advisable to connect the appliance to the hot water pipe (max.60°C) to reduce heating time; it is also recommended

to install a cut-off cock upstream from the appliance.

The drain piping must be connected to a suitable drain and be compliant with the norms.

The piping must be connected in such a way as to avoid contractions or siphons.

Drainage of the water is free, therefore it is essential that the drain is lower than the outlet of the piping.

STARTING UP

Before using the appliance, it is necessary to clean it carefully, especially the water tub (see paragraph "cleaning and care").

Check the connection of the appliance and start it up following the instructions, "Instructions for use".

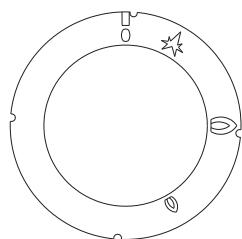
Attention! - Use the appliance only under surveillance.


WATER FILLING

Check that the drainage tap is in the "off" position.


Fill the tub with water up to the level indicated by the mark.

LIGHTING AND ADJUSTING THE MAIN BURNER - MOD. CV...



On the front panel, above each knob, the burner it corresponds to is indicated by the index .

To light, turn the knob to the left from position "0" to the  symbol (see figure);

keep it pushed down and press the button with the symbol until the gas lights .

Keep the knob pressed a few second and then let it go, this lights the pilot.

If the flame goes out you have to repeat the procedure.

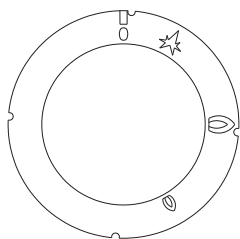
By turning the knob round to the  position the burner is at maximum.

By turning the knob round to the  position the burner is at minimum.


To switch off, move the knob back into position "0".


OPERATION MOD. CVC...


- 1) When powering the green on-off device, the red light flashes briefly for about ½ second.
- 2) In the absence of water in the tank the red light keeps flashing.
- 3) Turn on the tap to load the tank to the desired level, which must be higher than the minimum level probe and do not exceed the maximum level, which is marked on the tank by the symbol (—)



4) Turn the gas knob to the  position and hold it down.

At the same time, press the  button to turn on the gas to light the pilot.

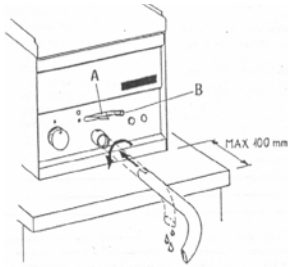
5) Turn the gas knob to the  position: The burner will remain off until the water reaches the minimum level probe.


6) To set the burner to the minimum, turn the gas knob to the position .

TURNING OFF THE APPLIANCE

Push and turn the knob into position “0”. This command blocks the gas supply to both the main burner and the pilot burner. To relight the appliance, it is necessary to turn the knob again into position and press the button.

EMPTYNG THE TUB MOD. CVS...



The user should be equipped with a suitable container for the drained water. Insert the outlet pipe as shown on the drawing and place the container in position. Push the safety device (A) upwards and move lever (B) to the symbol . **Important:** pay attention to the clearance between the appliance and the edges of the stands.

EMPTYNG THE TUB CVCS....

To carry out this operation, it is necessary to open the outlet tap (lever in vertical position) which can only be reached through the cabinet door situated below the appliance.

SAFETY THERMOSTAT MOD.CVS...

The appliance is provided with a safety thermostat which interrupts the gas flow if the temperature goes above the maximum set value. When the safety device intervenes, both the main burner and pilot burner go out.

If this happens, it is possible to restart by pressing down fully the red thermostat button after having removed the control panel. If the problem occurs again, call in the after sales assistance.

ANOMALIES

If the probe does not detect the presence of water in the tank for more than 15 sec. the system disables the heating element: the alarm is indicated by a flashing red light.

When the probe returns to detect the presence of water, the heating element is activated and the red light is turned off.

NOTE: the filling phase is monitored by the system through the TIME-OUT.

OBSERVATIONS AND ADVICE

Always keep the water level checked.

ATTENTION! Do not start up the appliance without water.

Use the appliance only under surveillance.

CLEANING AND MAINTENANCE

Attention! During cleaning, do not wash the external parts of the appliance with direct sprays of water or with high pressure.

After every use, clean the appliance thoroughly. Daily cleaning after switching off the appliance ensures the perfect functioning and long life of the appliance.

Before starting to clean the appliance, disconnect the power supply. The parts in steel must be washed with hot water and neutral detergent, then rinsed thoroughly in order to eliminate all traces of detergent; after which, dried with a dry cloth.

Do not use abrasive or corrosive detergents.

The enamelled parts should be washed with soapy water.

To make cleaning easier, the elements may be turned by 90° in an anticlockwise direction.

After cleaning, turn the elements back correctly. There is a microswitch which shows the correct contact.

Important: As well as ordinary cleaning and maintenance, it is advisable to have the installation checked by an installer at least once a year.

It is therefore suggested to draw up an after-sales assistance contract.

CLEANING BURNISHED BRASS SURFACES

No synthetic protective varnishes have been used to obtain the special burnishing effect on the burnished brass details in order to avoid spoiling the beauty of the brass with an artificial patina. The antique finish of the surface is the result of natural oxidation that has simply been accelerated. All the natural antique finish brass surfaces can be cleaned with any kitchen degreasing detergent, accompanied by the use of an abrasive scouring pad (the green colored type used for washing dishes). It is recommended that the metal be rubbed, uniformly applying light pressure, until the desired effect is achieved.

The brass details should then be dried.

Do not use polish as this is suitable for maintaining the gloss but not the antique finish and could result in an effect that is not compliant with our products. Any spots that may appear over time on the burnished brass surfaces should be considered as a desirable and particular characteristic of our craft metal working processes.

CLEANING CHROMIUM-PLATED BRASS SURFACES

No synthetic varnishes have been used to obtain the special polish on the chromium-plated brass details in order to avoid spoiling the beauty of the chromium plating with an artificial patina. All the chromium-plated surfaces should be cleaned, where necessary, with a soft, possibly micro-fiber cloth, combined with metal polishing products, if required. Do not use abrasive pads.

CLEANING SATIN FINISH NICKEL-PLATED BRASS SURFACES

No synthetic varnishes have been used to obtain the special nickel-plating on the satin finish nickel-plated brass details in order to avoid spoiling the beauty of the nickel-plated, satin finished solid brass with an artificial patina. All the nickel-plated and satin finished brass surfaces should be cleaned, where necessary, with a soft, possibly micro-fiber cloth, combined with a neutral detergent, if required. Do not use abrasive pads.

CLEANING THE VARNISHED SURFACES

All the varnished surfaces should be cleaned using a neutral detergent and, where necessary, a soft, possibly micro-fiber cloth. Do not use abrasive pads or any other chemical products.

CLEANING BRUSHED STEEL SURFACES

All the brushed steel surfaces should be cleaned using degreasing products or products specifically designed to be used on steel and, where necessary, extra-fine steel wool or extra-thin sandpaper.

WHAT TO DO IN THE EVENT OF A BREAKDOWN

Turn off the gas tap and notify the after sales service.

PROCEDURE TO FOLLOW IF THE APPLIANCE IS NOT GOING TO BE USED FOR SOME TIME

Turn off the gas tap and clean the appliance as specified above.

MAINTENANCE (only for qualified personnel)

Any kind of maintenance must only be done by qualified personnel. Before carrying out maintenance, remove the plug or switch off the switch above the appliance.

INSTRUCTIONS FOR DISCHARGING GAS EMISSIONS

Type “A” Appliances (See data plate)

Type “A” appliances must discharge the products of combustion into extractor hoods or similar devices connected to an efficient chimney, or directly outside.

(Natural Discharge) Fig.1.

If there is no hood, as an alternative, an air extractor connected directly to the outside is acceptable, (Forced Discharge) Fig.2.

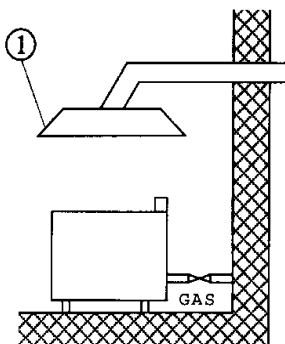
In the event of forced discharge

The gas supply to the appliance, must be directly interlocked to the system and cut off automatically if its capacity drops below the values prescribed.

Supplying the appliance with gas again must only be possible manually.

NATURAL DISCHARGE

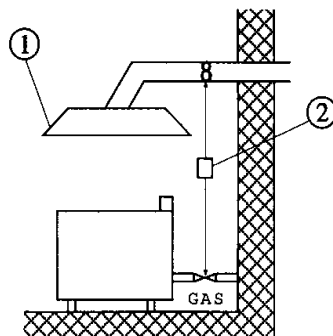
Fig.1



1. Extractor hood

FORCED DISCHARGE

Fig.2



1. Extractor hood
2. Interlocking



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