



OFFICINE GULLO
FIRENZE



FLS8G

GRIDDLE FOR
RESIDENTIAL AND PROFESSIONAL USE

INSTRUCTIONS
for installation and use

TABLE OF CONTENTS

SAFETY INSTRUCTIONS	5
INSTALLATION INSTRUCTIONS.....	7
INSTALLATION	9
USE AND MAINTENANCE INSTRUCTIONS	13
CARE AND CLEANING INSTRUCTIONS.....	14

WARNINGS & CAUTION

1. 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.
2. The appliance's electrical safety is guaranteed only if the electrical system is grounded 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 improperly grounded electrical system
3. 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 supply.
4. 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.
5. When not in use for extended periods, switch off the general power supply to the appliance and close the gas supply valve.
6. Do not obstruct the appliance's cooling or heat dissipation vents.
7. 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.
8. The use of any electric appliance implies the observance of some basic rules. More specifically:
 - Avoid the use of extension cords and, if necessary, take all precautions;
 - Do not pull the power cord to disconnect the plug from the power socket;
 - Do not allow children or untrained persons to use the appliance.
9. Before performing maintenance work, disconnect the appliance by pulling the plug out of the power socket or turning off the main switch.
10. 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.

SAFETY INSTRUCTIONS

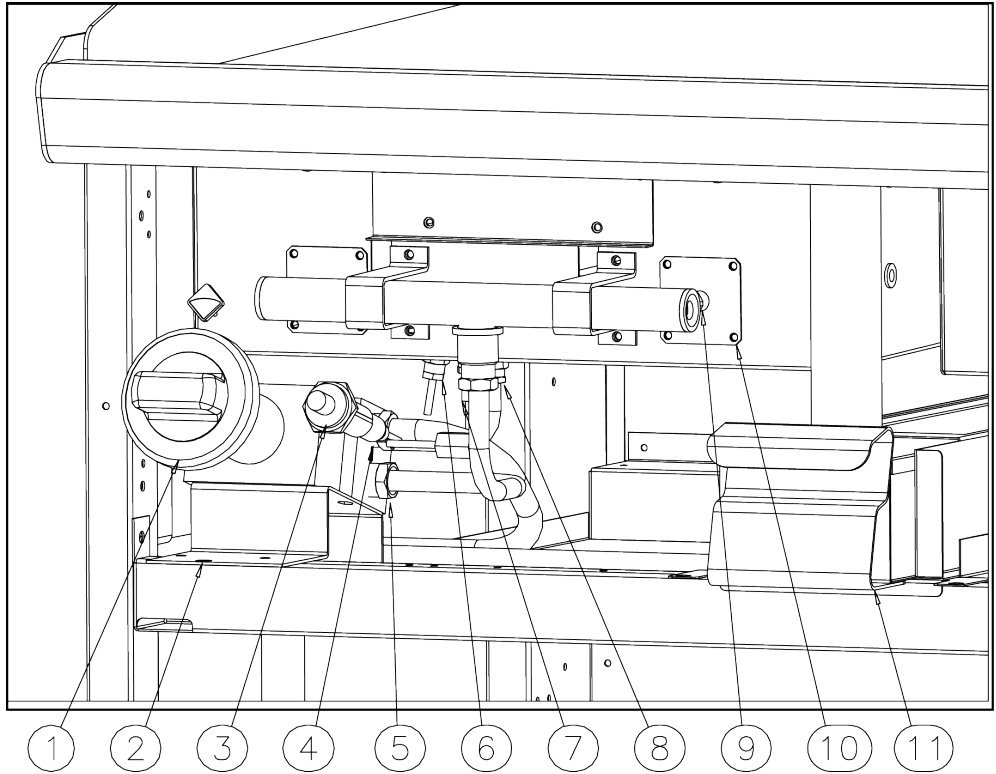
Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

To avoid personal injury or property damage, please read and follow these important safety precautions.

1. Before any maintenance or repairs are performed, disconnect the appliance from the electric and gas supply.
2. Your appliance should be installed by a qualified gas installation technician. Have the technician show you the exact location of the gas shutoff valve on the incoming gas line so you know how to turn off the gas if necessary.
3. In the event of a power failure, do not attempt to operate the appliance or light any of the burners. This is a gas fired appliance that employs electrical components such as the ignition and safety devices.
4. Do not attempt to repair or replace any part of this appliance unless specifically instructed to do so by this manual. In-warranty service must be performed by an authorized service agency.
5. Do not store flammable materials on or near the appliance. Keep the appliance area clean and free of combustible materials, gasoline and other flammable vapors and liquids. A check before each use to determine that no hazardous materials are in the area is recommended.
6. Children should not be left alone or unattended in the kitchen while the appliance is in use.
7. This appliance should not be operated without a properly sized and operational ventilation hood.
8. The ventilation and flue ways of this appliance must remain unobstructed at all times.
9. Do not store items of interest to children above the appliance. Children, as well as adults, should never be allowed to sit, stand, or climb on any part of the appliance. Serious injury may occur.
10. Never leave the appliance unattended during use. Boil-overs may occur, causing spills which may ignite.
11. Do not use water on grease fires. Never pick up a flaming pan. It is recommended you purchase a multi-purpose dry chemical or foam- type fire extinguisher for your home. Store it in close proximity to your appliance.
12. If you are flaming liquor or other spirits, and you're appliance is installed under a vent hood, TURN THE FAN OFF. The draft created could cause the flames to spread out of control.
13. For your safety, never use your appliance or any other cooking appliance as a space heater to warm or heat the room.
14. Use only dry potholders. Moist or damp potholders on hot surfaces may result in steam burns. Do not allow potholders to touch hot burner areas. Do not use a towel or other bulky material as a potholder.
15. To reduce the risk of burns, ignition of flammable materials, and spillage, the handle of any pot or pan should be positioned so that it does not extend over adjacent burners or the front of the appliance.

FIG.B



- | | |
|-------------------------|------------------------|
| 1. Knob | 7. Pilot |
| 2. Control Panel clamp | 8. Lighting spark plug |
| 3. Piezoelectric device | 9. Injector |
| 4. Valve | 10. Clamp |
| 5. Gas pipes | 11. Drip pan |
| 6. Thermocouple | |

INSTALLATION INSTRUCTIONS

This appliance is Manufactured by OFFICINE GULLO S.r.l



OFFICINE GULLO
FIRENZE

E-Mail: info@officinegullousa.com

Headquarters and factory

50012 Antella - Bagno a Ripoli (FI) Italy

via della Torricella, 29, - Tel. +39 055 6560324

In the US call (800)-781-7125

Home page [http:// www.officinegullousa.com](http://www.officinegullousa.com)

INSTALLATION'S MANUAL

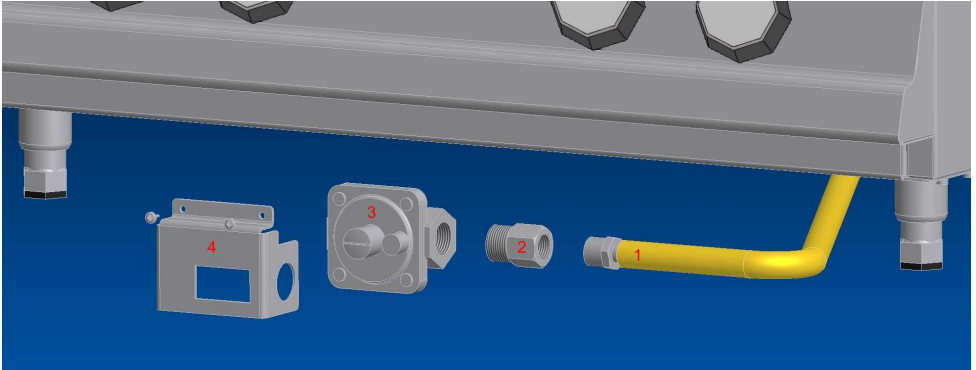
Keep the appliance area free and clear from combustibles.

Not obstruct the flow of combustion and ventilation air,

This manual shall be retained for future reference.

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

GAS PRESSURE REGULATOR (Must be installed)



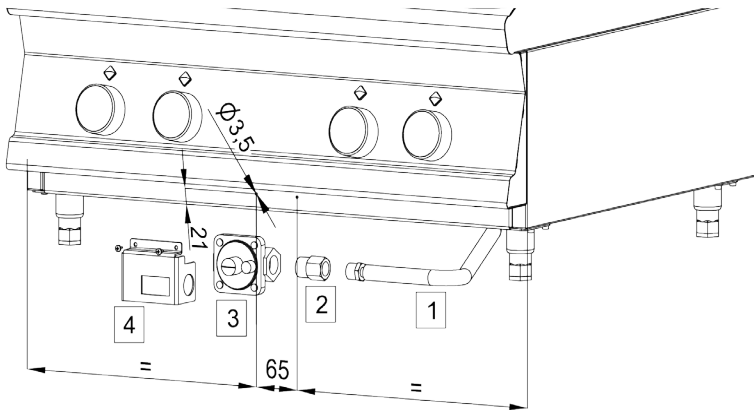
Each gas hook input (every element) is supplied with a separate pressure regulator that needs to be installed.

For assembly proceed as follows:

- To screw to held the hose yellow (1) on the ramp of income of gas.
- To screw the elbow the nipples of the connexion (2).
- To screw the nipples to the pressure regulator (3).
- Secure the bracket (4)

WARNING: Maximun input pressure is ½ PSI.

The pressure regulator has to be placed under or behind the cabinetry next to the range or in a different place but never under or behind it.



INSTALLATION'S INSTRUCTIONS

GAS CONNECTIONS

This appliance must be installed by an approved installer or a gas technician

1. The installation of this appliance must conform with all applicable local codes. In the absence of local codes, the installation must conform to the latest level of the National Fuel Gas Code, ANSI Z223.1/NFPA 54. In Canada, the installation must be in accordance with the current CAN/CGA B149.1 and B149.2.
2. This appliance can be configured to work with either natural gas or LP gas. Verify that the appliance and the incoming gas supply are compatible. Check the rating plate.
3. The gas supply line must be the same size or larger than the gas inlet of the appliance. Your appliance has $\frac{3}{4}$ " NPT gas inlet connection at the factory supplied gas regulator for each gas input. We recommend the supply line be $\frac{1}{4}$ " NPT larger than the gas inlet of the appliance.
4. Sealant used on pipe joints must be resistant to LP gas.
5. An installer provided manual shut-off valve must be installed in the gas supply line ahead of the appliance. This shut-off must be easily accessible in case of emergency.
6. All gas cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation. This appliance is equipped with such a gas pressure regulator. Incoming gas pressure should be checked with a manometer. The correct manifold pressure for natural gas is 5.0" wc. For LP gas the correct manifold pressure is 10" wc.
7. Incoming line pressure upstream of the appliance should be 1.0" wc greater than the operating manifold pressure. Service pressure may fluctuate for a variety of reasons. Under no circumstances should the factory supplied regulator be removed or by-passed.
8. The factory supplied pressure regulator will withstand an input pressure of $\frac{1}{2}$ PSI (12" wc). If the incoming pressure exceeds the maximum rating, a step-down regulator is required.
9. The appliance and its individual shut-off valve must be disconnected from the gas

supply line during any pressure testing in excess of ½ PSI [3.5 kPa].

10. The appliance must be disconnected from the gas supply by closing its individual shut-off during any pressure testing less than ½ PSI [3.5 kPa].

11. Check to see that all installer supplied pipes and fittings are clear of debris, threading chips or other foreign particles before connecting the appliance to the supply line. Such particles will clog orifices and/or valves when pressure is applied. Service to clean such clogs is not covered by your warranty.

12. The incoming gas supply is brought from the inlet pipe. This is the only connection required via the installer-supplied shut-off valve.

13. If the appliance is to be installed with flexible couplings and/or a “quick disconnect” the installer must use a commercially approved AGA Design certified flexible connector at least ½” NPT that complies with ANSI Z21.41. In Canada, the connector must comply with CAN 16.10-88 and the “quick disconnect” device must comply with CAN 16.19M-79 and installed with a strain relief device.

14. Before putting the appliance into service test all gas connections for leaks. Use a soapy solution. DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS. Such a procedure is dangerous, and it may not detect all the small leaks that a soapy solution will

15. Air shutter adjustments are preset at the factory. These adjustments may need to be redone and/or fine tuned by the installer.

TECHNICAL GAS DATA TABLE

MODEL	Dimensions cm	NOMINAL BURNER CAPACITY BTU/h	Gas coupling NPT
FLS8G	80x70x29h	46,000	R ½GM

The machine is supplied with pressure regulator separately (in 3/4 NPT F)

INSTALLATION

The appliance must be installed in accordance with the ANS Z83.11a CSA 1.8a-(2001) Food Service Equipment,

- 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.
- Gas installations, 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 70.6 CbtF /h per 3412BTu's (2m3 /h per kW) of power installed.

VENTILATION

Proper ventilation is highly important for good operation. This appliance must be installed under a properly designed canopy hood. We recommend that the hood should be six inches [150 mm] wider than the appliance, however, it is not a requirement.

A strong exhaust fan can create a vacuum in the room. For proper air balance, work with your Officine Gullo representative and/or contactor to properly size your hood and its exhaust fan.

IMPORTANT

ALL GAS BURNERS NEED SUFFICIENT AIR TO OPERATE AND LARGE OBJECTS SHOULD NOT BE PLACED IN FRONT OF THIS APPLIANCE WHICH WOULD OBSTRUCT THE AIR FLOW THROUGH THE FRONT. OBJECTS SHOULD NOT BE PLACED ON THE REAR BACKGUARD WHILE IN USE. THIS COULD OBSTRUCT THE VENTING SYSTEM OF THE OVEN'S FLUE PRODUCTS.

Ensure that the air outlets in the place of work are sufficient to guarantee the necessary air exchange. The appliance may be installed as a single element or in series with other appliances of our production. It is necessary to observe a minimum distance of 4" (10 cm) from the appliance to prevent contact with walls of inflammable material; adequate measures must also be taken to ensure thermal insulation of inflammable parts, such as the installation of a protection against radiation; particular attention must be paid in installing the appliances adequately and safely. The feet are adjustable in height so that differences in level can be avoided.

The machine must be placed in conditions of optimal ventilation: the area for the combustion of the item comes captured from the bottom of the same one.

The minimal necessary area for the combustion is given from the minimal height of the feet mounted on the machine, therefore the machine cannot be installed without the adjustable feet. In case of wood cabinetry placed on the side of the range, the cabinetry has to be mounted on top of feet in order to grant a correct ventilation to the machine.

PIPE FOR GAS CONNECTION

The gas connection must be done with steel pipes, or otherwise with flexible steel pipes in compliance with the national norms, if any exist. Each appliance must be provided with a cut-off cock for rapid interruption of the gas supply. Once the appliance has been installed, it is necessary to check for gas leaks for the pipe fittings; do not use a flame for this purpose but a non-corrosive substance such as soapy water or foamy substances as contained in 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.

NB: The year of the appliance manufacture is shown in item "N" on the data plate. The first two numbers (e.g. 08...) represent the year of manufacture.

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 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 (Propane HD-5)

The connection pressure for liquid gas is 2.74 kPa with Propane HD-5.

Connection with natural gas

The connection pressure for natural gas is 1.74 kPa.

THIS APPLIANCE IS EQUIPPED WITH THE GAS TYPE AS PER YOUR ORDER - A conversion kit is provided with the range if it ever needs to be converted to a different type of gas supply (LPG or Natural Gas) and it is in a package together with the rest of the manuals.

ADJUSTMENTS IN MAIN BURNERS

Air shutter adjustments are preset at the factory. These adjustments may need to be redone and/or fine tuned by the installer. These adjustments are normal and can be regulated and fixed with a screw by adjusting the air shutter. In the "Burners technical data" table are the approximate values of parameter "h" (air shutter). The volume flow of primary air (air shutter) must be regulated so that the flame does not tend to come away from the burner when it is cold or backfire when the burner is hot, The flame should be almost all blue all the time. Lowest setting adjustment can be made by turning the bypass screw by a 1/4 of the turn at a time, see table below for values, note that for LPG the screw position should be closed.

TECHNICAL DATA TABLE & ADJUSTMENT VALUES

GAS A (Natural gas)				
Burner	Nominal Gas Consumption (BTU/h)	Burner Injector 1/100 mm	Pilot Injector	Consumption tot.
Medium	46,000	4x160	2x27	m ³ st./h 1,396

GAS E (Propane gas)				
Burner	Nominal Gas Consumption (BTU/h)	Burner Injector 1/100 mm	Pilot Injector	Consumption tot.
Medium	46,000	4x160	2x19	kg/h 1,040

GAS A = Natural gas (pressure at the outlet of the regulator) = 10 mbar (4 inch water)

GAS E = Propan gas (pressure at the outlet of the regulator) = 24.9 mbar (10 inch water)

RULES FOR CONVERTING AND INSTALLING FOR OTHER TYPES OF GAS

Our appliances are tested and regulated with liquid gas (see data plate).

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 supplied in a packet and are marked in hundredths of mm (see “burners” technical data table).

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.

SUBSTITUTING THE NOZZLE IN THE MAIN BURNER

- Remove the front fixing screws from the panel, remove the start-up cable from the piezo-electric ignition device.
- Using a suitable spanner, unscrew the nozzle and substitute it with the right one (see the technical data table).

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.

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 indispensable 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 PART

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 (04-05) of the gas connections and take out the bulb of the thermostat, then substitute the faulty parts, installing the new ones.
- To substitute the thermocouple, unscrew the fitting (06) of the valve and substitute the element.
- The spark plug (07) must be unscrewed and substituted.

USE AND MAINTENANCE INSTRUCTIONS

INSTRUCTIONS FOR USE

Attention! The appliance must only be used under surveillance.

Attention! In the event that smoke is given off, when the appliance is started up, it is necessary to let the installation function without being used, for approximately an hour or until the smell disappears.

LIGHTING AND ADJUSTING THE GRIDDLE BURNER

Lighting the pilot burner


Push and turn the thermostat knob (01) into position 

Keeping the knob pushed down, press the piezo button (03) repeatedly. The flame lights automatically and can be seen through the inspection hole in the front panel. After lighting, hold the knob down for another 5-10 seconds, to allow the thermocouple to warm up, then release it. The flame may go out, in which case it is necessary to repeat the procedure.

Lighting the main burner and regulating the temperature

After releasing the knob, the gas goes into the safety valve. Turning the graduated knob from 140 to 570° F, the gas goes to the main burner which then lights.

Putting out the main burner

Turn the knob into position ; only the flame of the pilot burner remains lit.

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.

OBSERVATIONS AND ADVICE

With appliances which have two cooking areas (F..S8G), it is possible to diversify the temperature in the two halves of the hotplate, or to use only one half.

Use the appliance only under surveillance.

Attention: The cutting and sharpening utensils damage the chromed plate.

DRIP PAN

The drip pan must be checked regularly and emptied before getting full. In any event, the pan must be cleaned after switching off the appliance.

CARE AND CLEANING INSTRUCTIONS

Daily cleaning after switching off the appliance ensures the perfect functioning and long life of the appliance. The parts in steel must be cleaned with a detergent-soaked cloth without rubbing; after that, rinse with clean water and dry with a dry cloth. If the surface of the hotplate is not used for some time, it must be covered with a fine film of oil.

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 mild soap and warm water, accompanied by the use of an abrasive pad (the green color type used for washing dishes). It is recommended that the metal be rubbed, uniformly applying light pressure, use caution as this will remove some of the patina if rubbed excessively.

The brass details should then be dried.

Do not use metal polish as this is suitable not to clean the antique finish and could result in loss of the color and patina. Oxidation that may appear over time on the burnished brass surfaces is a normal characteristic of our craft metal working processes.

CLEANING CHROME 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 chrome with an artificial patina. All the chromed surfaces should be clean as needed with a warm water and mild soap and a soft cloth or micro-fiber. 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 cloth or 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 cloth or 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.

WHAT TO DO IN THE EVENT OF A BREAKDOWN

Turn off the gas shut off valve and notify your authorized service center or call our main line at (800) 781-7125



US

V 1.2 - 9.17

OFFICINE GULLO S.R.L.: via della Torricella 29, 50012 Antella - Bagno a Ripoli (FI)

Tel. +39 055 6560324 / 621807 - Fax + 39 055 620670 - info@officinegullo.com

WWW.OFFICINEGULLO.COM