



USER INSTRUCTIONS



GASCOOKER PROPANE (*304.150 - *304.151 - *304.152)

You should read these user instructions carefully before using the appliance



GAS STOVES

GAR 7/GAR 12/GAR 14/GAR 19/GAR 21

Congratulations for the acquisition of this upmarket appliance made in France. You chose an appliance which alloys the best technical qualities with a big user-friendliness. We wish you the biggest contentment

1. SECURITY INSTRUCTIONS

Please respect these instructions scrupulously to avoid any risk of fire, scald or other wounds and damage. During the use of this appliance, fundamental circumspection of security must always be noticed, such as:

- Take into account the instructions to be systematically kept with the appliance.
- Install the appliance always in instructions respect. A 10 cm distance minimum with the partition or the wall is necessary.
- Protect the appliance from direct light of the sun, frost and humidity.
- Never leave the appliance within the reach of children or disabled persons without surveillance.
- Never move the appliance when it is working or when the surfaces of cooking are still hot.
- Do not touch the hot surfaces of the appliance. The temperature of the hot surfaces can be very important when the appliance is working. Always use handles and control knobs.
- Do not use the appliance for other functions than determined use.
- Do not leave the pipe or hose (purchased separately from a specialised shop) in the contact of hot surfaces.
- The appliance should not be used close to combustible materials.
- During use, look after not to obstruct hearings of aeration of the appliance
- Entrust compensations only to a skilled person.
- Use only spare parts of origin.
- At the end of cooking, before cleaning the appliance, do not forget to disconnect the gas inlet.

2. CONTENTS OF CARDBOARD PACKAGING

Device: a gas stove

- Accessories: - A set of natural gas injectors (burner + pilot light)
- A burner star (for small pans)
 - The present note



1 Power control knob + on/off

2 Pilot light

See exploded views for GAR 7/GAR 12/GAR 14/GAR 19/GAR 21 at the end of the document.

3. CONFORMITY OF USE

Use the device only to cook or keep warm some food.

4. WAY OF FUNCTIONING

These gas stoves are compact, in all stainless steel, with 1, 2 or 3 burners according to models.

The control of each cooking areas is independent, with a system of pilot light when starting and safety thermocouple. They are fitted with several removable parts: cast iron grid, stainless steel container and burner ring.

To turn on the device, just approach a long matchstick or gas lighter near the pilot light (n°2 on picture), press and turn the control knob (n°1 on picture) in front of star position. Keep the control knob (n°1 on picture) pressed for some more seconds. The burner then remains lit.

While cooking, the temperature can be regulated using the control knob (n°1 on picture) from high flame to low flame in order to avoid over-cooking.

A safety thermocouple cuts the gas supply if the burner is extinguished. The low flame of the appliance is pre-adjusted in the factory, it must not be changed.

5. FUNCTIONING / HANDLING

a) Installation/Assembly:

- Unpack carefully the machine from its packaging.
- Place the device on a plane and heatproof surface in a well ventilated place.
- Never place the device near a wall or near a partition made of combustible materials even if it is very well isolated.
- A distance of minimum 10 cm with the partition or the wall is necessary.
- Remove the protective film from the machine.

b) First starting:

During the first use, warm your machine up outside during about 30 min to evacuate residual smokes of manufacturing oil from the metallic parts. This may emit a slight smell for a few moments.

First cleaning

Clean the device before the first use. (See 6 Cleaning)

Gas connection

The appliances run on the following gases: Butane G30, Propane G31, Natural gas G20/G25. The appliances are originally delivered with a Butane/Propane injector corresponding to the category II2E+3+. The connection is made thanks to a thread 1/2.

The heat release rate of the appliance is	GAR 7	7 kW
	GAR 12	12 kW
	GAR 14	14 kW
	GAR 19	19 kW
	GAR 21	21 kW

For a use in natural gas, change the injectors (burner + pilot light (Ø 45)). They are delivered in a small plastic bag in the package. Screw the venture screw 19 mm.

Connect the appliance to the gas supply pipe, interposing a stop valve which enables the appliance to be insulated from the rest of the installation.

Check the supply pressure using a manometer when all the burners are lit. It must be equal to the indications on the rating plate.

The fresh air flow required for combustion air supply is:

- GAR 7 14 m³/h
- GAR 12 24 m³/h
- GAR 14 28 m³/h
- GAR 19 38 m³/h
- GAR 21 42 m³/h

General conditions of installation

The installation and maintenance of the appliance must be carried out in compliance with the statutory texts and good practices in force, mainly:

General specifications

For all appliances:

Article GZ Installation with combustible gases and liquefied hydrocarbons.

Then, according to use:

Article CH Heating, ventilation, refrigeration

Air conditioning and domestic hot water steam generation.

Article GC Installation of appliances to be used for catering

Specific provisions for each type of establishment to which the public is admitted (hospitals, shops, etc...)

Important: Never change the diameter of the injectors.

Gas category table, according to the country of destination of the appliance.

Country of destination	Category	Gas	Pressures	Diameter of injector Burner 5 KW	Diameter of injector Burner 7 KW
FR/BE	II2E+3+	G20/G25	20/25	160	195
		G30/G31	28-30/37	110	130
LU/DE	I2E	G20	20	160	195
AT/CH/CY/DK/EE/ FI/HR/LT/LV/RO/ SE/SI/SK/TR	II2H3B/P	G20	20	160	195
		G30/G31	30	110	130
PL	II2E3P	G20	20	160	195
		G31	37	110	130
HR/HO	II2H3P	G20	20	160	195
		G31	37	110	130
CH/CY/CZ/ES/GB/ GR/IE/IT/PT/SI/SK/ TR	II2H3+	G20	20	160	195
		G30/G31	28-30/37	110	130
NL/NO/HU	I3B/P	G30/G31	30	110	130

Air adjustment

Injectors were conceived to avoid any air adjustments and that whatever the gas you use.

c) Use of device :

Elements of command and display

Command/Display	Function
Power control knob (n°1 on picture)	On/off Set the power (low flame = low power, high flame = high power)
Pilot light (n°2 on picture)	Switch on the machine

Precautions of use

Burner 5kw		
Diameter for pans to use	Maxi	Mini
	34cm	22cm

Burner 7kw		
Diameter for pans to use	Maxi	Mini
	42cm	22cm

Switching-on

Press the power control knob (n°1 on picture) for a few seconds in front of star position.

Use a gas lighter or a long matchstick by holding it near the pilot light (n°2 on picture)

Keep the control knob (n°1 on picture) pressed for some more seconds.

The burner then remains lit and it is now possible to increase the power by turning the power control knob (n°1 on picture).

Temperature setting

Once the burner is lit, set the appliance to the desired power by turning the control knob (n°1 on picture).

It is not necessary to leave the device switched on at full power. It is necessary to adapt the temperature to products to be cooked to limit the gas consumption.

Stopping the appliance

Set each control knob (n°1 on picture) to 0: the appliance is completely switched-off.

Close the butane or propane cartridge

Clean the appliance. (See 6. Cleaning)

d) Breakdown / repair:

In case of breakdown or of damaged part, please call your after-sales service and confide any technical operation to qualified person.

When you contact the after-sales service of your distributor or your store, give him the complete reference of your device (commercial name, type and serial number). This information appears on the visible descriptive plate behind the device.

6. CLEANING AND MAINTENANCE

Cut the gas supply.

- Let cool completely the device before any technical intervention or cleaning.
- For cleaning, only use non-abrasive products, clean regularly the external walls of your device with warm water and wash liquid: avoid the abrasive towelling. Rinse your device with a wet sponge.
- Never clean the device under a water jet, the infiltrations would risk to damage it in a irreparable way.
- During a prolonged non-use, we recommend you strongly to keep the device shielded from the humidity .

7. TECHNICAL SPECIFICATIONS

Models	Outside dimensions	Power	Nb of burners	Weight
GAR 7	350x510x180 mm	7 kW	1 fire 7 kW	12 Kg
GAR 12	670x510x180 mm	12 kW	2 (1 fire 7 kW+1 fire 5 kW)	22 Kg
GAR 14	670x510x180 mm	14 kW	2 (2 fires 7 kW)	22 Kg
GAR 19	985x510x180 mm	19 kW	3 (2 fires 7 kW+1 fire 5 kW)	32 Kg
GAR 21	985x510x180 mm	21 kW	3 (3 fires 7 kW)	32 Kg

8. GUARANTEE

Conditions of guarantee

The guarantee applicable to any device is the commercial guarantee of the distributor or the retailer. Please contact the store where you bought your device to know the precise conditions.

The guarantee grants no right for damages.

The dispositions which follow are not exclusive of the profit of the legal guarantee planned by articles 1641 and following ones of the Civil code relative to the defects and the latent defects.

Exclusion clauses of the guarantee

Bad installation and bad maintenance, in particular if they do not respect current regulations or instructions appearing in this user guide.

Cannot benefit from the guarantee the repairs required as a result of false operations, of inappropriate use, of carelessness or of excess loads of the device, as well as those resulting from defective installations.

The damage due to shocks, bad weather is not flatware by the guarantee. The material travels at the risks of the user; in case of delivery by carrier, the consignee has to have reservations towards the carrier before any delivery of the device.

The guarantee comes to an end in case of intervention, of repair, of modification by no qualified persons, or of use in inappropriate purposes.