

03/2022

Mod: RF3G/Q

Production code: GST 19

USER AND INSTALLATION MANUAL
GAS STOVES (1 Burner-2 Burners-3 Burners)

Références :

RF1G/Q

RF2G/Q

RF3G/Q

Fabrication française
Made in France

GAS STOVES

Congratulations on the purchase of this upmarket cooking equipment made in France. You have chosen an appliance that combines the best technical qualities with great comfort of use. We wish you the greatest satisfaction.

1. SAFETY INSTRUCTIONS

Please follow these instructions carefully to avoid the risk of fire, burns or other injuries and damage. When using this unit, basic safety precautions should always be observed, such as :

- Never leave the appliance running unattended.
- Always keep the operating instructions with the appliance.
- Always install the appliance in accordance with the instructions. A minimum distance of 10 cm from the wall or partition is required.
- Protect the appliance from direct sunlight, frost and moisture.
- Do not leave the appliance within the reach of children or infirm persons without supervision.
- Never move the appliance while it is in operation or when the cooking fires are still hot.
- Ensure that only trained personnel use the appliance.
- Do not touch the hot surfaces of the appliance. The temperature of hot surfaces can be very high when the appliance is switched on. Always use the control knobs.
- Do not use the unit for other functions than the intended use.

- Do not leave the hose or flexible tube (purchased separately in a shop) in contact with hot surfaces.
- Do not bend or pinch the hose or flexible tube.
- The appliance must not be used near combustible materials.
- During use, make sure not to obstruct the air vents of the appliance.
- Repairs should only be carried out by a qualified person.
- Use only original spare parts.
- At the end of cooking, in order to clean the appliance, do not forget to cut off the gas supply.

2. CONTENTS OF PACKING CARTON

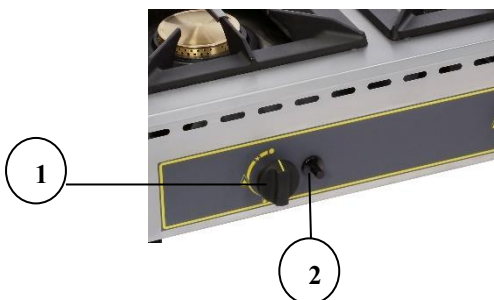
Device: a gas stove

Accessories: - A set of natural gas injectors

- A star-shaped support (for small pans)

- The present manual

See exploded views of gas stoves at the end of the document.



1

Power control knob

2

Piezo

3. CONFORMITY OF USE

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

4. OPERATING MODE

These gas stoves are compact stainless steel appliances with 1, 2 or 3 burners depending on the model.

The control of the cooking zones is independent, with a piezo ignition system and a safety thermocouple.

They are equipped with several fully removable parts: cast iron grill, burner crown and stainless steel tray.

To turn on your stove, simply push and turn the tap knob (n°1 in the photo) to the left to the large flame position and press the piezo knob (n°2 in the photo). Hold the knob for 15 seconds so that the burner remains lit.

During cooking, the temperature can be regulated with the control knob (n°1 in the photo) from high flame to low flame (to avoid the phenomenon of overcooking).

A safety thermocouple cuts off the gas supply if the burner goes out. The reduced flow rate of the appliance is preset at the factory. It must not be changed.

5. OPERATION / HANDLING

a) Installation/Assembly:

- Carefully unpack the machine from its carton.
- Place the appliance on a flat, heat-resistant surface in a well-ventilated room.
- Never place the machine near a wall or partition made of combustible materials, even if it is very well insulated.
- A distance of at least 10 cm from the wall or partition is required.
- Remove the white protective film around the machine.

b) First use:

For the first use, heat your stove outside in order to evacuate the residual oil fumes from the metal parts. This may give off a slight odour for a few moments.

First cleaning

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

Gas connection

The appliances operate on the following gases : Butane G30, Propane G31, Natural Gas G20/G25. The appliances are supplied as standard with a butane/propane injector corresponding to category II2E+3+. The connection is made with a 1/2 thread.

The heat output of the appliance is:

- GST 7 / 145847 / PGAZ7	7 kW
- GST 12 / 145853 / PGAZ12	12 kW
- GST 14 / PGZA14	14 kW
- GST 19 / PGAZ19 / 27036R	19 kW
- GST 21 / PGAZ21 / 27066	21 kW

For use in Natural Gas, change the injectors of the burners (delivered in a plastic bag in the packing). Screw in the 19 mm venturi screw.

Connect the appliance to the gas supply pipe by interposing a shut-off valve to isolate the appliance from the rest of the installation.

Check the supply pressure, when all the burners are lit, using a pressure gauge. It must be equal to the indications on the nameplate.

The fresh air flow rate required for the combustion air supply is:

- GST 7 / 145847 / PGAZ7	4 m ³ /h
- GST 12 / 145853 / PGAZ12	24 m ³ /h
- GST 14 / PGZA14	28 m ³ /h
- GST 19 / PGAZ19 / 27036R	38 m ³ /h
- GST 21 / PGAZ21 / 27066	42 m ³ /h

General conditions of installation

The installation and maintenance of the appliance must be carried out in accordance with the regulations and rules in force, in particular:

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 requirements for each type of establishment receiving the public.
 (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	Pressure	Diameter of injector (burner 5 kW)	Diameter of injector (burner 7 kW)
FR/BE	II2E+3+	G20/G25 G30/G31	20/25 28-30/37	160 110	195 130
LU/DE	I2E	G20	20	160	195
AT/CH/CY/DK/ EE/FI/HR/LT/L V/RO/SE/SI/SK/ TR	II2H3B/P	G20 G30/G31	20 30	160 110	195 130
PL	II2E3P	G20 G31	20 37	160 110	195 130
HR/HO	II2H3P	G20 G31	20 37	160 110	195 130
CH/CY/CZ/ES/ GB/GR/IE/IT/PT /SI/SK/TR	II2H3+	G20 G30/G31	20 28-30/37	160 110	195 130
NL/NO/HU	I3B/P	G30/G31	30	110	130

Air adjustment

The injectors have been designed to avoid any air adjustment whatever the type of gas used.

c) How to use the machine:

Elements of command and display

Operation/Display	Features
Power control knob (n°1 on picture)	On/off Set the power (low flame = low power, high flame = high power)
Piezo (n°2 on picture)	Switch on the machine

Precautions of use

Burner 5kw		
Diameter of pans to be used	Maxi	Mini
	34cm	22cm

Burner 7kw		
Diameter of pans to be used	Maxi	Mini
	42cm	22cm

Ignition

1. Push and turn the tap knob (n°1 in the photo) to the left to the large flame position.
2. Push the piezo button (n°2 in the photo).
3. Keep the button pressed for 15 seconds so that the burner remains lit.
4. The burner will then remain lit and it is now possible to regulate the power by turning the gas knob.

Temperature setting

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

It is not necessary to leave the appliance on at full power. The temperature must be adapted to the products to be cooked in order to limit gas consumption.

Stopping the appliance

- Set each control knob (n°1 on the picture) to 0: the device is completely switched off.
- Turn off the gas supply.
- Let the machine to cool down.
- Clean the appliance. (see 6. Cleaning)

d) Breakdown / repair:

In the event of a breakdown or damaged part, please call your after-sales service and entrust all technical operations to a qualified person.

When you contact the service department of your Distributor or shop, give them the complete reference number of your appliance (commercial designation, type and serial number). This information can be found on the nameplate visible on the back of the appliance.

6. CLEANING AND MAINTENANCE

Turn off the gas supply.

- Let the machine to completely cool down before any technical or cleaning work.
- Regularly clean the external walls of your appliance with hot water and washing-up liquid: avoid abrasive sponges. Rinse your appliance with a damp sponge.
- Never clean your appliance under a water jet, as infiltrations could damage it irreparably.
- If not used for a long period of time, we strongly recommend you to keep the appliance away from moisture.

7. TECHNICAL SPECIFICATIONS

Models	Outside dimensions	Power	Nb of burners	Weight
GST 7/145847/PGAZ7	370x510x195 mm	7 kW	1 fire 7 kW	12 Kg
GST 12/145853/PGAZ12	690x510x195 mm	12 kW	2 (1 fire 7 kW+1 fire 5 kW)	22 Kg
GST 14/PGAZ14	690x510x195 mm	14 kW	2 (2 fires 7 kW)	22 Kg
GST 19PGAZ19/27036R	1005x510x195 mm	19 kW	3 (2 fires 7 kW+1 fire 5 kW)	32 Kg
GST 21/PGAZ21/27066	1005x510x195 mm	21 kW	3 (3 fires 7 kW)	32 Kg

8. WARRANTY

Conditions of guarantee

The warranty that applies to any appliance is the commercial warranty of the distributor or retailer. Please contact the shop where you purchased your appliance for the exact terms and conditions.

The warranty does not entitle you to any claims for damages.

The following provisions are not exclusive of the benefit of the legal guarantee provided by articles 1641 and following of the Civil Code relating to defects and hidden defects.

Exclusion clauses of the warranty

Poor installation and maintenance, especially if they do not comply with the regulations in force or the instructions in this user manual.

The warranty does not cover repairs required as a result of incorrect operation, improper use, negligence or overloading of the appliance, as well as those resulting from faulty installations.

Damage due to shocks or bad weather is not covered by the warranty. The equipment travels at the user's risk; in the case of delivery by carrier, the recipient must express reservations to the carrier upon delivery of the appliance.

The guarantee ends in the event of intervention, repair, modification by unqualified persons, or use for inappropriate purposes.