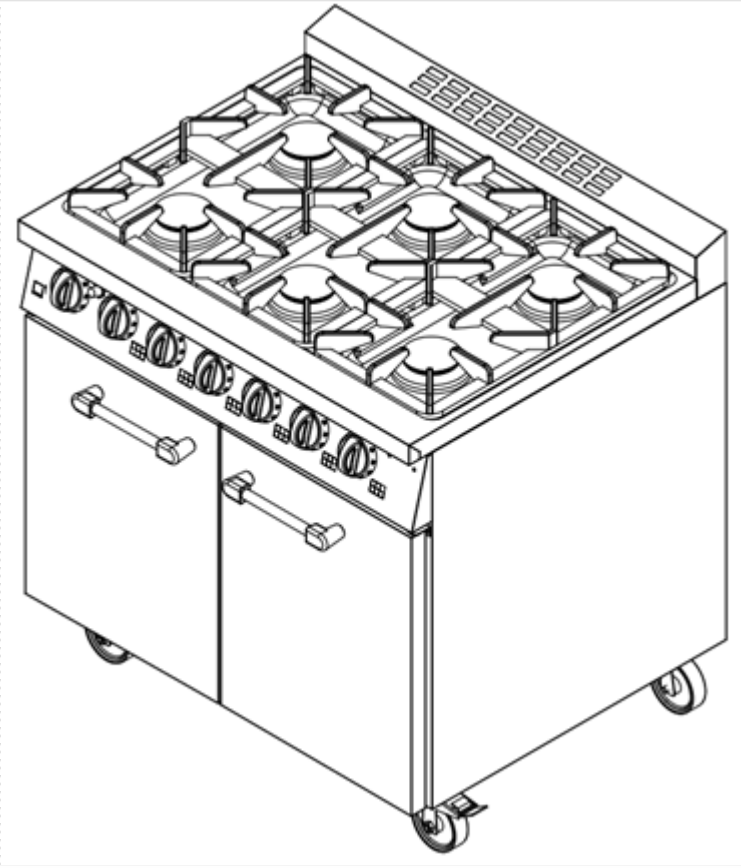
RANGE WITH SIX OPEN BURNER AND OVEN (GAS HEATED)

INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS



PRODUCTION YEAR:	SERIAL NO :
CE 1783 UKCA	
Fourth Way, Avonmouth, Bristol BS11 8TB	

EN

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2. TABLE OF CONTENTS

3. INTRODUCTION

Dear Operators,

Thank you for purchasing our appliance and for your reliance upon our company.
Our appliances are produced in compliance with international standards.
Important notice: Please read and ensure that the operators read this user's manual in order to achieve the desired performance for many years.

Please read and ensure that your operation personnel also reads this user's manual carefully before installing and using the appliance. If the appliance is operated without reading the user's manual, the appliance will not be covered by the warranty.

The manual containing information about installation, usage and maintenance of the product you purchased should be read carefully. Please ensure that the gas supply connections to the appliance are already installed by qualified personnel according to local legislation, before the authorized service personnel arrives for the installation of the appliance.
If you have any queries please get in touch with authorized service company by phone.

WARNING

THESE INSTRUCTIONS ONLY APPLY IF THE COUNTRY CODE IS ON THE DEVICE. IF THERE IS NO CODE ON THE DEVICE, REFER TO THE TECHNICAL INSTRUCTIONS FOR ADAPTING THE DEVICE TO THE CONDITIONS OF USE IN THAT COUNTRY.

THE PERSONNEL TO PROVIDE INSTALLATION AND MAINTENANCE SERVICE FOR OUR APPLIANCES OPERATING WITH GAS MUST HAVE GAS SAFETY COMMISIONING CERTIFICATE.

SPARE PARTS REQUIRED FOR THE SERVICE OF THE APPLIANCES MUST BE ORIGINAL PARTS PROVIDED BY BUFFALO OTHERWISE THE APPLIANCE WILL BE LEFT OFF OF THE WARRANTY COVERAGE.

4.TECHNICAL DATA

PRODUCT CODE	**7865.N1.90739.10**
MODEL	**CT253**
MAIN DIMENSIONS (mm)	**900x730x875**
HEAT POWER (KW) (H_i) ΣQ_N	**G20-21 mbar: 6x4,3(cook top)+6(oven)=31,8(max)** **G31-37 mbar: 6x4 (cook top)+6(oven)=30(max)**
HEAT POWER (KW) (H_i) ΣQ_{min}	**G20-21 mbar: 6x1,43(cook top)+2(oven)=10,6(min)** **G31-37 mbar: 6x1,33 (cook top)+2(oven)=10(min)**
TYPE	**A_1**
GAS INLET (inch)	**¾" R**
OVEN TEMPERATURE(ºC)	**100-250**
MAXIMUM POT DIAMETER TO BE USED ON GAS COOKERS (cm.)	**Natural Gas: 34-38 cm.** **LPG: 32-34 cm.**
Min. AIR SUPPLY REQUIREMENT	**2 m^3/h/kW**

NOZZLES,SETTINGS,GAS CATEGORIES AND PRESSURES

Country	Gas Categories	Reference Gas	Reference Pressure(mbar)	Oven Injector Size	Gas Cooker Injector Size
BE,FR	I2E+	G20	20,0	2 mm	1,6 mm
DE,LU,PL,RO	I2E	G20	20,0	2 mm	1,6 mm
AT,CH,CZ,DK,EE,ES, FI,FR,GB,GR, HU,IE,IT,LT,LV,NL, NO,PT,RO,SE,SI,SK, HR,TR	I2H-20	G20	21	2 mm	1,6mm
BE,CY,ES,FI,FR,GB, GR,IE,MT,HR, TR	I3B/P-30	G30	29(28-30)	1,3 mm	1 mm
BE,CH,CY,CZ,DE,FR, SK	I3B/P-50	G30	50,0	1,1 mm	0,85 mm
BE,CH,CY,CZ,DE,ES, FR,GB,GR,IE,IT,LT, PT,SI,SK,TR	I3+(28-30/37)	G30	29,0	1,3 mm	1 mm
BE,CH,CZ,ES,FR,GB, GR,IE,IT,LT,NL,PL, PT,SI,SK,HR	I3P-37	G31	37,0	1,3 mm	1 mm
HU	I2HS	G25.1	25,0	2,05 mm	1,7 mm
FR,NL,RO	I2L-25	G25	25,0	2,05 mm	1,7 mm
NL	I2EK Set 1 (Part/non-premixed)	G25.3	25,0	2,05 mm	1,7 mm

5. APPLIANCE DESCRIPTION

5.1 Open burner ranges are used in kitchens of restaurants, canteens, hospitals and in catering companies etc. for cooking purposes. This device is intended for professional use only. It must be used by qualified personnel.

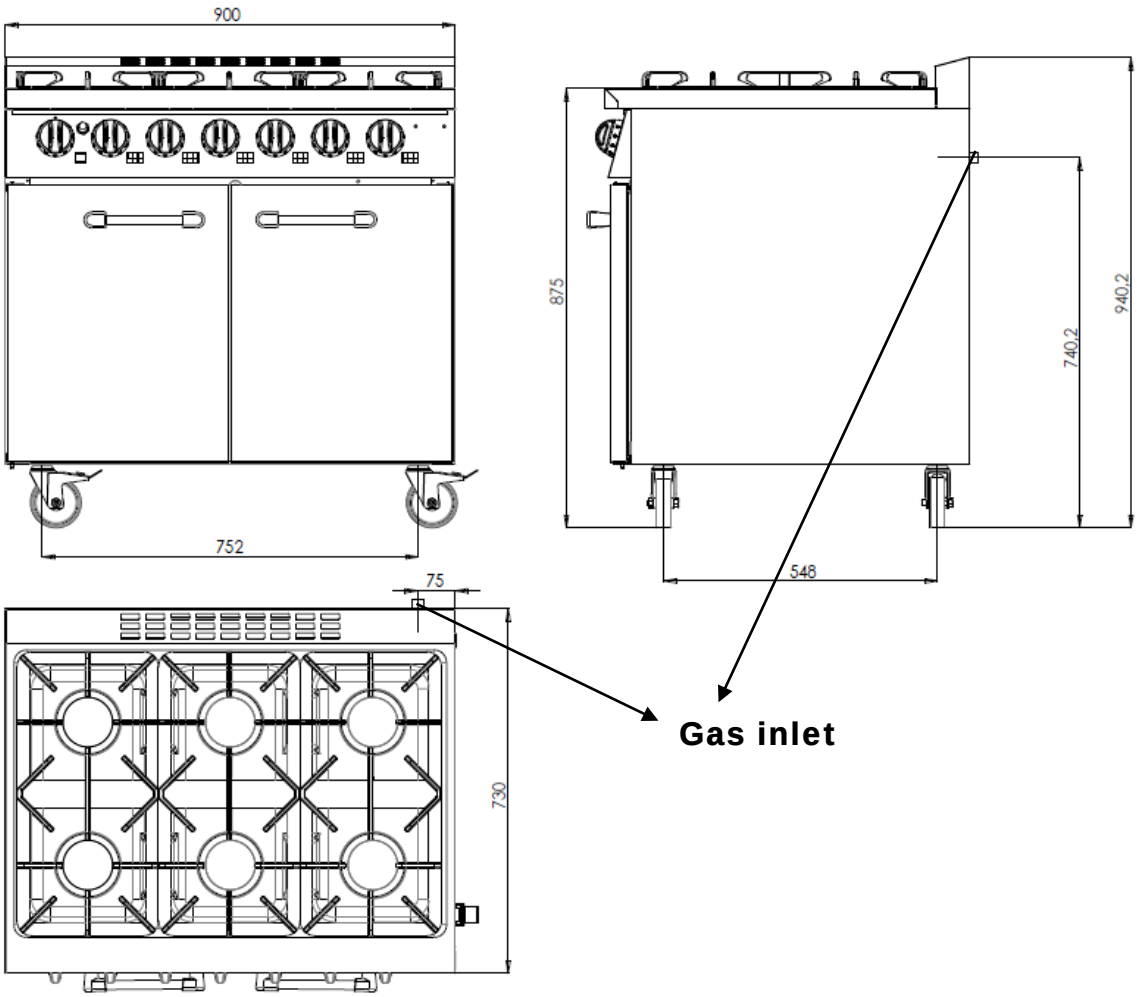
5.2 Before initial use of the appliance, the outer surface should be wiped with a cloth soaked in warm water and soap.

5.3. The appliance should be located under an extraction canopy in accordance with DW172(2018).

NOTE : Do not use beyond the purpose of use.

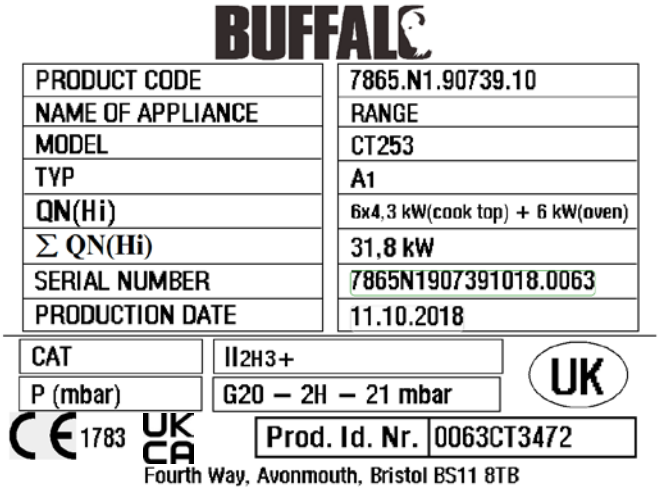
The appliance should be operated by qualified personnel knowing safety terms and technical specifications and who has read the instruction manual.

5.4 Outlook :



6. APPLIANCE LABEL DESCRIPTIONS

label # 1

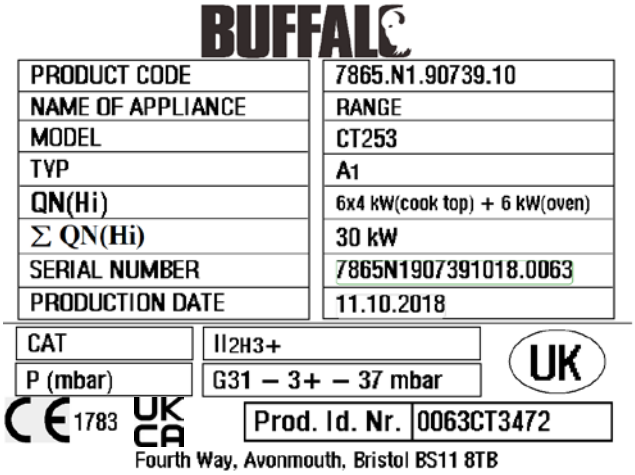


APPLIANCE INFORMATION

GAS INFORMATION (NATURAL GAS)

(LABEL TO BE USED UPON CHANGE OF GAS SYSTEM)

label # 2



APPLIANCE INFORMATION

GAS INFORMATION (LPG)

(SECTION TO BE USED FOR CHANGE OF GAS SYSTEM) - (See page 14 for details)

Labels of the appliances operated with gas consists of two parts.

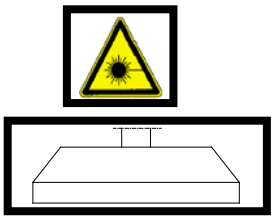
- Appliance information part
- Gas information part

IMPORTANT NOTE FOR TECHNICAL STAFF

- It is detailed and is labelled according to the type of gas (natural gas – LPG) is requested for the appliance by the customer.
- During the installation of the appliance, check out whether labelled gas type information matches the type of gas available at customers site.
- As shown in the sample label above, label # 1 is attached to the appliance. Label # 2 is delivered as substitute within the pocket containing the manuals.

7. SAFETY DETAILS AND WARNING SIGNS

SAFETY DETAILS:



☞ Do not leave the device in or exposed to direct sunlight.

☞ The appliance should only be operated under an extraction canopy in accordance with DW172(2018).

☞ If the appliance is operated with LPG, the distance between the device and LPG cylinder should be minimum 50 cm.

☞ Any kind of flammable solid and liquid material (cloths, alcohol and derivatives, petrochemical products, wooden and plastic materials, cutting blocks, curtains etc.) should never be held near the appliance.

☞ FIRE HAZARD - Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance.

☞ Install the appliance in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the room. Please refer to the instructions before installing and operating the appliance.

☞ Air recirculation must take in account the air necessary for combustion, 2 $m^3/h/kW$ gas power, and also the “well-being” of those working in the kitchen.

☞ The appliance should not be immersed in water.
☞ Do not clean the appliance with pressure jet water.

☞ This device is designed for professional use and it should only be operated by trained personnel.

☞ The appliance should not be serviced by anyone else except by the manufacturer or authorized service company.

☞ In case of fire isolate the gas supply and report to management for escalation.

7. SAFETY DETAILS AND WARNING SIGNS

☞ Oil spilled during operation must be cleaned away. Otherwise this will cause slip hazard.

☞ In the event of gas leak isolate the gas and report to management for escalation.

☞ All gas connections must comply with gas safe standards.

☞ Pets should not be allowed to approach the product while the device is running. Keep your pets away from the environment where the device is located so that the pets will not be injured from gas accidents that may occur.

WARNING SIGNS:

☞ Hot surface. Heat resistant safety gloves required.

☞ Caution. Hot surface.

☞ Before switching on, please remove all the production plastic film.

☞ Gas type and pressure warning label at the gas inlet

8. BEFORE THE INSTALLATION

AVAILABILITY OF APPROPRIATE GAS INSTALLATION FOR THE APPLIANCE TO BE INSTALLED

8.1 Customer is responsible to ensure suitable for installation on their premises for appliance to be installed by gas safe certified engineer.

8.2 Installation must be carried out in compliance with applicable standards. Manufacturer does not take any responsibility for any damage and error arising from transportation, installation, service and user fault.

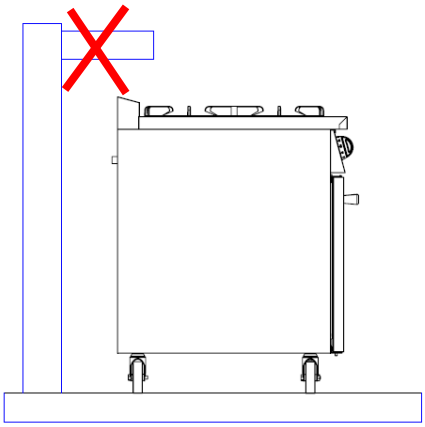
8.3 During installation, the following must be checked according to all applicable law, regulation and instructions.

These instruction are only valid if the appliance is labelled with the country code. If the country code is not present on the appliance, please refer to the technical instructions in order to ensure that your appliance complies with the requirements in your country.

- ☞ Work safety and accident prevention instructions.
- ☞ Warning signs.
- ☞ Work fields and departments as categorised by the hygiene rules.
- ☞ Fire safety
- ☞ Fresh air supply.
- ☞ Chimney gas suction for the purpose of environmental protection.

8.4 VENTILATION AND SMOKE EXHAUSTION

1. **Never place the appliance in locations where exhaustion of smoke might blocked.**
2. **Sufficient ventilation and continuous fresh air supply (door sill openings, air condition systems) must be maintained in the location where the appliance is to be installed. Otherwise an efficient gas burning cannot be achieved in your appliance, or this might cause risks to the user.**
3. **The appliance should only be operated under an extraction canopy in accordance with DW172(2018). allowing gas exhaustion to open air (to the atmosphere).**
4. **The appliance must be used in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the room. Whenever possible, pre-heat only before use.**
5. **Air recirculation must take in account the air necessary for combustion, 2 m^3/h/kW gas power, and also the "well-being" of those working in the kitchen.**



8.5 If necessary, contact with the company that has installed the gas pipework, to obtain required information.

8. BEFORE THE INSTALLATION

8.6 PACKING

Packing materials are environment friendly and can be stored without risk, disposed of in accordance to local authorities requirements.
Polyethylene: wrapping, instruction booklet bag, gas nozzle bag.
Polypropylene: roof packing panels, straps.
Card board: corner protectors.

The appliance is placed on the wooden pallet. A cardboard carton is placed over the unit
Put a wooden frame over the carton pack.It is connected with plastic straps.

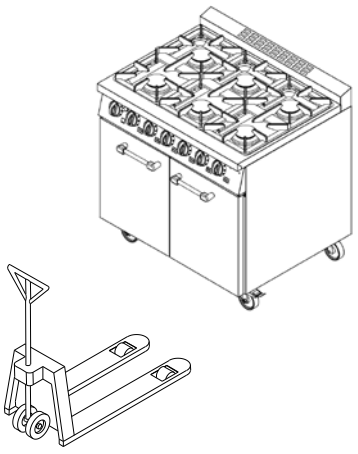
8.7 UNPACKING

IMPORTANT!

Unpack, taking care not to damage the equipment.Wear protective gloves.
Remove the vertical wooden slats at the 4 corners of the product packaging.
Strips should be torn
Top wooden frame should be set aside
Remove the staples from the top cover of the carton
Remove the carton from the product
Styrofoam foams should be set aside
Stretch stripped nylon coating
Remove the protection cartons under the upper casting of the device.
Carefully remove the protective film from metal surfaces and clean any traces of glue with a suitable solvent.

Immediately check for any damage caused during transport.

For hidden damage or shortages becoming apparent only after unpacking contact immediately your distrubutor for advice. Keep all the documentation contained in the packing.
The product must be lifted from the pallet and placed in the installation location.



8.8Check whether the parts of the appliance are complete and whether any damage has occurred during the transportation.

8.9 MOVING THE APPLIANCE

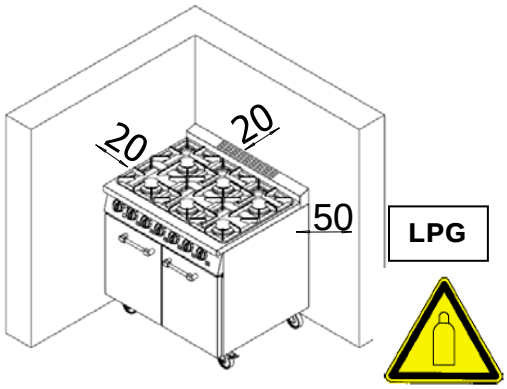
☞ The appliance can be moved with supplementary suitable handling equipment.
☞ Bearers of the handling equipment should be placed under the appliance.
☞ If the transported distance is significant, the machine should be moved slowly and the appliance should be fixed on pallet or supported in order to prevent jolt.
☞ Do not hit or drop the appliance when moving.

8.10 Before installing the appliance remove PVC films. Be aware that static electricity can occur during this process.

8.11 After removing PVC, clean adhesive residuals on the appliance before use.

9. INSTALLATION (Gas safe engineer only)

9.1 The appliance must be installed on a sturdy and durable floor. Ensure surface is level. When appliance is in position engage brakes on castors.



9.2 Ensure 20 cm. air gap from any wall or other vertical surface . It is strongly recommended that fire safety protection instructions are observed. It is recommended to comply with fire protections rules.

MINIMUM DISTANCE BETWEEN THE GAS CYLINDER AND THE APPLIANCE SHOULD BE 50 cm.

9.3 If the appliance is operated with LPG cylinders the distance between the appliance and the gas cylinder must be minimum 50 cm. The LPG cylinders to be used must be selected according to the gas category and pressures in the section "NOZZLES, SETTINGS, GAS CATEGORIES AND PRESSURES". The device can be used with 47 kg. LPG industrial hoses. LPG gas regulator with a capacity of at least 10 kg / h should be used.
The regulator must be selected according to the gas type and pressure of the appliance.The parts protected by the manufacturer or its representative must not be adjusted by the installation staff. It should always be properly ventilated in and around the gas cylinder compartment, with continuous fresh air supply and with an adequate ventilation system to ensure that there is no unburned gas accumulation.

9.4 Authorized service personnel must check the GAS INFORMATION labelled on the appliance to ensure that the labelled gas type and pressure data matches the type and pressure of the gas installation available.

9.5 If the information labelled on the appliance does not match with the gas type and pressure of the gas installation at customers site, the operations when changing the gas system mentioned in Point 11 must be carried out in following order.

9.5A Check whether the gas installation pipe diameter at the gas inlet of the appliance complies with the specification for gas inlet pipe diameter mentioned in TECHNICAL DATA section. If the pipe diameter is larger than those mentioned in TECHNICAL DATA section, pipe diameter must be decreased to desired size using a reducing coupling. If the pipe diameter is smaller than that mentioned in TECHNICAL DATA section, the appliance should not be connected to this gas installation since it will not operate efficiently. This gas installation must be changed.

9.5B After making these checks authorized service personnel can install flexible gas pipe to the gas inlet pipe of the appliance. Gas supply pipe or hose must complies with the applicable national regulations and shall be periodically examined and amended according to national regulations.

9. INSTALLATION (Gas safe engineer only)

9.6 After making the pipe connection gas valve is opened to allow gas to flow up to the valve. After letting gas flow in, gas leakage should be checked at gas inlet pipe connection and valve ramp connection with soap bubble method.

The fresh air intake required for the combustion of the stoves is provided from the rear of the appliance and through the flue holes. The air inlets of the oven are at the bottom of the appliance. The air inlets must not be turned off for efficient and proper operation of the appliance.

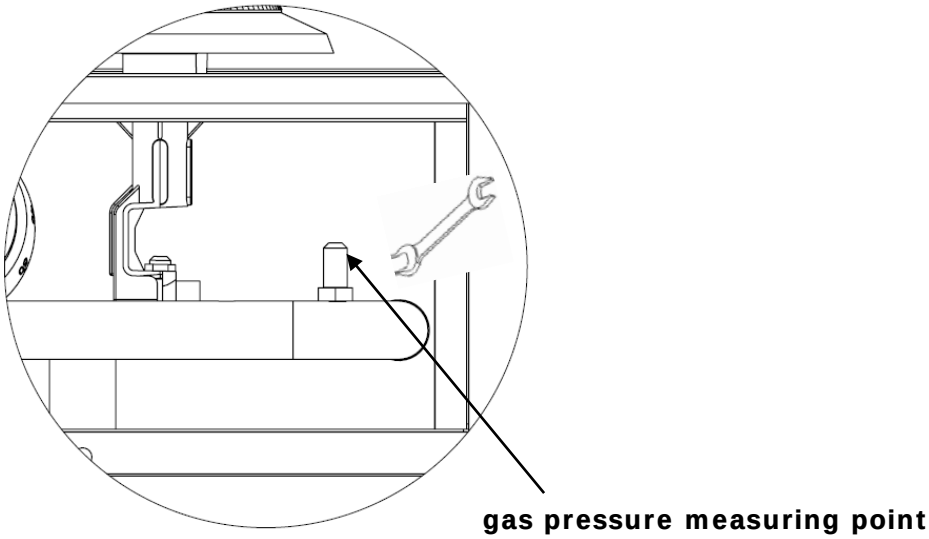


FIGURE A : Pressure readings at the gas inlet pipe

9.7 Check the pressure at the gas pipe as seen in the figure (Figure A). First, remove the manometer inlet opening plug at gas inlet pipe by unscrewing counter clockwise. To measure the pressure connect rubber hose of the manometer to inlet opening. Open main gas valve and operate the appliance. Check and confirm pressure reading and shut the appliance down and remount the plug. Gas leakage is checked with soap bubble method.

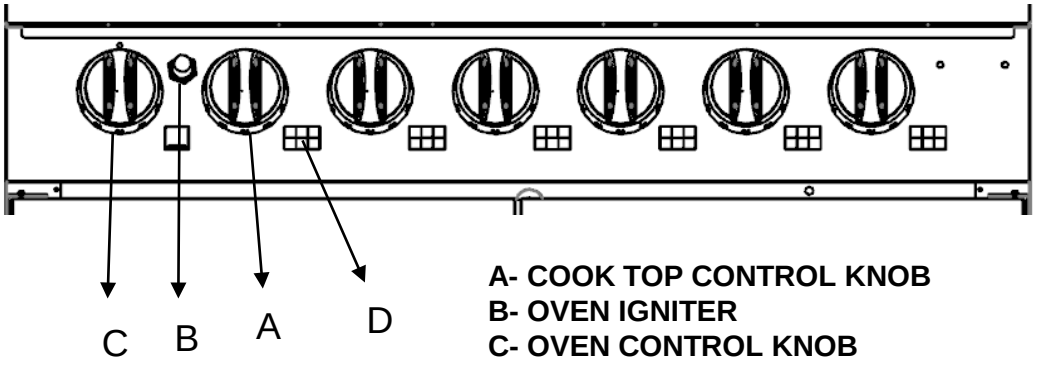
9.8 The appliance is started by carrying out the operations mentioned in point 10 in the following order.

9.8A Gas leakage should be checked at gas valve and injector connections with soap bubble method.

9.8B When the appliance is operated, the stability and continuity of the flame is controlled visually.

After operating the appliance, instruct the USER about the operation and the maintenance of appliance in order to be sure that the user is capable to operate the appliance. Incorrect usage will harm the appliance and shorten its life of use. Please issue gas safe certificate to confirm commissioning.

10. OPERATING THE APPLIANCE



A- COOK TOP CONTROL KNOB
B- OVEN IGNITER
C- OVEN CONTROL KNOB
D- HOB INDICATOR

Using Top burners:

Note: Pan/Pot Size-No flames should reach beyond base of pan/pot for optimum effciency.
1-Turn 'ON' the main gas tap.
2-Light a taper or match or have a spark producing device at hand.
3-Push and turn the selected burner gas tap(A) anti-clockwise, hold for a while **(wait for 20-25 seconds, allowing the air in the gas pipes to exhaust and the gas to flow inside)** and apply the ignition source to the burner.
4-Set the height of the burner flame to the required heat. By turning the thermostat knob clockwise, to the 'small flame' position, the heat is reduced to its minimum output.
5-The pots or pans in which the ingredients to be cooked are carefully placed on the pan support and start to cook. After cooking is finished, the pot or pan is taken out of the pan support with heat-resistant gloves.
6-To turn 'OFF' the cook top burner, turn the knob back to the 'arrow' position. (Horizontal position).

Using The Oven:

1-Turn 'ON' the main gas tap.
2-Open the oven doors. Press and turn the thermostat to maximum setting.
3-Operate the IGNITER button repeatedly until the burner lights.
4-Keep the oven knob depressed for approximately 15 to 20 seconds and then release. The burner should stay alight.
5-After preheating, the product to be cooked is placed inside the oven and cooked at intended cooking temperature. Cooking period varies depending on the type of material.
6-After the cooking is completed, the oven door is carefully opened and the ingredients are taken out by using an oven glove.
Note: When the oven door is opened, heat may come out and create the risk of scalding. For this reason we recommend that the user carefully open the oven door with a heat resistant glove and stand back.

Turning off the appliance:

In order to shut the appliance completely down, for hob burner turn safety valve (A) off and for oven turn thermostat adjusting valve (C) off, so that the gas flow to the hob and to the oven is cut off.
Turning off appliance isolation gas valve is recommended to avoid any danger.

Flame control device:

If accidentally hob or oven burner flame goes off for any reason, when the appliance is on, the system will close itself to avoid gas leakage. Cutting gas off will take maximum 60 seconds.

11. CHANGING THE INJECTOR (Gas safe engineer only)

Note:Installation of the appliance or conversion to other gases must only be carried out by trained gas safe registered catering engineers.

11.1 Changing Burner Injectors for Open Flame Burners
11.2 Changing Burner Injectors for Ovens
11.3 Making Air Adjustments

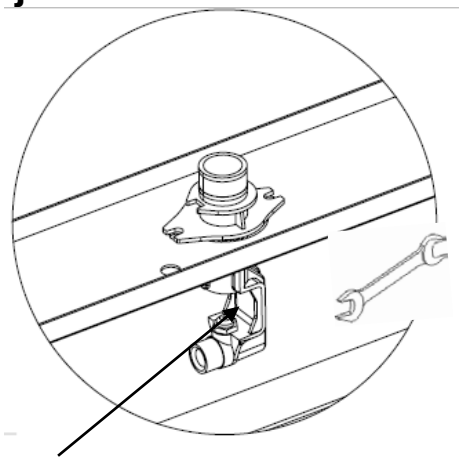


Figure A: Changing Burner Injectors for Open Flame Burners

11.1 Changing Burner Injectors for Open Flame Burners: (Figure A)

- **In order to change burner injectors, remove cast pan supports(CC18).**
- **After removing the burner caps(BR31), remove s/s hob plate, unscrew the injector counter clockwise, using an appropriate wrench.**
- **Identify the injector depending on the new gas type and pressure, in the gas system change table (NOZZLES AND SETTINGS) and find this type of injector in the reserve injector pocket. Check the number on the injector whether it is the correct type of injector. Ensure the injector is unobstructed.**
- **Mount the injector to injector connection, and screw clockwise tightly.**

TYPE	TOTAL POWER (kW)	GAS CONSUMPTION	
		NATURAL GAS	LPG (G30 50)
CT253	G20-21 mbar: 31,8 KW G30-37 mbar:30 KW	3,37 m³/h	2,48 kg/h

TABLE : Total power and consumption data

11. CHANGING THE INJECTOR (Gas safe engineer only)

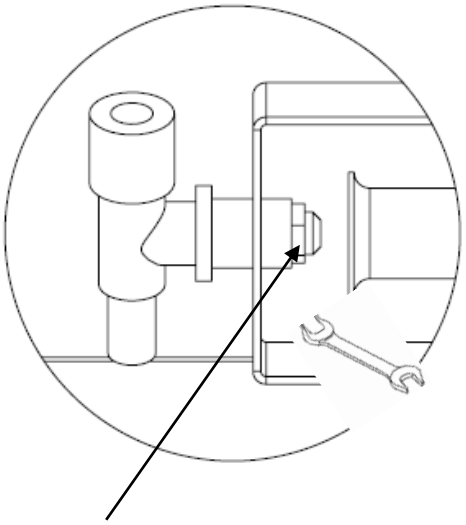


Figure B: Changing Burner Injectors for Ovens

11.2 Changing Burner Injectors for Ovens: (Figure B)

- In order to change the burner injectors, open doors of the oven and remove the base plate.
-Unscrew injector connection, then unscrew the injector clockwise with an appropriate wrench and demount.
Identify the injector depending on the new gas type and pressure, in the gas system change table (NOZZLES AND SETTINGS) and find this type of injector in the reserve injector pocket. Check the number on the injector whether it is the correct type of injector. Ensure the injector is unobstructed.
- Mount the injector to injector connection, and screw clockwise tightly.
- Remount the injector connection. Gas leakage is checked with soap bubble method.

11.3 Making Air Adjustments

-Air adjustment ring should always be in the open position for all burners.

NOTE : Burner injectors for changing the gas system are delivered with the appliance.

FINAL ACTION:

Replace LABEL#1 or LABEL#2 respectively. (Look at page 7)

12. SERVICE OPERATIONS (Gas safe engineer only)

12.1 TECHNICAL TROUBLESHOOTING GUIDE:

Fault	Possible Cause	Remedy
Main Burner will not ight.	No gas supply or gas isolation valve is OFF.	Ensure that gas tanks are not empty, and gas isolation valve is turned ON.
	Insufficient gas supply pressure.	Adjust the gas supply pressure to required standard. Refer to gas pressure requirement section on this manual.
	Clogged or blocked burner injector.	Clean the burner injector or replace it if necessary.
	Faulty or broken gas valve.	Replace the gas valve.
Main burner shuts-off after a few minutes of operation.	Thermocouple connection to gas valve is loose or too tight.	Check the thermocouple tightness. Tighten the thermocouple to 2.5 N-m of torque. Or loosen if necessary.
	Faulty thermocouple.	Replace thermocouple.
	Faulty safety gas valve.	Replace safety gas valve.
Flame does not come out from some of the	Holes are clogged with carbon or food debris.	Clean the burner or replace it if necessary.
Burner flame colour is yellow.	Wrong gas type used.	Check the gas type used, change to the correct gas type.
	Wrong orifice installed.	Check the orifice installed. Replace it with correct orifice for the gas type used.
	Air shutter is partially or fully closed. Not enough combustion	Adjust the air shutter of the burner to eliminate the yellow flame.
Burner flame is too high or too low.	Pressure is too high or too low.	Adjust pressure to standard. See standard pressure settings.
	Burner injector used is not appropriate for the gas type used.	Change the burner injector to match the gas type used.
	Incorrect gas type used.	Change gas type used based on the product's rating label.
	Faulty safety gas valve.	Replace safety gas valve.
Yellow tipping of flames	Lack of primary air due incorrect air shutter adiustment.	Open air shutters to get rid of yellow flame.
	Lint and dust may have blocked primary air openings or have	a. Clean and re-adjust the burners' air shutter. b. Replace the burners if necessary.
	The burner orifice/injector might have spun out of line.	Check and re-align the injector to the burner.
	Blocked or clogged injector orrifice	a. Clean and clean the injector orifice. b. Replace it if necessary.
Lifting of flames or Blowing Flames	Too much primary air.	Adjust the air shutter to eliminate lifting of flames.
	Wrong size of injector orifice installed.	Check the orifice size of the injector installed. Replace injector if necessary.

12. SERVICE OPERATIONS (Gas safe engineer only)

Fault	Possible Cause	Remedy
Flashback	Too much primary air.	Adjust the air shutter of the burner to minimize primary air input.
	Wrong injector orifice size installed.	Check the orifice size of the injector installed. Replace injector if necessary.
	If flashback occurs when the burner gas valve is in an OFF position. The gas valve is probably leaking.	Replace the gas valve.
	Gas pressure is too low.	Adjust the gas supply pressure to required standard.
	Faulty or clogged burner.	Clean the burner or replace it if necessary.
	Operated from cold start. Warm up stage.	Allow the appliance to heat up.
Extinction Pop or Flashback during extinction	Too much primary air.	Adjust the air shutter of the burner to minimize primary air input.
	Gas pressure is too low.	Adjust the gas supply pressure to required standard.
	Wrong injector orifice size installed.	Check the orifice size of the injector installed. Replace it if necessary.
	Faulty or clogged burner.	Clean the burner or replace it if necessary.
Fluctuating flames	Unsteady gas pressure due to faulty gas pressure regulator or gas meter.	Replace the gas regulator or gas meter.
	Injector's orifice is clogged or blocked by dust or dirt.	Clean the injector's orifice or replace it as necessary.
Floating flames	Poor venting. Flueways are blocked by soot or dust.	Check and clean the flueways.
	Burners are clogged or blocked.	Clean the burners or replace them as necessary.
	Operated from cold start. Warm up stage.	Allow the appliance to heat up.
Flame roll-out.	Poor venting. Flueways are blocked by soot or dust.	Check and clean the flueways.
	Burners are clogged or blocked.	Clean the burners or replace them as necessary.
Piezo igniter won't ignite	Faulty igniter wire.	Replace the FDS (Flame Device System).
	Faulty piezo igniter.	Replace the piezo igniter.

13. CLEAN-UP AND MAINTENANCE

CLEAN-UP:
Before initial and consequent uses of the appliances, the s/s hob plate should be drained. Outer surface should be wiped with a sponge and liquid detergent.
Do not use CHEMICAL CLEANING AGENTS like hydrochloric acid etc. during cleaning.

MAINTENANCE :

Periodic maintenance should be carried out by technical service personnel. Depending on using frequency, maintenance period should at most 6 months. Client to retain copies of gas safe certificate.
Please follow the instructions below:

a. Injectors: Injector opening should be completely cleaned.
b. Air adjustment ring: It should be clean and not obstructed. Air mixer should always be set by authorized technical service.
c. Gas burner: Gas passing pipes and openings should be clean and not obstructed.
d. The parts dismantled during the clean-up should be installed by the technical service personnel and after the installation gas leakage should be checked with soap bubble method.

1. Gas Leakage Checks

1.1. Open main gas valve.
1.2. Check flexible pipe and gas inlet pipe connections and valve ramp connections for gas leakage.
1.3. Start the appliance.
1.4. At gas pipe connection to the valve and burner, at gas pipe connection to the burner and at injector connection to the gas pipe and burner gas pipe connection Check for gas leakage.

2. Injectors

2.1. Identify the gas type by referring to the label on the appliance.
2.2. Remove the burner injectors using an appropriate wrench referring to the numbers given on them check whether they are suitable for that type of gas (NOZZLES AND SETTINGS)
2.3. Check whether the injector is clogged.
2.4. Remount controlled injectors back.
2.5. Check for gas leakage with soap bubble method..

13. CLEAN-UP AND MAINTENANCE

3. Pressure Control

3.1. Connect rubber hose of the manometer to the manometer inlet opening.
3.2. Open main gas valve.
3.3. Start the appliance.
3.4. Read pressure gauge at the manometer.
3.5. When operating the appliance at lowest power level, read pressure gauge at the manometer (minimum power checks)
3.7. Stop the appliance.
3.8. Remove the rubber hose at the manometer, mount the manometer of the valve or the manometer of the injector connection manometer inlet opening using an appropriate wrench.
3.9. When the appliance is operated, check for gas leakage at these connection points with soap bubble method.

4. Flame Control Device

4.1. Start the appliance.
4.2. Measure the time elapsing after the hob burner or oven burner is ignited with a stopwatch, which corresponds to the time for the probe to detect the heat and to allow continuous gas flow. This time should be maximum 20 seconds.
4.3. Close the valve. While the flame control probe heats up, open the valve and you will hear the sound of a click which comes from gas valve. This time should last maximum for 60 seconds.

5. Igniter

5.1. Open main gas valve.
5.2. Ignite the oven burner with the igniter, for appliance types with igniters. If ignition does not occur. See point 12. 1 Troubleshooting Table.
5.3. Check whether the burner flame can easily ignite the burner, for appliance types with oven burner . If igniting does not occur, see point 12. 1Troubleshooting Table.

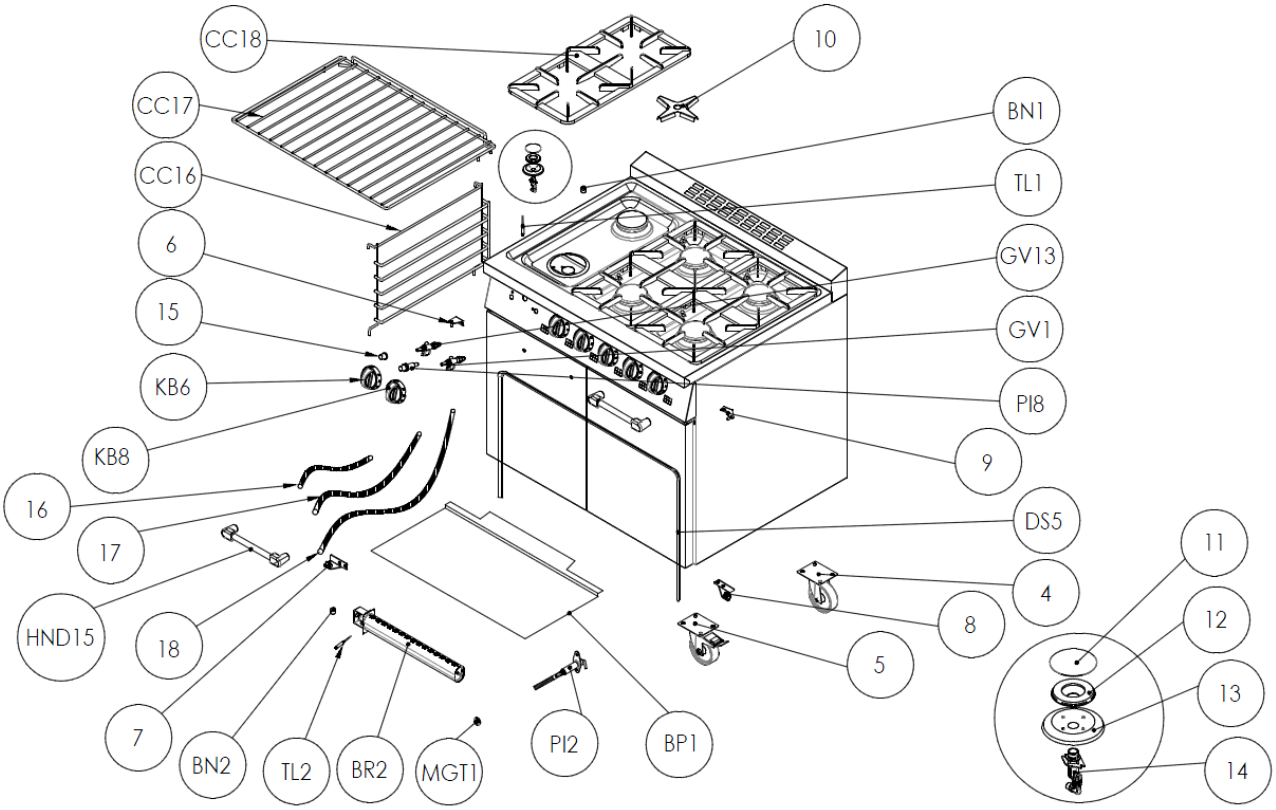
6. Air Adjustment

6.1. Open main gas valve.
6.2. Start the appliance.
6.3. Unscrew air adjustment ring to set the burner air adjustment distance depending on the type of gas used referring to table(NOZZLES AND SETTINGS) , and then the ring is screwed and fixed at that position.
6.4. Start the appliance and monitor the stability and continuity of the flame.

7. Oven Thermostat

7.1. Open main gas valve.
7.2. Start the appliance.
7.3. Set the thermostat adjustment valve to the minimum temperature level.
7.4. Normal thermostat probe should cut gas flow when set temperature level is detected. If normal thermostat probe cannot detect the heat and does not cut gas flow, the thermostat must be damaged. It must be replaced.

14. EXPLODED VIEW AND SPARE PART LIST



Product Description: RANGE COOKERS Model:CT253				
Code	Description:	Qty.	Unit	Pos.No
6270.00100.28	CASTOR 3302 PUR 100	2	pcs.	4
6270.00100.29	CASTOR WITH BRAKE 3302 PUR 100 TBF	2	pcs.	5
6260.00111.17	SIDE HANGER LEFT/RIGHT	2	pcs.	CC16
6260.00111.16	OVEN SHELF	2	pcs.	CC17
6260.00058.92	PAN SUPPORT 285*565 MOD.	3	pcs.	CC18
6232.00004.15	MAGNET Q25*5*5 NEODIUM	2	pcs.	MGT1
2865.Z30.GR009.06	DOOR HANDLE	2	pcs.	HND15
6020.00003.01	OVEN DOOR SEAL	1	pcs.	DS5
6267.00025.20	THERMOSTATIC GAS VALVE FOR OVEN COPRECI MT 22300 - Ø8 MM SHAFT	1	pcs.	GV13
6267.00002.682	OVEN BURNER 35CM	1	pcs.	BR2
6267.00029.05	PIEZO IGNITER IRV	1	pcs.	PI8
6226.00011.20	COVER FOR PIEZO IGNITER	1	pcs.	15
6267.00024.15	THERMOCOUPLE FOR OVEN 8/1-SOCKET 1500 MM.	1	pcs.	TL2
6267.00031.27	WIRED SPARK PLUG M OZ .KB.10210	1	pcs.	PI2
6267.00005.03	GAS VALVE FOR OPEN BURNERS TYPE 16	6	pcs.	GV1
6267.00001.251	OPEN BURNER CAP	6	pcs.	11
6267.00001.252	OPEN BURNER SPLITTER	6	pcs.	12
6267.00001.253	OPEN BURNER BASE	6	pcs.	13
6267.00001.254	OPEN BURNER VENTURI	6	pcs.	14
6267.00024.05	THERMOCOUPLE FOR OPEN BURNER 8/1*8/1 L600MM ERTA OZM 13 M.ÖZ.10620	6	pcs.	TL1
6267.M8075.100	NOZZLE M8*075-Ø1,00 MM.OPEN BURNER(LPG)	6	pcs.	BN1
6267.M8075.130	NOZZLE M8*075-Ø1,30 MM.OVEN BURNER(LPG)	1	pcs.	BN2
6267.M8075.160	NOZZLE M8*075-Ø1,60 MM.OPEN BURNER(NG)	6	pcs.	BN1
6267.M8075.200	NOZZLE M8*075-Ø2,00 MM.OVEN BURNER(NG)	1	pcs.	BN2
6260.GR00015.40	KNOB FOR OPEN BURNERS Ø8 MM.(SET)	6	pcs.	KB8
6260.GR00015.45	KNOB FOR OVEN Ø8 MM.(SET)	1	pcs.	KB6
2865.Z20.00730056.M.25	DOOR HINGE BOTTOM LEFT	1	pcs.	7
2865.Z20.00730056.R.25	DOOR HINGE BOTTOM RIGHT	1	pcs.	8
2876.N20.00570034.M.25	DOOR HINGE UP LEFT	1	pcs.	6
2876.N20.00570034.R.25	DOOR HINGE UP RIGHT	1	pcs.	9
2865.Z20.07980594.7.10	OVEN BASE PLATE	1	pcs.	BP1
2865.Z20.01830183.7.15	COOKER RING FLAME REDUCER	1	pcs.	10
9099.14700.IN	BACK COOKER BURNERS SPIRAL GAS PIPE	3	pcs.	17
9099.14300.IN	FRONT COOKER BURNERS SPIRAL GAS PIPE	3	pcs.	16
9099.14140.IN	OVEN BURNER SPIRAL GAS PIPE	1	pcs.	18

Note1: THE SETTINGS OF SPARE PARTS TO BE SUPPLIED FROM THE MANUFACTURER OR THE MANUFACTURER'S REPRESENTATIVE MUST NOT BE CHANGED.

Note2: SPARE PARTS REQUIRED FOR THE SERVICE OF APPLIANCES MUST BE ORIGINAL PARTS PROVIDED BY BUFFALO OTHERWISE THE APPLIANCE WILL BE LEFT OFF OF THE WARRANTY COVERAGE.

15. WARRANTY POLICY SHORTLIST

IMPORTANT INFORMATION

WARRANTY POLICY SHORTLIST

Warranty does not cover:

- **correcting faults caused by incorrect installation of a product**
- **where an engineer cannot gain access to a site or a product**
- **repeat commission visits**
- **replacement of any parts where damage has been caused by misuse**
- **engineer waiting time will be chargeable**
- **routine maintenance and cleaning**
- **gas conversions (e.g. natural to propane gas)**
- **gas, water and electrical supply external to unit**
- **consumables replacement (oven door seal, thermocouple)**
- **call-outs charges where no fault found with when product has been reported faulty**
- **re-setting or adjustment of thermostats when unit is operating to specification**
- **lubrication and adjustment of door catches**
- **cleaning and maintenance:**
    - **• cleaning of burner jets**
    - **• poor combustion caused by lack of clean of cleaning**
    - **• lubrication of moving parts**
    - **• lubrication of gas cocks**
    - **• correction of gas pressure to appliance**
    - **• corrosion caused by use of chemical cleaners**

Note: not suitable for household use nor mobile catering units.