



# **GAS ROTISSERIE**

## **GRANDES FLAMMES RANGE**

<b>1375.8</b>	<b>1375.5</b>	<b>1375.2</b>
<b>975.8</b>	<b>975.5</b>	<b>975.2</b>

### **TYPE A**

**CERTIFICAT D'EXAMEN CE DE TYPE**  
**N°1312CL4942**

## **INSTALLER MANUAL**



Membre de la Chaîne des Rôtisseurs



## 1.1 **ROTISSERIE MODELS AVAILABLE**

Rotisserie range "Grandes Flammes" gas powered with electrical power of 230V ~60Hz

### 1. Specifications

- 1.1. Name of Appliance : Grandes Flammes Millennium
- 1.2. Manufactured by : Rotisol
- 1.3. Certificate holder : Rotisol
- 1.4. Certificate number : 8160
- 1.5. Date : November 2014

### 2. Type

Gas or electrical Rotisserie finished in stainless steel or coloured enamel with visible flames – with either 1, 2 or 3 burners depending on the size of the unit. Available options include base cabinet, heated base cabinet, castors with brakes, protective roof. The unit also has a variety of different spits (accessories) to cook different types of meat.

The units are for professional use and should only be used by qualified personnel.

Before starting any operation, please see these instructions. We suggest a copy is made available near the rotisserie.

Each appliance must be installed in accordance with local safety standards and regulations in force, in a well-ventilated area.

We recommend you call a certified company for the installation of the unit.

The technical plate is situated at the back of each unit above the electrical cable.

Work carried out on the electrical parts must be performed by qualified personnel in accordance with the standards.

The company is not liable for damages if:

- Non-compliance with standards
- Incorrect installation
- Non-compliance with guidelines on maintenance
- Unauthorized modifications
- Installation of non-original spare parts
- Installation and use of the rotisserie different from those provided by the manufacturer.

## 1.2. AUSTRALIAN GAS ASSOCIATION APPROVED

The “Grand Flammes” Millennium Range of gas rotisseries is now fully AGA approved.

All units will be supplied fully certified.

Our AGA approval number is 8160.

Model Number	Gas Type	Inlet Pressure (kPa)	Test Point Pressure (kPa)	Injector Size (mm)	Total NGC (MJ/h)
975.2	Natural gas	1.13	1.00	1 x 3.10	48.6
	Propane LPG	2.75	2.75	1 x 1.65	37.8

975.5	Natural gas	1.13	1.00	2 x 3.10	97.2
	Propane LPG	2.75	2.75	2 x 1.65	75.6

975.8	Natural gas	1.13	1.00	3 x 3.10	145.8
	Propane LPG	2.75	2.75	3 x 1.65	113.4

Model Number	Gas Type	Inlet Pressure (kPa)	Test Point Pressure (kPa)	Injector Size (mm)	Total NGC (MJ/h)
1375.2	Natural gas	1.13	1.00	1 x 4.00	79.2
	Propane LPG	2.75	2.75	1 x 2.30	75.6

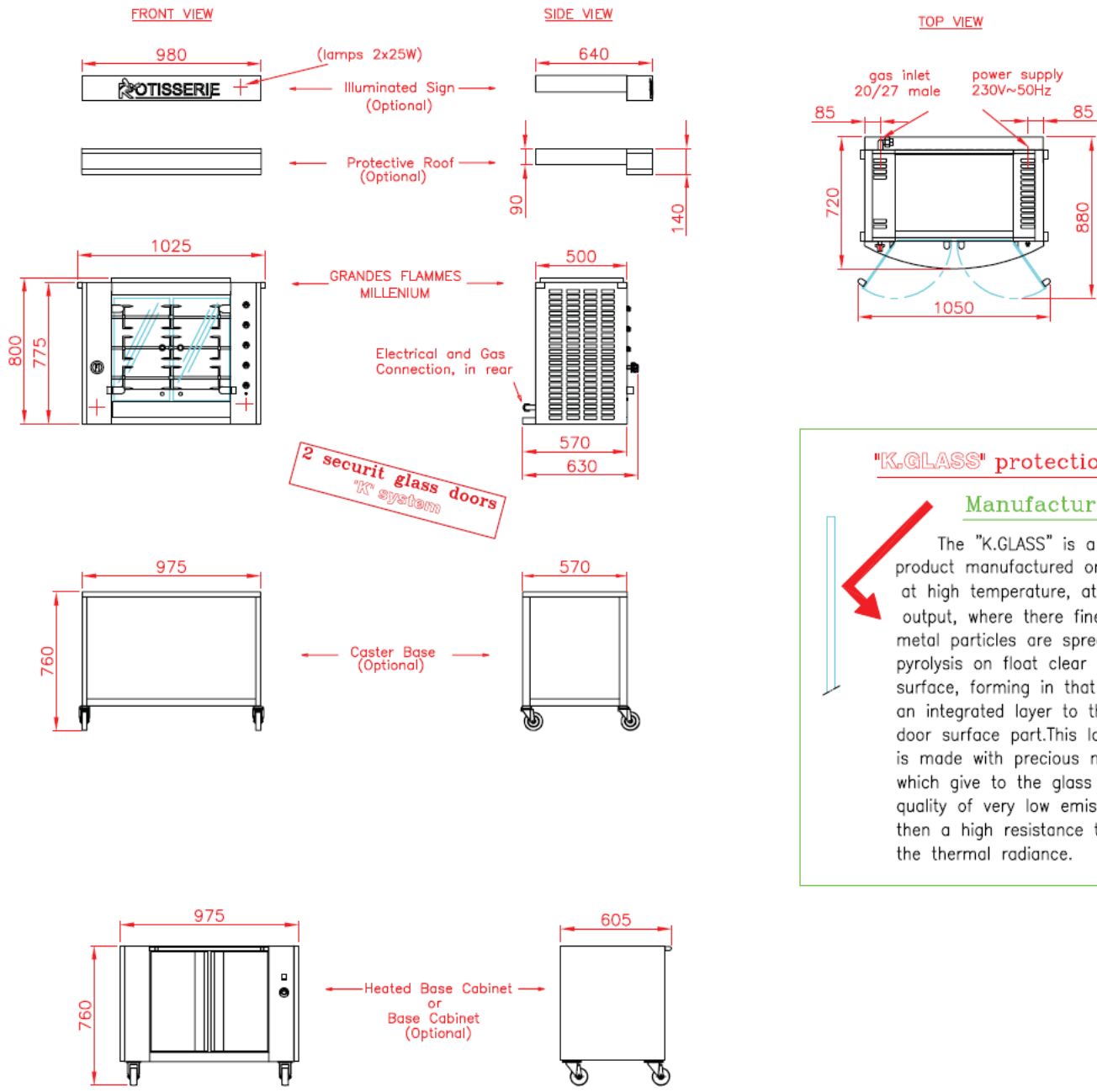
1375.5	Natural gas	1.13	1.00	2 x 4.00	158.4
	Propane LPG	2.75	2.75	2 x 2.30	151.2

1375.8	Natural gas	1.13	1.00	3 x 4.00	237.6
	Propane LPG	2.75	2.75	3 x 2.30	226.8

**Nominal Gas consumption (Mj/h) table**

**Overall Dimensions**

Ref #	Length (mm)	Depth (mm)	Height (mm)	weight (kg)	Gas power (kw)	Electrical power (kw)
1375.8	1425	625	1645	300	45	0,64
1375.5	1425	625	1160	190	30	0,55
1375.2	1425	625	800	100	15	0,49
975.8	1025	625	1645	195	30	0,44
975.5	1025	625	1160	140	20	0,35
975.2	1025	625	800	70	10	0,29



## "K.GLASS" protection

### Manufacturing:

The "K.GLASS" is a layer product manufactured on line, at high temperature, at oven output, where there fines metal particles are spread by pyrolysis on float clear surface, forming in that way an integrated layer to the door surface part. This layer is made with precious metals which give to the glass door quality of very low emissions, then a high resistance to the thermal radiance.

## SPECIFICATIONS

Weight: 70 Kg, Weight packed without base cabinet: 130 Kg,

Weight packed with base cabinet : 240 Kg

Capacity: 4/6 chickens, 3 ajustable spits

Black enamel and stainless steel for rotisserie ref: 975.2MSG (standard)

Black enamel and brass or stainless steel trim for rotisserie ref: 975.2MLG (deluxe)

All stainless steel rotisserie ref: 975.2MiG (stainless steel)

with protective glass doors K'Glass

**Power supply: 1 phase+neutral+earth (230V~50Hz).** Wire length: 2 meters.

**Electrical power 0,34 kW** made up of:

\_3 motors of 30W, 1 halogen lamp of 200W, 2 lamps of 25w for illuminated sign.

**Gas power: 10 kW**, Consumption: natural gas 1,06 m<sup>3</sup>/h, propane gas: 0,78 kg/h

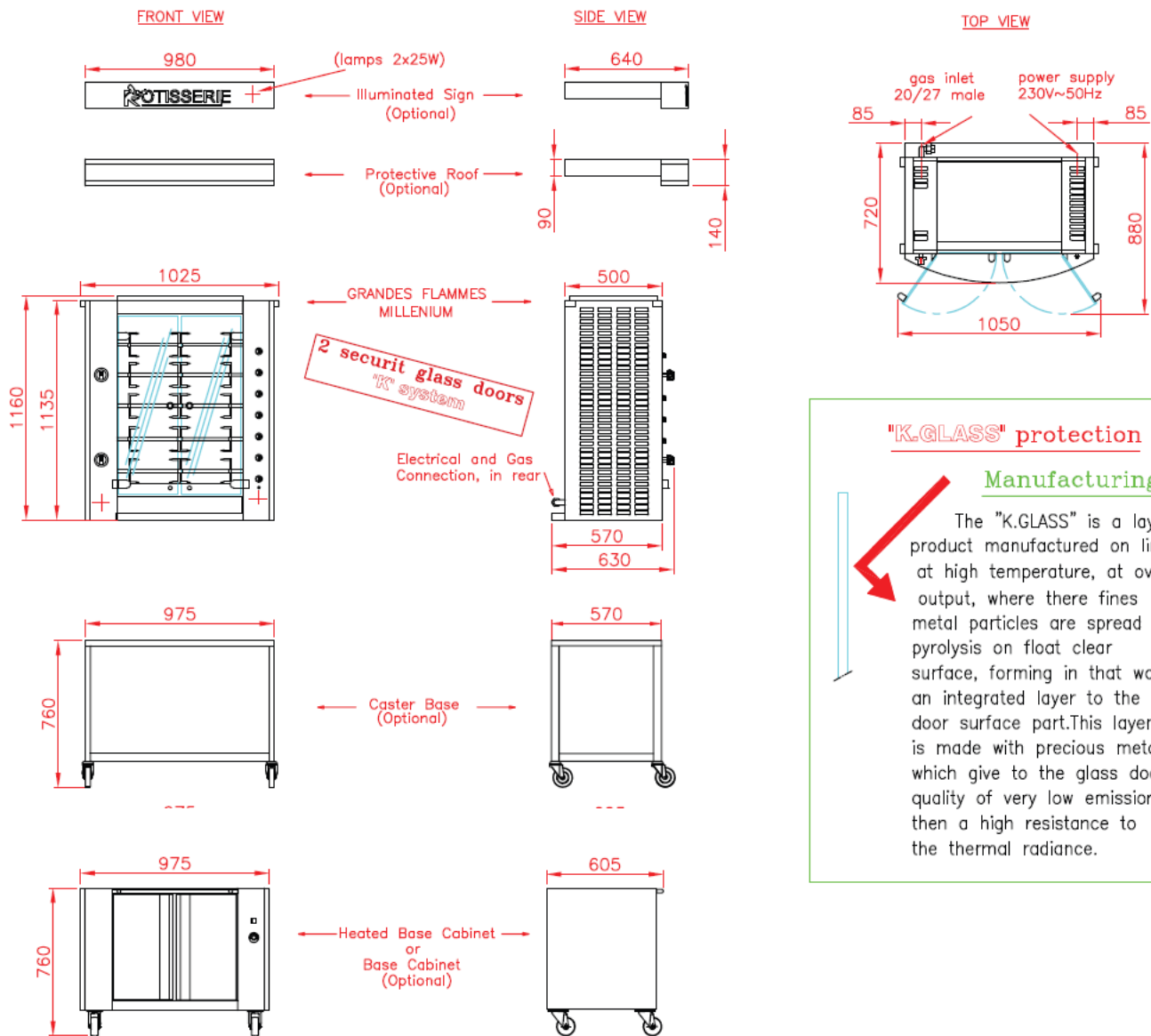
OPTIONS: spécific colours, caster base ref: 975PR, base cabinet ref: 975SRS or 975SRL, heated

base cabinet with doors ref: 975SCS or 975SCL, with drawers ref: 975BCS or 975BCL.

Illuminated sign ref: 975BDI or 975BDE, protective roof ref: 975TPS or 975TPL, gas connection, sensor grease ref: 975CAPTS or 975CAPTL, cooking timer with alarm.

OPTIONS, ACCESSOIRES: spits, vertical spit system, prongs, spit mover, gas lighter, grills, trays.

# ROTISSERIE GRANDES FLAMMES MILLENIUM GAS REF: 975.5MSG or 975.5MLG or 975.5MiG



## SPECIFICATIONS

Weight: 140 Kg, Weight packed without base cabinet: 195 Kg,

Weight packed with cabinet : 285 Kg

Capacity: 10/15 chickens, 5 ajustable spits

Black enamel and stainless steel for rotisserie ref: 975.5MSG (standard)

Black enamel and brass or stainless steel trim for rotisserie ref: 975.5MLG (deluxe)

All stainless steel rotisserie ref: 975.5MiG (stainless steel)

with protective glass doors K'Glass

Power supply: 1 phase+neutral+earth (230V~50Hz). Wire length: 2 meters.

Electrical power 0,4 kW made up of:

\_5 motors of 30W, 1 halogen lamp of 200W, 2 lamps of 25w for illuminated sign.

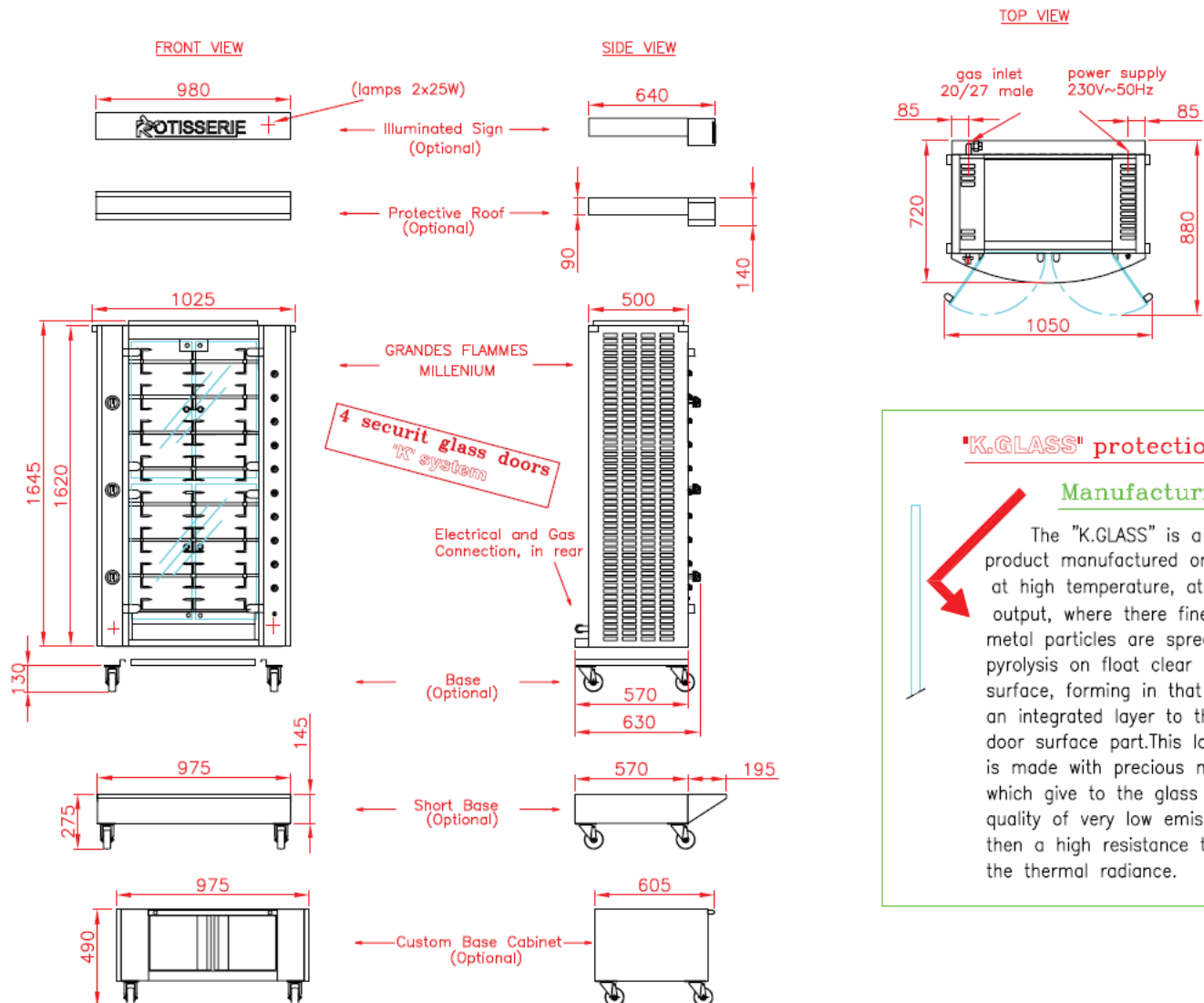
Gas power: 20 kW, Consumption: natural gas 2,12 m<sup>3</sup>/h, propane gas: 1,55 kg/h

OPTIONS: spécific colours, caster base ref: 975PR, base cabinet ref: 975SRS or 975SRL, heated base cabinet with doors ref: 975SCS or 975SCL, with drawers ref: 975BCS or 975BCL.

Illuminated sign ref: 975BDI or 975BDE, protective roof ref: 975TPS or 975TPL, gas connection, sensor grease ref: 975CAPTS or 975CAPTL, cooking timer with alarm.

OPTIONS, ACCESSOIRES: spits, vertical spit system, prongs, spit mover, gas lighter, grills, trays.

# ROTISSERIE GRANDES FLAMMES MILLENIUM GAS REF: 975.8MSG or 975.8MLG or 975.8MiG



## "K.GLASS" protection

### Manufacturing:

The "K.GLASS" is a layer product manufactured on line, at high temperature, at oven output, where there fines metal particles are spread by pyrolysis on float clear surface, forming in that way an integrated layer to the door surface part. This layer is made with precious metals which give to the glass door quality of very low emissions, then a high resistance to the thermal radiance.

## SPECIFICATIONS

Weight: 195 Kg, Weight packed with base on casters or base elevated on casters: 235 Kg,

Weight packed with base cabinet for unspitting: 265 Kg

Capacity: 16/24 chickens, 8 ajustable spits

Black enamel and stainless steel for rôtisserie ref: 975.8MSG (standard)

Black enamel and brass or stainless steel trim for rôtisserie ref: 975.8MLG (deluxe)

All stainless steel rotisserie ref: 975.8MiG (stainless steel)

with protective glass doors K'Glass

Power supply: 1 phase+neutral+earth (230V~50Hz), wire length: 2 meters.

Electrical power 0,49 kW made up of:

\_8 motors of 30W, 1 halogen lamp of 200W, 2 lamps of 25w for Illuminated sign.

Gas power: 30 kW, Consumption: natural gas 3,18 m<sup>3</sup>/h, propane gas: 2,33 kg/h

OPTIONS: spécific colors, base ref: 975SR, base cabinet for unspitting ref: 975DEBS or ref: 975DEBL,

short base ref: 975DEBSHORT. Illuminated sign ref: 975BDI or 975BDE, Protective roof ref: 975TPS

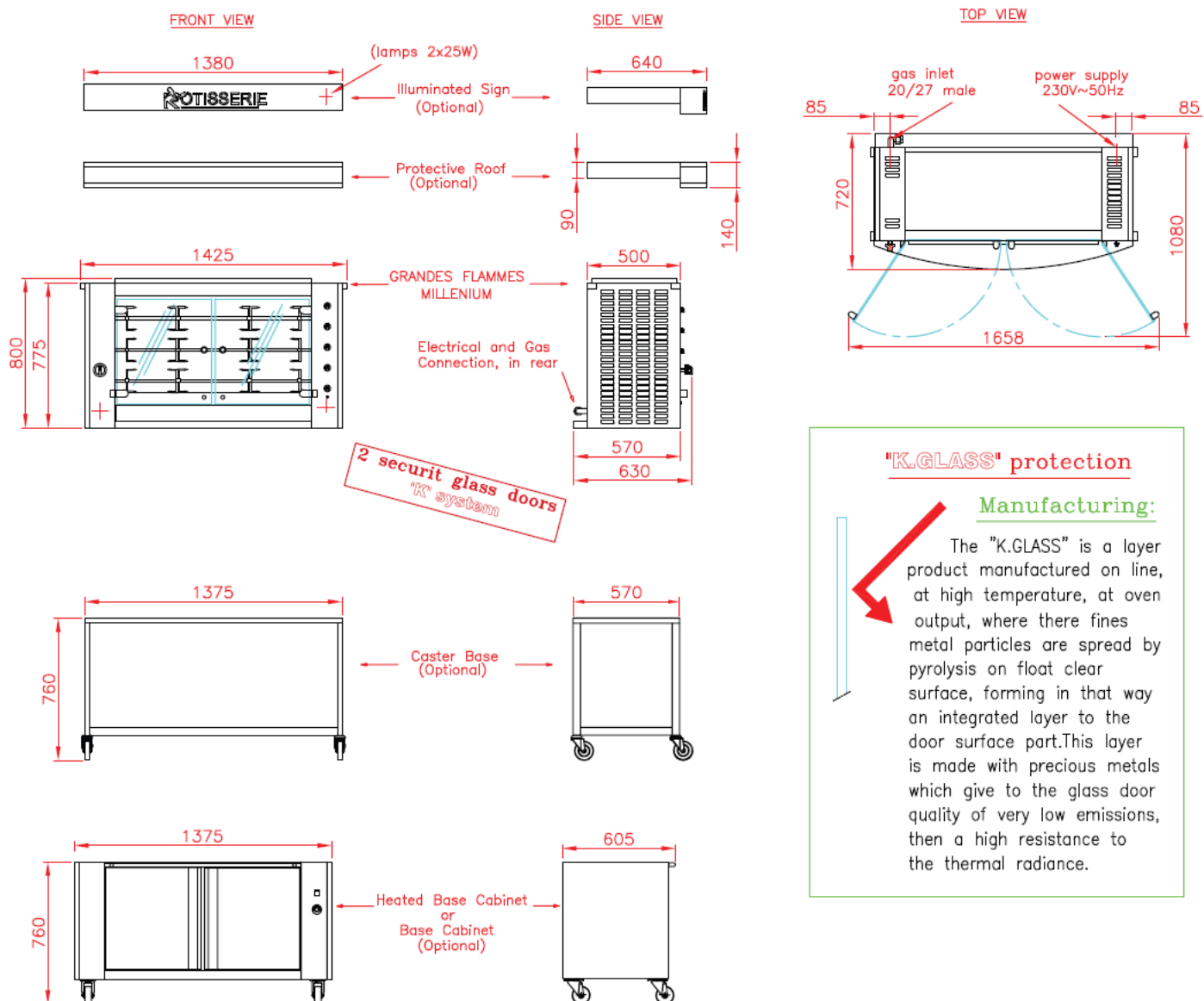
or 975TPL, gas connection, sensor grease ref: 975CAPTS or ref: 975CAPTL, cooking timer with alarm.

OPTIONS, ACCESSOIRES: spits, vertical spit system, prongs, spit mover, gas lighter, grills, trays.

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# ROTISSERIE GRANDES FLAMMES MILLENIUM GAS REF: 1375.2MSG or 1375.2MLG or 1375.2MiG



## "K.GLASS" protection

### Manufacturing:

The "K.GLASS" is a layer product manufactured on line, at high temperature, at oven output, where there fines metal particles are spread by pyrolysis on float clear surface, forming in that way an integrated layer to the door surface part. This layer is made with precious metals which give to the glass door quality of very low emissions, then a high resistance to the thermal radiance.

## SPECIFICATIONS

Weight: 100 Kg, Weight packed without base cabinet: 160 Kg,

Weight packed with base cabinet : 275 Kg

Capacity: 10/12 chickens, 3 ajustable spits

Black enamel and stainless steel for rotisserie ref: 1375.2MSG (standard)

Black enamel and brass or stainless steel trim for rotisserie ref: 1375.2MLG (deluxe)

All stainless steel rotisserie ref: 1375.2MiG (stainless steel)

with protective glass doors K'Glass

**Power supply:** 1 phase+neutral+earth (230V~50Hz). Wire length: 2 meters.

**Electrical power 0,54 kW** made up of:

\_3 motors of 30W, 2 halogen lamps of 200W, 2 lamps of 25w for illuminated sign.

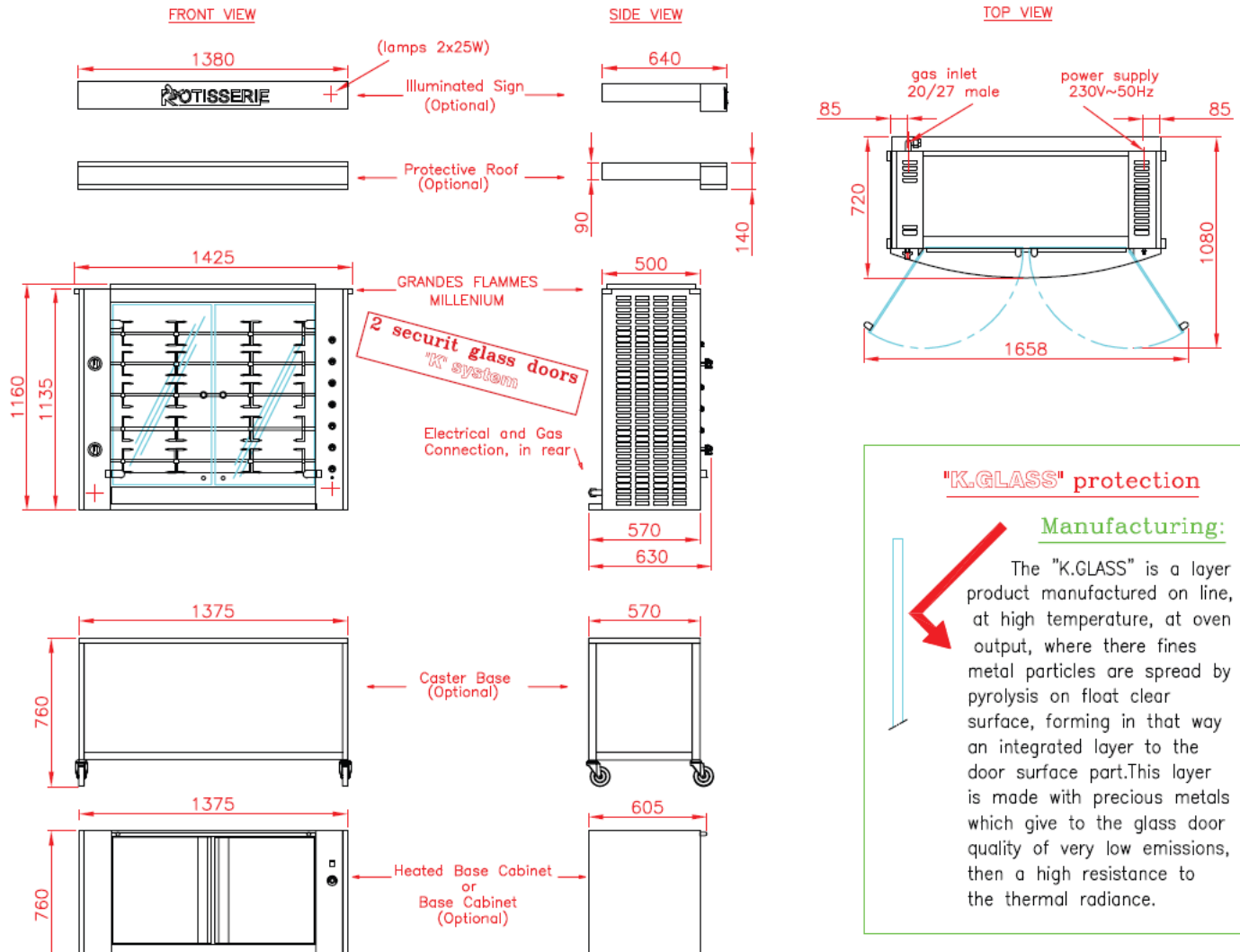
**Gas power: 15 kW**, Consumption: natural gas 1,59 m<sup>3</sup>/h, propane gas: 1,16 kg/h

OPTIONS: spécific colours, caster base ref: 1375PR, base cabinet ref: 1375SRS or 1375SRL, heated base cabinet with doors ref: 1375SCS or 1375SCL, with drawers ref: 1375BCS or 1375BCL.

Illuminated sign ref: 1375BDI or 1375BDE, protective roof ref: 1375TPS or 1375TPL, gas connection, sensor grease ref: 1375CAPTS or 1375CAPTL, cooking timer with alarm.

OPTIONS, ACCESSOIRES: spits, vertical spit system, prongs, spit mover, gas lighter, grills, trays.

# ROTISSERIE GRANDES FLAMMES MILLENNIUM GAS REF: 1375.5MSG or 1375.5MLG or 1375.5MiG



## "K.GLASS" protection

### Manufacturing:

The "K.GLASS" is a layer product manufactured on line, at high temperature, at oven output, where there fines metal particles are spread by pyrolysis on float clear surface, forming in that way an integrated layer to the door surface part. This layer is made with precious metals which give to the glass door quality of very low emissions, then a high resistance to the thermal radiance.

## SPECIFICATIONS

Weight: 190 Kg, Weight packed without base cabinet: 250 Kg,

Weight packed with base cabinet : 350 Kg

Capacity: 25/30 chickens, 5 ajustable spits

Black enamel and stainless steel for rotisserie ref: 1375.5MSG (standard)

Black enamel and brass or stainless steel trim for rotisserie ref: 1375.5MLG (deluxe)

All stainless steel rotisserie ref: 1375.5MiG (stainless steel)

with protective glass doors K'Glass

Power supply: 1 phase+neutral+earth (230V~50Hz). Wire length: 2 meters.

Electrical power 0,6 kW made up of:

\_5 motors of 30W, 2 halogen lamps of 200W, 2 lamps of 25w for illuminated sign.

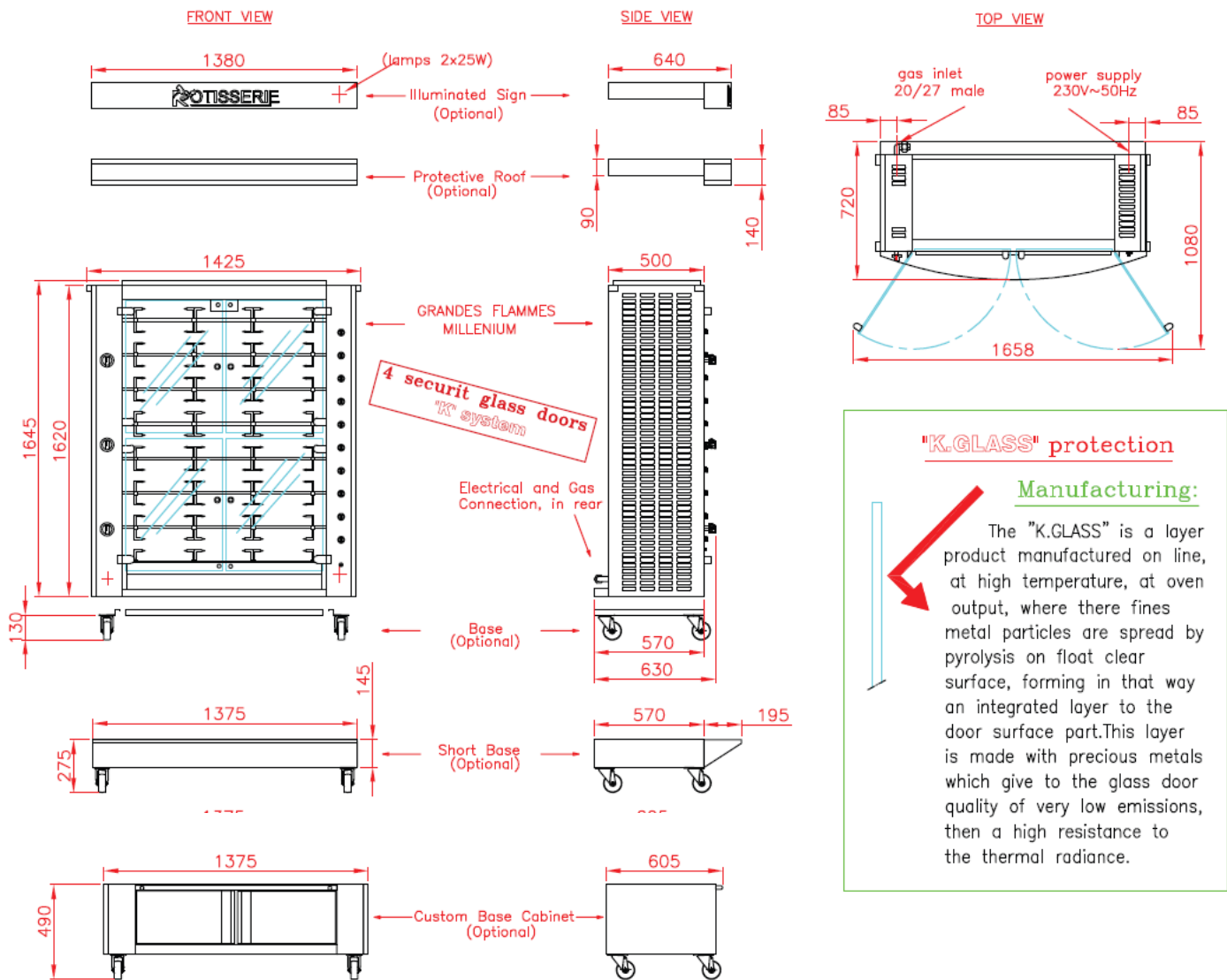
Gas power: 30 kW, Consumption: natural gas 3,18 m<sup>3</sup>/h, propane gas: 2,32 kg/h

OPTIONS: spécific colours, caster base ref: 1375PR, base cabinet ref: 1375SRS or 1375SRL, heated base cabinet with doors ref: 1375SCS or 1375SCL, with drawers ref: 1375BCS or 1375BCL.

Illuminated sign ref: 1375BDI or 1375BDE, protective roof ref: 1375TPS or 1375TPL, gas connection, sensor grease ref: 1375CAPTS or 1375CAPTL, cooking timer with alarm.

OPTIONS, ACCESSOIRES: spits, vertical spit system, prongs, spit mover, gas lighter, grills, trays.





### "K.GLASS" protection

#### Manufacturing:

The "K.GLASS" is a layer product manufactured on line, at high temperature, at oven output, where there fines metal particles are spread by pyrolysis on float clear surface, forming in that way an integrated layer to the door surface part. This layer is made with precious metals which give to the glass door quality of very low emissions, then a high resistance to the thermal radiance.

### SPECIFICATIONS

Weight: 300 Kg, Weight packed with base on casters or base elevated on casters: 350 Kg,

Weight packed with base cabinet for unspitting: 390 Kg

Capacity: 40/48 chickens, 8 ajustable spits

Black enamel and stainless steel for rotisserie ref: 1375.8MSG(standard)

Black enamel and brass or stainless steel trim for rotisserie ref: 1375.8MLG (deluxe)

All stainless steel rotisserie ref: 1375.8MiG (stainless steel)  
with protective glass doors K'Glass

Power supply: 1 phase+neutral+earth (230V~50Hz), wire length: 2 meters.

Electrical power 0,69 kW made up of:

\_8 motors of 30W, 2 halogen lamps of 200W, 2 lamps of 25w for illuminated sign.

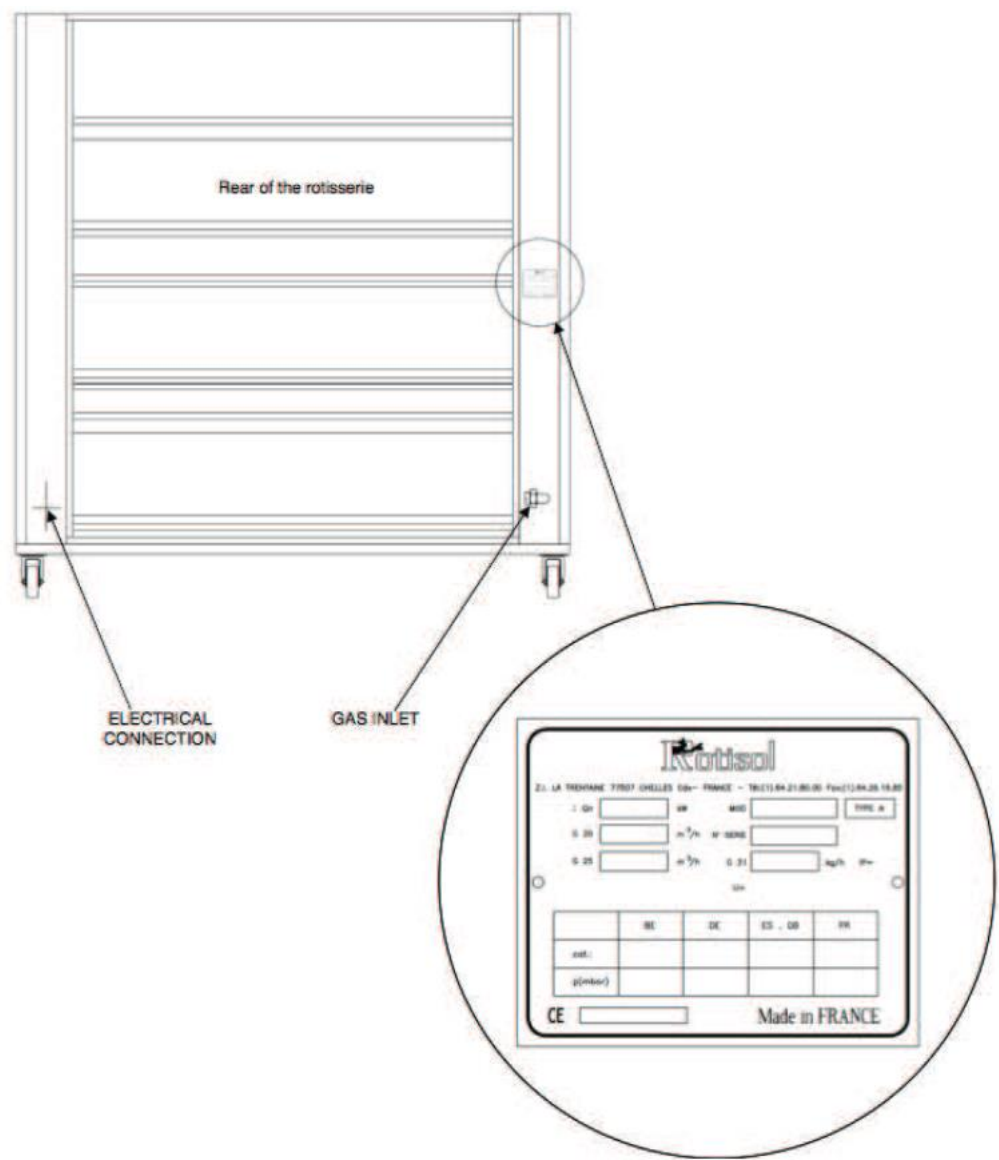
Gas power: 45 kW, Consumption: natural gas 4,77 m<sup>3</sup>/h, propane gas: 3,48 kg/h

OPTIONS: spécific colors, base ref: 1375SR, base cabinet for unspitting ref: 1375DEBS or ref: 1375DEBL, short base ref: 1375DEBSHORT. Illuminated sign ref: 1375BDI or 1375BDE, Protective roof ref: 1375TPS or 1375TPL, gas connection, sensor grease ref: 1375CAPTS or 1375CAPTL, cooking timer with alarm.

OPTIONS, ACCESSOIRES: spits, vertical spit system, prongs, spit mover, gas lighter, grills, trays.

1.3 Marking

Manufacturer's Data Plate is placed at the rear of the unit above the gas inlet



## Data plate markings (for Australia)

110.0

**Rotisol**

Z.I. LA TRENTAINE 77507 CHELLES Cdx-FRANCE-Tel: 01.64.21.80.19 Fax: 01.64.26.16.85

**AUSTRALIAN DATAPLATE FOR ROTISOL GAS ROTISSERIE**

MODEL N°:  SERIAL N°:

GAS TYPE :

NOMINAL GAS CONSUMPTION :

TEST POINT PRESSURE :

INJECTOR SIZE:

ELECTRICAL SUPPLY: 230V-50HZ

CE  **Made in FRANCE**

90.0

Gas Pressure and injector sizes are marked on the data plate

**Rotisol**

Z.I. LA TRENTAINE 77507 CHELLES Cdx- FRANCE - Tel: 01.64.21.80.19 Fax: 01.64.26.16.85

**AUSTRALIAN DATAPLATE FOR ROTISOL GAS ROTISSERIE**

MODEL N° :  SERIAL N°:

GAS TYPE :

NOMINAL GAS CONSUMPTION :

TEST POINT PRESSURE :

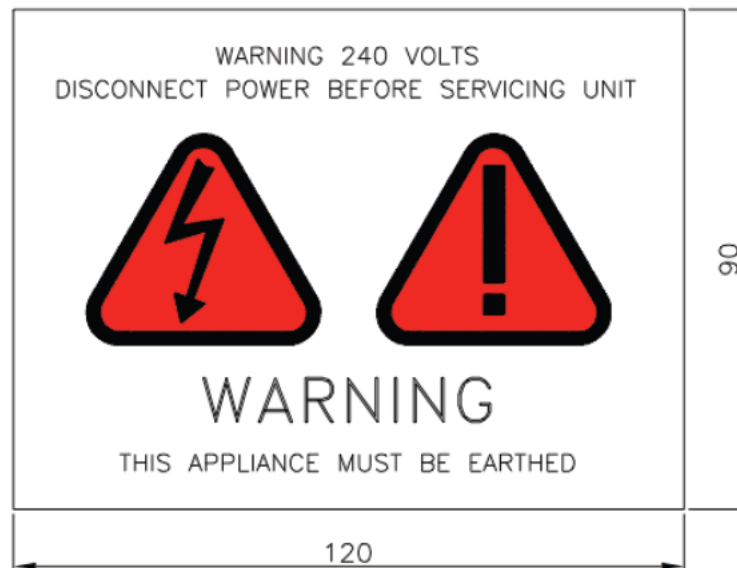
INJECTOR SIZE :  per row (3Rows)

ELECTRICAL SUPPLY : 230V-50Hz P=0.64KW

CE  **Made in FRANCE**

## Warning Markings

Placed at rear of the unit where mains power is connected



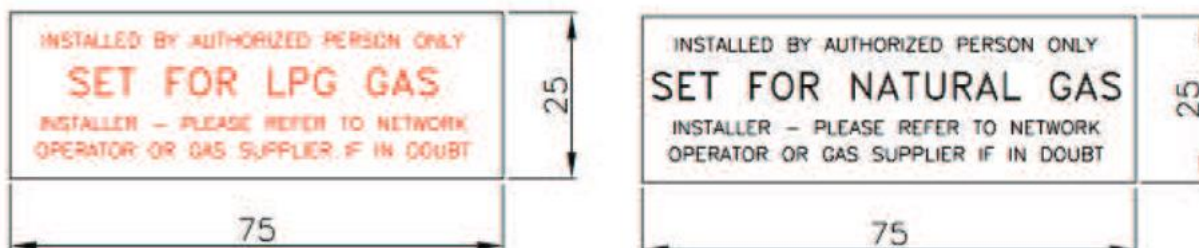
This appliance must be installed by an authorized person in accordance with this instruction manual, AS/NZS 5601 – Gas Installations (installation and pipe sizing) local gas fitting regulations, local electrical regulations, local water regulations, local health regulations, Building code of Australia and any other government authority.

## Gas Type Label

Placed in a prominent position.

**NAT GAS in black**

**Propane Gas in Orange**



## Marking on the packaging

To be installed **ONLY** by an authorized person

Packaged weight in KG = **XX KG**

### 3. Setting up unit and starting up

Before connecting and starting up the rotisserie, ensure that the gas and electrical connections are present

This work is for the client's expense and needs to be performed by a qualified installer

The air flow required for combustion is  $2\text{m}^3/\text{h}$  per KW of the calorifique flow

#### 3.1 Setting Up

##### 3.1.1 Unpacking

Unpack the rotisserie from the palette removing all packing material

All appliance transit protection must be removed

##### 3.1.1 Installing the unit next to walls and appliances

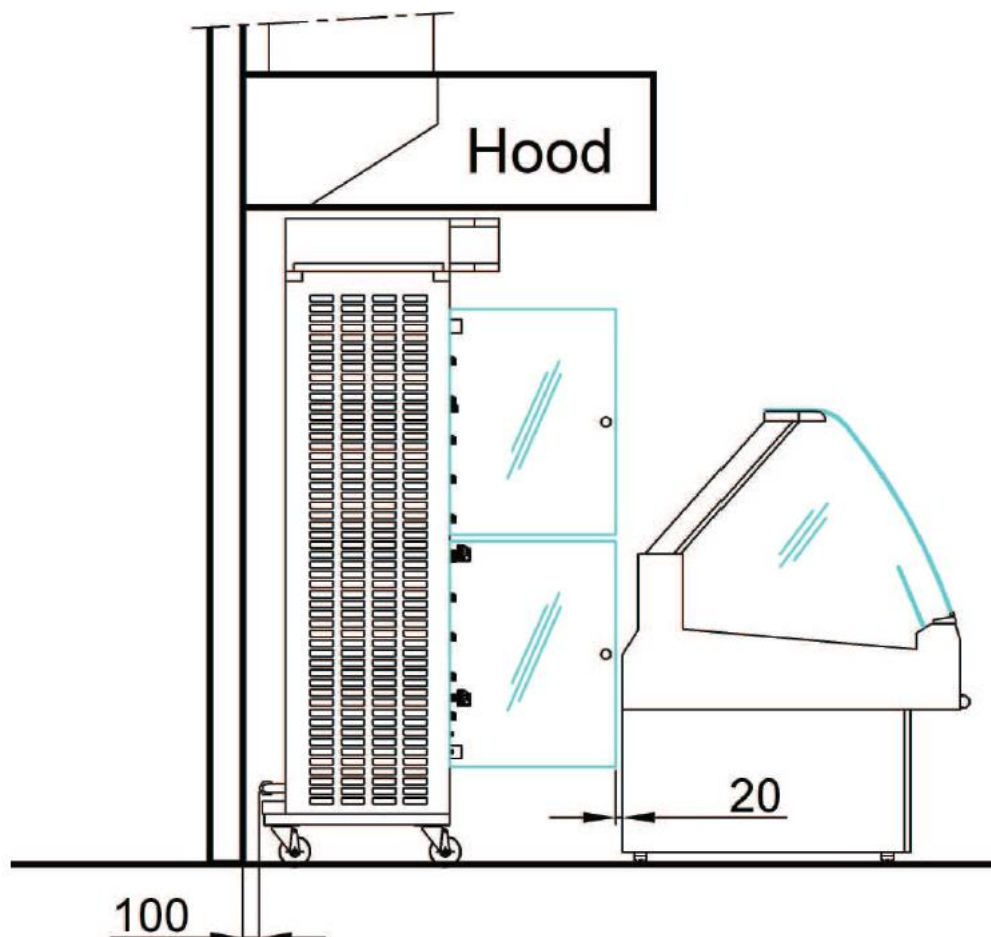
The unit needs to account for space with the glass doors open – There should be a minimum clearance on either side of the rotisserie of 5cm and 10cm at the rear of the unit Appliance equipped with wheels

The appliance must be placed on level ground and locked in a stationary position for use

##### 3.1.2 Environment

The device should not be installed near steam, grease (frying etc), possible projections of water, high temperatures or other adverse conditions. No adjacent combustible item should exceed  $65^\circ\text{C}$

## INDOOR INSTALLATION OR OPEN KITCHEN



### 3.2 Gas Connection

This appliance must be installed by an authorized person in accordance with this instruction manual, AS/NZS 5601 – Gas Installations (installation and pipe sizing) local gas fitting regulations, local electrical regulations, local water regulations, local health regulations, Building code of Australia and any other government authority.

Check that the settings of the unit correspond to the nature and pressure of the gas at the premises. In order to check the pressure of the unit, attach a manometer to the water gauge at the gas inlet on the rear of the unit, with all the burners on full. The pressure measured should be the same as that indicated on the gas label stuck to the unit. The gas supply valves require no rotisserie set-up during their lifetime.

Connect the unit to the gas mains by installing a shut off valve between the two in order to isolate the unit from the rest of the installation.

The unit is suitable for connection with a flexible hose assembly. The flexible hose assembly must be certified to AS/NZS 1869 Class D, be of appropriate internal diameter for the total gas consumption, be kept as short as possible (Not exceeding 1200mm) must not be in contact with the floor or any hot or sharp surfaces. Those hose assembly must not be subject to strain, abrasion, kinking or deformation

A restraining device must be fitted to restrict the appliance movement to no more than 80% of the gas hose length

Gas leakage and operation of the appliance must be tested by the installer before leaving. Check burner flames are blue in colour, stable and completely ignite at both high and low flame settings with no appreciable yellow tipping, carbon disposition, lifting, floating, lighting back or objectionable odour. Test burners individually and in combination. When satisfied with the operation of the cooker, please instruct the user on the correct method of operation.

In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorized service provider in your area.

**Warning : Do not spray aerosols in the vicinity of this appliance whilst it is in operation.**



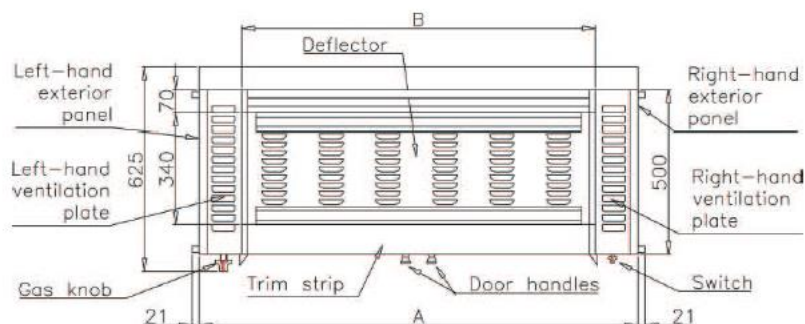
### 3.3

#### EVACUATION - SMOKE TYPE : A

The unit is destined to be installed under an extraction system with ventilation

A heat detector with holes is placed above the rotisserie

#### VIEW FROM ABOVE



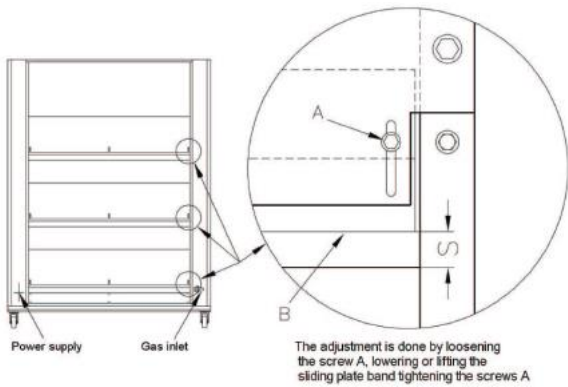
Reference	Measurement A (mm)	Measurement B (mm)
1375-8	1375	1085
1375-5	1375	1085
1375-2	1375	1085
975-8	975	685
975-5	975	685
975-2	975	685

3.4 Primary Air Inlet

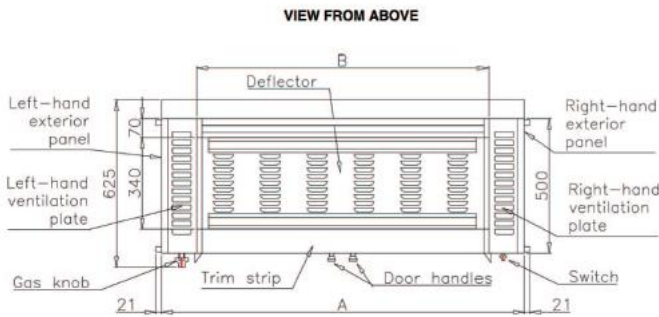
Aeration setting for all burners on all models is 5mm for natural Gas and 5mm for Propane gas



3.5 Air and combustion outlet



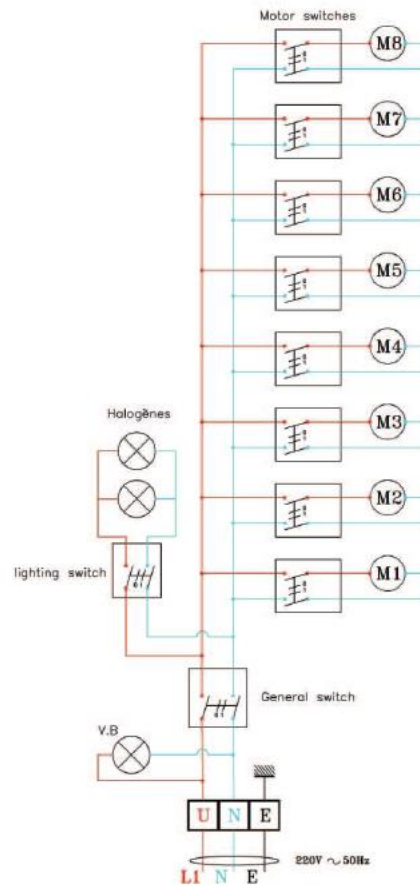
The unit is destined to be installed under an extraction system with ventilation .A heat deflector with holes is placed above the rotisserie



Reference	Measurement A (mm)	Measurement B (mm)
1375-8G	1375	1085
1375-5G	1375	1085
1375-2G	1375	1085
975-8G	975	685
975-5G	975	685
975-2G	975	685

### 3.6

#### Electrical supply system



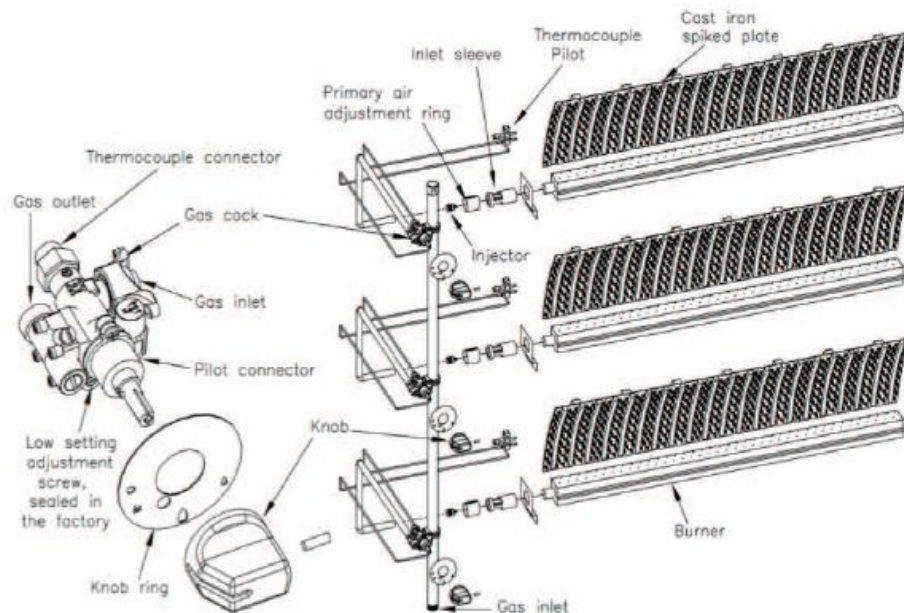
**1375.8, there are 8 motors and 1 halogen lamp . 1375.5, there are 5 motors and 1 halogen lamp. 1375.2, there are 3 motors and 1 halogen lamp.**

**975.8, there are 8 motors and 1 halogen lamp. 975.5, there are 5 motors and 1 halogen lamp. 975.2, there are 3 motors and 1 halogen lamp.**

## 4. Gas System

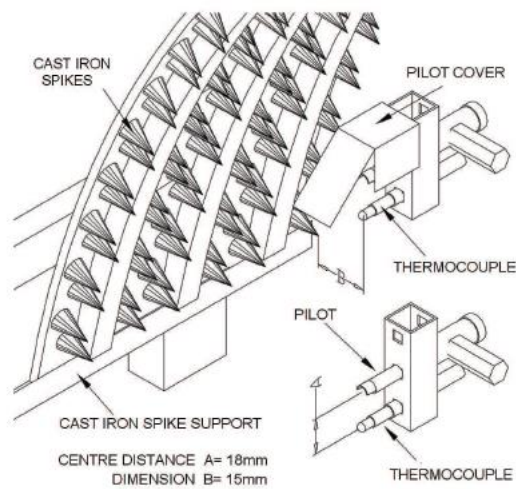
### 4.1. Gas piping System

The Unit is connected from the rear of the unit to the main gas piping, on which the individual gas tap is connected. The gas tap is then connected to the burner, along with the pilot and the thermocouple safety device as per the diagram below

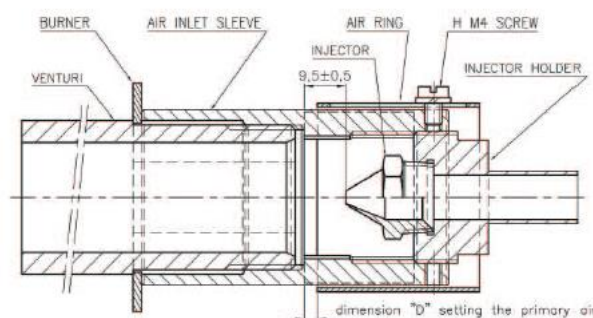


### 4.2

#### POSITION OF THE THERMOCOUPLE & PILOT LIGHT



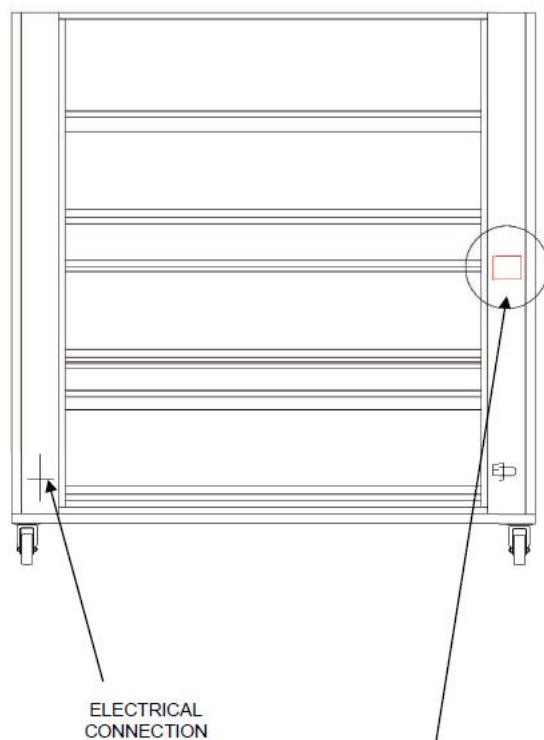
### 4.3 Position of the injector and the sleeve for the adjustment of the primary air



## 4.4

### Gas inlet connection

The gas inlet connection is on the rear of the unit to the right. The connection is a 20/27 or  $\frac{3}{4}$  . Unit should be connect to the mains by same dimensions piping with a fixed regulator approved by AGA .



GAS INLET 20/27



## 4.5 Regulators

### Supplied regulator

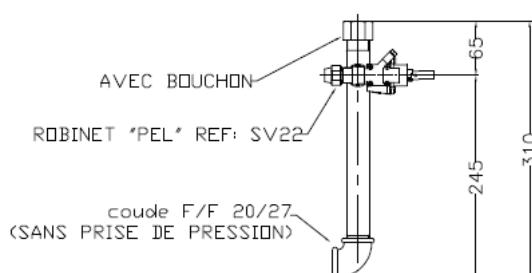
Natural gas  
Manufacturer – Bromic  
Model No – 980L  
Pressure – 5.0 kPa to 1.0 kPa  
Approval No – AGA 5862

Propane LPG  
Manufacturer – Jeavons  
Model No – J78R  
Pressure – 35.0 kPa to 2.75 kPa  
Approval No – AGA 2146 G

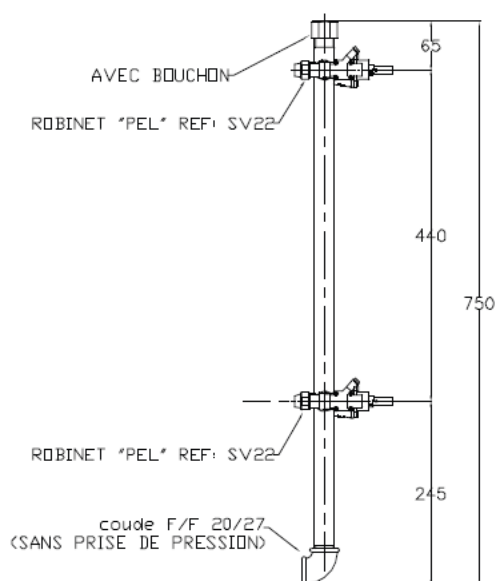
## 4.6 Piping

The piping depends on the size of the unit. There are 3 different sizes corresponding to the 1, 2 and 3 burners. The 3 are shown in the below diagram

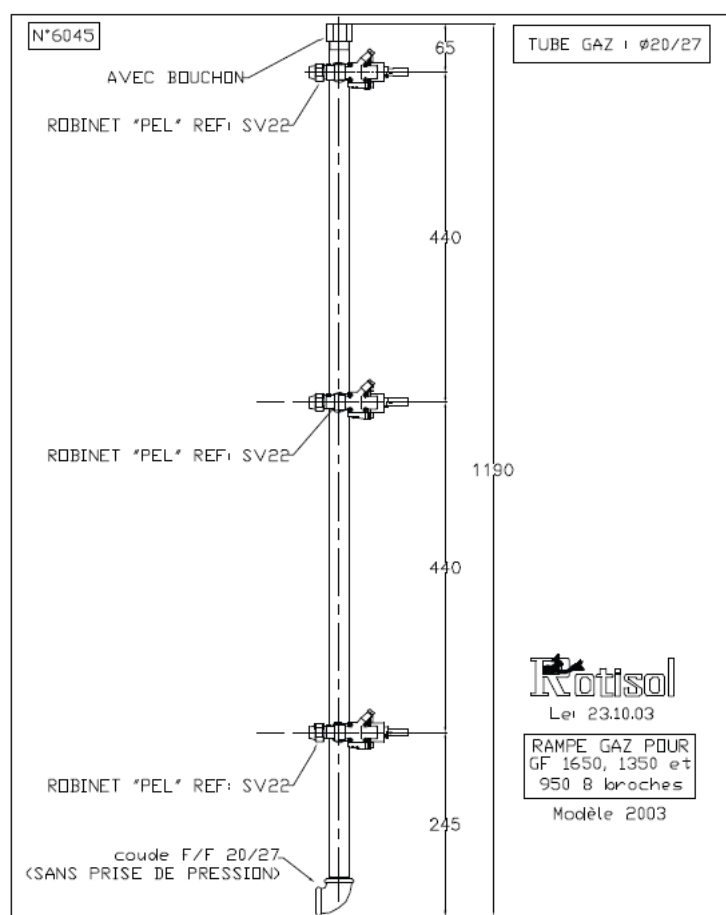
### For 975.2 & 1375.2 ( 1 burner )



### For 975.5 & 1375.5 ( 2 burners )

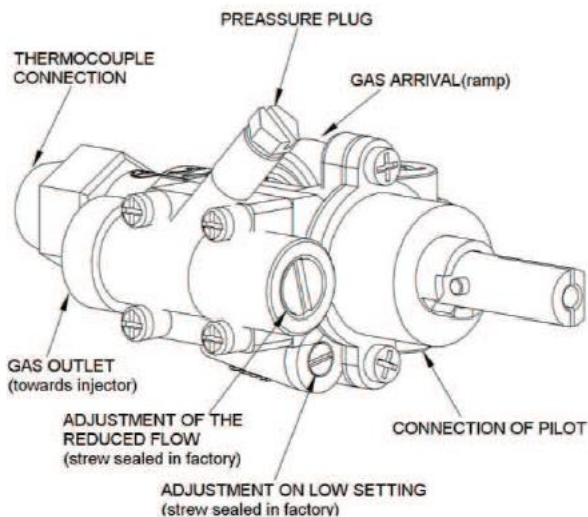


### For 975.8 & 1375.8





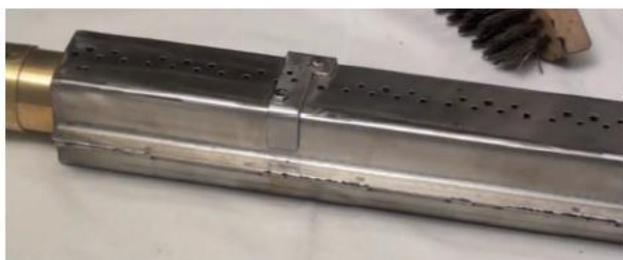
## 4.7 Gas Control



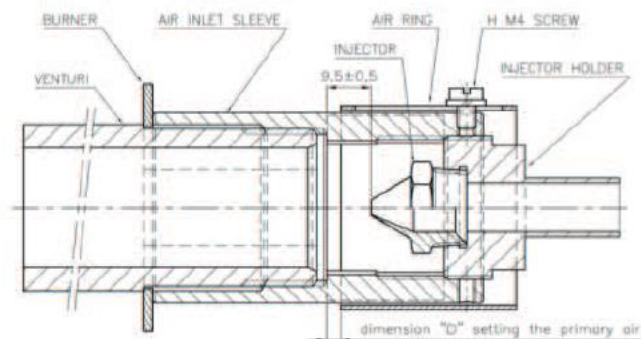
Units are fitted with a gas tap (gas control) of make ? And reference ROBS22 as shown.

## 4.8 Burner

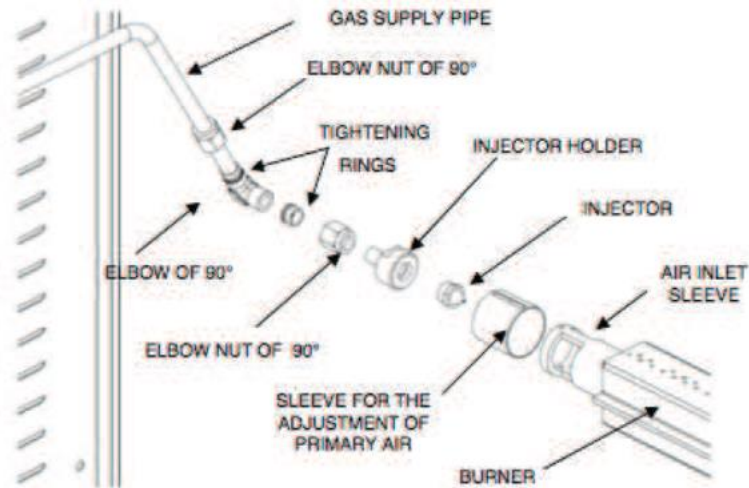
Unit depending on the size are fitted with 1,2 or 3 burners. These are in 3 different lengths – please see below diagrams:-



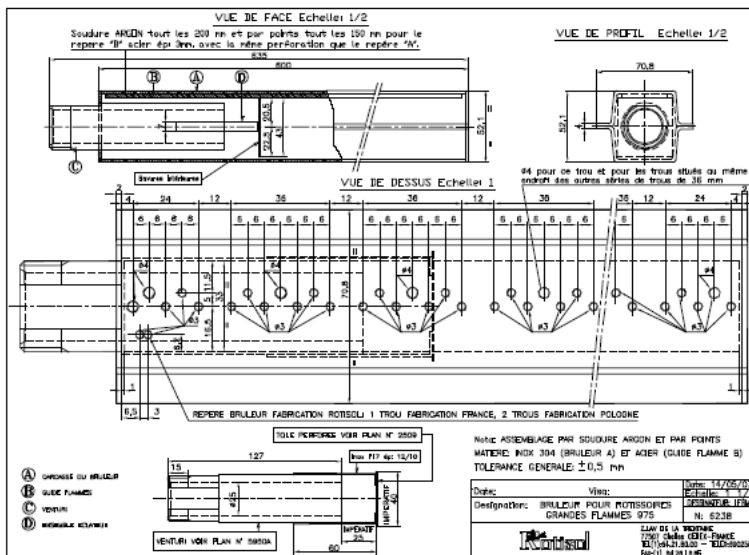
The burners are fitted with injectors – these are different sizes depending on the gas and length of burner.



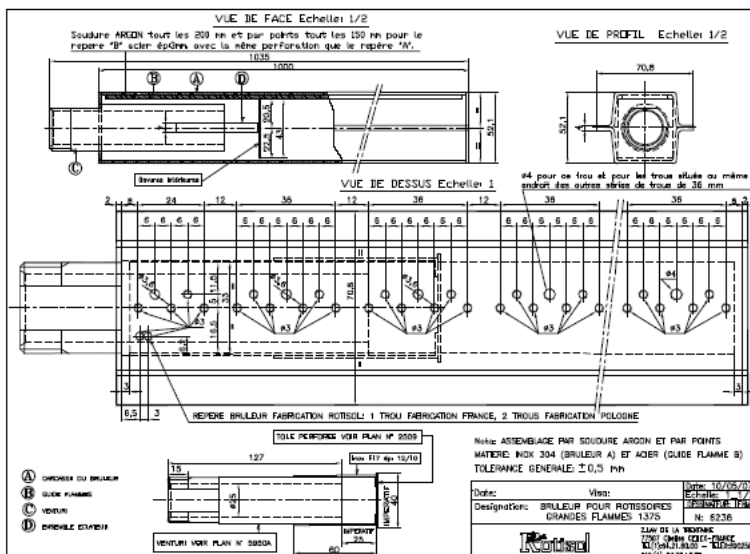
## Diagram of injector connection



For 975

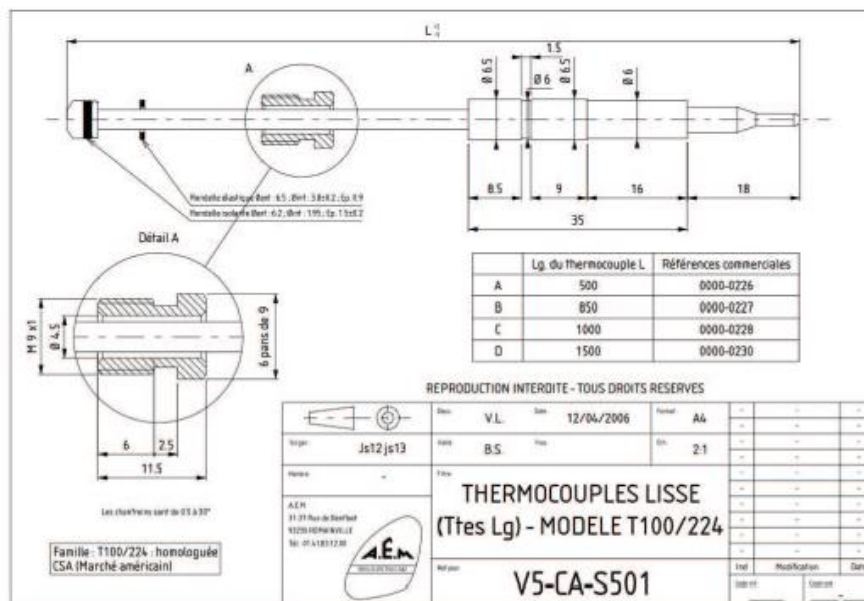


For 1375

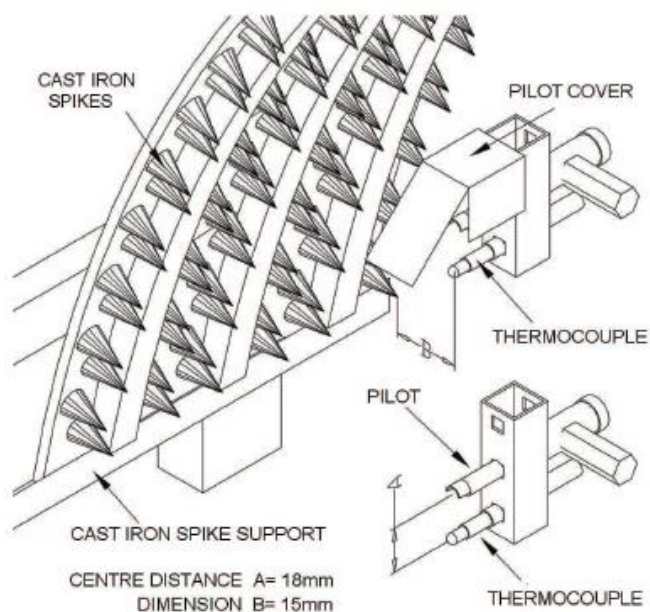


### Pilot

Each burner is fitted with a pilot of ref# **V1092A** of make **SIT** and Thermocouple of ref# **THERM600** and make **AEM**



### POSITION OF THE THERMOCOUPLE & PILOT LIGHT





The pressure test point is on the gas inlet at the rear of the unit



A video of the gas installation can be seen <https://vimeo.com/52865632>

**WARNING: Servicing shall be carried out only by authorized personnel.  
DO NOT MODIFY THIS APPLIANCE**

Annual service by an authorised person is recommended, or if any of the following conditions are noticed; incomplete ignition, appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour.

#### Fault finding

Problem	Possible Cause	Solution
Burner will not light	Gas supply is off	Turn on gas supply to the appliance
	Injector or burner port blockage in ignition area	Check that burners and injectors are clean
Flames uneven or lifting	Burner ports blocked or wet	Clean or dry burner ports
Flames not staying on when knob released	Knob not held down long enough for flame safety guard to engage	Repeat lighting procedure and hold knob down for 10-15 seconds
	Dirt or spillage on flame safety guard thermocouple	Clean thermocouple end
Flame won't turn down sufficiently	Incorrect injector or control valve incorrectly adjusted	Check injector size to specifications in instructions and adjust valve by-pass

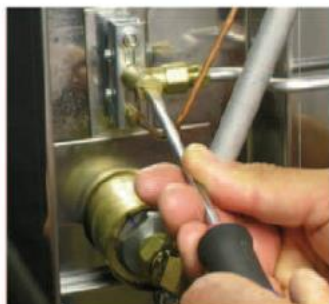
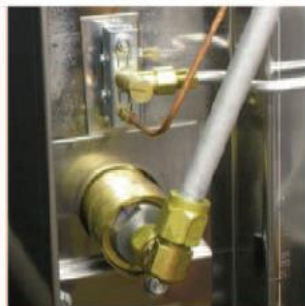
## 5. Conversion Details

How to adapt the unit in the case of changing from one gas to another

The unit is set in the factory based on the spec from the original order so should the requirement change, for example, changing the gas type used, the following parts will require adjustment

- The Injector
- The pilot light
- The regulator (?)
- The low setting
- The primary air
- The gas

Adjusting the pilot light :



• Unscrew with a screwdriver and remove the protective cap of the screw.



• Act with a screwdriver on the screw making sure that the flame heats the thermocouple correctly.  
• Replace and tighten the protection cap.

## Adjusting the primary air :

- Remove the outer panel left



- With a 23 key loosen the nut on the valve supply pipe gas burner.



- With a wrench 19 to loosen the nut 90 ° elbow on the gas supply pipe by blocking the 90 ° elbow with a wrench 17.
- Turn the gas supply pipe up.



- Remove all 90 ° elbow, injector holder and injector by unscrewing the set completely.



- Unscrew the injector with a wrench de 17 blocking the injector holder with a wrench 24.



- Tighten but without forcing the new injector on the injector holder.



## Adjusting the primary air (cont)



Refit the 90° elbow, injector holder and injector.



- Using a wrench 7, loosen the screw holding the ring of air and pull back out.



Using a wedge, adjust the position of the injector to the coast of 9.5 compared to the inside of the air intake sleeve (see instructions installer, chapter position of the injector and setting ring of the primary air).



- Using the keys used during disassembly reposition the gas supply pipe.



- Using a wedge to adjust dimension "D" position of the ring of air over the inner sleeve of the air intake (see Table installer instructions "setting a burner").



- Block the air ring with the wrench 7.
- Make a complete leak test gas circuit.
- Replace the outer panel.

## 6. Gas leak check on the various gas seals of the gas control circuit

Remove the outer left panel

Light the burners

Using a 'Gas Leak Detector' spray, spray in the direction of all the connection points in the units gas circuit  
If there is a reaction and you can see bubbles forming, reassess the assembly of the components in the gas line.

Repeat the process until you do not see any further bubbles on spraying the connections

Turn off the burner

Replace the outer left panel.

