



Gas Range

INF-32NR

Instruction

Manual

Model: INF-WTB-32-NR
Gas Type: LPG (G30/G31)/ Natural Gas (G20)
Rated Heat Input: 96 kW
Gas Consumption: 0.7 Nm³/h
Unit Dimensions: 600 × 600 × 600 mm
Operating Pressure: Low-pressure regulator (as per EN 16129)
Category: I3B/P (LPG) / I2H (NG – with conversion)

1. Intended Use

This appliance is designed for commercial cooking only.
It must be installed and operated by trained personnel in accordance with:

- EN 203-1 (Commercial gas cooking appliances)
- EN 203-2-1 (Gas burners)
- Local gas safety regulations

Do not use for residential purposes.

2. Installation Requirements (CE Safety)

- Install on a stable, level, non-combustible surface.
- Maintain minimum clearances:
 - Rear: ≥ 100 mm
 - Sides: ≥ 100 mm
- Install in a well-ventilated area with mechanical extraction if required by local code.
- Connect only to the specified gas type shown on the rating plate.
- Use an approved low-pressure gas regulator and certified gas hose.
- Perform a leak test with soapy water after installation.
- This appliance must be connected to earth/ground if equipped with electrical ignition.

WARNING:

Installation must be carried out by a qualified gas technician.

3. Operating Instructions

- Ensure all gas connections are tight and the gas supply valve is open.
- Set the safety valve to OFF.
- Press and rotate the safety valve 30° counter-clockwise.
- Hold for 30–45 seconds while igniting the pilot flame with an ignition gun.

- Continue holding until the thermocouple is heated and the pilot remains lit.
- Release the safety valve.
- Rotate the safety valve 60° counter-clockwise to start full burner operation.
- Adjust flame as required.

If ignition fails:

- Turn off gas
- Wait 2 minutes
- Retry ignition
- Replace ignition gun batteries if necessary

4. Normal Use & Safety Warnings

- Never leave the appliance unattended during operation.
- Keep flammable materials away from the burner.
- Do not block air inlets or exhaust outlets.
- Do not use the appliance if gas odor is detected.
- Children and untrained persons must not operate this equipment.
- Do not modify the appliance or safety devices.

5. Cleaning & Maintenance

- Turn off gas supply and allow appliance to cool.
- Wipe burner plates with a damp cloth.
- Remove burners and frames for deep cleaning.
- Clean injectors periodically to prevent blockage.
- Inspect thermocouples and gas hoses monthly.

WARNING:

Do not use steam cleaners or high-pressure water jets.

6. Gas Conversion (LPG ↔ Natural Gas)

- This appliance supports LPG and Natural Gas operation.
- To convert gas type:
- Replace injector nozzles with correct size for target gas.
- Adjust primary air shutter if required.
- Perform flame stability test.
- Update the rating plate to reflect new gas type.

 Conversion must be done by a certified technician.