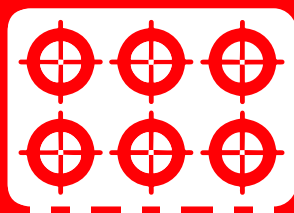


**CONTENDER**

**STEP UP TO THE PLATE**



**CONTENDER GAS COOKER**

**RAN002 – CONTENDER 6 BURNER RANGE COOKER - GAS**

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# A. AIMS AND SCOPE






DESCRIPTIONS FOR SAFE USE AND MAINTENANCE OF THE PRODUCT




# B. RESPONSIBILITIES

**RESPONSIBILITIES OF PRODUCT'S OWNER:** THE PRODUCT'S OWNER IS RESPONSIBLE FOR APPLYING THE SAFETY RULES STATED IN THIS INSTRUCTION MANUAL OR GETTING THEM APPLIED BY DELEGATING HIS AUTHORITIES AND RISKS, WHICH MAY ARISE DUE TO NOT APPLYING. THE PRODUCT'S OWNER IS ALSO RESPONSIBLE FOR THE PERIODICAL MAINTENANCE OF THE MACHINE.

**RESPONSIBILITIES OF THE MANUFACTURER:** THE MANUFACTURER IS RESPONSIBLE FOR THE RISKS DUE TO MANUFACTURING AND ASSEMBLING FAULTS, EVEN THOUGH ALL REQUIREMENTS STATED IN THIS MANUAL HAVE BEEN FULFILLED.

# C. SIGNS

	<b>WARNING:</b> THIS SIGN INDICATES THAT IT MUST BE COMPLIED WITH THE INSTRUCTIONS RELATED TO THE SUBJECT; OTHERWISE, THE RISKY CONDITIONS, IN WHICH THERE CAN OCCUR SOME DAMAGES AND DANGERS
	<b>CAUTION:</b> THIS SIGN INDICATES ANY RISKY CONDITIONS, WHICH CAN CAUSE DAMAGES IN MATERIAL AND INJURING OF PEOPLE, PROVIDED THAT ONE DOES NOT PAY ATTENTION AND STATES THAT ONE MUST BE CAREFUL
	<b>WARNING:</b> THIS SIGN INDICATES THAT IT MUST BE COMPLIED WITH THE INSTRUCTIONS RELATED TO THE SUBJECT; OTHERWISE, THE RISKY CONDITIONS, IN WHICH THERE CAN OCCUR SOME DAMAGES AND DANGERS
	<b>DANGER:</b> THIS SIGN INDICATES HIGH RISKY CONDITIONS IN WHICH THE PEOPLE CAN BE INJURED OR CAN DIE DUE TO ELECTRICAL SHOCK.
	<b>EQUIPOTENTIAL CONNECTION TERMINAL</b> (IF NECESSARY, IT MUST BE CONNECTED TO OTHER EQUIPMENT TO MAKE EQUAL THE POTENTIAL)

<b>A</b>				
<b>B</b>	Mod:	SN:		<b>F</b>
<b>C</b>	Volt:	Gas: gr	Class:	
<b>D</b>	P(H <sub>2</sub> O) = ( ) x101 kPa ( Bar)	MADE IN  		<b>G - H</b>
<b>E</b>	Kw:	IPX	TURKEY	
	<b>J</b>	<b>K</b>	<b>L</b>	<b>M</b>

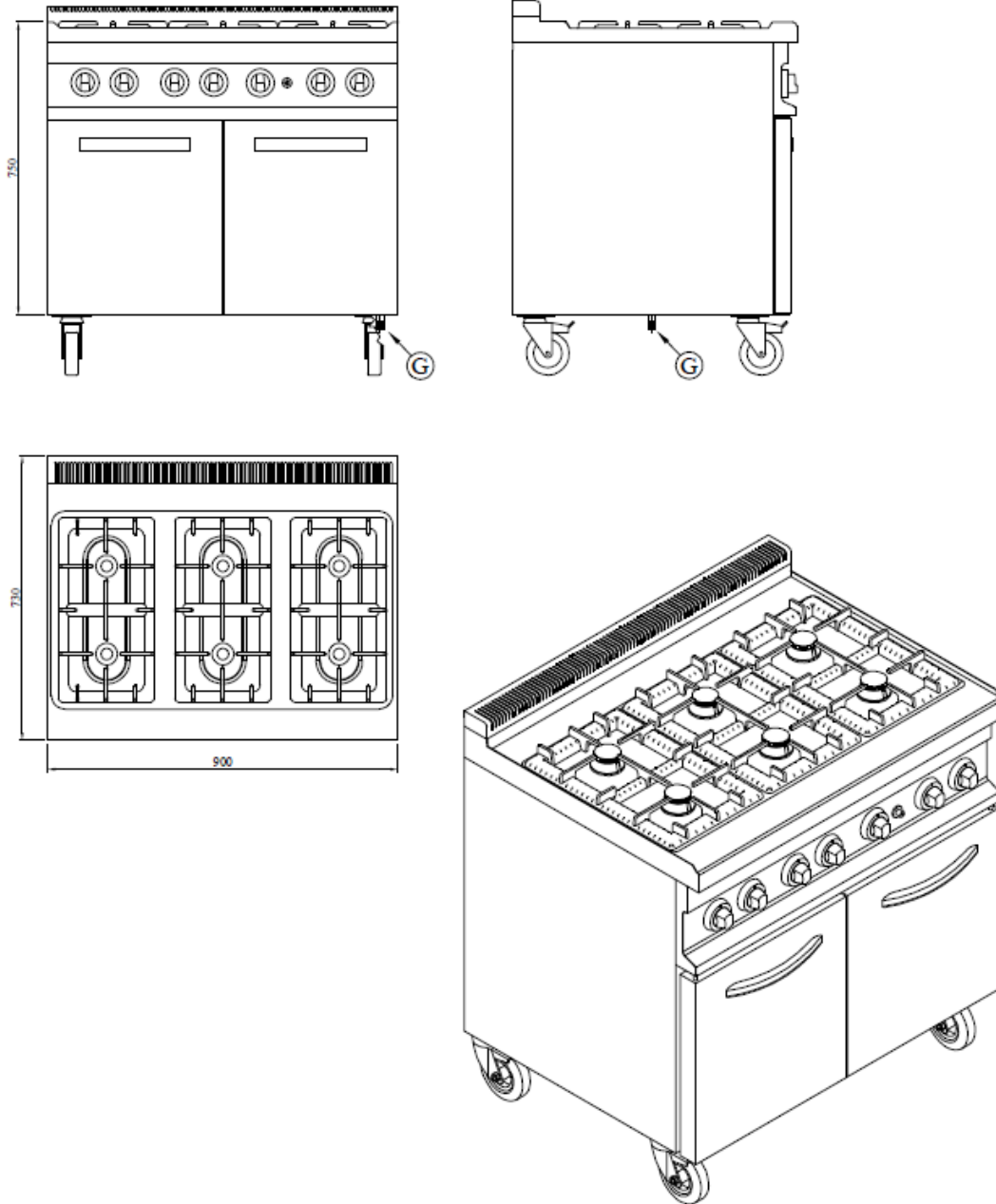
- A** COMPANY INFORMATION
- B** MODEL
- C** ENERGY
- D** PRESSURE
- E** POWER
- F** SERIAL NUMBER\*
- G** CONSUMPTED GAS AND AMOUNT

- H** CLASS
- J** IP CLASS
- K** PRODUCTION LOCATION
- L** CE SIGN
- M** WEEE SIGN

\* FIRST THREE NUMBERS ARE GROUP CODES. 4TH AND 5TH NUMBERS ARE YEAR OF PRODUCTION. 6TH & 7TH NUMBERS ARE THE MONTH OF PRODUCTION. 8TH, 9TH & 10TH NUMBERS ARE THE SERIAL NUMBER.

# I. DEVICE SPECIFICATIONS

## I.1. TECHNICAL SPECIFICATIONS







HEAT INPUT OF ONE BURNER						
TOTAL HEAT INPUT						
TYPE	NO. OF NOZZLES	G20 - 20MBAR	G20 - 25MBAR	G30-30MBAR	G30-50MBAR	G3I-37MBAR
RAN002	4	2.5	2.5	2.5	2.5	2.5
		10	10	10	10	10
RAN002 OVEN	1	5	5	5	5	5

NOZZLE DIAMETER						
TYPE	NOZZLE DIAMETER	G20 - 20MBAR	G20 - 25MBAR	G30-30MBAR	G30-50MBAR	G31-37MBAR
RAN002	BURNER	1.20	1.20	0.7	0.7	0.7
	PILOT BURNER	0.40	0,40	0,30	0.30	0.30
RAN002 OVEN	PILOT BURNER	0.5	0,5	0.25	0.25	0.25
	BURNER	1.70	1.70	1.10	1.10	1.10

GAS TYPE		
GAS CATEGORY	GAS SUPPLY PRESSURE MBAR	COUNTRY OF DESTINATION
I2E	20	DE,LU,PL,RO
I2E+	20/25	BE,FR
I3B/P	50	AT,DE,HU
I3+	28-30/37	BE,CH,CY,CZ,EE,ES,FR,GB,GR,IE,IT,LT,LV,PT,SI,SK
I12E3B/P	20/50	DE
I12E+3+	20/25,28-30/37	BE,FR
I2H	20	T,CH,CZ,DK,EE,ES,FI,GB,GR,IE,IT,LT,LV,NO,PT,SE,SI,SK,RO,BG,TR
I3B/P	28-30	CY,CZ,DK,EE,FI,GR,HU,IT,LT,LV,MT,NL,NO,SE,SI,SK,RO,BG,TR
I12H3B/P	20,28-30	CZ,DK,EE,FI,GR,IT,LT,LV,NO,SE,SI,SK,RO,BG,TR

## 2. TRANSPORT & INSTALLATION

	DURING TRANSPORTATION, TAKE NECESSARY PRECAUTIONS AGAINST THE RISK OF THE PRODUCT FALLING DOWN AND BEING TURNED UPSIDE DOWN.
	PLACE THE PRODUCT ONTO A FLAT AND SOLID GROUND.
	DO NOT INSTALL THE PRODUCT NEAR THE FLAMMABLE AND EXPLOSIVE MATERIALS AND DO NOT KEEP ANY FLAMMABLE AND EXPLOSIVE MATERIAL NEAR THE FURNACE, WHILE IT IS WORKING.
	KEEP A FIRE EXTINGUISHER NEAR THE FURNACE AND CHECK WHETHER THE PERIODICAL CHECKING OF THE FIRE EXTINGUISHER HAS BEEN IMPLEMENTED OR NOT.

### 3. SAFETY WARNINGS



IT IS DEEMED THAT THE USERS HAVE ACCEPTED TO CONFORM TO THE RULES STATED IN THIS INSTRUCTION MANUAL. THE PRODUCT/S WILL BE OUT OF GUARANTEE SCOPE, IF USERS DO NOT CONFORM TO THESE RULES.



THE USERS ARE RESPONSIBLE FOR EVERY SORT OF ABSTRACT AND TANGIBLE CASE, WHICH CAN ARISE IN CASE OF NOT CONFORMING TO THE RULES STATED IN THIS INSTRUCTION MANUAL.



DO NOT PUT ANYTHING LIVING ON THE DEVICES. THE DEVICE MUST BE USED FOR THE PURPOSE STATED.



CHILDREN AND UNAUTHORISED PEOPLE ARE NOT ALLOWED TO USE THE DEVICE.



WHILE THE DEVICE IS WORKING, DO NOT OPEN THE COVER OF THE DEVICE.



BE CAREFUL NOT TO TRAP YOUR HANDS WHILE CLOSING THE COVERS.



THE DEVICE AND COVERS SHOULD NOT BE TREATED AS STEP OR LADDER IN ANY CASE.



DURING CLEANING, DO NOT USE SCRATCHING AND ABRASIVE MATERIALS.



ALL SAFETY CHECKING HAS BEEN PERFORMED. ALL TESTS HAVE BEEN IMPLEMENTED RELATED TO THE PRODUCT AND THE PRODUCT IS ACTIVE.



USE RUBBER GLOVES DURING CLEANING AND MAINTENANCE.



DO NOT REMOVE THE LABEL OF THE DEVICES AND WARNING LABELS.



THE MANUFACTURER RESERVES THE RIGHT TO MAKE CHANGES RELATED TO EVERY KIND OF IMPROVEMENT, IF IT IS NECESSARY. THE REGULATIONS OF THE DEVICE EXCEPT FOR THE CONTROL CAN ONLY BE PERFORMED BY AN AUTHORISED SERVICE. DO NOT ADJUST THE DEVICE YOURSELF.



IN CASE OF THE NEED TO OPERATE THE DEVICE BY A DIFFERENT GAS, THIS MODIFICATION MUST BE CARRIED OUT BY A CERTIFIED SPECIALIST OR AN AUTHORISED SERVICE.



WHEN DETERMINING ANY GAS LEAKAGE, THE GAS VALVE MUST BE CLOSED AND ALL BURNING MUST BE ENDED.



THIS APPLIANCE IS ONLY FOR PROFESSIONAL USE AND THAT IT SHALL BE USED BY QUALIFIED PEOPLE.



IF THE FIRE STOPS CONTINUOUSLY, PLEASE CALL YOUR AUTHORISED SERVICE PROVIDER.



IT IS NECESSARY TO USE AN AUTHORISED SERVICE FOR INSTALLING THE DEVICE.



THE INFORMATION ABOUT GAS INSTALLATION HAS BEEN GIVEN IN INSTRUCTION MANUAL.



GAS ADJUSTMENTS CAN ONLY BE CHANGED BY YOUR AUTHORIZED SERVICE. DO NOT BE INVOLVED IN THE ADJUSTMENTS.



A QUALIFIED INSTALLER SHOULD BE USED TO INSTALL THE APPLIANCE AND, IF NECESSARY, TO CONVERT IT FOR USE WITH OTHER GASES, IN KEEPING WITH CURRENT INSTALLATION REGULATIONS IN THE COUNTRY IN WHICH THE APPLIANCE IS TO BE INSTALLED.

## 4. DEVICE DESCRIPTION/EXPLANATION



THE DEVICE HAS BEEN MANUFACTURED TO HYGIENIC STANDARDS.



THE LEGS ARE ADJUSTABLE AND ARE MADE FROM STAINLESS STEEL MATERIAL.



FOR THE INSULATION PURPOSES, GLASS - WOOL AND STONE - WOOL HAS BEEN USED. THANKS TO THIS APPLICATION, WASTING OF ENERGY CAN BE PREVENTED.



IT CAN WORK BY LPG OR NATURAL GAS.



THE BURNER HAS A SAFETY VALVE AND THERMOCOUPLE. IF THE FIRE TURNS OFF, THE GAS FLOW STOPS.

## 5. PLACING THE DEVICE AND PREPARING FOR START UP

- WHILE THE DEVICES ARE IN OPERATION, DO NOT KEEP BURNING MATERIALS (PLASTIC BAGS, TABLE NAPKIN, CLOTH ETC.) NEAR THEM.
- READ THE INSTRUCTION AND MAINTENANCE MANUAL.
- OPEN THE PACKING OF THE DEVICE AND REMOVE ALL PROTECTIVE TAPES.
- OPENING THE COVER OF THE DEVICE, TAKE OUT THE INSTRUCTION MANUAL.
- PLACE THE MACHINE ON THE GROUND. IF THE MACHINE HAS ADJUSTABLE LEGS, THEY CAN BE ADJUSTED TO SUIT YOUR REQUIREMENTS.
- THERE MUST BE SUFFICIENT VENTILATION IN THE AREA, WHERE YOU OPERATE THE DEVICE.
- PLACE YOUR DEVICE 10 CM AWAY FROM THE WALL AND ALSO SURFACES THAT ARE NOT HEAT RESISTANT.

## 6. PRE-INSPECTIONS TO BE PERFORMED FOR START UP

- BE SURE THAT APPROPRIATE GAS IS USED.
- BE SURE THAT THERE ISN'T ANY LEAKAGE ON THE GAS CONNECTION OF THE DEVICE.
- READ THE INSTRUCTION MANUAL.

## 7. START UP



ON THE FIGURES IN GAS CONTROL SECTION, THE FIGURES OF CONTROL PANELS EXISTING ON THE DEVICE HAVE BEEN SHOWN. ACCORDING TO THESE FIGURES, CHECK WHETHER OR NOT GAS CONNECTION HAVE BEEN MADE EXACTLY AND CORRECTLY, AS MENTIONED EARLIER.

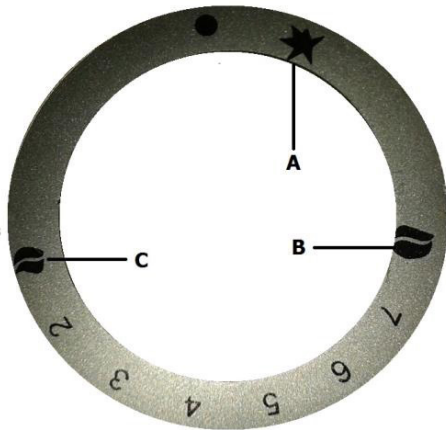


BECAUSE THE CONTROL SWITCHES ON THE DEVICE ARE GRADED, ANY COOKING TEMPERATURE CAN BE SELECTED.

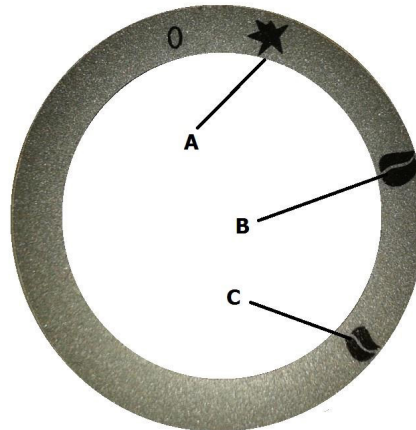


## 8. GAS CONTROL (OVEN)

### GAS SWITCH



### OPEN BURNERS



A- PINPOINT FLAME

B- FULL FLAME

C- HALF FLAME

### IGNITION OF THE PILOT BURNER OVEN

- PRESS THE KNOB AND TURN IT COUNTERCLOCKWISE UNTIL IT REACH POSITION **\***. WAIT 20 SECONDS ALL THE AIR EXPELLED FROM THE PIPES THEN PUSH PIEZOELECTRIC BUTTON UNTIL THE PILOT FLAME LIGHTS. AFTER 5 SECONDS RELEASE THE KNOB TO THE DESIRED POSITION. REPEAT OPERATION IF THE PILOT FLAME SHOULD GO OUT.

### IGNITION OF THE BURNER AND TEMPERATURE REGULATION OVEN

- TURN THE KNOB NUMBERED FROM 1 TO 8 TO THE DESIRED SETTING; THE GAS WILL FLOW TO THE MAIN BURNERS, WHICH WILL IGNITE.

A - PINPOINT FLAME B - 100 C° 2 - 130 C° 3 - 160 C° 4 - 190 C° 5 - 220 C° 6 - 250 C° 7 - 270 C° C - 300 C°

### IGNITION OF THE PILOT BURNER OPEN BURNER

- PRESS THE KNOB AND TURN IT COUNTERCLOCKWISE UNTIL IT REACH POSITION **\***. WAIT 20 SECONDS ALL THE AIR EXPELLED FROM THE PIPES THEN PUSH PIEZOELECTRIC BUTTON UNTIL THE PILOT FLAME LIGHTS. AFTER 5 SECONDS RELEASE THE KNOB TO THE DESIRED POSITION. REPEAT OPERATION IF THE PILOT FLAME SHOULD GO OUT.

### IGNITION OF THE OPEN BURNER

- TURN THE KNOB KNOB TO THE DESIRED FLAME; THE GAS WILL FLOW TO THE MAIN BURNERS, WHICH WILL IGNITE.

## 9. CLEANING THE DEVICE



DEVICE MUST BE CLEANED EVERY DAY AFTER USE, AFTER BEING SURE THAT IT IS COMPLETELY COOLED DOWN.



CLEANING MUST BE MADE BY A CLEAN WET CLOTH BY WIPING THE DEVICE. IT IS RECOMMENDED THAT STAINLESS STEEL SURFACES SHOULD BE WIPED BY INOX CLEANERS.



DURING CLEANING, DO NOT USE SHARP EDGED, CUTTING AND DRILLING TOOLS IN ANY WAY. CLEANING MUST NOT BE DONE BY SPRAYING THE WATER INTO THE DEVICE IN ANY WAY.

## 10. INTERVENTION AFTER FAILURE/CAUSES

THERE IS NO COOKING:

- BE SURE THAT THE GAS CONNECTION TO THE DEVICE HAS BEEN MADE AND THERE IS GAS FLOW TO THE DEVICE.
- BE SURE THAT YOU HAVE OPENED THE RIGHT CONTROL VALVE.
- BE SURE THAT YOU HAVE FIRED UP PILOT FIRE.

## II. CHANGING THE GAS INJECTOR

### II.1 OPEN BURNER

- REPLACE THE MAIN BURNER NOZZLES WITH THE DESIRED GAS TYPE NOZZLE ACCORDING TO THE NOZZLE DAIMETER CHART.(II)

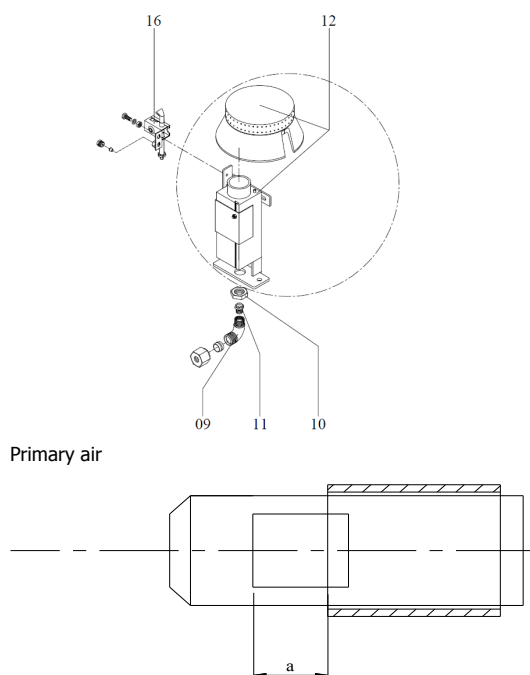


FIG. I

ADJUSTMENT OF THE DIFFUSER FOR GAS TYPES:

G20-20 MBAR:A=3-4 MM

G20-25 MBAR:A=3-4MM

G30-30 MBAR:A=1-2MM

G30-50 MBAR:A=1-2MM

G31-37 MBAR:A=1-2 MM

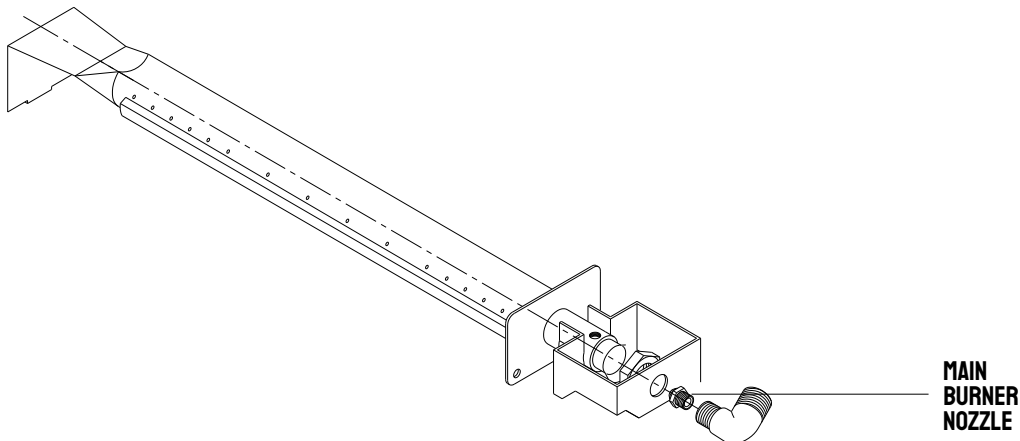
## II.2 PILOT BURNER

THE PILOT FLAME IS THE NOZZLE TYPE WITH FIXED AIR. THE ONLY ADJUSTMENT REQUIRED IS REPLACEMENT OF THE NOZZLE DEPENDING ON THE TYPE OF GAS.

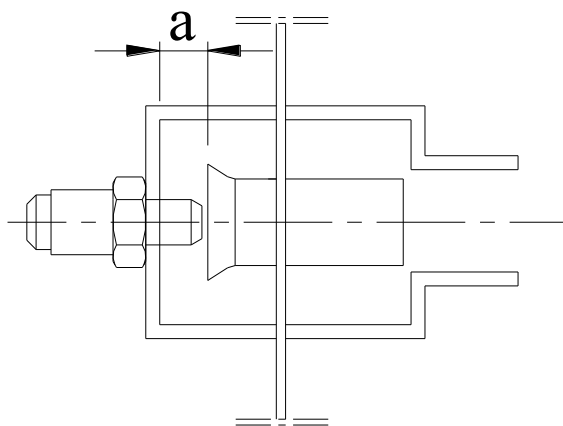
- LOOSEN THE TAPER NUT (II-03) REMOVE THE TAPER (II-02) AND PILOT NOZZLE (II-01)
- REPLACE THE PILOT NOZZLE WITH DESIRED GAS TYPE NOZZLE ACCORDING TO NOZZLE CHART.
- AFTER REPLACING THE PILOT NOZZLE PLACE THE TAPER AND TIGHTEN THE TAPER NUT.

## II.3 OVEN BURNER

- REMOVE THE BACK SIDE BOTTOM PANEL.
- REPLACE THE MAIN BURNER NOZZLES WITH THE DESIRED GAS TYPE NOZZLE ACCORDING TO NOZZLE DIAMETER CHART.



PRIMARY AIR



ADJUSTMENT OF THE DIFFUSER FOR GAS TYPES:

G20-20 MBAR:A=15 MM

G20-25 MBAR:A=7MM

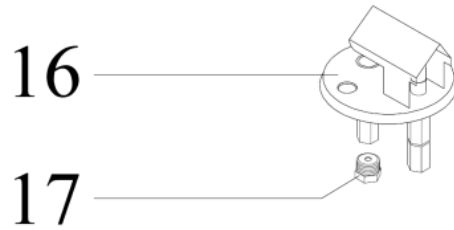
G30-30 MBAR:A=12 MM

G30-50 MBAR:A=12 MM

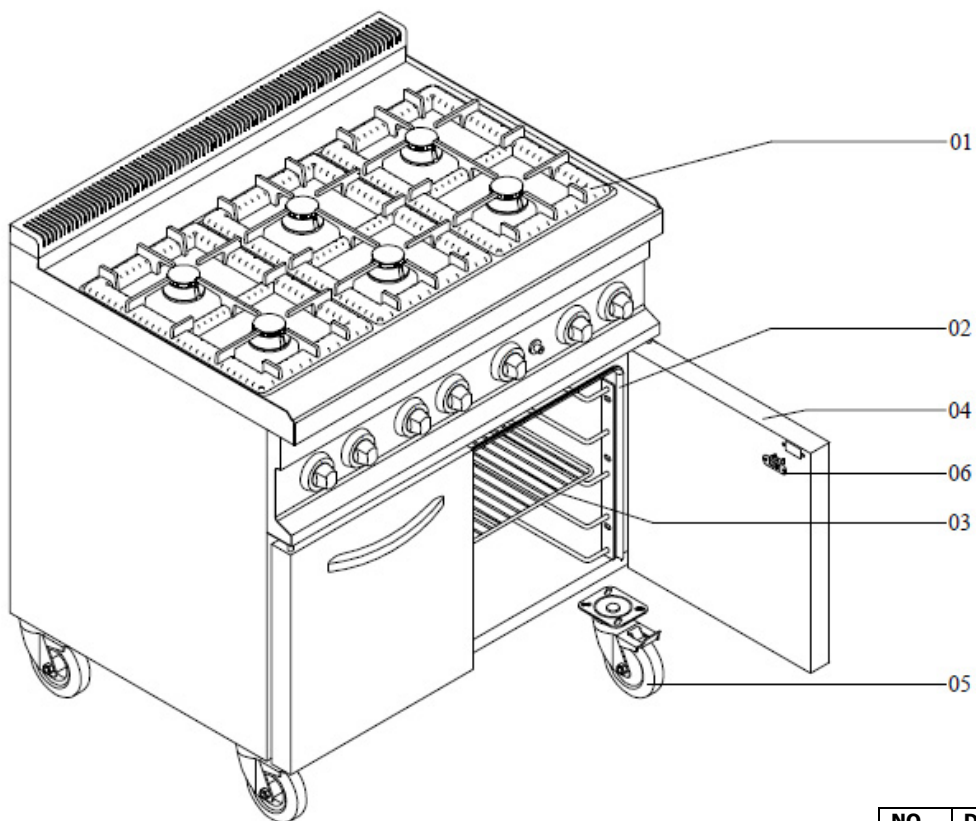
G31-37 MBAR:A=12 MM

## II.4 PILOT BURNER

THE PILOT FLAME IS THE NOZZLE TYPE WITH FIXED AIR. THE ONLY ADJUSTMENT REQUIRED IS REPLACEMENT OF THE NOZZLE DEPENDING ON THE TYPE OF GAS.

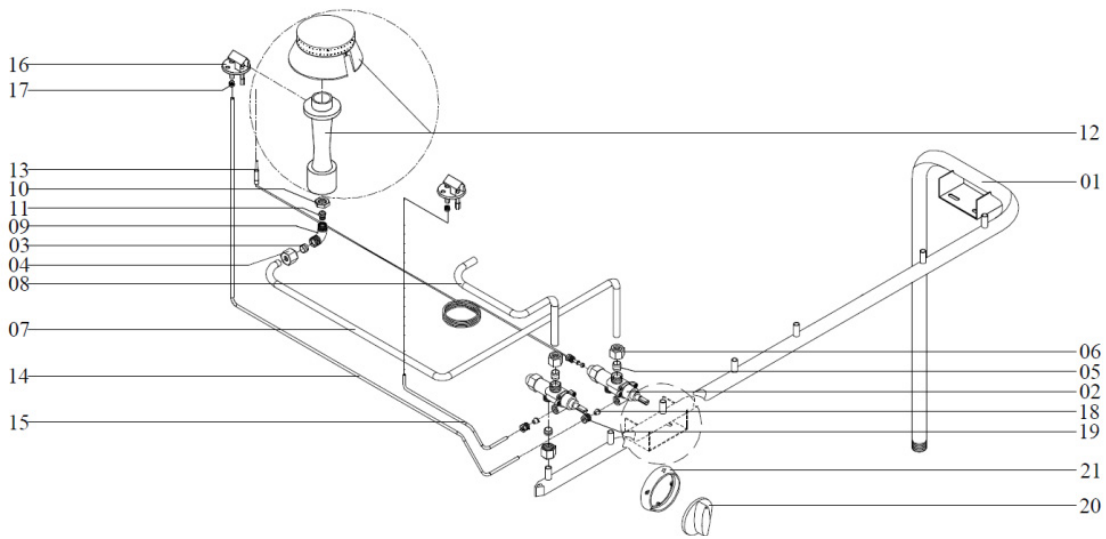


## 12. GAS DIAGRAM AND SPARE PART LIST



NO	DESCRIPTION
01	Burner Griddle
02	Shelf Hanger
03	GN 2/1 Shelf
04	Door
05	Castor
06	Door lock and pin

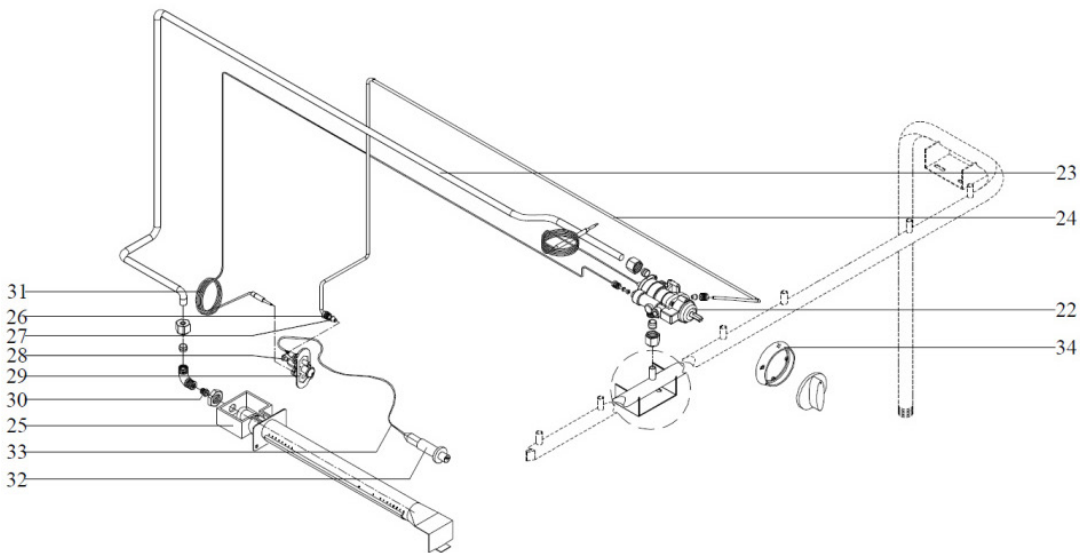
# REPRESENTATIVE FOR BURNERS AND OVEN



NO	DESCRIPTION
01	Collector
02	Gas Valve
03	Ferrule
04	Nut
05	Ferrule
06	Nut
07	Gas Pipe rear

08	Gas Pipe front
09	Elbow Union
10	Union Nut
11	Injector
12	Burner
13	Thermocouple
14	Pilot Pipe (rear)
15	Pilot Pipe (front)

16	Pilot Burner
17	Pilot Injector
18	Pilot Ferrule
19	Pilot nut
20	Knob
21	Knob Frame



NO	DESCRIPTION
22	Oven Gas Valve
23	Oven Pilot Pipe
24	Oven Gas Pipe
25	Oven Burner
26	Pilot Nut
27	Pilot Ferrule

28	Pilot Injector
29	Pilot Burner
30	Oven Burner Injector
31	Thermocouple
32	Igniter
33	Igniter Cable
34	Knob Frame (Oven)





**CONTENDER 6 BURNER RANGE COOKER - GAS • SKU: RAN002**



**STEP UP TO THE PLATE**

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