

User Manual Book

Burner

CT 7960G, CT 7640G, CT 7320G
CT 7660G



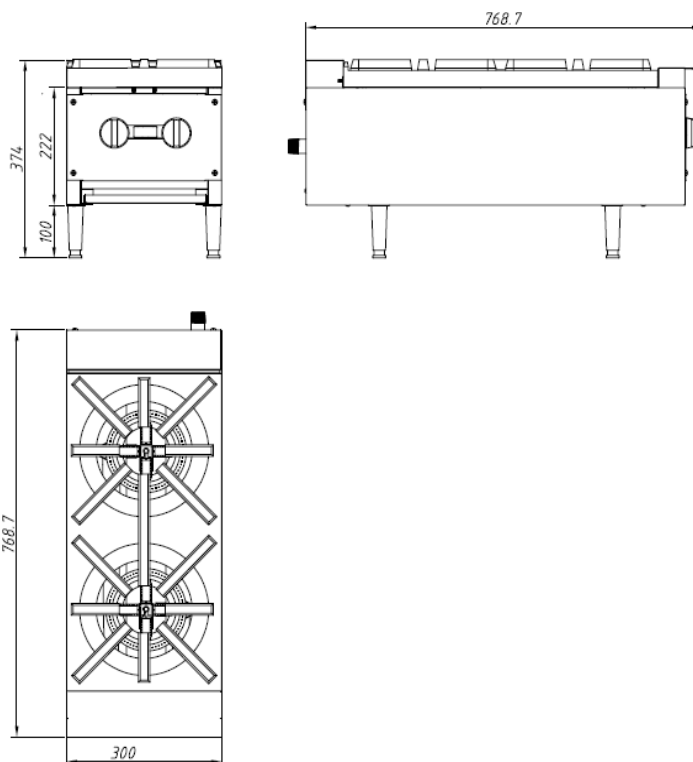
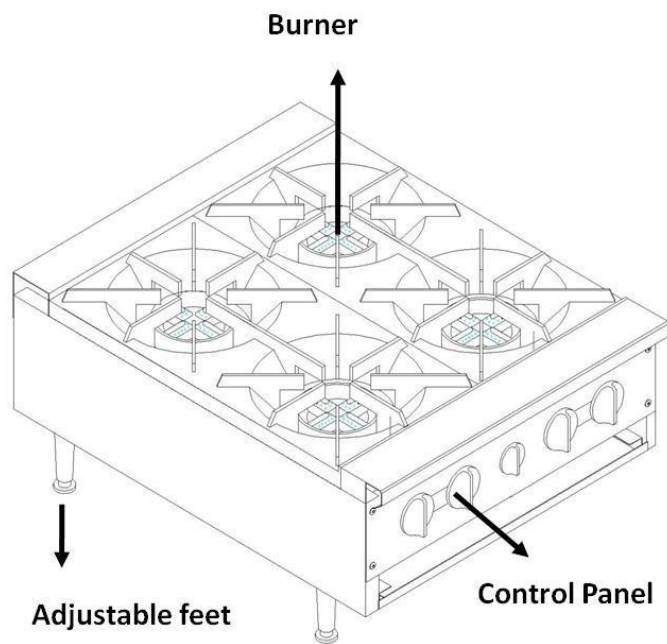
Thank you for your trust in choosing MODENA products for your household needs. With your satisfaction as our priority, we constantly aim to deliver stylishly designed products equipped with state-of-the-art technology to assist you in your daily activities.

This is your guidebook containing everything you need to know about our product. Please reach out to us if you need further assistance or other information via our Customer Care or our official website www.modena.com.

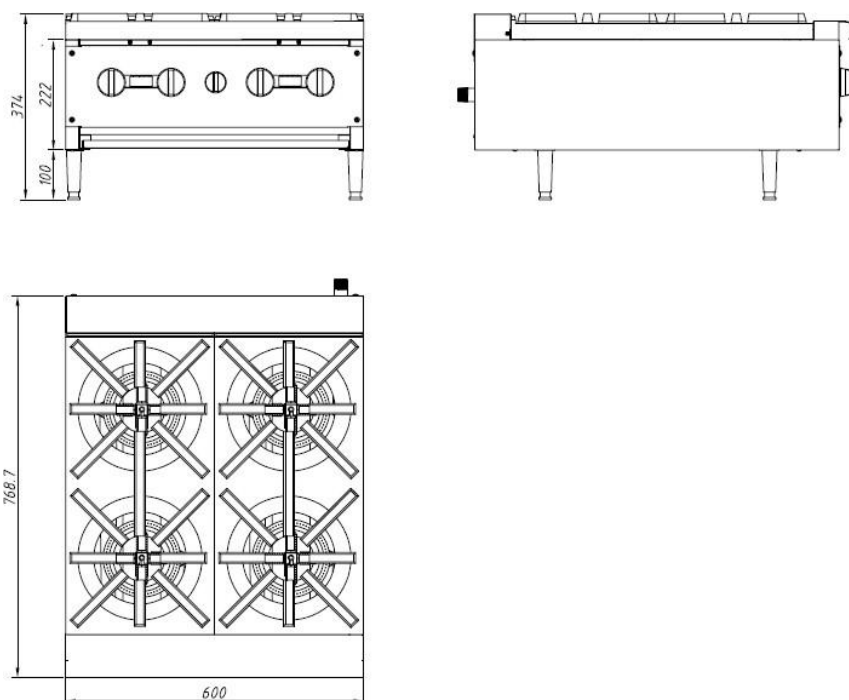
MODENA

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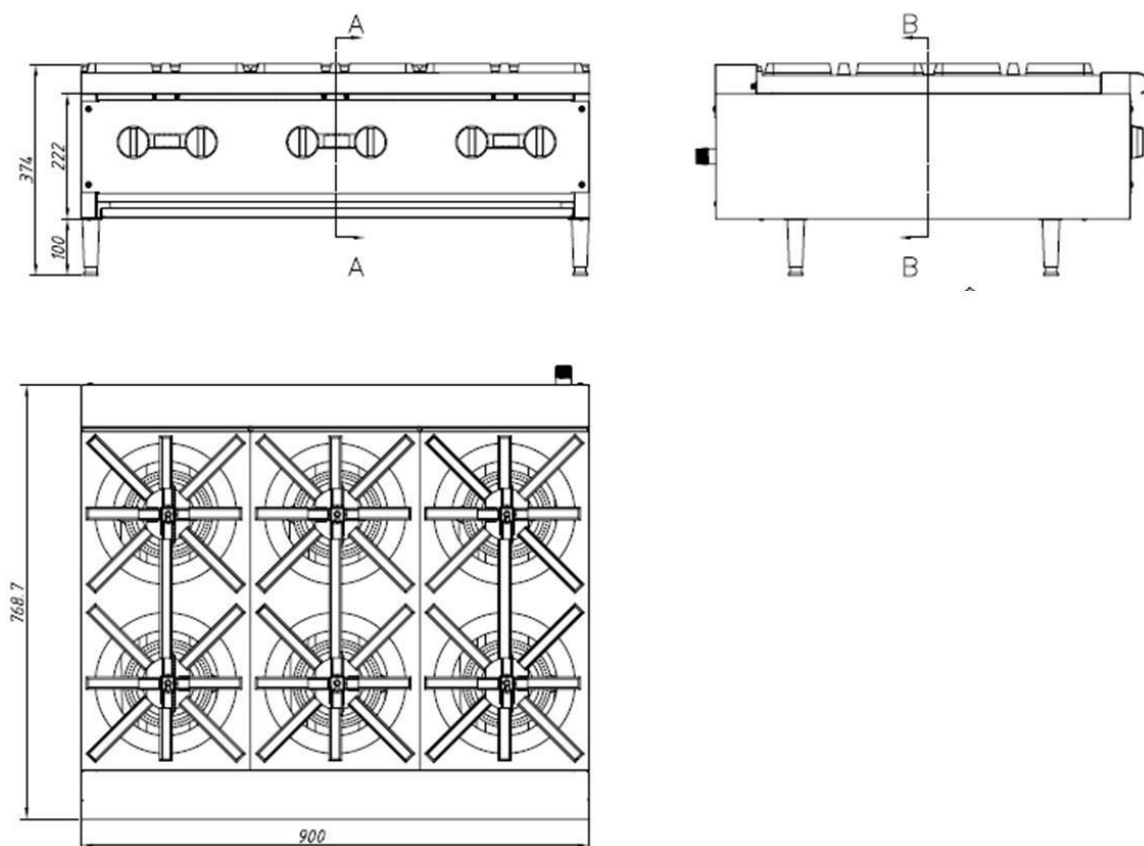
Part 1: Name of Parts



CT 7640G



CT 7660G



- The picture is a general overview and is not necessarily the same as the product you receive.
- Features and completeness depends on the type of products.

Part 2: Installation

Transportation & Storage:

During transportation, the machine should be carefully handled and do not put it upside down to prevent from damaging to the shell and inside. The appliance should be stored in a ventilated room without corrosive gas. If it needs to be stored in open air temporarily, make sure to stay dry.

Notice for Installment:

1. All the installation of this device should be done by professional and qualified personnel.
2. The connection shall comply with the regulations of gas safety, installation and use.
3. The installment has to be taken carefully because the appliance is heavy. It is recommended to mount it on the floor.
4. The appliance should be placed in a flat area and kept a minimum distance of 10cm away from the objects on both sides and 20cm at the back (e.g. walls, windows, etc). Do not mount it on flammable surface.
5. The appliance should be located in a well ventilated place with air exhaust facilities to ensure that the steam and burned gases can be discharged during operation.
6. The mounted appliance shall be secured, lying horizontally, with no tilting or shaking when using.
7. The user shall apply for the permission of the gas supplier for using such gas type prior to the installation of the appliance. Only install it after verification that the supplied gas is same as the gas to be used in the future

Gas Connection:

1. Use neither gases which are not applicable for this device nor any high or middle pressure regulation valves. (it is only applicable for low pressure regulation valve).
2. Before installing the device, there shall mount a quick-acting gas cut off valve, which shall also be at the upstream near the device and ready accessible.
3. Ensure that the connected gas type is the same as the rated gas type of the device, if not, do not use it.
4. The conduit which is connected to the device shall be connected by metal pipe.
5. If the conduit pressure is higher or lower than the required pressure of the device of 10%, there shall install a regulator to ensure the rated pressure.
6. After connecting, test the tightness of the joint with a solution of water and soap or detecting instrument. **Do not check it with open flame.**

Special note

1. The installation, initial start up and maintenance of this device shall be done by professional personnel or installation personnel have been approved by manufacturer.
2. Remove the package, make sure that the device is intact. If there's any doubt, please do not use it and consult to professional. Keep away the packaging from children (the material is plastic bags, nails and so on).
3. When use this appliance for the first time, the ignition time may be a little longer due to the air in the newly installed. If it doesn't ignite at the first time, turn off the ignition switch and re-ignite it after 3 minutes' interval to avoid deflagration.
4. When stop using, the appliance must be turned off.
5. This is a commercial appliance which is not applicable for home use. All the operation shall be done by trained & professional personnel.
6. It is only intended for commercial use, otherwise it would be dangerous.
7. Do not disassemble or modify the device, serious accidents may happen when disassembling or modifying.
8. Do not pat the appliance or put any heavy objects onto it. Irregular operation may cause damage and danger.
9. Do not store any substances at the smoke vent of the gas heater to prevent obstruction of the discharge of fumes that can cause hazardous to personal health.
10. High temperature may cause scald. Do not touch the appliance directly with hand due to high temperature during or after the operation.
11. Do not destroy the control panel with hard or sharp objects.
12. Do not wash it with spraying water. Wash the stainless steel surface appropriately and regularly to protect against damages done by surface oxidation or chemical action.

13. Do not put inflammable subjects (such as towel) onto the furnace, otherwise it may cause fire.
14. Turn off all the switches after working.
15. If you notice there's gas leakage, turn off the gas valve immediately and open the windows to enforce its ventilation. Do not switch on or off power source or light up anything. It can be only used again after maintenance.

Part 3: How to Use

WARNING

- Any self-modification, wrong installation, adjustment or maintenance can lead to property loss or casualty. Please contact Modena customer service for any adjustment or maintenance, and have the work done by a trained & qualified personnel.
- For your safety, please keep the appliance away from any flammable or explosive liquid, gas and other object.
- This appliance should not be operated by those who have psychological, perceptual or mental disabilities (including children), or by people with no experience or knowledge, except they have had the supervision and instruction of the appliance by the intermediary responsible of their safety. It is better to supervise the children.
- Keep children away from the device.
- Preserve this manual safely. When passing on/selling the device to a third party, the manual book must be handed along with the device. All users must operate the device complying with the manual book and related safety guidelines.
- If this appliance is placed near walls, partitions or kitchen furniture and the like, it is advisable to make these facilities with non-combustible material, otherwise cover them with non-combustible heat-resistant material, and pay attention to fire prevention regulations.
- The appliance should be located in a well ventilated place with air exhaust facilities to ensure that the steam and burned gases can be discharged during operation.
- The device is only applicable to low pressure gas regulation valve, otherwise it may cause property damages or personal injuries.
- Dry heating of the appliance is prohibited.
- Fire warning: should any gas smell come, prohibit any possible ignition of fire source. Do not light the appliance or turn on electronic switches. Do not use any phone in the building. Once you notice the gas smell, shut down the main gas supply valve completely and call the maintenance department from an authorized center. Improper maintenance of the valve or maintain the valve by force will cause the risk of large amount of gas leakage or gas deflagration accident. The fire caused by improper operation or maintenance will void the warranty of the manufacturer.

Functional Introduction

Structural Performance Features

1. The furnace outer surfaces are made of stainless steel, easy for cleaning and healthy.
2. Cast iron grate, sturdy and durable, strong and not liable to deformation.
3. The firepower is adjustable according to the needs of processing and food requirements.
4. The nozzle can be substituted to adapt to different gas type.
5. High efficiency, operation convenient and easy to do maintenance.

Using Instructions

1. Ensure that the available gas source complies with the data plate on the device.
2. Rotate the pilot control valve counterclockwise and ignite the pilot flame with ignition gun.
3. Turn the knob counterclockwise to switch on the main burner valves. The knob is completely opened when the rotation angle is 90°. The rotation degree of the knob can be determined by the actual operation situation.
4. After using, turn the knob clockwise to 90° to turn off the main burners.
5. After using, please cut off the main gas source to put out the pilot flame.

Routine Check

It is necessary to check the appliance daily.

Check the machine regularly can avoid serious accident.

Stop using if user can tell that there are some problems in the appliance. Check the appliance before and after using.

Check the appliance every time before and after using.

Before using:

- Is the machine tilted?
- Is the fire outlet blocked?
- Is the gas inlet pipe aged, cracked or damaged?
- Is the control panel damaged?

During using:

- Is there strange smell?
- Is there vibration noise?
- Is the burner flame is normal?
- Is there any situation of tempering or flame lift?

Part 4: Cleaning & Maintenance

Cleaning & Maintenance

1. Clean the dirt on the panel regularly (it is advised twice a day).
2. The burners should be cleaned periodically, which is suggested to be cleaned once a week.
3. The out surface of the stainless steel can be cleaned with warm solution of water and soap, and rinse it clean completely. Do not clean it with high pressure water jet.
4. When cleaning, do not use abrasive detergent, brushes or scrapers to clean the stainless steel surface, because the remaining iron particles could cause rust from it. Nor use any chloride products (for instance, bleach, hydrochloric acid and the like), even if these products have been diluted. Besides, wipe it according to the direction of the satin weave.
5. Do not modify the necessary air volume for combustion.
6. After cleaning, please clean up the liquid or dirt in the fire outlet with thin wire to eliminate the insecurity factors which may cause incomplete combustion or impede the spread of flame.
7. Anytime when stop using it, the gas supply shall be cut off.
8. If the device is out of use for a long time, it is advisable to wipe all the stainless steel surface with a cloth soaked in gasoline. And then store it in a well ventilated warehouse.
9. It is suggested to carry out a complete inspection of the device at least once a year by authorized technician.
10. Over 90% of the device is made of metals (stainless steel, iron, aluminum and plated metal sheet) and these metals can be recycled after being disposed in designated treatment plant according to the national appliance installation standard in force so that please do not discard them.

Part 5: Troubleshooting

Please perform checking procedure on the following things before contacting MODENA Call Center when troubleshooting occurs:

Problem	Possible Causes	Recommended Action
The pilot burner cannot be lit up	1. The pressure of the gas conduit is too low. 2. The pilot nozzle is blocked. 3. The gas valve is malfunctioning.	1. Regulate the pressure relief valve. 2. Dredge the nozzle of the pilot.

		3. Replace the gas control valve.
The pilot is on but the main burners cannot be ignited	<ol style="list-style-type: none"> 1. The pressure of the gas conduit is too low. 2. The main burner nozzle is blocked. 3. The gas valve is malfunctioning. 	<ol style="list-style-type: none"> 1. Regulate the gas relief valve. 2. Dredge the main burner nozzle. 3. Replace the gas control valve.
There's tempering sound when cut off the gas source	<ol style="list-style-type: none"> 1. The nozzle orifice diameter does not match with the gas source. 2. The damper is regulated oversized. 3. The gas source pressure is on the low side. 4. The inflow of the connecting pipe is too low. 	<ol style="list-style-type: none"> 1. Regulate the nozzle diameter. 2. Adjust the damper 3. Regulate the relief valve. 4. Increase the allowable inflow volume.
There's red flame and black smoke	<ol style="list-style-type: none"> 1. The nozzle diameter does not match with the gas source 2. The damper is regulated undersized 3. The gas in the gas bottle is almost used up 4. The gas composition fluctuation is huge during gas peak. 	<ol style="list-style-type: none"> 1. Regulate the nozzle diameter 2. Adjust the damper 3. Change the gas source 4. Regulate the inflow volume to a relative smaller position, and adjust it back to normal when the gas peak is over

Mentioned troubles are just for reference. If any failure occurs, please stop using, and call MODENA Call Center or the authorized technicians to check and repair. Safety first! Please cut off the electric and gas source before maintenance.

Part 6: Specification

MODEL	CT 7960G	CT 7640G	CT 7320G
Type	Burner Gas top	Burner Gas top	Burner Gas top
Numbers of burner	6 Gas	4 Gas	2 Gas
Gas safety device	Yes	Yes	Yes
Color	Stainless	Stainless	Stainless
Gas type	LPG & NG	LPG & NG	LPG & NG
Power (kW/BTU)	46.6/159000	25.2/86000	15.5/53000
Product Dimension			
Length (mm)	900	600	300
Width (mm)	770	770	770
Height (mm)	(360+60)	(360+60)	(360+60)

*Use nozzle 1.45mm

Specifications of this appliance may change without notice to improve the quality of the product. Pictures in this manual are schematic and may not match your product exactly. Values stated on the machine labels or in the documentation accompanying it are obtained in laboratory in accordance with the relevant standards. Depending on operational and environmental conditions of the appliance, values may vary.

