**Layout:**
3- or 4-burner cook’s stove (Figure 1), G.N 1/1 oven (Figures 1, 2 & 3).

**Description:**

**Cooking surface and body panels:**
Enamelled steel or stainless body panels AISI 430. Pressing cooking surface (stainless steel AISI 304) (Figures 2 and 3). 3- or 4- burners of different size and power individually controlled by a safety valve. Electrical ignition. “TRADITION” model equipped with a 385 x 510 mm (15 5/32’’ x 20 5/64’’) heating plate.

**Gas oven:**
Enamelled sheet metal. Dimensions W x H x D : 530 mm (20.8’’) x 305 mm (12’’) x 460 mm (18.1’’). 4 shelf level with 62 mm spacing. 55 liters / 2.18 ft³. Heating provided by thermostatically controlled burner, thermocouple safety cut-outs. Electrical ignition.

**Power supply:** 120 / 240 VAC 60Hz.
**Static electric oven (option):**
Same dimensions as gas oven. Thermostatically controlled roof and base heating elements, safety cut-out by safety thermostat.

**Rating**: 3400 W – **Power supply**: 240 Volts 60Hz.

**Ventilated electric oven (option)**
Heating provided by two circular heating elements each surrounding a reaction-type fan. Dimensions W x H x D: 530 mm (20.8’’ x 305 mm (12’’) x 405 mm (15.9’’)). This can optionally be fitted with an electric. Thermostatically controlled heating elements, safety cut-out by safety thermostat.

**Rating**: 3700 W – **Power supply**: 240 Volts 60Hz.

**Accessories**
One drip tray, one shelf, one pastry tray per oven.

**Shipment-Packaging**
Unpack and check the appliance is in good condition. In case damage, note any reservations on the delivery note and confirm them within 48 hours by registered letter with confirmation of delivery to the carrier.

<table>
<thead>
<tr>
<th>Appliance</th>
<th>Width</th>
<th>Depth</th>
<th>Height mm</th>
<th>Weight Gross/Net</th>
</tr>
</thead>
<tbody>
<tr>
<td>LG 731 G</td>
<td>850 mm / 33.4’’</td>
<td>840 mm / 33.1’’</td>
<td>1070 mm / 42.1’’</td>
<td>105 kg / 89 kg – 233 / 197 lb</td>
</tr>
</tbody>
</table>

**Gas connection:**
1/2” ID NPT (Sch 40) inlet, on male coupling (Figures 1, 2 and 3). Sealant on all pipe joints must be resistive to LP gas. If used, a flex gas line for the gas supply must be metal of at least 1/2” ID NPT approved by an approved certifying agency (A.G.A., C.G.A., etc.) in compliance with ANSI Z21.41 and Z21.69. Never use a hose made of rubber or other synthetic material.

**Gas supplying:**
Appliance gas supplying can be switched, please refer to rating plate and marking at the rear of the appliance.

**Electrical connection:**
On terminal block at the rear of the appliance. Use flexible cord in accordance with standard N.E.C., AINSI/NEMA 70-1996 or latest edition (not cord provided) (Figures 1 & 3).

**Pressures and hourly consumption:**
Appliance gas supplying can be switched (table 1).

| Table 1 |
|-----------------|---|---|
| PRESSURE  | 6” WC | 10” WC |
| GAS | Natural Gas | L.P. Propane |
| Burner | Btu / hr | Btu / hr |
| Oven  | 13,000 | 13,000 |
| Ultra fast (UF) Tradition (T) | 18,000 | 17,000 |
| Intensive (I) | 13,000 | 13,000 |
| Fast (F) | 10,500 | 10,000 |
| Semi fast (SF) | 5,000 | 5,000 |
**Cabinet preparation:**

- The range is a freestanding unit. If the unit is to be placed next to cabinets, the clearances shown in Figure 4 are required.
- The top grate support must be 34 mm - 1 \( \frac{5}{8}'' \) above the adjacent base cabinet countertop.
- Min clearances to combustibles:
  - 2 3/4" (70 mm) from rear of range to wall. This requirement will be met when range is installed with factory supplied back spacer vent (or equivalent).
  - 0" (0 mm) from sides below 36" (914 mm) height.
  - 2" (51 mm) from sides above 36" (914 mm) height.
  - Cabinets 13" (330 mm) deep may be installed above the range at least 30" above the plane of the cooking surface.
- Use range only with factory supplied legs
- NOTE: The above diagram depicts the actual location of gas and electrical connections on the range. DO NOT place gas stub-out or electrical receptacle in these areas. Place them nearby in accordance with local regulations.
ELECTRICITY

➢ ALL WORK ON OR REPAIR OF AN APPLIANCE MUST BE CARRIED OUT BY A QUALIFIED INSTALLER.


⚠️ It is hazardous to put the appliance into service without connecting it to suitable ground.

No liability can be accepted for accidents resulting from non-compliance with this requirement or incorrect grounding.

Connect the equipotential bonding terminal (N, Figure 25).

➢ Before connection, check that the:

Mains voltage is compatible with the appliance’s rated voltage and thermal output.

➢ Connection:

Use a 3-wire grounded cord rated for 13 A or 4-wire rated for 30 A 125 / 250 VAC, type SRD, SRDT, S, SO or ST.

Where local Codes do not permit grounding through neutral, use a 4-wire power supply cord or “pigtail” kit. Cord must be agency approved for use with household ranges.

Remove access door O (Figure 25, gas oven range) or P (Figure 26, 4 electric oven range).

Connect to terminal block in accordance with figure 28.

Secure the cable by means of cable clamp, item Q (Figure 27).

Refit access door.
BACK SPACER VENT FITTING:

It is **MANDATORY** to mount the back spacer vent R supplied with the appliance (or equivalent) to the wall, this allows for ventilation and reduces the risk of heat damage.

Screw the 2 brackets S to the wall according to figures 30, 31 and 32 (screws not supplied), then fit the back spacer vent onto these brackets by using the washers and nuts supplied with the range.

STABILITY DEVICE INSTALLATION INSTRUCTIONS:

Screw the anti-tip bracket T to the wall according to figures 30, 31, 32 and 33 (screws not supplied). Remove the drawer; push the range against the wall until the anti-tip bracket screw goes through the back of the range. Through the drawer gap, screw the nut and its washer on the anti-tip bracket screw.
SERVICE INSTRUCTIONS:

- **Lubricating gas valve.**
  If the gas taps tends to stick slightly, you may follow this procedure:
  - 1 - Shut off the valve and / or the main electrical supply of the unit.
  - 2 - Take out the knob corresponding to the gas valve to be greased.
  - 3 - Unscrew the head from the body of the burner valve.
  - 4 - Grease the tap shaft (High temperature lubricant, for example: SILICAL GEL™ BARBAHL).
  Caution! Any excess grease should be removed.
  Reverse operation 3 to 1 (in that order) to put valve and knob back on.

- **Limiting thermostat:**
  To access internal components, lift and secure top.
  Press pushbutton item U (Figure 34) in order to reset the limiting thermostat.

Note: **ALWAYS IDENTIFY** the reason why the thermostat tripped.