

# ***Fourneau***

## ***« Sully »***

**WARNING:** If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS.**
  - Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- In the Commonwealth of Massachusetts, the appliance must be installed by a licensed plumber or gas fitter.

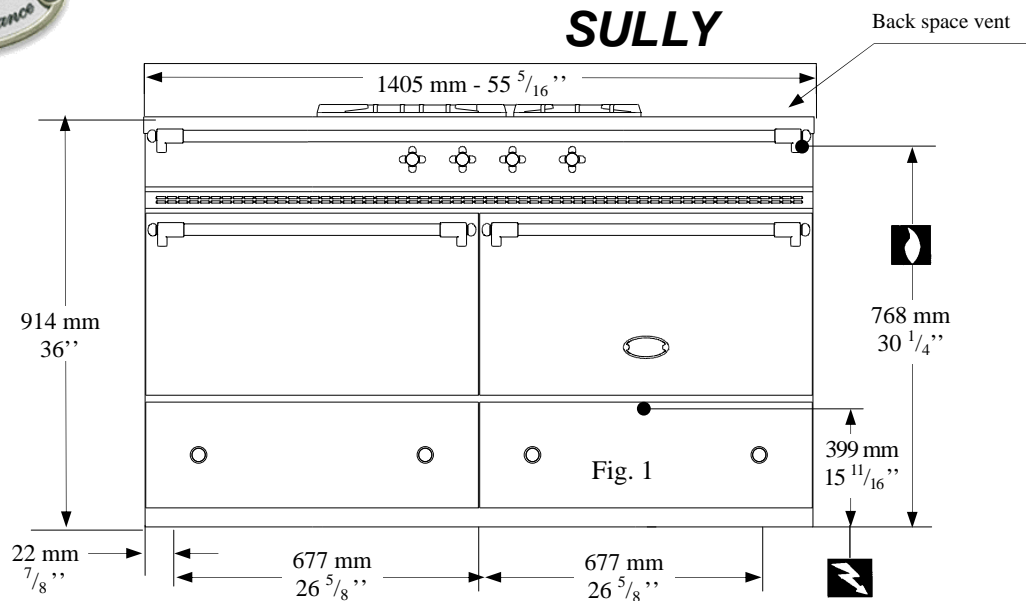


**WARNING :**  
**THIS RANGE CAN TIP**  
**INJURY TO PERSONS COULD RESULT**  
**INSTALL ANTI-TIP DEVICE PACKED**  
**WITH RANGE**  
**SEE INSTALLATION INSTRUCTIONS**

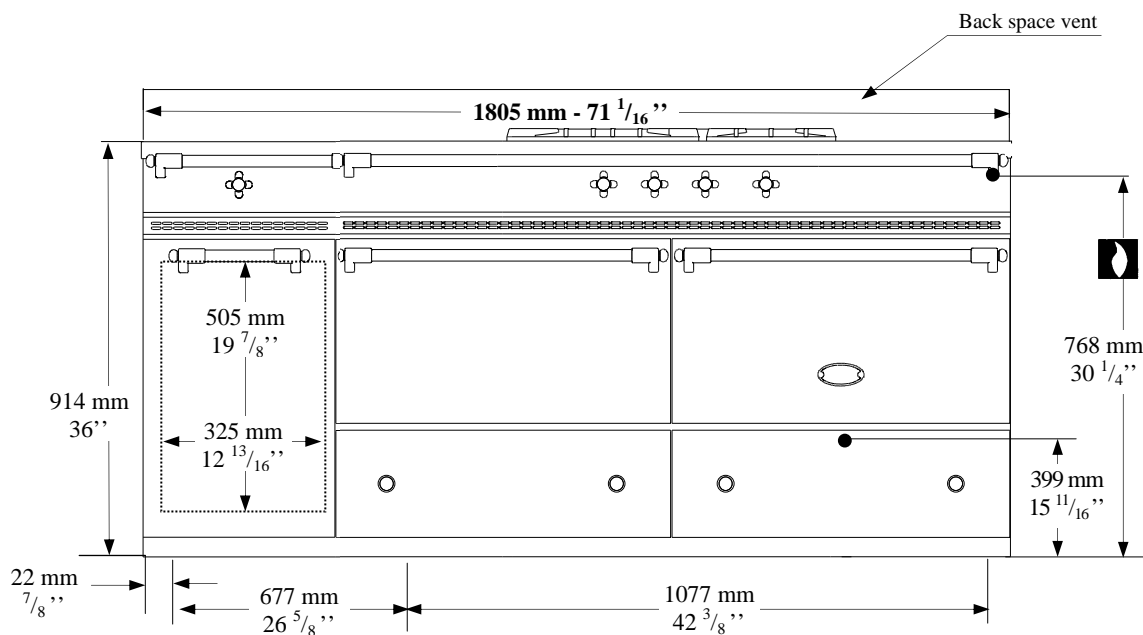
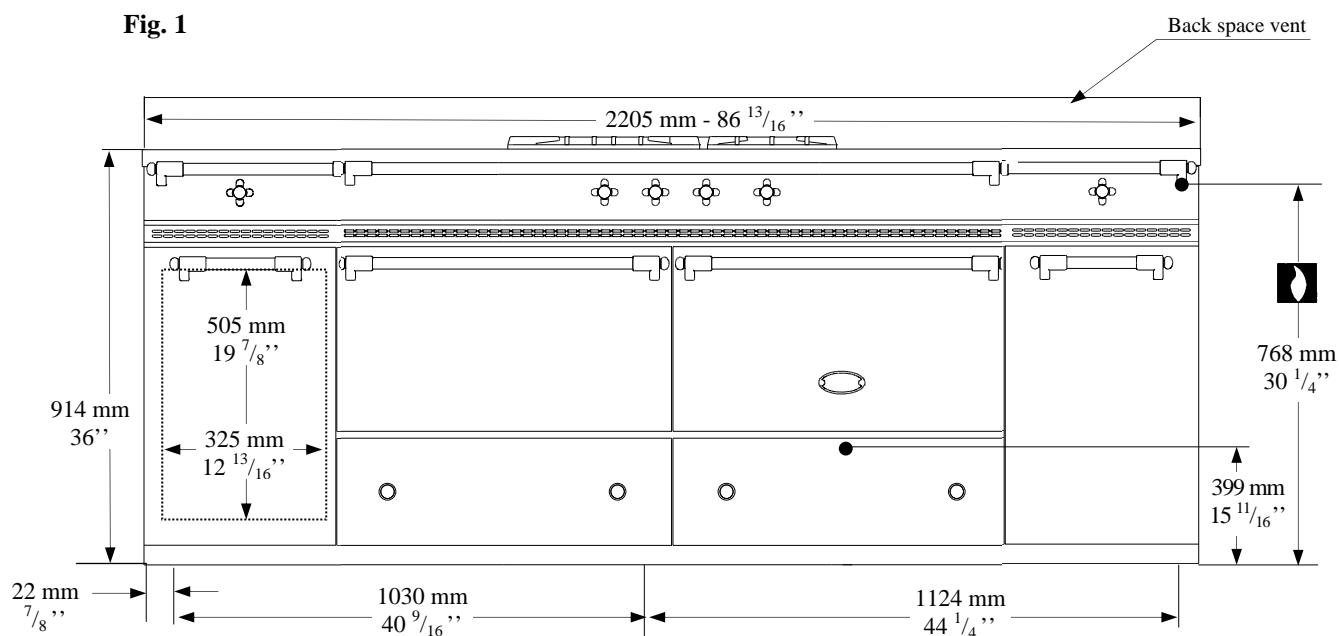


## TECHNICAL DATA

***SULLY***



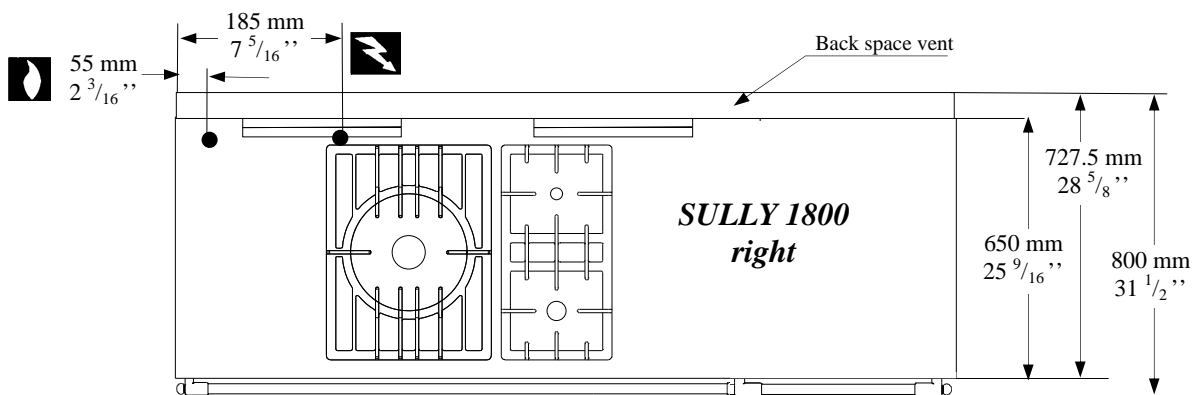
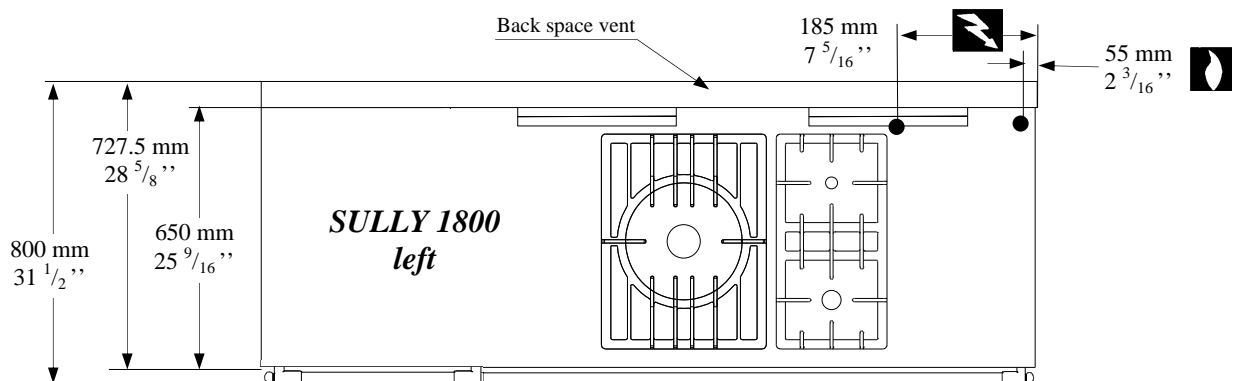
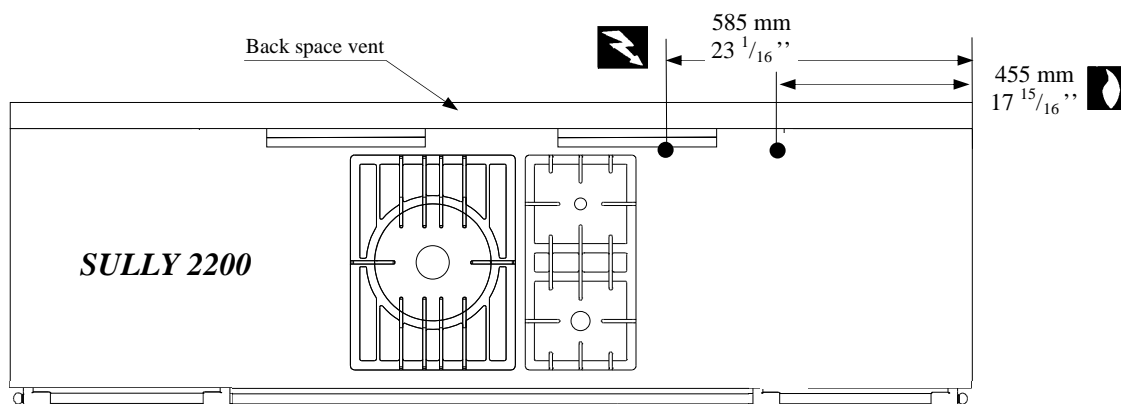
**Fig. 1**





# TECHNICAL DATA

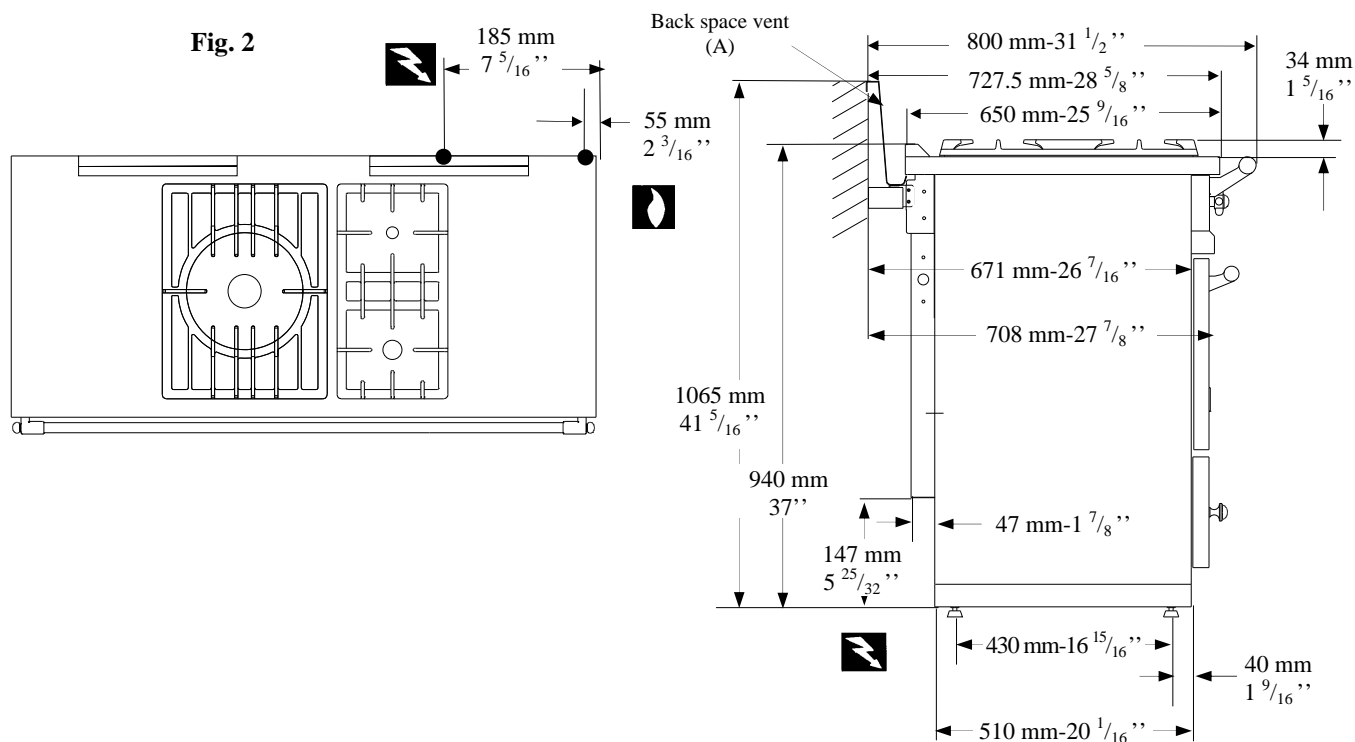
## SULLY





# TECHNICAL DATA

## SULLY



### Layout :

Cook's stoves consisting of a cooking surface above two 62 liter ovens. The work surfaces adjacent to the cooking surfaces are designed to accommodate one of the optional units in the **LACANCHE** range or to be used as a worktop (Figures 1 & 2).

### Description :

#### Cooking surface and body panels :

Enameled steel or stainless body panels AISI 430. Pressing cooking surface (stainless steel AISI 304) (Figure 2). 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 <sup>5</sup>/<sub>32</sub> " x 20 <sup>5</sup>/<sub>64</sub> ") heating plate.

Cook's stoves consisting of a cooking surface above two 62 liter ovens and one or two general purpose cabinets (depending on model) which can optionally be equipped with plate warmers. The work surfaces adjacent to the cooking surfaces are designed to accommodate one of the optional units in the LACANCHE range or to be used as a worktop.

#### Gas oven :

Enameled 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 ft<sup>3</sup>. Heating provided by thermostatically controlled burner, thermocouple safety cut-outs. Electrical ignition.

#### Static electric oven (option) :

Same dimensions as gas oven.

Thermostatically controlled roof and base heating elements, safety cut-out by safety thermostat.

**Rating : 2700 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 : 2900 W – Power supply : 240 Volts 60Hz.**



# TECHNICAL DATA

## SULLY

### Plate warmer cabinet (option SULLY 1800 and SULLY 2200)

Plate warmer-insulated stainless internal lining (AISI 304). Heating provided by 950 W heating element underneath base. Controlled by thermostat selector switch, 85 to 230 °F. Capacity : 72 plates, Ø 240 mm (9.5"). Dimensions W x H x D : 325 mm (12.8") x 490 mm (19.3") x 530 mm (20.8"). 5 shelf level with 68 mm (2.8").

**Rating : 1030 W – Power supply : 240 Volts 60Hz**

### Accessories

Per oven : 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.

Appliance	Width	Depth	Height mm	Weight Gross/Net
<b>LG 1432 G</b>	1450 mm / 57.1"	840 mm / 33.1"	1070 mm / 42.1"	200 kg / 180 kg – 445 / 400 lb
<b>LG 1832 G</b>	1850 mm / 72.8"	840 mm / 33.1"	1070 mm / 42.1"	275 kg / 245 kg – 605 / 540 lb
<b>LG 2232G</b>	2250 mm / 88.6"	840 mm / 33.1"	1070 mm / 42.1"	350 kg / 310 kg – 770 / 685 lb

### Gas connection :

1/2" ID NPT (Sch 40) inlet, on male coupling (Figures 1 & 2). 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.

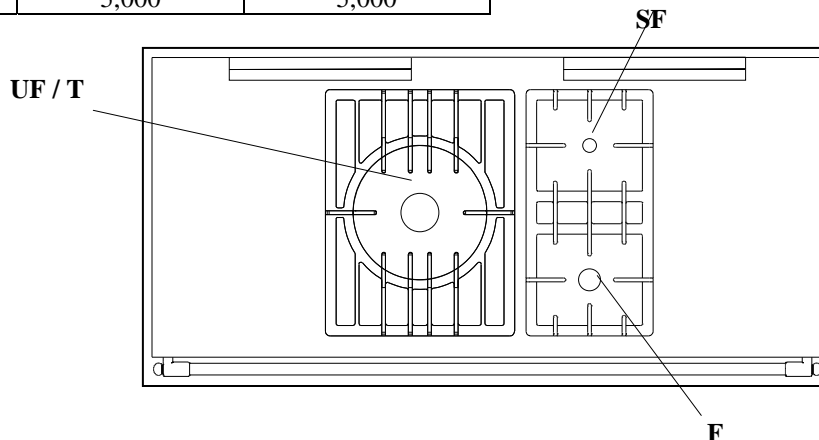
### Electrical connection :

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 & 2).

### Pressures and hourly consumption :

Appliance gas supplying can be switched (table 1).

<b>Table 1</b>		
<b>PRESSURE</b>	<b>6" WC</b>	<b>10" WC</b>
<b>GAS</b>	<b>Natural gas</b>	<b>G.P.L.</b>
<b>Burner</b>	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



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*Fourneau*

« *Sully* »

## INSTALLER'S MANUAL

Appliances must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations.

In the Commonwealth of Massachusetts, the appliance must be installed by a licensed plumber or gas fitter.

**This manual will be handed over to the user after installation.**

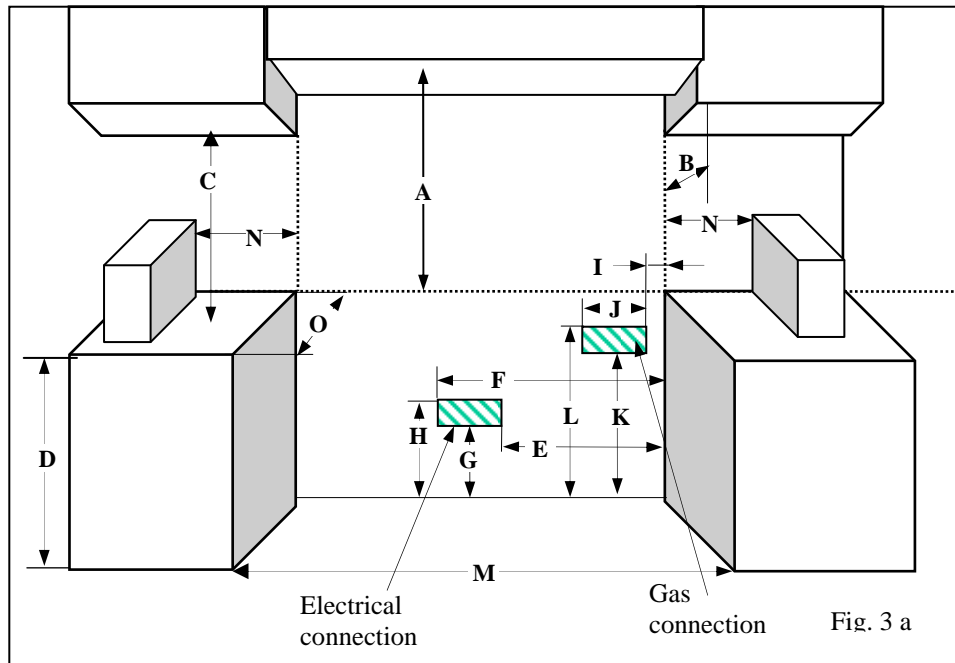




# INSTALLER'S MANUAL

## SULLY

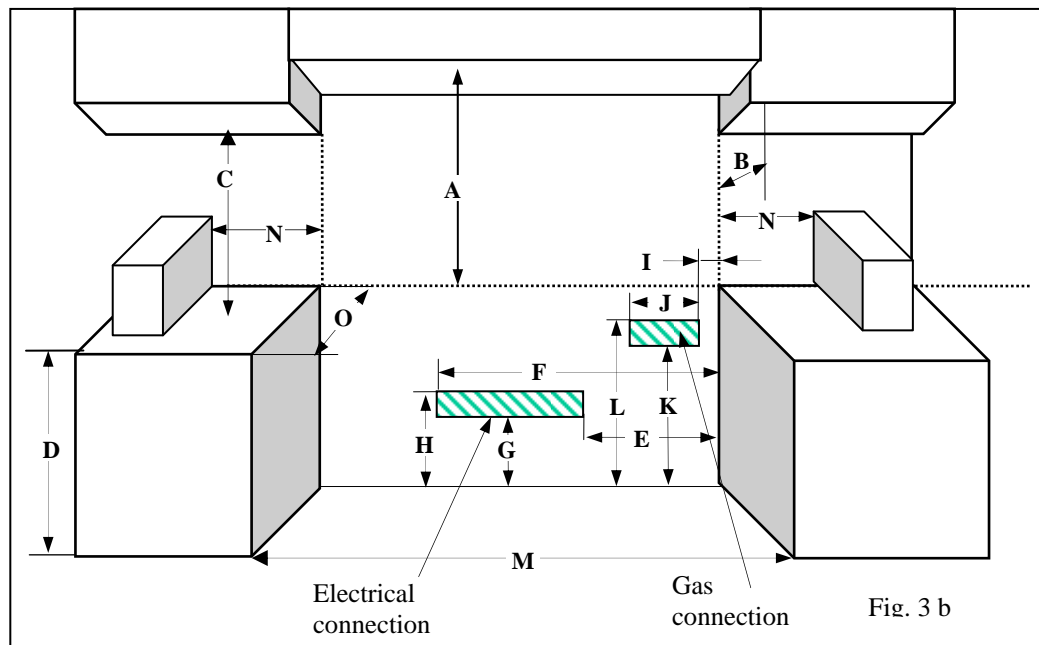
### Cabinet preparation (SULLY 1400) :



This diagram depicts the actual location of gas and electrical connections on the range. Place gas stub-out or electrical receptacle outside of this area in accordance with local regulations.

	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
mm	762	330	457	914	290	420	235	405	20	60	765	865	1410	51	660
"	30	13	18	36	11 <sup>7</sup> / <sub>16</sub>	16 <sup>9</sup> / <sub>16</sub>	9 <sup>1</sup> / <sub>4</sub>	15 <sup>15</sup> / <sub>16</sub>	13 <sup>13</sup> / <sub>16</sub>	2 <sup>3</sup> / <sub>8</sub>	30 <sup>1</sup> / <sub>8</sub>	34 <sup>1</sup> / <sub>16</sub>	55 <sup>1</sup> / <sub>2</sub>	2	26

### Cabinet preparation (SULLY 1800 - left) :



This diagram depicts the actual location of gas and electrical connections on the range. Place gas stub-out or electrical receptacle outside of this area in accordance with local regulations.

		A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
Sully 1800	mm	762	330	457	914	290	420	235	405	20	60	765	865	1810	51	660
	"	30	13	18	36	11 <sup>7</sup> / <sub>16</sub>	16 <sup>9</sup> / <sub>16</sub>	9 <sup>1</sup> / <sub>4</sub>	15 <sup>15</sup> / <sub>16</sub>	13 <sup>13</sup> / <sub>16</sub>	2 <sup>3</sup> / <sub>8</sub>	30 <sup>1</sup> / <sub>8</sub>	34 <sup>1</sup> / <sub>16</sub>	71 <sup>1</sup> / <sub>4</sub>	2	26

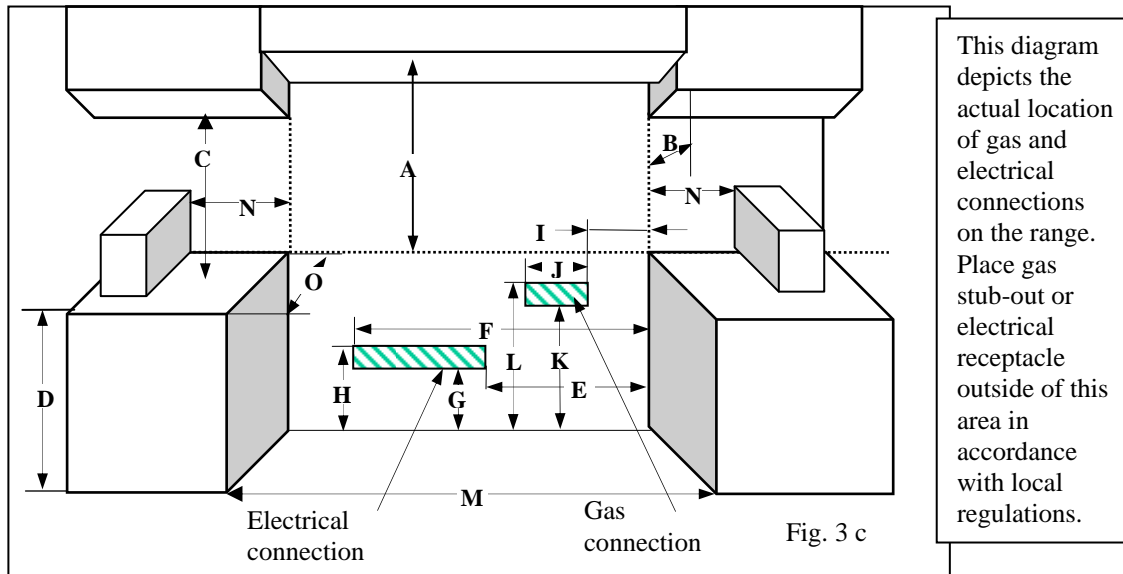




# INSTALLER'S MANUAL

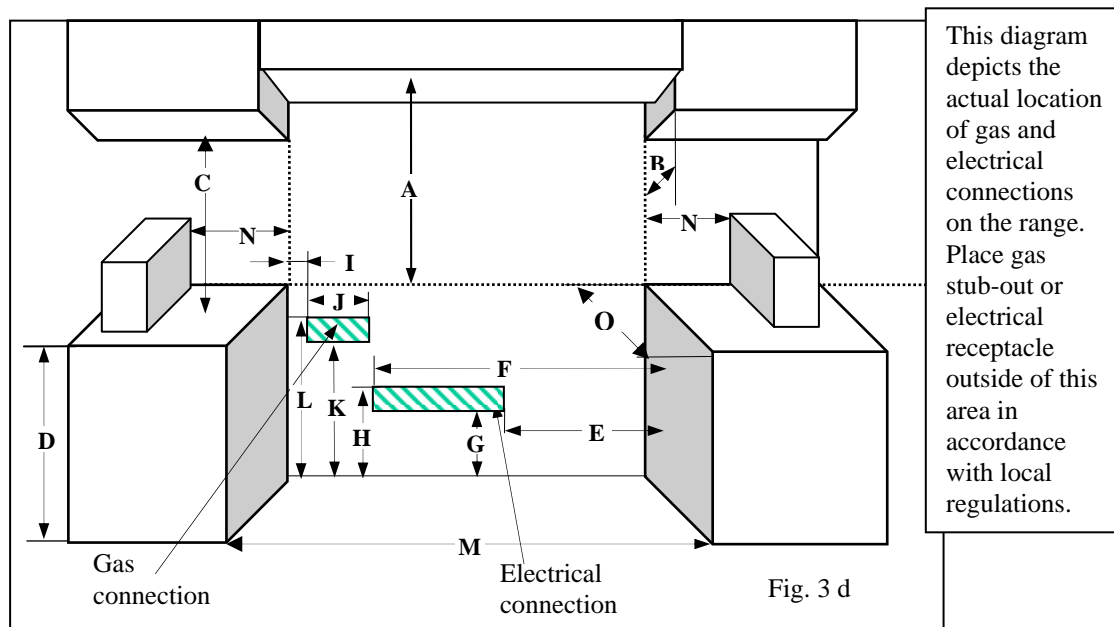
## SULLY

### Cabinet preparation (SULLY 1800 – right – electrical option or worktop) :



		A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
Sully	mm	762	330	457	914	690	820	235	405	420	60	765	865	1810	51	660
1800	"	30	13	18	36	27 <sup>3</sup> / <sub>16</sub>	32 <sup>5</sup> / <sub>16</sub>	9 <sup>1</sup> / <sub>4</sub>	15 <sup>15</sup> / <sub>16</sub>	16 <sup>9</sup> / <sub>16</sub>	2 <sup>3</sup> / <sub>8</sub>	30 <sup>1</sup> / <sub>8</sub>	34 <sup>1</sup> / <sub>16</sub>	71 <sup>1</sup> / <sub>4</sub>	2	26

### Cabinet preparation (SULLY 1800 – right – gas option) :



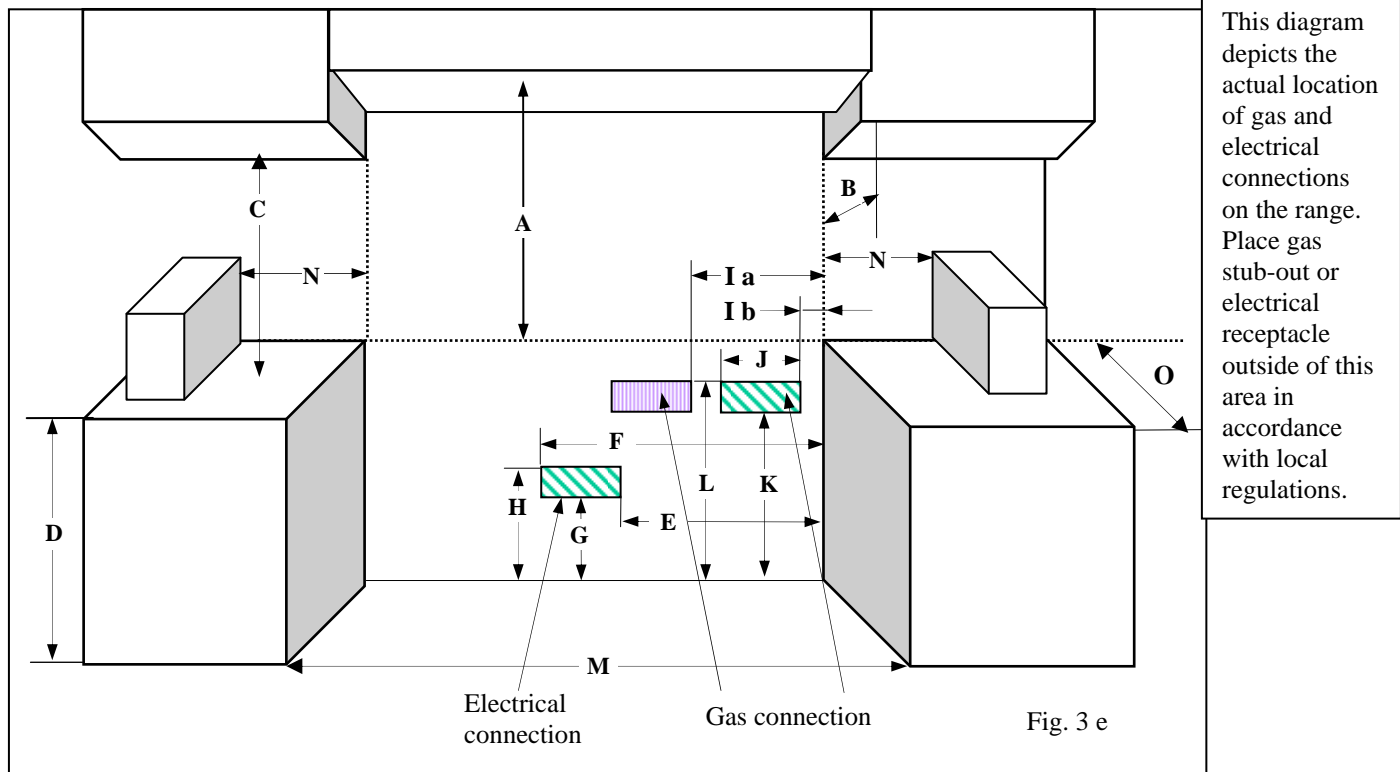
		A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
Sully	mm	762	330	457	914	690	820	235	405	20	60	765	865	1810	51	660
1800	"	30	13	18	36	27 <sup>3</sup> / <sub>16</sub>	32 <sup>5</sup> / <sub>16</sub>	9 <sup>1</sup> / <sub>4</sub>	15 <sup>15</sup> / <sub>16</sub>	13 <sup>1</sup> / <sub>16</sub>	2 <sup>3</sup> / <sub>8</sub>	30 <sup>1</sup> / <sub>8</sub>	34 <sup>1</sup> / <sub>16</sub>	71 <sup>1</sup> / <sub>4</sub>	2	26



# INSTALLER'S MANUAL

## SULLY

### Cabinet preparation (SULLY 2200) :



	A	B	C	D	E	F	G	H	I (a)	J	K	L	M	N	O
<b>With right stainless steel worktop</b>															
mm	762	330	457	914	690	820	235	405	420	60	765	865	2210	51	660
"	30	13	18	36	27 <sup>3</sup> / <sub>16</sub>	32 <sup>1</sup> / <sub>4</sub>	9 <sup>1</sup> / <sub>4</sub>	15 <sup>15</sup> / <sub>16</sub>	16 <sup>9</sup> / <sub>16</sub>	2 <sup>3</sup> / <sub>8</sub>	30 <sup>1</sup> / <sub>8</sub>	34 <sup>1</sup> / <sub>16</sub>	87	2	26
<b>With right gas option</b>															
	A	B	C	D	E	F	G	H	I (b)	J	K	L	M	N	O
mm	762	330	457	914	690	820	235	405	20	60	765	865	2210	51	660
"	30	13	18	36	27 <sup>3</sup> / <sub>16</sub>	32 <sup>1</sup> / <sub>4</sub>	9 <sup>1</sup> / <sub>4</sub>	15 <sup>15</sup> / <sub>16</sub>	13 <sup>1</sup> / <sub>16</sub>	2 <sup>3</sup> / <sub>8</sub>	30 <sup>1</sup> / <sub>8</sub>	34 <sup>1</sup> / <sub>16</sub>	87	2	26

- The range is a free standing unit. If the unit is to be placed next to cabinets, the clearances shown in Figure 3 are required.
- The top grate support must be 34 mm - 1 <sup>5</sup>/<sub>8</sub>" above the adjacent base cabinet countertop.
- Min clearances to combustibles :
  - 2 <sup>3</sup>/<sub>4</sub>" (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.



# INSTALLER'S MANUAL

## SULLY

### IMPORTANT

- Must be installed under an exhaust hood. In the Commonwealth of Massachusetts, the exhaust hood must be equipped with an "interlock" system. Check local codes.
- Do not install this unit near combustible walls, partitions, pieces of furniture, or decorative material unless these are covered with adequate thermal insulation of the noncombustible type.
- Making sure the resulting installation meets fire regulations.

### IMPORTANT

- THE APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE LOCAL CODES OR *National Fuel Gas Code, ANSI Z223.1 or latest edition.*

### IMPORTANT

- In the Commonwealth of Massachusetts, the appliance must be installed by a licensed plumber or gas fitter.
- Manual shut-off valve should be installed in an accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.
- Check local codes.

#### Before connection :

##### Check :

- Pipework is perfectly clean in order to prevent the injectors becoming blocked and malfunctioning of the magnetic heads.
- The gas for which the appliance was set up: Rating plate and markings.
- Cross-sectional area of gas supply pipework is compatible with the appliance's thermal output.
- Provide adequate air supply during use of the appliance.

#### Gas connection :

Female coupling Ø 15/21, 1/2" ID NPT on **A** (Figure 4).

#### After connection :

Check the manifold pressure on pressure connection Ø 15/21, 1/8" NPT on **B** (Figure 5).

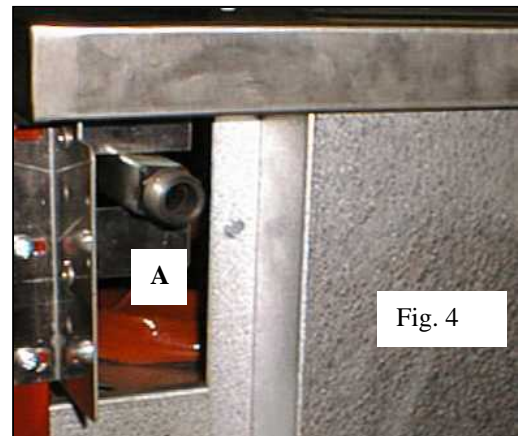


Fig. 4

#### Change of gas :

The appliance is designed to operate with the gases in Table 2.

Table 2		
Country	GAS	Pressure (Pn)
U.S.	Natural gas	6" WC
U.S.	L.P. propane	10" WC

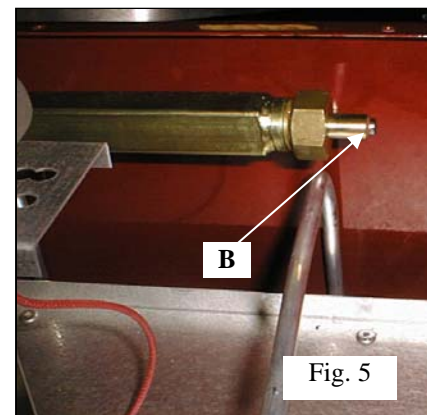


Fig. 5



# INSTALLER'S MANUAL

## SULLY

Remove the pan supports and burners. Unscrew the screw(s) **C** on burner UF or T (Figures 6 and 7). Pull and raise the top after having loosened the 2 screws **D** (Fig. 8 or Fig. 9), wedge the cooking surface.

A pressure regulator (fig. 10) is located in the right rear corner under the hob, to gain access to the pressure regulator, remove the top.

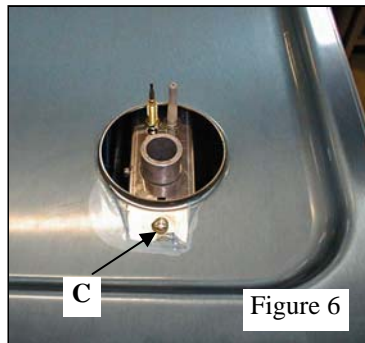


Figure 6

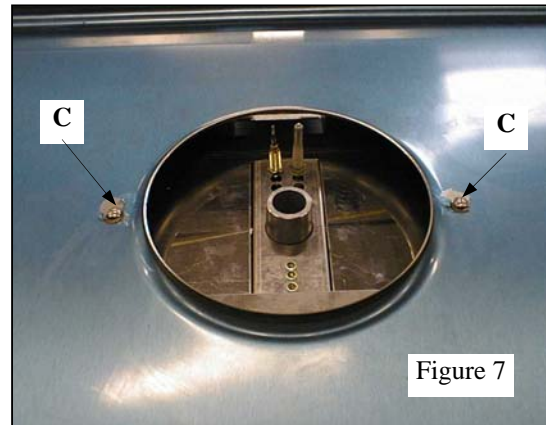


Figure 7



Fig. 8

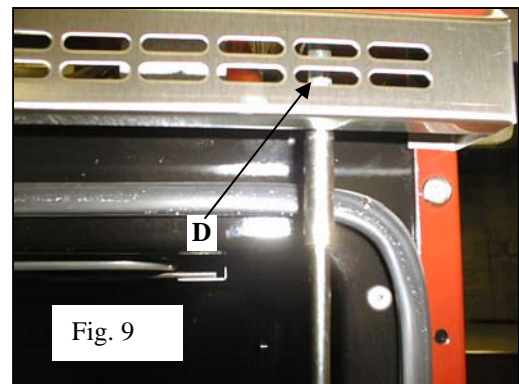


Fig. 9

### Convertible regulator

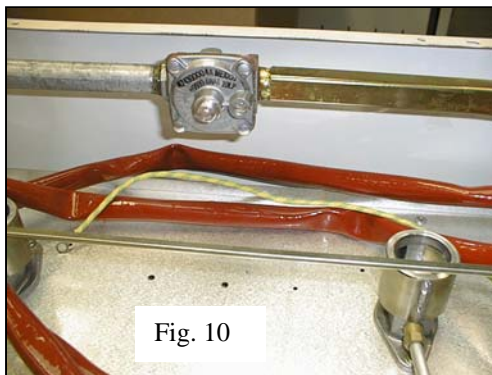


Fig. 10



Fig. 11

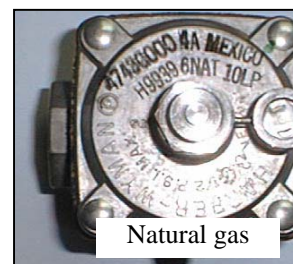
The reversible cap is labeled either « LP » or « Nat » and is easily recognized by the raised center screw slot (for natural) or the center depth (for LP).

To change LP to Natural or vice versa, the seal screw in the regulator lid is unscrewed, reversed and reinstalled to convert from one setting to another (Figure 12).



L.P. propane

Fig. 12



Natural gas





# INSTALLER'S MANUAL

## SULLY

In case of use with a gas other than that for which the appliance was initially set up, it is **crucial** to replace the orifices and modify the adjustments as defined below.

### TOP BURNERS :

#### Orifice

Lift the air ring **E**. Replace the injectors **F** in accordance with Table 3 and Figure 13 ( $\varnothing$  in 1/100 mm).

The side burner bodies are kept in place by a transversal bar (**H**, fig. 15). In order to take them out, unscrew screws **I** (fig. 16) then **G** (fig. 14).

**Note** : When one or more nozzles are changed, the sealing ring should be changed as well (see gas circuit diagram).

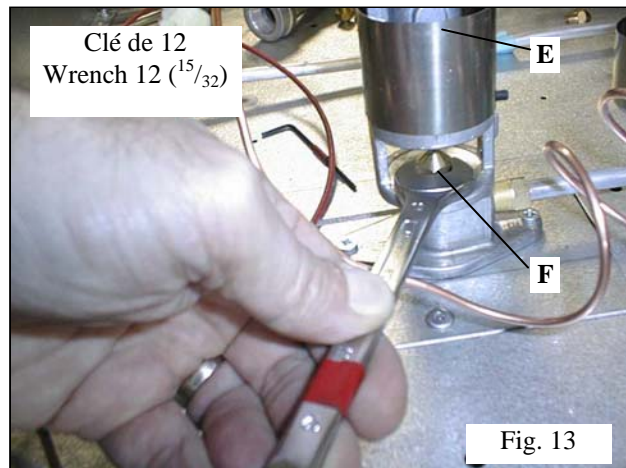


Fig. 13

#### ✎ Adjustment of primary air :

Refit the burner bodies and burner caps in their respective recesses, adjust the air ring **F** of the burner in accordance with the Table 4 and Figure 13.

**Note** : Normal flames are bluish green except for natural gas flames which are violet.

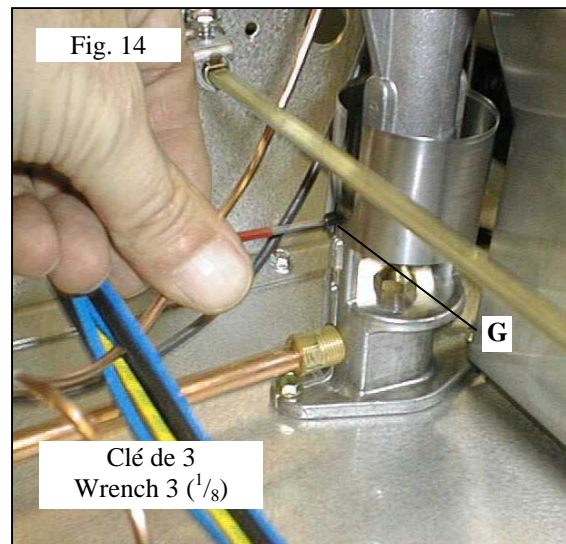


Fig. 14

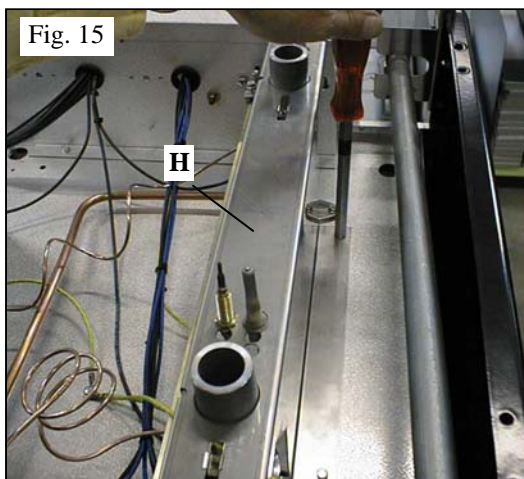


Fig. 15

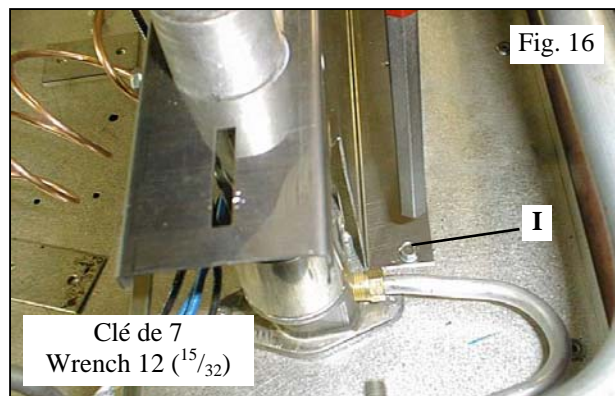


Fig. 16



# INSTALLER'S MANUAL

## SULLY

Table 3					
Burners		SF	F	I	UF
GAS	Pressure				
Natural gas	6" WC	0.90	1.30	1.45	1.70
L.P. propane	10" WC	0.65	0.90	1.05	1.20

Table 4					
Burners		SF	F	I	UF
GAS	Pressure	Opening / inches			
Natural gas	6" WC	2.5 / 1/8	2.5 / 1/8	max	7 / 1/4
L.P. propane	10" WC	3.5 / 1/8	6 / 1/4	max	max

### Adjustment of reduced flowrate of surface burners (Figure 17) :

After connection or change of gas, it is **crucial** to modify this adjustment.

- Remove the control knob. Light the burner, adjust to minimum setting, then use a small screwdriver to set the adjusting screw **J**.

**Note** : Flame is reduced to 1/4 of its size in the minimum setting, the burner must remain lit when changing from maximum setting to minimum setting.

### Refitting the cooking surface :

When refitting the cooking surface, it is vital to tighten fastening screws (figures 6 and 7). Failure to do so can cause distortion of the cooking surface.

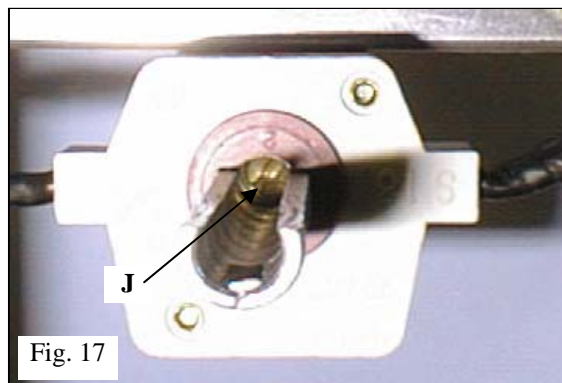


Fig. 17

## OVEN BURNERS :

**Oven orifice** : Remove the base, **CAUTION**: when refitting place the base underneath the groove on the fascia (Figures 18 and 19).

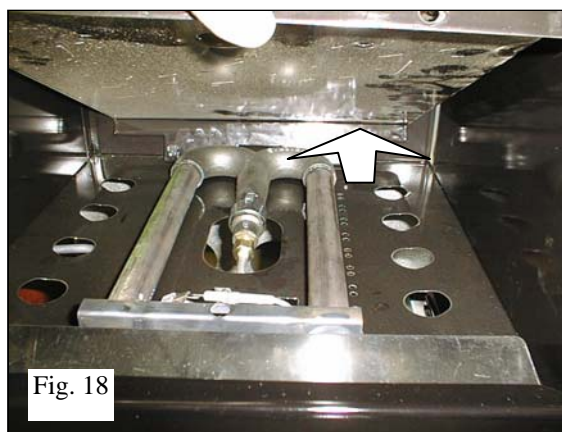


Fig. 18

Disconnect the connection piece, unscrew screw **K** on the orifice holder (Figure 20). Replace the orifice (Table 5).

Table 5		
		Ø
GAS	Pressure	Oven
Natural gas	6" WC	1.40
L.P. propane	10" WC	0.95

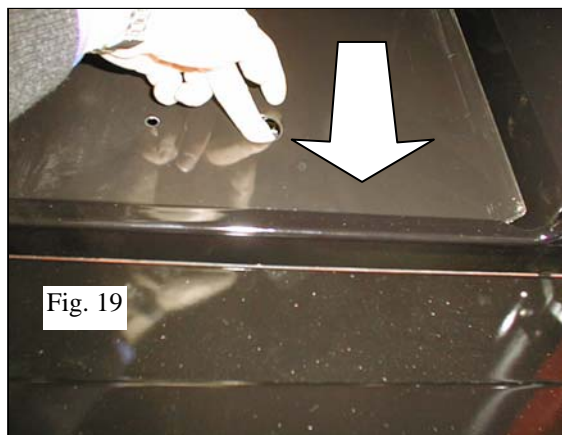
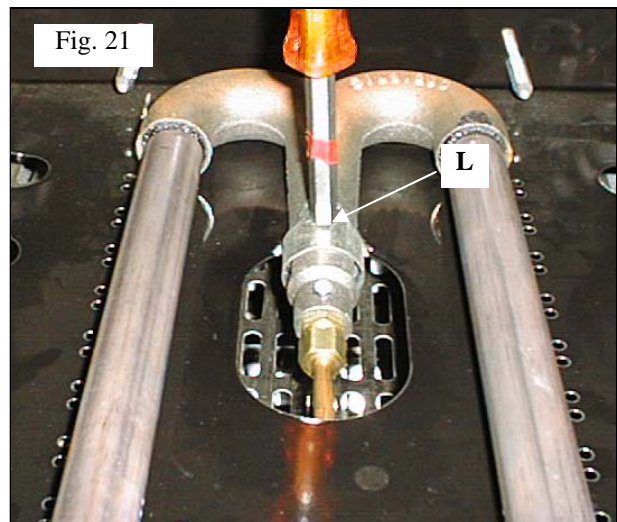
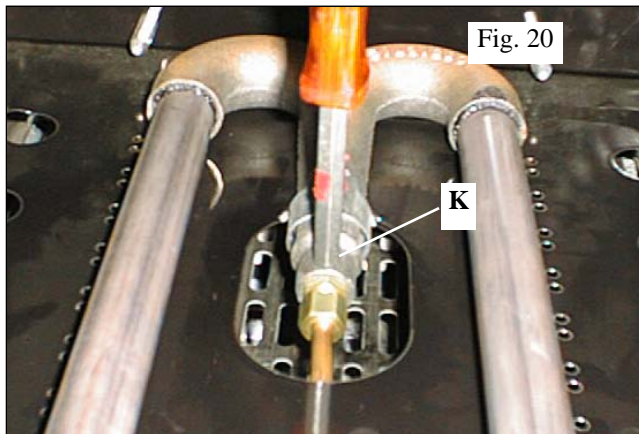


Fig. 19



# INSTALLER'S MANUAL

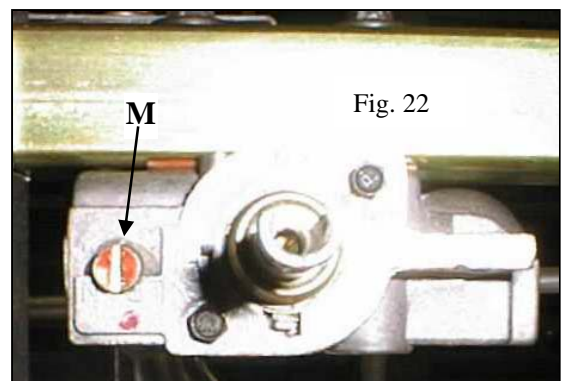
## SULLY



### ☞ Adjustment of oven primary airflow :

Remove the base, loosen the screw **L** that secures the air ring and then adjust (Table 6, Figure 21).

Table 6		
		Opening in mm / inches
GAS	Pressure	Oven
Natural gas	6" WC	4 / <sup>3</sup> / <sub>16</sub>
L.P. propane	10" WC	6 / <sup>1</sup> / <sub>4</sub>

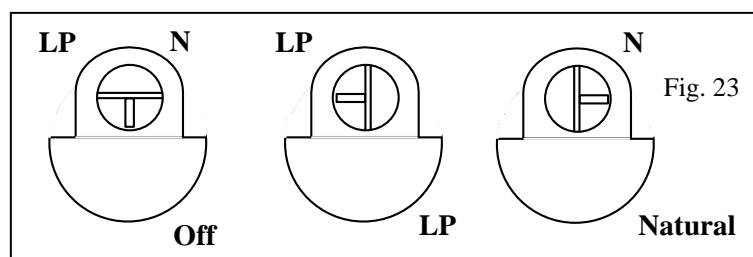


### ☞ Adjustment of oven selector :

Adjustment is **VITAL** after connection or any change of gas.

When the range is installed, be sure that this selector cartridge (Fig. 22 and 23) is turned all the way to the proper setting. Turn **M** clockwise to the stop for LP Gas ; counterclockwise to the stop for Natural Gas.

**IT IS EXTREMELY IMPORTANT THAT THIS SELECTOR CARTRIDGE IS SET FOR THE GAS ON WHICH THE RANGE IS TO BE USED.**







# INSTALLER'S MANUAL

## SULLY

### ELECTRICITY

#### **IMPORTANT**

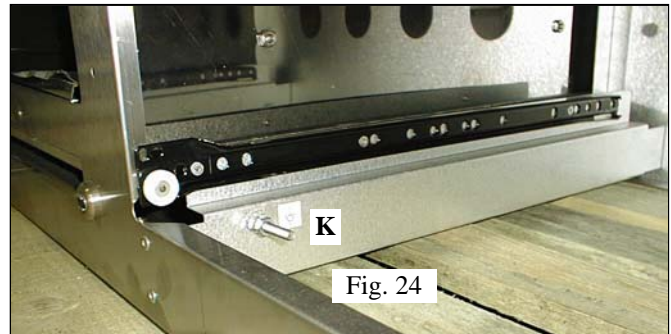
➤ **ALL WORK ON OR REPAIR OF AN APPLIANCE MUST BE CARRIED OUT BY A QUALIFIED INSTALLER.**

➤ **THE APPLIANCE WHEN INSTALLED, MUST BE ELECTRICALLY GROUNDED IN ACCORDANCE WITH THE LOCAL CODES OR *The National Electrical Code, ANSI/NFPA 70-1996 or latest edition.***



**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 (**K**, Figure 24).

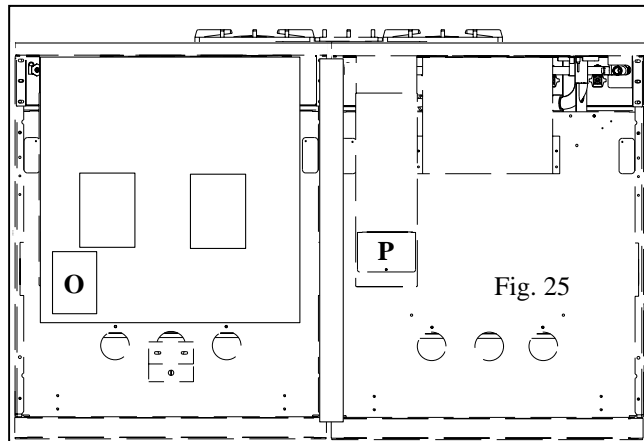


☞ **Before connection, check that the :**

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** (Figures 25 and 26, gas and electric range).
- Remove cable clamp and loosen supply cord mounting screws on the terminal block.
- Connect to terminal block in accordance with figure 28.
- Secure the cable by means of cable clamp, item **Q** (Figure 27).
- Refit access door.







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Fig. 26

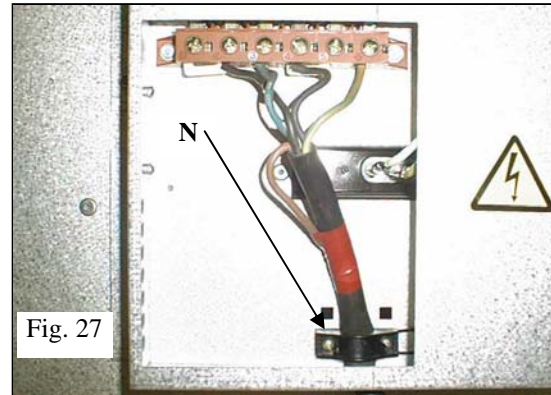


Fig. 27

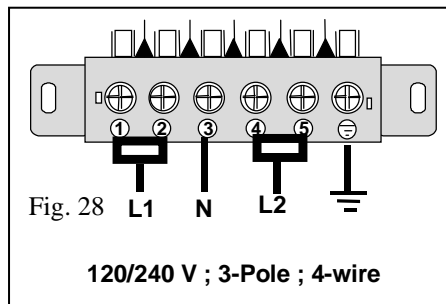


Fig. 28

120/240 V ; 3-Pole ; 4-wire

### **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 29, 30 and 31 (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 :**

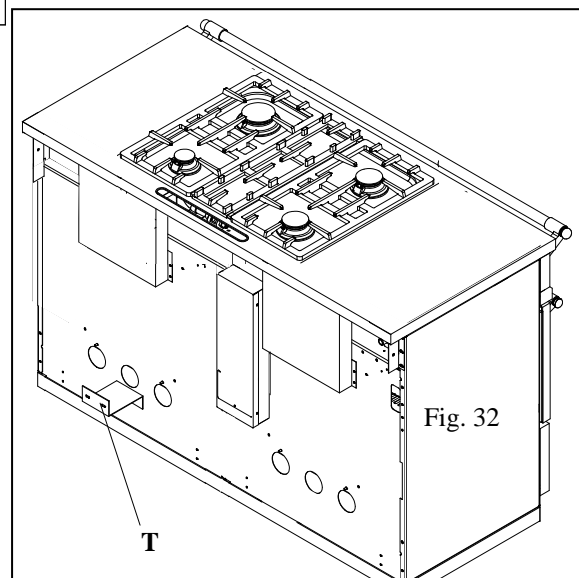
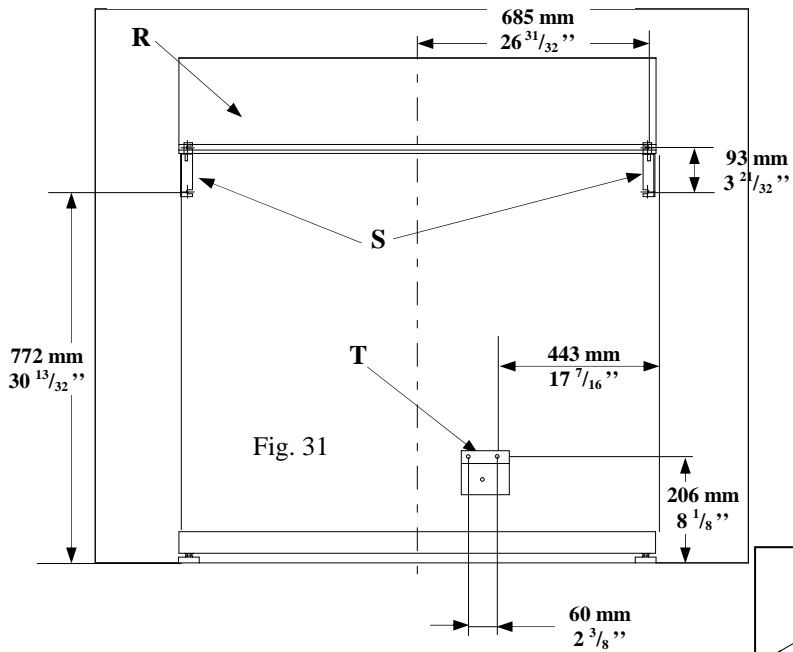
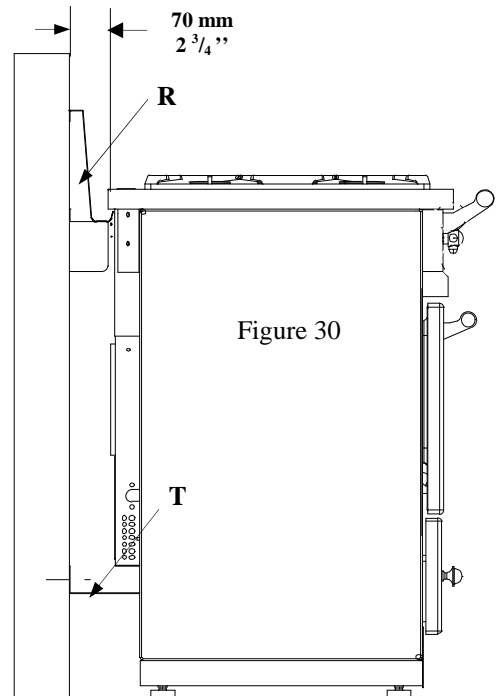
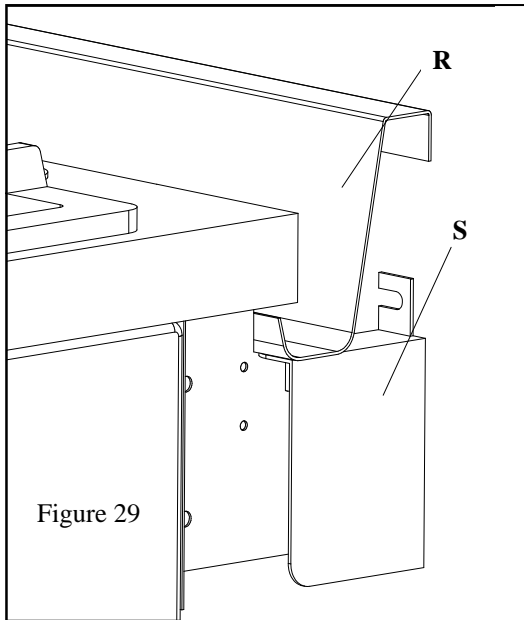
Screw the anti-tip bracket **T** to the wall according to figures 30, 31 and 32 (screws not supplied).

Remove the right-hand 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.



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### **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 <sup>TM</sup> 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 33) in order to reset the limiting thermostat.

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

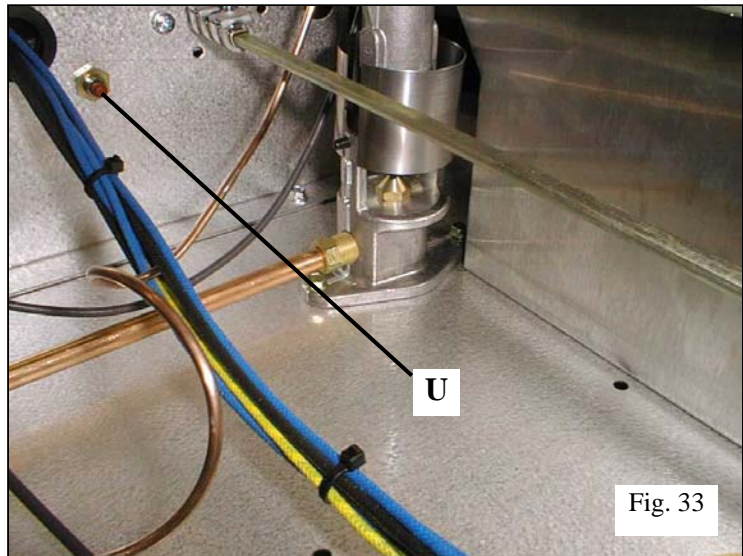


Fig. 33



# INSTALLER'S MANUAL

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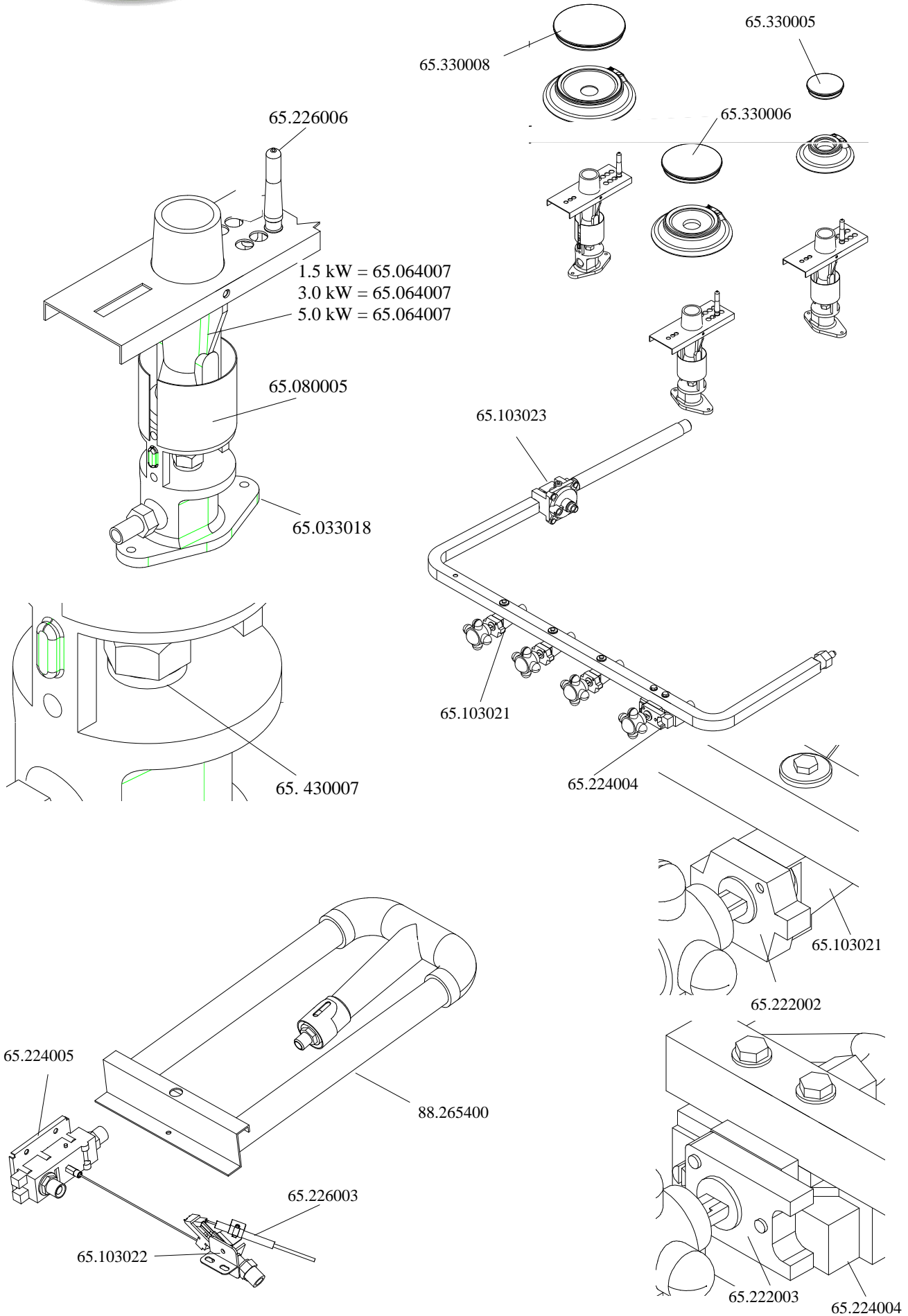
### GAS CIRCUIT DIAGRAM

Designation	Part number
Burner cap 1.5 kW	65.330005
Burner cap 3.0 kW	65.330006
Burner cap 4.0 kW	65.330007
Burner cap 5.0 kW	65.330008
Burner bowl 1.5 kW	65.640003
Burner bowl 3.0 kW	65.640004
Burner bowl 4.0 kW	65.640005
Burner bowl 5.0 kW	65.640006
Air Shuttler	65.080005
Mixing tube (1.5-3.0-4.0 & 5.0 kW)	65.064007
Injector holder	65.033018
Sealing ring	65.430007
Injector Dia. 65	65.14964
Injector Dia. 90	65.14969
Injector Dia. 95	65.14970
Injector Dia. 105	65.52863
Injector Dia. 120	65.14973
Injector Dia. 130	65.14974
Injector Dia. 140	65.14975
Injector Dia. 145	65.27781
Injector Dia. 170	65.30546
Brass knob (Gas model)	65.044013
Chrome knob (Gas model)	65.044014
Brass knob (Elec. model)	65.044015
Chrome knob (Elec. model)	65.044016
Gas valve	65.103021
GST Thermostat	65.224004
GSS Safety	65.224005
GSP Pilot Spark	65.103.022
Regulator	65.103023
Oven burner assy.	88.265400



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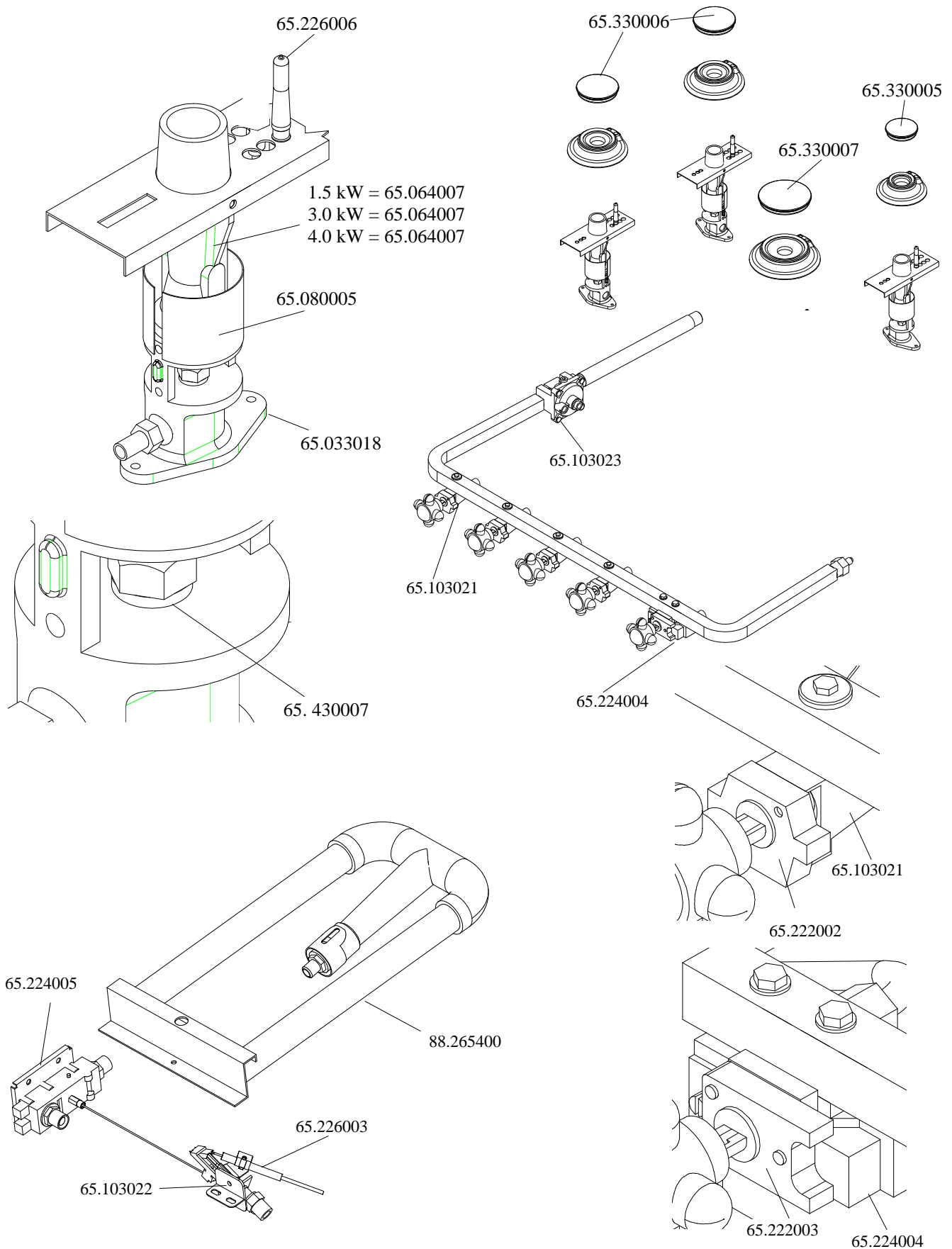
## SULLY





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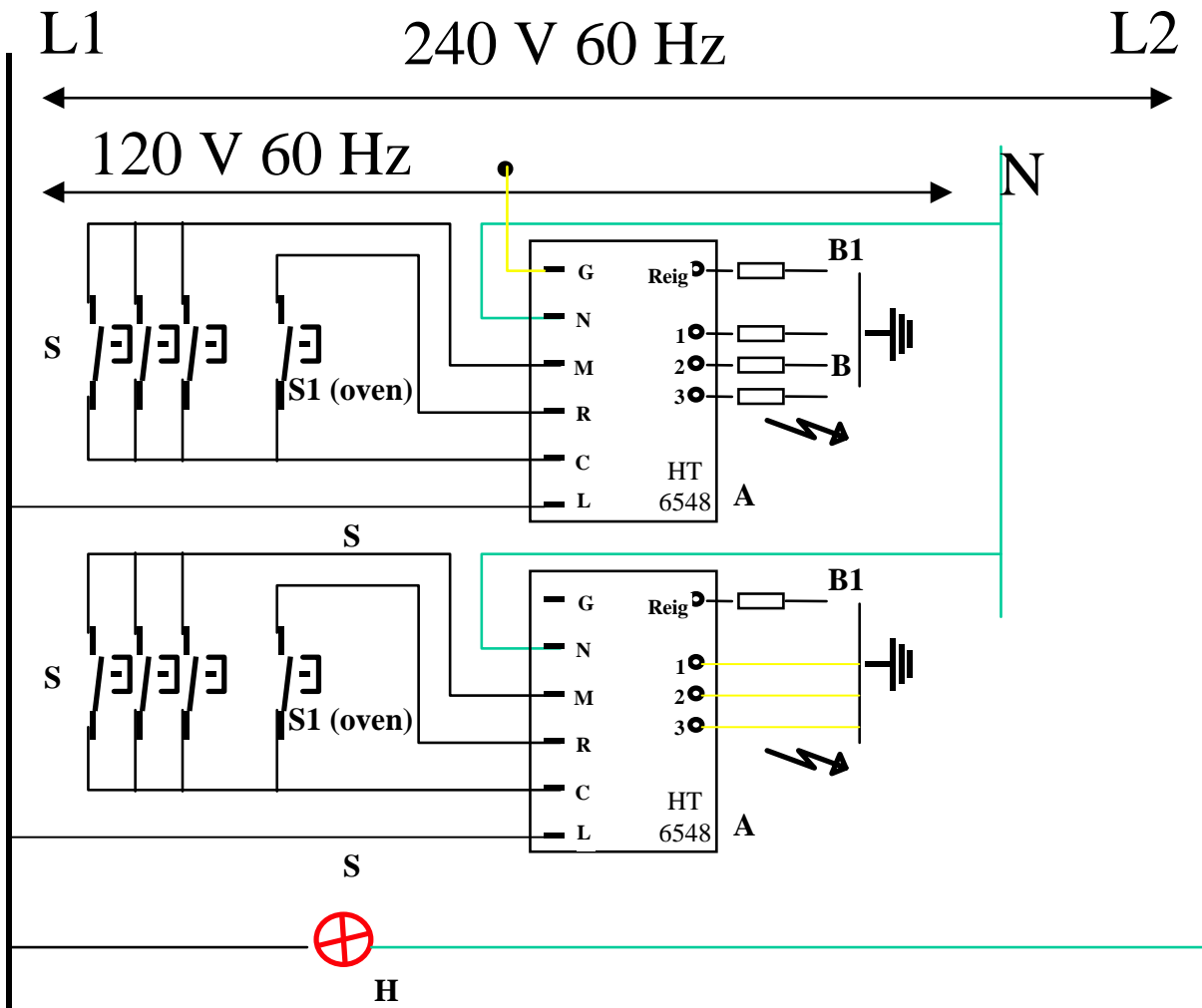
### ELECTRIC CIRCUIT DIAGRAMS

		LG 1432 G	LG 1442 G	LG 1432 GE LG 1442 GE	LG 1432 GCT LG 1442 GCT	LG 1432 GCT + grill LG 1442 GCT + grill
Item n°	Designation	Part number				
<b>TL</b>	Three pole limiting thermostat			65.39942	65.39942	65.39942
<b>TH</b>	Oven thermostat			65.53670	65.53670	65.53670
<b>KM</b>	Contacteur / Contactor			65.223001	65.223001	65.223001
<b>S</b>	Valve switch	65.222002	65.222002	65.222002	65.222002	65.222002
<b>S1</b>	Thermostat switch	65.222003	65.222003	65.222003	65.222003	65.222003
<b>S2</b>	Thermostat switch			65.52194	65.52194	65.52194
<b>A</b>	Spark Module (3+1 reign.)	65.226005	65.226005		65.226005	65.226005
<b>A1</b>	Spark Module (2)		65.226002	65.226002	65.226002	65.226002
<b>B</b>	Top burner electrode	65.226006	65.226006		65.226006	65.226006
<b>B1</b>	Oven electrode	65.226003	65.226003		65.226003	65.226003
<b>X</b>	Terminal block	65.51922	65.51922	65.51785	65.51785	65.51785
<b>R</b>	Bake element oven			65.30624		
<b>R1</b>	Broil element oven			65.35970		65.35970
<b>R2</b>	Convection element				65.39168	65.39168
<b>M</b>	Convection Fan Motor				65.260001	65.260001
<b>H</b>	Red Lamp	65.37606	65.37606	65.37606	65.37606	65.37606
<b>H1</b>	Orange Lamp			65.37607	65.37607	65.37607



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**UL / LG-LCF 1432 G**

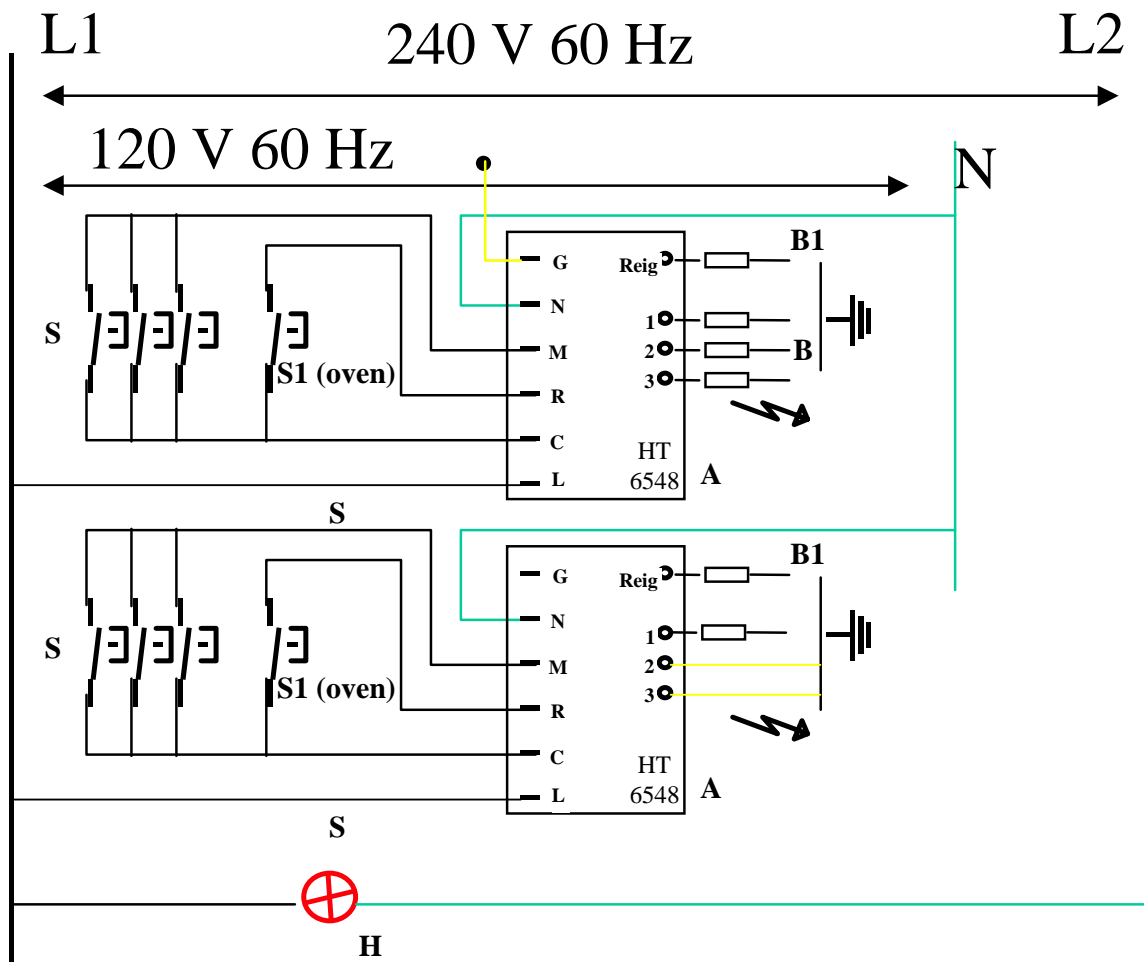
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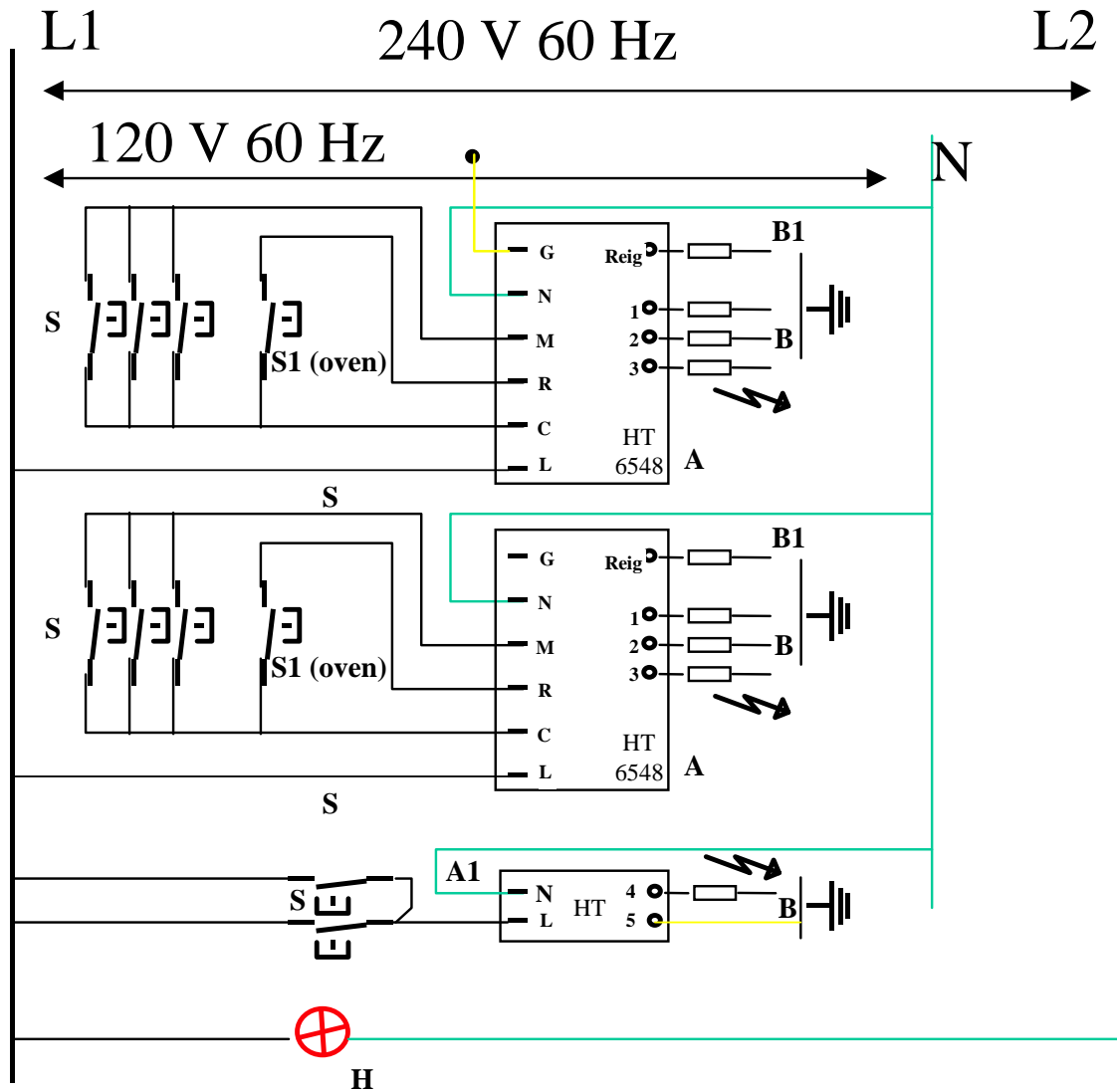


UL / LG-LCF 1442 G  
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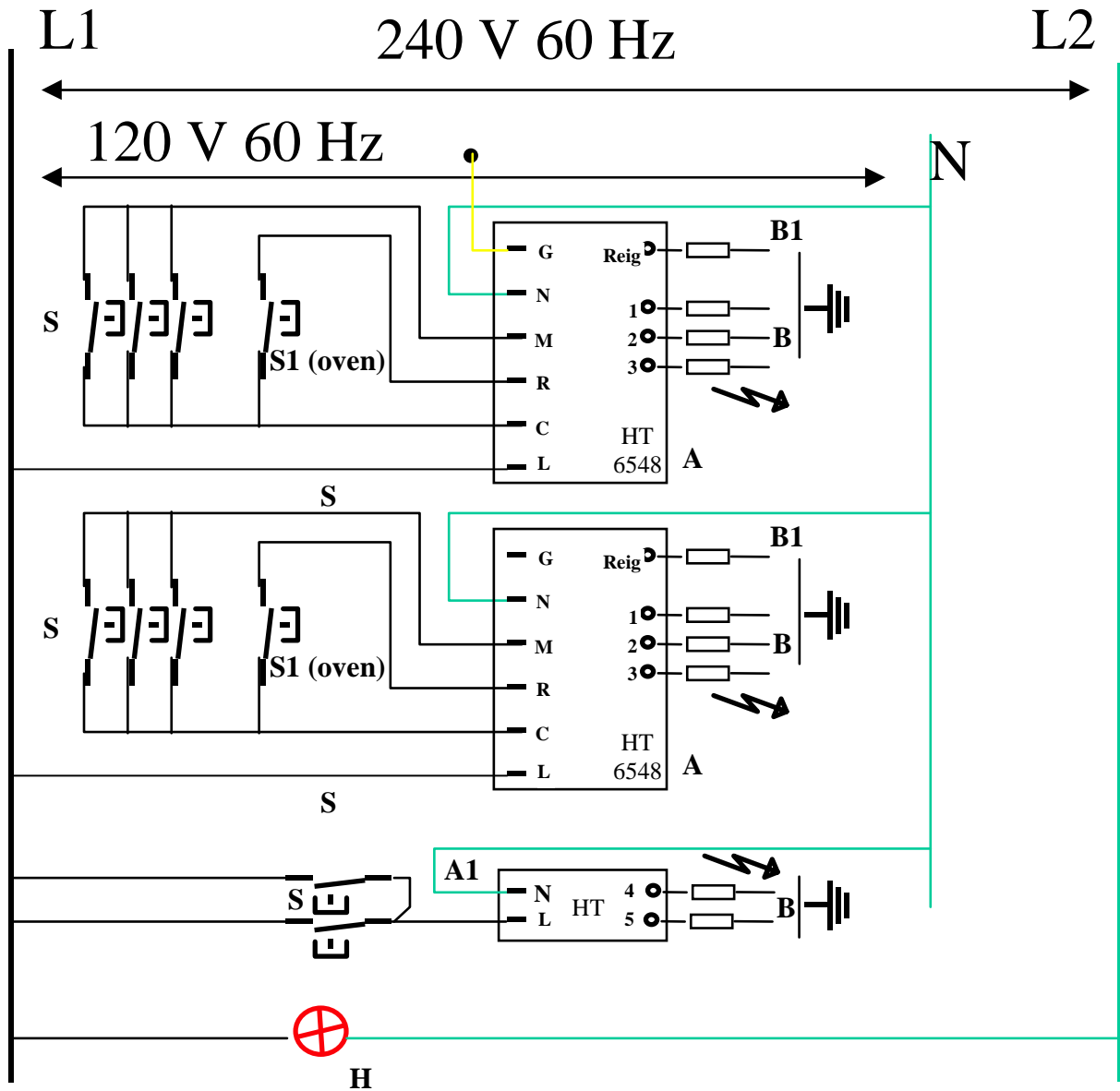
UL / LAG 020 / 024 R - LG-LCF 1432 G - LAG 020 / 024 R

Réf. S001015 - 00



# INSTALLER'S MANUAL

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UL / LAG 020 / 024 R - LG-LCF 1442 G - LAG 020 / 024 R

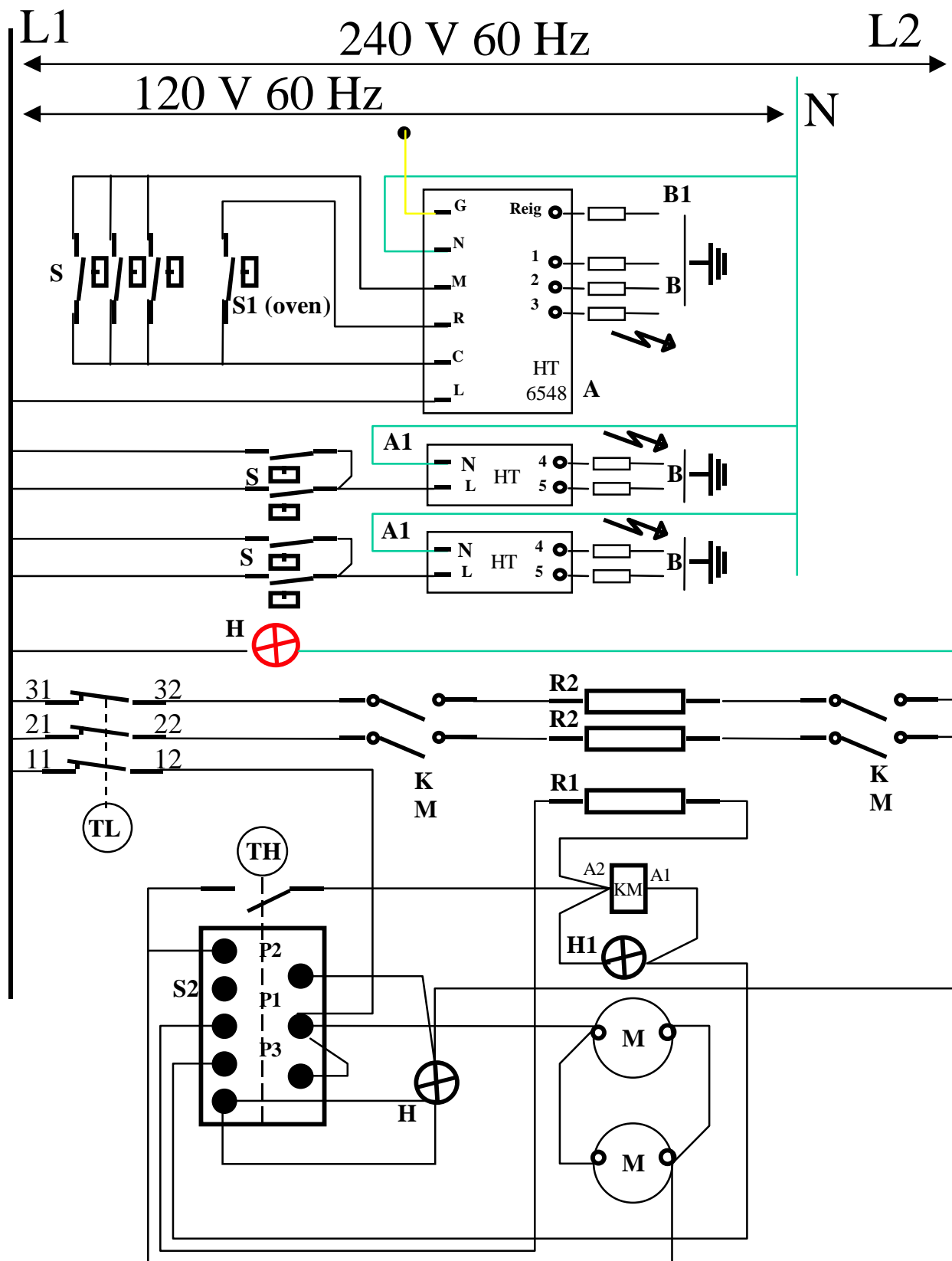
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# INSTALLER'S MANUAL

## SULLY



UL / LAG 020-024 R - LG-LCF 1432 GCT + grill / LAG 020-024 R

Réf. S001014 - 00



# INSTALLER'S MANUAL

## SULLY

