

Fourneau

« *Chagny* »

INSTALLER'S MANUAL

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

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

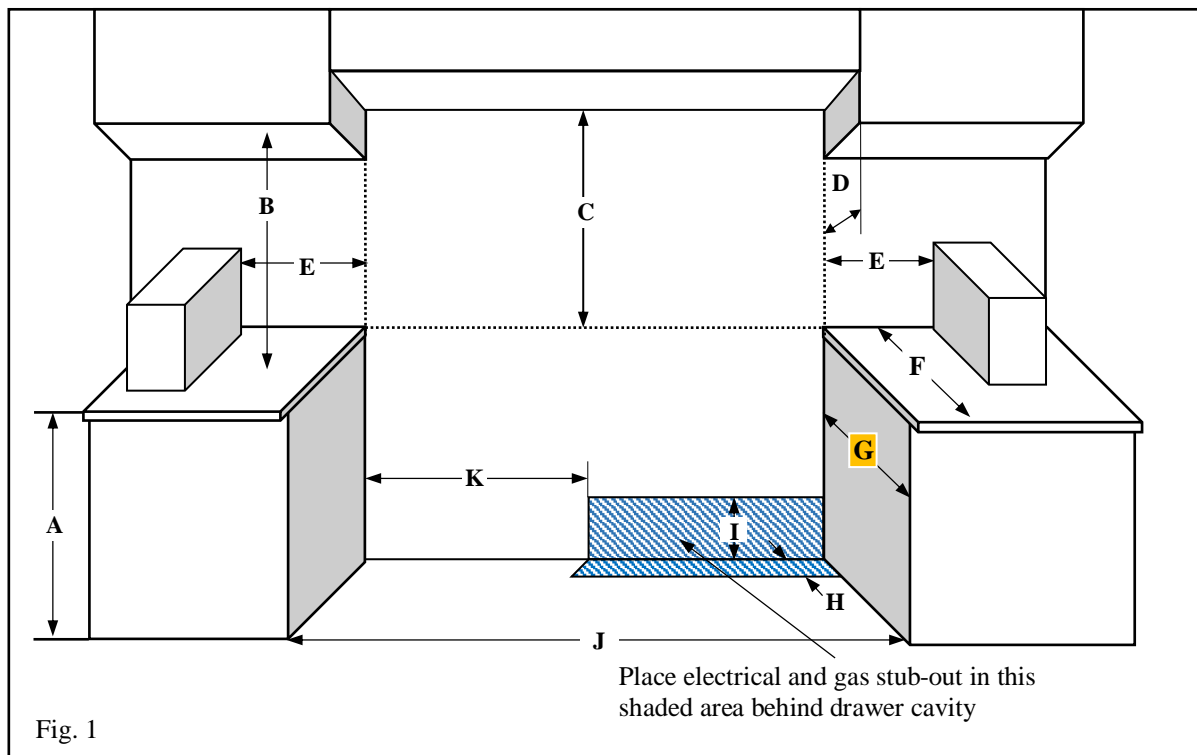






USER'S MANUAL

CHAGNY



ALL DEPTH MEASUREMENTS BELOW ARE WITH A 50mm (2") RANGE SPACER INSTALLED:

Cabinet preparation (CHAGNY 1000):

Range Height	A (min*)	B	C	D	E	F (max)	G (max)	H	I	J	K
Default	900mm 35 3/8"	457mm	914mm	330mm	52mm	700mm	638mm	130mm	215mm	1005mm	457mm
Optional	930mm 36 5/8"	18"	36"	13"	2"	27 9/16"	25 1/8"	5 1/4"	8 7/16"	39 9/16"	18"

*All final range height dimensions are variable with the use of the adjustable range feet.
Maximum added height for the Roller Feet: 16mm - 5/8", Extended Leveling Feet : 30mm - 1 3/16"

Cabinet preparation (CHAGNY 1400) - Cupboard LEFT:

Range Height	A (min*)	B	C	D	E	F (max)	G (max)	H	I	J	K
Default	900mm 35 3/8"	457mm	914mm	330mm	50mm	700mm	638mm	130mm	215mm	1410mm	857mm
Optional	930mm 36 5/8"	18"	36"	13"	2"	27 9/16"	25 1/8"	5 1/4"	8 7/16"	55 1/2"	33 3/4"

*All final range height dimensions are variable with the use of the adjustable range feet.
Maximum added height for the Roller Feet: 16mm - 5/8", Extended Leveling Feet : 30mm - 1 3/16"

A flexible metal gas line, and a flexible power cord should be used to attach the range to the gas and electrical utility connections behind the range. When installed, the range wall spacer allows a 152mm (6") deep gap to run the utility lines behind the range chassis.



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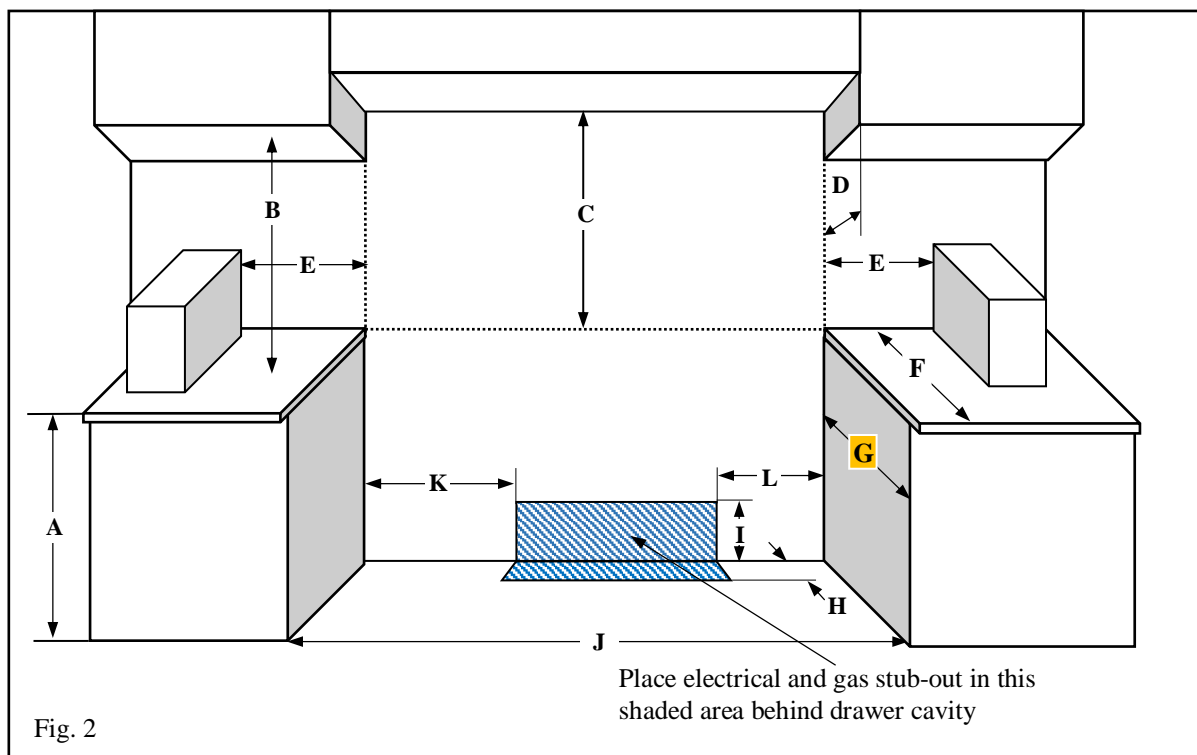


Fig. 2

ALL DEPTH MEASUREMENTS BELOW ARE WITH A 50mm (2") RANGE SPACER INSTALLED:

Cabinet preparation (CHAGNY 1400 – Cupboard RIGHT):

Range Height	A (min*)	B	C	D	E	F (max)	G (max)	H	I	J	K	L
Default	900mm 35 3/8"	457mm	914mm	330mm	50mm	700mm	638mm	130mm	215mm	1410mm	457mm	400mm
Optional	930mm 36 5/8"	18"	36"	13"	2"	27 9/16"	25 1/8"	5 1/4"	8 7/16"	55 1/2"	18"	15 3/4"

*All final range height dimensions are variable with the use of the adjustable range feet.
Maximum added height for the Roller Feet: 16mm - 5/8", Extended Leveling Feet : 30mm - 1 3/16"

Cabinet preparation (CHAGNY 1800):

Range Height	A (min*)	B	C	D	E	F (max)	G (max)	H	I	J	K	L
Default	900mm 35 3/8"	457mm	914mm	330mm	50mm	700mm	638mm	130mm	215mm	1810mm	857mm	400mm
Optional	930mm 36 5/8"	18"	36"	13"	2"	27 9/16"	25 1/8"	5 1/4"	8 7/16"	71 1/4"	33 3/4"	15 3/4"

*All final range height dimensions are variable with the use of the adjustable range feet.
Maximum added height for the Roller Feet: 16mm - 5/8", Extended Leveling Feet : 30mm - 1 3/16"

IMPORTANT

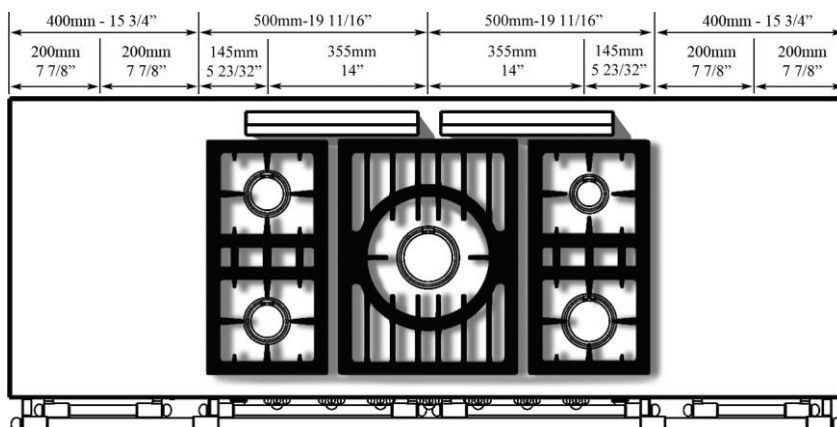
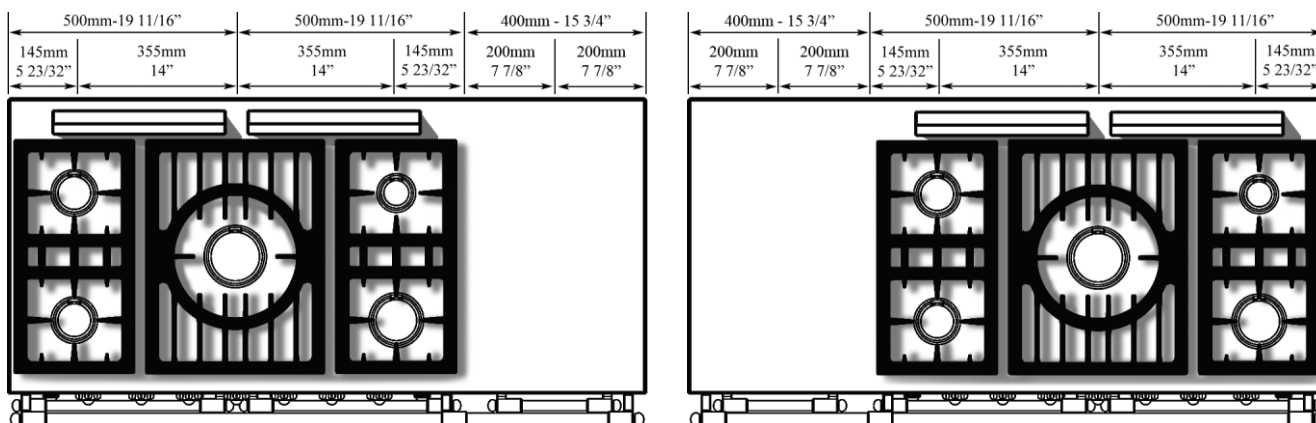
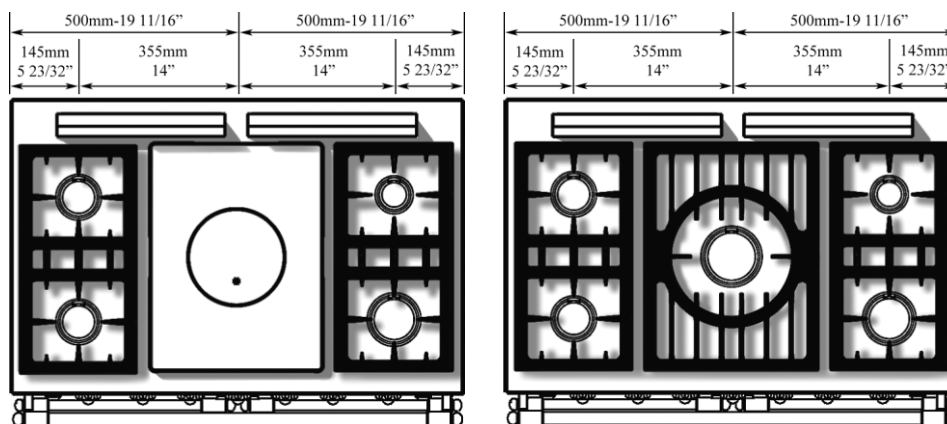
- The range is a free standing unit. If the unit is to be placed next to cabinets, the clearances shown in Figure 1 & 2 are required.
- The range cooktop surface must be no lower than the adjacent base cabinet countertop surface.
- Min clearances to combustibles:
 - 0" (0 mm) from rear (with spacer installed).
 - 0" (0 mm) from sides **below** countertop surface height.
 - 2" (51 mm) from sides **above** countertop surface height.
 - 36" (914mm) above the plane of the cooking surface.
- Use range only with factory supplied legs.



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Potfiller Locations:





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IMPORTANT

- Recommended to be installed under an exhaust hood.
- In the commonwealth of Massachusetts, the appliance must be installed by a licensed plumber or gas fitter.
- Do not install this unit near combustible walls, partitions, pieces of furniture or decorative material unless these are covered by adequate material of the non-combustible type.
- Make 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

- 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. A location behind one of the storage drawers or at the back of an adjacent cabinet is recommended.

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). Not to exceed 0.5psi input pressure.

After connection:

Check/test the manifold pressure on pressure connection Ø 15/21, 1/8" NPT on B (Figure 4 & 5).

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

If specified at the time of the order, the appliance will be built to use the specified gas type. No further work is required.

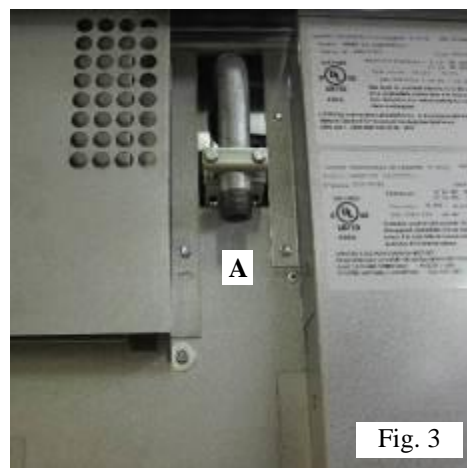


Fig. 3

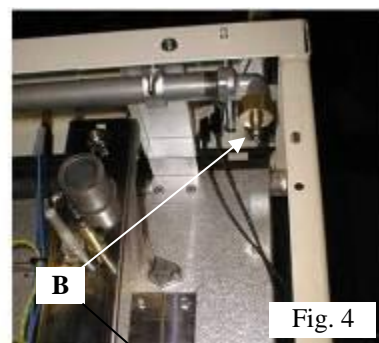
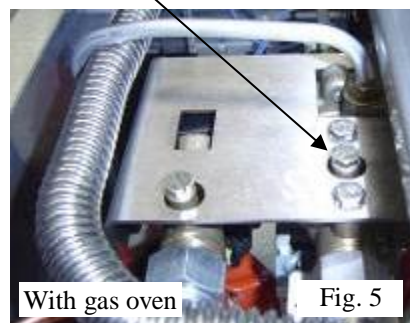


Fig. 4



With gas oven

Fig. 5



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Unscrew the screws **C** near the burners' openings (Figures 6 and 7). Pull and raise the top after having loosened the 2 screws **D** (Fig. 8), then prop up the cooking surface.

A pressure regulator (fig. 9) is located in the right rear corner under the hob, to gain access to the pressure regulator, lift the cooktop.

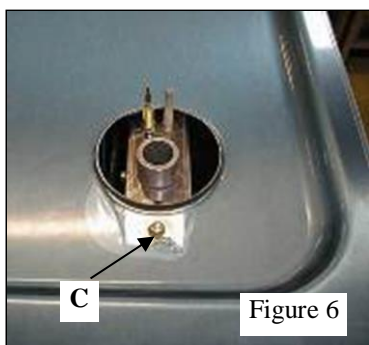


Figure 6

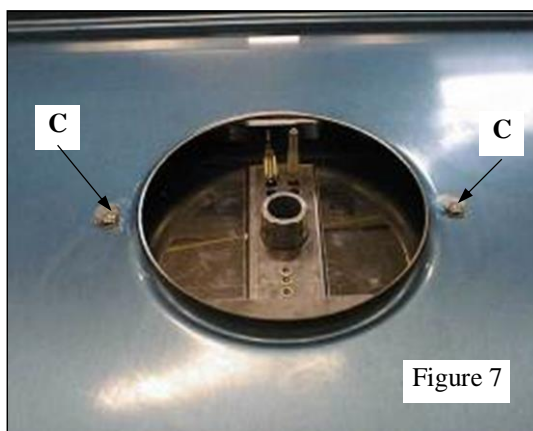


Figure 7

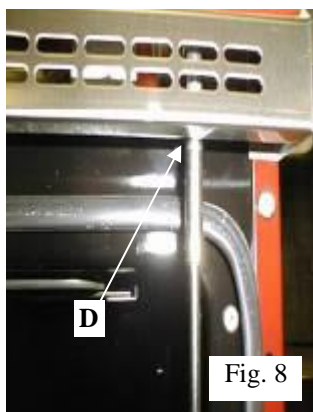


Fig. 8

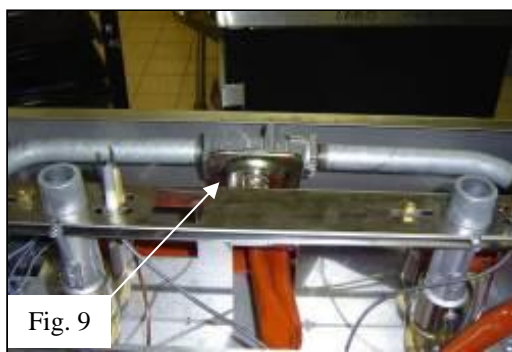


Fig. 9

Convertible regulator (fig. 9)

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 11).

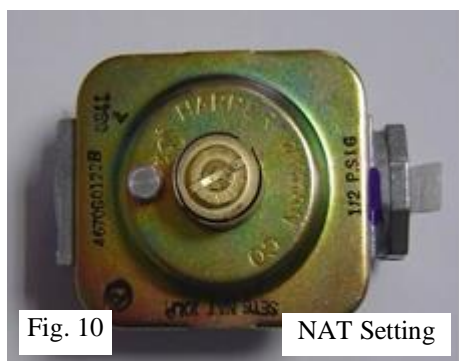


Fig. 10

NAT Setting



Fig. 11

LP Setting



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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 12 (\varnothing in 1/100 mm).

The side burner bodies are kept in place by a transversal bar (**H**, fig. 14). In order to take them out, unscrew screws **I** (fig. 15) then **G** (fig. 13).

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

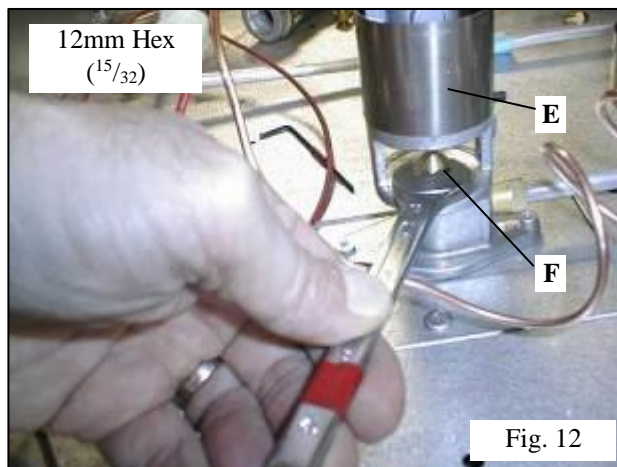


Fig. 12

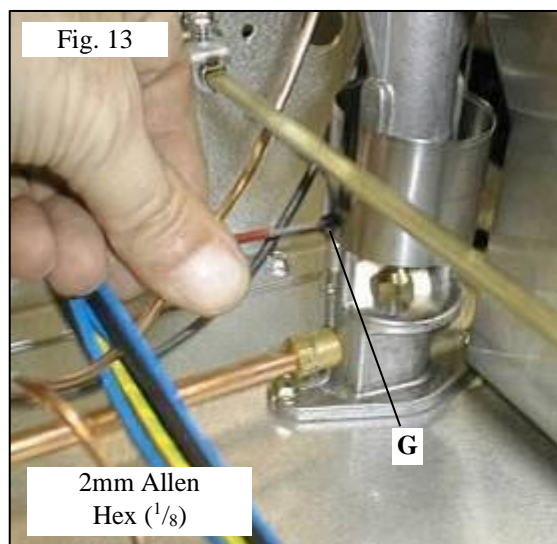


Fig. 13

Adjustment of primary air

Put body & cap back on their respective burners, set air ring **E** by sliding it from bottom to top (fig. 13, Table 4).

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

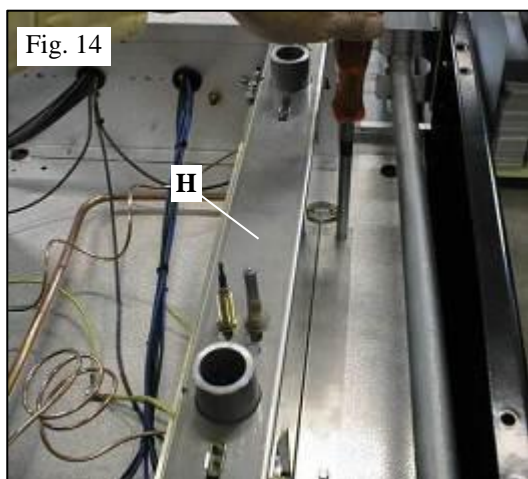


Fig. 14



Fig. 15

Table 3					
Top burners		5000	11000	15000	18000
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					
Top burners		5000	11000	15000	18000
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	max	max	max



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Adjustment of reduced flow rate of surface burners (Figure 16):

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

- Light the burner; adjust to minimum setting, remove the control knob, move/rotate the ignition switch to expose the adjustment screw **J** and then use a small screwdriver to set the screw.

Note: Flame is reduced to $\frac{1}{4}$ of its size in the minimum setting; the burner must remain lit when changing from maximum setting to minimum setting.

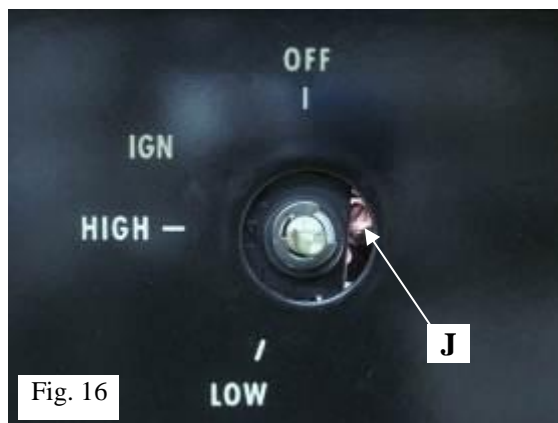


Fig. 16

Refitting the cooking surface:

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

OVEN BURNERS:

Disassembling of the gas oven burner:

Withdraw the plate (Fig.17).

CAUTION: when refitting, place the base front underneath the groove on the fascia (fig.18).

Unscrew screw **K** holding the burner (Fig.19).

Remove the drawer.

Unscrew the two flathead screws **L** (Fig.19). Remove screen under gas oven (Fig.20).

Unscrew screw **M** on the orifice holder (Fig. 21).

Push the burner towards the back of the oven cavity and to raise it to release it.

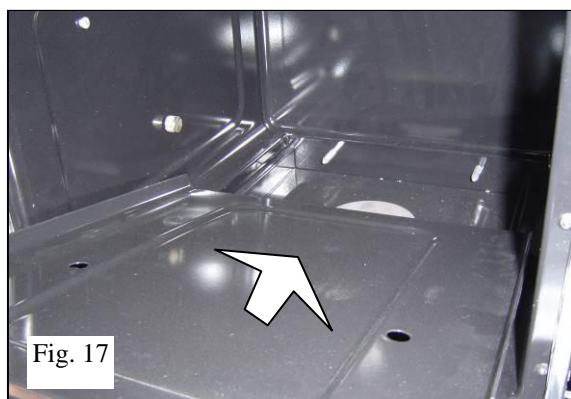


Fig. 17

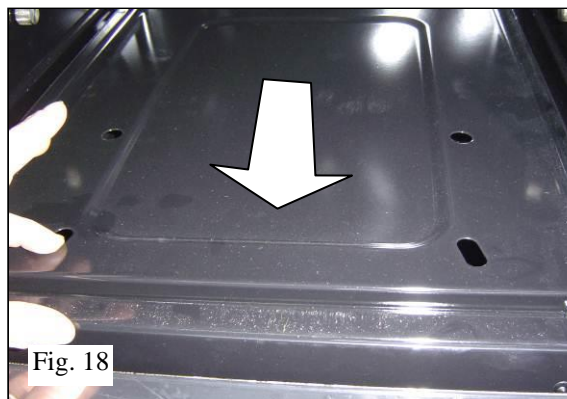


Fig. 18

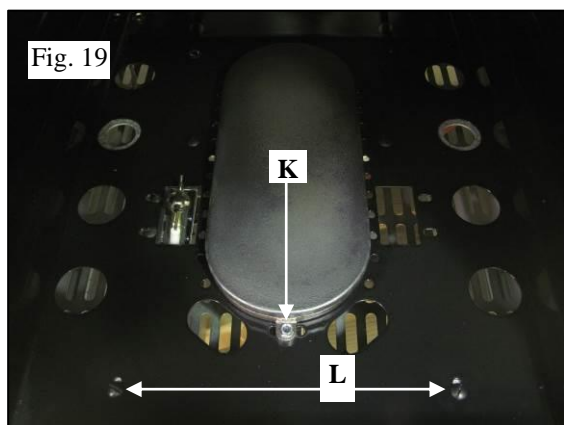


Fig. 19



Fig. 20



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Oven orifice:

Remove the base, **CAUTION:** when refitting place the base underneath the groove on the fascia (Figures 17 and 18).

Remove the oven burner.

Disconnect the connection piece, unscrew screw **M** on the orifice holder (Figure 22). Replace the orifice (Table 5).

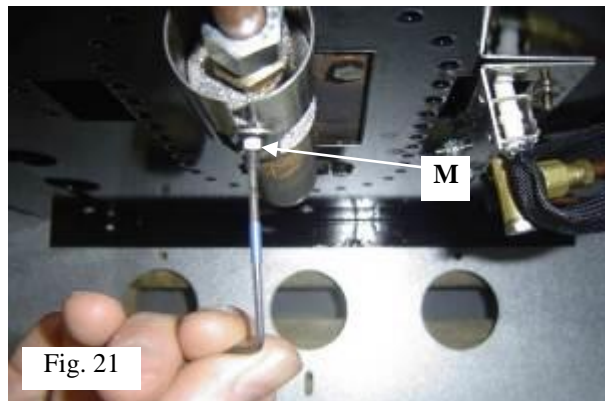


Fig. 21

Pilot burner orifice:

Change the pilot burner orifice

Gas pilot LP: 65103032

Gas pilot NG: 65103031

Table 5

		Ø	
GAS	Pressure	Gas oven	Pilot burner
Natural Gas	6" WC	1.40	0.45
Liquid Propane	10" WC	0.95	0.25

Adjustment of oven primary airflow:

Remove the base, unscrew the screw **K** holding the burner (Fig.20).

Adjust the air ring (Table 6, Figure 23).



Fig. 22

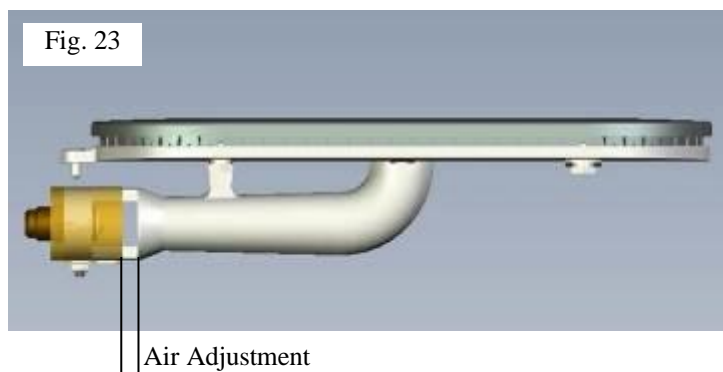


Fig. 23

Table 6

		Opening in mm / inches
GAS	Pressure	Oven
Natural Gas	6" WC	4 / ³ / ₁₆
L.P. propane	10" WC	6 / ¹ / ₄

Adjusting pilot burner air supply

Turn ring **N** to fully open for Butane/Propane, to half open for natural gas (Figures 24)

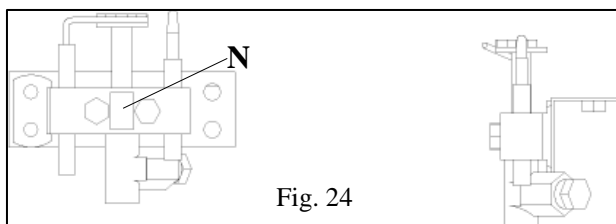


Fig. 24



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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.

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

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

A power cord has been installed by the importer / distributor. DO NOT remove this cord.

☛ **Connection:**

- Use a 4-wire rated for **30A** (NEMA 14-30P) or **50A** (NEMA 14-50P) 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** (Fig.24: all gas range) or **P** (Fig. 25: gas and electric range).
- Connect to terminal block in accordance with figure 26.
- Secure the cable by means of cable clamp, item **Q** (Fig. 27).
- Refit access door

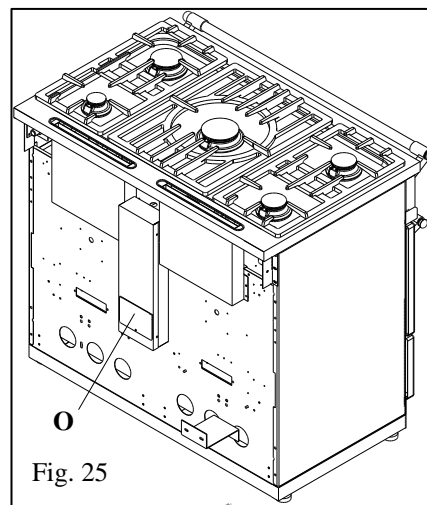


Fig. 25

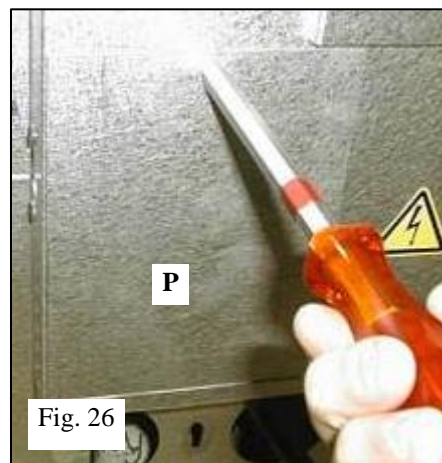


Fig. 26

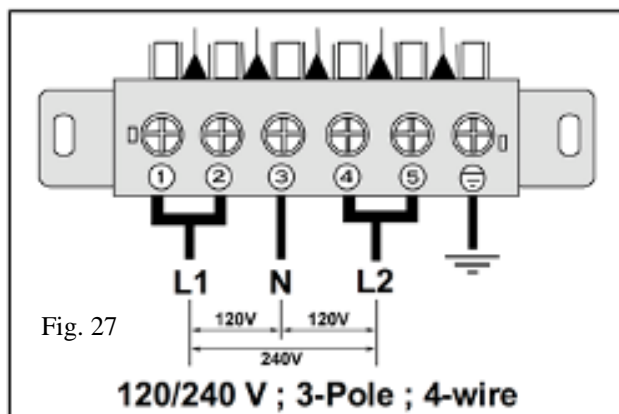


Fig. 27

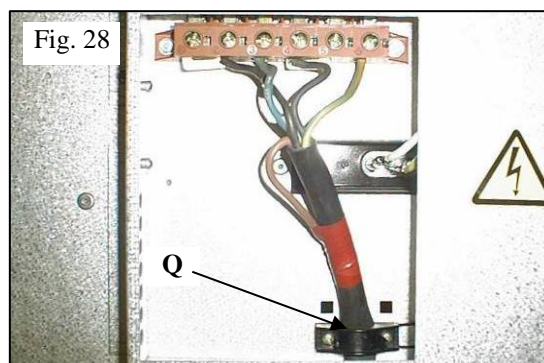


Fig. 28



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Range Amperages:

Power Specifications for Chagny, Chagny 1400, and Chagny 1800 (no Warming Cupboard) Ranges

CHAGNY	CHAGNY 1400	CHAGNY 1800	Voltage (V)	Amperage (A)	Wattage (W)
ULG1053EG	ULG1453EG	ULG1853EG	120 / 240	19.3	4622
ULG1053CTG	ULG1453CTG	ULG1853CTG	120 / 240	21.2	5072
ULG1053E	ULG1453E	ULG1853E	120 / 240	28.4	6802
ULG1053ECT	ULG1453ECT	ULG1853ECT	120 / 240	30.3	7252
ULCF1053EG	ULCF1453EG	ULCF1853EG	120 / 240	19.3	4622
ULCF1053CTG	ULCF1453CTG	ULCF1853CTG	120 / 240	21.2	5072
ULCF1053E	ULCF1453E	ULCF1853E	120 / 240	28.4	6802
ULCF1053ECT	ULCF1453ECT	ULCF1853ECT	120 / 240	30.3	7252

Ranges with Plancha cooktop option, add: 9.2 Amps, 2200 Watts

Ranges with Multicooker option, add: 14.6 Amps, 3500 Watts

Ranges with Induction option, add 16.2 Amps, 3700 Watts

Power Specifications for Chagny 1400 and Chagny 1800 (+ETL001*) Ranges

CHAGNY 1400 +ETL001*	CHAGNY 1800 +ETL001*	Voltage (V)	Amperage (A)	Wattage (W)
ULG1453EG+ETL001	ULG1853GE+ETL001	120 / 240	23.3	5572
ULG1453CTG+ETL001	ULG1853GCT+ETL001	120 / 240	25.1	6022
ULG1453E+ETL001	ULG1853E+ETL001	120 / 240	32.3	7752
ULG1453ECT+ETL001	ULG1853ECT+ETL001	120 / 240	34.2	8202
ULCF1453EG+ETL001	ULCF1853GE+ETL001	120 / 240	23.3	5572
ULCF1453CTG+ETL001	ULCF1853GCT+ETL001	120 / 240	25.1	6022
ULCF1453E+ETL001	ULCF1853E+ETL001	120 / 240	32.3	7752
ULCF1453ECT+ETL001	ULCF1853ECT+ETL001	120 / 240	34.2	8202

* ETL001 = one warming cupboard

Ranges with Plancha cooktop option, add: 9.2 Amps, 2200 Watts

Ranges with Multicooker option, add: 14.6 Amps, 3500 Watts

Ranges with Induction option, add 16.2 Amps, 3700 Watts

Power Specifications for Chagny 1800 (+2ETL001*) Ranges

CHAGNY 1800+2ETL001*	Voltage (V)	Amperage (A)	Wattage (W)
ULG1853EG+2ETL001	120 / 240	27.2	6522
ULG1853CTG+2ETL001	120 / 240	29.1	6972
ULG1853E+2ETL001	120 / 240	36.3	8702
ULG1853ECT+2ETL001	120 / 240	38.2	9152
ULCF1853EG+2ETL001	120 / 240	27.2	6522
ULCF1853CTG+2ETL001	120 / 240	29.1	6972
ULCF1853E+2ETL001	120 / 240	36.3	8702
ULCF1853ECT+2ETL001	120 / 240	38.2	9152

* 2ETL001 = two warming cupboards

Ranges with Plancha cooktop option, add: 9.2 Amps, 2200 Watts

Ranges with Multicooker option, add: 14.6 Amps, 3500 Watts

Ranges with Induction option, add 16.2 Amps, 3700 Watts



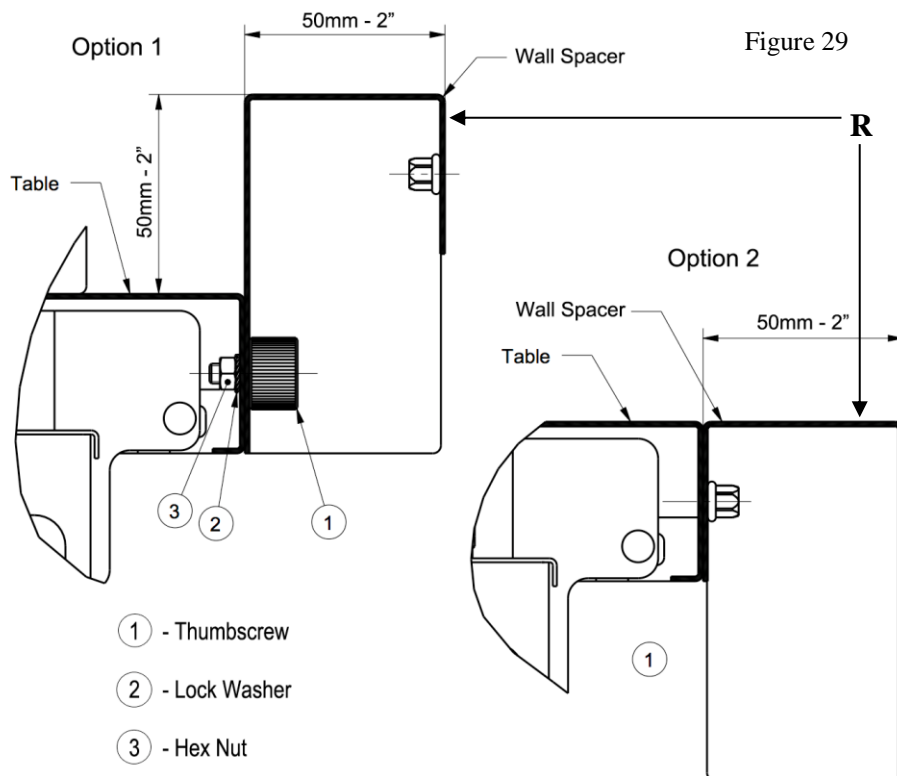
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BACK SPACER VENT FITTING:

It is mandatory to mount the back spacer vent **R** to the range supplied with the appliance.

Screw the wall spacer to the range according to figure, 29, with the thumbscrews and hardware provided. Then move the range backwards into position. This spacer is reversible to provide a flush-mounted option to slide up against a tile or stone backslash at countertop level.





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STABILITY DEVICE INSTALLATION INSTRUCTIONS:

Anti-tip bracket is designed to fit into the seam formed at the bottom of the range chassis and base plinth as shown in Figure 1. The bracket can be mounted anywhere along the seam that the bracket can be freely inserted (Figure 2). Mounting screws are not provided.



This bracket is designed to be mounted to a load bearing support such as a wall stud. This anti-tip device is designed to only prevent the accidental tipping forward of the range. Depending on the state or municipality, local code may require additional strapping of the appliance to prevent movement in seismic events.



Figure 2



USER'S MANUAL

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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 TM 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.

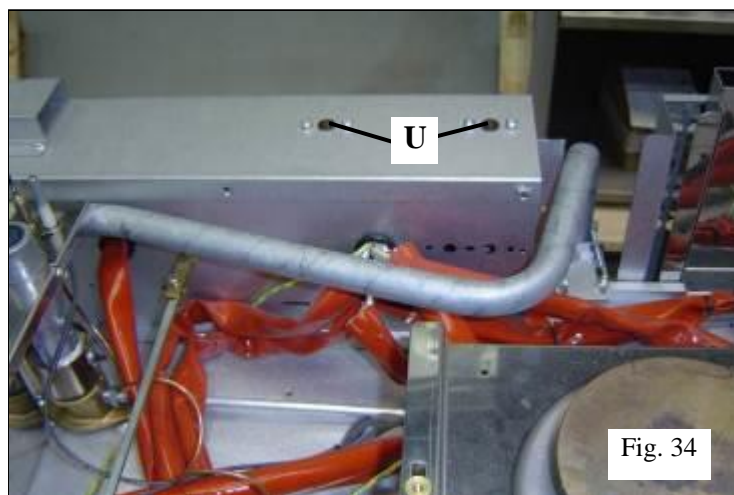


Fig. 34



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GAS CIRCUIT DIAGRAMME

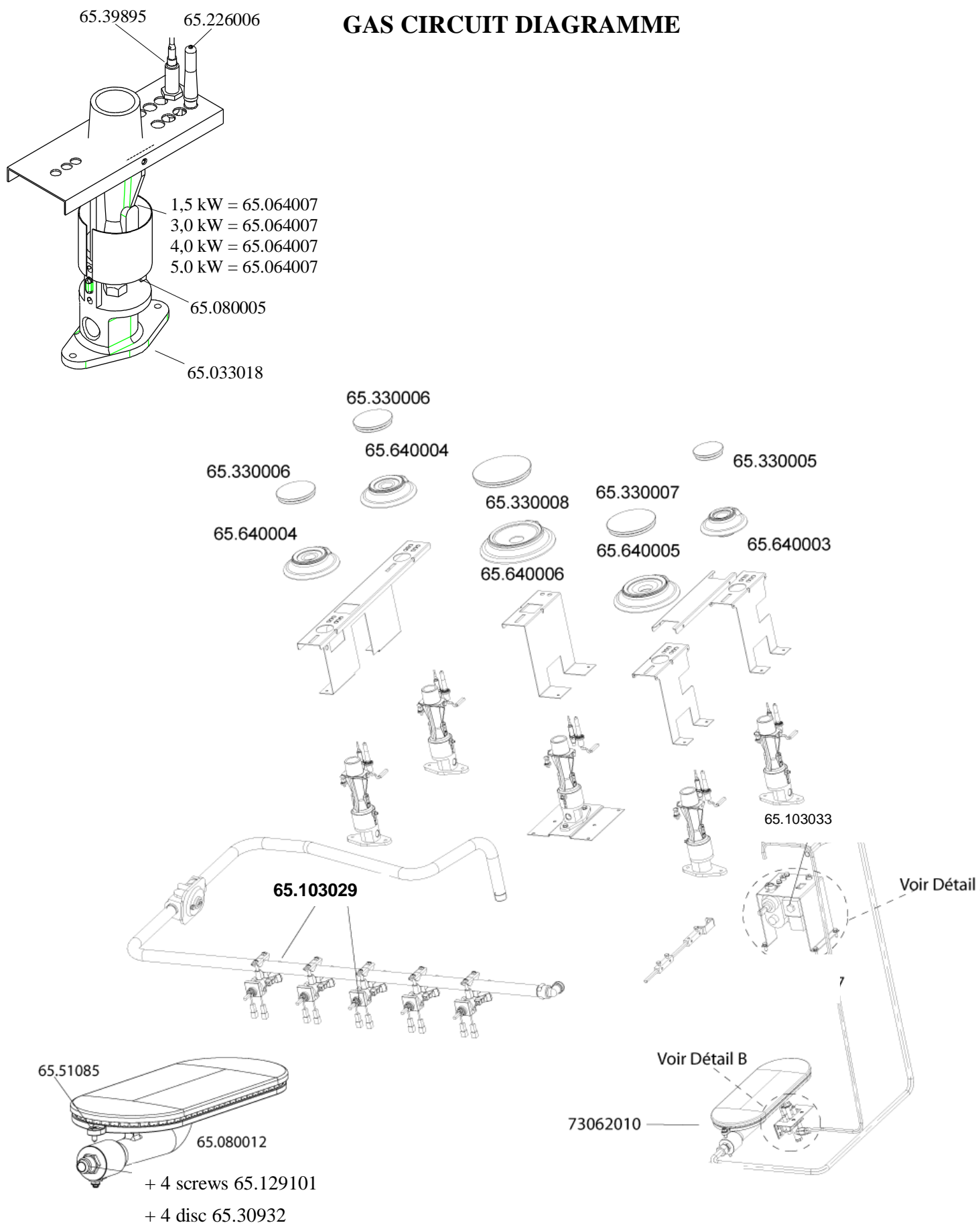
Designation	Part number
Burner cap 1,5 kW	65.330004
Burner cap 3,0 W	65.330005
Burner cap 4,0 kW	65.330006
Burner cap 5,0 kW	65.330007
Burner bowl 1,5 kW	65.640008
Burner bowl 3,0 kW	65.640004
Burner bowl 4,0 kW	65.640005
Burner bowl 5,0 kW	65.640006
Air Shuttler	65.080005
Mixing tube (1,5-3,0-4,0 & 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
Regulator	65.103023
All oven burner	73.062010
Injector holder	65.51764
Oven burner	65.080012
Screw	65.51085
Reducing fitting	65.129099
Thermocouple	65.103024
Pilot burner LP	65.103032
Pilot burner NG	65.103031
Oven electrode	65.103004
Switch	65.28979
Spiggott rod	59.907379
Oven thermostat	65.53670
Top burner valve	65.103029
Oven burner valve	65.103033



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GAS CIRCUIT DIAGRAMME



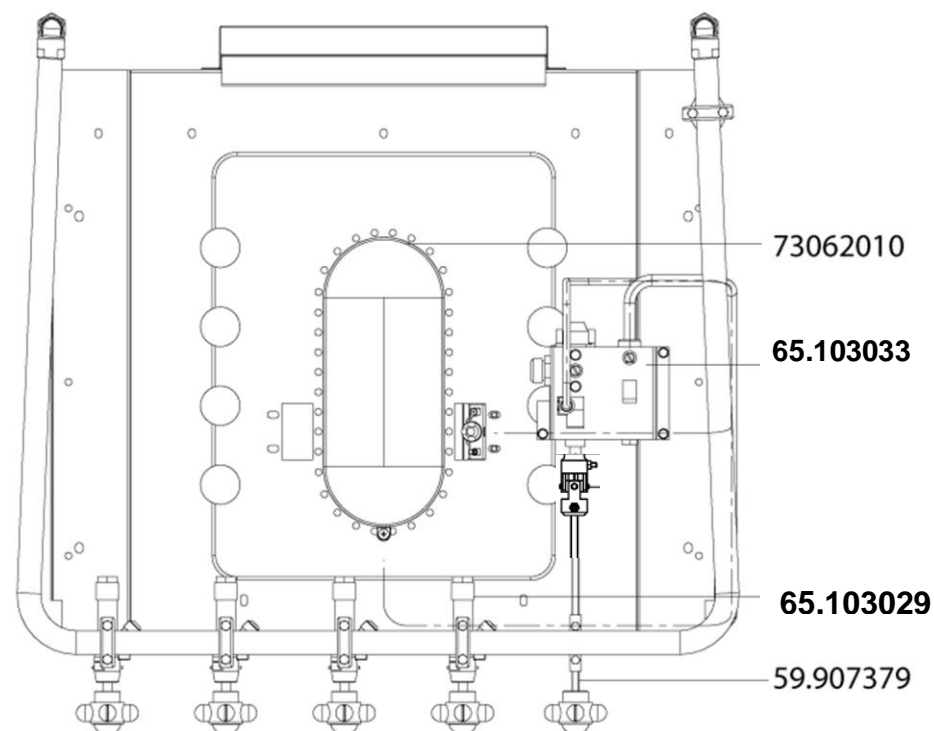
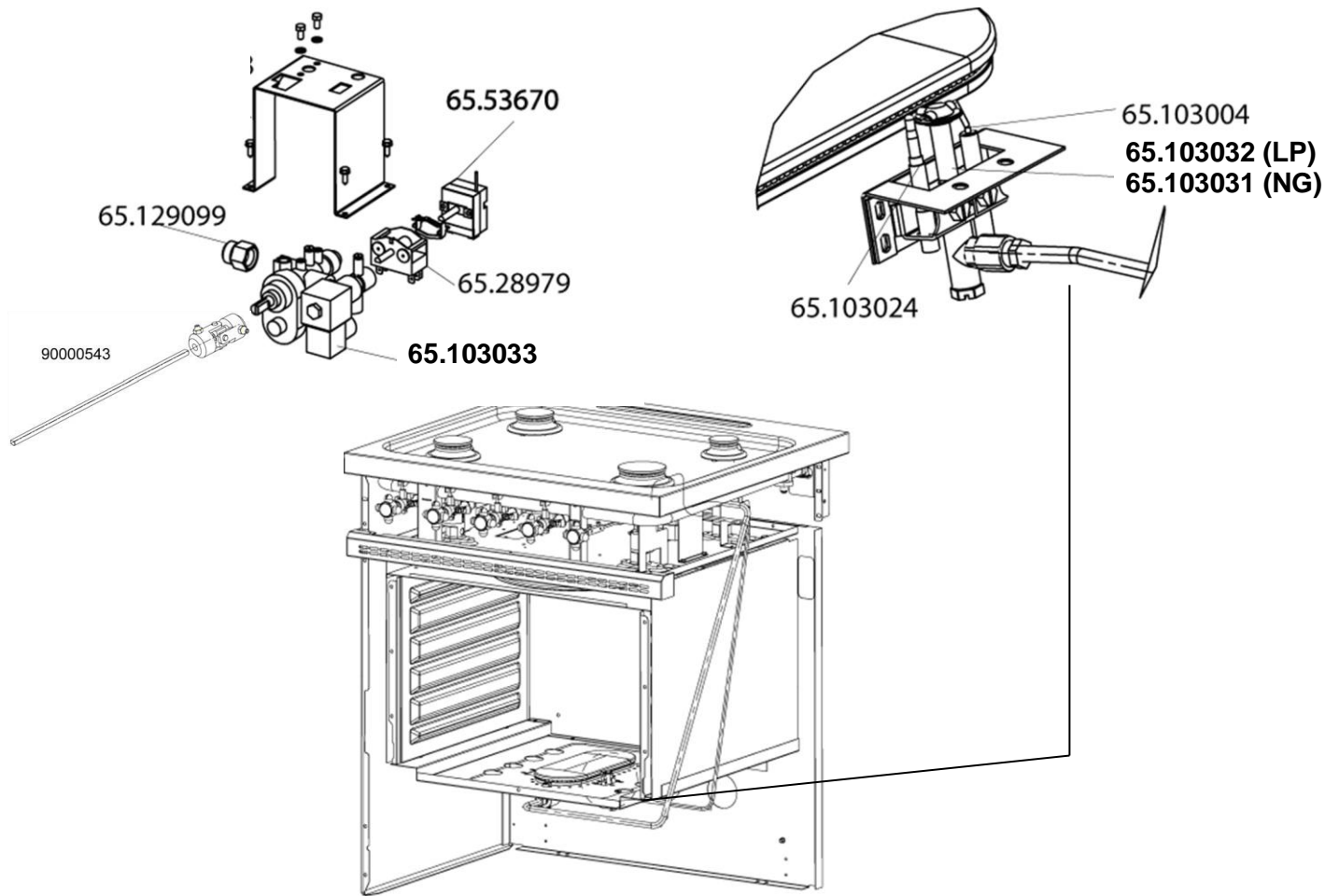


USER'S MANUAL

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Détail A :

Détail B :





USER'S MANUAL

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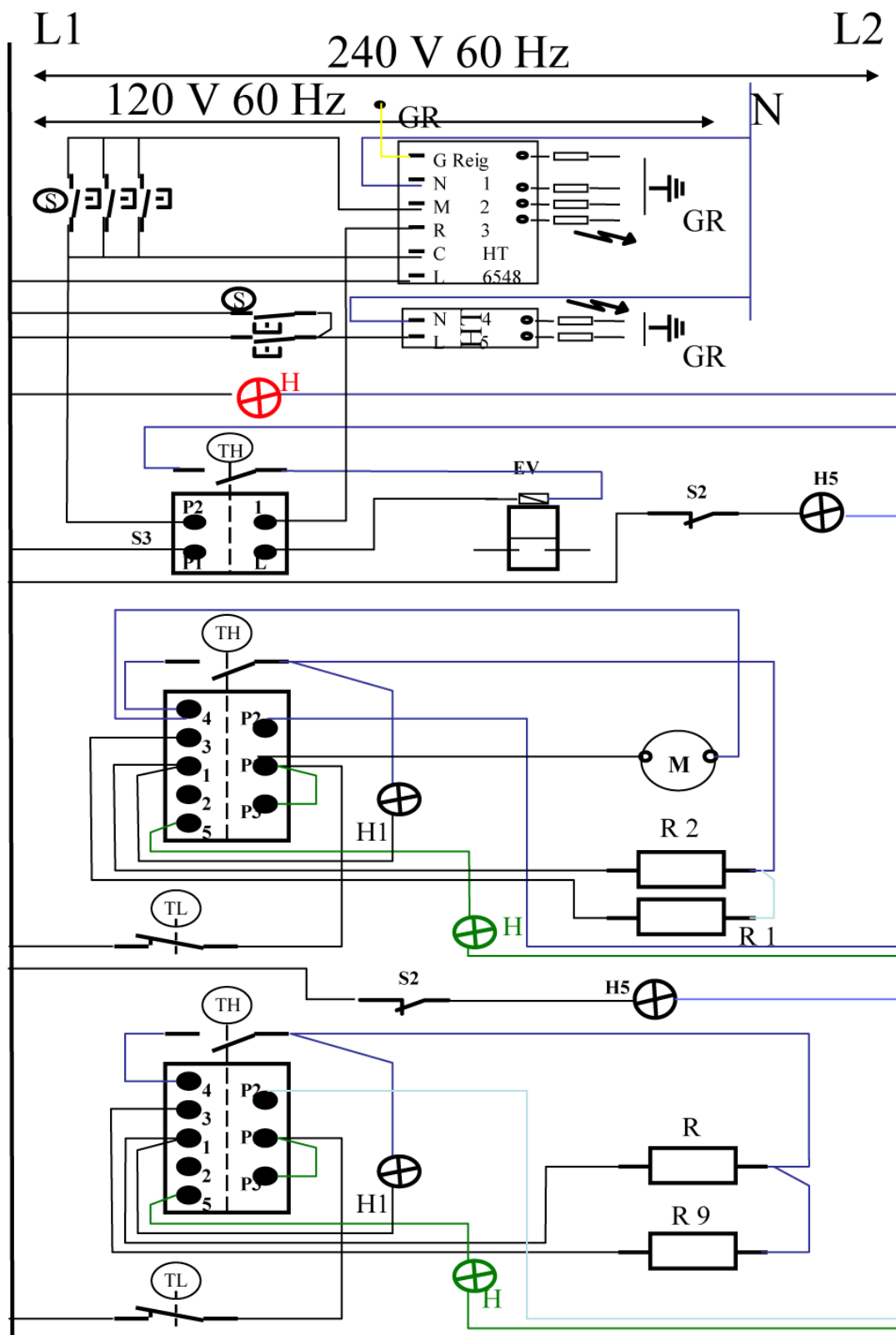
ELECTRIC CIRCUIT DIAGRAMS

		LG 1053 G	LG 1053 GE	LG 1053 GCT	LG 1053 GCT + Grill	LG 1053 E	LG 1053 ECT
Item n°	Designation	Part number					
TL	Three pole limiting thermostat		65.224003	65.224003	65.224003	65.224003	65.224003
TH	Oven thermostat		65.53670	65.53670	65.53670	65.53670	65.53670
S	Valve switch	65.222002	65.222002	65.222002	65.222002	65.222002	65.222002
S1	Thermostat switch	65.222003	65.222003	65.222003	65.222003		
S2	Thermostat switch		65.52194	65.52194	65.52194	65.52194	65.52194
B	Top burner electrode	65.226006	65.226006	65.226006	65.226006	65.226006	65.226006
B1	Oven burner electrode	65.103024	65.103024	65.103024	65.103024		
A	Spark Module (3+1 reign.)	65.226005	65.226005	65.226005	65.226005		
A1/HT	Spark Module (2)		65.226002	65.226002	65.226002	65.226002	65.226002
X	Terminal block	65.51922	65.51785	65.51785	65.51785	65.51785	65.51785
R	Bake element oven		65.36147			65.36147	65.36147
R1	Broil element oven		65.30051		65.30051	65.30051	65.30051
R2	Convection element			65.27752	65.27752		65.27752
M	Convection Fan Motor			65.260001	65.260001		65.260001
H	Red Lamp	65.231004	65.231004	65.231004	65.231004	65.231004	65.231004
H1	Orange Lamp		65.231005	65.231005	65.231005	65.231005	65.231005
S3	Selector	65.28979	65.28979	65.28979	65.28979	65.28979	65.28979
EV	Valve	65.103033	65.103033	65.103033	65.103033		



USER'S MANUAL

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