## Fourneau

# « Chambertin» « Chassagne» « Fontenay»

## **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.







Cabinet preparation:



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

#### <u>Cabinet Preparation (FONTENAY)</u>:

Range	Α	В	С	D	Е	F	G	Н	Ι	J	K	L
Height	(min*)					(max)	(max)					
Default	900mm 35 3/8"	457mm	914mm	330mm	50mm	700mm	638mm	130mm	215mm	1505mm	400mm	400mm
Optional	930mm 36 5/8"	18"	36"	13"	2"	27 9/16"	25 1/8"	5 1/4"	8 7/16"	59 1/4"	15 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 <u>Roller Feet</u> : 16mm - $\frac{5}{8}$ ", Extended Leveling Feet : 30mm - 1 $\frac{3}{16}$ "												
🕿 Cab	inet prer	paration (	CHAMB	ERTIN):								

8-	Α	В	С	D	Е	F	G	Н	Ι	J	Κ	L
Height (n	(min*)					(max)	(max)					
Default 90	00mm	155	014	220		-	(2)	100	015	1105	0	100
35	5 3/8"	457mm	914mm	330mm	50mm	700mm	638mm	130mm	215mm	1105m	0mm	400mm
Ontional 93	930mm	18"	36"	13"	2"	27 9/16"	25 1/8"	5 1/4"	8 7/16"	43 1/2"	0"	15 3/4"
<b>Optional</b> 36	6 5/8"											
*All final range height dimensions are variable with the use of the adjustable range feet.												
Maximum added height for the <u>Roller Feet</u> : 16mm - $\frac{5}{8}$ ", Extended Leveling Feet : 30mm - 1 $\frac{3}{16}$ "												

#### **Cabinet preparation (CHASSAGNE):**

Range	Α	В	С	D	Ε	F	G	Н	Ι	J	K	L
Height	(min*)					(max)	(max)					
Default	900mm 35 3/8"	457mm	914mm	330mm	50mm	700mm	638mm	130mm	215mm	1105m	400mm	0mm
Optional	930mm 36 5/8"	18"	36"	13"	2"	27 9/16"	25 1/8"	5 1/4"	8 7/16"	43 1/2"	15 3/4"	0"
*All final range height dimensions are variable with the use of the adjustable range feet. Maximum added height for the <u>Roller Feet</u> : 16mm - $\frac{5}{8}$ ", Extended Leveling Feet : 30mm - 1 $\frac{3}{16}$ "												



- 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:
  - $\succ$  0" (0 mm) from rear (with spacer installed).
  - $\triangleright$  0'' (0 mm) from sides **below** countertop surface height.
  - > 2" (51 mm) from sides **above** countertop surface 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.

#### Potfiller Positions:









IMPORTANT

### INSTALLATION MANUAL CHAMBERTIN - CHASSAGNE - FONTENAY

- 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.
- Making sure the resulting installation meets fire regulations.
- IMPORTANT

IMPORTANT

- > THE APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE LOCAL CODES OR National Fuel Gas Code, ANSI Z223.1 or latest edition.
- 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 at the back of an adjacent cabinet is recommended.

Fig. 3

### 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 2).

### <sup>CP</sup> After connection:

Check/test the manifold pressure on pressure connection  $\emptyset$  15/21, 1/8" NPT on **B** (Figure 3).

### 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. <u>No further</u> <u>work is required.</u>









Remove the pan supports and burners. Unscrew the screws C near the burner openings (Figures 6). Pull and raise the top after having loosened the 2 screws D (Fig. 7), then 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.









### **Convertible regulator**

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 9, 10).







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 10 ( $\emptyset$  in 1/100 mm).

The side burner bodies are kept in place by a transversal bar (**H**, fig. 12). In order to take them out, unscrew screws **I** (fig. 13) then setscrews **G** (fig. 11).

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



#### Adjustment of primary air

Put body & cap back on their respective burners, set air ring **E** by sliding it from bottom to top (fig. 10, Table 4).

<u>Note</u>: Normal flames are bluish green except for natural gas flames which are violet.







	Table 3							Table 4					
Top burners 5000			11000	15000	18000	Top bur	ners	5000	11000	15000	18000		
GAS	Pressure					GAS	Pressure	(	Opening /	inches			
Natural gas	6" WC	0.90	1.30	1.45	1.70	Natural gas	6" WC	$2.5 / \frac{1}{8}$	$2.5 / \frac{1}{8}$	max	$7 / \frac{1}{4}$		
L.P. propane	10" WC	0.65	0.90	1.05	1.20	L.P. propane	10" WC	3.5 / 1/8	max	max	max		



#### <sup>C</sup> Adjustment of reduced flowrate of surface burners (Figure 14):

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 <sup>1</sup>/<sub>4</sub> of its size in the minimum setting, the burner must remain lit when changing from maximum setting to minimum setting.

#### **G** Refitting the cooking surface:

When refitting the cooking surface, it is vital to tighten fastening screws (figures 4, 5 and 6). Failure to do so can cause distortion of the cooking surface.

#### **OVEN BURNERS:**

#### **Dismounting oven burner**

Withdraw the plate (Fig.15).

**CAUTION:** when refitting, place the base front underneath the groove on the fascia (fig. 16). Unscrew screw **K** holding the burner (Fig. 17).

Remove the drawer.

Unscrew the two flathead screws L (Fig.17). Remove screen under gas oven (Fig. 18.

Unscrew screw **M** on the orifice holder (Figure 19).

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











### Oven orifice:

#### To replace oven orifice:

Remove oven baseplate. **CAUTION:** when refitting place the base underneath the groove on the fascia (Figures 15 and 16). Remove screws L (Figure 17). Remove the screen below the oven (Figure 18). Loosen screw M then slide open the burner air collar towards the front of the oven (Figure 19). Replace the orifice (Table 5).

#### Pilot burner orifice:

Change the pilot burner orifice

Remove slotted cap at bottom of pilot burner assembly. Unscrew pilot injector. Replace new injector (Table 5), screw in completely until injector bottoms out. Replace cap screw.

Gas pilot LP: 65103032

Gas pilot NG: 65103031

Table 5							
		Ø					
GAS	Pressure	Oven	Pilot burner				
Natural gas	6" WC	1.40	0.45				
L.P. propane	10" WC	0.95	0.25				

### Adjustment of oven primary airflow:

Remove the base, loosen the screw N that secures the air ring and then adjust (Table 6, Figure 20 & 21).



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

#### Adjusting pilot burner air supply

Turn ring **O** to fully open for Butane/Propane, to half open for natural gas (Figures 22)









### **ELECTRICAL**

### 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.**

### Before connection, check that the:

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

### <u>A power cord has been installed by the importer /</u> <u>distributer. DO NOT remove this cord.</u>

### Connection:

- Use a 4-wire rated for <u>30A</u> (NEMA 14-30P) or <u>50A</u> (NEMA 14-50P) 120/240 VAC, type SRD, SRDT, S, SO or ST.
- Where local Codes do not permit grounding through neutral, use a 4wire power supply cord or "pigtail" kit. Cord must be agency approved for use with household ranges.
- Remove access door **P** (Figure.23 all gas oven range) or **R** (Figure 25, gas & electric oven range).
- Connect to terminal block in accordance with figure 24.
- Secure the cable by means of cable clamp (Fig. 26).
- Refit access door











### Power Specifications for Chambertin and Chassagne (no Warming Cupboard) Ranges

CHAMBERTIN CHASSAGNE Voltage (V) Amperage (A) Wattage (W)

	0 . /		8 . /
ULG1131G	120 / 240	< 0.5	< 100
ULG1141G	120 / 240	< 0.5	< 100
ULG1131E	120 / 240	12.1	2902
ULG1141E	120 / 240	12.1	2902
ULG1131CT	120 / 240	11.1	2652
ULG1141CT	120 / 240	11.1	2652
ULCF1131G	120 / 240	< 0.5	< 100
ULCF1131E	120 / 240	12.1	2902
ULCF1131CT	120/240	11.1	2652

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

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

Ranges with Induction cooktop option, add: 16.2 Amps, 3700 Watts

#### Power Specifications for Chambertin and Chassagne (+ETL001<sup>\*</sup>) Ranges

CHAMBERTIN CHASSAGNE +ETL001*	Voltage (V)	Amperage (A)	Wattage (W)
ULG1131G+ETL001	120 / 240	4.1	972
ULG1141G+ETL001	120 / 240	4.1	972
ULG1131E+ETL001	120 / 240	16.1	3852
ULG1141E+ETL001	120 / 240	16.1	3852
ULG1131CT+ETL001	120 / 240	15.1	3602
ULG1141CT+ETL001	120 / 240	15.1	3602
ULCF1131G+ETL001	120 / 240	4.1	972
ULCF1131E+ETL001	120 / 240	16.1	3852
ULCF1131CT+ETL001	120 / 240	15.1	3602

\* 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 cooktop option, add: 16.2 Amps, 3700 Watts

#### Power Specifications for Fontenay (no Warming Cupboard) Ranges

FONTENAY	Voltage (V)	Amperage (A)	Wattage (W)
ULG1531G	120 / 240	< 0.5	< 100
ULG1531E	120 / 240	12.1	2902
ULG1531CT	120 / 240	11.1	2652
ULCF1531G	120 / 240	< 0.5	< 100
ULCF1531E	120 / 240	14.1	3375
ULCF1531CT	120 / 240	15.8	3798

Ranges with Plancha cooktop option, add: 9.2 Amps, 2200 Watts Ranges with Multicooker option, add: 14.6 Amps, 3500 Watts Ranges with Induction cooktop option, add: 16.2 Amps, 3700 Watts

#### Power Specifications for Fontenay (+ETL001<sup>\*</sup>) Ranges

FONTENAY + ETL001*	Voltage (V)	Amperage (A)	Wattage (W)
ULG1531G+ETL001	120 / 240	4.3	1034
ULG1531CT+ETL001	120 / 240	16.4	3850
ULCF1531G+ETL001	120 / 240	4.3	1034
ULCF1531CT+ETL001	120 / 240	16.4	3850

\* 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 cooktop option, add: 16.2 Amps, 3700 Watts



## Power Specifications for Fontenay (+2ETL001<sup>\*</sup>) Ranges

I OITIBITIII T ZEILOOI	() onenge ()	imperage (II)	manage (m)
ULG1531G+2ETL001	120 / 240	8.6	2068
ULG1531CT+2ETL001	120 / 240	20.2	4850
ULCF1531G+2ETL001	120 / 240	8.6	2068
ULCF1531CT +2ETL001	120 / 240	20.2	4850

\* 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 cooktop option, add: 16.2 Amps, 3700 Watts

### **BACK SPACER VENT FITTING:**

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

Screw the wall spacer to the range according to figure, 27, 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 just under a tile or stone backslash at countertop level.





### **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.



It is recommend to mount the anti-tip bracket adjacent to the large rear cutouts in the back of the range located in the storage drawer cavity (excluding Rully Model). This will allow for access while adjusting and installing through the empty drawer cavity. 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.





#### **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 T (Figure 28) in order to reset the limiting thermostat.

Note: **<u>ALWAYS IDENTIFY</u>** the reason why the thermostat tripped.





### 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
Screw	65.51085
Reducing fitting	65.129099
switch	65.28979
Thermocouple	65.103024
Pilot burner LP	65.103032
Pilot burner NG	65.103031
Oven electrode	65.103004
Тар	65.103029
Spiggott rod	59.907379
Oven thermostat	65.53670
Oven burner valve	65.103033
Whole extension shaft for valve "PEL"	90000543
Valve shaft extension for "PEL"	59907379
Cardan coupling valve	90000853







+ 4 screws 65.129101

+ 4 disc 65.30932







### ELECTRIC CIRCUIT DIAGRAMMES

Top burners (code A,E,5,N,D,T,I,C,01,02,03,0O,0T) / gas grill (code 0Y)



Item n°	Designation	
В	Top burner electrode	65.226006
S1	Switch	65.103030





Item n° Designation Part number Oven thermostat 65.53670 ΤН Valve switch 65.226005 S **S1** Thermostat switch 65.103030 B Top burner electrode 65.226006 65.103024 **B1** Oven burner electrode **S**3 Switch 65.28979 Valve 65.103033 EV



Heating Cupboard (code E)



Item n°	Designation	Part number
TH	Thermostat	65.28195
R	Heating element	65.30624
<b>S</b> 3	Selector	65.28979
Н	Red Lamp	65.231004
H1	Orange Lamp	65.231005
TL	Three pole limiting thermostat	65.39942



Convection & Static Electric oven



Item n°	Designation	
TL	Three pole limiting thermostat	65.39942
ТН	Oven regulating thermostat	65.224010
KM	Contactor	65.223001
S2	Thermostat switch	65.52194
I	Inverter	65.222012
R	Roof heating element	65.211030
R1	Base heating element	65.211026
R2	Circular heating element 2650 W	65.211028
Μ	Convection Fan Motor	65.260001
Η	Red Lamp	65.231004
H1	Orange Lamp	65.231005
L	Oven Lamp	65.232003
Mr	Microswitch	65.222011