Fourneau

«Cluny»

INSTALLER'S MANUAL

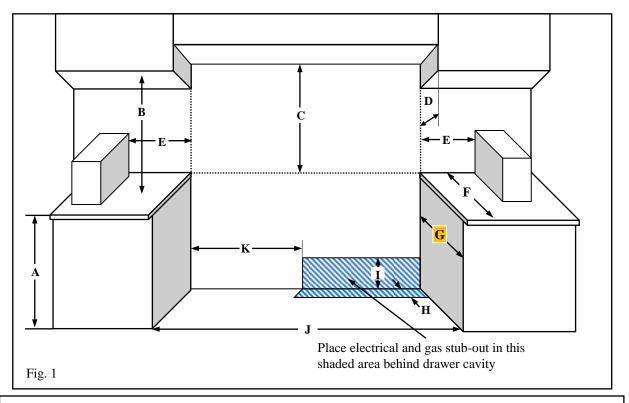
Appliances must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations.

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









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

Cabinet preparation (CLUNY 1000):

Range	A	В	С	D	E	F	G	H	I	J	K
Height	(min*)					(max)	(max)				
Default	900mm 35 3/8"	457mm	914mm	330mm	50mm	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: $16mm - \frac{5}{8}$ ", Extended Leveling Feet: $30mm - \frac{1}{3}$'s

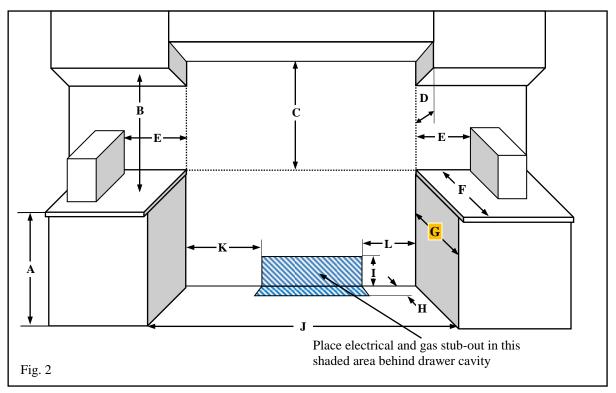
Cabinet preparation (CLUNY 1400) - Cupboard LEFT:

Range	A	В	С	D	E	F	G	H	I	J	K
Height	(min*)					(max)	(max)				
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: $16mm - \frac{5}{8}$ ", Extended Leveling Feet: $30mm - \frac{1}{16}$ "

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 130mm (5 1/4") deep gap to run the utility lines behind the range chassis.





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

© Cabinet preparation (CLUNY 1400) – Cupboard Right:

Range	A	В	С	D	E	F	G	Н	I	J	K	L
Height	(min*)					(max)	(max)					
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: $16 \text{mm} - \frac{5}{8}$ ", Extended Leveling Feet: $30 \text{mm} - 1 \frac{3}{16}$ "

© Cabinet preparation (CLUNY 1800):

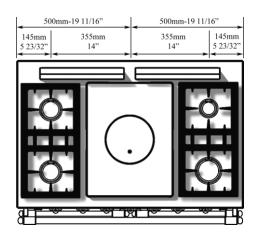
Range	A	В	C	D	E	F	G	Н	I	J	K	L
Height	(min*)					(max)	(max)					
Default	900mm 35 3/8"	457mm	914mm	330mm	50mm	700mm	638mm	130mm	215mm	1810mm	857mm	400mm
Optional	930mm 36 5/8"	18"	36"	13"	2"	27 9/16"	25 1/8"	5 1/4"	8 7/16"	71 1/4"	33 3/4"	15 3/4"

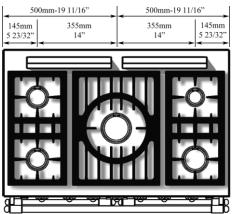
*All final range height dimensions are variable with the use of the adjustable range feet. Maximum added height for the Roller Feet: $16mm - \frac{5}{8}$ ", Extended Leveling Feet: $30mm - \frac{1}{3}$ "

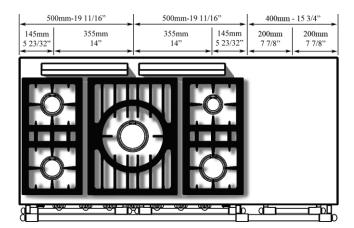
- > The range is a free standing unit. If the unit is to be placed next to cabinets, the clearances shown in Figure 1 & 2 are required.
- > The range cooktop surface must be no lower than the adjacent base cabinet countertop surface.
- ➤ Min clearances to combustibles:
 - > 0" (0 mm) from rear (with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

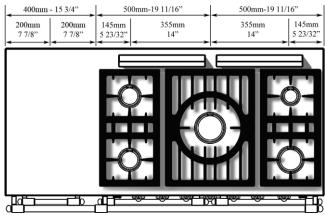


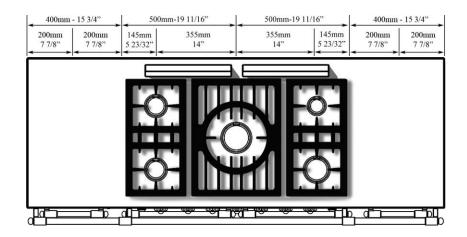
Potfiller Locations:













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.
- ➤ 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

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.

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: Check 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 3).

After connection:

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

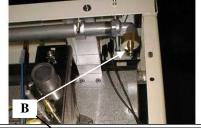
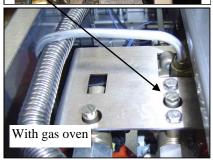


Fig. 3

Fig. 4

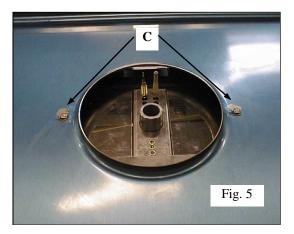
If specified at the time of the order, the appliance will be built to use the specified gas type. No further work is required.

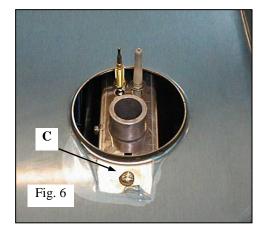


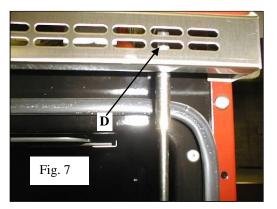


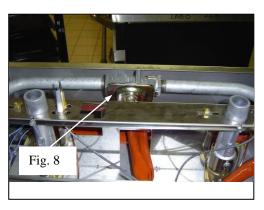
Unscrew the screws \mathbf{C} near the burner openings (Figures 5 and 6). Pull and raise the top after having loosened the 2 screws \mathbf{D} (Fig. 7), then prop up the cooking surface.

A pressure regulator (fig. 8) is located in the right rear corner under the hob, to gain access to the pressure regulator, remove the top.









Convertible regulator (Fig. 8):

The reversible cap is labeled either $\ll LP \gg or \ll NAT \gg and$ 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.

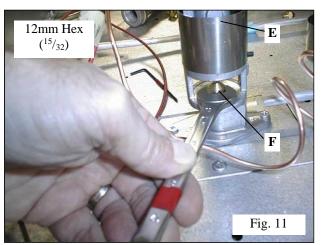
TOP BURNERS

Orifice

Lift the air ring \mathbf{E} . Replace the injectors \mathbf{F} in accordance with Table 3 and Figure 11 (\emptyset in 1/100 mm).

The side burner bodies are kept in place by a transversal bar $(\mathbf{H}, \text{ fig. } 13)$. In order to take them out, unscrew screws \mathbf{I} (fig. 14) then \mathbf{G} (fig. 12).

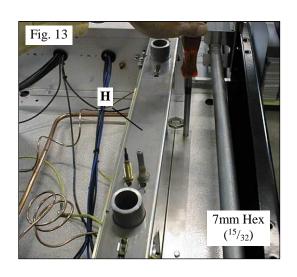
<u>Note</u>: When one or more nozzles are changed, the sealing ring should be changed as well (see gas circuit diagram).

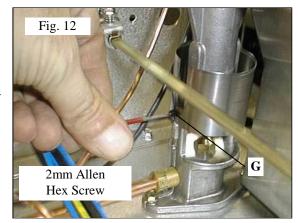


Adjustment of primary air

Put body & cap back on their respective burners, set air ring \mathbf{E} by sliding it from bottom to top (fig. 11, Table 4).

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





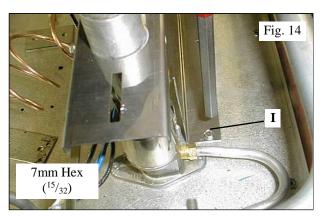


	Table 3						Table 4					
Top burn	ners	5000	11000	15000	18000	Top burners		5000	11000	15000	18000	
GAS	Pressure					GAS	Pressure	(Opening /	inches		
Natural gas	6" WC	0.90	1.30	1.45	1.70	Natural gas	6" WC	$2,5 / ^{1}/_{8}$	$2,5 / ^{1}/_{8}$	max	7 / 1/4	
L.P. propane	10" WC	0.65	0.90	1.05	1.20	L.P. propane	10" WC	$3,5 / ^{1}/_{8}$	max	max	max	



© Low Flame Adjustment (Figure 15):

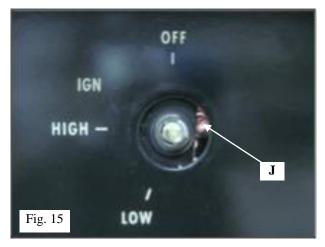
After connection or change of gas type and burner air adjustment, it is **crucial** to modify this adjustment.

- Remove the control knob. Light the burner, adjust to minimum setting, then use a small screwdriver to set the adjusting screw ${\bf J}.$

Note: Flame is reduced to ¼ 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 **C** (figures 5 and 6). Failure to do so can cause distortion of the cooking surface.



OVEN BURNERS:

Disassembling of the gas oven burner:

Withdraw the plate (Fig. 16).

CAUTION: when refitting, place the base front underneath the groove on the fascia (fig. 17).

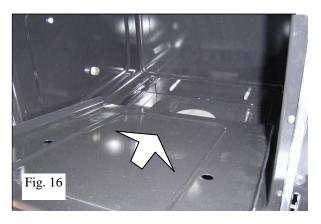
Unscrew screw **K** holding the burner (Fig.18).

Remove the drawer.

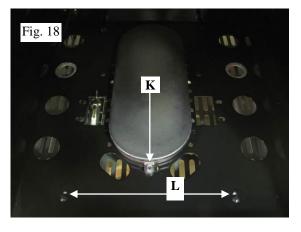
Unscrew the two flathead screws L (Fig.18). Remove screen under gas oven (Fig.19).

Unscrew screw **M** on the orifice holder (Fig. 20).

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











POven Orifice:

To replace oven orifice:

Remove oven baseplate. **CAUTION:** when refitting place the base underneath the groove on the fascia (Figures 16 and 17). Remove screws \mathbf{L} (Figure 18). Remove the screen below the oven (Figure 19). Loosen screw \mathbf{M} then slide open the burner air collar towards the front of the oven (Figure 20). Replace the orifice (Table 5).

Fig. 20 M

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.

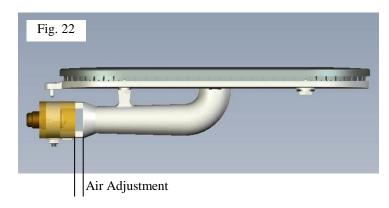
Gas pilot **LP**: 65.103032 Gas pilot **NG**: 65.103031

	Table 5						
		Ø					
GAS	Pressure	Gas 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, unscrew the screw M holding the burner (Fig.20). Adjust the air ring (Table 6, Figure 21).

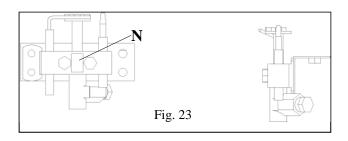




	Tab	le 6		
		Opening in mm / inches		
GAS	Pressure	Oven		
Natural Gas	6" WC	$4 / {}^{3}/_{16}$		
L.P. propane	10" WC	6 / 1/4		

Adjusting pilot burner air supply

Turn ring N to fully open for Butane/Propane, to half open for natural gas (Fig. 23)





ELECTRICITY

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

IMPORTANT

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:

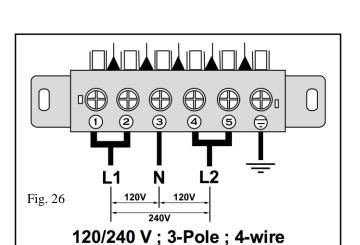
Mains voltage is compatible with the appliance's rated voltage and thermal output.

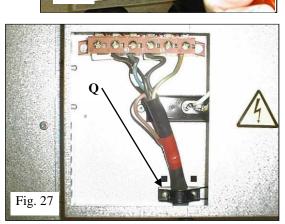
A power cord has been installed by the importer / distributer. DO NOT remove this cord.

O Fig. 24

Connection:

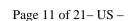
- Use a 4-wire rated for <u>30A</u> (NEMA 14-30P) or <u>50A</u> (NEMA 14-50P)
 125 / 250 VAC, type SRD, SRDT, S, SO or ST.
- Where local Codes do not permit grounding through neutral, use a 4-wire power supply cord or "pigtail" kit. Cord must be agency approved for use with household ranges.
- Remove 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





P

Fig. 25





Range Amperages:

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

CLUNY	CLUNY 1400	CLUNY 1800	Voltage (V)	Amperage (A)	Wattage (W)
ULG1052G	ULG1452G	ULG1852G	120 / 240	< 0.5	< 100
ULG1052GE	ULG1452GE	ULG1852GE	120 / 240	9.3	2222
ULG1052GCT	ULG1452GCT	ULG1852GCT	120 / 240	11.2	2672
ULG1052E	ULG1452E	ULG1852E	120 / 240	18.4	4402
ULG1052ECT	ULG1452ECT	ULG1852ECT	120 / 240	20.3	4852
ULCF1052G	ULCF1452G	ULCF1852G	120 / 240	< 0.5	< 100
ULCF1052GE	ULCF1452GE	ULCF1852GE	120 / 240	9.3	2222
ULCF1052GCT	ULCF1452GCT	ULCF1852GCT	120 / 240	11.2	2672
ULCF1052E	ULCF1452E	ULCF1852E	120 / 240	18.4	4402
ULCF1052ECT	ULCF1452ECT	ULCF1852ECT	120 / 240	20.3	4852

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 Cluny 1400 and Cluny 1800 (+ETL001*) Ranges

CLUNY 1400 +ETL001*	CLUNY 1800 +ETL001*	Voltage (V)	Amperage (A)	Wattage (W)
ULG1452G+ETL001	ULG1852G+ETL001	120 / 240	4.2	992
ULG1452GE+ETL001	ULG1852GE+ETL001	120 / 240	13.3	3172
ULG1452GCT+ETL001	ULG1852GCT+ETL001	120 / 240	15.1	3622
ULG1452E+ETL001	ULG1852E+ETL001	120 / 240	22.3	5352
ULG1452ECT+ETL001	ULG1852ECT+ETL001	120 / 240	24.2	5802
ULCF1452G+ETL001	ULCF1852G+ETL001	120 / 240	4.2	992
ULCF1452GE+ETL001	ULCF1852GE+ETL001	120 / 240	13.3	3172
ULCF1452GCT+ETL001	ULCF1852GCT+ETL001	120 / 240	15.1	3622
ULCF1452E+ETL001	ULCF1852E+ETL001	120 / 240	22.3	5352
ULCF1452ECT+ETL001	ULCF1852ECT+ETL001	120 / 240	24.2	5802

^{*} 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 Cluny 1800 (+2ETL001*) Ranges

CLUNY 1800+2ETL001*	Voltage (V)	Amperage (A)	Wattage (W)
ULG1852G+2ETL001	120 / 240	8.1	1942
ULG1852GE+2ETL001	120 / 240	17.2	4122
ULG1852GCT+2ETL001	120 / 240	19.1	4572
ULG1852E+2ETL001	120 / 240	26.3	6302
ULG1852ECT+2ETL001	120 / 240	28.2	6752
ULCF1852G+2ETL001	120 / 240	8.1	1942
ULCF1852GE+2ETL001	120 / 240	17.2	4122
ULCF1852GCT+2ETL001	120 / 240	19.1	4572
ULCF1852E+2ETL001	120 / 240	26.3	6302
ULCF1852ECT+2ETL001	120 / 240	28.2	6752

^{* 2}ETL001 = two warming cupboards

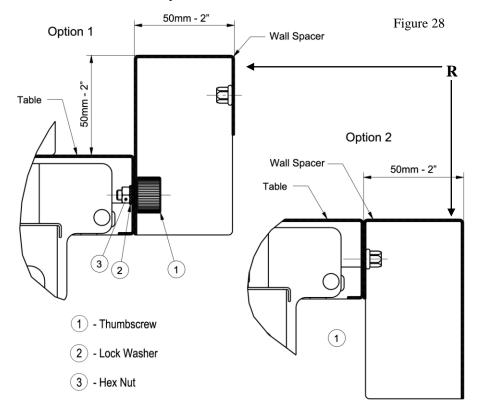
Ranges with Plancha cooktop option, add: 9.2 Amps, 2200 Watts

Ranges with Multicooker option, add: 14.6 Amps, 3500 Watts Ranges with Induction option, add 16.2 Amps, 3700 Watts

BACK SPACER VENT FITTING:

It is mandatory to mount the back spacer vent \mathbf{R} to the range supplied with the appliance.

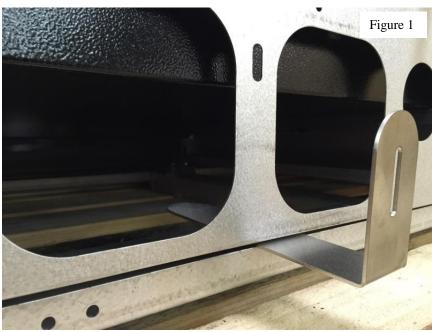
Screw the wall spacer to the range according to figure, 28, with the thumbscrews and hardware provided. Then move the range backwards into position. This spacer is reversible to provide a flush-mounted option to slide up against a tile or stone backslash at countertop level.





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.





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).

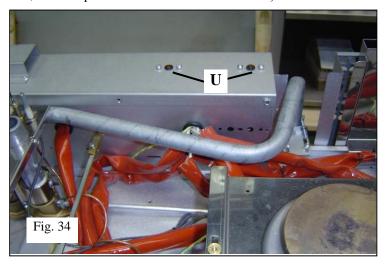
Caution! Any excess grease should be removed. Reverse operation 3 to 1 (in that order) to put valve and knob back on.

- Limiting thermostat:

To access internal components. Lift and secure top.

Press pushbutton item **U** (Figure 34) in order to reset the limiting thermostat.

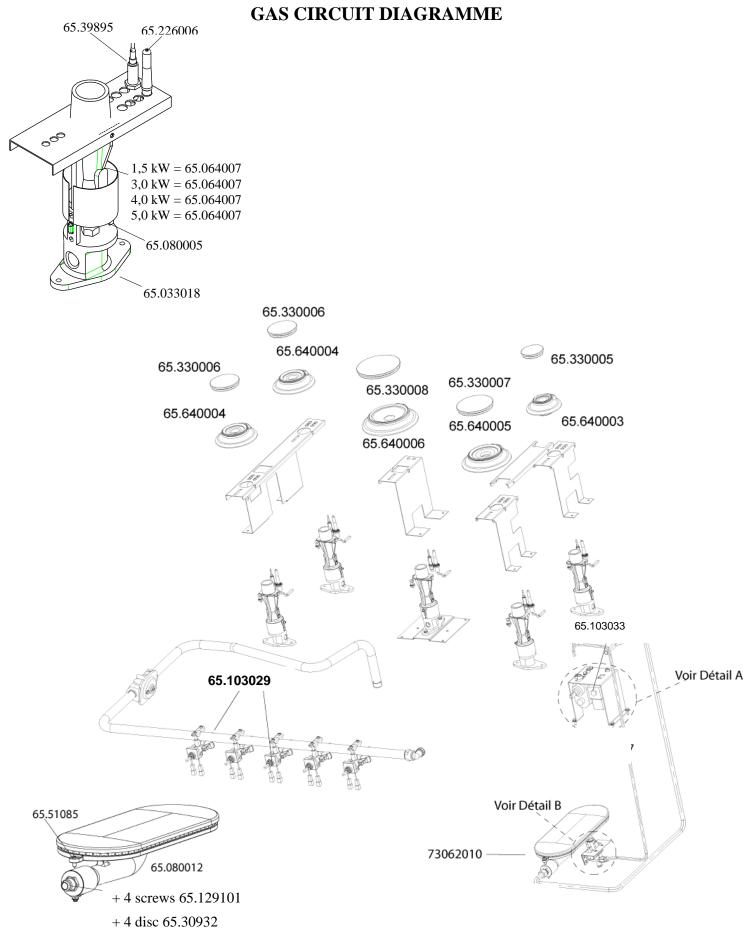
Note: **ALWAYS IDENTIFY** the reason why the thermostat tripped.





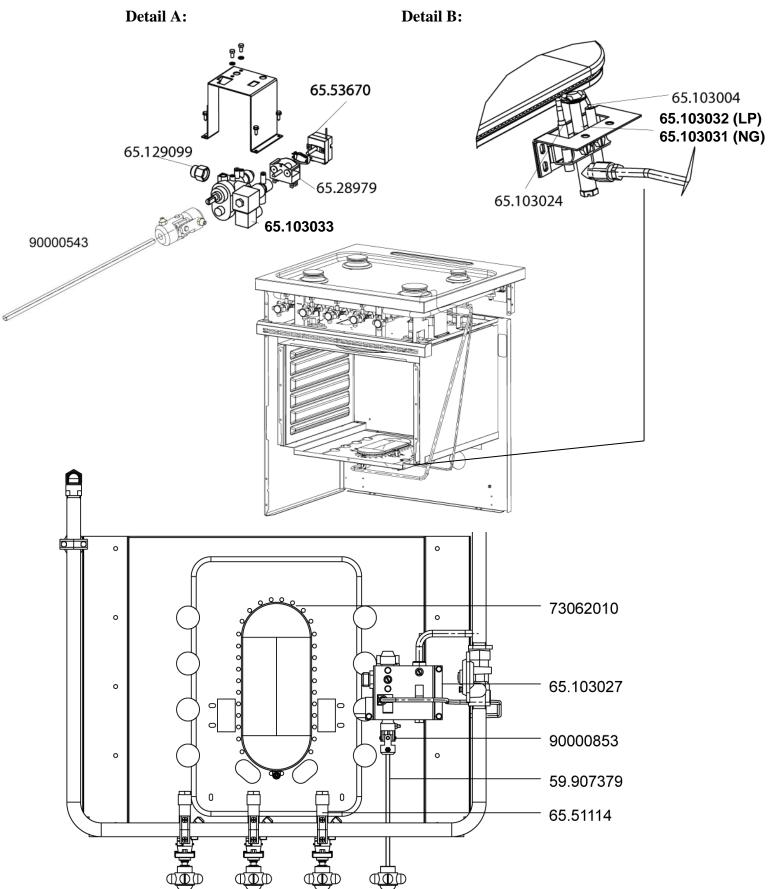
GAS CIRCUIT DIAGRAM	IME				
Designation	Part number				
Burner cap 1,5 kW	65.330004				
Burner cap 3,0 W	65.330005				
Burner cap 4,0 kW	65.330006				
Burner cap 5,0 kW	65.330007				
Burner bowl 1,5 kW	65.640008				
Burner bowl 3,0 kW	65.640004				
Burner bowl 4,0 kW	65.640005				
Burner bowl 5,0 kW	65.640006				
Air Shutter	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 65.044013				
Brass knob (Gas model)					
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				
Whole extension shaft assy. for valve "PEL" range Westahl	90000543				
Valve shaft extension for "PEL"	59.907379				
Cardan coupling valve "U-joint"	90000853				





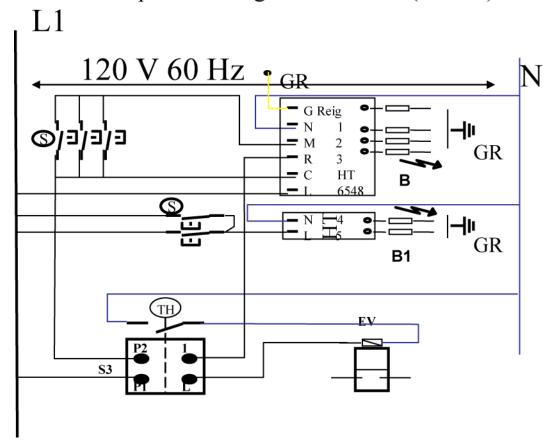


ELECTRIC CIRCUIT DIAGRAMS



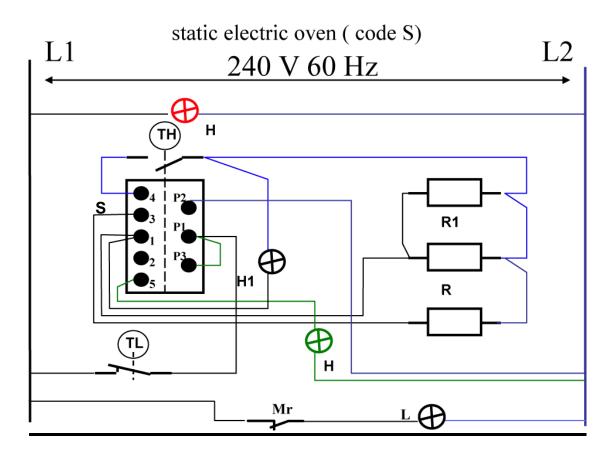


Top burners + gas oven 120 V (code G)



Item n°	Designation	Part number
TH	Oven thermostat	6553670
S	Valve switch	65.222002
S1	Thermostat switch	65.222003
S3	Thermostat switch	65.28979
В	Top burner electrode	65.226006
B1	Oven electrode	65.103004
EV	Gas valve	65.103027

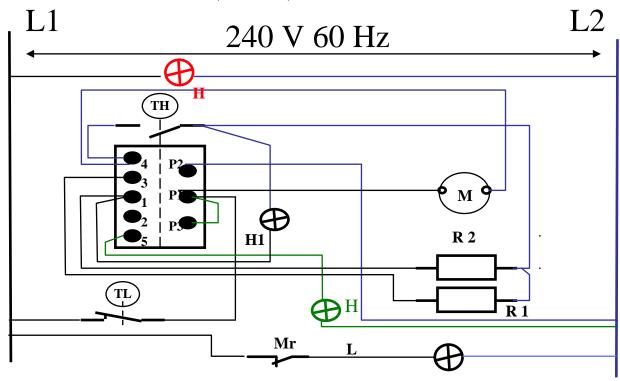




Item n°	Designation	
TL	Three pole limiting thermostat	65.224003
TH	Regulating thermostat	65.53670
S	Electric oven switch	65.52194
R	Lower heating element	65.211027
R1	Top heating broil element	65.211029
H	Red Lamp	65.231004
H1	Orange Lamp	65.231005
L	Oven lamp	65.232004
Mr	Switch oven lamp	65.222011



Vertical electric oven (code R)



Item n°	Designation	
TL	Three pole limiting thermostat	65.224003
TH	Regulating thermostat	65.53670
S	Electric oven switch	65.52194
R1	Top heating broil element	65.211029
R2	Convection heating element	65.211028
H	Red Lamp	65.231004
H1	Orange Lamp	65.231005
L	Oven lamp	65.232004
Mr	Switch oven lamp	65.222011