## **F**ourneau

## «Rully»

## **INSTALLATION MANUAL**

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

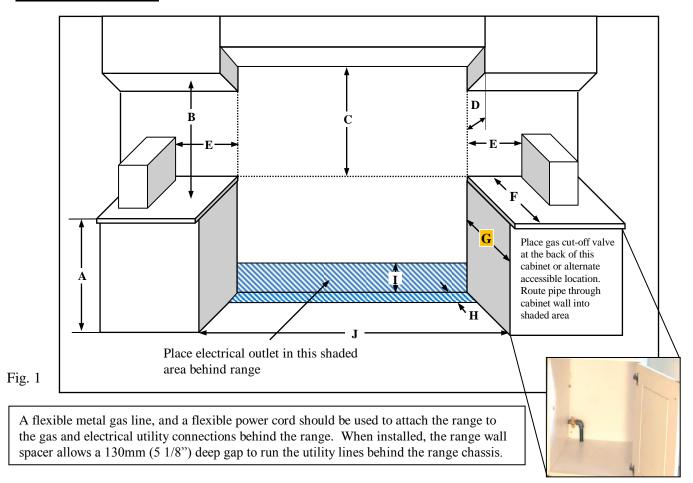
This manual will be handed over to the user after installation.







#### **©** Cabinet preparation:



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

Range	A	В	С	D	Е	F	G	Н	I	J
Height	(min*)				(max)		(max)			
Default	900mm 35 3/8"	457mm	914mm	330mm	50mm	700mm	638mm	130mm	215mm	705mm
Optional	930mm 36 5/8"	18"	36"	13"	2"	27 9/16"	25 1/8"	5 1/8"	8 7/16"	27 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:  $30 \text{mm} - 1 \frac{3}{16}$ "

- > The range is a free standing unit. If the unit is to be placed next to cabinets, the clearances shown in Figure 1 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.



### **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:

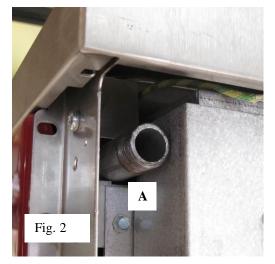
- Pipework is perfectly clean in order to prevent the injectors becoming blocked and malfunctioning of the magnetic heads.
- The gas for which the appliance was set up: Rating plate and markings.
- Cross-sectional area of gas supply pipework is compatible with the appliance's thermal output.
- Provide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

#### Gas connection:

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

#### After connection:

Check/test the manifold pressure on pressure connection  $\emptyset$  15/21, 1/8" NPT on **B** (Figure 3, Table 2).

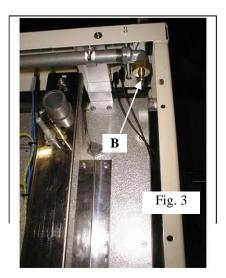


#### **Change of gas:**

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	

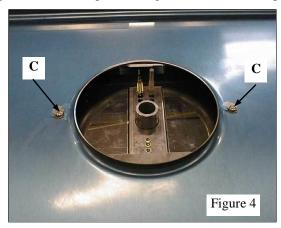
If specified at the time of the order, the appliance will be built to use the specified gas type. No further work is required by the installer.

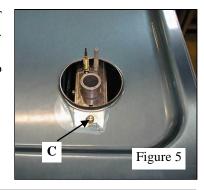


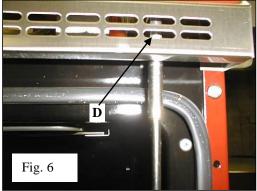


Remove the pan supports and burners. Unscrew the screw(s) **C** on burner UF or T (Figures 4 & 5). Pull and raise the top after having loosened the 2 screws **D** (Fig. 6), then prop the cooking surface.

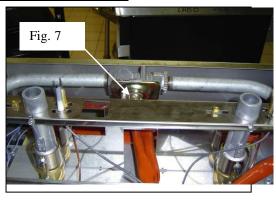
A pressure regulator (fig. 7) is located in the right rear corner under the hob, to gain access to the pressure regulator, remove the top.







#### **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 (Figures 8 and 9).







#### INSTALLATION MANUAL

#### RULLY

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.

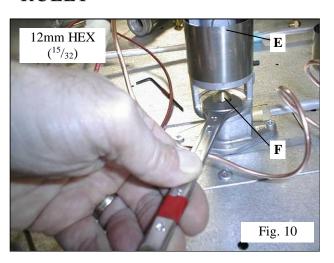
#### **TOP BURNERS:**

#### **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  $(\mathbf{H}, \text{ fig. } 12)$ . In order to take them out, unscrew screws  $\mathbf{I}$  (fig. 13) then  $\mathbf{G}$  (fig. 11).

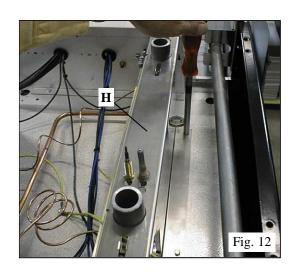
<u>Note</u>: When one or more nozzles are changed, the sealing ring should be changed as well (see gas circuit diagram).

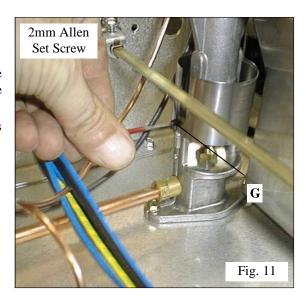


#### Adjustment of primary air:

Refit the burner bodies and burner caps in their respective recesses, adjust the air ring **E** of the burner in accordance with the Table 4 and Figure 10.

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





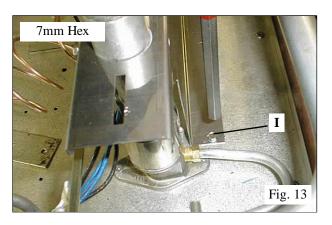


Table 3					
Burners		SR	R	I	UR
GAS	Pressure		Ø		
<b>Natural Gas</b>	6" WC	0.90	1.30	1.45	1.70
L.P. propane	10" WC	0.65	0.90	1.05	1.20

	Table 4					
	Burners		SF	F	I	UF
G	GAS Pressure		Opening in mm/ inches			
Natu	al Gas	6" WC	$2.5 / ^{1}/_{8}$	$2.5 / ^{1}/_{8}$	max	7 / 1/4
L.P. p	ropane	10" WC	$3.5/^{1}/_{8}$	max	max	max
						ma



#### Adjustment of reduced flowrate of surface burners (Figure 23):

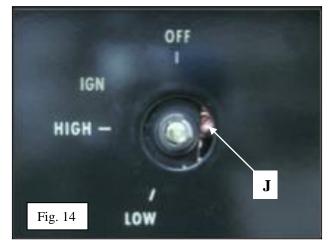
After connection or change of gas, it is **crucial** to modify this adjustment.

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

**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 (figures 4, 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.15).

**CAUTION:** when refitting, place the base front underneath the groove on the fascia (fig. 16).

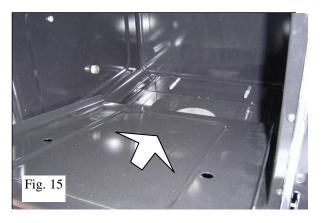
Unscrew screw **K** holding the burner (Fig.17).

Remove the drawer.

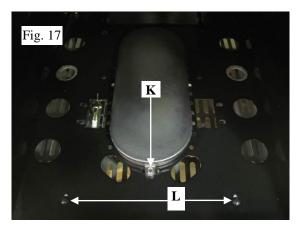
Unscrew the two flathead screws L (Fig.17). Remove screen under gas oven.

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.











#### **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 **L** (Figure 18). Remove the screen below the oven (Figure 19). Loosen screw **M** then slide open the burner air collar towards the front of the oven (Figure 20). Replace the orifice (Table **5**).

# Fig. 19 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	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 oven base plate, loosen the screw M that secures the air ring and then adjust (Table 6, Figure 20).



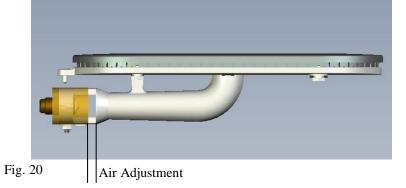
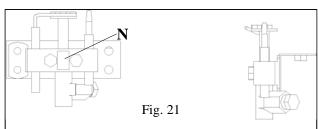


Table 6				
		Opening in mm / inches		
GAS	Pressure	Oven		
Natural Gas	6" WC	$4/^{3}/_{16}$		
L.P. propane	10" WC	6 / 1/4		

#### Adjusting pilot burner air supply

Turn ring N to fully open for Butane/Propane, to half open for natural gas (Figures 21)





## **ELECTRICAL**

> 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.

Fig. 23

## $\triangle$

#### 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.

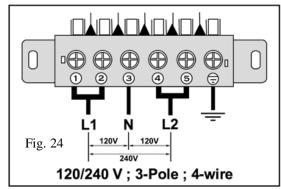
#### **Before connection, check that the:**

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.

#### **Connection:**

- Use a 4-wire cord 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 4-wire power supply cord or "pigtail" kit. Cord must be agency approved for use with household ranges.
- Remove access door **O**, **P** (Figure 22 & 23).
- Connect to terminal block in accordance with figure 24.
- Secure the cable by means of cable clamp (not provided), item **Q** (Figure 25).
- Refit access door



#### **Power Specifications for Rully Ranges**

RULLY	Voltage (V)	Amperage (A)	Wattage (W)
ULG732E	120 / 240	24.2	5802
ULG742E	120 / 240	24.2	5802
ULG732CT	120 / 240	23.2	5552
ULG742CT	120 / 240	23.2	5552
ULCF732E	120 / 240	24.2	5802
ULCF732CT	120 / 240	23.2	5552

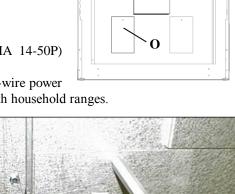
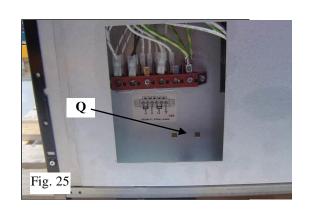


Fig 22

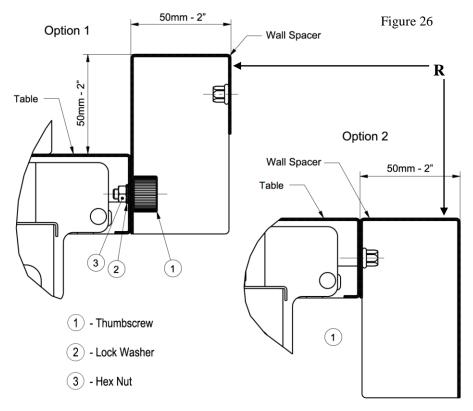




#### **BACK SPACER VENT FITTING:**

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

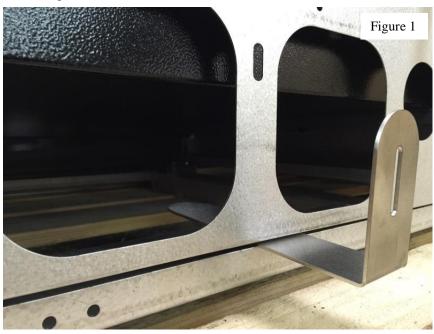
Screw the wall spacer to the range according to figure, 26, with the thumbscrews and hardware provided. Then move the range backwards into position. This spacer is reversible to provide a flush-mounted option to slide up against a tile or stone backslash at countertop level.





#### **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 valves.

If the gas taps tends to stick slightly, you may follow this procedure:

- 1 Shut off the gas supply 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.

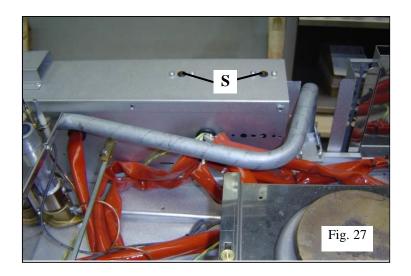
#### - SAFETY OVERLIMIT THERMOSTAT:

This purely mechanical switch governs the power sent to the electric oven only. It is subject to vibrations during transportation. To access internal components: remove oven vent cover or lift and secure rangetop.

Press push button item **S** (Figure 27) in order to reset the overlimit thermostat.

Press this red button firmly, it may need extra force to reset.

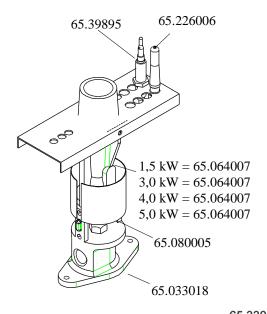
Note: **ALWAYS IDENTIFY** the reason why the thermostat tripped.

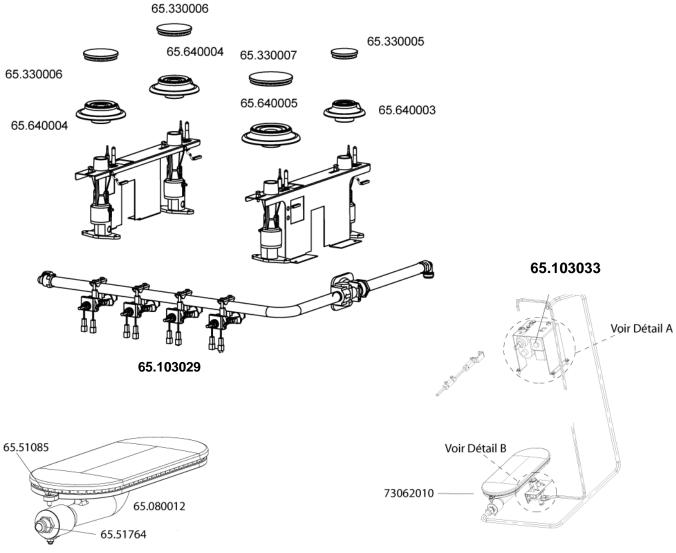




GAS CIRCUIT DIAGRAMME		
Designation	Part number	
Burner cap 1,5 kW	65.330004	
Burner cap 3,0 W	65.330005	
Burner cap 4,0 kW	65.330006	
Burner cap 5,0 kW	65.330007	
Burner bowl 1,5 kW	65.640008	
Burner bowl 3,0 kW	65.640004	
Burner bowl 4,0 kW	65.640005	
Burner bowl 5,0 kW	65.640006	
Air Shuttler	65.080005	
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	
Spiggott rod	59.907379	
Oven thermostat	65.53670	
Top burner valve	65.103029	
Oven burner valve	65.103033	



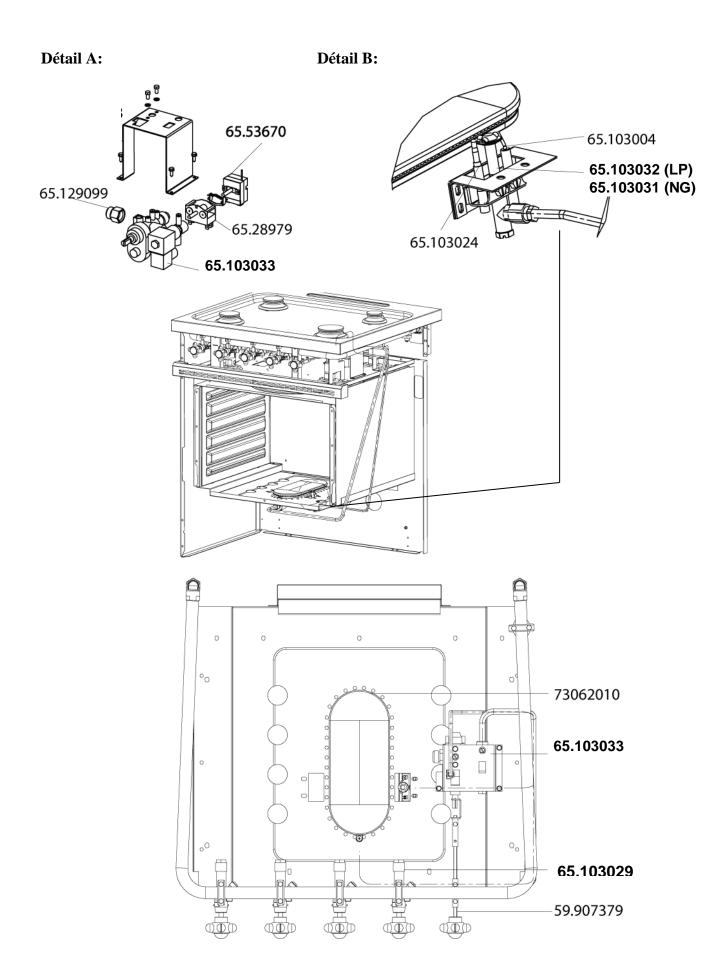




+ 4 screws 65.129101

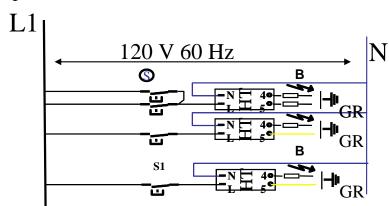
+ 4 disc 65.30932







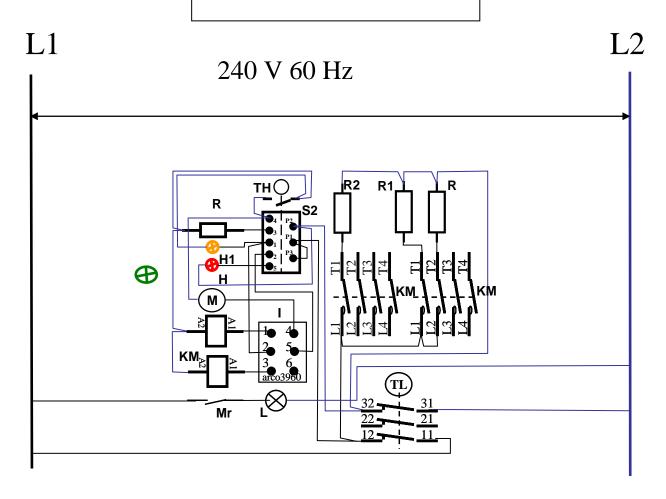
Top burners (code A,E,5,N,D,T,I,C,01,02,03,0O,0T) / gas grill (code 0Y)



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



Convection & Static Electric oven



Item n°	Designation	
TL	Three pole limiting thermostat	65.39942
TH	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
M	Convection Fan Motor	65.260001
Н	Red Lamp	65.231004
H1	Orange Lamp	65.231005
L	Oven Lamp	65.232003
Mr	Microswitch	65.222011