## **Fourneau**

# «Sully»

### **INSTALLER'S MANUAL**

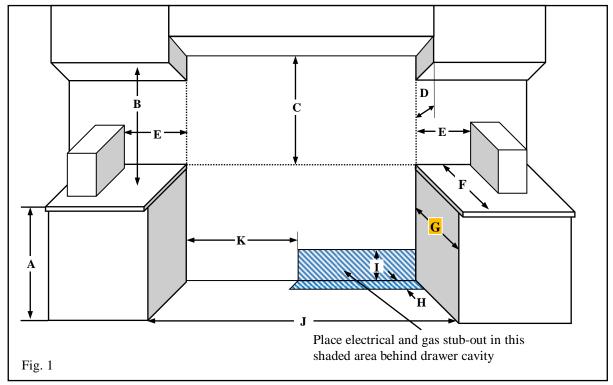
Appliances must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations.

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 (SULLY 1400):

Range	A	В	C	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	705mm
Optional	930mm 36 5/8"	18"	36"	13"	2"	27 9/16"	25 1/8"	5 1/4"	8 7/16"	55 1/2"	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:  $30 \text{mm} - 1 \frac{3}{16}$ "

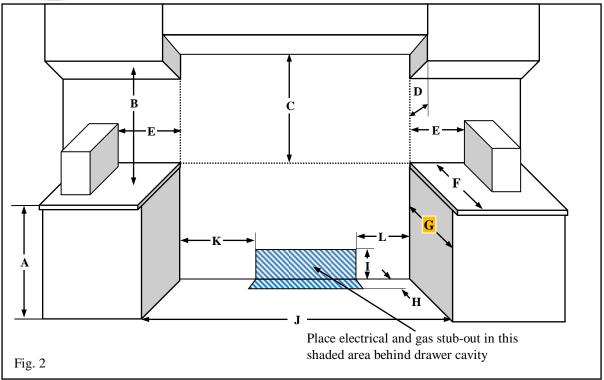
### © Cabinet Preparation (SULLY 1800 –left cabinet):

Range	A	В	C	D	E	F	G	Н	I	J	K
Height	(min*)					(max)	(max)				
Default	900mm 35 3/8"	457mm	914mm	330mm	50mm	700mm	638mm	130mm	215mm	1810mm	1105mm
Optional	930mm 36 5/8"	18"	36"	13"	2"	27 9/16"	25 1/8"	5 1/4"	8 7/16"	71 1/4"	43 1/2"

\*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:  $30 \text{mm} - 1 \frac{3}{16}$ "

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 (SULLY 1800 – right cabinet):

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	1810mm	705mm	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''	27 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:  $16 \text{mm} - \frac{5}{8}$ ", Extended Leveling Feet:  $30 \text{mm} - 1 \frac{3}{16}$ "

### **Cabinet preparation (SULLY 2200):**

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	2205m	1105mm	400mm
Optional	930mm 36 5/8"	18"	36"	13"	2"	27 9/16"	25 1/8"	5 1/4"	8 7/16"	86 13/16"	43 1/2"	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:  $30 \text{mm} - 1 \frac{3}{16}$ "

- 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.



**IMPORTANT** 

# INSTALLATION MANUAL SULLY

### > 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  $\emptyset$  15/21, 1/2" **ID NPT** on **A** (Figure 3).

### After connection:

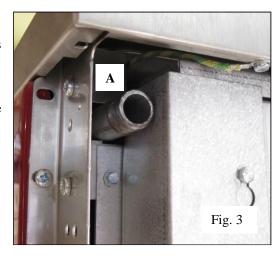
Check/test the manifold pressure on pressure connection Ø 15/21, 1/8" NPT on B (Figure 4, 5).

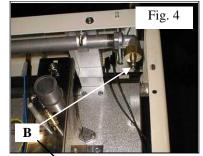
### **Change of gas:**

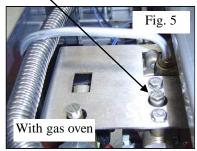
The appliance is designed to operate with the gases in Table 2.

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



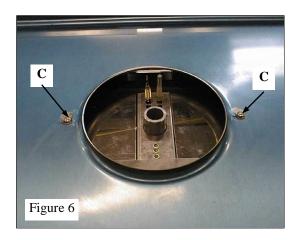


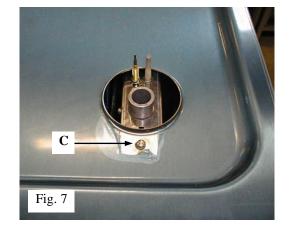


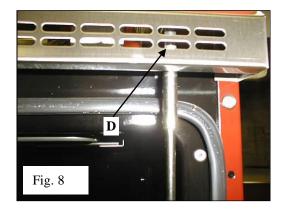


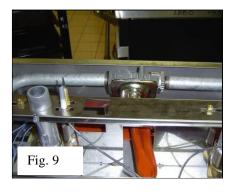
Unscrew the screws  $\mathbf{C}$  near the burner openings (Figures 6 and 7). Pull and raise the top after having loosened the 2 screws  $\mathbf{D}$  (Fig. 8), then wedge the cooking surface.

A pressure regulator (fig. 9, 10 & 11) 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 10 &11).







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.

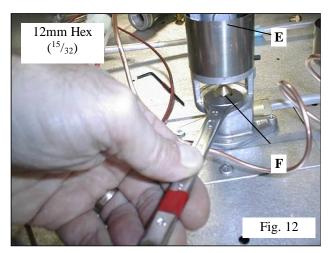
### **TOP BURNERS**

### **Orifice**

Lift the air ring  $\mathbf{E}$ . Replace the injectors  $\mathbf{F}$  in accordance with Table 3 and Figure 12 ( $\emptyset$  in 1/100 mm).

The side burner bodies are kept in place by a transversal bar  $(\mathbf{H}, \text{ fig. } 14)$ . In order to take them out, unscrew screws  $\mathbf{I}$  (fig. 15) then  $\mathbf{G}$  (fig. 14).

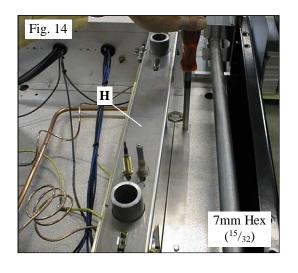
<u>Note</u>: When one or more nozzles are changed, the sealing ring should be changed as well (see gas circuit diagram).

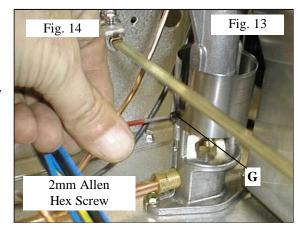


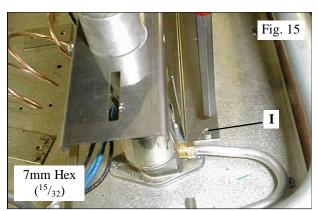
### Adjustment of primary air

Put body & cap back on their respective burners, set air ring  ${\bf E}$  by sliding it from bottom to top (fig. 12, Table 4).

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







	Ta	able 3				Table 4					
Top burn	ners	5000	11000	15000	18000	Top burn	ners	5000	11000	15000	18000
GAS	Pressure					GAS	Pressure		Opening /	inches	
Natural Gas	6" WC	0.90	1.30	1.45	1.70	<b>Natural Gas</b>	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



### \*\* Adjustment of Burner Low Flame (Figure 16):

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 ½ of its size in the minimum setting, the burner must remain lit when changing from maximum setting to minimum setting.

# OFF I IGN HIGH — J Fig. 16

### **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.

### **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).

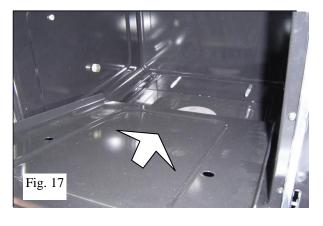
Unscrew screw **K** holding the burner (Fig.19).

Remove the drawer.

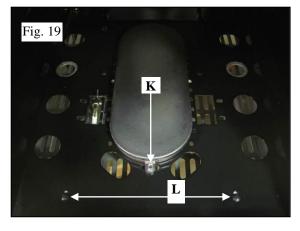
Unscrew the two flathead screws L (Fig.19). Remove screen under gas oven (Fig.20).

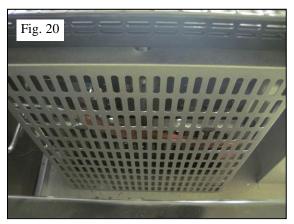
Unscrew screw **M** on the orifice holder (Fig. 21).

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











### **Oven orifice:**

To replace oven orifice:

Remove oven baseplate. **CAUTION:** when refitting place the base underneath the groove on the fascia (Figures 17 and 18). Remove screws **L** (Figure 19). Remove the screen below the oven (Figure 20). Loosen screw **M** then slide open the burner air collar towards the front of the oven (Figure 21). Replace the orifice (Table 5).

# Fig. 21

### **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.

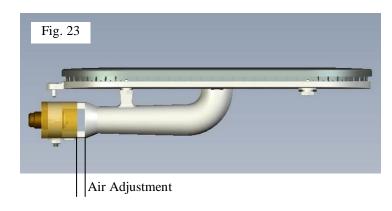
Gas pilot **LP**: 65.103032 Gas pilot **NG**: 65.103031

	Table 5	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

### **S** Adjustment of oven primary airflow:

Remove the base, unscrew the screw **K** holding the burner (Fig.19). Adjust the air ring (Table 6, Figure 22 & 23).

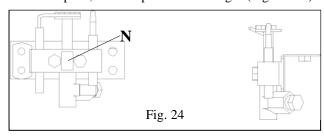




	Tabl	le 6
		Opening in mm / inches
GAS	Pressure	Oven
Natural gas	6" WC	$4 / {}^{3}/_{16}$
L.P. propane	10" WC	6 / 1/4

### Adjusting pilot burner air supply

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





### **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.

### $\Lambda$

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:**

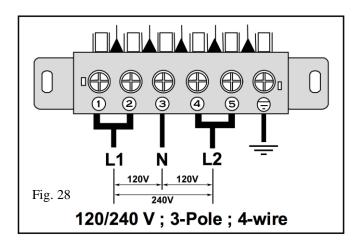
Mains voltage is compatible with the appliance's rated voltage and thermal output.

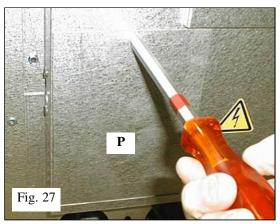
# A power cord has been installed by the importer / distributer. DO NOT remove this cord.

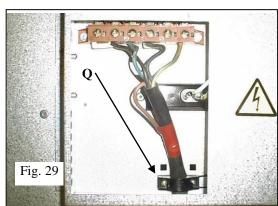
# O Fig. 25

### **©** 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** (Figure 25, gas only range) or **P** (Figure 26, gas and electric range).
- Connect to terminal block in accordance with figure 28.
- Secure the cable by means of cable clamp, item  $\mathbf{Q}$  (Figure 29).
- Refit access door









### **Range Amperages:**

### Power Specifications for Sully, Sully 1800, and Sully 2200 (no Warming Cupboard) Ranges

SULLY	SULLY 1800	SULLY 2200	Voltage (V)	Amperage (A)	Wattage (W)
ULG1432G	ULG1832G	ULG2232G	120 / 240	< 0.5	< 100
ULG1432GE	ULG1832GE	ULG2232GE	120 / 240	12.2	2922
ULG1432GCT	ULG1832GCT	ULG2232GCT	120 / 240	11.2	2672
ULG1432E	ULG1832E	ULG2232E	120 / 240	24.2	5802
ULG1432ECT	ULG1832ECT	ULG2232ECT	120 / 240	23.2	5552
ULCF1432G	ULCF1832G	ULCF2232G	120 / 240	< 0.5	< 100
ULCF1432GE	ULCF1832GE	ULCF2232GE	120 / 240	12.2	2922
ULCF1432GCT	ULCF1832GCT	ULCF2232GCT	120 / 240	11.2	2672
ULCF1432E	ULCF1832E	ULCF2232E	120 / 240	24.2	5802
ULCF1432ECT	ULCF1832ECT	ULCF2232ECT	120 / 240	23.2	5552

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 Sully 1800 and Sully 2200 (+ETL001\*) Ranges

SULLY 1800 + ETL001*	SULLY 2200 + ETL001*	Voltage (V)	Amperage (A)	Wattage (W)
ULG1832G+ETL001	ULG2232G+ETL001	120 / 240	4.2	992
ULG1832GE+ETL001	ULG2232GE+ETL001	120 / 240	16.2	3872
ULG1832GCT+ETL001	ULG2232GCT+ETL001	120 / 240	15.1	3622
ULG1832E+ETL001	ULG2232E+ETL001	120 / 240	28.2	6752
ULG1832ECT+ETL001	ULG2232ECT+ETL001	120 / 240	27.1	6502
ULCF1832G+ETL001	ULCF2232G+ETL001	120 / 240	4.2	992
ULCF1832GE+ETL001	ULCF2232GE+ETL001	120 / 240	15.1	3622
ULCF1832GCT+ETL001	ULCF2232GCT+ETL001	120 / 240	16.2	3872
ULCF1832E+ETL001	ULCF2232E+ETL001	120 / 240	28.2	6752
ULCF1832ECT+ETL001	ULCF2232ECT+ETL001	120 / 240	27.1	6502

<sup>\*</sup> 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 Sully 2200 (+2ETL001\*) Ranges

SULLY 2200 + 2ETL001*	Voltage (V)	Amperage (A)	Wattage (W)
ULG2232G+2ETL001	120 / 240	8.1	1942
ULG2232GE+2ETL001	120 / 240	20.1	4822
ULG2232GCT+2ETL001	120 / 240	19.1	4572
ULG2232E+2ETL001	120 / 240	32.1	7702
ULG2232ECT+2ETL001	120 / 240	31.1	7452
ULCF2232G+2ETL001	120 / 240	8.1	1942
ULCF2232GE+2ETL001	120 / 240	20.1	4822
ULCF2232GCT+2ETL001	120 / 240	19.1	4572
ULCF2232E+2ETL001	120 / 240	32.1	7702
ULCF2232ECT+2ETL001	120 / 240	31.1	7452

<sup>\* 2</sup>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

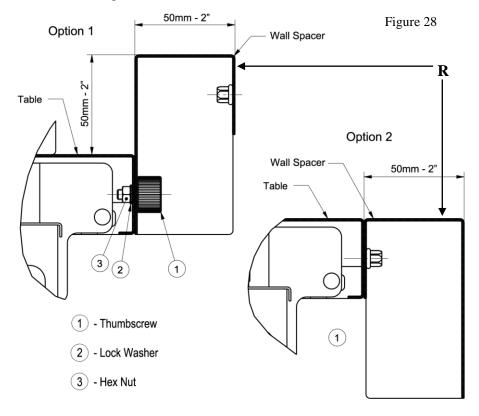
Ranges with Induction option, add 16.2 Amps, 3700 Watts



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

It is mandatory to mount the back spacer vent  $\mathbf{R}$  to the wall 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 INSTRUCTION**

### - 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).

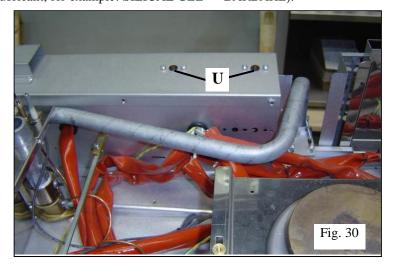
Caution! Any excess grease should be removed. Reverse operation 3 to 1 (in that order) to put valve and knob back on.

### - Limiting thermostat:

To access internal components. Lift and secure top.

Press pushbutton item **U** (Figure 30) in order to reset the limiting thermostat.

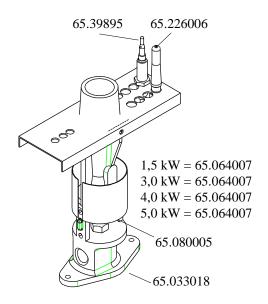
Note: **ALWAYS IDENTIFY** the reason why the thermostat tripped.

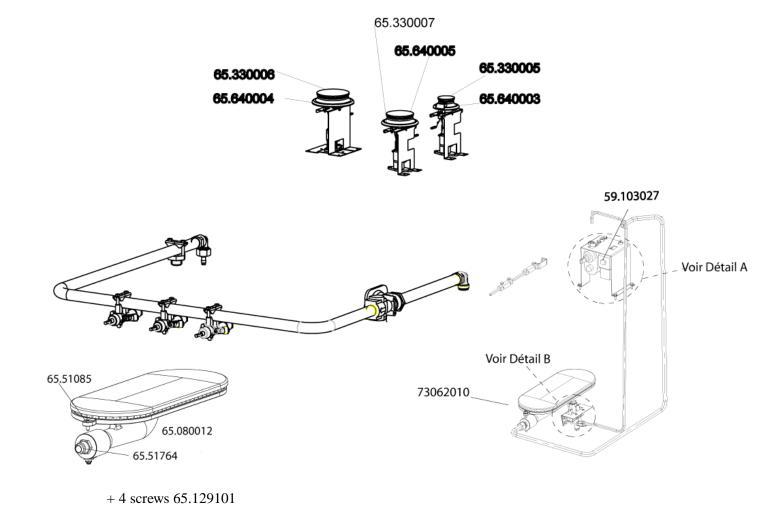




GAS CIRCUIT DIAGR	AMME			
Designation	Part number			
Burner cap 1,5 kW	65.330001			
Burner cap 3,0 W	65.330002			
Burner cap 4,0 kW	65.330003			
Burner cap 5,0 kW	65.330004			
Burner bowl 1,5 kW	65.640003			
Burner bowl 3,0 kW	65.640004			
Burner bowl 4,0 kW	65.640005			
Burner bowl 5,0 kW	65.640006			
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 65.14970 65.52863			
Injector Dia. 95				
Injector Dia. 105				
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			
Whole extension shaft for valve "PEL"	90000543			
Valve shaft extension for "PEL"	59907379			
Cardan coupling valve	90000853			

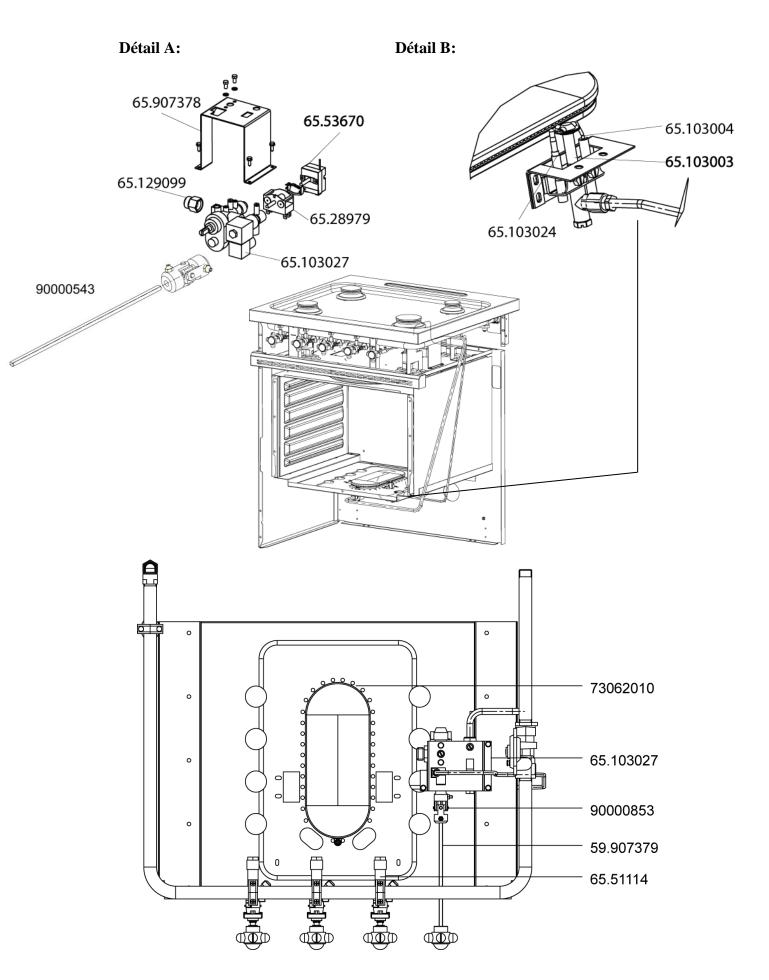






+ 4 disc 65.30932



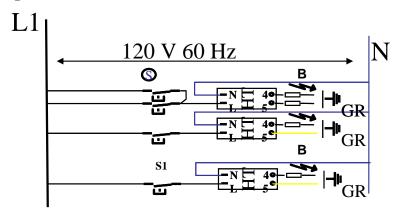




### **ELECTRIC CIRCUIT DIAGRAMMES**

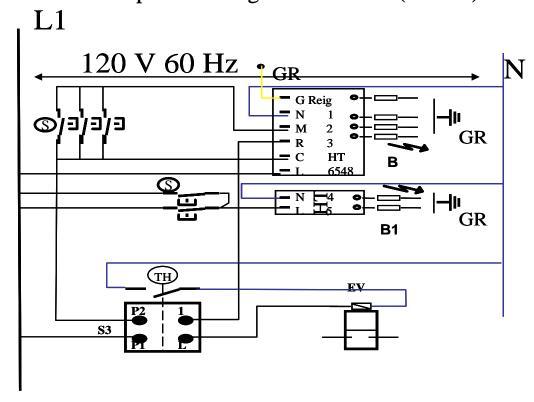
Item n°	Designation	
В	Top burner electrode	65.226006
S1	Switch	65.103030

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





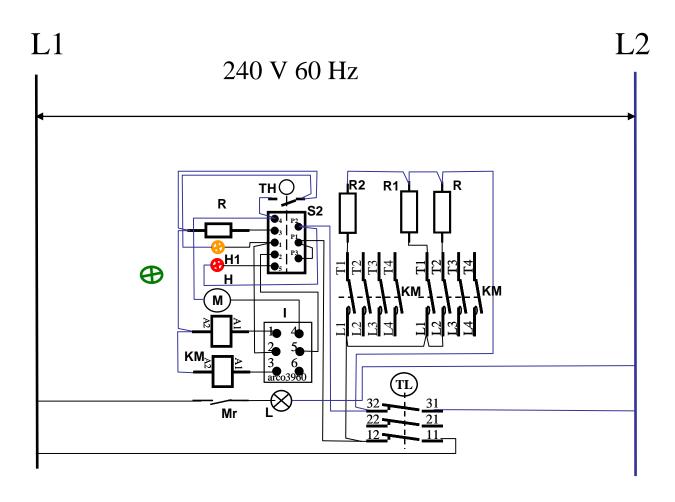
### Top burners + gas oven 120 V (code G)



Item n°	Designation	Part number
TH	Oven thermostat	65.53670
S	Valve switch	65.226005
S1	Thermostat switch	65.103030
В	Top burner electrode	65.226006
B1	Oven burner electrode	65.103024
S3	Switch	65.28979
EV	Valve	65.103033



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