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Istruzione per l'uso e la manutenzione - CUCINE GAS

Instructions for installation and use - GAS COOKERS

Gebrauchs-und Installationsanleitung - GASHERDE

Notice d'emploi et de maintenance - CUISINIÈRES A GAZ

Instrucciones para el uso y mantenimiento - COCINAS A GAS



Targhetta tecnica – Technical data plate – Typenschild – Plaque technique – Placa del fabricante

G30/31 28-30/37 -50 mbar  G20 -20 mbar		ES	ESTE APARATO DEBE SER INSTALADO POR PERSONAL CALIFICADO, EN CUARTOS BIEN VENTILADOS. CONSULTAR LAS INSTRUCCIONES ANTES DEL USO.	
		FR-BE	CET APPAREIL DOIT ÊTRE INSTALLÉ PAR DU PERSONNEL QUALIFIÉ, DANS DES LOCAUX BIEN AÉRÉS. CONSULTER LER INSTRUCTION AVANT DE L'UTILISER.	
		GB-IE	THIS APPLIANCE MUST BE INSTALLED BY QUALIFIED PERSONNEL, IN WELL-AIRED ROOMS. CONSULT THE INSTRUCTIONS BEFORE USE.	
		IT-CH	QUESTO APPARECCHIO DEVE ESSERE INSTALLATO DA PERSONALE QUALIFICATO, IN LOCALI BEN AREATI. CONSULTARE LE INSTRUZIONI PRIMA DELL'USO.	
		PT	ESTE APARELHO DEVE SER INSTALADO POR PESSOAL QUALIFICADO, EM LOCAIS BEM AREJADOS. CONSULTAR LAS INSTRUÇÕES ANTES DO USO.	
	X	AT-DE-LU	DAS GERÄT IST FÜR DEN PROFESSIONALEN GEBRAUCH BESTIMMT UND DARF DAHER NUR VOM FACHPERSONAL BENÜTZT WERDEN. SIEHE ANLEITUNG	

 Berner					BERNER - Kochsysteme GmbH & Co. KG Sudetenstrasse 5 - D-87471 Durach Tel.: +49 (0) 831 - 697247 - 0 / Fax - 15 Email: Berner@induktion.de				
Cat. Kat.	ΣQn. 9 kW	Kg/h 0,70	m³/h 0,95	Typ/Type :					
II2E3B/P II2H3B/P	Gas type mbar	G30/31 50	G20 20	 BEG2S70 A					
ES-FR-GB-IE-IT CH-PT-AT-DE-LU Baujahr/MY 2014				Serien ID #  14132620					
  PIN1312CO5918 1312				Made in EU E / O					

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1. General instructions



The gas unit indicated in the technical data plate is conceived to be used for the preparation of food. It has to be used only for this purpose and exclusively on professional basis.

The operation and cleaning of the gas unit must be carried out only by trained personnel. In case of damage and/or malfunction, immediately interrupt the operation of the unit, close the main gas tap, disconnect from power (if applicable) and contact your retailer/wholesaler for assistance.

2. Built-in instructions



COMMISSIONING (INSTALLATION, CONNECTION, PRESSURE TESTING, ETC.) OF THE GAS UNIT IS ALWAYS TO BE MADE ONLY THROUGH A LICENSED AND SPECIALISED COMPANY.

The gas unit described in this manual has been produced following the actual regulations and is conform to the CE-rules (8723/2010). It has to be installed in an adequate ambient. All local, national and European rules and regulations must be respected and fulfilled. Apply for installation permit through local gas supplying company before installation of the unit, confronting and respecting the technical data plate with the local conditions.

The built-in operations, eventual adjustments and the maintenance of the gas units must always be carried out respecting the safety regulations through authorised, trained and licensed personnel.

The manufacturer is not liable by any means, if the above requirements are not met.

ATTENTION: The electric appliances (if applicable) in the unit are produced respecting the actual CE-regulations stated as follows: 2004/108 ; 2006/95 ; 2016/426.



The external dimensions and connection data as well as other technical data are stated on the pages to follow. The gas unit is of type "A", which means they are to be installed under an extractor hood.

Unpack the gas unit and remove the protection film. The packing material must be disposed of properly and under your own responsibility. Eventual glue residues must be removed through an adequate cleaner. The unit must not be installed directly to walls made of flammable material, kitchen cabinets, partition walls or other nearby equipment. Keep a safety distance of 80 mm all around the equipment and follow actual fire safety regulations.

follows

Put the unit into its place using the adjustable feet. If the unit is added to an existing kitchen line, bring it to the same height by adjusting the feet and combine it with the suitable connection system.

If you are installing a built-in model carefully check and precisely follow the relative built-in drawing supplied with the unit itself.

The air circulation openings of the built-in module must be transferred to an eventually existing partition sheet and by no means be clogged in order to assure the primary air intake. If the kitchen module does not have air circulation openings, then remove the existing partition sheet and use the one of the built-in module. In case of doubts, please contact your retailer/wholesaler.

Please determine the exact gas type the unit is set with through the technical data plate placed near the gas connection and on the packing. The unit must be installed only through authorised, trained and licensed personnel following the local rules and regulations. Make sure to also follow the rules and regulations of the local gas supply company. The unit must be operated only by trained personnel.



The gas unit must be installed only in adequately ventilated/aired areas as the contrary could lead to serious consequences due to combustion residues and/or low oxygen environment air. The installation room must not be modified after installation of the gas unit. Never ignite the gas unit, if there is a strong gas smell in the air; open wide windows and doors to change the air inside the room and check the gas connections for leaks. If you can't determine the leak position, close the main gas tap and contact your retailer/wholesaler for a profound analysis of the gas connection system. The unit must be installed only through authorised, trained and licensed personnel following the local rules and regulations. Make sure to also follow the rules and regulations of the local gas supply company. Prior to installation, the gas unit must be checked for dimensions, power and OEM set gas type. If locally there is another gas type available, only authorised, trained and licensed personnel can substitute the nozzle installed by the OEM. The exact gas type the unit is set with is indicated on the technical data plate placed near the gas connection and on the packing. The supply includes also the nozzles for different gas types, enabling the substitution. Connection to the main gas tap must be carried out exclusively through the OEM gas train. The gas pressure must be measured and checked. The gas train is equipped with a measuring pipe (see image). Loose the screw of the pipe (without removing it) and apply the gas pressure measuring equipment over it and measure the gas pressure. Tighten the screw after measuring and check if the gas train is sound by applying soapy water on the joints.

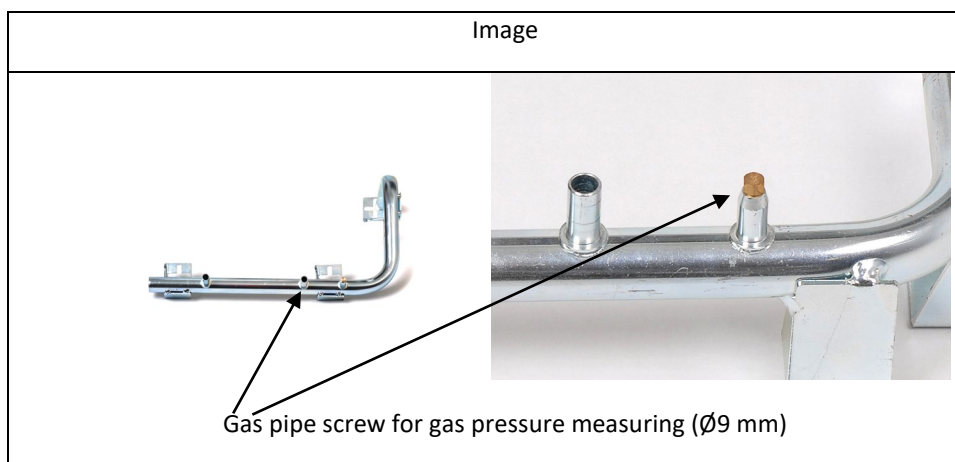


follows



Make sure the gas pipe screw is tightened properly after the gas pressure measuring.

Please carry out a gas train and general gas circuit tightness check, in order to find eventual dangerous leaks. The maximum pressure on the circuit is 50 mbar, but it can be raised **ONLY FOR THE TIGHTNESS CHECK** at 150 mbar. Never operate on the gas knob or the main gas tap during the gas circuit tightness check.



Should there be an electric oven (or any other electric appliance) within the kitchen unit, please carry out the electrical connection to the mains through authorised and trained personnel following and respecting the rules and regulations stated in the relative user manual. Every electric appliance must have a separate and adequately dimensioned power connection. Multipolar protection switches (min. 3 mm contact openings) and automatic differential protection switches must be installed. The switches must protect against direct and indirect contact with part under tension and secure the discharge or leakage current (< 1 mA/kW) respecting the valid rules and regulations.

The unit must be connected to the protective earth (see connecting positions with symbol ) , close to the mains entrance.

The unit must also be included in a potential equalisation system, please connect the unit to the

connector with symbol  (eventually with other available units).

follows



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Hot oil or grease can ignite easily; always use the unit under supervision, in order to limit the risks of fire. In case of fire, never try to extinguish with water, but use a fire blanket or a cover and close the main gas tap.

Attention, boiling food can create splashes, dress according to the work safety and its regulations.

In order to save energy, always adapt the pan diameter to the gas burner. The flame shall never burn over the diameter of the pan, as this may influence the cooking result and the cooking procedure.



Prior to the cleaning of the unit, always turn off all the gas burners and close the main gas tap. Please allow some time to let the unit cool down, otherwise the detergent could stick to the burner or burner cover. Never cool down the unit through a water hose or high pressure cleaner. Avoid liquids or food residues to get inside the burner body. The pan grids or the hotplates can be removed for easy cleaning in the dishwasher. The troughs shall not be flooded (except the specific models with drain tap). The gas burner covers can be removed for easy cleaning. Attention, no liquids or food residues shall get inside the burner body. In order to avoid this, cover up the burner bodies with cling film or aluminium foil. The pan grids are chromed and can be cleaned in the dishwasher. Never clean the unit and its components with harsh cleansers and/or abrasives and steel wool pads.

follows

3. Functional test



As soon as the unit is professionally and permanently connected to the main gas tap, a gas pressure measurement must be carried out. A pressure gauge must be connected to the opened pressure measurement screw (image 1), then open the main gas tap. Please make sure the gas burner covers and also the pan grids are in place, then open all the burner taps and ignite the burners. The pressure must comply with the indicated values of the following table:

Country	Pressure (mbar)	Category
DE, LU	20-50	II2E3B/P
DK, FI, SE, IS, NO, HR, LT, LV, EE, SK, SI, CZ	20-30	II2H3B/P
NL	25-30	II2LL3B/P
FR, BE	20/25-28/37	II2E+3+
GB, ES, IT, PT, IE, GR,	20-29/37	II2H3+
AT, CH	20-50	II2H3B/P
PL	20-37	II2E3B/P
HU	25-30	II2HS3B/P
CY-MT	30	I3B/P



After the gas pressure test, the unit can be taken into function. At the first ignition after the test, there might be some residual air in the circuit, which could slightly delay the ignition of the pilot burner flame.

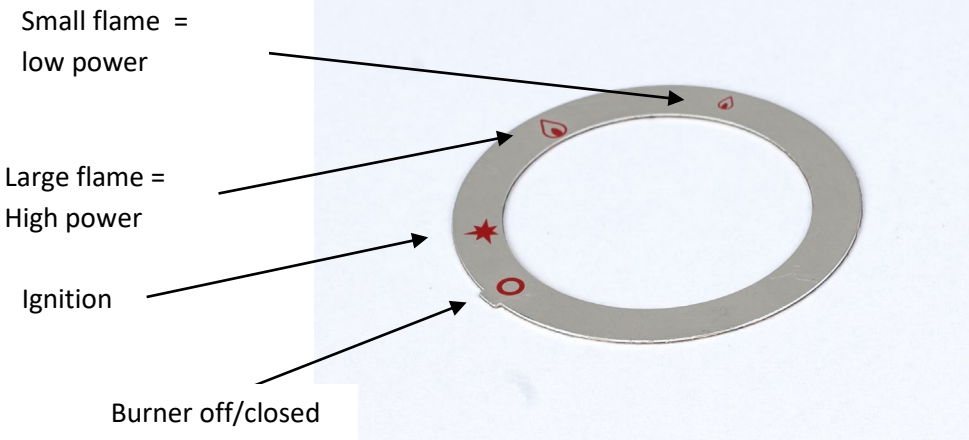
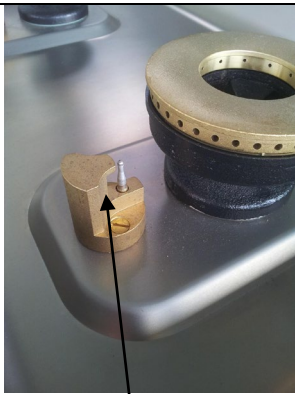
follows

4. Usage of the gas burners

4.1 Ignition of the pilot burner



Open the main gas tap. Turn the knob of the gas burner into position “Ignition” and push the knob towards the unit. At the same time ignite the pilot burner through a lit match or other ignition means. As soon as the pilot flame is lit, keep the knob pushed for some seconds, in order to let the pilot thermocouple warm itself and keep up the pilot flame.

Image	Description
	Complete gas burner knob
	
 thermocouple	Burner type D with pilot burner and thermocouple (example image, pilot burner and thermocouple are always in the same position)

follows

4.2 Usage of the gas burners

The power level and intensity of the flame must always be adapted to the pan, the type of preparation and the quantity of the food. The flame shall never burn over the diameter of the pan; low power with knob in „small flame“ position, high power with knob in „large flame“ position. If you turn the knob in position „ignition“, the gas burner turns off, but remains ready to be used, as the pilot burner flame stays ignited steadily. Never leave any pan unattended on the unit, always assure supervision! In order to save energy, turn the knob into position „ignition“ as soon as possible.

5. Adjustment of the gas burners



The unit is OEM-equipped with the gas type and the values stated in the technical data plate. If locally there is another gas type available, only authorised, trained and licensed personnel can substitute the nozzles installed by the OEM. The exact gas type the unit is set with is indicated on the technical data plate placed near the gas connection and on the packing. The supply includes also the nozzles for different gas types, enabling the substitution. During the functional test, also the quality of the flame must be checked. It should have a bluish colour, without yellow tips and must evenly and intensively burn also at the bottom, close to the burner cover. Should the flame be yellowish, also partially, then the primary air intake must be adjusted. If there is too much primary air, the flame seems to „solve“ from the burner cover. As soon as the primary air has been set correctly (check the table), the flame must burn even and steadily during at least 15 minutes of high power usage. Also violent and frequent changeovers (small, large, small, etc.), operating the knob, shall not interfere with the intensity and pattern of the flame.

follows



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6. Malfunctions

Please check the table in case of any malfunction and follow its indications. If the problem should not be solved or another unstated problem arises, close the main gas tap and contact the retailer/wholesaler for assistance.

Problem	Possible cause	Correction
Uneven flame	Dirty burner cover	Remove burner cover and clean thoroughly. Clean burner holes with toothpick or pin.
	Displaced burner cover	Check correct position of burner cover.
Pilot flame turns off/doesn't stay on	Thermocouple out of order	Do not use the gas burner and contact retailer/wholesaler for assistance.
	"Cold" thermocouple	Keep the knob pushed for a longer time during ignition in order to warm the thermocouple better.
Hotplate "clatters"/is unstable	Hotplate not positioned correctly	Check positioning (never on burner type „E“ with 7,5 kW)
Pilot flame cover doesn't fit	Wrong positioning	The cover has one direction to fit, turn until it fits.
Wok ring "clatters"/is unstable	Wok ring not positioned correctly	Check positioning

7. Adjustment of the nozzles



The unit is OEM-equipped with the gas type and the values stated in the technical data plate. If locally there is another gas type available, only authorised, trained and licensed personnel can substitute the nozzles installed by the OEM. The exact gas type the unit is set with is indicated on the technical data plate placed near the gas connection and on the packing. The supply includes also the nozzles for different gas types, enabling the substitution. Please proceed as follows:

- Disconnect unit from electrical power (if applicable)
- Close main gas tap
- Remove knobs
- Remove front panel

follows

7.1 Adjustment of the burner nozzle

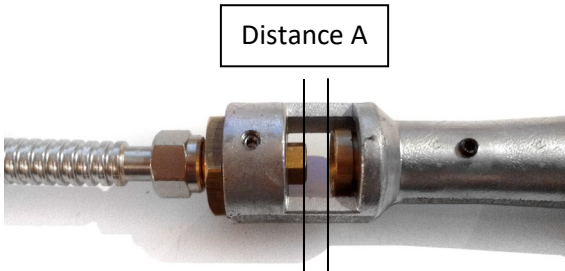
The nozzles are marked with the relative diameter (punching). Please check the table for the correct nozzle for every single burner. The nozzle is mounted in the smaller part of the venturi tube made of aluminium, at the end of the flexible connection tube, in a nozzle holder. Remove the lateral stud screws and pull out the nozzle holder. Remove the nozzle and replace it with the new, correct nozzle. Make sure to tighten the nozzle. Insert the nozzle holder and check the primary air distance. Then close the stud screws. The following table shows the nozzle diameter and primary air distance:

	Nozzle burner C	Distance A	Nozzle burner D	Distance A	Nozzle burner E	Distance A
Natural gas H, E, E+ (G20)	20 mbar: 135 25 mbar: 130	5,5 mm	20 mbar: 165 25 mbar: 155	6 mm	20 mbar: 200 25 mbar: 190	7 mm
Natural gas L, LL (G25)	25 mbar: 140	5,5 mm	25 mbar: 170	6 mm	25 mbar: 210	7 mm
Propane G30/G31	50 mbar: 80	6,5 mm	50 mbar: 95	7 mm	50 mbar: 115	Max. available
Propane G30/G31	28/30 30/37 mbar: 90	6,5 mm	28/30 30/37 mbar: 110	7 mm	28/30 30/37 mbar: 135	Max. available



Should you change the OEM-installed nozzle, please state the substitution with gas type below and also mark it on the technical data plate.

follows

Image	Description
	Nozzle holder
	Nozzle
	Venturi tube for burner C
	Venturi tube for burners D and E
	Flexible connection tube
 Distance A	Detail primary air distance A (in mm)

follows

7.2 Fine-tune of the gas flame

The fine-tune screw for the gas burner is located in the upper part of the gas tap for each burner. Ignite the relative burner and fine tune the flame on low power with a small screwdriver. If the burner is connected to a propane gas line, the screw must be tightened.

Image	Description
 Fine-tune screw	Gas tap for each burner
	Detail fine-tune screw Remark: If you use propane G30/G31, then the screw must be tightened/closed completely.

follows

7.3 Adjustment of the pilot burner nozzle

The nozzle is in the pilot burner itself. Remove the pan grid and the screws that fix the pilot in place. Carefully pull the pilot towards you, through the opening, until the hex screw is accessible. Remove the hex screw and unscrew the inner screw. That screw is the nozzle itself, it bears the marking of the nozzle diameter (OEM is 0,21). Don't lose the spring. Eventually substitute the nozzle and tighten the nozzle following the table. Put in place the hex screw and tighten it. Insert and fix the pilot burner on the unit again. Below the table of the pilot burner nozzles:

	Burner C	Burner D	Burner E
Natural gas H, E, E+ (G20)	20 mbar: ¼ of a turn	20 mbar: ¼ of a turn	20 mbar: ¼ of a turn
	25 mbar: ¼ of a turn	25 mbar: ¼ of a turn	25 mbar: ¼ of a turn
Natural gas L, LL (G25)	25 mbar: ¼ of a turn	25 mbar: ¼ of a turn	25 mbar: ¼ of a turn
Propane (G30/G31)	50 mbar: 0,21	50 mbar: 0,21	50 mbar: 0,21
Propane (G30/G31)	28/30 30/37 mbar: 0,21	28/30 30/37 mbar: 0,21	28/30 30/37 mbar: 0,21

A ¼ of a turn open with natural gas – closed tightly with propane gas.



Should you change the OEM-installed nozzle, please state the substitution with gas type below and also mark it on the technical data plate.

follows

8. Technical data of the units – External dimensions

Model	Width	Depth	Height	Q.ty burner C 3,5 kW	Q.ty burner D 5,5 kW	Q.ty burner E 7,5 kW
BHG2S70	400	700	Min. 850	1	1	-
BHG4S70	800	700	Min. 850	2	2	-
BHG4S70B	800	700	Min. 850	2	2	-
BHG6S70	1200	700	Min. 850	3	3	-
BHG6S70B	1200	700	Min. 850	3	3	-
BHG4D70	800	700	Min. 850	2	2	-
BHG4D70B	800	700	Min. 850	2	2	-
BHG6D70	1200	700	Min. 850	3	3	-
BHG6D70B	1200	700	Min. 850	3	3	-
BHG2P70	400	700	Min. 850	1	-	1
BHG4P70	800	700	Min. 850	2	-	2
BHG4P70B	800	700	Min. 850	2	-	2
BHG6P70	1200	700	Min. 850	2	2	2
BHG6P70B	1200	700	Min. 850	2	2	2
BHG2S85	400	850	Min. 850	1	-	1
BHG4S85	800	850	Min. 850	1	2	1
BHG4S85B	800	850	Min. 850	1	2	1
BHG6S85	1200	850	Min. 850	1	2	3
BHG6S85B	1200	850	Min. 850	1	2	3
BHG2P85	400	850	Min. 850	-	-	2
BHG4P85	800	850	Min. 850	-	-	4

BHGx...**B** = with electric oven in the lower compartment.



Should there be an electric oven (or any other electric appliance) within the kitchen unit, please carry out the electrical connection to the mains through authorised and trained personnel following and respecting the rules and regulations stated in the relative user manual.

Model	Width	Depth	Height	Q.ty burner C 3,5 kW	Q.ty burner D 5,5 kW	Q.ty burner E 7,5 kW
206001	400	600	230/255	1	1	-
206002	800	600	230/255	2	2	-
206003	800	600	Min. 850	2	2	-
206006	400	650	230/255	1	1	-
206007	800	650	230/255	2	2	-
206008	800	650	Min. 850	2	2	-
207000	400	700	Min. 850	1	1	-
207003	800	700	Min. 850	2	2	-
207005	1200	700	Min. 850	3	3	-
207004 *	800	700	Min. 850	2	2	-
207006 *	1200	700	Min. 850	3	3	-
208000	400	850	Min. 850	1	-	1
208001	800	850	Min. 850	1	2	1
208003	1200	850	Min. 850	1	2	3
208002 *	400	850	Min. 850	1	2	1
208004 *	1200	850	Min. 850	1	2	3

20xxxx * = with electric oven in the lower compartment.



Should there be an electric oven (or any other electric appliance) within the kitchen unit, please carry out the electrical connection to the mains through authorised and trained personnel following and respecting the rules and regulations stated in the relative user manual.

follows

9. Technical data of the units – Nominal power and consumption

	Qn kW at max. power / at min. power	
Gas type	Natural gas	Propane
Burner C	3,5 / 0,90	
Burner D	5,5 / 1,8	
Burner E	7,5 / 1,8	

	Consumption at maximum power	
Gas type	Natural gas (G20/G25) m ³ /h	Propane (G30/G31) Kg/h
Burner C	0,370 / 0,431	0,272 / 0,276
Burner D	0,582 / 0,677	0,427 / 0,434
Burner E	0,794 / 0,923	0,583 / 0,591

10. Technical data of the units – Gas categories

Country	Pressure (mbar)	Category
DE-LU	20-50	II2E3B/P
DK, FI, SE, IS, NO, HR, LT, LV, EE, SK, SI, CZ	20-30	II2H3B/P
NL	25-30	II2LL3B/P
FR, BE	20/25- 28/37	II2E+3+
GB, ES, IT, PT, IE, GR,	20- 29/37	II2H3+
AT, CH	20-50	II2H3B/P
PL	20-37	II2E3B/P
HU	25-30	II2HS3B/P
CY-MT	30	I3B/P

follows

11. Technical data of the units – Electric ovens

Electric oven	Model	Type
W x D x H in mm		
Dim. grid/tray in mm		
Power upper/lower part		
Power convection		
Thermostat		

For the correct usage and the functions of the electric ovens, please refer to and carefully follow the instructions of the separately supplied user manual.

12. Pilot burner protection cover

The pilot burners are supplied with a protection cover made of stainless steel to ensure the cleanliness of the thermocouple. During operation of the unit, keep the cover in place and clean it if necessary or at least at the end of the service. To remove, just pull the cover upwards and clean it with soapy water or in the dishwasher. Then push it back into place, it can be placed only in one direction (see images). The unit works properly also without the protection cover, but should you lose or break one of them, get in contact with your retailer/wholesaler for a replacement.



follows

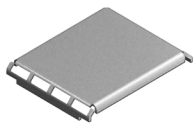
13. Hotplate – Optional

The unit can be integrated with a steel hotplate, to ensure usage of the gas burner also like a solid top. They come in single or double zone size. It is advisable, in case of a single hotplate over a double zone unit, to add a single pan grid for a correct positioning of the hotplate and an easy and secure usage of the unit.

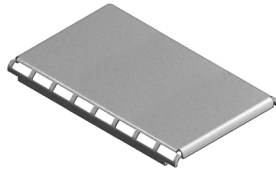
The hot plate must never be used on a burner E, only use it with burner C or burner D. The hotplate must not be used like a griddle/fry top, never put food directly on it. Always use under supervision.

Remove the pan grid and place the hotplate over the burner. Now you can use several pans on the same zone, up to cover all the surface. The hotplate gets very hot, please be careful. Do not cool it down after use with a water tap or ice, as it may bend or warp.

Only clean if cold or warm with soapy water and a soft cloth, never use harsh detergents or abrasive sponges. Use a cloth to dry it after cleaning and store in a dry place if not in use.



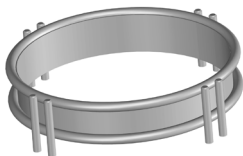
Hot plate single size



Hot plate doubles size

14. Wok ring – Optional

The unit can be integrated with a wok ring, to ensure usage of the gas burner also like a wok cooker. The wok ring can be simply added on the pan grid. Now you can use a standard wok pan for diameter 300 mm cook tops (pans can be found in our catalogue). The ring gets very hot, please be careful. Do not cool it down after use with a water tap or similar, as it may crack or bend. Only clean the ring if cold or warm with soapy water and a soft cloth, never use harsh detergents or abrasive sponges. Use a cloth to dry it after cleaning and store in a dry place if not in use.



follows

15. Trough with drain hole – Optional

The unit can be equipped with troughs that feature a drain hole. The troughs can be carefully and slightly flooded with water to ensure easy cleaning. The drain features a tap with security opening to avoid overflowing of the trough and penetration of liquids through the burner into the gas circuit. Should this accidentally happen, please close the main gas tap and contact your retailer/wholesaler.

Prior to cleaning the trough, remove solid food residues before draining. Clean with soapy water and a soft cloth, never use harsh detergents or abrasive sponges. Avoid draining food residues through the drain tap, as it may clog.

16. Comments – Drawings

