



OFFICINE GULLO  
FIRENZE

# INSTRUCTIONS FOR INSTALLATION AND USE



GEFS8P

RANGE WITH OVEN FOR RESIDENTIAL AND PROFESSIONAL USE

## CAUTION

1. These safety directions apply to different kinds of appliances. Please identify correctly the specific appliance in your possession (check the tag showing the characteristics).
2. Before using the appliance, read the instruction manual carefully, as it contains important safety information on the proper installation, use and maintenance of the appliance. Please keep the instruction manual for further reference.
3. The appliance's electrical safety is guaranteed only if the electrical system is earthed in accordance with the relevant regulations. It is of the utmost importance to follow such regulations; when in doubt, please consult a qualified electrician to have the electrical system thoroughly checked. The manufacturer declines all responsibility for damage caused by a badly-earthed electrical system
4. Before connecting the appliance, make sure that the appliance's technical characteristics shown on the tag correspond to those of the electrical system and gas distribution network.
5. Make sure that the electrical system and sockets can handle the appliance's maximum power consumption as shown on the tag. When in doubt, please consult a qualified electrician.
6. The appliance should be connected to the electric supply line by means of an omnipolar switch with a minimum contact opening of 3 mm
7. If the power socket is not compatible with the plug, replace the socket with a proper one and consult a qualified electrician to make sure that the cable size can handle the appliance's maximum power consumption. The use of adapters, multiple power boards and extension cords is not recommended.
8. When not in use, switch off the general power supply to the appliance and close the gas supply valve.
9. Do not obstruct the appliance's cooling or heat dissipation vents.
10. In case of damage to the appliance's power cord, it must be replaced exclusively by the manufacturer's authorized service center.
11. The appliance must be used only for the purposes for which it has been expressly designed (cooking). All other uses (such as the heating of a room) are considered inappropriate and therefore dangerous. The manufacturer declines all responsibility for damage resulting from improper use of the appliance.
12. The use of any electric appliance implies the observance of some basic rules. More specifically.
  - Do not touch the appliance with wet or damp hands or feet;
  - Do not use the appliance with bare feet;
  - Avoid the use of extension cords and, if necessary, take all precautions;
  - Do not pull the power cord to disconnect the plug from the power socket;
  - Do not leave the appliance exposed to atmospheric agents (rain, sun, etc.);
  - Do not allow children or untrained persons to use the appliance.
13. Before cleaning the appliance or performing maintenance work, disconnect the appliance by pulling the plug out of the power socket or turning off the main switch.
14. In case of failure or malfunction, turn the appliance off, close the gas supply valve and do not attempt to carry out any repairs, which must be done exclusively by an authorized service center.

Request the use of original spare parts only. Failure to comply with the above recommendations may compromise the appliance's safety.



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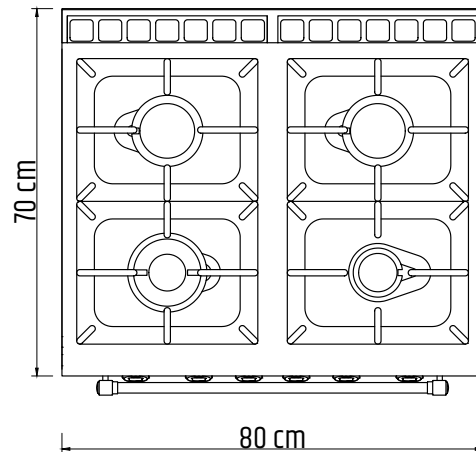
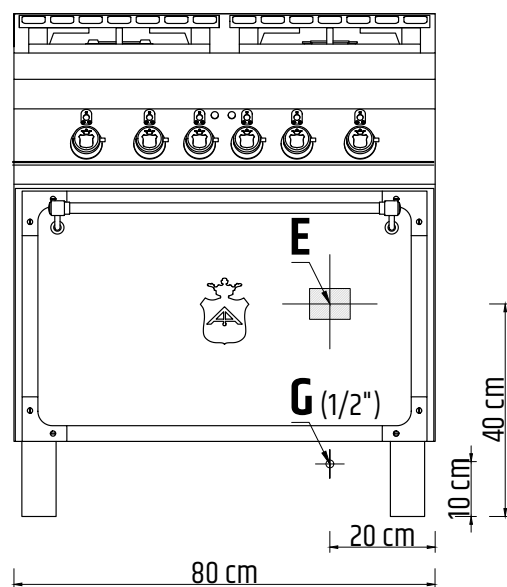
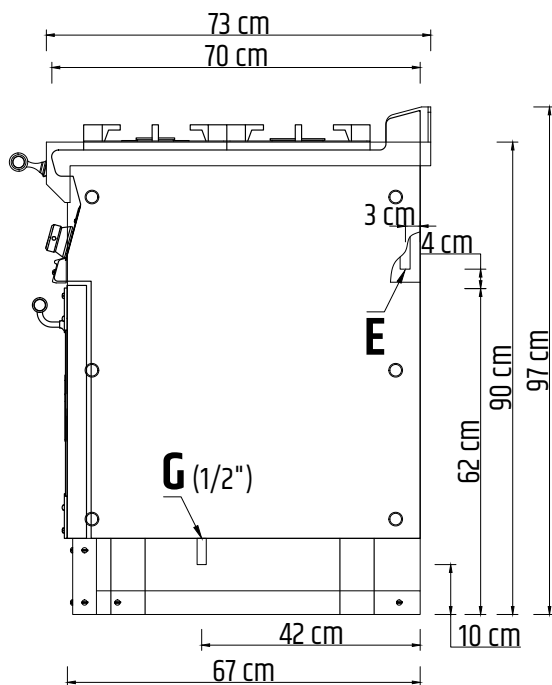
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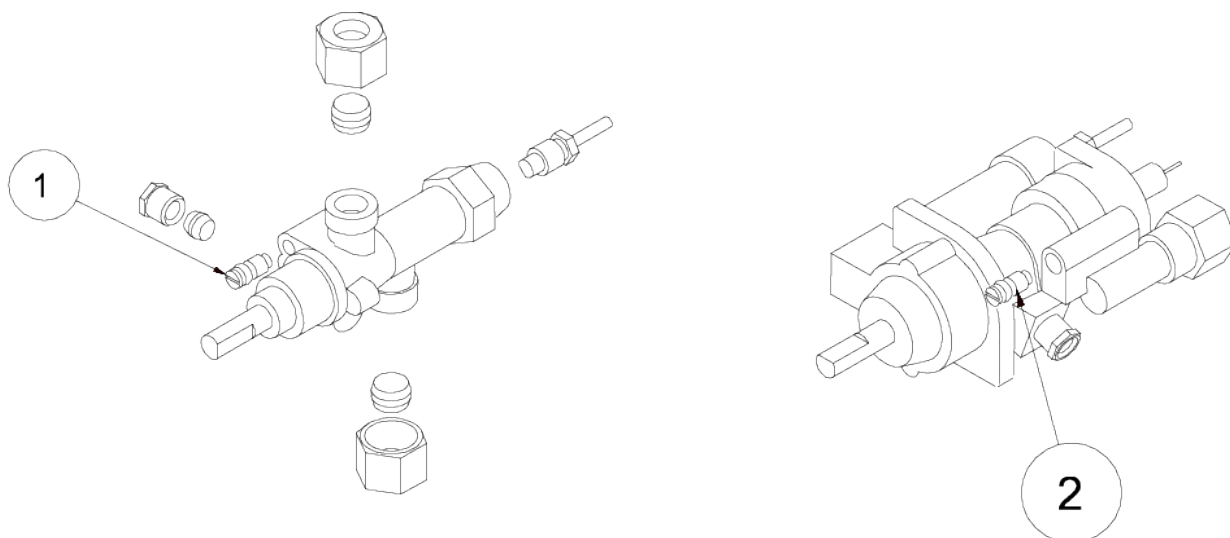
# INSTALLATION MANUAL

Fig. A/1  
GEFS8P



E. Electrical Connection  
G. Gas Connection

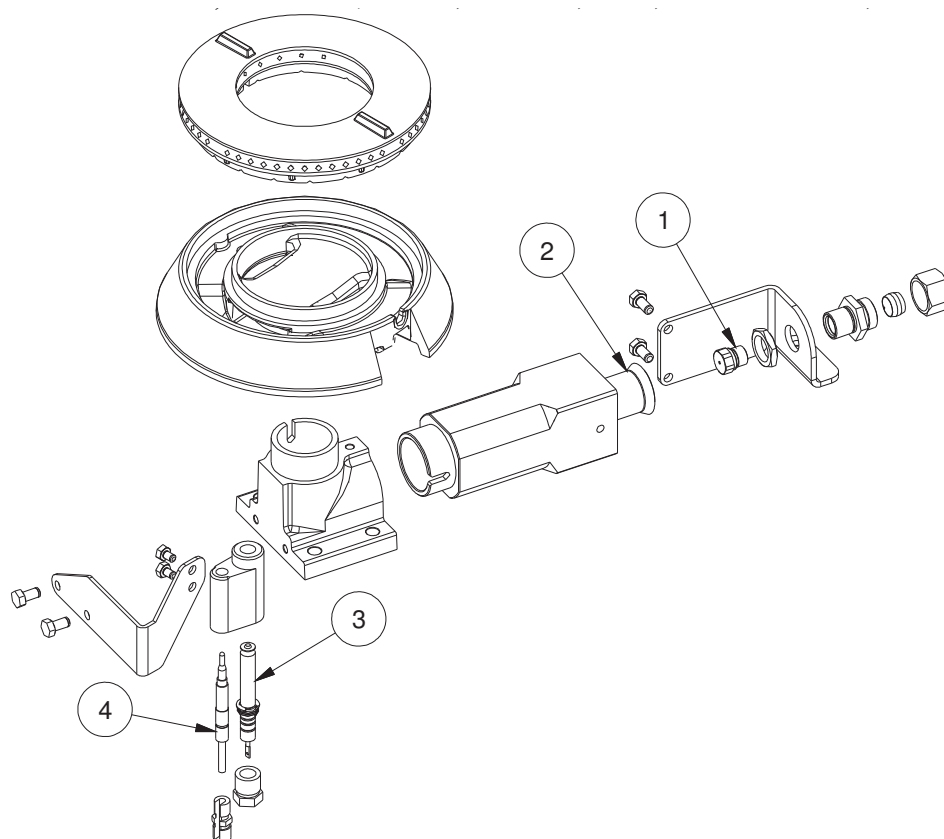
Fig. B



1. Cooking rings by-pass

2. Oven by-pass

Fig. C



1. Injector cooking rings  
2. Air regulation

3. Lighting spark plug  
4. Thermocouple

Fig. D

ELECTRICAL SCHEME TOP

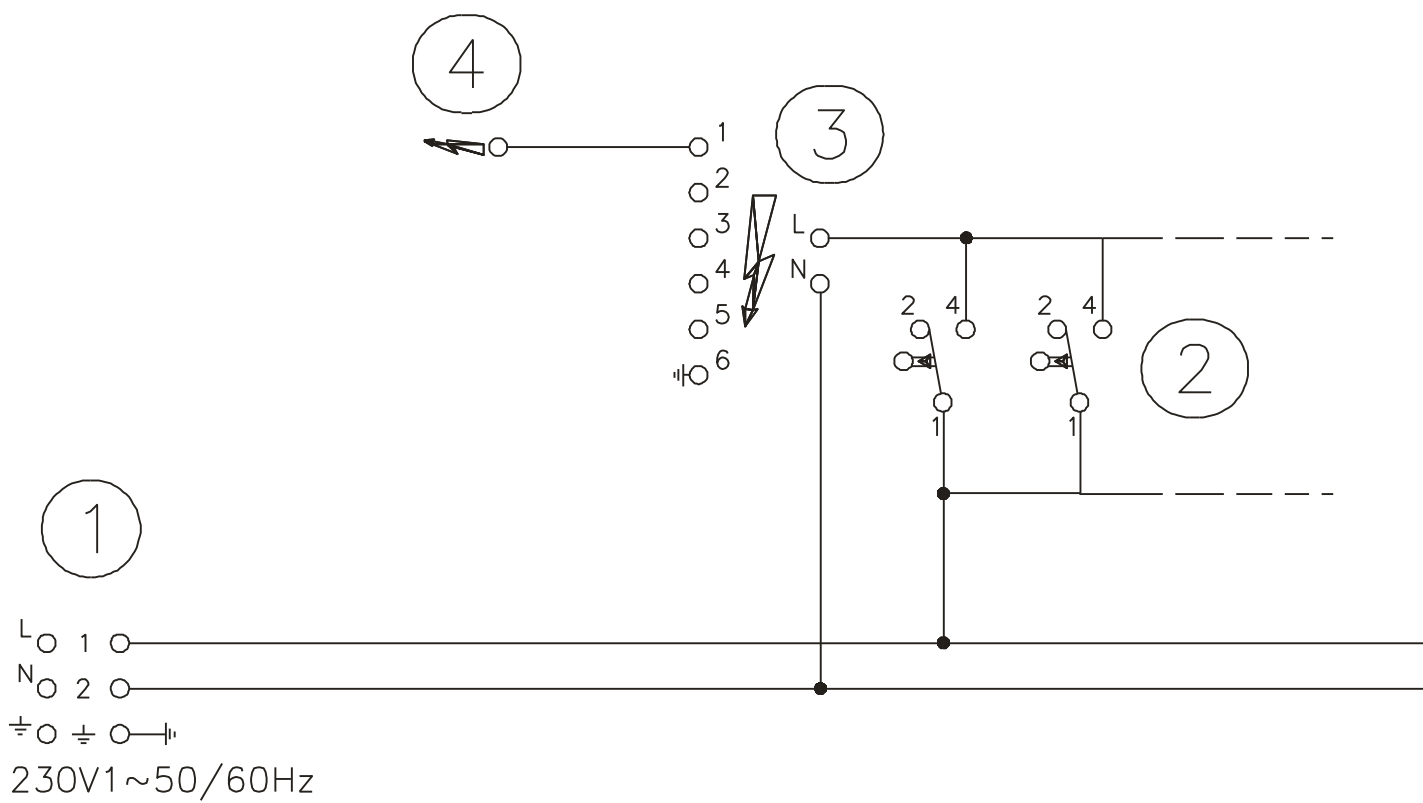
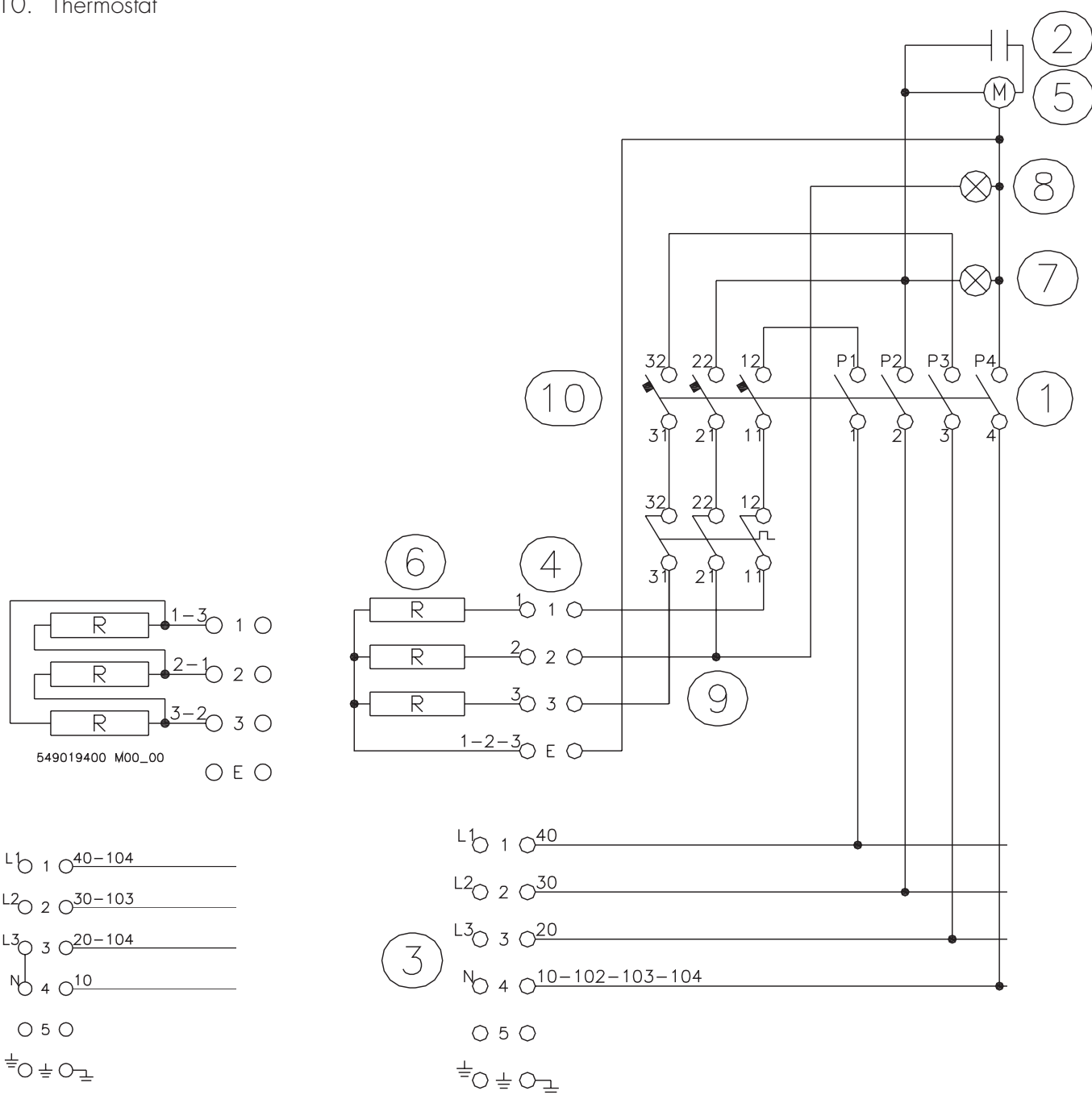


Fig. I

WIRING DIAGRAM FAN OVEN

1. Commutator
2. Capacitor
3. Power supply terminal
4. Terminal board switching
5. Engine
6. Element
7. White light
8. Green light
9. Safety thermostat
10. Thermostat



230V ac/3N 50/60 Hz

400V ac/3N 50/60 Hz

## DECLARATION OF COMPLIANCE

This appliance is manufactured by OFFICINE GULLO S.r.l



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The manufacturer declares that the appliances are compliant with the prescriptions of the EEC norm 2009/142 for the gas part and with norm 2006/95/CE, 2004/108/CE for the electric part. The installation must be done observing the norms in force particularly concerning room ventilation and discharging gas emissions.

N.B.: The manufacturer declines any responsibility for direct or indirect damage caused by improper or incorrect installation, alterations, maintenance or use of the appliance, as in all the other cases considered in the items of our sales conditions.

### GAS TECHNICAL DATA TABLE

MODEL	Dimensions cm	NOMINAL BURNER CAPACITY kW			TOT. NOM. CAPACITY kW	Gas coupling ISO 7-1
		Burner 3,5 kW	Burner 5,5 kW	Burner 7,5 kW	Gas	
GEFS8P	80x70x90h	1	2	1	22	R3/4GM

### ELECTRIC TECHNICAL DATA TABLE

MODEL	Dimensions cm	Power Supply	Tot. power (KW)	Max. absorb A	Power supply cable mm <sup>2</sup>
GEFS8P	80x70x90h	400V~3N 50/60 Hz	5,32	8,06	5x1,5
GEFS8P	80x70x90h	230V 50/60 Hz	5,32	13,35	4x1,5



## INSTALLATION

- The operations for installing, conversions for use with other types of gas and starting up must be done only by qualified personnel whose qualifications comply with the norms in force.
- Gas installations, the electrical connections and the rooms in which the appliances are installed must comply with the norms in force in the Country in which the installation is carried out; above all, the appliance must be installed in a well ventilated room, preferably under an extractor hood, so as to ensure the complete extraction of gas emissions which are formed during combustion. The air necessary for combustion is 2m<sup>3</sup>/h per kW of power installed.

**Attention:** In accordance with international rules, when connecting the appliance, an automatic device enabling the disconnection of all contacts from the mains, must be installed above it; this device must have a contacts opening of at least 3 mm.

## CHECKING FOR ADEQUATE VENTILATION

Make sure that the air intake into the room where the appliance is installed is sufficient for an adequate change of air, as specified by regulations in effect.

The appliances installed in buildings open to the public must satisfy the following requirements.

### Installation rules

The installation and maintenance of the appliance must be done according to the correct procedures and regulation texts in use, particularly:

- **safety standards for the prevention of fire and panic.**

Connection and installation of appliance, ventilation and exhaust removal systems, shall be done according to the Manufacturer's instructions and by qualified technicians and according to the regulations in effect. The electric wiring shall conform to the regulations in effect.

All fire prevention codes shall be observed.

a) General indications **(Rules valid for GB only)**

#### - For all appliances:

Gas safety Regulations, 1984; Health and safety at Work Act, 1974 Codes of Practice, BS 8173, 1982, The Building Regulations 1985; The Building Standards Regulations, 1981, the IEE Regulations and the by-laws of the local Water Undertaking.

The local gas Region or LPG supplier and the local authority and the relevant recommendation of the British Standards (latest editions) concerned.

The installation, transformation and repair of appliances for professional kitchens as well as removal due to malfunction, and the supply of gas, may be made only by means of a maintenance contract stipulated with an authorized sales office and in observance of technical regulations.

The appliance can be installed by itself or in a series side by side with appliances produced by us.

There must be a minimum distance of at least 10 cm between the appliance and the sides of the nearby cabinets made of inflammable material.

Take suitable measures to guarantee thermal insulation of the inflammable sides, such as, for example, the installation of protection against radiation.

The appliances must be installed in a suitable manner, observing the safety standards.

The small feet are adjustable to level the appliance.

## PIPE FOR GAS CONNECTION

The gas connection must be done with steel or copper pipes, or otherwise with flexible steel pipes in compliance with the national norms, if any exist. Each appliance must be provided with a cut-off cock for rapid interruption of the gas supply. Once the appliance has been installed, it is necessary to check for gas leaks for the pipe fittings; do not use a flame for this purpose but a non-corrosive substance such as soapy water or foamy substances as contained in leakfinder sprays. All our appliances undergo careful testing: the type of gas, the operating pressure and the category are indicated on the data plate.

**NB:** The year of the appliance manufacture is shown in item "N" on the data plate. The first two numbers (e.g. 08..) represent the year of manufacture.

## ELECTRIC CONNECTION


The appliance is supplied without the connection cable; to install it, proceed in the following way:

- Remove the back panel
- Push the connection cable through the cable channel, connect the conductor wires to the corresponding terminals in the junction box and fix them into place.
- Block the cable with the cable blocker, and reassemble the panel. The earth wire must be longer than the others so that if the cable blocker should break, it will disconnect after the tension wires.

N.B. The connection cable must have the following characteristics: it must be type H05RN-F and must have an adequate section for the power of the appliance (see technical data table).

## EQUIPOTENTIAL

The appliance must be connected to an equipotential system.

The connection screw is positioned at the back of the appliance and is identified by the symbol .

**Attention!** The manufacturer will neither be held responsible for, nor will give any compensation during the guarantee period for any damage caused, and which is due to inadequate installations not compliant with the instructions.

## CHECKING HEAT OUTPUT

The appliances must be checked in such a way as to verify that the heat output is correct:

- The heat output (thermal power) is indicated on the data plate of the appliance;
- Firstly, check that the appliance can be used with the type of gas supplied; then check that the indication on the plate corresponds to the gas to be used. For converting to another type of gas, check that the type of gas complies with what is stated in this instruction manual.

The pressure is read with a gauge (minimum resolution of 0.1 mbar) inserted in the relative pressure outlet.

Remove the hermetically closed screw and insert the gauge pipe.

After reading, put back the screw tightening it hermetically and check for pressure leaks.

### **Connection for liquid gas G30/G31**

The connection pressure for liquid gas is 30 mbar with butane and 37 mbar with propane.

Check the plate, read the pressure and verify that the description of the nozzle installed corresponds to the one supplied by the manufacturer.

### **Connection with natural gas H G20**

The connection pressure for natural gas is 20 mbar.

Check the plate, read the pressure and verify that the description of the nozzle installed corresponds to the one supplied by the manufacturer.

## CHECKING PRIMARY AIR TO THE MAIN BURNERS AND PILOT NOZZLES

All the burners are fitted with an air regulator by means of which the primary air can be varied thanks to an adjustable bush that can be locked with a screw. In the Burner Technical Data table you will find the approximate values for the "h" parameter (primary air). The flow of primary air must be regulated so there is no detachment of the flame when the burner is cold or a return of the flame when the burner is hot.

The pilot air is regulated when the appliance is tested and inspected for the gas it is set for.

If you are going to change to a different type of gas, regulate the air by means of the adjusting bush until the flame stops sputtering and becomes an intense blue colour.

## BURNER TECHNICAL DATA TABLE

Burner max 3,5 kW- min. 1,15 kW	12,8 kWh/kg G30 BUTANE 30 mbar	12,8kWh/kg G31 PROPANE 37 mbar	9,45 kWh/m <sup>3</sup> st. G20 NATURAL GAS H 20 mbar
Burner injector 1/100 mm Min. output adjustment 1/100 mm Consumption Primary air h=mm	90 50 kg/h 0,276 open	90 50 kg/h 0,272 open	145 adjustable m3 st./h 0,370 open
Burner max 5,5 kW- min. 1,55 kW			
Burner injector 1/100 mm Min. output adjustment 1/100 mm Consumption Primary air h=mm	115 60 kg/h 0,434 open	115 60 kg/h 0,427 open	175 adjustable m3 st./h 0,582 20
Burner max 7,5 kW- min. 2,5 kW			
Burner injector 1/100 mm Min. output adjustment 1/100 mm Consumption Primary air h=mm	135 75 kg/h 0,591 20	135 75 kg/h 0,582 20	205 adjustable m3 st./h 0,794 20

Burner max 3,5 kW- min. 1,15 kW	G110 8 mbar	G150.1 8 mbar	Town gas G110 10 mbar
Injector (marking) By-pass (screw adjustment (number of turns anti-clockwise from fully closed position) Air adjustment (mm)	250 1/2 11,0	250 1/2 11,0	235 1/2 11,0
Burner max 5,5 kW- min. 1,55 kW			
Injector (marking) By-pass (screw adjustment (number of turns anti-clockwise from fully closed position) Air adjustment (mm)	340 3/4 8,5	340 3/4 8,5	320 3/4 8,5
Burner max 7,5 kW- min. 2,5 kW			
Injector (marking) By-pass (screw adjustment (number of turns anti-clockwise from fully closed position) Air adjustment (mm)	450 1+1/2 10,0	450 1+1/2 10,0	390 3+1/2 10,0

## RULES FOR CONVERTING AND INSTALLING OTHER TYPES OF GAS

Our appliances are tested and regulated for liquid gas.

The conversion or adaptation to another type of gas must be carried out by a specialized technician. The nozzles for the various types of gas are in a packet supplied with the appliance and are marked in hundredths of mm (see the technical data table).

### CHANGING THE OPEN RING NOZZLES

#### Main nozzles

Take the rungs off, remove the burners and trays, with a size 12 spanner substitute the nozzles with the appropriate ones, regulate the primary air (h) (see the "burner" technical data table) unscrewing the securing screw. Once regulated, tighten the screw, adjust the minimum flame by turning the screw to the right or left until the thermal power reaches 1,15 kW for the 3,5 kW burner, 1,55 for the 5,5 kW burner and 2,5 kW for the 7 kW burner.

**Warning:** If liquid gas is being used the minimum adjustment screw must be locked right down.

### CHECKING FUNCTIONING

The appliance contains the instructions necessary for use.

Check the appliances for gas leaks.

Check the lighting and flame of the main burner.

We urge the user to follow the instructions when using the appliance.

### MAINTENANCE

With prolonged use of the appliance, it is essential to carry out regular maintenance for the safe functioning of the appliance; we therefore recommend drawing up a contract for after sales service. Maintenance must be done only by specialized personnel, observing the norms in force and our indications.

### SPARE PARTS

#### Open rings:

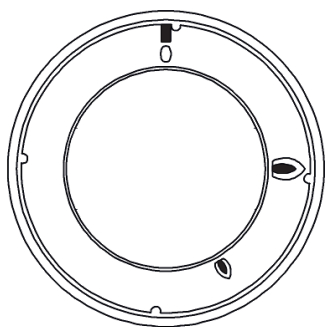
The cocks can be changed by removing the front panel; to change the thermocouples and burners you have to remove the rungs and trays.

# USER MANUAL



## INSTRUCTIONS FOR USE


Attention! The appliance must only be used under surveillance.

### LIGHTING AND ADJUSTING THE BURNERS

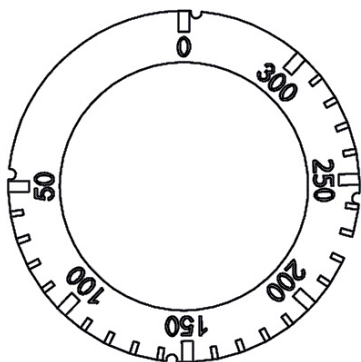


On the front panel, above each knob, there is a symbol which indicates to which burner the knob corresponds.

To light, turn the knob to the left from position "0" to the  symbol (see figure); keep it pushed down and press the button with the  symbol until the gas lights.

The knob must be kept pushed down for a few seconds and then released. The flame may go out, in which case it is necessary to repeat the procedure. By turning to the  position, the burner is brought to the minimum. To put out the burner, turn the knob back into the "0" position.

### TURNING ON AND ADJUSTING THE FAN OVEN



The hot air made to circulate by the fan is distributed in all parts of the oven chamber to ensure even cooking results. Since the oven chamber is heated evenly, different foods can be cooked together on different rungs

Turn the knob from "0" into the desired position between 50° and 300°; The white and green lights come on.

The green light indicates the presence of electrical tension.



## CLEANING AND MAINTENANCE

Attention! During cleaning, do not wash the external parts of the appliance with direct sprays of water or with high pressure.

After every use, clean the appliance thoroughly. Daily cleaning after switching off the appliance ensures the perfect functioning and long life of the appliance.

Before starting to clean the appliance, disconnect the power supply. The parts in steel must be washed with hot water and neutral detergent, then rinsed thoroughly in order to eliminate all traces of detergent; after which, dried with a dry cloth. Do not use abrasive or corrosive detergents.

The enamelled parts should be washed with soapy water.

Oven: Cleaning the oven is made easier by removing the support grill.

Important: As well as ordinary cleaning and maintenance, it is advisable to have the installation checked by an installer at least once a year.

It is therefore suggested to draw up an after-sales assistance contract.

### Cleaning burnished brass surfaces

No synthetic protective varnishes have been used to obtain the special burnishing effect on the burnished brass details in order to avoid spoiling the beauty of the brass with an artificial patina. The antique finish of the surface is the result of natural oxidation that has simply been accelerated. All the natural antique finish brass surfaces can be cleaned with any kitchen degreasing detergent, accompanied by the use of an abrasive scouring pad (the green colored type used for washing dishes). It is recommended that the metal be rubbed, uniformly applying light pressure, until the desired effect is achieved.

The brass details should then be dried.

Do not use polish as this is suitable for maintaining the gloss but not the antique finish and could result in an effect that is not compliant with our products. Any spots that may appear over time on the burnished brass surfaces should be considered as a desirable and particular characteristic of our craft metal working processes.

### Cleaning chromium-plated brass surfaces

No synthetic varnishes have been used to obtain the special polish on the chromium-plated brass details in order to avoid spoiling the beauty of the chromium plating with an artificial patina. All the chromium-plated surfaces should be cleaned, where necessary, with a soft, possibly micro-fiber cloth, combined with metal polishing products, if required. Do not use abrasive pads.

### Cleaning satin finish nickel-plated brass surfaces

No synthetic varnishes have been used to obtain the special nickel-plating on the satin finish nickel-plated brass details in order to avoid spoiling the beauty of the nickel-plated, satin finished solid brass with an artificial patina. All the nickel-plated and satin finished brass surfaces should be cleaned, where necessary, with a soft, possibly micro-fiber cloth, combined with a neutral detergent, if required. Do not use abrasive pads.

### Cleaning the varnished surfaces

All the varnished surfaces should be cleaned using a neutral detergent and, where necessary, a soft, possibly micro-fiber cloth. Do not use abrasive pads or any other chemical products.

### Cleaning brushed steel surfaces

All the brushed steel surfaces should be cleaned using degreasing products or products specifically designed to be used on steel and, where necessary, extra-fine steel wool or extra-thin sandpaper.

## WHAT TO DO IN THE EVENT OF A BREAKDOWN

Turn off the gas tap and notify the after sales service.

## PROCEDURE TO FOLLOW IF THE APPLIANCE IS NOT GOING TO BE USED FOR SOME TIME

Turn off the gas tap and clean the appliance as specified above.

## MAINTENANCE (only for qualified personnel)

Any kind of maintenance must only be done by qualified personnel. Before carrying out maintenance, remove the plug or switch off the switch above the appliance.

## INSTRUCTIONS FOR DISCHARGING GAS EMISSIONS

### Type "A" Appliances (See data plate)

Type "A" appliances must discharge the products of combustion into extractor hoods or similar devices connected to an efficient chimney, or directly outside.

(Natural Discharge) Fig.1.

If there is no hood, as an alternative, an air extractor connected directly to the outside is acceptable, (Forced Discharge) Fig.2, but its capacity must not be inferior to what is established in item 4.3 of the UNI-CIG norm 8723.

#### In the event of forced discharge

The gas supply to the appliance, must be directly interlocked to the system and cut off automatically if its capacity drops below the values prescribed by item 4.3 of the UNI-CIG norm 8723.

Supplying the appliance with gas again must only be possible manually.

#### NATURAL DISCHARGE

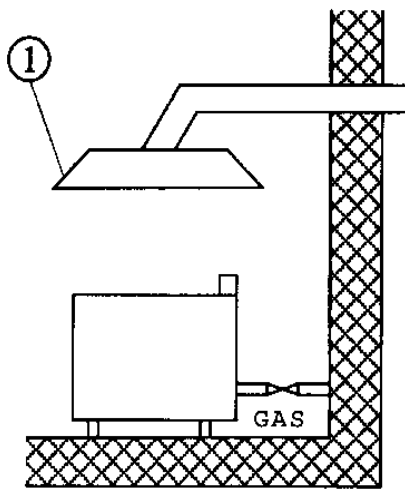


Fig.1

1. Extractor hood

#### FORCED DISCHARGE

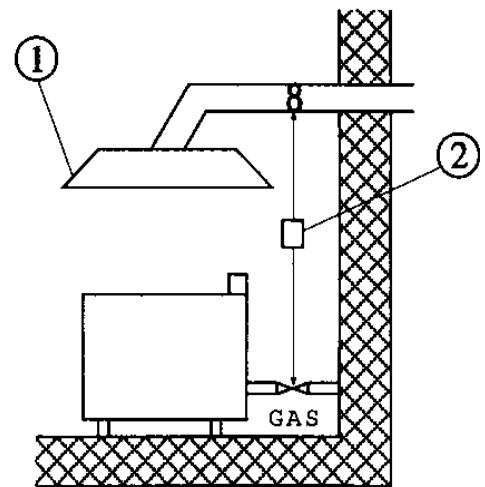


Fig.2

1. Extractor hood  
2. Interlocking

## COOKING TABLE FOR THE FAN OVEN

### Notes:

The cooking times given above do not include the time needed to heat the oven except in those cases marked with an asterisk. Indication regarding use of the levels given in the table is what is preferable if you are cooking on different rungs. The times given refer to cooking on one level only. For more than one level increase time 5-10'

For beef, veal, pork and turkey roasts on the bone or in a roll, increase time 20'

Cooking times may vary according to the type of foods, their homogeneity and volume.

When cooking for the first time in the oven we suggest opting for the lower value in the thermostat adjustment range given in the table.

Cooking time will be longer if the heat is lower.

TYPE OF FOOD	SLOT NO. from the bottom	QUANTITY KG	TEMPERATURE °C	COOKING TIME IN MINUTES
Cakes, pastries				
With a beaten mixture, in a mould	1-3	1	175	60
With a beaten mixture, without a mould	1-3-4	1	175	50
Short pastry, cake base	1-3-4	0.5	175	30
Short pastry with a wet filling	1-3	1.5	175	70
Short pastry with a dry filling	1-3-4	1	175	50
With a natural leavening dough	1-3	1	175	50
Small cakes	1-3-4	0.5	160	30
Meat				
Grilled roasts				
Veal	2	1	180	60
Beef	2	1	180	70
English roast beef	2	1	220	50
Pork	2	1	180	70
Chicken	2	1-1.5	200	70
Baking-pan roasts				
Veal	1-3	1	160	90
Beef	1-3	1	160	90
Pork	1-3	1	160	90
Chicken	1-3	1-1.5	180	90

Turkey pieces	1-3	1.5	180	120
Duck	1-3	1-1.5	180	120
Casseroles				
Beef casserole	1	1	175	120
Veal casserole	1	1	175	110
Fish				
Filets, steaks, cod, hake, sole	1-3	1	180	30
Mackerel, turbot, salmon	1-3	1	180	45
Oysters	1-3	1	180	20
Oven bakes				
Pasta	1-3	2	185	60
Vegetables	1-3	2	185	50
Sweet and savoury soufflés	1-3	0.75	180	50
Pizza and "calzone"	1-3-4	0.5	200	30
Toast	1-3-4	0.5	190	15
Defrosting				
First courses	1-3	1	200	45
Meat	1-3	0.5	50	50
Meat	1-3	0.75	50	70
Meat	1-3	1	50	110



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