



User Manual Book

Gas Range Oven

GR 7741GO, GR 7061GO



Thank you for your trust in choosing MODENA products for your household needs. With your satisfaction as our priority, we constantly aim to deliver stylishly designed products equipped with state-of-the-art technology to assist you in your daily activities.

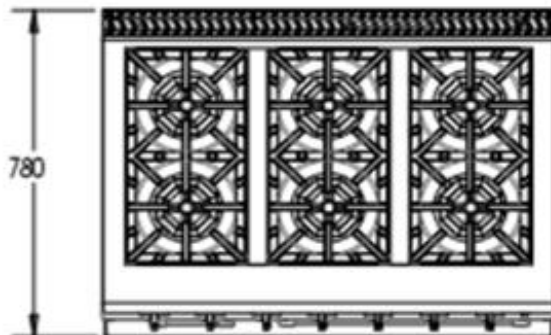
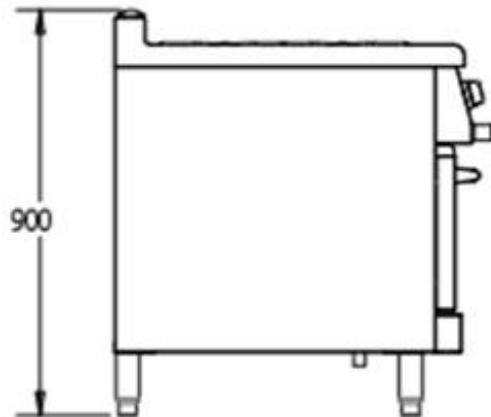
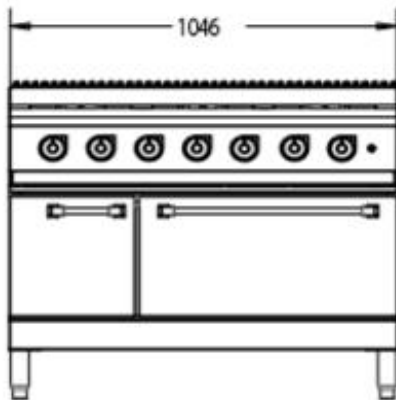
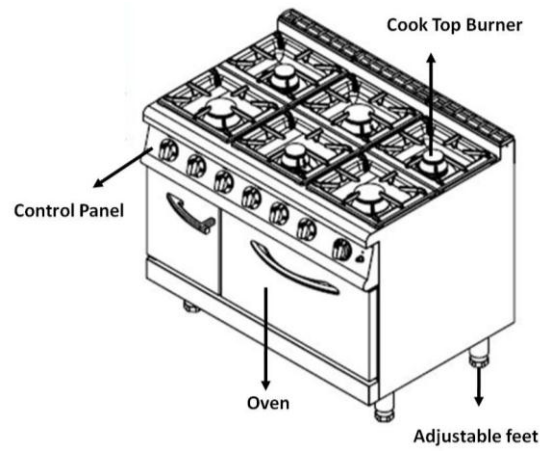
This is your guidebook containing everything you need to know about our product. Please reach out to us if you need further assistance or other information via our Customer Care or our official website www.modena.com.

MODENA

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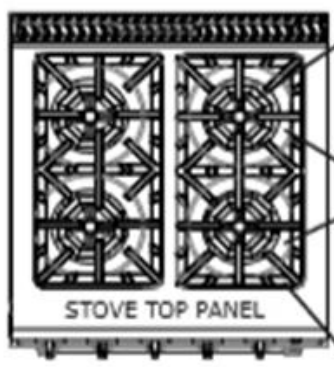
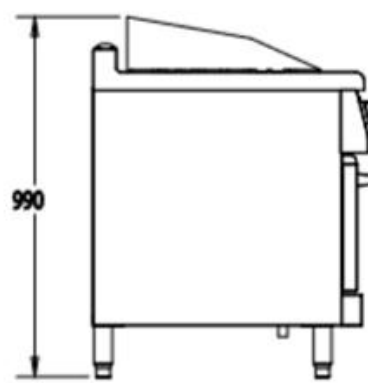
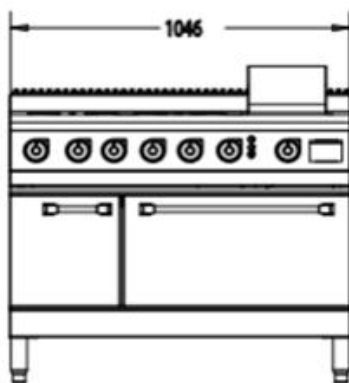
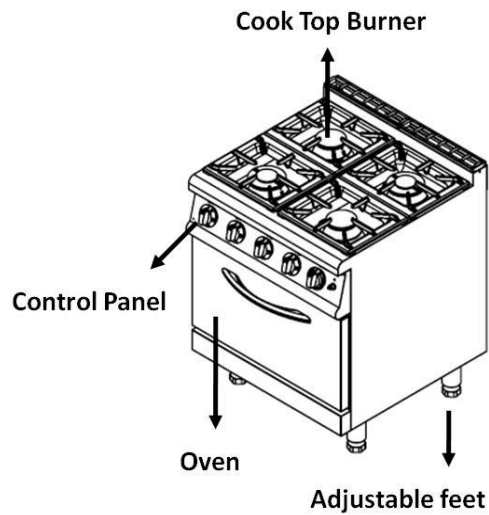
Part 1: Name of Parts

GR 7061GO



- The pictures are general overview and not necessarily the same as the product you receive.
- Features and completeness depend on the type of the products.

GR 7741GO



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Part 2: Installation

Precautions & Recommendations

Transportation and Storage:

During transportation, the appliance should be carefully handled and do not put it upside down to prevent from damaging the appliance. The appliance should be stored in a ventilated room without corrosive gas. If it needs to be stored in an open air temporarily, make sure to stay dry.

Notice for Installation:

1. The appliance can be installed as a countertop type. Also you can dismantle the 4 legs, and then screw the body with the cabinet, but you should have a matched cabinet.
2. Components used for appliance connection should comply with provisions in gas safety, installation and operation.
3. The appliance should be installed separately or assembled with other device in stated range.
4. The appliance is not suitable for built-in installation, otherwise, the appliance may work in hypoxia condition, emission of the combustion products may be out of limits and it may cause health problems, even casualty.
5. The appliance should keep a minimum clearance of 10cm away from walls. Do not install the appliance on flammable floor or materials. If it is installed on the countertop, the countertop should be made of refractory materials to ensure safety of the operators and normal operation of the appliance.
6. The installment has to be taken carefully because the appliance is heavy. It is recommended to mount it on the floor.
7. The appliance should be installed in a well-ventilated area, if possible under a vent hood, in compliance with all applicable regulations in force. This will ensure that all burnt gases produced during the combustion process are completely exhausted. Otherwise, the accumulated waste gas may do harm to people's health, even cause serious injuries or death.
8. After installation, keep the appliance stable and level. Do not tilt or sway during operation.
9. Before installation, remove the outer plastic film first. Clean the residues on the stainless steel sheet with appropriate substance.
10. Check that the appliance is pre-set to use the gas family available at the place of installation. Make sure the supply gas is the same with the gas that the appliance allows to use.
11. Do not use gas that not applicable to the appliance, neither does high-pressure or medium-pressure regulating valve. (This appliance is only applicable to low-pressure regulating valve.)
12. Before installation, a quick acting disconnecting valve should be installed upstream the appliance where is easy to reach.
13. Pipeline connected to the appliance should be connected with a metal pipe fitting, and make sure that there is no leakage.
14. If the pressure of the gas pipeline is 15% higher or lower than the rated pressure the appliance required, a regulator should be installed to ensure it reaches the rated value.
15. Checking gas supply pressure after installation. Gas supply pressure can be measured with a liquid-filled pressure gauge (for example, a U-shaped pressure gauge, minimum scale division 0.1 mbar) or a digital gauge.

Special Notice

1. The appliance is only designed for food cooking, not applicable to other uses.
2. The manual book includes all necessary information about installation, operation and maintenance. Please operate according to the specific instructions in the manual, making sure the appliance works in perfect performance.
3. The warranty remains valid only when the appliance installed in accordance with notice and applicable regulation involved. The manufacturer won't bear any responsibility for this if user fails to do so.
4. Installation, initial use and maintenance should be done by authorized technicians from MODENA.
5. During installation and maintenance, to ensure safety of operation, please carefully observe the following procedures.

6. Keep the manual book carefully for further reference or left for the next operator authorized to use the appliance.
7. Please keep the units and remove the outer packaging. If you do have any questions, contact MODENA Call Center and stop using the appliance. To avoid danger, keep away from children. (For the materials are plastic bags, nails etc.)
8. This appliance is only for commercial use, it should be operated by experienced personnel.
9. To avoid hazard, turn the appliance off if not going to use it or if it is unattended.
10. Maintenance must be done by authorized technicians with original accessories. If this requirement cannot be observed, it may affect the safety performance of the appliance.
11. The appliance is only for commercial use, not applicable for other uses; otherwise, it may cause danger.
12. Do not spray at the appliance with water jet during cleaning, it will damage the parts, e.g. electrical equipment and control valve etc.
13. To prevent surface oxidation and chemical interaction, the stainless steel surfaces should be cleaned appropriately and regularly.
14. Perfect performance and longer service life of the appliance is guaranteed by correct installation, professional operation and continuous maintenance.

Part 3: How to Use

Warning :


1. The appliance is only applicable to low-pressure gas. During using, users must use low-pressure gas pressure reducing valve instead of high or medium reducing valve.
2. Any self-modification, wrong installation, adjustment or maintenance can lead to property loss or casualty. Please contact MODENA Call Center for any adjustment or maintenance.
3. For your safety, please keep the appliance away from any flammable or explosive liquid, gas or other object.
4. For your safety, walls and countertops in the mounting position of the appliance should be made of refractory materials to ensure safety and safe operation of the appliance.
5. Do not modify the air inlet and smoke vent required for combustion. Otherwise, it will cause safety accidents.
6. This appliance is designed for food cooking. To avoid hazard, check the water level in pan, do not dry heat the utensil or let the food inside spill over.
7. Fire warning: If you smell the gas, please keep away from any fire source. Do not light up any device or touch the electronic switch. Do not use any phone in the building either. Close the main gas valve immediately and call the professional personnel to maintain it.
8. Control knob of the gas valve should be operated with hands only, do not use any tools to control the knob. If it cannot be rotated with hands, do not do it by force or attend to fix it. Operate by force or maintain improperly will lead to large gas leakage or deflagration easily. MODENA will not bear any responsibility for fire accidents caused by improper operation or maintenance.

Functional Introduction

The appliance is manufactured by our company; combining the advantages from domestic and foreign country. Modern design, proper structure, easy operation, all stainless-steel made, durable and convenient in maintenance. This appliance is equipped with flame failure safety protection. The thermostatic control makes it easy to adjust the temperature in a certain range for any food serving suggestion. This appliance is the ideal type for hotel, supermarket, restaurant and other food industry.

Working Instructions

1. Ignition:

Press down the control knob and rotate it counterclockwise to align “” with the salient point. At this time, hold the knob and push down the igniter simultaneously to light up the pilot flame. (Initial ignition may be a little longer due to the air existing in the pipeline. The pilot flame can be normally ignited when the air is exhausted completely.)

After ignition, release the knob 20s later.

Turn the knob to MAX   or MIN  according to food requirements.

2. Flameout:

- Press down the control knob and rotate it clockwise to ●.
- Turn off the main gas supply.

3. Replacing the Main Nozzle (Picture 4):

- Prepare the necessary tools.
- Dismantle the burner frame, gas ring, burner base and take out the basin, then remove the nozzle and substitute it with a matched one.
- Fasten the nozzle and replace the basin, burner base, gas ring and burner frame in order.
- As for oven, take apart the lower panel of the oven door and discharge the nut and nozzle holder with an appropriate spanner, then substitute with a matched nozzle.
- Fasten the nozzle and detect for leakage, then seal the panel.

NOTICE: After the replacement of the main flame nozzle, gas leakage must be checked.

Routine Inspection

It is necessary to check the machine daily.

Check the machine regularly can avoid serious accident happens.

Stop using if user found problems in the circuit or machine.

Check the situation of the machine before or after using every day.

Before using:

- Is the appliance tilted?
- Is the control damaged?

During using:

- Is there any strange odor or vibration noise?
- Is the burner flame normal?
- Is the flame out or light back?
- Is the power normal?

Part 4: Cleaning & Maintenance

Cleaning and Maintenance

1. Before using, remove all the commercial grease. Clean the grease on surface with a towel, mild detergent and water instead of detergent containing abrasive substance. Also, do not scrape the surface with steel wire brush or sharp utensils that may damage the surface.
2. Do not spray the body surface with water directly. Do not clean it with corrosive substance (acid, alkali).
3. When cleaning the burner, detergent on the burner surface or in the fire hole should be removed completely, otherwise, it may cause short-time flameout or incomplete combustion, which may affect the safety performance of the appliance and do harm to personnel health.
4. If not going to use the appliance for a long period of time, cut off the gas supply and clean the body surface with a gasoline cloth, then store the appliance in a well-ventilated area.
5. General inspection should be carried out at least once a year by authorized technicians from MODENA.
6. 90% of the appliance is made of metal (stainless steel, iron, aluminum, galvanized metal sheet), which can be recycled by appointed treatment plant according to the environmental standards of the equipment installed countries in force.

Part 5: Troubleshooting

Please perform checking procedure on the following things before contacting MODENA Call Center when problems occurs:

Problems	Possible Causes	Recommended Action
It has a light-back sound when turning off the valve.	<ol style="list-style-type: none"> 1. Nozzle diameter does not match with the gas supply. 2. The damper is too large. 3. The supply pressure is too low. 4. Flow of connected pipe is not enough. 	<ol style="list-style-type: none"> 1. Adjust the nozzle diameter. 2. Adjust the damper. 3. Adjust the reducing valve. 4. Increase the permitted flow.
It has red flame and black smoke.	<ol style="list-style-type: none"> 1. Nozzle diameter does not match with the gas supply. 2. The damper is too small. 3. Gas nearly runs out. 4. Gas ingredients are volatile in gas peak period. 	<ol style="list-style-type: none"> 1. Adjust the nozzle diameter. 2. Adjust the damper. 3. Replace the gas. 4. Decrease the gas flow. Increase it after the peak.

Mentioned problems are just for reference. If any failure occurs, please stop using and contact MODENA Call Center to check and repair. Safety first! Maintenance should be done after shutting down the power supply and gas supply.

Part 6: Specification

MODEL	GR 7061GO	GR 7741GO
Main Features		
Cabinet Material	Stainless	Stainless
Color	Stainless (S)	Stainless (S)
Adjustable Feet	Yes	Yes
Cook Top		
Numbers of Cook Top Burners	6 Gas	4 Gas
Gas Safety Device	Yes	Yes
Pan Supports (Grid)	Yes	Yes
Oven		
Oven Burner	Gas	Gas
Gas Safety Device	Yes	Yes
Technical Features		
Cook Top		
Gas Type	LPG or NG	LPG or NG
Burner Power (BTU)	6x26000	4x26000
LPG		
Pressure (Pa)	2.8kPa	2.8kPa
Gas Consumption (Kg/h)	1.48kg/Hr	2.04kg/Hr
NG		
Pressure (Pa)	2.0kPa	2.0kPa
Gas Consumption (m ³ /h)	2.15kg/Hr	2.97 kg/Hr
Oven		

Gas Oven Power (BTU)	15700	15700
Temperature (°C)	120-290	120-290
Gas Inlet Size		
Oven Chamber Size		
Length (mm)	556	556
Width (mm)	641	641
Height (mm)	269	269
Product Dimension		
Length (mm)	1050	700
Width (mm)	750	750
Height (mm)	850 + 60	850 + 60

Specifications of this appliance may change without notice to improve the quality of the product. Pictures in this manual are schematic and may not match your product exactly. Values stated on the machine labels or in the documentation accompanying it are obtained in laboratory in accordance with the relevant standards. Depending on operational and environmental conditions of the appliance, values may vary.

