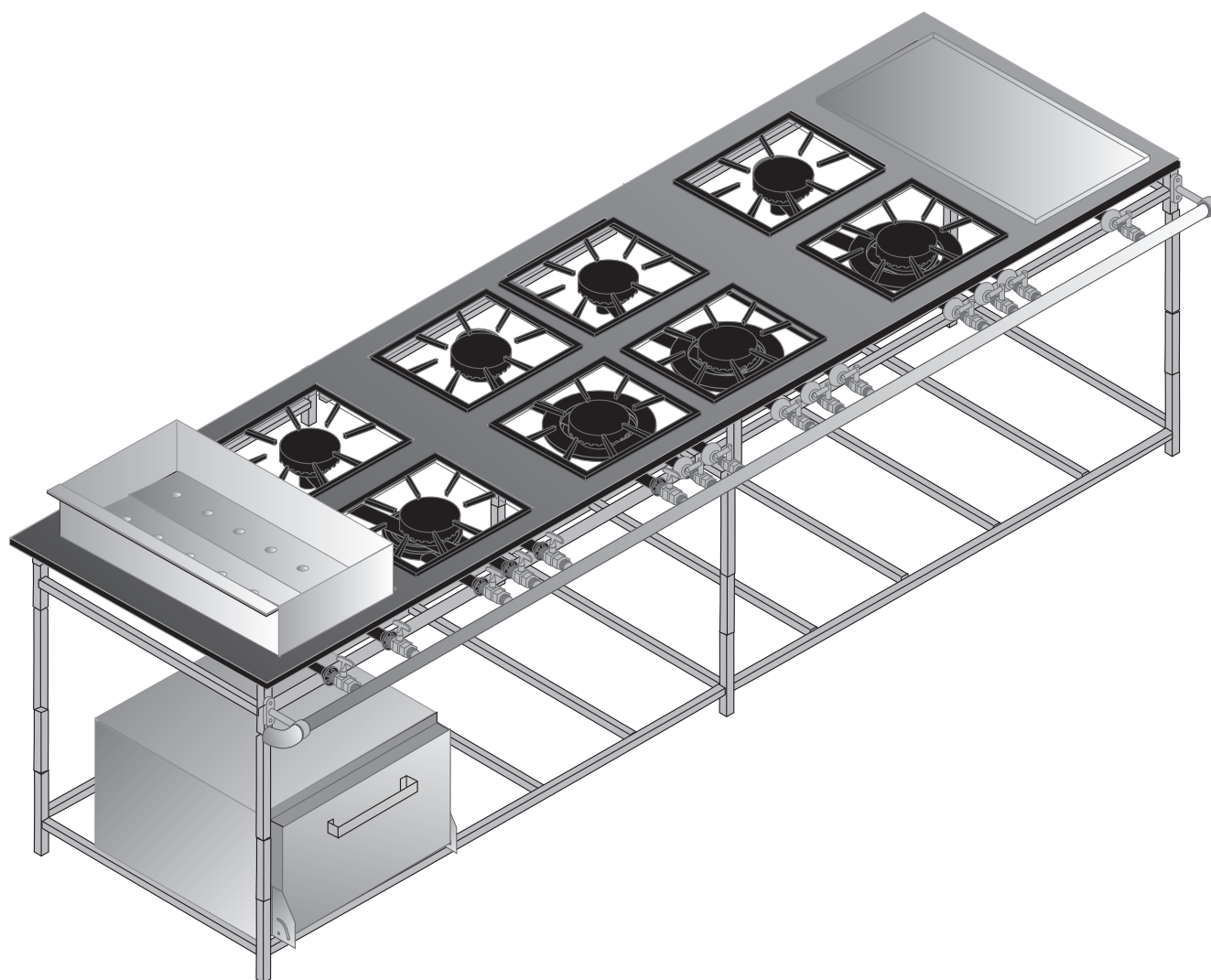


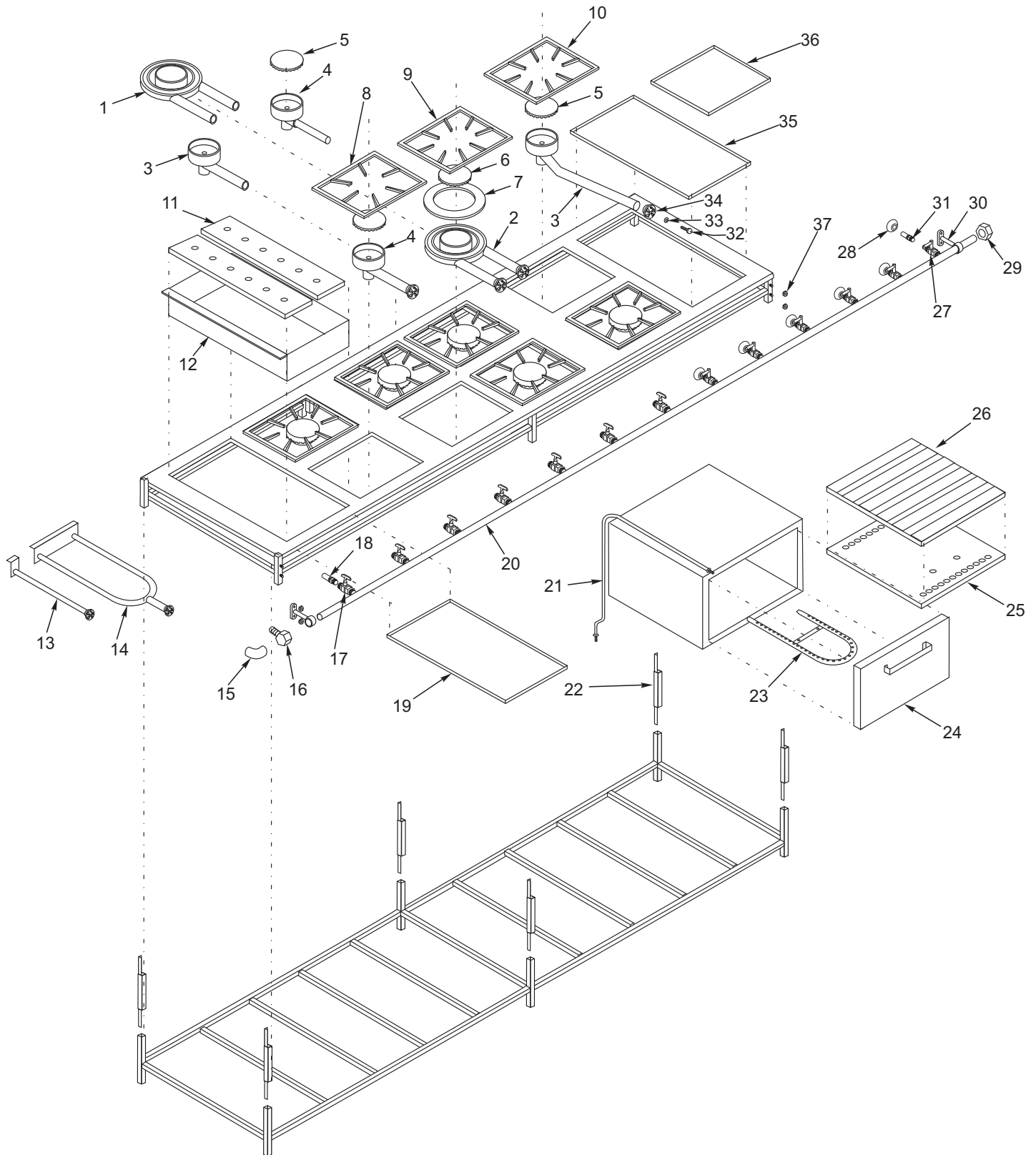
CROYDON



Stove

CROYDON

STOVE





STOVE

Item code description

1	Ver Tabela 1	Rear Double Burner
2	Ver Tabela 1	Frontal Double Burner
3	Ver Tabela 1	Rear Single Burner
4	Ver Tabela 1	Frontal Single Burner
5	20.329-3	Single Burner Spread Lid (ø 95mm)
6	20.332-3	Internal Double Burner Spread Lid (ø 90 mm)
7	20.333-3	External Double Burner Spread Lid (ø 174 mm)
8	20.342-3	Grate 30x30(cm) (6 points)(P05/P07)
9	20.436-3	Grate 30x30(cm) (8 points)(P05/P07)
10	21.342-3	Grate 40x40(cm)(P10)
11	21.410-3	Bain-Marie Support (P10)
12	20.408-3	Bain-Marie Cabinet (P05/P07)
-	21.408-3	Bain-Marie Cabinet (P10)
13	20.411-3	Burner for Bain-Marie (P05/P07)
-	22.411-3	Burner for Bain-Marie (P10)
14	20.359-3	Burner for Griddle Plate (P05/P07)
-	22.359-3	Burner for Griddle Plate (P10)
15	20.348-3	Gas Connection 90° with Reduction
16	20.343-3	Adapter for 1" tube (P07/P10)
-	27.009-3	Adapter for 3/4" tube (P05)
17	20.320-3	Gas Tap (P10)
18	20.422-3	Orifice 0,9mm w/ Nut
19	20.006-3	Drawer P07 (line)
-	22.006-3	Drawer P10 (line)
-	27.011-3	Drawer P05 (line)
-	20.315-3	Drawer P07 (parallel)
-	22.315-3	Drawer P10 (parallel)
-	27.604-3	Drawer P05 (parallel)
20	27.007-3	Manifold 1 Burner (P05)
-	20.004-3	Manifold 1 Burner (P07)
-	22.004-3	Manifold 1 Burner (P10)
-	27.352-3	Manifold 2 and 4 Burners (P05)
-	20.316-3	Manifold 2 and 4 Burners (P07)
-	22.316-3	Manifold 2 and 4 Burners (P10)
-	27.452-3	Manifold 3 and 6 Burners (P05)
-	20.355-3	Manifold 3 and 6 Burners (P07)
-	22.355-3	Manifold 3 and 6 Burners (P10), 8 Burners (P07)
-	22.266-3	Manifold 8 Burners (P10)
-	20.607-3	Manifold 10 Burners (P07)
-	22.606-3	Manifold 10 Burners (P10)
-	20.808-3	Manifold 12 Burners (P07)
-	22.806-3	Manifold 12 Burners (P10)

Item code description

21	19.122-3	Gas Tube for Oven (L)
22	20.017-3	Intermediate Foot
23	19.203-3	Burner for Oven (LAP/LBP)
-	19.121-3	Burner for Oven (L)
24	19.130-3	Door Assembly (LB/LBP)
-	19.407-3	Door Assembly (LA/LAP)
25	19.303-3	Bottom Cover (LA)
-	19.107-3	Bottom Cover (LB)
26	19.115-3	Grate (LA/LB)
-	19.208-3	Grate (LAP/LBP)
27	27.320-3	Gas Tap (P05/P07 and Oven)
28	20.421-3	Air Regulator (P05 and Oven)
29	20.344-3	Cap for 1" Manifold (P07/P10)
-	27.010-3	Cap for 3/4" Manifold (P05)
30	20.341-3	Support for 1" Manifold (P07/P10)
-	27.008-3	Support for 3/4" Manifold (P05)
31	20.322-3	Orifice 0,85mm
32	385	Screw 3/16" x 3/8"
33	643	Washer 3/16"
34	20.323-3	Air Regulator (P07/P10/BM K/C)
35	20.351-3	Griddle Plate (P05/P07)
-	22.351-3	Griddle Plate (P10)
36	20.350-3	Griddle Plate 30x30(P07)
37	635	Nut M6
38	19.309-3	Cabinet for Oven LA
-	19.409-3	Cabinet for Oven LAP
-	19.109-3	Cabinet for Oven LB
-	19.209-3	Cabinet for Oven LBP

Burners Characteristics (LPG)

	btu/h	consump. g/h
Single	15000	375
External Double	27000	675
Internal Double	15000	375
Oven	27000	675
Griddle	19000	475
Bain-Marie	12000	300

BURNERS - TABLE 1

	FRAME P05				FRAME P07				FRAME P10	
	OLD MODEL (A)		ACTUAL (A3)		OLD MODEL (A)		ACTUAL (C)			
	Frontal	Rear	Frontal	Rear	Frontal	Rear	Frontal	Rear	Frontal	Rear
SINGLE	27.012-3	27.012-3	27.020-3	20.501-3	20.208-3	20.324-3	27.020-3	20.502-3	22.208-3	22.324-3
DOUBLE	27.013-3	27.013-3	27.013-3	27.013-3	20.330-3	27.013-3	20.505-3	27.013-3	22.330-3	20.330-3

DIMENSIONS OF SOME EXAMPLES (W x H x D)(cm):

- 3 BURNERS IN LINE FOR TABLE FRAME P05	= 117 X 20 X 49
- 4 BURNERS PARALLEL STAND FRAME P05	= 82 X 81 X 85
- 4 BURNERS PARALLEL STAND FRAME P07	= 90 X 81 X 92
- 6 BURNERS PARALLEL STAND FRAME P07	= 128 X 81 X 92
- 8 BURNERS PARALLEL STAND FRAME P07	= 180 X 81 X 92
- 10 BURNERS PARALLEL STAND FRAME P10	= 290 X 81 X 123
- 12 BURNERS PARALLEL STAND FRAME P10	= 340 X 81 X 123

OVEN'S INTERNAL DIMENSION (W x H x D)(cm):

- LA (Stainless Steel)	= 67 x 42 x 62
- LB (Painted Steel)	= 67 x 42 x 62
- LAP (Stainless Steel)	= 67 x 42 x 38
- LBP (Painted Steel)	= 67 x 42 x 38

Note: (W x H x D)(cm) = Width x Height x Depth in centimeters

INSTRUCTION MANUAL

INDUSTRIAL STOVE

- **ATTENTION!** Read these instructions carefully before operating this equipment.

- Install your stove in a well ventilated area (but avoiding air currents or wind) concerning to eliminate the gases generated by combustion.
- DO NOT install the equipment next to combustible materials.
- The installation has to comply to the safety standards.
- As metallic parts are good conductors of heat, let them cool before any maintenance.
- When the stove is not in use, keep the gas line tap closed.

IMPORTANT

Suggestions for installation:

- 1 to 3 burners' stove - Use, at least, 3/8" manifold.
- 4 to 8 burners' stove - Use, at least, 1/2" manifold.
- Note: For manifold lengths over than 10 meters, use 3/4" manifold.

Over 8 burners' stove - Use, at least, 1" manifold.

Note: 1) LPG gas - Inlet pressure must be 280 mm w.c.

2) Natural gas - Inlet pressure must be 200 mm w.c.

3) Be sure that your stove has been set to the correct gas before use it. The gas type is indicated in a label at the left side of the stove.

FLAME ADJUST

The flame have to be adjusted to not be higher than 5 cm (2") as it can damage the grates and table.
In case that the flame gets higher than recommended, the inlet gas pressure must be reduced and/or the orifices must be changed by other with smaller diameter.

Please note that for different atmospheric pressures, the behavior of the burners will be different (i.e. If you adjust the flames at sea level, you will need to adjust again if you transport it to mountain site).

The adjust of the flame should be done by a gas technician.

THE USE OF PANS

We recommend to use pans as follows:

Grates	Max. Diam. of pan	Max. capacity
40cm x 40cm	50 cm	75 liters
30cm x 30cm (8 points)	36 cm	40 liters
30cm x 30cm (6 points)	36 cm	32 liters

The information shown are only a guide for your orientation. Is strongly recommended to call an engineer or a technician to make the instalation and adjustments.

CLEANING

- The stove should be cleaned daily, after use.
- To clean, moisten a soft cloth with water and neutral soap and apply in all parts, avoiding excess of water.



CROYDONMAQ INDUSTRIAL LTDA.

Estrada São Lourenço, 891 - Capivari - Duque de Caxias.
RJ - Brasil - CEP 25243-150 Fax: 55 21 2676-2522
Phone: 55 21 2776-1928 / 55 21 2676-1512
e-mail: croydon@croydon.com.br