

Whirlpool AGB 448/WP Installation, Operating And Maintenance Instructions For The Installer And The User

Gas pasta cooker

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013_03



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Summary of Contents for Whirlpool AGB 448/WP

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Page 7: Data Of Appliances

External dimensions Plumbing Water Gas connection Tank (LxPxH+H1) - mm connection - mm outlet capacity (lt) AGB 448/WP 400 x 900 x 875-1090 Ø 12 R 1" R 3/4" ISO R228 51BQ2900 AGB 450/WP 800 x 900 x 875-1090 Ø 12 R 1"...

Page 8 TABLE 1 Model AGB 448/WP AGB 450/WP AGB 527/WP AGB 529/WP AGB 055/WP AGB 057/WP II2H3+ Category Construction type Air necessary for combustion 10.5 (10.5x2)= 21.0 (9x2)= 18.0 Nominal thermal power (4.1x2)= 8.2 (3.8x2)= 7.6 Minimum thermal power Connection pressure...

Page 9: Installation

T h e R 1 / 2 " g a s o f f - t a k e f o r m o d e l A G B 5 2 7 / W P , The appliance can be installed on its own or alongside AGB 529/WP and R 3/4" for model AGB 448/WP, other equipment.

Page 10: Commissioning The Appliance

COMMISSIONING THE APPLIANCE Before commissioning the appliance Checking power rating using the volumetric method Before commissioning the appliance, remove the pro- tective wrapping. Using a gas meter and a chronometer, you can read Thoroughly clean the worksurface and the outside of the volume of gas output per time unit.

Page 11: Maintenance

Checking the pilot light Replacing the main burner nozzle When correctly adjusted, the pilot

light flame will com- To change nozzle (30), open the doors. Unscrew the pletely surround the thermocouple and will not flicker; ; nozzle from the nozzle holder using a 12 spanner; repla- if it does, adjust the pilot flame as described in para- ce with a new nozzle (see "TECHNICAL DATA"...

Page 12: Replacing Parts

32 30 REPLACING PARTS Gas tap (Fig. 3) Loosen the gas piping and thermocouple hoses, then All parts must be replaced by authorised techni- loosen the screws fixing the gas supply to the gas ramp cians only! and insert a new tap. To replace the following parts, first remove the control Thermocouple (Figs.

Page 13: Using The Appliance

USING THE APPLIANCE START-UP TURNING THE APPLIANCE OFF FIRST-TIME USE OF THE APPLIANCE Turning the appliance off during Important! normal operation Before using the appliance for the first time, thorou- To turn the main burner off only, simply turn the knob ghly clean the tank with lukewarm water and deter- ;...

Page 14: Daily Cleaning

TAKING CARE OF THE APPLIANCE Precautions during use FREQUENCY OF MAINTENANCE Sauces and condiments: Giving the appliance a thorough clean every day (after tur- all the stainless steel containers used for notoriously acid ning it off) will keep it in perfect working order and make it ingredients (vinegar, salt, lemon juice, tomatoes, etc.) last longer.

Page 15 TO MAKE ANY CHANGES DEEMED NECESSARY. THE MANUFACTURER CANNOT BE HELD RESPONSI- BLE IF THE INSTRUCTIONS CONTAINED IN THIS MA- NUAL ARE NOT OBSERVED. WHIRLPOOL EUROPE srl V.le Guido Borghi, 27 I – 21025 Comerio – VA 013 - 03 - Gas pasta cooker...

This manual is also suitable for:

Agb 450/wpAgb 527/wpAgb 529/wpAgb 055/wpAgb 057/wp