



FORNO COMMERCIALE GAS STOCK POT RANGE

FCMSP0089-18

SINGLE BURNER

FCMSP0094-18

TWO BURNERS



ANSI Z83.11 • CSA 1.8-(2016) Food Service Equip.
Conforms to ANSI STD Z83.11-2016
Certified to CSA STD 1.8-2016 Food Service Equip.
CONFORMS TO NSF/ANSI 4:2020

INSTRUCTION MANUAL

Read these instructions carefully before using your appliance, and keep it carefully.
If you follow the instructions, your appliance will provide you with many years of good service.

TABLE OF CONTENTS

Customer Care	4
Installation and Debugging	6
Maintenance	12
Conversion to LP gas orifice	13
Warranty	14

FORNO COMMERCIALE GAS STOCK POT RANGE

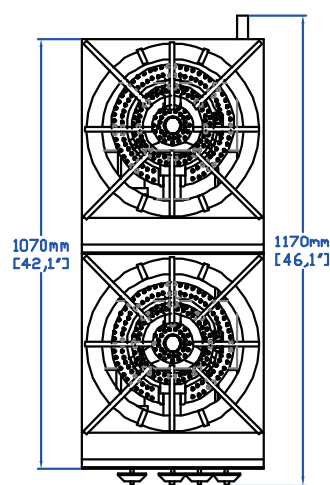
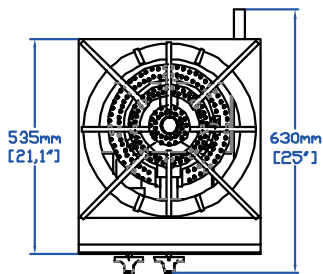
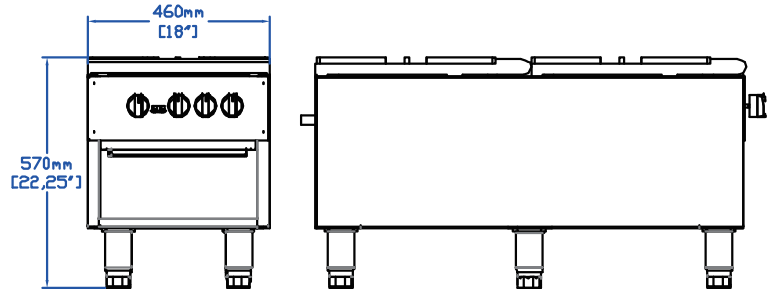
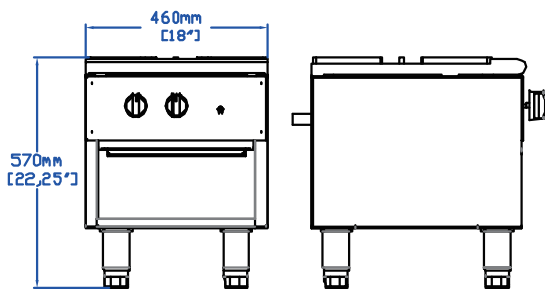


FCMS0089-18



FCMS0094-18

LINE DRAWING



IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT,WHO SHOULD PERFORM THE INITIAL FIELDSTART-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAINSHUTOFF VALVE AND CONTACT THE LOCAL GASCOMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE,

WARNING

improper installation,adjustment,alteration,service or maintenance can cause property damage, injury, or death. Read the installation,operating and maintenance instructions thoroughly befor installing or servicing this equipment.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE

INSTALLATION, OPERATION AND CARE OF STOCKPOT RANGE

GENERAL

Stockpot ranges are designed for commercial use only and feature fast, efficient gas heat. Each burner is controlled by an adjustable gas valve. Heavy-duty, cast iron top grate(s) are easily removed for cleaning when cool. A grease drawer is provided to collect fat run-off: it opens to the front for inspection or drain-off.

Model No.	# of Burners	BTU	Orifice size		Regulator pressure	
			Nat.	LP	Nat.	LP
Single stock pot	2	80,000	#32(ϕ 3.0mm)	#47(ϕ 2.0mm)	5"	10"
Dual stock pot	4	160,000				

THIS APPLIANCE IS EQUIPPED FOR NATURAL GAS.

For Natural gas when equipped with No.#32(ϕ 3.0mm) drill size orifice.

For LP gas when equipped with No.#47(ϕ 2.0mm) drill size orifice.

For conversion to LP gas see instruction plate on the appliance, see Page 13.

INSTALLATION

UNPACKING

This stockpot was inspected before leaving the factory, The carrier assumes full responsibility for the safe delivery upon acceptance of the shipment. Check for possible shipping damage immediately after receipt.

If the stockpot is found to be damaged, complete the following steps.

1. Carrier must be notified within 5 business days of receipt.
2. Carrier's local terminal must be notified immediately upon discovery (note time, date, and who was spoken to), and follow up and confirm with written or electronic communication.
3. All original packing materials must be kept for inspection purposes.
4. The stockpot cannot have been moved, installed, or modified.

Remove all packing material and protective plastic from the surfaces of the unit.

Before installing, verify that the type of gas (natural or propane) and the clearance dimensions agree with the specifications on the rating plate which is located at the back of the stockpot.

LOCATION

The installation location must be kept free and clear of combustibles. Do not obstruct the flow of combustion and ventilation air. DO NOT install the stockpot adjacent to open burners or fryers.

Sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system and for combustion of the gas burners. Do not obstruct the air flow into and around the appliance. Do not obstruct the flow of flue gases through and above the stockpot top grate. Position the stockpot in its final location. Check that there are sufficient clearances to service the stockpot and to make the required gas supply connection(s). Provide 24" clearance at the front for cleaning, maintenance, service and proper operation.

Minimum Clearance	Combustible Construction	Non-Combustible Construction
Rear	24"	4"
Sides	18"	0"

INSTALLATION CODES AND STANDARDS

The Stockpot Range must be installed in accordance with:

In the United States of America

1. State and local codes
2. National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). This shall include but not be limited to: NFPA #54 Section 10.3.5.2 for Venting. Copies may be obtained from The American Gas Association Accredited Standards Committee Z223, @ 400 N. Capital St. NW, Washington, DC 20001 or the Secretary Standards Council. NFPA, 1 Batterymarch Park Quincy, MA 02169-7471

NOTE: in the Commonwealth of Massachusetts

All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

3. NFPA Standard # 96 Vapor Removal from Cooking Equipment, latest edition, available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.
- In Canada:

1. Local codes.
2. CAN/CSA-B149.1 Natural Gas Installation (latest edition)
3. CAN/CSA-B149.2 Propane Installation Code (latest edition), available from the Canadian Gas Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3

LEG INSTALLATION

WARNING The stockpot range is shipped without the legs attached. The stockpot range must not be operated without the legs attached to the unit.

1. Remove cast iron grate and burners from chassis. Turn chassis upside down and locate the leg plate to align the four screw holes (Fig. 1).
2. Screw legs plate with four screws on the bottom until tight (Fig. 2). Use a pipe or strap wrench with a towel (so as not to scratch leg) if needed to firmly tighten legs.

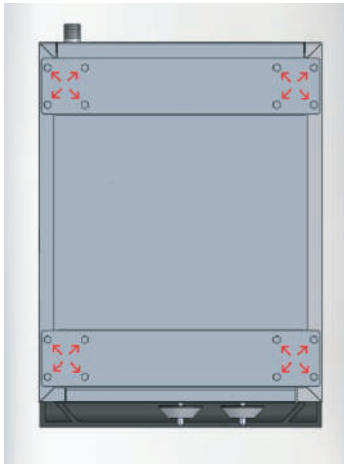


FIG1

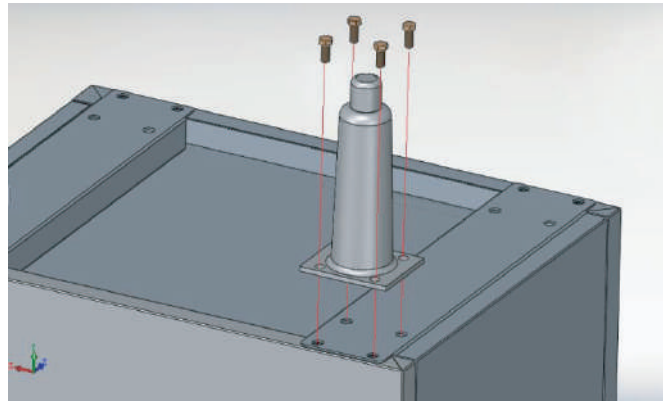
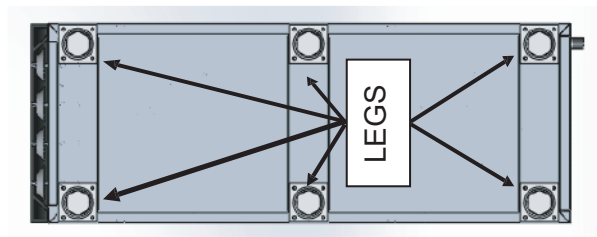
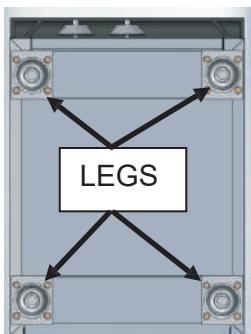










FIG2

4. Continue process until all legs are installed. Single stockpots will have four legs and double stockpots will have six legs.
5. Return stockpot to upright position; reinstall burners and grates.









LEG INSTALLATION



Accessory List

No.	Accessory	Q'TY	Fig
1	Adjustable foot	4	
2	Tray	1	
3	Orifice	2	
4	Regulator	1	
5	M8X12 Screw	18	
6	Washer	18	
7	Manual	1	
8	Label	1	

FCMSP0089-18

No.	Accessory	Q'TY	Fig
1	Adjustable foot	6	
2	Tray	2	
3	Orifice	4	
4	Regulator	1	
5	M8X12 Screw	26	
6	Washer	26	
7	Manual	1	
8	Label	1	

FCMSP0094-18

GAS PRESSURE REGULATOR INSTALLATION

Gas reaulator pressure is preset at 5"Water Column (W.C) for natural gas, and 10" W.C for propane gas. Minor adjustments may be required based on site specific gas pressure.

Install the regulator as close to the stockpot on the gas supply line as possible. Make sure that the arrow on the underside of the regulator is oriented in the direction of gas flow to the stockpot (Fig.3)and the regulator is positioned with the vent plug and adjustment screw upright(Fig.4).

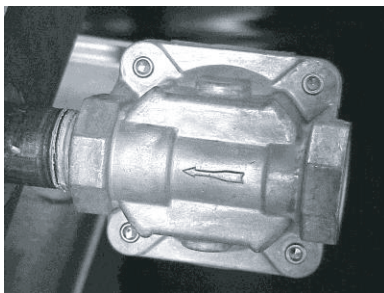


FIG3

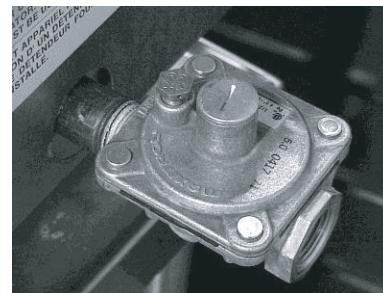


FIG4

The minimum supply pressure (upstream of the regulator) should be 7-9" W.C. for natural gas and 11-12"WC.for propane gas. At no time should the hotplate be connected to supply pressure greater than psig(3.45 kPa)or 14"W.C.

LEVELING

The Stockpot Range is equipped with legs. Turn the feet at the bottom of the legs in or out to level the Stockpot Range in the final installed location.

VENTILATION HOOD

The stockpot should be installed under a suitable ventilation hood. For safe operation and proper ventilation, keep the space between the stockpot and vent hood free from any obstructions.

GAS CONNECTION

The data plate on the rear of the stockpot indicates the type of gas your unit is equipped to burn. DO NOT connect to any other gas type.

Gas supply connections and any pipe joint compound must be resistant to the action of propane gases

Purge the supply line to clean out any dust, dirt, or any foreign matter before connecting the line to the unit.

Codes require that a gas shut-off valve be installed in the gas line ahead of the stockpot. The gas supply line must be at least the equivalent of $\frac{3}{4}$ " iron pipe.

A pressure regulator is supplied and must be installed outside of the broiler when making the gas supply connection. Standard orifices are set for 5"WC (Water Column) for Natural Gas-10"WC(Water Column)for Propane.Use the $\frac{1}{8}$ " pipe tap on the burner manifold for checking pressure. Make sure the gas piping is clean and free of obstructions,dirt,and piping compound.

An adequate gas supply is necessary. Undersized or low pressure lines will restrict the volume of gas required for satisfactory performance. A minimum supply pressure of 7" W.C.for natural gas and 11"W.C.for propane gas is recommended.With all units operating simultaneously, the manifold pressure on all units should not show any appreciable drop.

When testing the gas supply piping system, if test pressures exceed $\frac{1}{2}$ psig (3.45 kPa) the stockpot and its individual shutoff valve must be disconnected from the gas supply piping system When test pressures are $\frac{1}{2}$ psig (3.45 kPa) or less, the stockpot must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the system.

WARNING Prior to lighting, check all joints in the gas supply line for leaks. Use soap and water solution. Do not use an open flame.

OPERATION

WARNING The stockpot range and its parts are hot. Use care when operating, cleaning or servicing the stockpot range

CONTROLS

The burner is in two sections, controlled by two heavy duty infinite control valves. The center "Star"section (Fig.6)is on separate burner with an input of 40,000 BTU/hr. It is controlled by the right burner valve knob. The outer circle of the burner (Fig. 6) is the other separate 40,000 BTU/hr input burner, controlled by the left burner valve knob.

These two separate burners provide heat flexibility. With one burner off and the second burner set low,up to both burners full on, you can move from low simmer on up to 80.000 BTU/hr input.

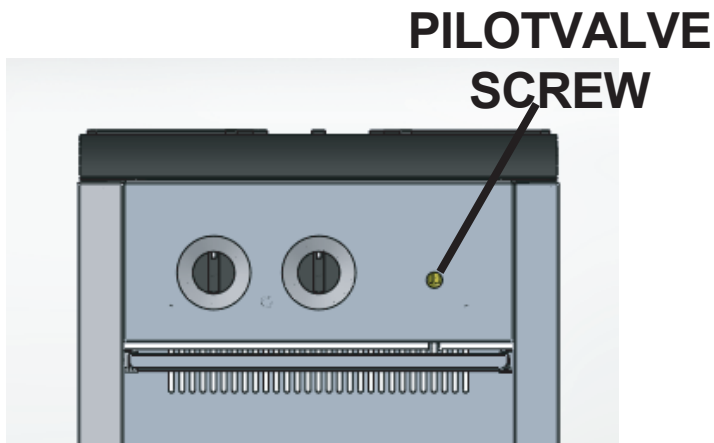


FIG5

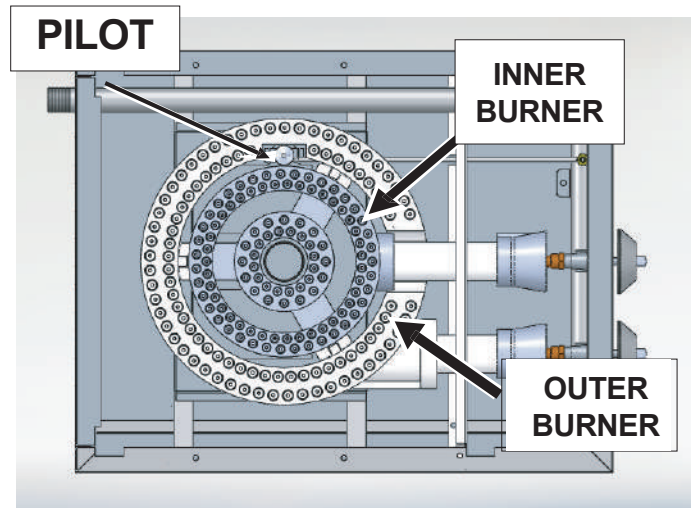


FIG6

LIGHTINGINSTRUCTIONS

1. Turn all burner valves to OFF position and wait 5 minutes.
2. Turn gas shutoff valve ON.
3. Light standing pilot with a lit taper (see Fig 6). Adjust pilot to ¼" high flame, if necessary, by turning pilot valve adjusting screw(see Fig.5) counterclockwise to increase orclockwise to decrease flame.
4. Turn burner valve to ON position.
5. If pilot does not light, turn main gas supply OFF and repeat steps 1 through 4.

TO COMPLETELY SHUTDOWN THE BURNERS AND PILOT LIGHTS

For complete shutdown: Turn the main gas supply valve OFF

CLEANING

Top grate(s) may be immersed in strong commercial cleaning compound overnight. in the morning, rinse with hot water to remove any residues of cleaning compound. Thoroughly dry and apply a light coating of cooking oil to prevent rusting.

Stainless steel surfaces may be cleaned using damp cloth with mild detergent and water solution. Places where fat, grease, or food can accumulate must be cleaned regularly.

The grease drawer should be emptied regularly when cool.

MAINTENANCE

WARNING

The stockpot range and its parts are hot. Use care when operating, cleaning or servicing the stockpot range

LUBRICATION

All valves must be checked and lubricated periodically. At the first sign of sticking, valves should be lubricated by a trained technician using high temperature grease. Check with your service agency for details.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES
Pilot Outage	<ol style="list-style-type: none">1. Pilot flame too low2. Restriction in pilot orifice3. Restriction in pilot valve
Improper burner combustion	<ol style="list-style-type: none">1. Improper ventilation
Poor Ignition	<ol style="list-style-type: none">1. Insufficient gas input2. Poor air-gas adjustment3. Restriction in pilot orifice4. Restriction in main burner ignition port5. Restriction in control valve6. Restriction in gas orifice

Conversion to LP gas orifice

1. Take out the grate on the top. You can see the orifice is on front of the burner as below Fig.7 show.

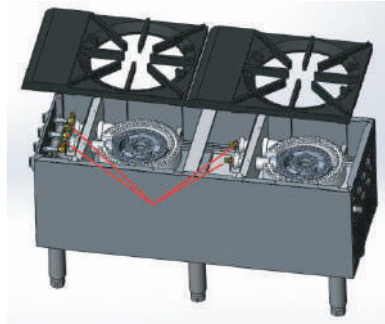


Fig.7

2. As Fig. 8 show, screw out the Nat. gas orifice[#32(ϕ 3.0mm)] counter-clockwise, then screw in the LP gas orifice[#47(ϕ 2.0mm)]clockwise

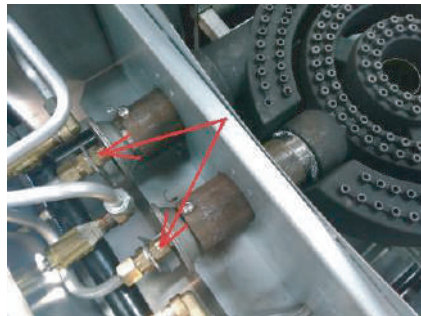


Fig.8

3. Change the pressure regulator spring kit to LP gas model, set at 10" W.C. (Water Column).

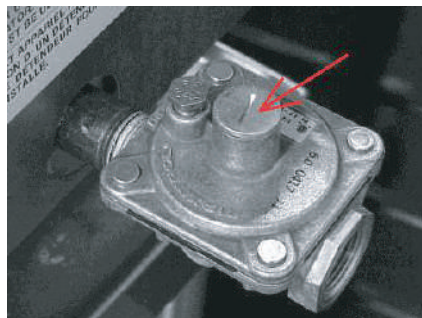
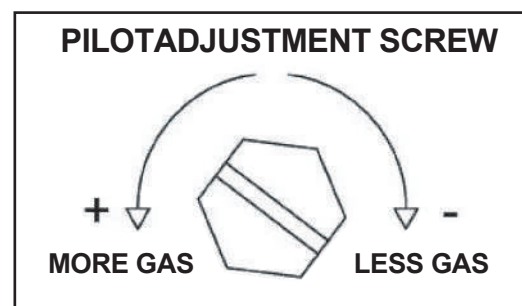


Fig.9

4. Turn pilot adjustment screw clockwise, then light standing pilot and adjust flame 1/4" high..



Warranty

What this limited warranty covers:

- This limited warranty provided by Forno Appliances applies exclusively to the original Forno appliance (“Product”) sold to the original purchaser (“Purchaser”) by an authorized Forno dealer, distributor, or retailer, and installed in the United States or Canada. The Product must remain within the country of original purchase.
- This warranty is valid for a period of one (1) year from the date of original retail purchase and covers parts and labor.
- This warranty is strictly limited to commercial use. Any residential use of the Product will void this warranty.
- Forno Appliances will repair or replace, at its discretion, any component or part that proves to be defective due to manufacturing defects in materials or workmanship under normal commercial use during the warranty period. Repair or replacement will be performed by a Forno Authorized Service provider during normal working hours.
- This warranty does not cover installation, misuse, abuse, improper maintenance, or normal wear and tear. The Purchaser is responsible for ensuring the Product is reasonably accessible for service.
- Warranty coverage is non-transferable. In the event of replacement of parts or the entire Product, the replacement will assume the remaining warranty period from the original purchase date. The warranty period will not be extended.

Important

Retain proof of original purchase to establish the warranty period. Forno’s liability on any claim of any kind, with respect to the goods and/or services provided, shall in no event exceed the value of the product, service, or part thereof which has given rise to the claim.

30-Day Cosmetic Warranty

The Purchaser must inspect the Product at the time of delivery. Forno warrants that the Product is free from manufacturing-related cosmetic defects in materials and workmanship for a period of thirty (30) days from the date of original retail purchase.

This coverage includes:

- Paint blemishes
- Chips
- Visible finish defects

Cosmetic warranty does NOT cover:

- Damage resulting from improper transportation, handling, or installation (including dents, warping, deformation, or damaged components, cracked or damaged glass components)
- Minor color variations in painted or enameled parts
- Differences caused by lighting conditions, installation location, or similar factors
- Stains, corrosion, or discoloration caused by external substances or environmental conditions
- Labor costs
- Display models, floor models, B-stock, open-box, “as-is” products, or demo units

What Exclusion: What is not covered

- Installation services at the time of purchase or during product replacement.
- Use of the Product in any residential or non-commercial application
- Use of the Product for purposes other than its intended use
- Service or repairs performed by anyone other than a Forno Authorized Service provider
- Damage or repair services required to correct work performed by unauthorized parties or the use of unauthorized parts.
- Installation not in accordance with local/state/county fire codes, electrical codes, gas codes, plumbing codes, building codes, laws or regulations.
- Defects or damage due to improper storage of the Product.
- Defects, damage or missing parts on products sold out of the original factory packaging or from displays.
- Service calls or repairs to correct an incorrect installation of the Product and/or related accessories.
- Replacement of parts/service calls to connect, convert or otherwise repair the electrical wiring and/or gas line in order to properly use the product.
- Replacement of parts/service calls to provide instructions and information on the use of the Product.
- Replacement of parts or service calls to correct issues arising from use of the Product in a manner inconsistent with normal and customary commercial use.
- Replacement of parts/service calls due to wear and tear of components such as seals, knobs, pan supports, shelving, cutlery baskets, buttons, touch displays, scratched or broken ceramic-glass tops.
- Replacement of parts/service calls for lack of/improper maintenance, including but not limited to: build up of residues, stains, scratches, discoloration, corrosion.
- Defects and damages arising from accidents, alteration, misuse, abuse or improper installation.
- Defects and damages arising from Product transport, logistics and handling. Inspection of the product must be made at time of delivery. Following receipt and inspection, the selling dealer/delivery company must be notified of any issues arising from handling, transport and logistics.
- Defects or damage resulting from external forces beyond the control of Forno Appliances, including but not limited to wind, rain, sand, fire, flooding, mudslides, freezing temperatures, excessive moisture or prolonged exposure to humidity, power surges, lightning, structural failures surrounding the appliance, or other natural phenomena.
- Products whose serial number has been altered/damaged/tampered with. In no case shall Forno be held liable or responsible for damage to surrounding property, including furniture, cabinetry, flooring, panels, and other structures surrounding the Product. Forno is neither liable nor responsible for the Product if it is located in a remote area or an area where certified trained technicians are not reasonably available. Purchaser must bear any transportation and delivery costs of the Product to the nearest Authorized Service Center or the additional travel expenses of a certified trained technician.

Warranty (continued)

DISCLAIMER OF WARRANTIES AND LIMITATION OF LIABILITY

There are no warranties, either express or implied, other than those listed and described above, including but not limited to any implied warranties of merchantability or fitness for a particular purpose, that shall apply after the express warranty period stated above.

No other express warranty or guarantee given by any person, firm, or corporation with respect to this Product shall be binding on Forno.

Forno shall not be liable for any loss of revenue or profits, failure to realize expected savings or other benefits, time away from work, loss of food or beverages, travel or lodging expenses, costs to rent or purchase replacement appliances, or any remodeling or construction expenses.

Forno shall also not be liable for any indirect, incidental, special, or consequential damages arising from the use, misuse, or inability to use this Product, regardless of the legal theory on which the claim is based, and even if Forno has been advised of the possibility of such damages.

In no event shall Forno's total liability exceed the purchase price of the Product giving rise to the claim.

The Purchaser assumes all risk and liability for any loss, damage, or injury to persons or property resulting from the use, misuse, or inability to use the Product, except where such damage is directly caused by the negligence of Forno.

This limited warranty is non-transferable, applies only to the original Purchaser, and constitutes the Purchaser's exclusive remedy.



FOR
FAST SUPPORT
EMAIL AT INFO@FORNO.CA 

Customer Support: Call 1-866-231-8893 or email: info@forno.ca