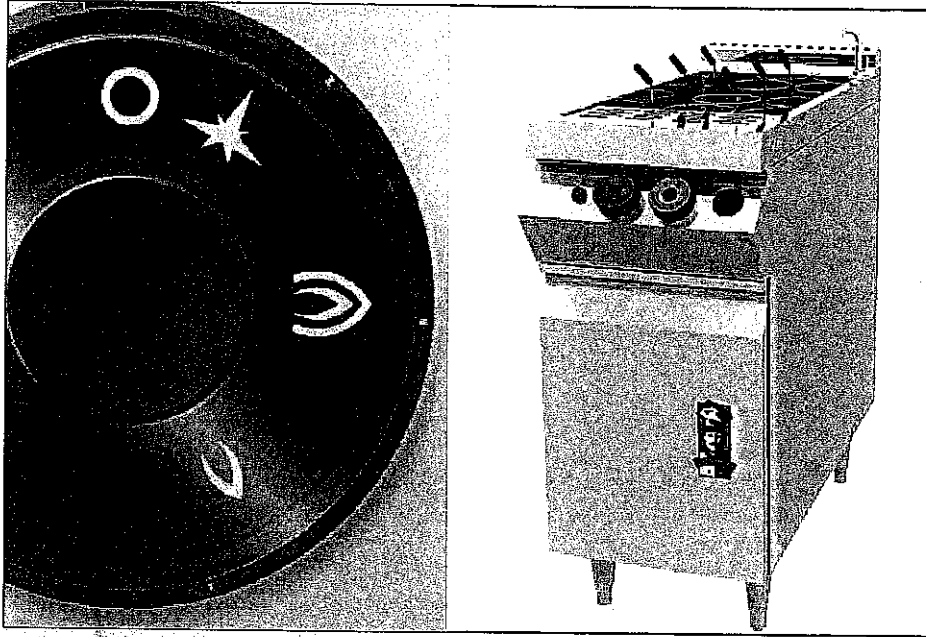




# LEGEND™ Heavy Duty Gas Pasta Cooker

**CPG Series**



## INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS



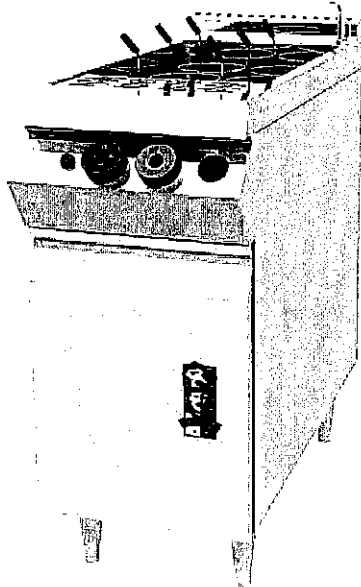
Item No. \_\_\_\_\_

Project \_\_\_\_\_

Quantity \_\_\_\_\_

# LEGEND™ Heavy Duty Gas Pasta Cooker

## CPG Series



Model CPG-1 Pasta Cooker shown with optional round baskets

### SHORT/BID SPECIFICATION

Pasta Cooker shall be a Montague Legend Heavy-Duty Pasta Cooker Model:

- CPG-1** [Specify single chamber: 15-7/8" (432mm) gas-fired unit with individual 60,000 BTU/hr 'U' burners, w/ perforated stainless steel flue cap; 1 full sized pasta basket with removable handle; front starch skimmer; stainless steel front and sides with 4" (102mm) legs; plus all the features listed and options/accessories checked
- CPG-2** [Specify double chamber: 31-1/2" (813mm)]...gas-fired unit with (2) individual 60,000 BTU/hr 'U' burners, w/ perforated stainless steel flue cap; 2 full sized pasta baskets with removable handles; front starch skimmer; stainless steel front and sides with 4" (102mm) legs; plus all the features listed and options/accessories checked

### PASTA COOKER FEATURES:

- Single or double chamber gas pasta cooker
- Designed and engineered to cook pasta
- Perforated stainless steel flue cap
- Construction is 304/316 stainless steel
- Corrosion proof - triple fiberglass mylar insulation

### BURNERS & CONTROLS:

- One 60,000 BTU/hr high efficiency burner or (2) for double chamber
- Standing pilot for automatic ignition
- Safety pilot valve

### STANDARD CONSTRUCTION FEATURES:

MODEL GUIDE			
Model No.	Overall Width	Zones	Capacity in Gallons/Liters
CPG-1	15-7/8" (432mm)	2	12 gallons / 45.4 Liters
CPG-2	31-1/2" (813mm)	3	24 gallons / 90.8 Liters

- Satin finish stainless steel front and sides
- Other surfaces painted black with electrolytic zinc undercoating
- 6" (152mm) stainless steel height-adjustable feet
- 3/4" NPT rear gas manifold connection
- 1/2" NPT cold water connection
- 1-1/4" NPT drain, (2) for CPG-2

### AGENCY APPROVALS:

- NSF Listed
- ETL
- CE Approved • EN 203-1



HDS-51 [Rev. 2/17]

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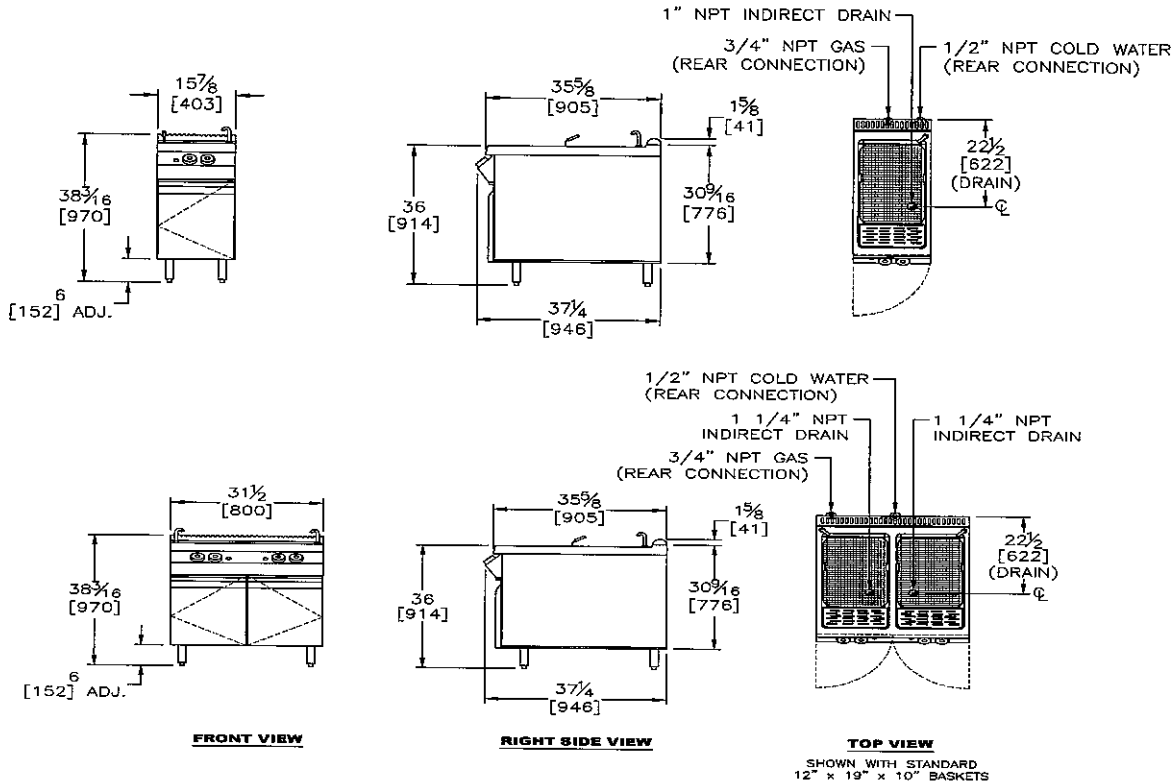
Project \_\_\_\_\_

Quantity \_\_\_\_\_

# LEGEND™ Heavy Duty Gas Pasta Cooker

## CPG Series

Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### Baskets:

- 3- 1/3 rectangle - Heavy duty stainless steel pasta cooker baskets
- 2- 1/2 rectangle - Heavy duty stainless steel pasta cooker baskets

- 6- round - Heavy duty stainless steel pasta cooker baskets

#### International Approvals:

- CE - Conformance Européenne - EN203-1  
*Includes flame failure valve option*
- Canadian Approval

### INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Pasta Cookers must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1; CAN/CGA-B149.1 Natural Gas and Propane Installation Code as applicable. Compliance with codes is the responsibility of the Owner and Installer.
- An adequate ventilation system is required. Refer to National Fire Protection Association No. 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations.
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- Specify installation elevation: \_\_\_\_\_ if above 2000 feet (610m).
- GAS INLET SIZE (All Models): 3/4" NPT right-rear gas inlet. 3/4" NPT gas pressure regulator is provided and must be installed (by others) when unit is connected to gas supply.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall	3" (76mm)	0"
Left & Right Side	2" (51mm)	0"
For installation on combustible floors with 24" (610mm) high stand.		
For installation on non-combustible counter with 4" (102mm) high legs.		

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane
Manifold Pressure:		4.5" WC	10.0" WC
Models:	Burners	BTU/hr* (kW)	BTU/hr* (kW)
CPG-1	2	60,000 (17.5)	60,000 (17.5)
CPG-2	3	120,000 (35.2)	90,000 (26.4)

Shipping Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
290 lbs (132 kg)	85	54/1.5
402 lbs (182 kg)	85	60/1.7
Entry clearance 24" (610mm) crated.		

\*Add 10,000 BTU/hr (2.9 kWh) for each optional 25,000 BTU/hr star burner.

Due to continuous product improvements, specifications are subject to change without notice.



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 www.montaguecompany.com



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**2. ANALYTICAL INDEX**

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**3 SAFETY**

**i** It is recommended to carefully read the instructions and warnings contained in this manual before using the appliance. The information contained in the manual is for the safety of use and for machine maintenance.

**!** Keep this manual carefully to be able to refer to it in every case of need.

Keep appliance area clean and clear from combustibles.

The place where the machine is to be installed must be enough aerated, this is in order to supply the necessary air for combustion, to prevent reaching too high percentages of gas and to aid evacuation of the products of combustion.

Installation must conform with local codes, or in absence of it, with the National Fuel Gas Code, ANSI Z 223.1 or with the Natural Gas Installation Code CAN/CGA-B149.1

- The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psig (3.45 kPa).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of that system at test pressures equal to or less than ½ psig (3.45 kPa).

Make certain that the air intake openings in the bottom of the appliance are not obstructed. They are essential for proper combustion and operation of appliance.

Maintain adequate clearance in front of unit for servicing and proper operation. NOTE: All servicing can be done through front door.

**!** This equipment is to be installed to comply with the appliance Federal State or local plumbing codes having jurisdiction.

**i** **THIS APPLIANCE IS EQUIPPED FOR NATURAL GAS**, with orifices sized for operation with natural gas.

Leave in front view the labels containing the following warnings:

**!** **WARNING:** improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

**i** **FOR YOUR SAFETY:** do not store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliance.

**i** **WHAT TO DO IF YOU SMELL GAS.**

- Do not try to light appliance.
- Do not touch any electric switch; do not use any phone in the building.
- Immediately call your gas supplier from a neighbours' phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier call the fire department.

In the design and construction phase, the manufacturer has paid particular attention to the aspects that can cause risks to safety and health of persons that interact with the appliance.

Carefully read the instructions stated in the manual and those applied directly to the machine, and particularly respect those regarding safety.

Do not tamper with, evade, eliminate or by-pass the installed safety devices. Failure to comply with this requisite can lead to serious risks for personal health and safety.

After having been appropriately documented, on commissioning, if necessary, simulate some test manoeuvres to identify the controls, in particular those relative to switch-on and switch-off and their main functions.

The appliance is only destined for the use for which it has been designed; any other use must be considered improper. The manufacturer declines all liability for any damage to objects or injury to persons owing to improper or incorrect use.

All maintenance interventions that require precise technical skill or particular ability must be performed exclusively by qualified staff.

In order to guarantee hygiene and protect the foodstuffs from contamination, the elements that come into direct or in direct contact with the foodstuffs must be cleaned very well along with the surrounding areas. These operations must

only be performed using detergents that can be used with foodstuffs, avoiding inflammable products or those that contain substances that are harmful to personal health.

At the end of use, ensure that the burners are switched off, with the control knobs deactivated and the connection lines disconnected.

In the case of prolonged inactivity, as well as disconnecting all the supply lines, it is necessary to accurately clean all internal and external parts of the appliance.

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## 4 REGULATIONS AND GENERAL INSTRUCTIONS

### 4.1. General Information

This manual has been designed by the manufacturer to provide the necessary information to those who are authorised to interact with the appliance.

It is advisable for the receivers of the information to read it carefully and apply it strictly.

Reading the information contained in this document will allow the user to prevent risks to personal health and safety.

Keep this manual for the entire operating life of the appliance in a place which is well-known and easily accessible, so that it is always available when its consultation becomes necessary.

### 4.2. Warranty

The warranty of the appliance and the components we produce has duration of 1 (one) year from the date of delivery and translates into the supply, free of charge, of parts that we consider to be faulty.

These faults must, however, be independent from incorrect use of the product in compliance with the indications stated in the manual.

Particular symbols have been used to highlight some parts of the text that are very important or to indicate some important specifications. Their meanings are given below.



**Indicates important information regarding safety. Behave appropriately so as not to risk the health and safety of persons or cause damage.**



**Indicates particularly important technical information that must not be ignored.**

Fees deriving from labour, journeys and transport are excluded from the warranty.

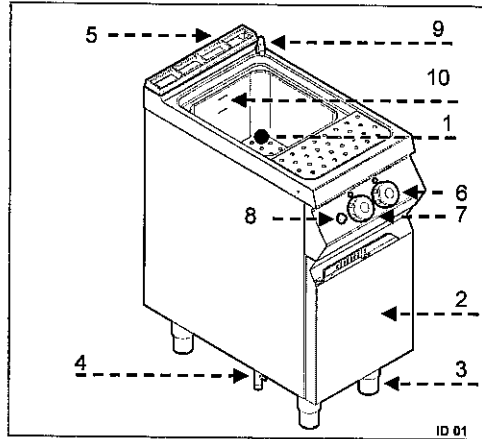
The materials replaced under warranty are our property and must therefore be returned under the responsibility and expense of the customer.

### 4.3. Description of the Appliance

The appliance defined as a pasta cooker has been designed and manufactured for cooking pasta in water for professional use in the catering industry. On the basis of requirements, versions with one, two or three tanks are available.

- 1) Cooking tanks.
- 2) Inspection hatch.
- 3) Adjustable feet.
- 4) Gas connection.
- 5) Exhaust vent : evacuation of combustion flue gases.
- 6) Water loading knob: loads and regulates the quantity of water in the tank.
- 7) Power adjustment knob: regulates burner power (minimum maximum).
- 8) Burner ignition : piezoelectric burner ignition.
- 9) Water distributor: water input in tank.

#### 10) Minimum and maximum water levels in tank.




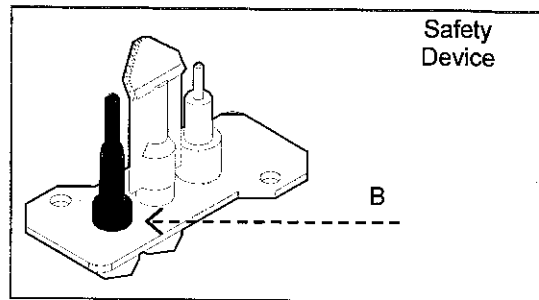
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### 4.4. Safety Devices

The appliance is equipped with safety systems. The illustration shows the positioned of the devices.

- A) **Gas supply cock**; to open and close connection to the gas power supply line.
- B) **Safety thermocouple**; blocks the gas power supply in the event that the flame goes out.

 Check daily that the safety devices are installed correctly and efficient.



### 4.5. Features Plate

The identification plate shown is applied directly onto the appliance. It states the references and all indications indispensable for working in safety.

- 1) Gas type and pressure
- 2) Appliance model

- 3) Serial number
- 4) Declared power
- 5) Clearance

2	Model. No. CPG1    Serial No. <span style="border: 1px solid black; display: inline-block; width: 80px; height: 15px;"></span>	3
	Code CPG91MT0	
	Intended for other than household use Non destiné à l'usage domestique	
	Suitable for installation on combustible floors Convient à l'installation sur un plancher combustible	
1	GAS: Natural    Total input: 45000 BTU/hr Manifold pressure: 4 in w.c.	4
	CLEARANCE	
	Non combustible      Combustible Construction            Costrution	
	Back            0 in            6 in	5
	Right side    0 in            6 in	
	Left side     0 in            6 in	

## 4.6. Replacement of Parts

**⚠** Before carrying out any replacement intervention, activate all envisioned safety devices.

In particular, close the gas supply cock and prevent access to all the devices which, if activated, could lead to unexpected dangerous situations putting personal safety and health at risk.

When worn components must be replaced, only use original spare parts.

**i** All responsibility is declined for injury to persons or damage to components deriving from the use of non-original spare parts and interventions which could modify the safety requisites, without authorisation of the manufacturer.

## 5. USE AND FUNCTIONING

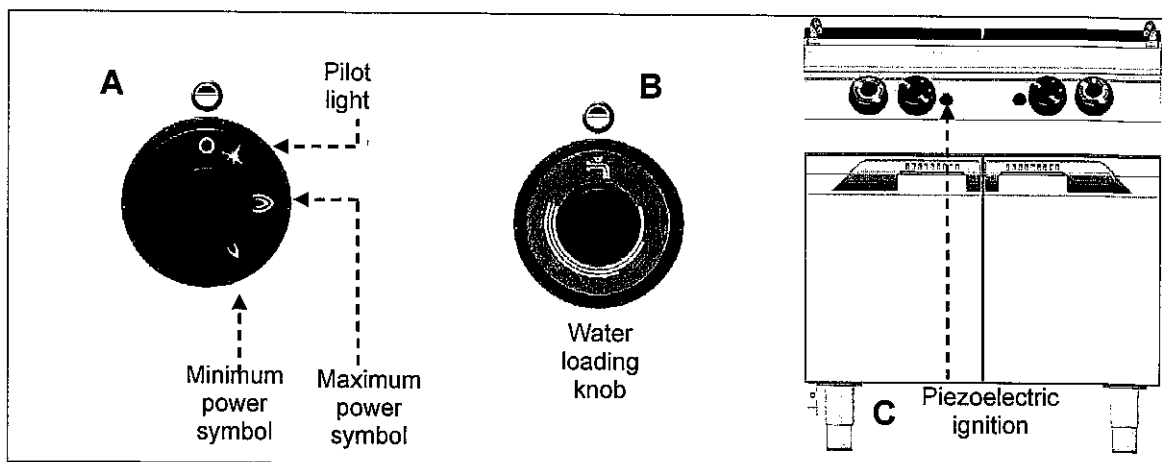
### 5.1. Description of the Controls.

On the appliance instrument panel, there are the controls for activating the main functions.

A) Burner control knob: to switch on and off and adjust the main burner.

B) Water loading knob: to fill the cooking tank.

C) Piezoelectric ignition: to switch the burner pilot light on and off.



### 5.2. Burner Ignition

#### SWITCH-ON

A) Press and turn the knob in an anti-clockwise direction (position 1); at the same time, press the button (B) to switch on the pilot light.

B) Hold down the knob for about 10 seconds in order to heat then release the knob.

C) Turn the knob in an anti-clockwise direction to switch-on the burner (position 2).

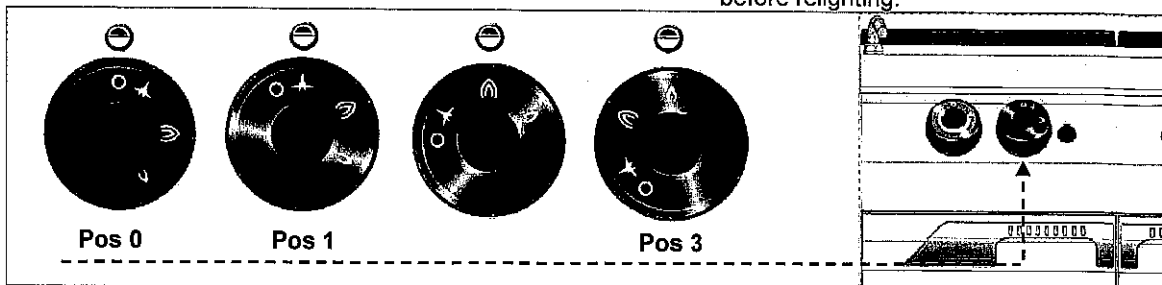
D) Adjust burner power (position 3).

#### SWITCH-OFF

A) Turn the knob in a clockwise direction to switch off the burner (position 1); the pilot light stays on.

B) Turn the knob in a clockwise direction to switch off the pilot light (position 0).

C) Wait five (5) minutes to clear out any gas before relighting.



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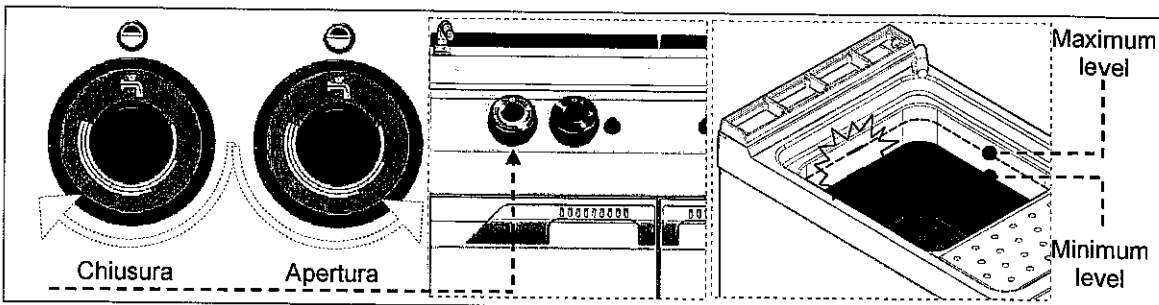
### 5.3. Filling the Cooking Tank

Turn the water loading knob to fill the tank up to the desired level. Once the maximum level has been reached, it is possible to switch on the burner.

After having filled the tank, it is necessary to close the cock to avoid dangerous overflowing.

If the water level drops below the minimum value, remember to open the cock.

**⚠** Do not use the appliance when the water level is lower than the minimum level marked on the tank.

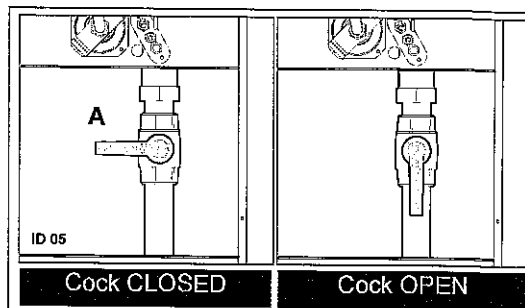


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### 5.4. Draining the Cooking Tank

The waste water must be evacuated through a suitable manifold, which is resistant to a temperature of at least 100°C. To drain the water from the tank, turn the cock handle (A) downwards.

**⚠** Before filling the tank, check that the drain cock (A) is closed.



### 5.5. Recommendations for Use

If the appliance remains inactive for a long period, proceed as follows:

1. close the gas supply cock;
2. clean the appliance and surrounding areas thoroughly;
3. spread a layer of cooking oil onto the stainless steel surfaces;
4. carry out all maintenance operations;
5. leave the appliance uncovered and the cooking room open.

**⚠** Always drain the cooking tank after use.

In order to ensure correct use of the appliance, it is advisable to apply the following recommendations:

- use only accessories indicated by the manufacturer;
- use the cooking baskets in an appropriate way;

- Check that the drain cock is closed before filling the cooking tank;
- Check that the water level never drops below the minimum marked on the tank.


**⚠** Never use the appliance without water in the tank. This could jeopardise the structure of the appliance itself irreparably.

Periodically, have the following operations carried out by specialised personnel:

- check the system pressure and sealing
- check the efficiency of the thermocouples
- check the correct operation of the exhaust vent and clean if necessary
- check the gas taps and grease if necessary.

## 6 CLEANING AND MAINTENANCE

### 6.1. Recommendations for Cleaning and Maintenance

 Before carrying out any maintenance operations, activate all envisioned safety devices. In particular, close the gas supply cock and

prevent access to all the devices which, if activated, could lead to unexpected dangerous situations putting personal safety and health at risk.

### 6.2. Routine Maintenance


Routine maintenance consists of daily cleaning of all the parts which can come into contact with foodstuffs and the periodic maintenance of the burners, nozzles and draining pipes. Correct maintenance allows the user to maximise performance levels and operating life and constantly maintain safety requirements.

to rust. To remove hardened residues, use wooden or plastic spatulas or abrasive rubber pads.

Do not spray the appliance with direct jets of water or high pressure appliances.

During long periods of inactivity, spread a protective layer on all stainless steel surfaces by wiping them with a cloth soaked in Vaseline oil and airing the rooms periodically.




When cleaning stainless steel, do not use iron wool, brushes or scrapers as ferrous particles could be deposited which, on oxidising, could lead

 Do not use products which contain substances which are harmful and dangerous for personal health (solvents, petrol etc.).

## 7 FAULTS

The information shown below aims to help with the identification and correction of any anomalies and malfunctions which could occur during use. Some of these problems can be resolved by the

user. For the other, precise competency is required and they must therefore only be carried out by qualified personnel.

Problem	Causes	Solutions
Smell of gas.	Occasional leak due to flame going out.	Close the gas supply cock and air the room.
The pilot light does not ignite.	The spark ignition system does not work	Check the efficiency of the ignition devices. Ignite the pilot light manually.
	Presence of air in the pipes after prolonged inactivity.	 Contact the after-sales centre.
The pilot light does not stay on.	The thermocouple is not hot enough.	Prolong the ignition operation.
The flame is yellow.	The burner is dirty or wet.	Clean the burner and let it dry.  If the problem persists, contact the after-sales centre.
Difficulty in turning the burner control knob.	Cock malfunction.	 Contact the after-sales centre.

## 8. INSTALLATION

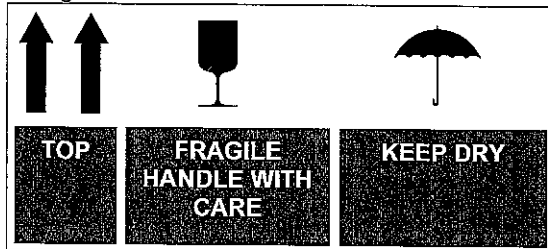
### 8.1. Packaging and Unpacking

Move and install the appliance respecting the information provided by the manufacturer, shown directly on the packaging, on the appliance and in this manual.

The lifting and transportation system of the packaged product envisages the use of a fork-lift truck or a pallet stacker, using which particular attention must be paid to balancing the weight in order to prevent the risk of overturning (avoid excessive tilting!).

**⚠ ATTENTION :** When inserting the lifting device, pay attention to the gas supply pipe and the position of the feet.

The packaging is made of cardboard and the pallet of wood. A series of symbols is printed on the cardboard packaging which highlights, in accordance with international standards, the provisions which the appliances must be subject to during loading, unloading, transportation and storage.



On delivery, check that the packaging is intact and has not suffered any damage during transportation.

Any damage must be notified to the transportation company immediately.

The appliance must be unpacked as soon as possible to check that it is intact and undamaged.

Do not cut the cardboard with sharp tools in order to prevent damage to the steel panels underneath.

Pull the cardboard packaging upwards.

After having unpacked the appliance, check that the features correspond to those requested in the order;

For any anomalies, connect the dealer immediately.

**⚠** Packaging elements (nylon bags, polystyrene foam, staples ...) must not be left within reach of children.

Remove the protective PVC film from the internal and external walls, avoiding the use of metal tools.

### 8.2. Installation

All the installation phases must be considered, from the moment of creation of the general plan.

The installation area must be equipped with all power supply and production residue drainage connections and must be suitably lit and respect current laws regarding hygiene and sanitary requirements.

Proceed with machine levelling, adjusting the individual feet.

**⚠** Installation must be carried out by following the instructions contained in this handbook and only by a licensed tradesman in accordance with local codes, or in absence of it, with the National Fuel Gas Code, ANSI Z 223.1 or with the Natural Gas Installation Code CAN/CGA-B149.1. The

manufacturer cannot be held liable for any damage caused by faulty installation.

**The place where the machine is to be installed must have aeration equal to at least that given in table 1.1,** this is in order to supply the necessary air for combustion, to prevent reaching too high percentages of gas and to aid evacuation of the products of combustion.

The installation room must be in conformity with the current fire regulations.

The unit must operate in a level position. Slight floor irregularities can be compensated by turning the adjustable feet of the cooker either clockwise or counter clockwise.

Clearances from combustible and non-combustible construction are given in table 1.2

Model	Power (BTU/hr)	Air flow (m <sup>3</sup> /h)
CPG1	45000	490
CPG2	90000	980

Table 1.1 Minimum change of air in relation to the thermal power installed.

Clearances	Combustible construction	Non combustible construction
Side	6.0 "	0 "
Rear	6.0 "	0 "
Floor	6.0 "	0 "
Ceiling	48.0 "	

Table 1.2 Clearances from combustible and non-combustible construction.

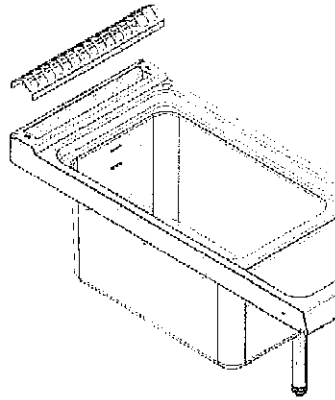


Figure 1 – Removable top flue grid assembly


### 8.3. Water Connection

The unit should be connected to your water supply by way of a water faucet. The water pressure should fall between 14.5 and 72.5 PSI. If the water pressure is excessive, a pressure regulator must be installed.

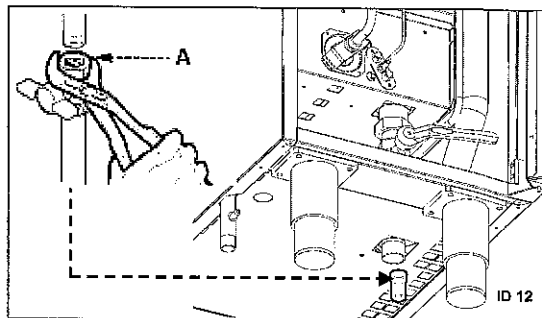
To carry out connection, connect the mains pipe to the appliance connection pipe, interposing a shut-off cock (A) to interrupt the water supply when necessary.

The pipe used to discharge the water must be heat resistant and allow for the free flow of the discharge water. A funnel may be used between the unit discharge pipe and the floor drain but you should never restrict or reduce the diameter of the discharge pipe.


The following operations are to be carried out only by specialized technical personnel.

 Having verified that available water system is adequate you can go ahead and make connection:

1. Clear the pipe of any ferrous waste by letting a certain amount of water flow through.
2. Place the cooker in the desired position and close to the water-main.
3. Position the appliance level, adjusting the feet of the cooker.
4. Connect mains pipe to machine pipe using a mechanical filter and an interception cock.
5. Connect machine outlet pipe (fig. 1) to a suitable manifold that withstands high temperatures.



### 8.4. Gas Connection

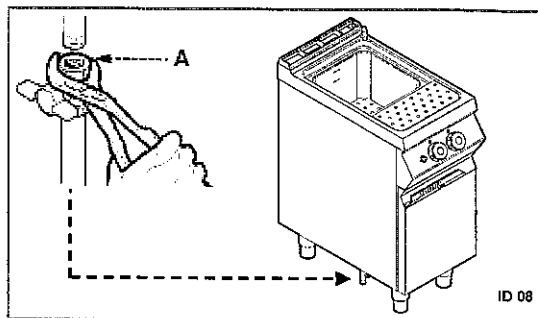
 Before connecting up the gas consult the gas board, all the installation and maintenance operations should be carried out by the gas board or by authorized fitters.

Make sure the data of the rating plate correspond to the mains values. The rating plate is located at the bottom of the screen-door panel.

Having verified that the gas supply system available is adequate you can go ahead with the connection:

To carry out connection, connect the mains pipe to the appliance connection pipe, interposing a shut-off cock to interrupt the water supply when necessary.

1. Connect the mains pipe to the machine pipe (see fig.) using a quick closing interception cock which is easy to reach. **You must use a pressure regulator to set the manifold pressure as in tab. 4.1**
2. Go ahead with setting up and adjusting as described in paragraph 2.4.1.
3. Make all the checks listed below.



After connection, check that there are no gas leaks.

**⚠** Never use flames to search for gas leaks.

## 8.5. Inspection

Before commissioning, the system must be tested in order to evaluate the operating conditions of each individual component and identify any anomalies.

To carry out testing, carry out the following checks:

1. Open the gas supply cock and check the sealing of the connections;
2. Check that burner ignition and combustion is regular;
3. Check and, if necessary, regulate the gas pressure and flow rate at the minimum (see specific chapter)
4. Check that the safety thermocouple operates correctly;
5. Check that there are no gas leaks;

## 9. ADJUSTMENTS

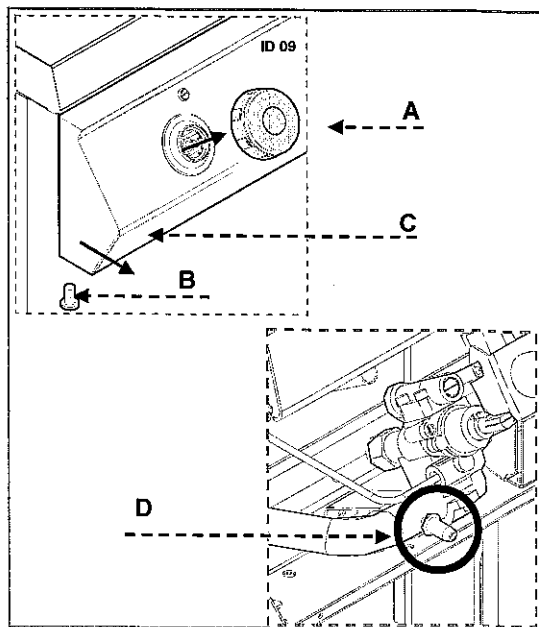
**⚠** Before carrying out any adjustments, activate all the safety devices envisaged.

In particular, close the gas supply cock and prevent access to all the devices which, if activated, could lead to unexpected dangerous situations putting personal safety and health at risk.

The first operation to carry out is to check the supply pressure, proceeding as follows:

1. Close the gas supply cock.
2. Remove the knob (A).
3. Unscrew the screws (B) and remove the instrument panel (C).
4. Unscrew the closing screw (D) of the pressure socket of the supply pipe
6. Connect a pressure gauge to the socket (e.g. a manometer)
7. Open the gas interception cock and measure the value of the supply pressure. **CAUTION:** *If the value of the supply pressure measured lies outside the interval shown in "table pressure gas", it is not possible to go ahead with installation and it is necessary to inform the gas board of the anomaly with the mains.*

8. Close the gas interception cock, disconnect the pressure gauge, screw the closing screw back on and close the front door.



Type of gas	Supply pressure Inches Water Column (kPa)		
	Min	Max	Rated
Natural gas (Methane) G20	3.5" (0.87)	10.5" (2.61)	7.0" (1.74)

Tab. Pressure gas : Permissible limits for the gas supply pressure.

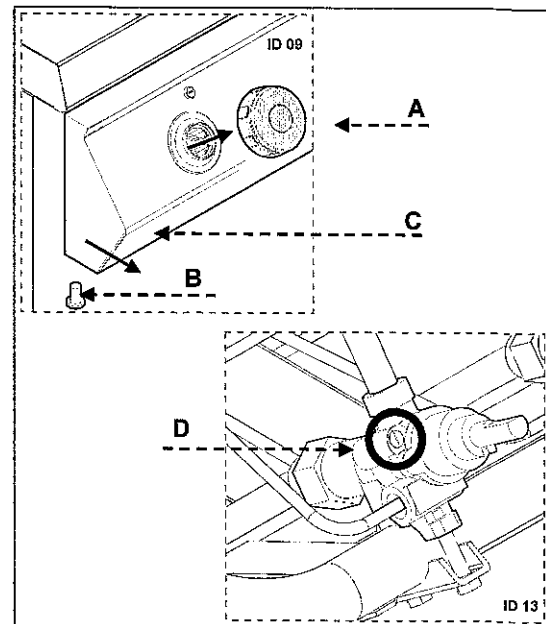
### 9.1. Adjusting Burner Cock Minimum

This regulation must only be carried out if the type of gas to be connected is different from the testing gas, after having carried out power supply transformation. Before carrying out this regulation, it is necessary to check that the gas supply pressure conforms to the value of the nominal pressure value relative to the same type of gas (see attached table).

After checking the supply pressure it is necessary to adjust the pressure at the nozzle, proceeding as described below.

1. Make sure the gas supply has been cut off.
2. Remove the knob (A).
3. Unscrew the screws (B) and remove the instrument panel (C).
4. Open the gas interception cock and ignite the burner flame by following the instructions, positioning the knob onto the maximum position.
5. Adjust the pressure regulator since the manifold pressure is 4" W.C.
6. Operate the appliance in the maximum conditions for at least 15 minutes, and then turn the knob onto the minimum position.
7. Turn the minimum adjustment screw to obtain a reduced flame but sufficiently stable and homogeneous.

8. Turn off the burner by following the instructions, close the gas interception cock, disconnect the pressure gauge, screw the closing screw back on and refit the instrument panel.

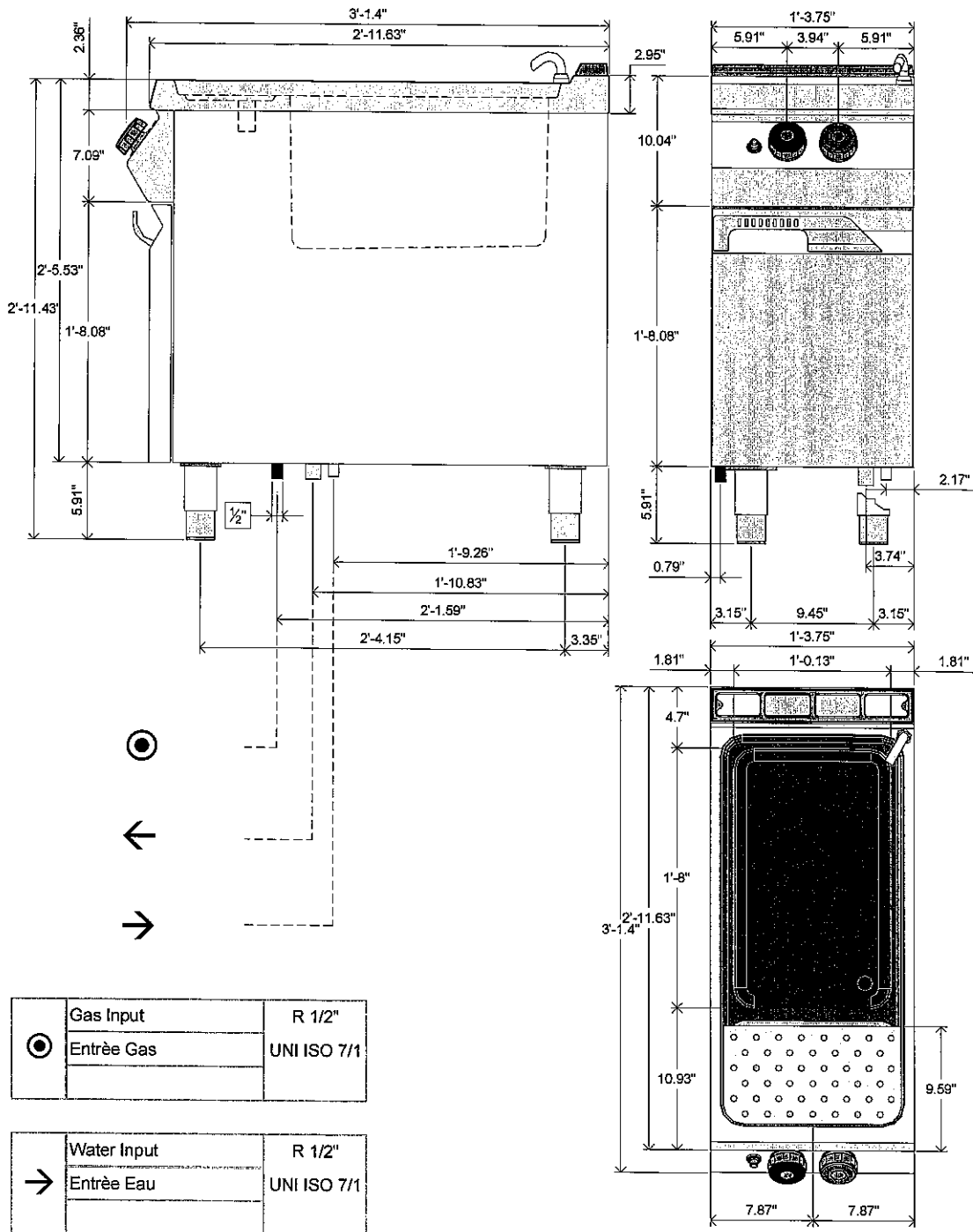


<b>Model</b>	<b>Well Capacity</b>	<b>Rated Thermal Power</b>	<b>Thermal Power Minimum</b>
<b>CPG1</b> CPG91MT0	<b>10,56 gal</b> (40 l)	<b>45000 BTU/hr</b> (13,2kW)	<b>13000 BTU/hr</b> (3,8kW)
<b>CPG2</b> CPG92MT0	<b>10,56+10,56 gal</b> (40+40 l)	<b>90000 BTU/hr</b> (26,4kW)	<b>26000 BTU/hr</b> (7,6kW)

<b>Model</b>	<b>Main Burner Diameter</b>	<b>Pilot Burner Diameter</b>	<b>Minimum Screw Bypass</b>	<b>Natural gas Manifold Pressure</b>
<b>CPG1</b> CPG91MT0	<b>335 mm</b>	<b>45 mm</b>	<b>Adjustable</b>	<b>4" IWC</b> (9,9mbar)
<b>CPG2</b> CPG92MT0	<b>335mm (2x)</b>	<b>45mm (2x)</b>	<b>Adjustable</b>	<b>4" IWC</b> (9,9mbar)

**CPG1**  
**CPG91MTx**

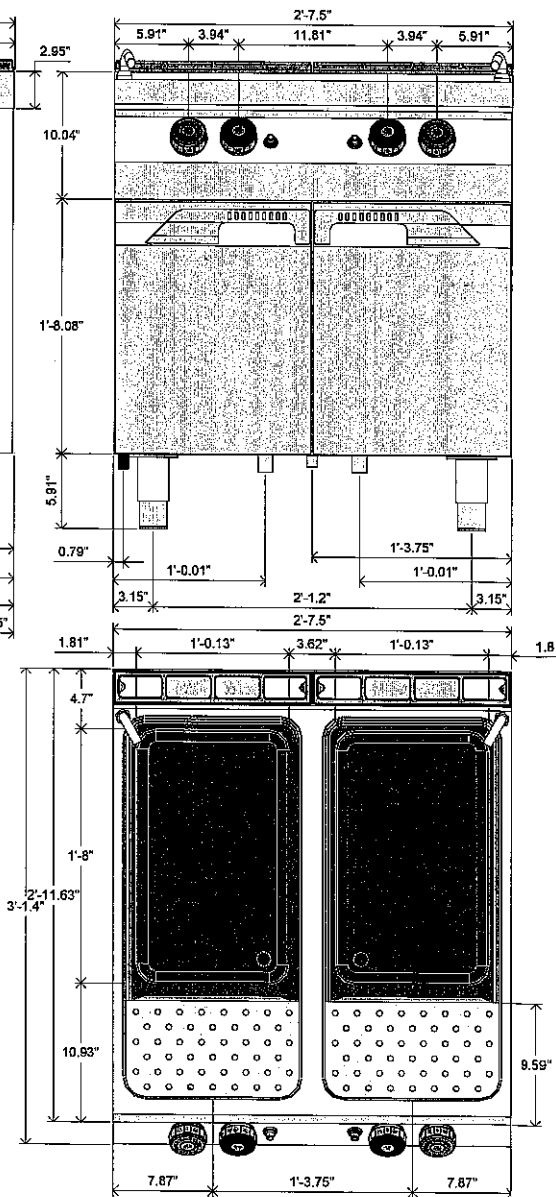
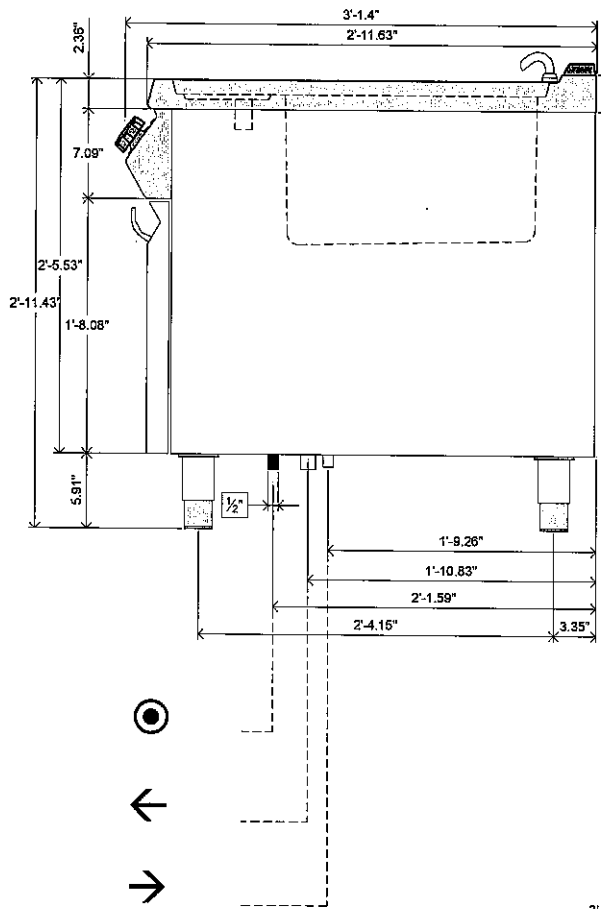
**CONNECTION CARD**  
**FICHE DES RACCORDEMENTS**





**CPG2**  
**CPG92MTx**

**CONNECTION CARD**  
**FICHE DES RACCORDEMENTS**



●	Gas Input	R 1/2"
	Entrée Gas	UNI ISO 7/1

→	Water Input	R 1/2"
	Entrée Eau	UNI ISO 7/1

←	Water Drain	1" GAS
	Vidage Eau	ISO 7/1 (ø33)

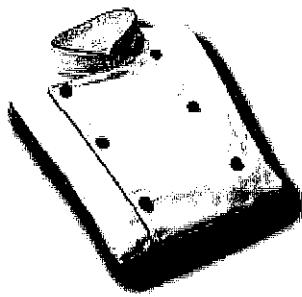


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