



# TECHNICAL DATA

## SULLY

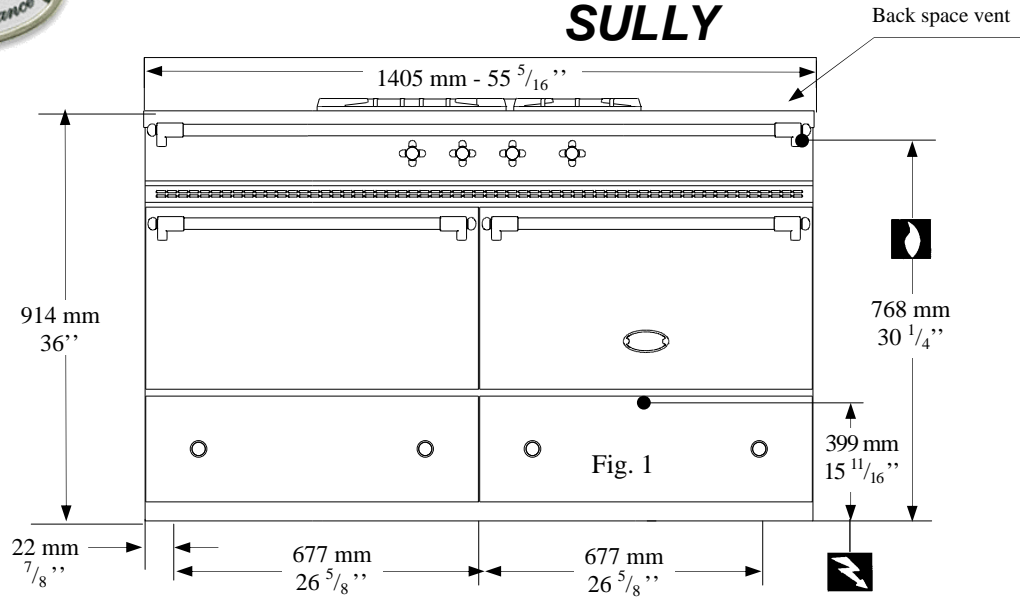
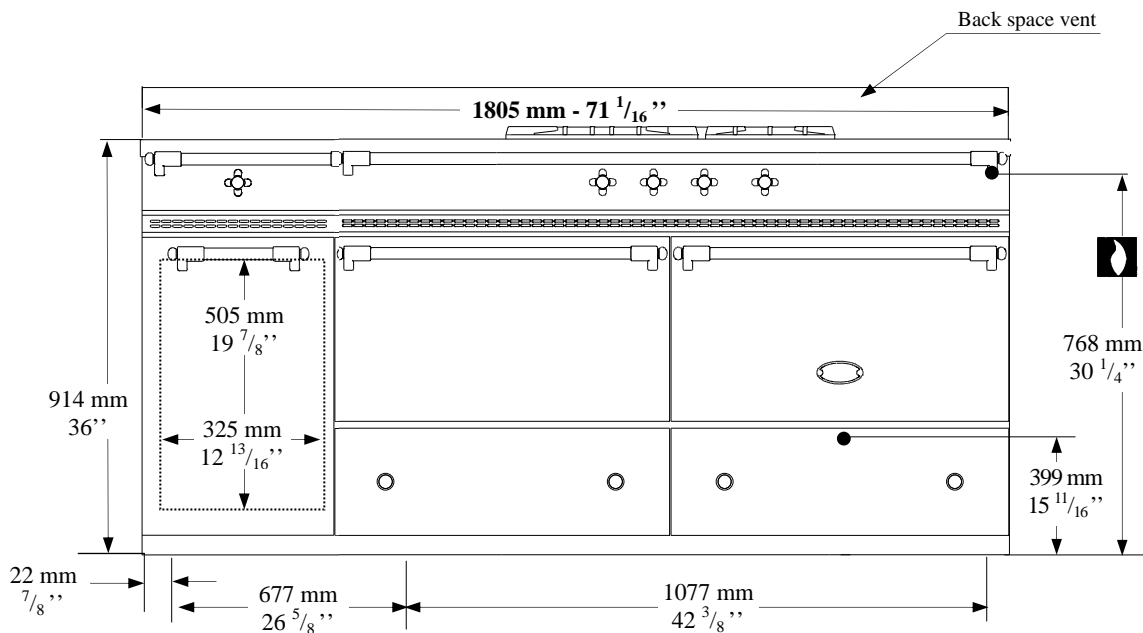
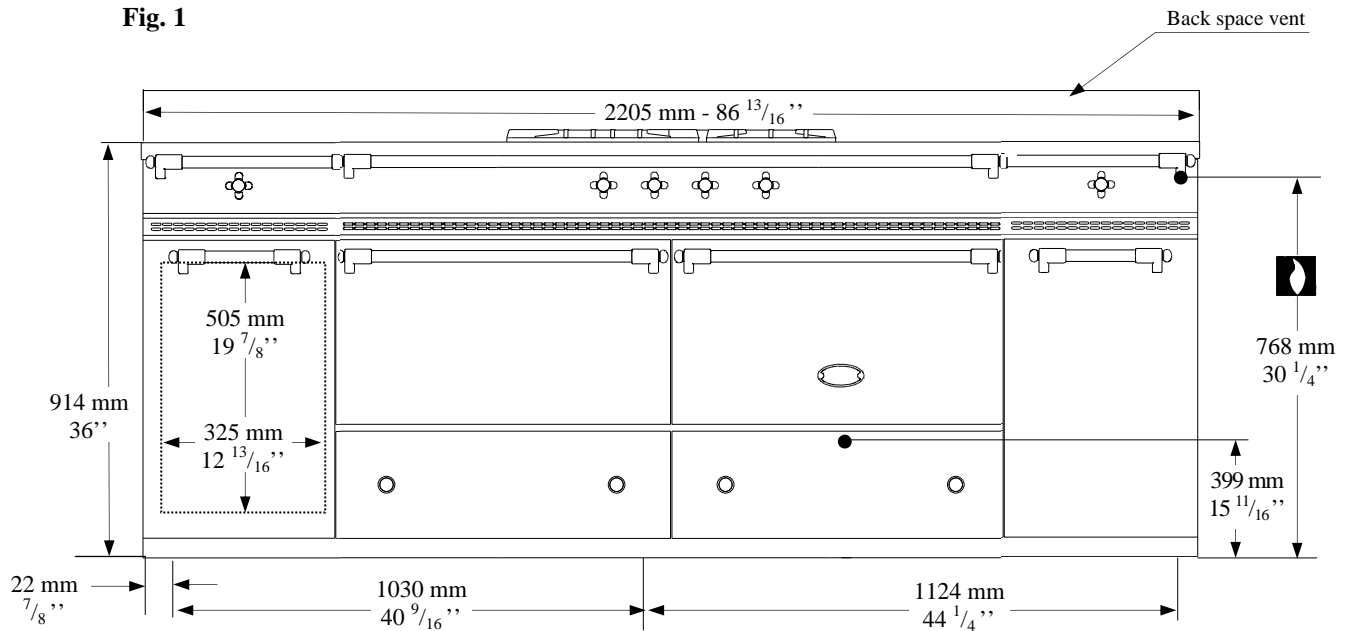


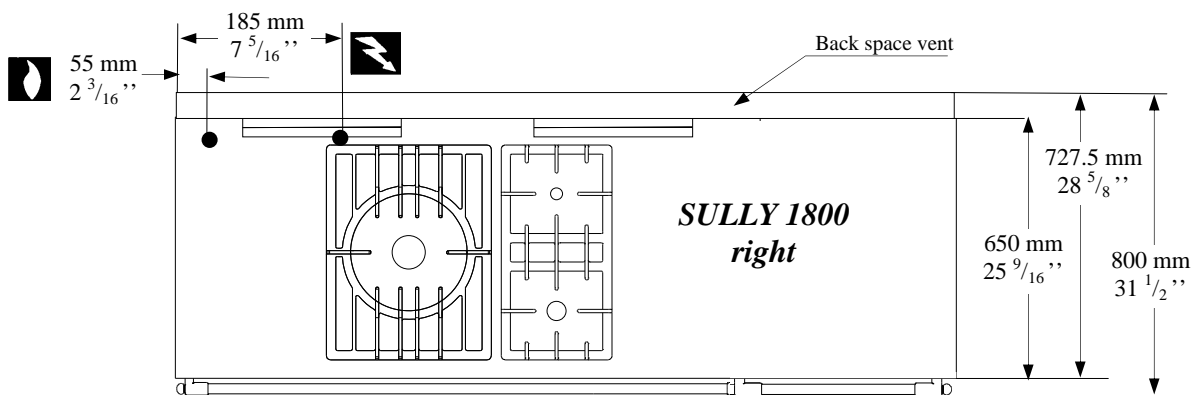
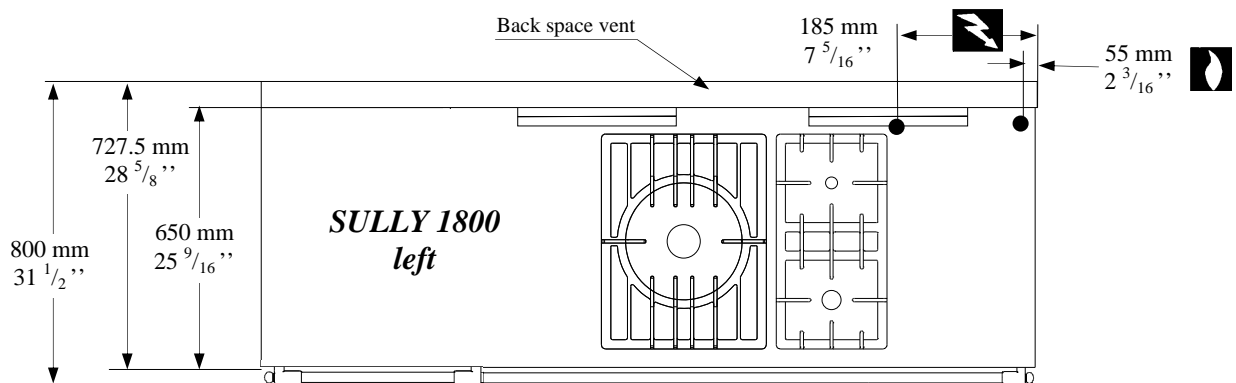
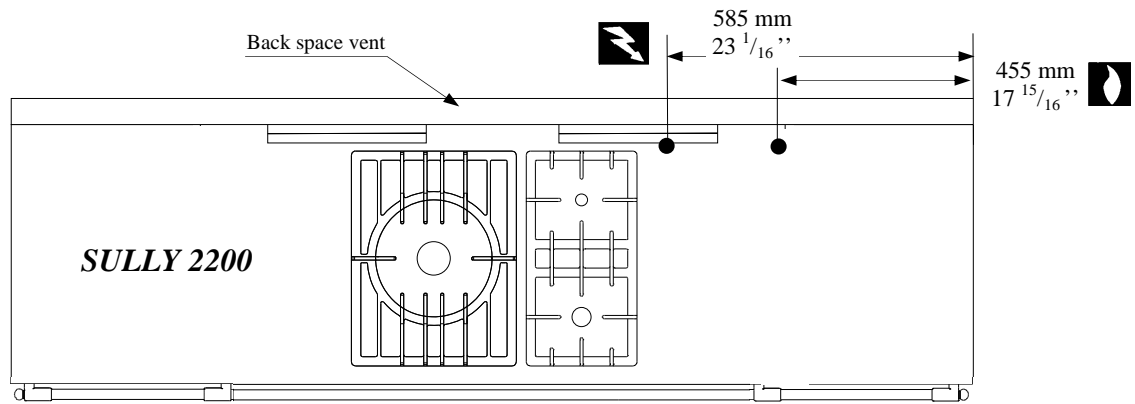
Fig. 1





# TECHNICAL DATA

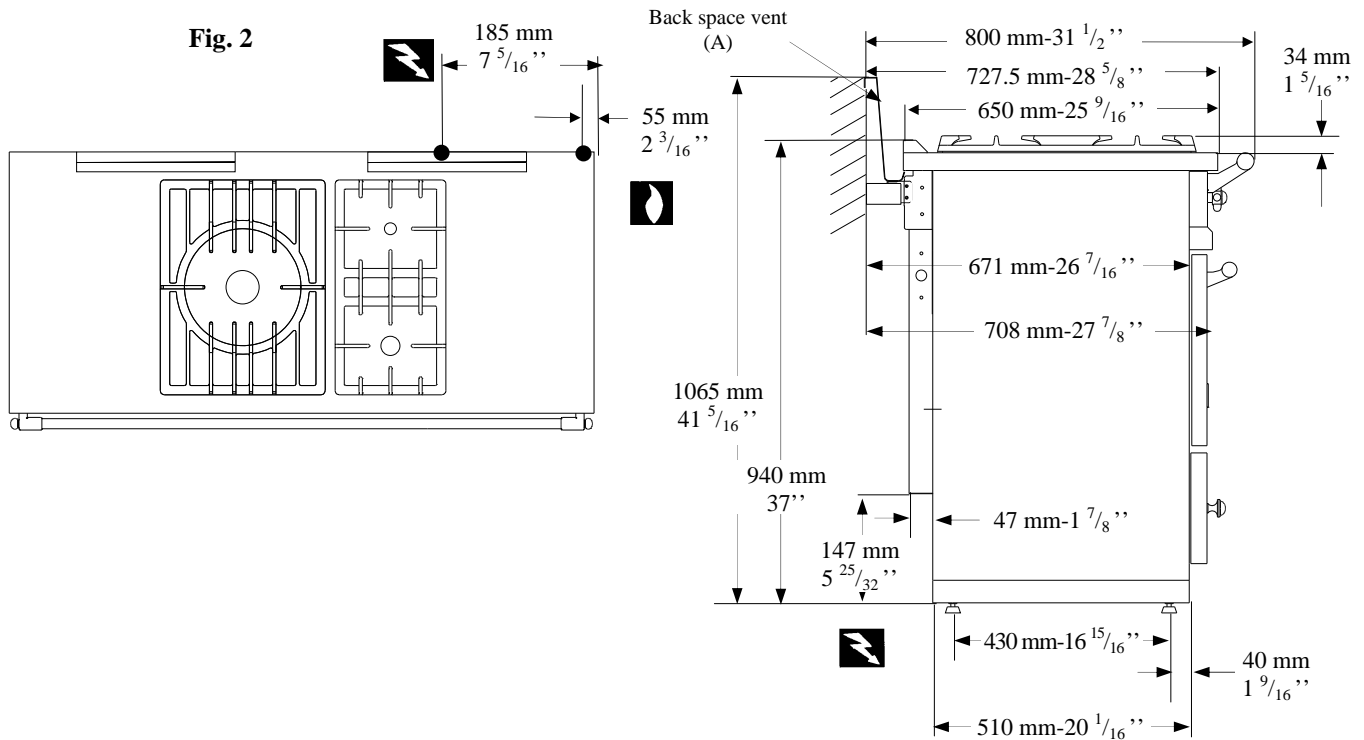
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### **Layout :**

Cook's stoves consisting of a cooking surface above two 62 liter ovens. The work surfaces adjacent to the cooking surfaces are designed to accommodate one of the optional units in the **LACANCHE** range or to be used as a worktop (Figures 1 & 2).

### **Description :**

#### **Cooking surface and body panels :**

Enameled steel or stainless body panels AISI 430. Pressing cooking surface (stainless steel AISI 304) (Figure 2). 3- or 4-burners of different size and power individually controlled by a safety valve. Electrical ignition.

"TRADITION" model equipped with a 385 x 510 mm (15 5/32" x 20 5/64") heating plate.

Cook's stoves consisting of a cooking surface above two 62 liter ovens and one or two general purpose cabinets (depending on model) which can optionally be equipped with plate warmers. The work surfaces adjacent to the cooking surfaces are designed to accommodate one of the optional units in the LACANCHE range or to be used as a worktop.

#### **Gas oven :**

Enameled sheet metal. Dimensions W x H x D : 530 mm (20.8") x 305 mm (12") x 460 mm (18.1"). 4 shelf level with 62 mm spacing, 55 liters / 2.18 ft<sup>3</sup>. Heating provided by thermostatically controlled burner, thermocouple safety cut-outs. Electrical ignition.

#### **Static electric oven (option) :**

Same dimensions as gas oven.

Thermostatically controlled roof and base heating elements, safety cut-out by safety thermostat.

**Rating : 2700 W – Power supply : 240 Volts 60Hz.**

#### **Ventilated electric oven (option)**

Heating provided by two circular heating elements each surrounding a reaction-type fan. Dimensions W x H x D : 530 mm (20.8") x 305 mm (12") x 405 mm (15.9"). This can optionally be fitted with an electric.

Thermostatically controlled heating elements, safety cut-out by safety thermostat.

**Rating : 2900 W – Power supply : 240 Volts 60Hz.**



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### Plate warmer cabinet (option SULLY 1800 and SULLY 2200)

Plate warmer-insulated stainless internal lining (AISI 304). Heating provided by 950 W heating element underneath base. Controlled by thermostat selector switch, 85 to 230 °F. Capacity : 72 plates, Ø 240 mm (9.5’’). Dimensions W x H x D : 325 mm (12.8’’) x 490 mm (19.3’’) x 530 mm (20.8’’). 5 shelf level with 68 mm (2.8’’).

**Rating : 1030 W – Power supply : 240 Volts 60Hz**

### Accessories

Per oven : One drip tray, one shelf, one pastry tray per oven.

### Shipment-Packaging

Unpack and check the appliance is in good condition. In case damage, note any reservations on the delivery note and confirm them within 48 hours by registered letter with confirmation of delivery to the carrier.

Appliance	Width	Depth	Height mm	Weight Gross/Net
LG 1432 G	1450 mm / 57.1’’	840 mm / 33.1’’	1070 mm / 42.1’’	200 kg /180 kg – 445 / 400 lb
LG 1832 G	1850 mm / 72.8’’	840 mm / 33.1’’	1070 mm / 42.1’’	275 kg /245 kg – 605 / 540 lb
LG 2232G	2250 mm / 88.6’’	840 mm / 33.1’’	1070 mm / 42.1’’	350 kg /310 kg – 770 / 685 lb

### Gas connection :

1/2’’ ID NPT (Sch 40) inlet, on male coupling (Figures 1 & 2). Sealant on all pipe joints must be resistive to LP gas.

If used, a flex gas line for the gas supply must be metal of at least 1/2’’ ID NPT approved by an approved certifying agency (A.G.A., C.G.A., etc.) in compliance with ANSI Z21.41 and Z21.69. Never use a hose made of rubber or other synthetic material.

### Gas supplying :

Appliance gas supplying can be switched, please refer to rating plate and marking at the rear of the appliance.

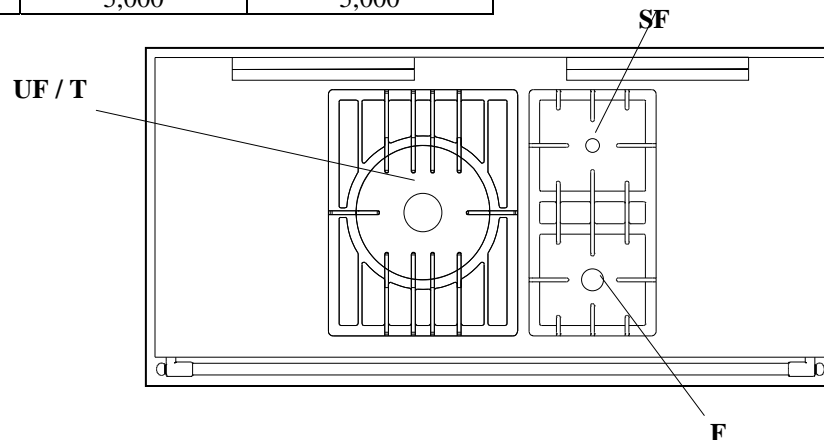
### Electrical connection :

On terminal block at the rear of the appliance. Use flexible cord in accordance with standard N.E.C., AINSI/NEMA 70-1996 or latest edition (not cord provided) (Figures 1 & 2).

### Pressures and hourly consumption :

Appliance gas supplying can be switched (table 1).

PRESSURE	6’’ WC	10’’ WC
GAS	Natural gas	G.P.L.
Burner	Btu / hr	Btu / hr
Oven	13,000	13,000
Ultra fast (UF) Tradition (T)	18,000	17,000
Intensive (I)	13,000	13,000
Fast (F)	10,500	10,000
Semi fast (SF)	5,000	5,000

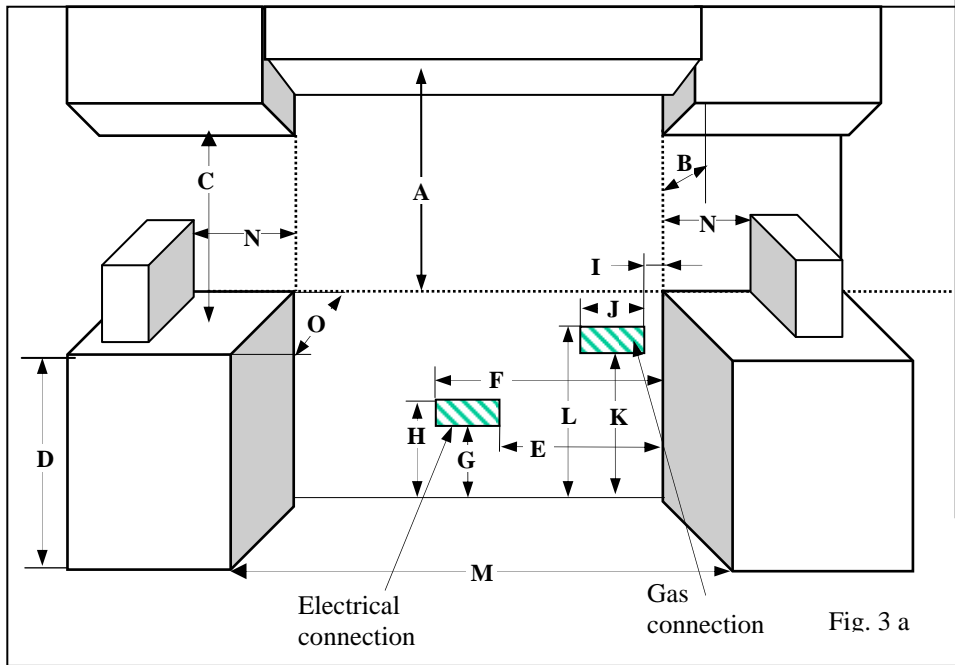




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## SULLY

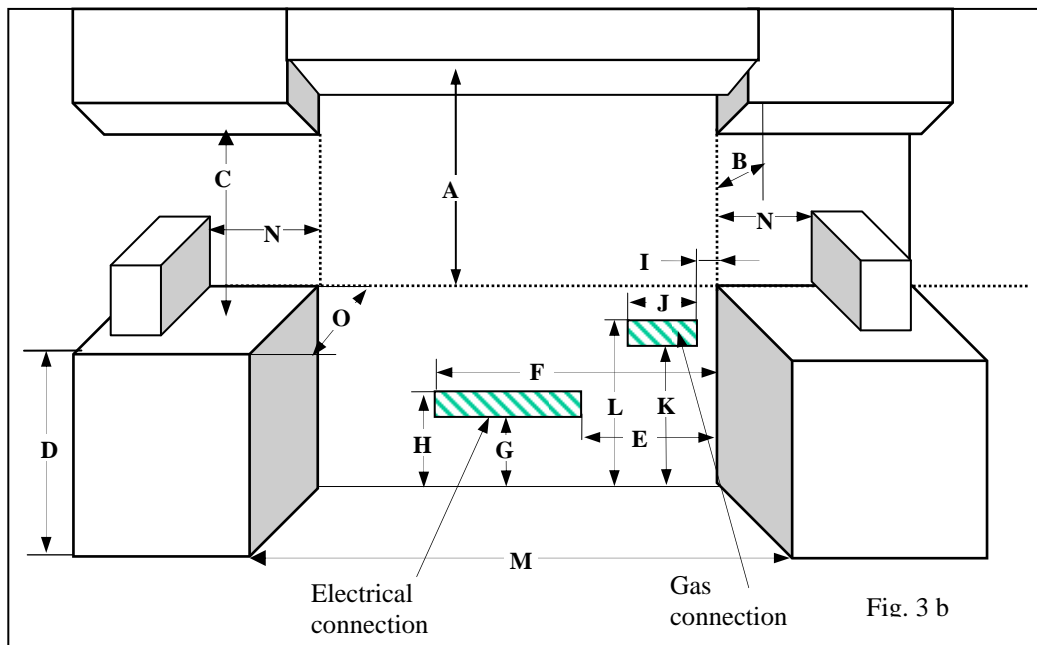
### Cabinet preparation (SULLY 1400) :



This diagram depicts the actual location of gas and electrical connections on the range. Place gas stub-out or electrical receptacle outside of this area in accordance with local regulations.

	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
mm	762	330	457	914	290	420	235	405	20	60	765	865	1410	51	660
"	30	13	18	36	11 <sup>7</sup> / <sub>16</sub>	16 <sup>9</sup> / <sub>16</sub>	9 <sup>1</sup> / <sub>4</sub>	15 <sup>15</sup> / <sub>16</sub>	13 <sup>13</sup> / <sub>16</sub>	2 <sup>3</sup> / <sub>8</sub>	30 <sup>1</sup> / <sub>8</sub>	34 <sup>1</sup> / <sub>16</sub>	55 <sup>1</sup> / <sub>2</sub>	2	26

### Cabinet preparation (SULLY 1800 - left) :



This diagram depicts the actual location of gas and electrical connections on the range. Place gas stub-out or electrical receptacle outside of this area in accordance with local regulations.

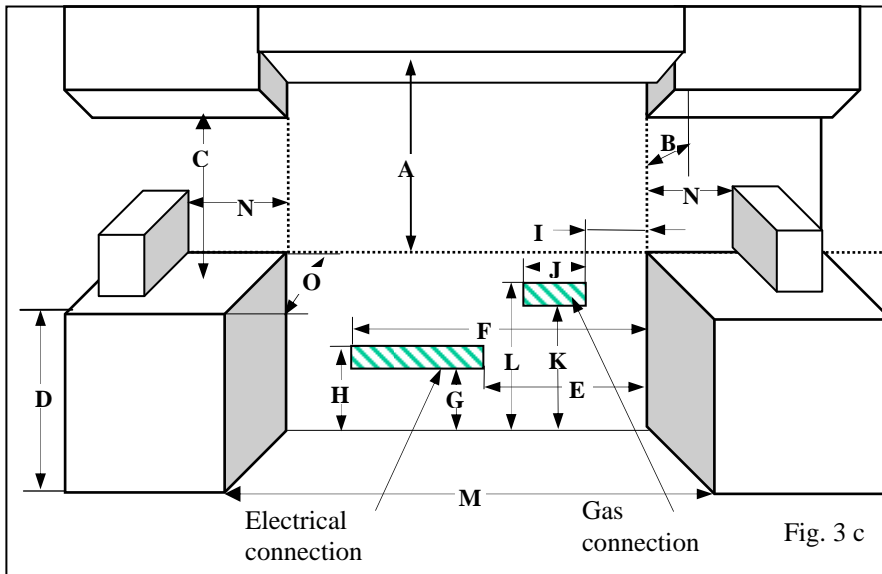
	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
Sully 1800 mm	762	330	457	914	290	420	235	405	20	60	765	865	1810	51	660
"	30	13	18	36	11 <sup>7</sup> / <sub>16</sub>	16 <sup>9</sup> / <sub>16</sub>	9 <sup>1</sup> / <sub>4</sub>	15 <sup>15</sup> / <sub>16</sub>	13 <sup>13</sup> / <sub>16</sub>	2 <sup>3</sup> / <sub>8</sub>	30 <sup>1</sup> / <sub>8</sub>	34 <sup>1</sup> / <sub>16</sub>	71 <sup>1</sup> / <sub>4</sub>	2	26



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### Cabinet preparation (SULLY 1800 – right – electrical option or worktop) :

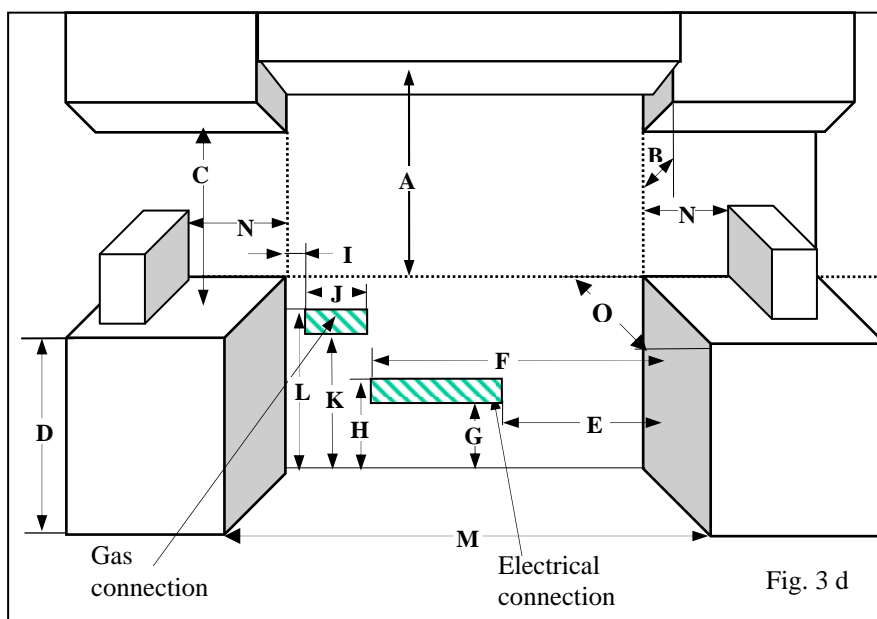


This diagram depicts the actual location of gas and electrical connections on the range. Place gas stub-out or electrical receptacle outside of this area in accordance with local regulations.

Fig. 3 c

		A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
Sully	mm	762	330	457	914	690	820	235	405	420	60	765	865	1810	51	660
1800	"	30	13	18	36	27 <sup>3</sup> / <sub>16</sub>	32 <sup>5</sup> / <sub>16</sub>	9 <sup>1</sup> / <sub>4</sub>	15 <sup>15</sup> / <sub>16</sub>	16 <sup>9</sup> / <sub>16</sub>	2 <sup>3</sup> / <sub>8</sub>	30 <sup>1</sup> / <sub>8</sub>	34 <sup>1</sup> / <sub>16</sub>	71 <sup>1</sup> / <sub>4</sub>	2	26

### Cabinet preparation (SULLY 1800 – right – gas option) :



This diagram depicts the actual location of gas and electrical connections on the range. Place gas stub-out or electrical receptacle outside of this area in accordance with local regulations.

Fig. 3 d

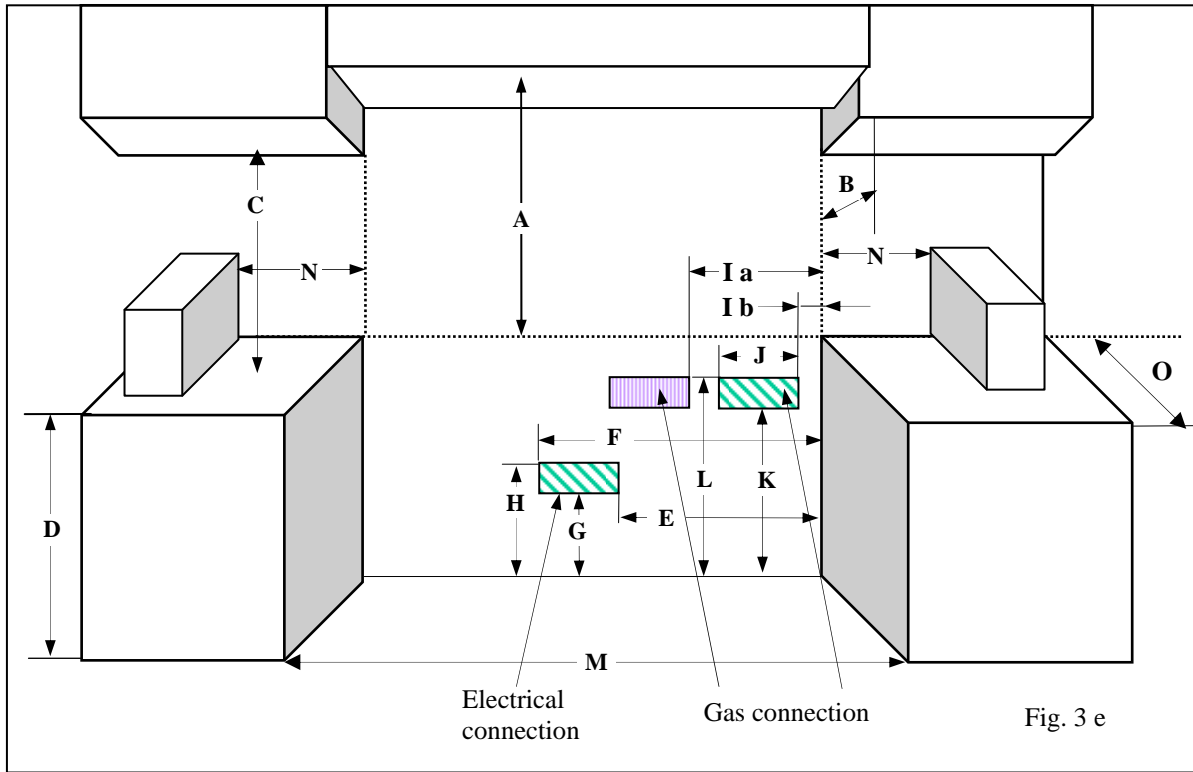
		A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
Sully	mm	762	330	457	914	690	820	235	405	20	60	765	865	1810	51	660
1800	"	30	13	18	36	27 <sup>3</sup> / <sub>16</sub>	32 <sup>5</sup> / <sub>16</sub>	9 <sup>1</sup> / <sub>4</sub>	15 <sup>15</sup> / <sub>16</sub>	13 <sup>1</sup> / <sub>16</sub>	2 <sup>3</sup> / <sub>8</sub>	30 <sup>1</sup> / <sub>8</sub>	34 <sup>1</sup> / <sub>16</sub>	71 <sup>1</sup> / <sub>4</sub>	2	26



# INSTALLER'S MANUAL

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### Cabinet preparation (SULLY 2200) :



This diagram depicts the actual location of gas and electrical connections on the range. Place gas stub-out or electrical receptacle outside of this area in accordance with local regulations.

Fig. 3 e

	A	B	C	D	E	F	G	H	I (a)	J	K	L	M	N	O
<b>With right stainless steel worktop</b>															
mm	762	330	457	914	690	820	235	405	420	60	765	865	2210	51	660
"	30	13	18	36	27 <sup>3</sup> / <sub>16</sub>	32 <sup>1</sup> / <sub>4</sub>	9 <sup>1</sup> / <sub>4</sub>	15 <sup>15</sup> / <sub>16</sub>	16 <sup>9</sup> / <sub>16</sub>	2 <sup>3</sup> / <sub>8</sub>	30 <sup>1</sup> / <sub>8</sub>	34 <sup>1</sup> / <sub>16</sub>	87	2	26
<b>With right gas option</b>															
	A	B	C	D	E	F	G	H	I (b)	J	K	L	M	N	O
mm	762	330	457	914	690	820	235	405	20	60	765	865	2210	51	660
"	30	13	18	36	27 <sup>3</sup> / <sub>16</sub>	32 <sup>1</sup> / <sub>4</sub>	9 <sup>1</sup> / <sub>4</sub>	15 <sup>15</sup> / <sub>16</sub>	13 <sup>1</sup> / <sub>16</sub>	2 <sup>3</sup> / <sub>8</sub>	30 <sup>1</sup> / <sub>8</sub>	34 <sup>1</sup> / <sub>16</sub>	87	2	26

- The range is a free standing unit. If the unit is to be placed next to cabinets, the clearances shown in Figure 3 are required.
- The top grate support must be 34 mm - 1 <sup>5</sup>/<sub>8</sub>" above the adjacent base cabinet countertop.
- Min clearances to combustibles :
  - 2 <sup>3</sup>/<sub>4</sub>" (70 mm) from rear of range to wall. This requirement will be met when range is installed with factory supplied back spacer vent (or equivalent).
  - 0" (0 mm) from sides below 36" (914 mm) height.
  - 2" (51 mm) from sides above 36" (914 mm) height.
  - Cabinets 13" (330 mm) deep may be installed above the range at least 30" above the plane of the cooking surface.
- Use range only with factory supplied legs.
- NOTE: The above diagram depicts the actual location of gas and electrical connections on the range. DO NOT place gas stub-out or electrical receptacle in these areas. Place them nearby in accordance with local regulations.



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### ELECTRICITY

➤ **ALL WORK ON OR REPAIR OF AN APPLIANCE MUST BE CARRIED OUT BY A QUALIFIED INSTALLER.**

### IMPORTANT

➤ **THE APPLIANCE WHEN INSTALLED, MUST BE ELECTRICALLY GROUNDED IN ACCORDANCE WITH THE LOCAL CODES OR *The National Electrical Code, ANSI/NFPA 70-1996 or latest edition.***



**It is hazardous to put the appliance into service without connecting it to suitable ground.**

No liability can be accepted for accidents resulting from non-compliance with this requirement or incorrect grounding. Connect the equipotential bonding terminal (**K**, Figure 24).

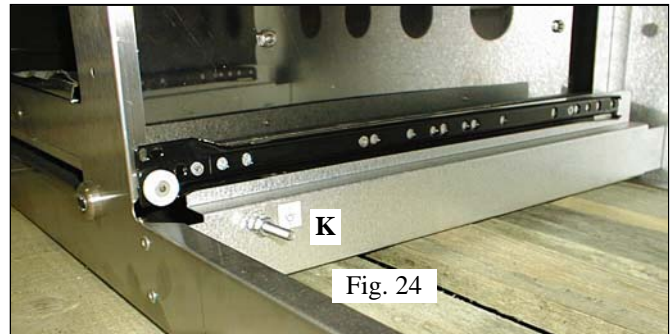


Fig. 24

☞ **Before connection, check that the :**

Mains voltage is compatible with the appliance's rated voltage and thermal output.

☞ **Connection :**

- Use a 3-wire grounded cord rated for 13 A or 4-wire rated for 30 A 125 / 250 VAC, type SRD, SRDT, S, SO or ST.
- Where local Codes do not permit grounding through neutral, use a 4-wire power supply cord or "pigtail" kit. Cord must be agency approved for use with household ranges.
- Remove access door **O** (Figure 25, gas oven range) or **P** (Figures 25 and 26, gas and electric range).
- Remove cable clamp and loosen supply cord mounting screws on the terminal block.
- Connect to terminal block in accordance with figure 28.
- Secure the cable by means of cable clamp, item **Q** (Figure 27).
- Refit access door.

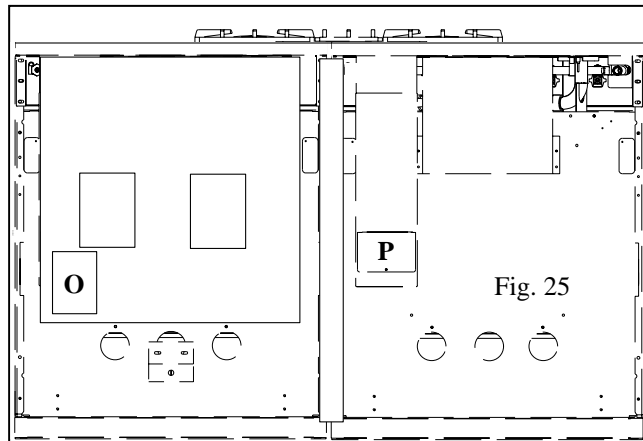


Fig. 25



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Fig. 26

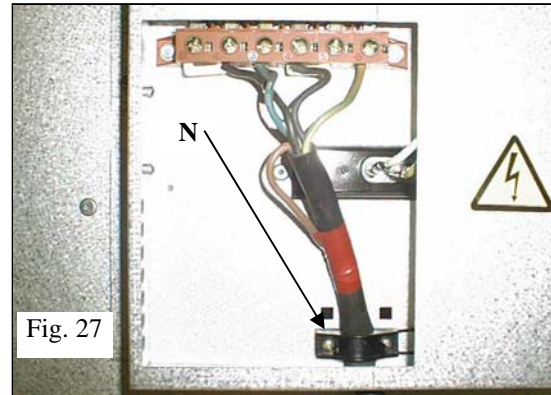


Fig. 27

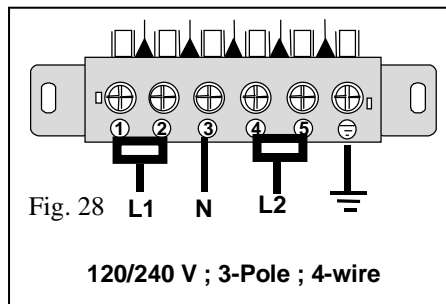


Fig. 28

### **BACK SPACER VENT FITTING :**

It is **MANDATORY** to mount the back spacer vent **R** supplied with the appliance (or equivalent) to the wall, this allows for ventilation and reduces the risk of heat damage.

Screw the 2 brackets **S** to the wall according to figures 29, 30 and 31 (screws not supplied), then fit the back spacer vent onto these brackets by using the washers and nuts supplied with the range.

### **STABILITY DEVICE INSTALLATION INSTRUCTIONS :**

Screw the anti-tip bracket **T** to the wall according to figures 30, 31 and 32 (screws not supplied).

Remove the right-hand drawer, push the range against the wall until the anti-tip bracket screw goes through the back of the range. Through the drawer gap, screw the nut and its washer on the anti-tip bracket screw.



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