



COUNTER TOP GAS PASTA BOILER

6G-TRM40 6G-TRM60

Installation and operation manual

Important:

- 1. You are advised to read these instructions first before installation commences.**
- 2. This manual must be handed to the end user after installation and commissioning.**
- 3. These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the technical instructions for adapting the appliance to the conditions for use in that country.**

1. General information

- The appliance is equipped with stainless steel tubular burner. It has flame failure protection function, thermostatic control function, pilot flame standby function, and pulse ignition function.
- Before installing the appliance, please read the instructions in this manual carefully, as they contain important information on how to install, use and service the appliance safely, properly, and effectively.
- Keep this manual in a safe place so that it can be used as reference by other operators of the appliance.
- This appliance should be installed following the instructions provided by the manufacturer and in compliance with all applicable local regulations. This appliance should be connected to the gas supply by qualified personnel only.
- All personnel in charge of using this appliance should be specifically trained in its operation.

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- In the event of failure or malfunction, switch off the appliance. The periodic functional checks requested in this manual should be carried out according to the instructions. Have the appliance serviced by a technically qualified person duly authorized by the manufacturer that uses genuine spare parts.
 - Failure to comply with the above may jeopardize the appliance's safety.

2. Attention

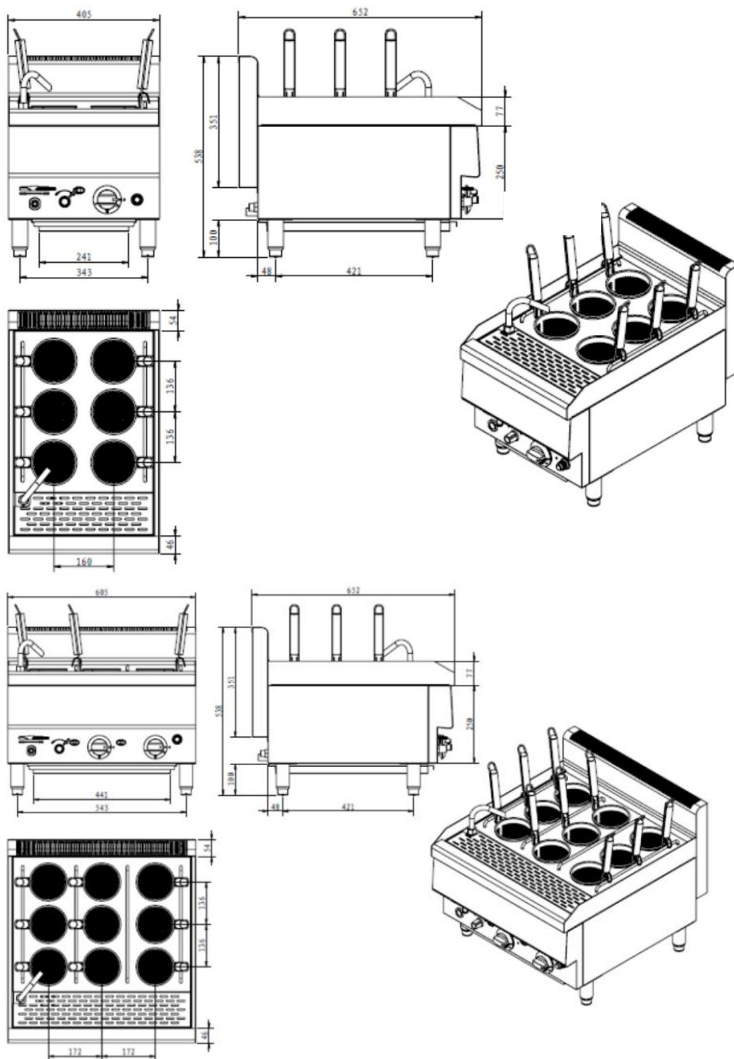
- The appliance is only for commercial use, not for home use.
- When the appliance finishes work or the operator is not available to the appliance, please switch off the appliance and cut off the gas supply.
- Never use water jet to flush the appliance in case of damaging the control components of the appliance.
- Please clean the stainless steel surface of the appliance periodically.

3. Warning

- The appliance is only suitable for gas with low pressure. When supplying LPG, it must use low pressure relief valve. It is prohibited to use any medium or high pressure relief valve.
- Any refitting and wrong installation, adjustment and maintenance can cause property loss and casualty. Please contact the supplier if you need to adjust or maintain the appliance. And all these operations should be done by authorized professionals.
- Do not put flammable liquid, gas or other incensive objects around the appliance for your safety sake.
- Do not change the positions of the air inlet port and flue gas outlet port.
- If there is a gas leakage of the appliance, please shut off the general gas valve immediately. Don't press any electronic on/off button, and use any phones inside. Go outside and call to the service center to ask professional staff to maintain it.
- **The appliance can not be used empty. Ensure to fill water before operation.** Never ignite without water in tank. please watch the temperature of the water. No dry combustion, so as to avoid incident!

4. Instruction for installation

4.1 Installation drawings (Picture 1)



Picture 1

4.2 Installation

- ◆ Before installing the product, verify that the type of gas (natural or propane) agrees with the specifications on the naming plate which is located at the rear part of the unit.
- ◆ If gas cylinder is used, please choose as per local standard. The max diameter is 40cm, the max length is 1.2 meter. put it in dry cool position.

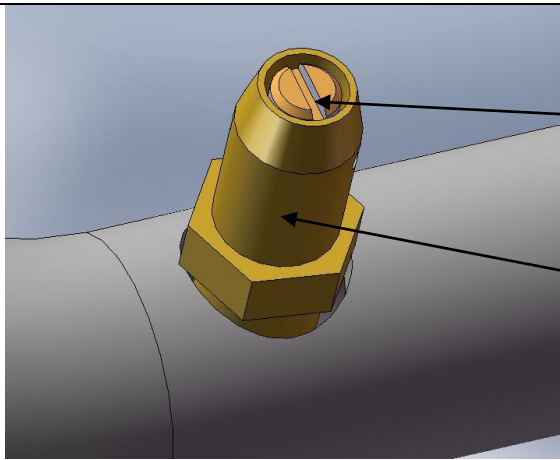


- ◆ The appliance can be installed as a counter top type. Also you can dismantle the 4 legs, and then screw the body with the cabinet, but first you should have a matched cabinet.
- ◆ The appliance should be both installed and serviced in accordance with all applicable regulations and standards in force.

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- ◆ The appliance should be connected to a potable water supply in accordance with national regulations.
 - ◆ Installing the appliance should be in accordance with EN1717 and national water regulations in force.
 - ◆ The appliance is not suitable for built-in installation. Because the appliance will be working without enough oxygen supplying due to the restriction space and the combustion products cannot be discharged from the kitchen immediately and completely, which is very harmful for the operators' health.
 - ◆ The appliance cannot be installed onto the inflammable floor or other combustible objects. If the appliance is installed with its sides next to the walls, please keep a minimum clearance of 10cm away from the walls.
 - ◆ The appliance should be installed in a well-ventilated area, if possible under a vent hood, in compliance with all applicable regulations in force. This will ensure that all burnt gases produced during the combustion process are completely exhausted.
 - ◆ Prior to installation, remove all packaging materials from the appliance. Certain parts are wrapped up in adhesive film, which should be carefully removed. Remove any glue traces left on the appliance thoroughly using non-flammable solvents. It is forbidden to use abrasive substances.
 - ◆ Check that the appliance is pre-set to use the gas family available at the place of installation. Make sure the supply gas is the same with the gas that the appliance allows to us.
 - ◆ If the available gas is different from the gas which the appliance requires to use, please don't connect it, and mark the gas pipe with yellow colour mark.
 - ◆ The appliance should be connected to the gas supply by means of metal pipes --either rigid or flexible-- having an adequate diameter. Any flexible hose or tubing which may used for supplying gas can not exceed 1.5m.
 - ◆ The used gas supply tube or hose shall comply with the national requirement in form. The user should exam the gas tube periodically . If necessary , replace the tube or hose in time.
 - ◆ When joining pipe fittings, never use oakum or Teflon as their residues could get to the valve and jeopardize its operation. Instead, interpose a seal gasket suitable for use in gas systems. Do not forget to fit a shutoff valve on the gas supply line upstream of the appliance, which should be closed whenever the appliance is not in operation.
 - ◆ A 3/4" male BSP line for the gas connection is located near the lower right rear corner of the product. The serial plate indicates the type of gas the unit is equipped to burn (natural gas or propane). The product should be connected ONLY to the type of gas for which it is equipped.
 - ◆ An adequate gas supply is imperative. Undersized or low pressure lines will restrict the volume of gas necessary for satisfactory performance. A combination gas valve and pressure regulator, which is provided with each unit, is set to maintain a 2.0kPa manifold pressure for natural gas or 2.75kPa/3.7kpa/5.0kpa manifold pressure for propane gas. Fluctuations of more than 25% on natural gas or10% on propane gas will create problems and affect burner operating characteristics.
 - ◆ The available gas pressure should be the same as that indicated on naming plate .If the gas pipe pressure is higher or lower than the rated pressure at 15%, please install a pressure regulator to adjust the gas pressure.
 - ◆ After connecting the appliance to the gas system, check for leaks at joints and pipe fittings; to do so, use soapy water or a specific leak detector (spray).
 - ◆ Checking gas supply pressure after installation. Gas supply pressure can be measured with a liquid-filled pressure gauge (for example, a U-shaped pressure gauge, minimum scale division 0.1 mbar) or a digital gauge.

Procedure as follows:

- a. Remove the panel, unscrew the screw on the pressure port (picture 2)
- b. Place the pressure gauge;
- c. Start up the appliance by following the instructions in the user's manual;
- d. Check supply pressure;
- e. After the check, remove the pressure gauge;
- f. Replace the sealing screw



Sealing screw

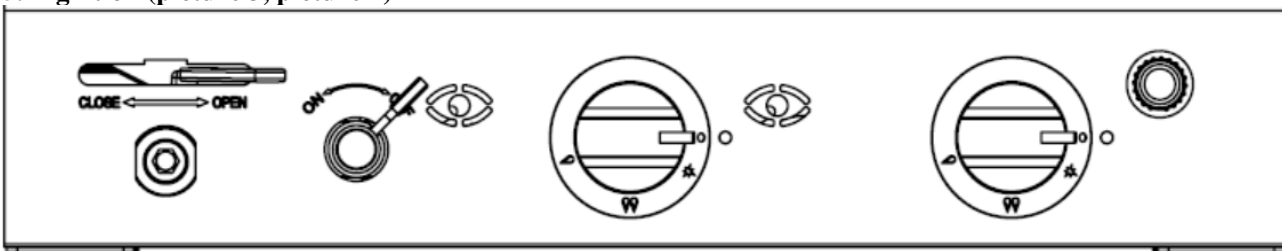
Picture 2

Pressure port

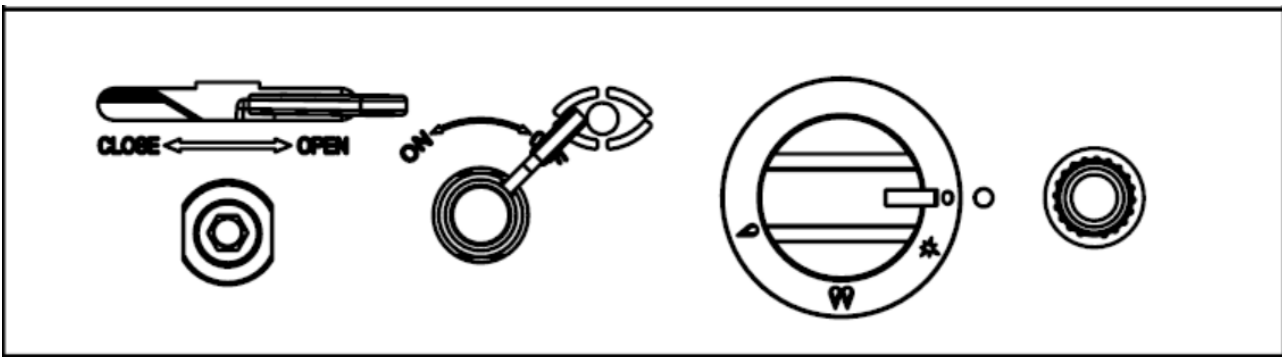
The appliance can not be used empty. Ensure to fill water before operation.
 The rear side of vessel carry a permanently punched mark indicating the maximum and minimum operating level of filling. Fill Water till level is between maximum and minimum mark. If water is below minimum mark, fill water.



5.1 Ignition (picture 3, picture 4)






(Picture 3)



(Picture 4)

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

flame.

- ◆ After piping has been checked for leaks, fully purge gas pipes to remove air.
- ◆ Rotate the knob counter-clockwise; make sure the mark  on the knob pointing to the position 0.
- ◆ Then push the knob, and press the impulse ignition device at the same time. (picture 6) (It may take several times to ignite the flame, because there will exist air in the pipe, only after air comes out then gas flow in and ignition can work.)
- ◆ When the pilot flame is ignited, after 20 seconds please release your hand from the knob.
- ◆ Rotate the control knob to position  , the burner is operating at maximum power.
- ◆ Rotate the control knob to position  , the burner is operating at minimum power.

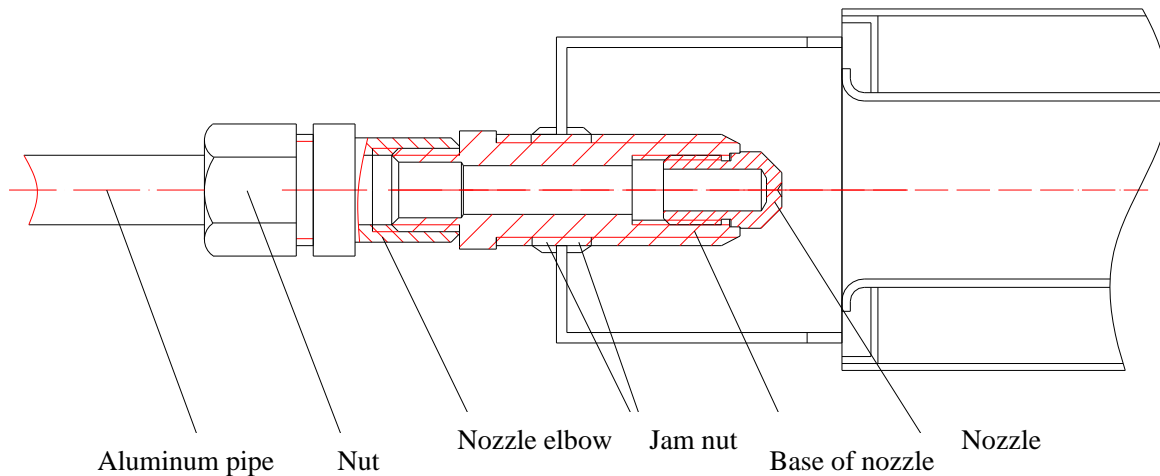
5.2 Extinguish fire.

- ◆ Switch off the knob.
- ◆ Shut off the gas valve to cut off the gas supply to the burner.

Replace the main burner nozzle, adjust the air inlet, and replace the pilot nozzle

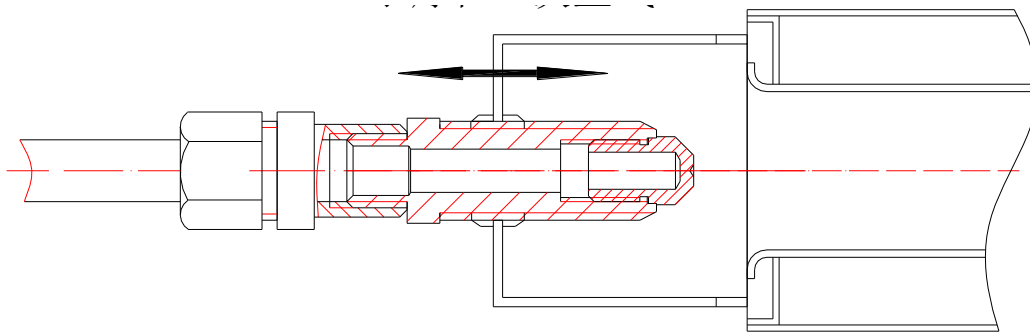
Note: Layman is not allowed to replace the nozzle.

(picture 5)

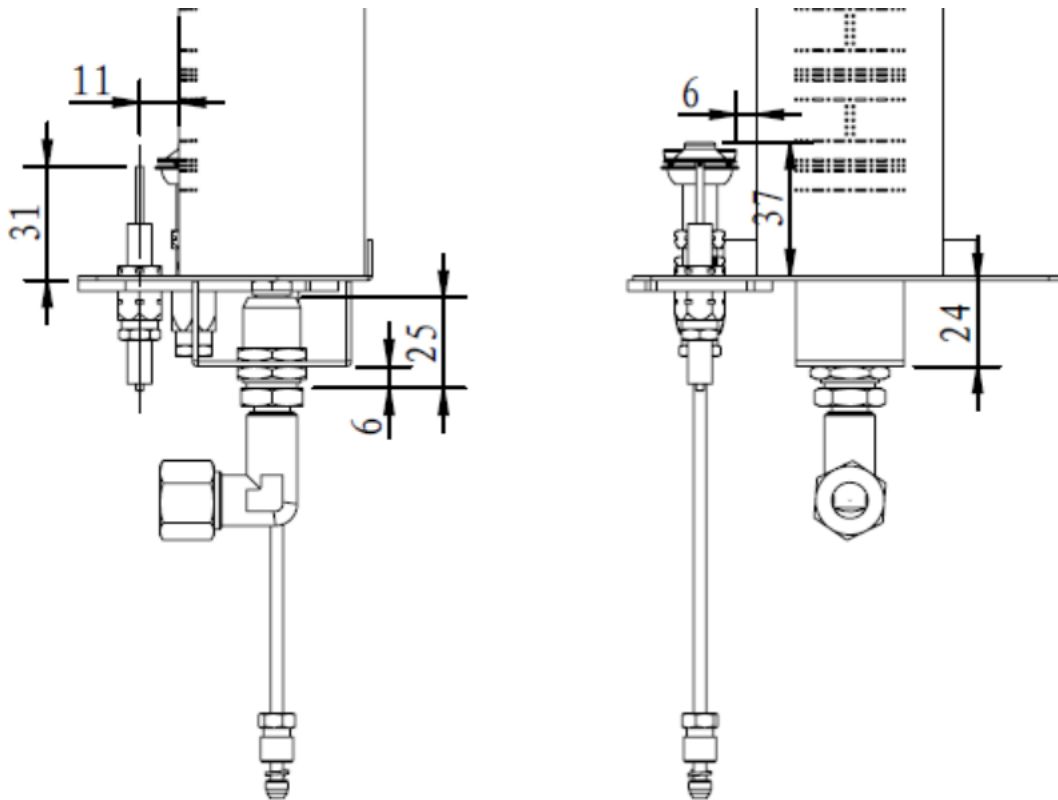


(Picture 6)

Move the base of nozzle left and right to adjust the primary air



adjust the orifice to desired position. In the below picture you can find the suggested position. The distance is between burner base and orifice.

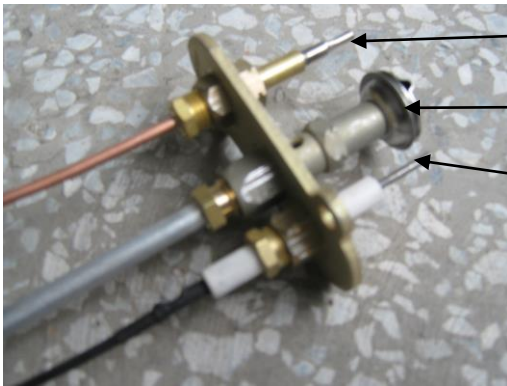


6.1 Replace the nozzle of main burner (see picture 5)

- ◆ Prepare one Phillips screwdriver and two proper open spanners
- ◆ Dismantle the control panel, and then remove the nut and aluminum pipe, dismantle the joint of nozzle, unscrew the jam nut, remove the nozzle and replace a new proper nozzle.
- ◆ Screw the two jam nuts, and fit all the dismantled parts again. Finally fit the control panel.

6.2 Replace the pilot nozzle. (see picture 7 and 8)

Use proper spanner on the nut of the nozzle to balance the torsional stress. Then unscrew the screw of thermocouple and aluminum pipe, dismantle the thermocouple and aluminum pipe. Remove the pilot nozzle, and then replace a new proper one. It is no need to adjust the primary air.



Thermocouple

Pilot Burner

Ignition Needle

Picture 7



Pilot Nozzle

Picture 8

5. Technical specifications table

Model	6G-TRM40	6G-TRM60
Dimension (mm)	400x652x540	600x652x540
Height of working table	335	335
Capacity (L)	17L	28L
Drainage outlet size	R 1/2"	R 1/2"
Gas inlet size	R 1/2"	R 1/2"

Gas	orifice dia.	Pilot orifice dia	Gas pressure	Pilot heat input	Reduced heat input	Gas heat input		Gas Consumption	
						6G-TRM60	6G-TRM40	6G-TRM60	6G-TRM40
G30	0.9mm	0.25mm	29mbar	0.20kW	1.3kW	3.5kWx2	3.5kW	552g/h	276g/h
G30	0.9mm	0.25mm	37mbar	0.23kW	1.4kW	3.8kW x2	3.8kW	600g/h	300g/h
G30	0.9mm	0.25mm	50mbar	0.25kW	1.45kW	4.3kW x2	4.3kW	678g/h	339g/h
G20	1.5mm	0.40mm	20mbar	0.24kW	1.6kW	4.1kW x2	4.1kW	868l/h	434l/h
G25.3	1.5mm	0.40mm	25mbar	0.18kW	1.5kW	3.8kW x2	3.8kW	914l/h	457l/h

8. Use and Maintenance

8.1 Attention to use

- ◆ The appliance is designed to cook pasta. Any other usages are not permitted.
- ◆ Before using, please clean the water tank first:
 - a. Use the towel to wash it clean with neutral detergent, and finally rinse it with water.
 - b. Don't use hard detergent, and steel wire or sharp tool to scrape the surface of appliance in case of damage it.
- ◆ Don't use water jet directly flush the body of appliance, and don't use detergent which contains corrosive substance, such as hydrochloric acid, to wash the surface of the appliance.
- ◆ Don't change the air inlet port and flue gas outlet port of the appliance in case of serious accidents occurring.
- ◆ If the appliance will remain idle for a certain period of time, clean it and wipe it dry first, and then apply a film of a suitable product (such as vaseline oil spray or similar products) to protect it. Shut off gas and power supply upstream of the appliance.
- ◆ Only qualified personnel are allowed to carry out service and maintenance operations. The following maintenance operations should be performed at least once a year:
Checking for proper operation of all control and safety devices;
Checking burner combustion, i.e.:
 1. ignition;
 2. combustion safety;
 3. checking for proper operation throughout the entire HIGH-to-LOW control range.
- ◆ All packaging materials must be disposed of in compliance with applicable local regulations in force where the appliance is being installed. Packaging materials should be separated according to their types and delivered to specific collection sites. Ensure compliance with environmental protection regulations.

8.2 Scald Warning

- ◆ When the appliance is working, don't directly touch the surface of the appliance with hands in case of scald.

9. Troubleshooting

- ◆ Cannot ignite the pilot flame:
 - a. The installation or the connection of igniter is wrong. Please install the ignitor correctly.
 - b. The igniter's plug or the wire of plug is broken. Please replace a new one respectively.
 - c. The gas pressure is not enough. Adjust the relive valve to get a proper pressure.
 - d. The nozzle is block. Please unblock the nozzle.
 - e. The connection of the thermocouple is not good. Please fasten the connection.
 - f. The thermocouple is damaged. Replace a new one.
 - g. The gas control valve has problem. Ask the professional people to repair or replace a new one.
- ◆ The pilot flame is on but the main burner can not be ignited.
 - a. The gas pressure is not enough. Adjust the relive valve to get a proper pressure.
 - b. The nozzle of the main burner is block. Unblock the nozzle.
 - c. The gas control valve has problem. Ask the professional people to repair or replace a new one.
- ◆ Turn off the gas valve and it has a lit-back sound.
 - a. The diameter of nozzle is not matched with the gas source. Please adjust the nozzle diameter.
 - b. The gas pressure is too low. Adjust the relief valve.
- ◆ It has red flame, and black smoke.
 - a. The diameter of nozzle is not matched with the gas source. Please adjust the nozzle diameter.
 - b. The gas is nearly used out. Replace the gas.
 - c. Reduce the gas flow.

knob, orifice, thermocouple, drainage valve, igniter, battery can be replaced by qualified person, if necessary.

Gas valve , burners, inlet pipes are protected by manufacturer or agnet. They can not be replaced or adjusted by end users to ensure the air tightness of appliance.

ADEXA DIRECT LIMITED

Unit 1 Swift Point, Cosford Lane, Swift Valley Industrial Estate, Rugby, CV21 1QN, UK
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EC Declaration of Conformity

Adexa Direct Limited declares that:

Equipment Type: Gas pasta boiler

Model: 6G-TRM40, 6G-TRM60

Imported By: ADEXA DIRECT LIMITED
Unit 1 Swift Point, Cosford Lane, Swift Valley Industrial
Estate, Rugby, CV21 1QN, UK

Brand: ADEXA

Application of Council Directive(s): (EU) 2016/426 (9 March 2016)

Standards: EN 203-1:2021, EN 203-2-11:2006
EN 203-3:2009

I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).

Date: 01. 06. 2023

Signature: 

Full Name: Hakan Baykal

Position: Purchase Manager

ADEXA DIRECT LIMITED

Unit 1 Swift Point, Cosford Lane, Swift Valley Industrial Estate, Rugby, CV21 1QN, UK
T:+44 1788 222 410 service@adexa.co.uk www.adexa.co.uk



Declaration of Conformity

Adexa Direct Limited declares that:

Equipment Type: Gas pasta boiler

Model: 6G-TRM40, 6G-TRM60

Imported By: ADEXA DIRECT LIMITED
Unit 1 Swift Point, Cosford Lane, Swift Valley Industrial Estate, Rugby, CV21 1QN, UK

Brand: ADEXA

Application of Council Directive(s): (EU) 2016/426
2018 No 389
UK SI 2019/696
2019 No 1246

Standards: BS EN 203-1:2021, BS EN 203-2-4:2005, BS EN 203-3:2009

I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).

Date: 15.6.2023

Signature:

A handwritten signature in black ink, appearing to read 'Hakan Baykal', is written over a light blue rectangular background.

Full Name: Hakan Baykal

Position: Purchase Manager