



**GASHERDE
KOMBINATIONSHERDE
ELEKTROHERDE
GRILLPLATTE
ELEKTROHERDE
AUS GLASKERAMIK
SERIE 70**

| | | |
|----------------|----------------|----------------|
| 2891021 | 286224W | 287420 |
| 2851021 | 288104 | 2857001 |
| 2852341 | 286104 | 2852251 |
| 2891041 | 286246W | 2852471 |
| 2851041 | 288106 | 286234W |
| 2852361 | 286106 | 286256W |
| 2852261 | 2852241 | 286356 |
| 2891061 | 2852461 | 287440 |
| 2851061 | 287510 | 286324W |
| 288102 | 287410 | 286325 |
| 286102 | 287430W | 286346W |
| 286103 | 287520 | |

**GAS COOKERS
MIXED COOKERS
ELECTRIC COOKERS
ALL HOTPLATE
GLASS CERAMIC ELECTRIC COOKERS
SERIES 70**

**INSTALLATION, USE
AND MAINTENANCE**

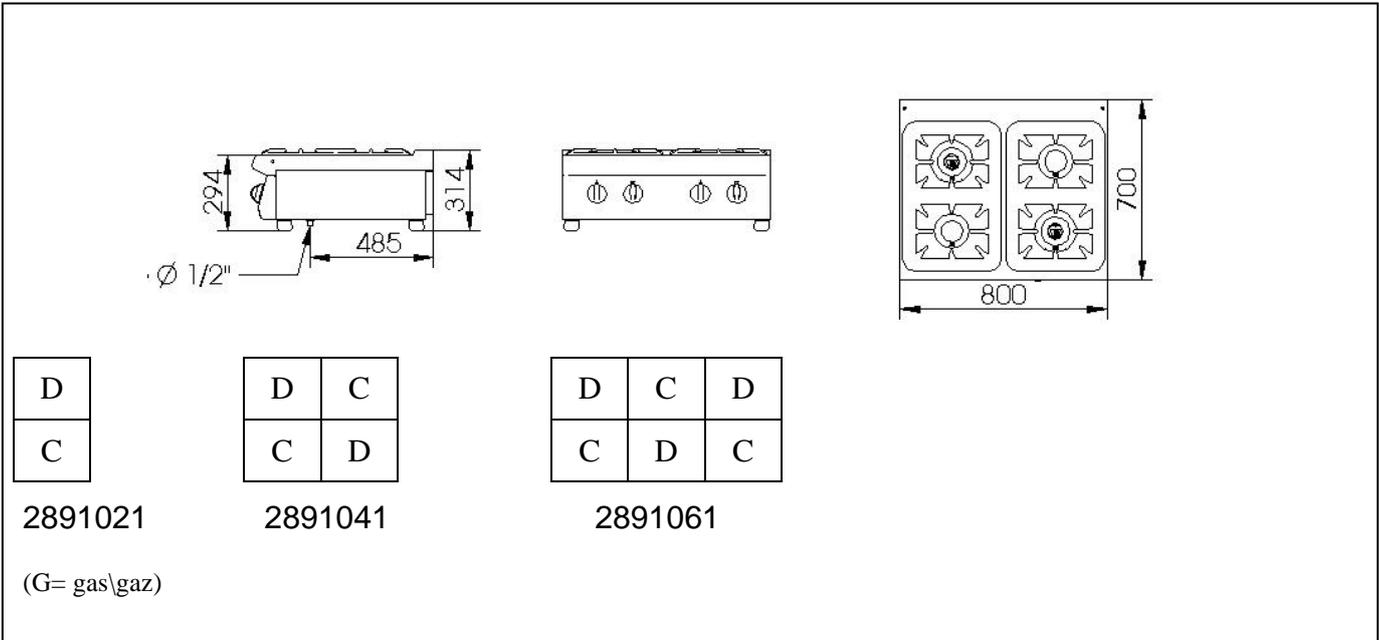


Fig. – Abb. 1: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse \ Espacio máximo necesario

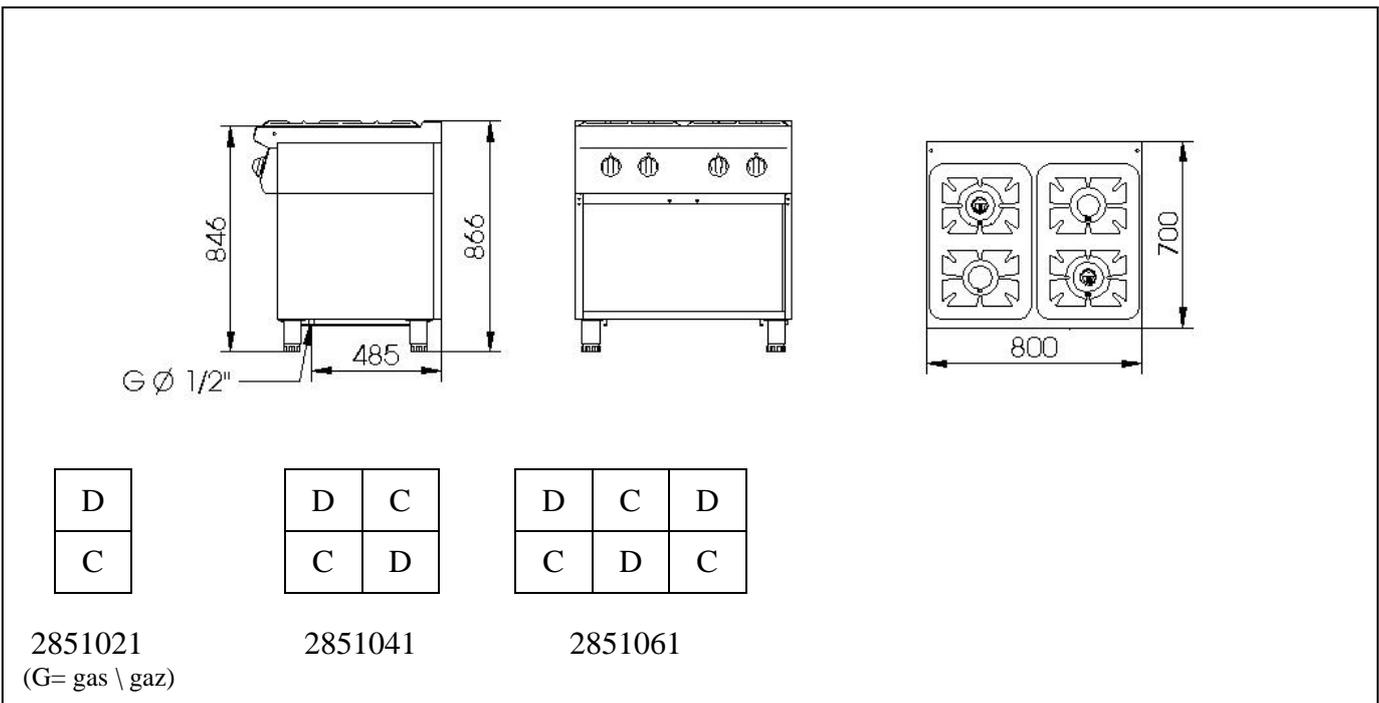


Fig. – Abb. 2: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse \ Espacio máximo necesario

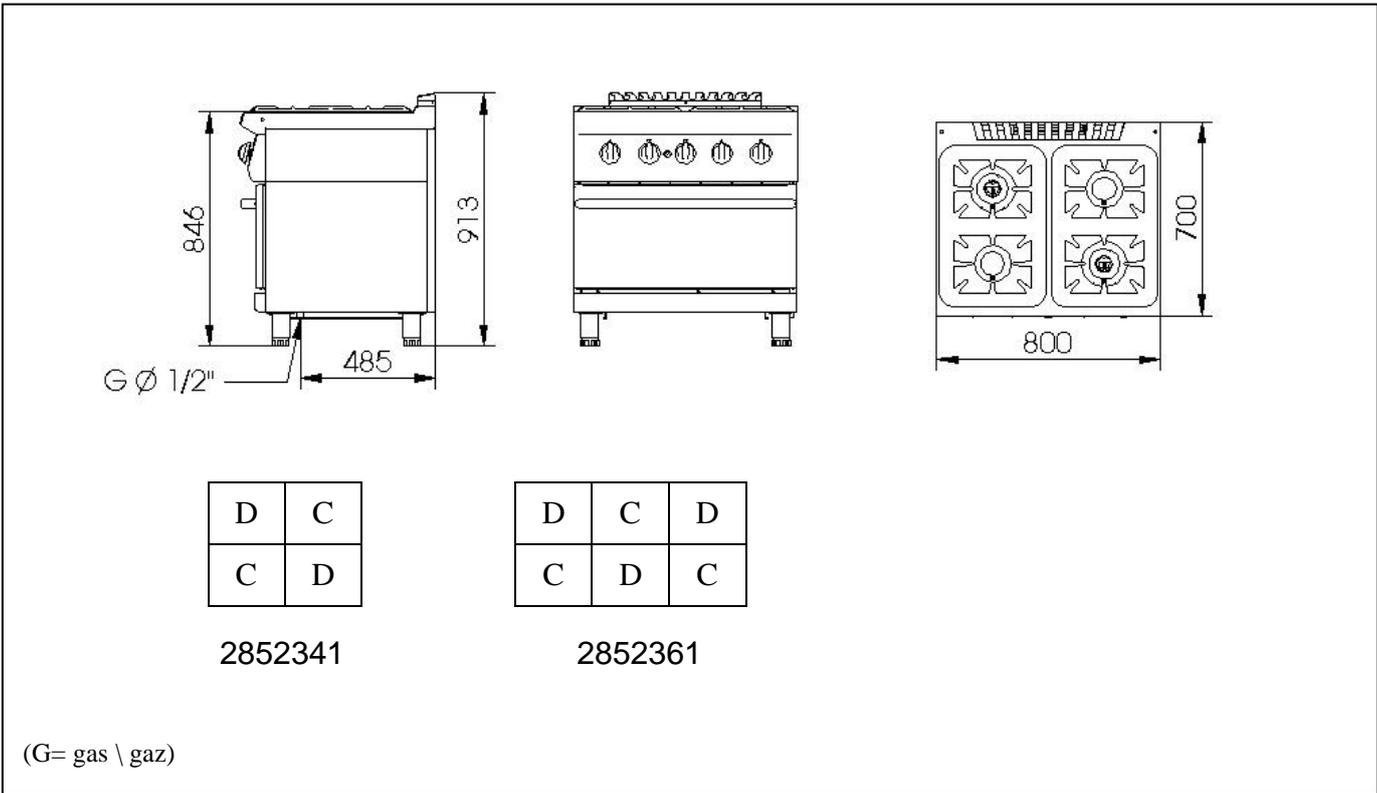


Fig. – Abb. 3: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse \ espacio máximo necesario

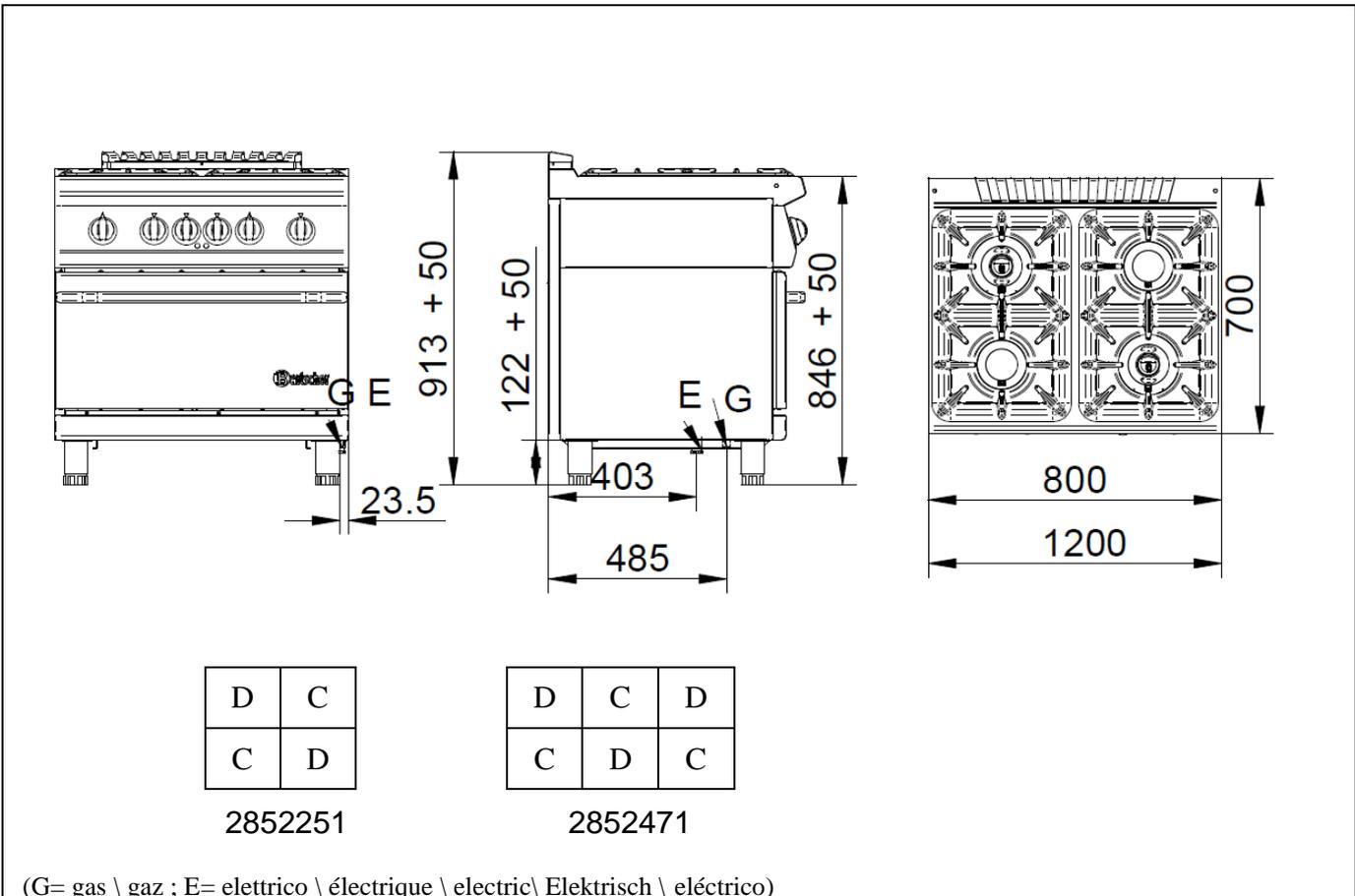


Fig. – Abb. 4: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse \ espacio máximo necesario

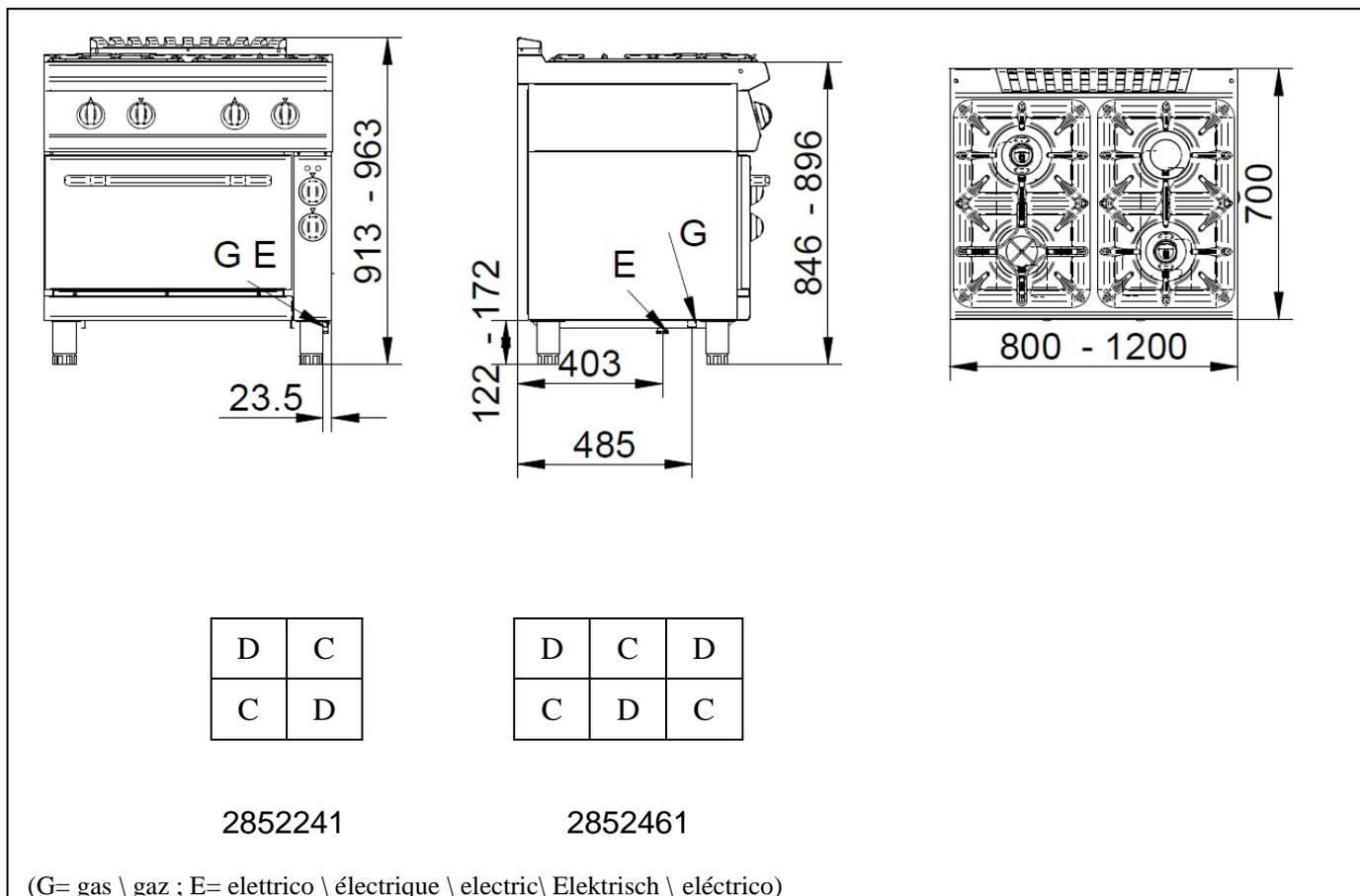


Fig. – Abb. 5: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse \ espacio máximo necesario

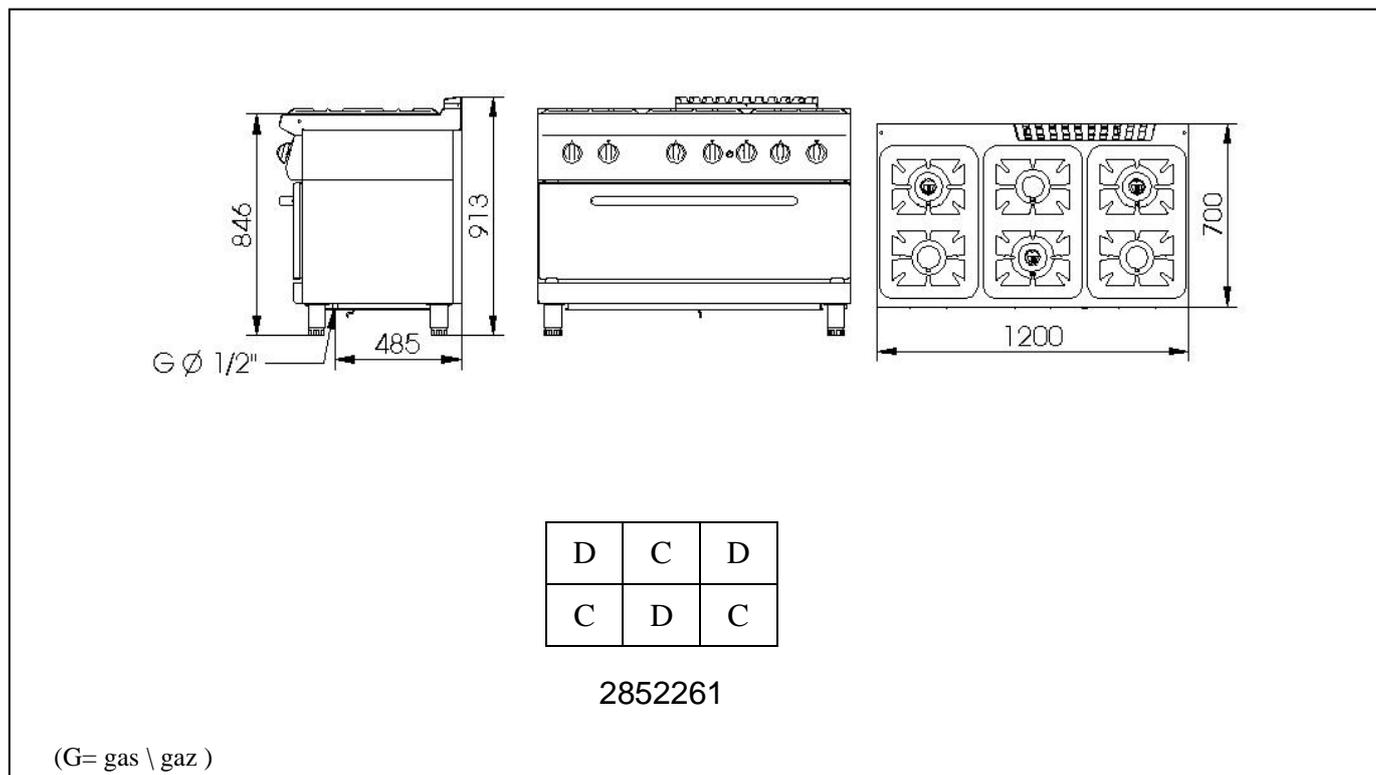


Fig. – Abb. 6: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse \ espacio máximo necesario

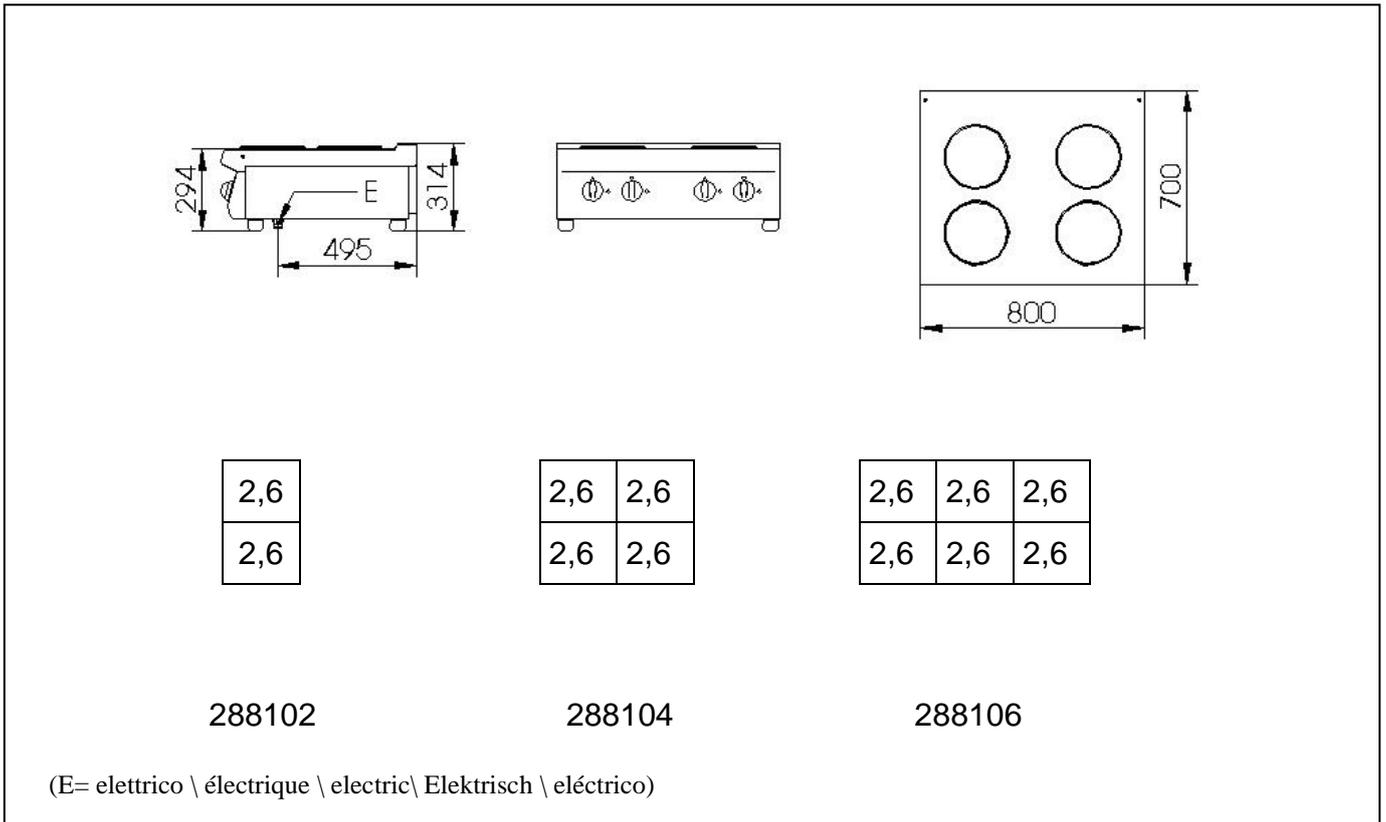


Fig. – Abb. 7: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse \ espacio máximo necesario

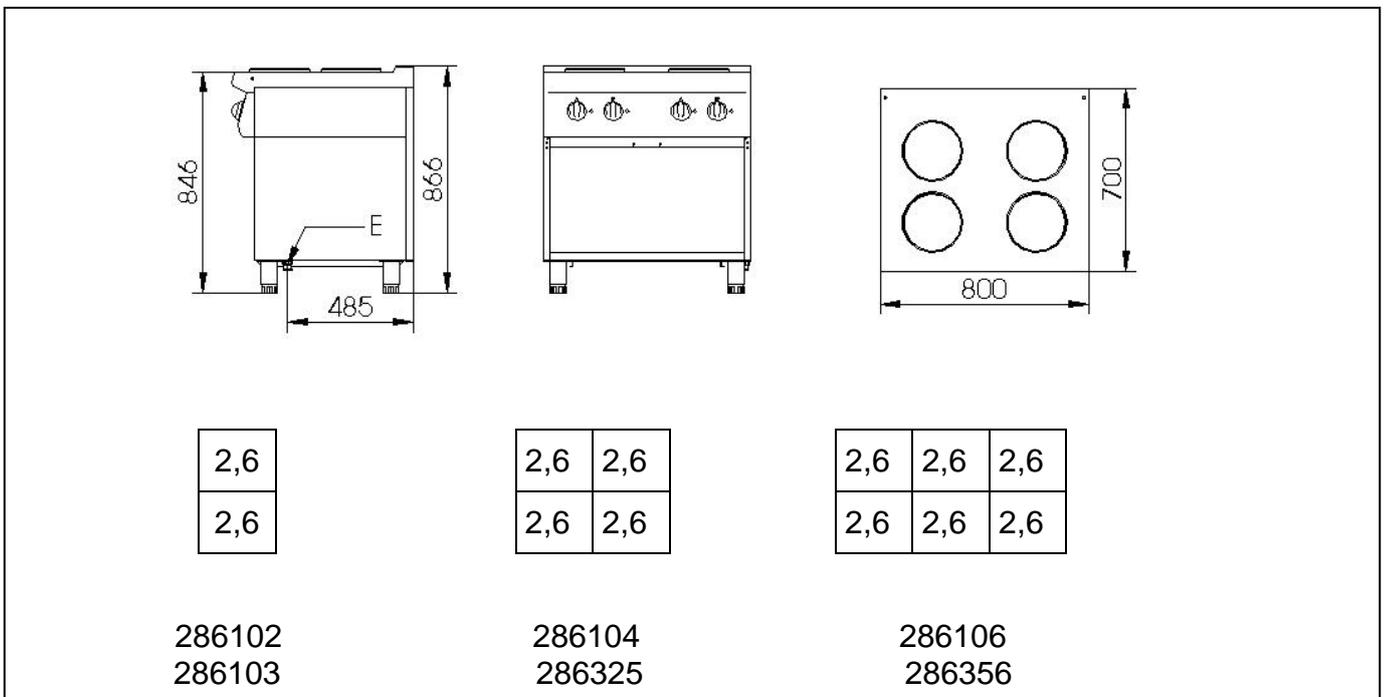
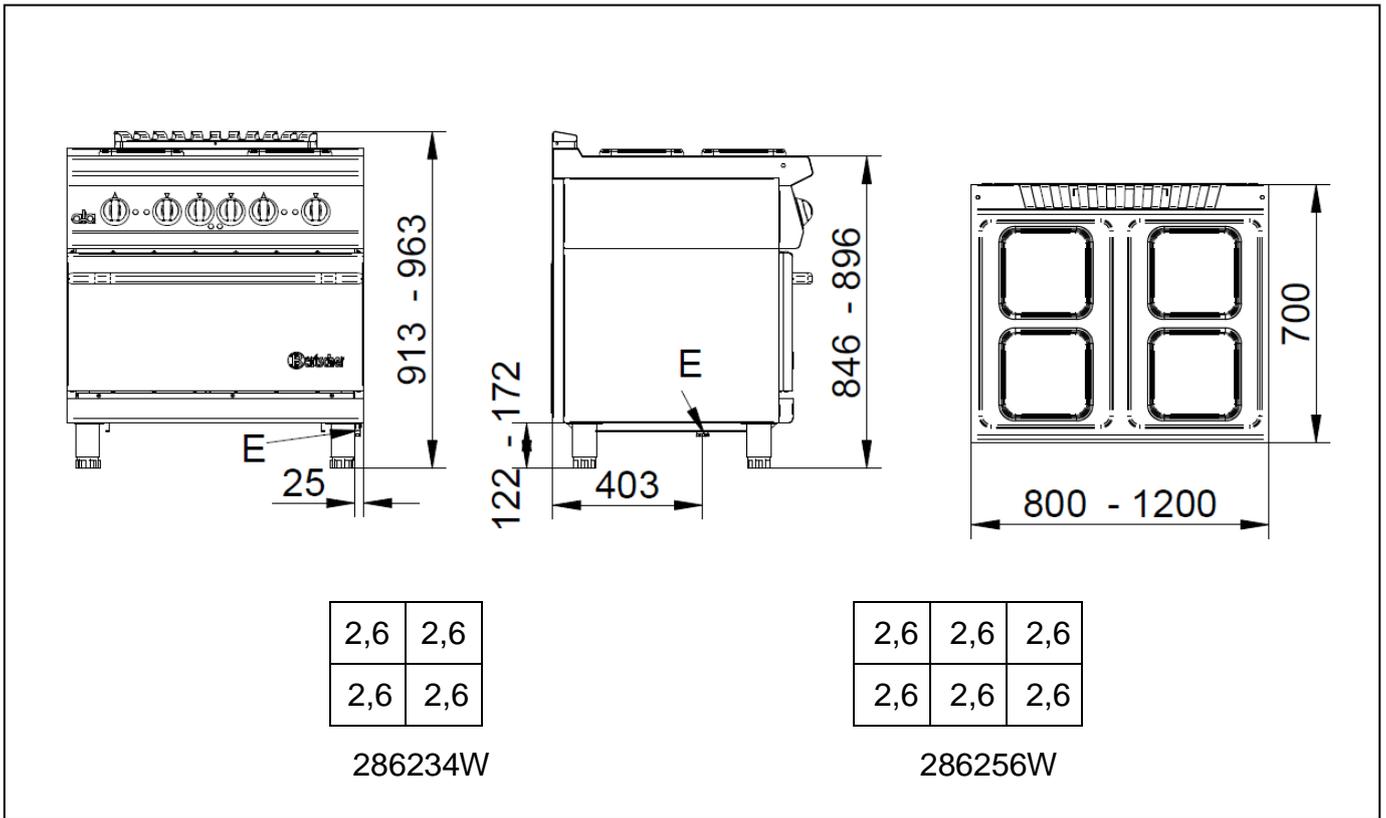
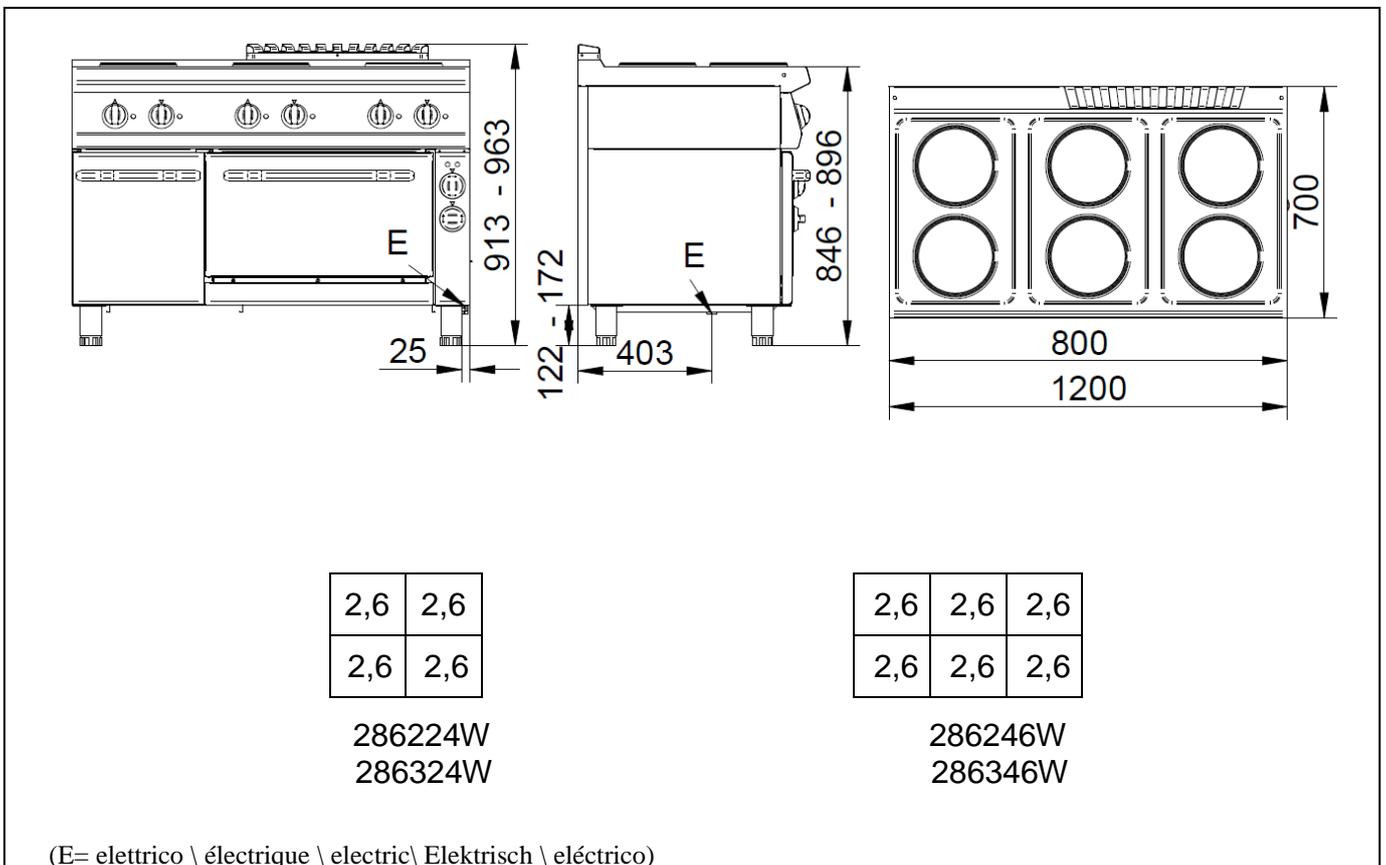


Fig. – Abb. 8: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse \ espacio máximo necesario



(E= elettrico \ électrique \ electric\ Elektrisch \ eléctrico)

Fig. – Abb. 9: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse \ espacio máximo necesario



(E= elettrico \ électrique \ electric\ Elektrisch \ eléctrico)

Fig. – Abb. 10: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse \ espacio máximo necesario

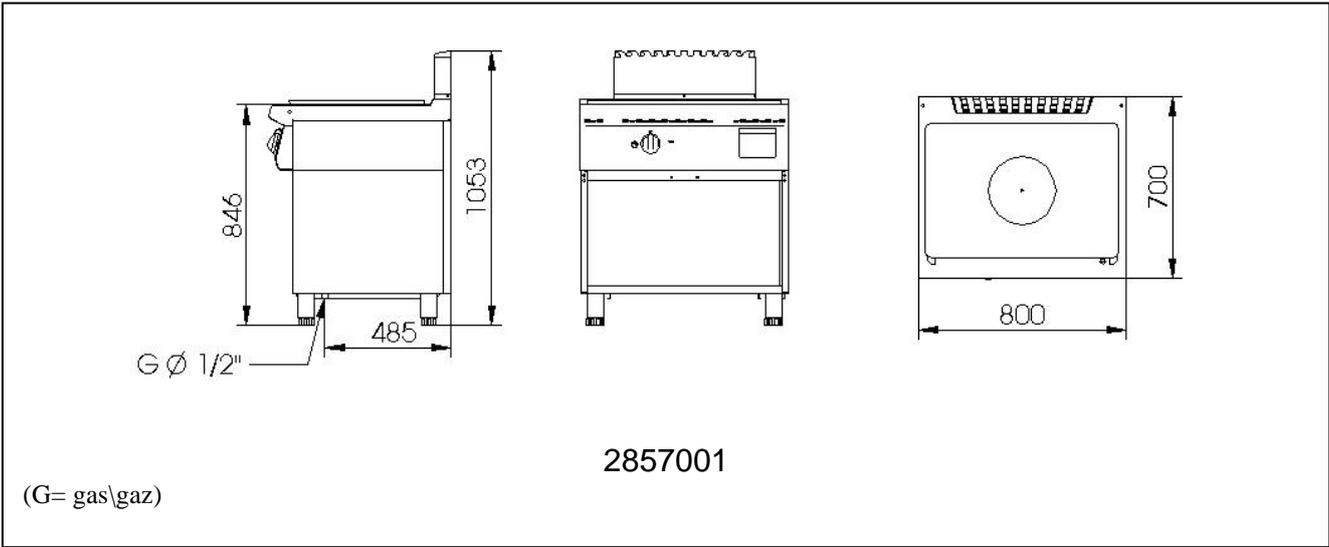


Fig. – Abb. 11: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse \ espacio máximo necesario

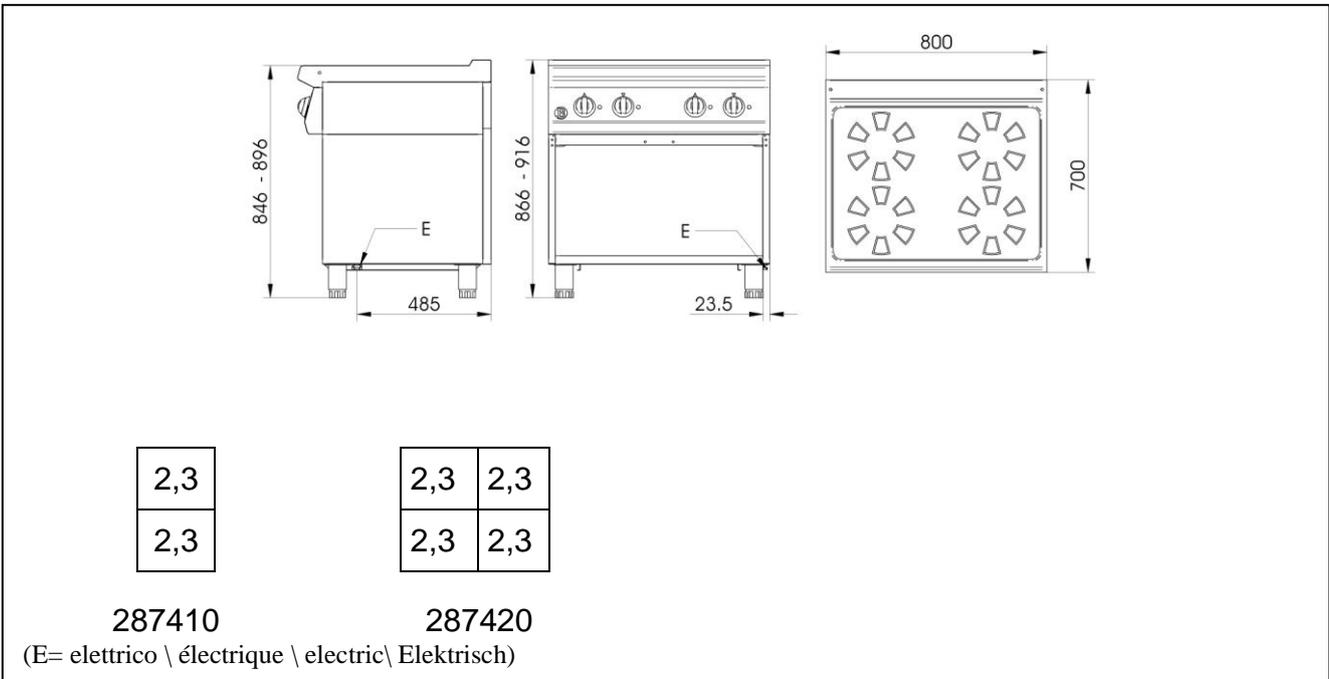


Fig. – Abb. 12: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse

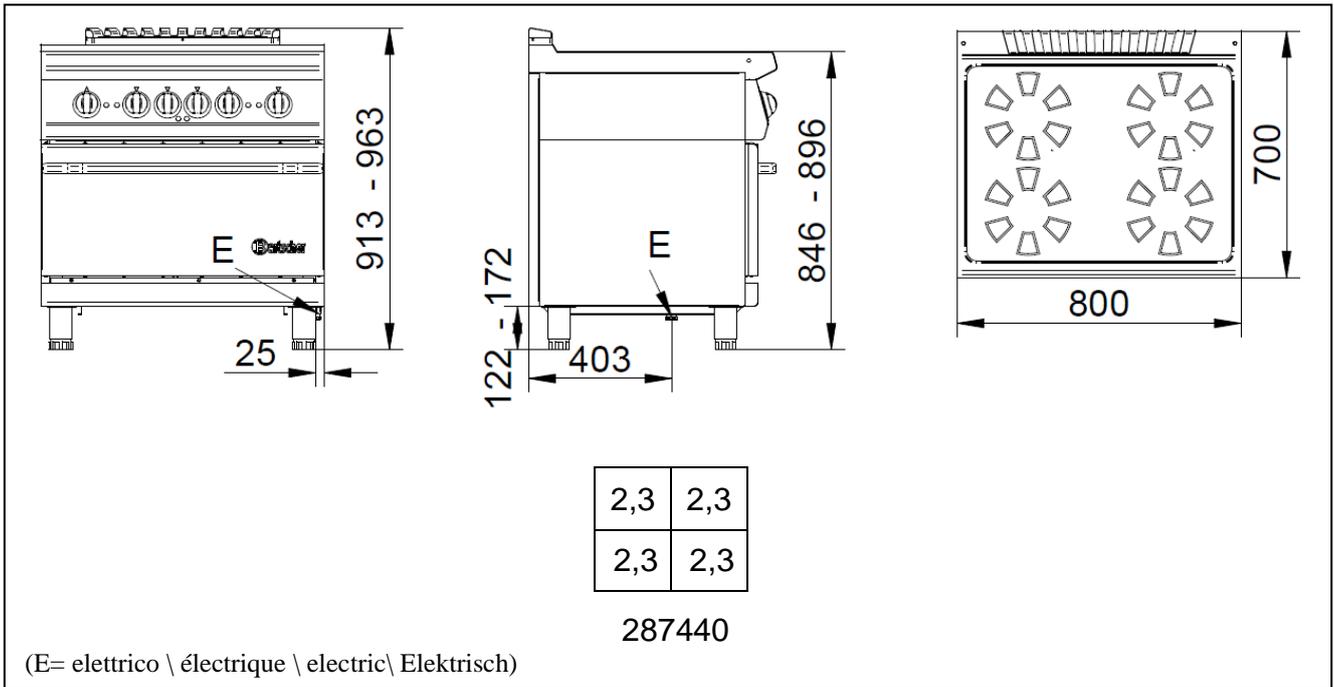


Fig. – Abb. 13: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse

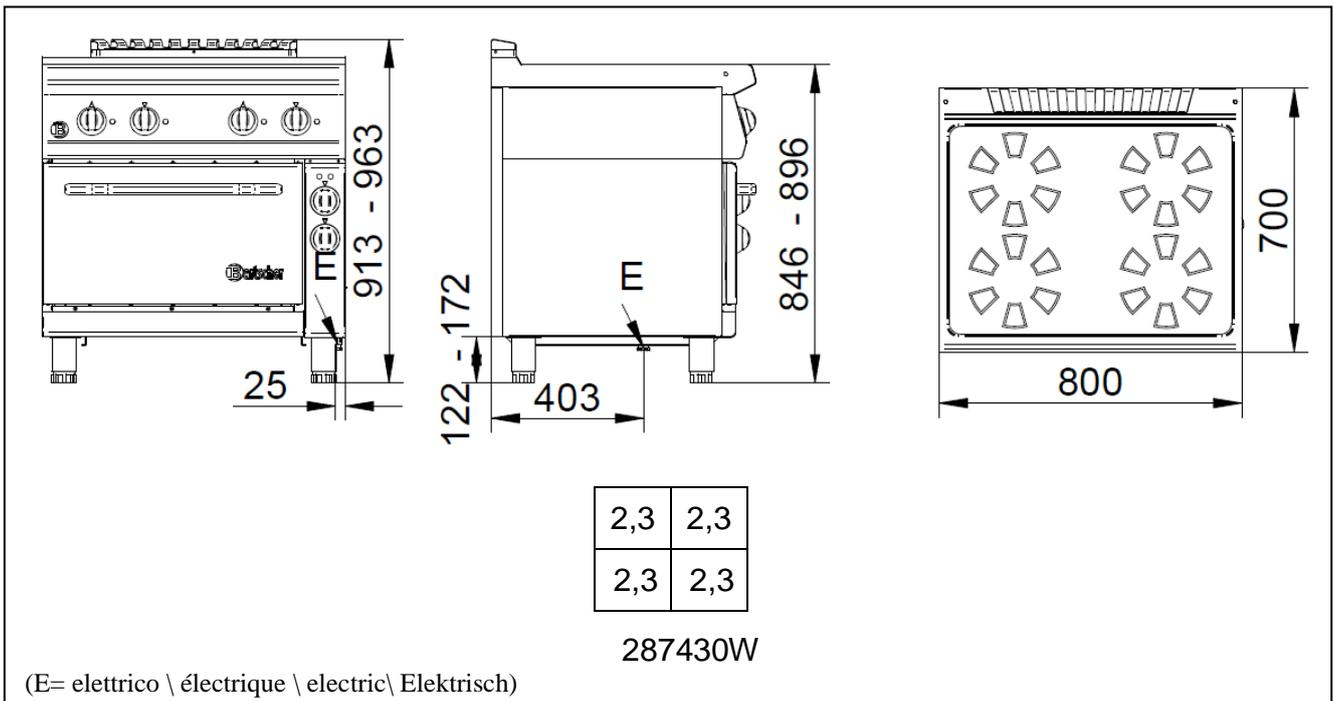


Fig. – Abb. 14: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse

| | | | | | | | | | | |
|--|--|---------|-------|-------|-----|-----|-------|------|------|--------------|
| Bartscher GmbH Franz-Kleine-Straße 28 33154 Salzkotten Production year: Designed: | CAT/KAT | GAS/GAZ | G30 | G31 | G20 | G25 | G25.1 | G110 | G120 | Made in E.U. |
| | I _{2H} | p mbar | - | - | 20 | - | - | - | - | LV |
| | I _{3P} | p mbar | - | 37 | - | - | - | - | - | IS |
| | I _{3B/P} | p mbar | 28-30 | 28-30 | - | - | - | - | - | CY MT HU |
| | II _{2E+3P} | p mbar | - | 37 | 20 | 25 | - | - | - | LU |
| | II _{2E+3+} | p mbar | 28-30 | 37 | 20 | 25 | - | - | - | FR BE |
| | II _{2H3+} | p mbar | 30 | 37 | 20 | - | - | - | - | IT PT GR GB |
| | II _{2H3+} | p mbar | 28 | 37 | 20 | - | - | - | - | ES IE CH |
| | II _{2E3P/P} | p mbar | - | 37 | 20 | - | - | - | - | PL |
| | II _{2ELL3B/P} | p mbar | 50 | 50 | 20 | 20 | - | - | - | DE |
| TYPE SERIE MOD. A ART. SN. | II _{2H3B/P} | p mbar | 50 | 50 | 20 | - | - | - | - | AT CH CZ SK |
| | II _{2H3B/P} | p mbar | 28-30 | 28-30 | 20 | - | - | - | - | FI LT BG SE |
| | II _{2H3B/P} | p mbar | 28-30 | 28-30 | 20 | - | - | - | - | NO SK RO DK |
| | II _{2H3B/P} | p mbar | 28-30 | 28-30 | 20 | - | - | - | - | EE SI HR TR |
| | II _{2H3B/P} | p mbar | 28-30 | 28-30 | 25 | - | 25 | - | - | HU |
| | II _{2L3B/P} | p mbar | 30 | 30 | - | 25 | - | - | - | NL |
| | III _{1a2H3B/P} | p mbar | 28-30 | 28-30 | 20 | - | - | 8 | 8 | SE |
| | III _{1a2H3B/P} | p mbar | 28-30 | 28-30 | 20 | - | - | 8 | - | DK |
| | Pređisposto a gas-Pređva pour gaz-Voreinstellung für Gas-Pređposto a gas-Voormien van gas-Set for use with gas-Preparado para gas- ment for å brukes med gas-Avsett för att användas med gas-Tarkoitettu käyttövähäki kaasulla-Porteret til brug af gas- Προορισµοµενο για λειτουργία με αεριο- Zafizeni na plin - Toimittu kaasii pöijjal - A berendezés gas használatára előkészített - Sagatavota darž am az gaz - Prizposobione na gas - Namariya dumjoi - Nastavneny na plin - Pripravljeno za plin - EN 203/1 | | | | | | | | | |
| | G20 20mbar | | | | | | | | | |
| PIN | | | | | | | | | | |
| kW E V F m³/h ~ Hz kg/h ~ H | B | | | | | | | | | |
| | | | | | | | | | | |

Fig. – Abb. 15: targhetta caratteristiche machine a gas\ Plaques des caractéristiques \ gas data plate\ Typenschild \ Chapa características cocinas gas

| | | |
|--|-----------|-------------|
| Bartscher GmbH Franz-Kleine-Straße 28 33154 Salzkotten Production year: Designed: | | |
| MOD. | | |
| SN. | | |
| IPX4 | V | |
| | Ph | ~ Hz |
| | kW | A |

Fig. – Abb. 17: targhetta caratteristiche macchine elettriche\ Plaques des caractéristiques appareils électriques \ data plate electric appliances \ Typenschild Elektro-Geräte \ Chapa características cocinas electricas

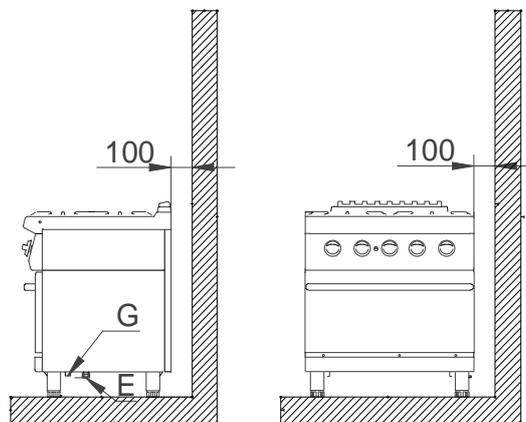
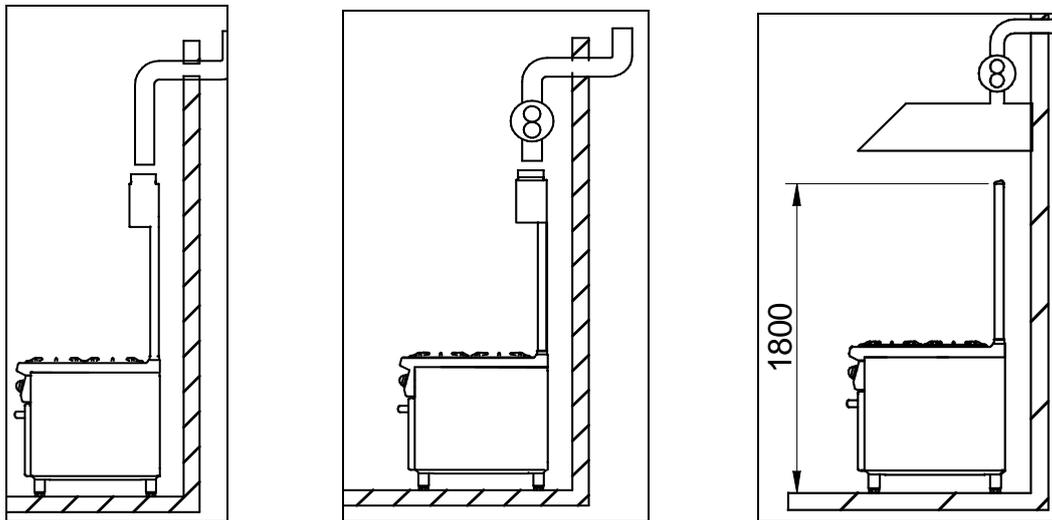


Fig. – Abb. 18: Installazione \ Lieu d'installation \ Place \ Installationsort \ Lugar

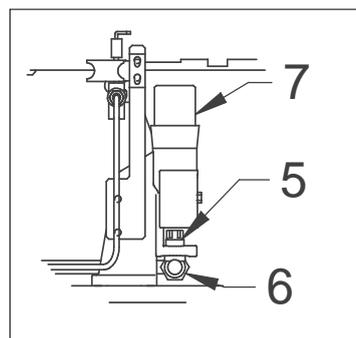
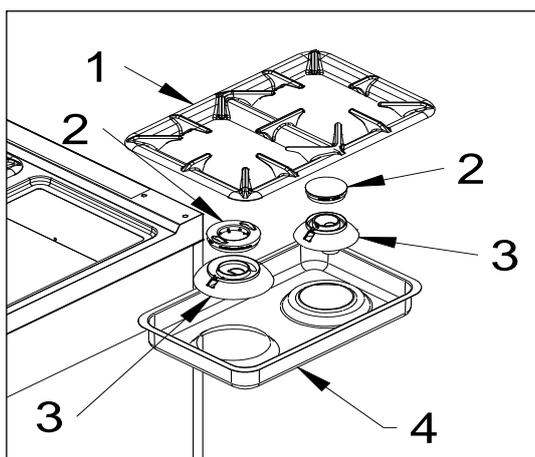
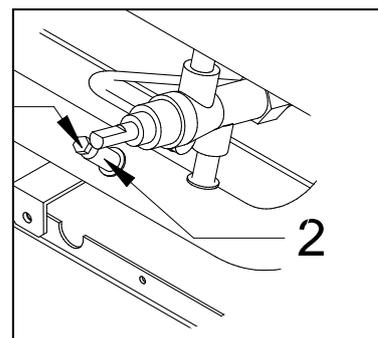


Figg. – Abb. 19, 20 , 21: Scarico fumi \ Évacuation des fumées \ Fumes evacuation \ Rauchabzug \ Descarga



Fig. – Abb. 22: Simbolo equipotenziale \ Symbole equipotenzial \ Equipotenziale label \ Äquipotenzial Symbol \ Equipotenzial símbolo

Fig. – Abb. 23: Verifica della tenuta e della pressione di alimentazione \ Contrôle de la tenue et de la pression d'alimentation \ Checking gas tightness and pressure \ Überprüfung der Dichtigkeit und des Versorgungsdrucks \ Comprobación de la estanqueidad y de la presión de alimentación



Figg. – Abb. 24, 25 : Sostituzione ugello bruciatore \ Changement du gicleur du brûleur \ Substituting the burner nozzle \ Austausch der Hauptbrennerdüse \ Cambio boquilla quemador

Fig. – Abb. 26 : Regolazione dell'aria primaria bruciatore \
 Réglage de l'air primaire du brûleur \ Regulating the primary air air
 of the burner \ Primärluftregelung des Hauptbrenners \
 Regulación del aire primario quemador

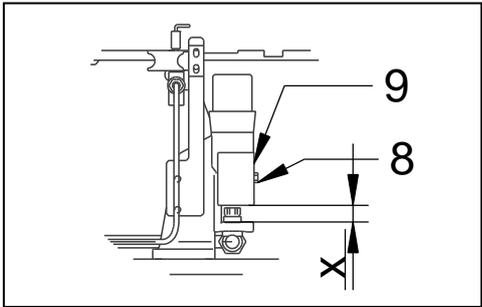
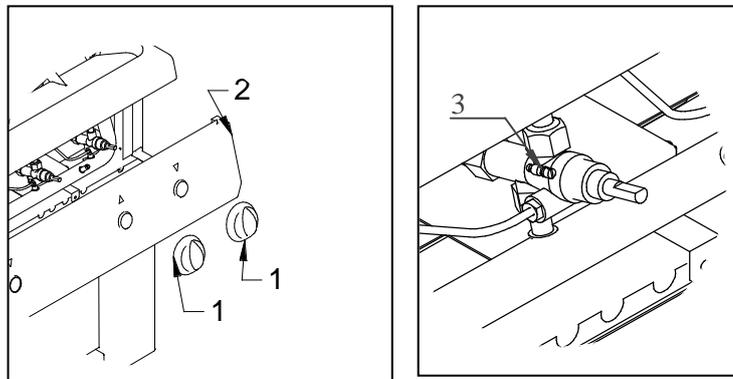


Fig. – Abb. 27, 28 : Sostituzione del By-Pass \
 Changement du by-pass \ Substituting the By-Pass \
 Austausch des By-Pass \ Cambio del by-pass

Fig. – Abb. 29 : Sostituzione dell'ugello bruciatore pilota \
 Changement du gicleur du brûleur veilleuse \ Substituting the pilot
 burner nozzle \ Austausch der Zündbrennerdüse \ Cambio de la
 boquilla del quemador piloto

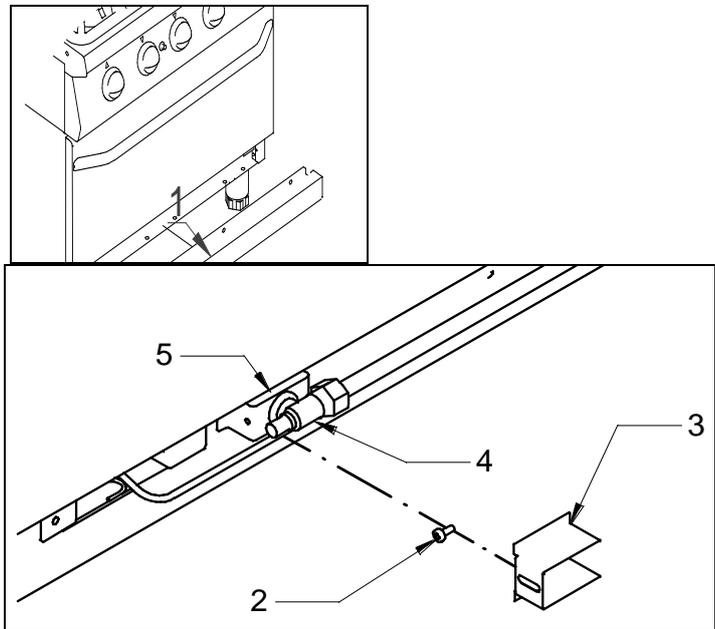
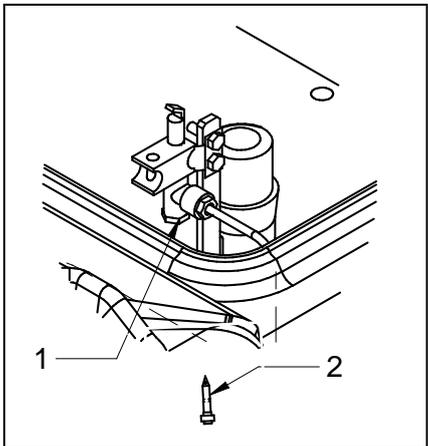


Fig. – Abb. 30 , 31: Sostituzione ugello bruciatore \ Changement du gicleur du brûleur \ Substituting the burner nozzle \
 Austausch der Hauptbrennerdüse \ Cambio boquilla quemador

Fig. – Abb. 32 : Regolazione dell'aria primaria bruciatore \ Réglage de l'air primaire du brûleur \ Regulating the primary air of the burner \ Primärluftregelung des Hauptbrenners \ Regulación del aire primario quemador

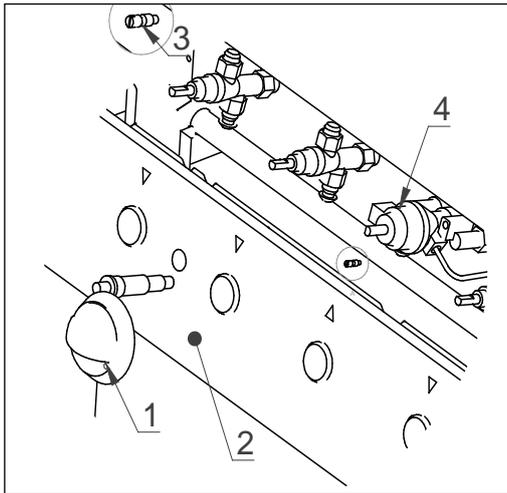
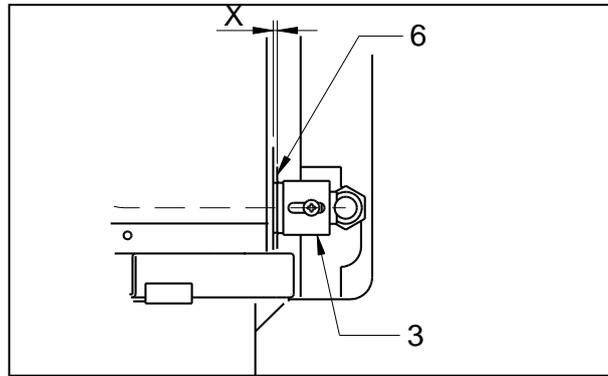
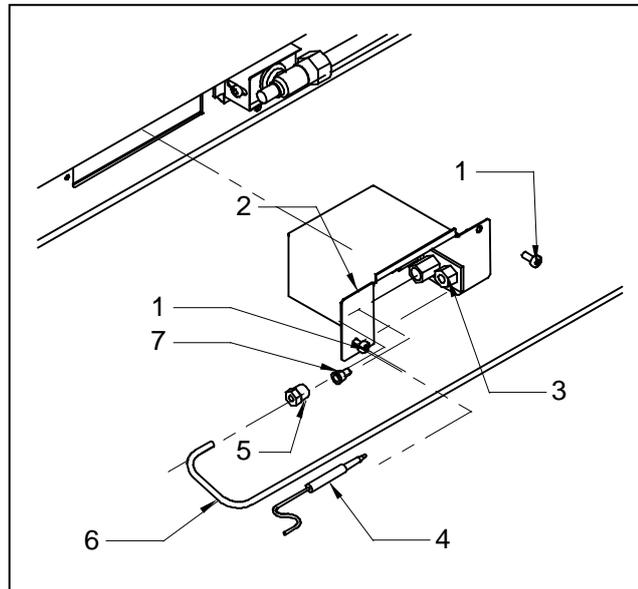
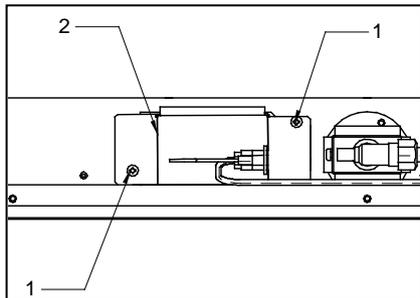


Fig. – Abb. 33: Sostituzione del By-Pass \ Changement du by-pass \ Substituting the by-pass \ Austausch des By-Pass \ Cambio del by-pass



Figg. – Abb. 34, 35: Sostituzione dell'ugello bruciatore pilota \ Changement du gicleur du brûleur de veilleuse \ Substituting the pilot burner nozzle \ Austausch der Zündbrennerdüse \ Cambio de la boquilla del quemador piloto

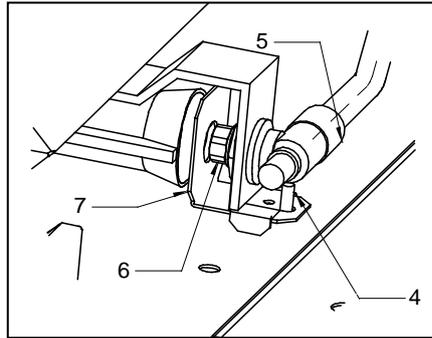
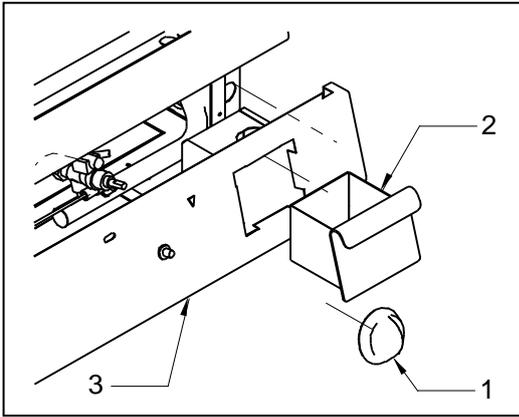


Fig. – Abb. 36 , 37: Sostituzione ugello bruciatore \ Changement du gicleur du brûleur \ Substituting the burner nozzle \ Austausch der Hauptbrennerdüse \ Cambio boquilla quemador

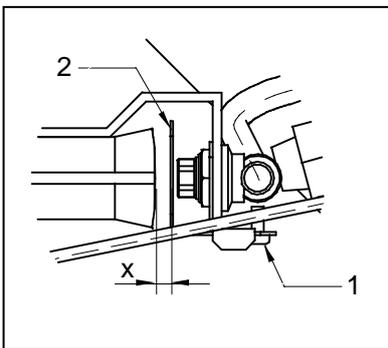


Fig. – Abb. 38 : Regolazione dell'aria primaria bruciatore \ Réglage de l'air primaire du brûleur \ Regulating the primary air of the burner \ Primärluftregelung des Hauptbrenners \ Regulación del aire primario quemador

Fig. – Abb. 39 : Regolazione del minimo \ Réglage du minimum \ Regulation at minimum \ Regulierung des kleinsten Flamme \ Regulación del mínimo

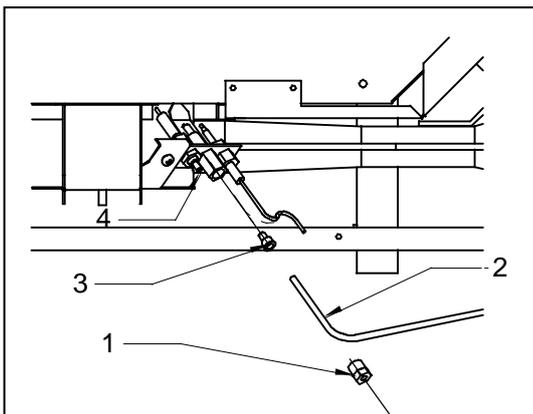
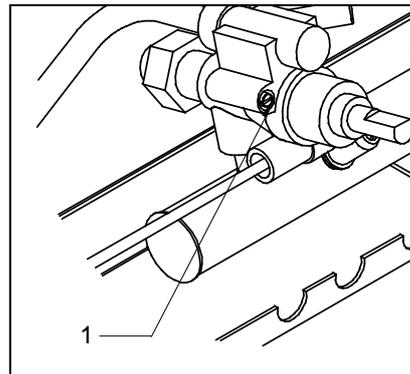
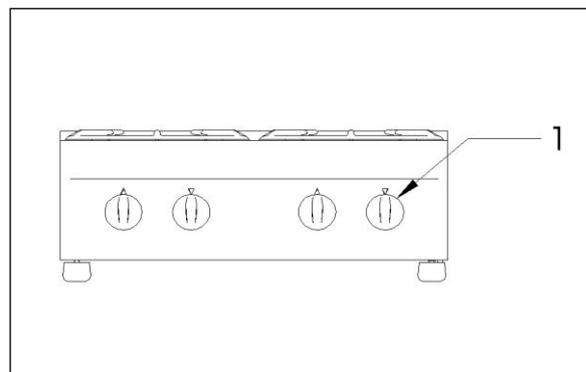


Fig. – Abb. 40 : Sostituzione dell'ugello bruciatore pilota \ Changement du gicleur du brûleur de veilleuse \ Substituting the pilot burner nozzle \ Austausch der Zündbrennerdüse \ Cambio de la boquilla del quemador piloto

Fig. – Abb. 41 : Istruzioni uso (Fuochi aperti) \ Instructions d'utilisation (Feux ouverts) \ Instruction for use (open rings) \ Bedienungsanleitungen (Offene Feuerstellen) \ Instrucciones de uso (Fogones abiertos)



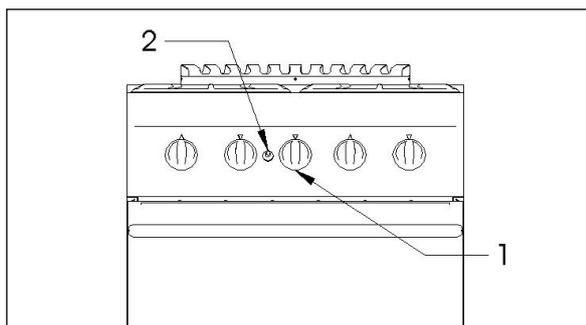


Fig. – Abb. 42: Istruzioni uso (Forno) \ Instructions d'utilisation (Four) \ Instruction for use (oven) \ Bedienungsanleitungen (backofen) \ Instrucciones de uso (horno)

Fig. – Abb. 43 : Istruzioni uso (Tuttapiastra)\ Instructions d'utilisation (Plaque Grill)\ Instruction for use (All hotplate)\ Bedienungsanleitungen (Grillplatte) \ Instrucciones de uso (Planchas)

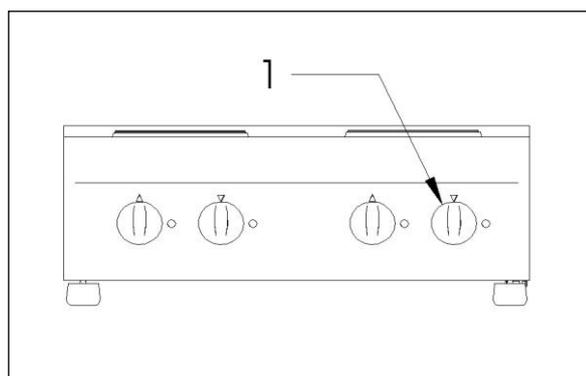
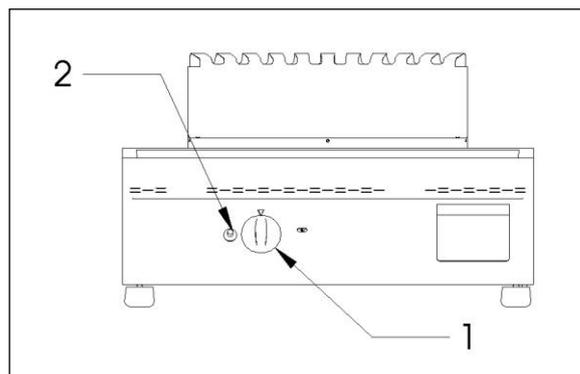


Fig. – Abb. 44 : Istruzioni uso (Piastra elettrica) \ Instructions d'utilisation (Plaque électrique) \ Instruction for use (Electric hotplates) \ Bedienungsanleitungen (Elektroplatten) \ Instrucciones de uso (Placas eléctricas)

Fig. – Abb. 45 : Istruzioni uso (Forno elettrico ventilato) \ Instructions d'utilisation (Four électrique ventilé) \ Instruction for use (Electric ventilated oven) \ Bedienungsanleitungen (Elektrobackofen mit Umluft) \ Instrucciones de uso (Horno eléctrico ventilado)

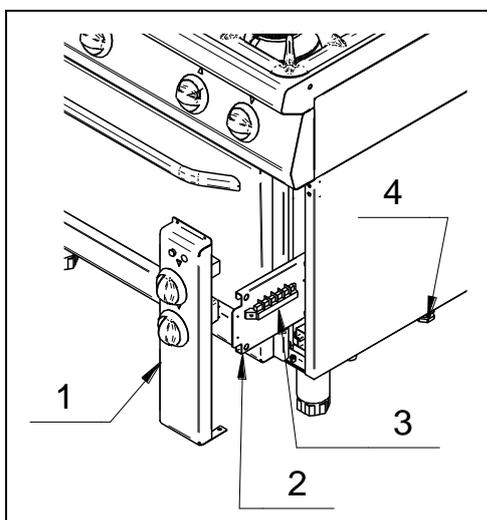
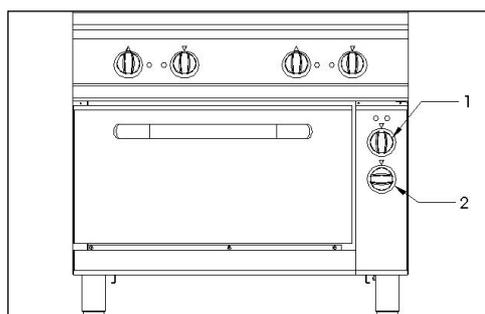


Fig. – Abb. 46 : Allacciamento elettrico per forno elettrico ventilato \ Branchement électrique pour four électrique ventilé \ Electric feeding for electric ventilated oven \ Elektrischer Anschluss für den elektrischen Backofen mit Belüftung \ Conexión eléctrica para horno ventilado

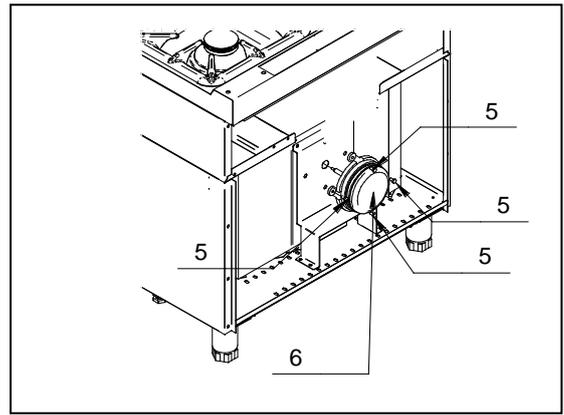
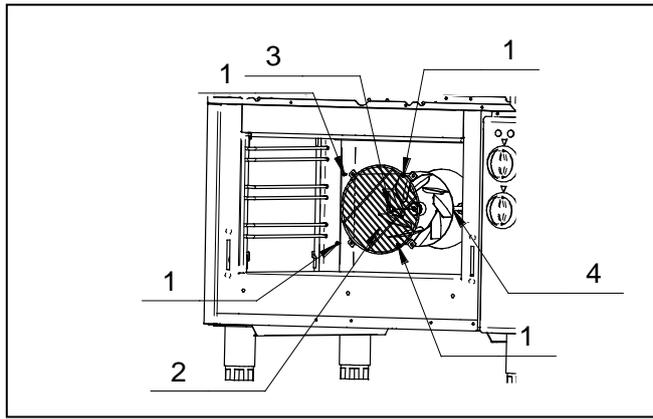


Fig. – Abb. 47,48 : Sostituzione del motore del forno elettrico ventilato) \ Changement du moteur du four électrique ventilé \ Substituting the motor of the ventilated electric oven \ Austausch der Motor vom Elektrobackofen mit Umluft \ Cambio motor del Horno eléctrico ventilado

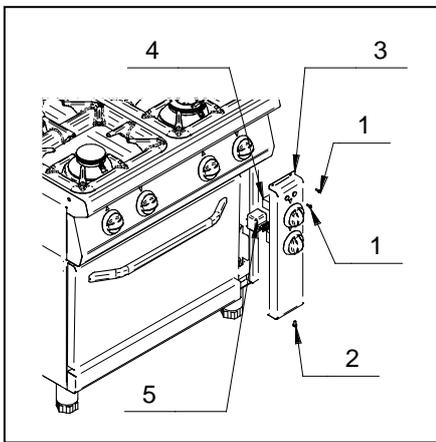


Fig. – Abb. 49 : Sostituzione componenti elettrici di comando del forno elettrico ventilato \ Remplacement composants électriques de contrôle du four électrique ventilé \ Replacement of electric components of the ventilated oven.

\ Ersetzen von elektrischen Komponenten der Steuerung des elektrischen Backofens mit Umluft \ Sustitución componentes eléctricos de control del horno eléctrico ventilado

Fig. – Abb. 50 : Sostituzione delle resistenze elettriche del forno elettrico ventilato \ Remplacement de résistances électriques du four électrique ventilé \ Replacement of the heating elements in the electric ventilated oven \ Ersetzen der elektrischen Widerstände des elektrischen Backofens mit Umluft \ Sustitución de las resistencias eléctricas del horno ventilado.

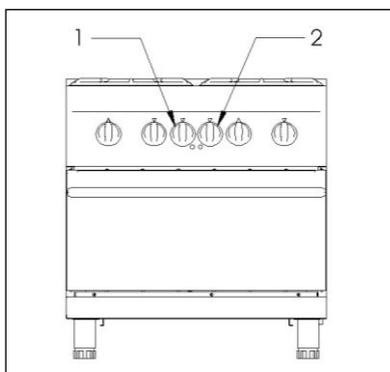
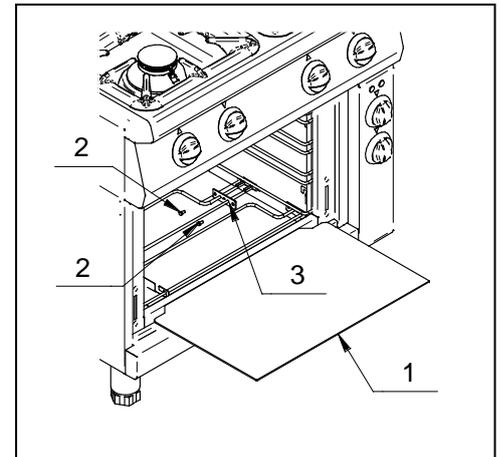


Fig. – Abb. 51 : Istruzioni uso (Forno elettrico) \ Instructions d'utilisation (Four électrique) \ Instruction for use (Electric oven) \ Bedienungsanleitungen (Elektrobackofen) \ Instrucciones de uso (Horno eléctrico)

Fig. – Abb. 52 : Allacciamento elettrico per forno elettrico \
 Branchement électrique pour four électrique ventilé \
 Electric feeding for electric oven \ Elektrischer Anschluss \
 für den elektrischen Backofen \ Conexión eléctrica para \
 horno

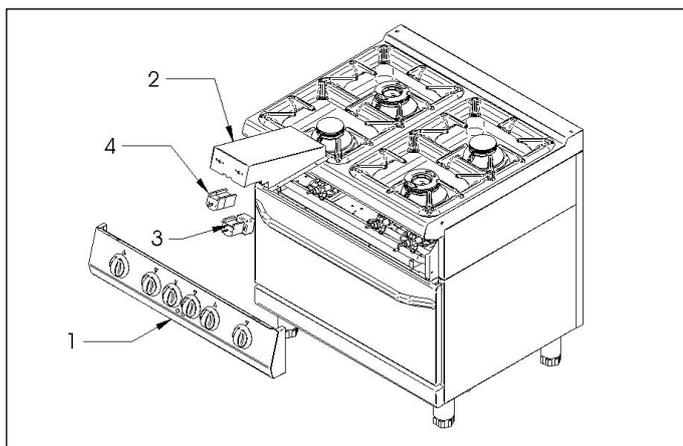
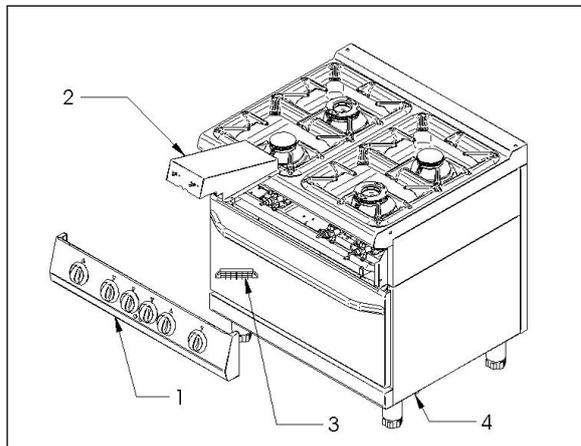


Fig. – Abb. 53 : Sostituzione componenti elettrici di \
 comando del forno elettrico \ Remplacement \
 composants électriques de contrôle du four électrique \
 Replacement of electric components of the oven. \
 Ersetzen von elektrischen Komponenten der \
 Steuerung des elektrischen Backofens \ Sustitución \
 componentes eléctricos de control del horno eléctrico \
 ventilado

Fig. – Abb. 54 : Sostituzione delle resistenze \
 elettriche del forno elettrico \ Remplacement de \
 résistances électriques du four électrique \
 Replacement of the heating elements in the electric \
 oven \ Ersetzen der elektrischen Widerstände des \
 elektrischen Backofens \ Sustitución de las \
 resistencias eléctricas del horno

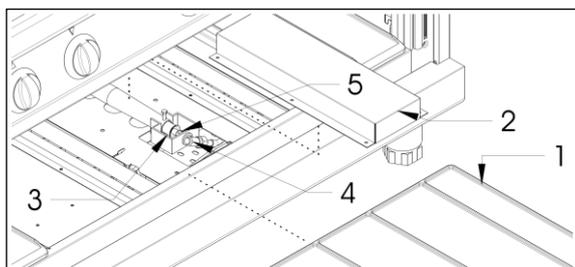
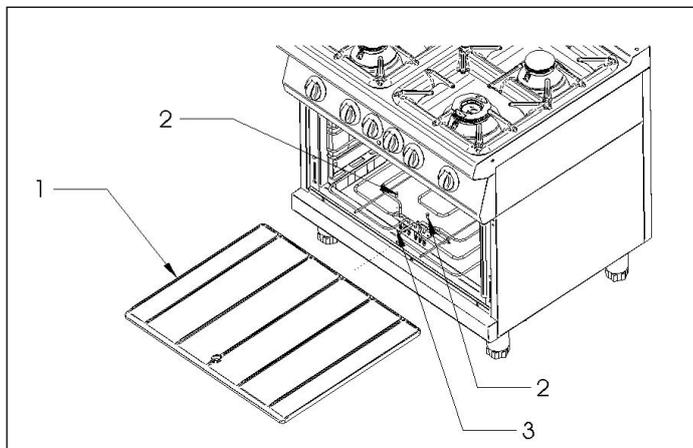


Fig. – Abb. 55 : Sostituzione ugello bruciatore \
 Changement du gicleur du brûleur \ Substituting the \
 burner nozzle \ Austausch der \
 Hauptbrennerdüse \ Cambio boquilla quemador

Fig. – Abb. 56: Regolazione dell'aria primaria bruciatore \ Réglage de l'air primaire du brûleur \ Regulating the primary air of the burner \ Primärluftregelung des Hauptbrenners \ Regulación del aire primario quemador

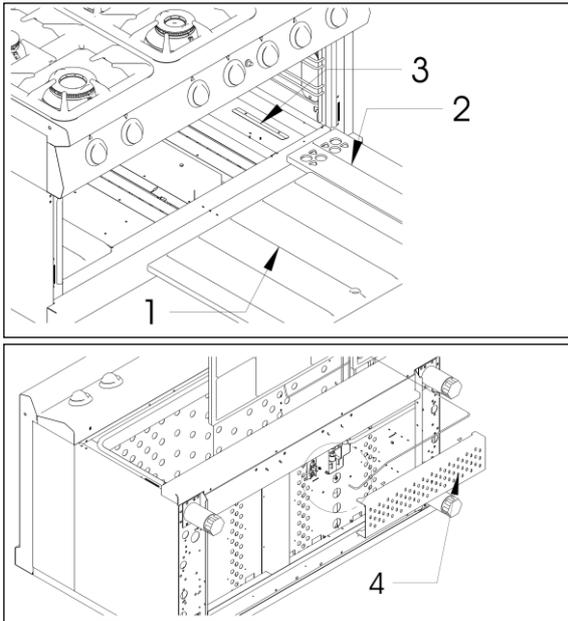
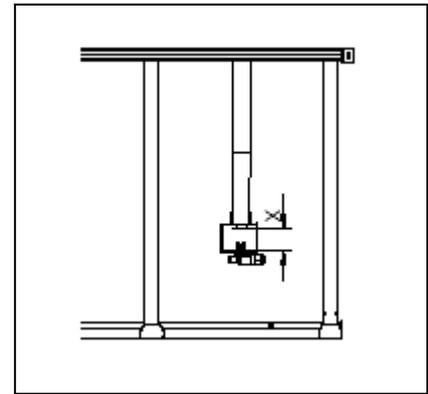


Fig. – Abb. 57,58,59: Sostituzione del bruciatore pilota \ Changement du brûleur veilleuse \ Substituting the pilot burner \ Austausch der Zündbrenner \ Cambio del quemador piloto

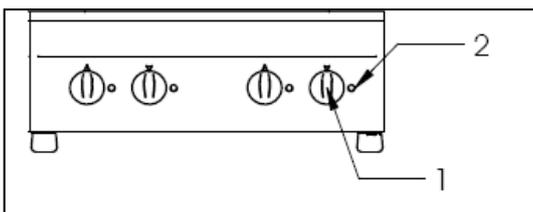
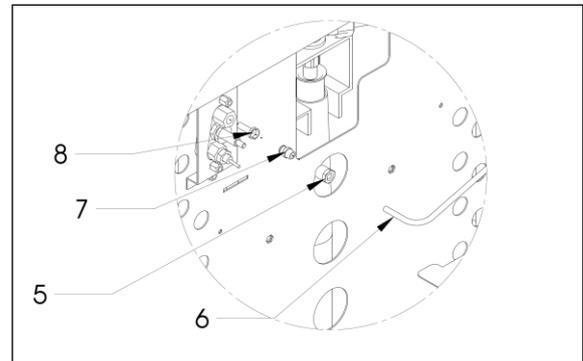


Fig. – Abb. 60 : Istruzioni uso (cucina vetroceramica) \ Instructions d'utilisation (\ fourneaux vitrocéramique) \ Instruction for use (glass ceramic) \ Bedienungsanleitungen (Ceranherde)

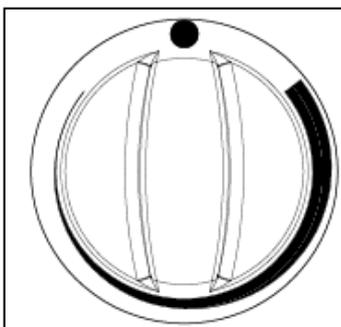


Fig. – Abb. 61 : manopola \ sélecteur \ knob \ Knopf

(Table 1) TECHNICAL FEATURES

(LV-IS-CY-MT-HU-PL-GR-GB-IE -CZ-SK-FI-LT-BG-SE-DK-NO -RO-EE-SI-HR-TR-NL)

| Model | Description | Dimensions LxPxH [mm] | Gas output (B) [Kw] | Type (A) | LPG Consumption (G30) (D) [Kg/h] | METHANE Consumption (G20) (C) [m3/h] | Air for comb. [m3/h] | Gas fitting | Electric power (E) [Kw] | Tension (F) [V] | Freq. (G) [Hz] | Cable type H07 RN-F [mm2] | Burner C kW [N°] | Burner D kW [N°] | Burner E kW [N°] | Oven G kW [N°] | Oven H kW [N°] | All H.P. kW [N°] | Oven E. V. kW [N°] | Oven E. kW [N°] | H.P. E. kW [N°] | Heater E. kW [N°] |
|---------|--|--------------------------|------------------------------|-------------|--|--|----------------------------|-------------------|----------------------------------|-----------------------|----------------------|---------------------------------|---------------------------|---------------------------|---------------------------|-------------------------|-------------------------|---------------------------|-----------------------------|--------------------------|--------------------------|----------------------------|
| 2891021 | Cooker 2 gas rings top | 400x700x295 | 9,1 | A1 | 0,717 | 0,963 | 18,2 | UNI-ISO 7/1 R 1/2 | - | - | - | - | 1 | - | - | - | - | - | - | - | - | - |
| 2891041 | Cooker 4 gas rings top | 800x700x295 | 18,2 | A1 | 1,435 | 1,926 | 36,4 | UNI-ISO 7/1 R 1/2 | - | - | - | - | 2 | 2 | - | - | - | - | - | - | - | - |
| 2891061 | Cooker 6 gas rings top | 1200x700x295 | 27,3 | A1 | 2,153 | 2,889 | 54,6 | UNI-ISO 7/1 R 1/2 | - | - | - | - | 3 | 3 | - | - | - | - | - | - | - | - |
| 2851021 | Cooker 2 gas rings on cabinet | 400x700x845 | 9,1 | A1 | 0,717 | 0,963 | 18,2 | UNI-ISO 7/1 R 1/2 | - | - | - | - | 1 | 1 | - | - | - | - | - | - | - | - |
| 2851041 | Cooker 4 gas rings on cabinet | 800x700x845 | 18,2 | A1 | 1,435 | 1,926 | 36,4 | UNI-ISO 7/1 R 1/2 | - | - | - | - | 2 | 2 | - | - | - | - | - | - | - | - |
| 2851061 | Cooker 6 gas rings on cabinet | 1200x700x845 | 27,3 | A1 | 2,153 | 2,889 | 54,6 | UNI-ISO 7/1 R 1/2 | - | - | - | - | 3 | 3 | - | - | - | - | - | - | - | - |
| 2852341 | Cooker 4 gas rings on gas oven | 800x700x845 | 25,75 | A1/B1 | 2,058 | 2,724 | 52,2 | UNI-ISO 7/1 R 1/2 | - | - | - | - | 2 | 2 | - | 1 | - | - | - | - | - | - |
| 2852361 | Cooker 6 gas rings on gas oven | 1200x700x845 | 34,85 | A1/B1 | 2,775 | 3,687 | 70,4 | UNI-ISO 7/1 R 1/2 | - | - | - | - | 3 | 3 | - | 1 | - | - | - | - | - | - |
| 2852261 | Cooker 6 gas rings on gas maxi oven | 1200x700x845 | 40,8 | A1 | 3,218 | 4,317 | 81,6 | UNI-ISO 7/1 R 1/2 | - | - | - | - | 3 | 3 | - | - | 1 | - | - | - | - | - |
| 2852251 | Cooker 4 gas rings on electric oven | 800x700x845 | 18,2 | A1 | 0,717 | 0,963 | 18,2 | UNI-ISO 7/1 R 1/2 | 5,4 | 230 1 - 400 3N | 50/60 | 4x2,5 - 5x1,5 | 2 | 2 | - | - | - | - | - | - | 1 | - |
| 2852471 | Cooker 6 gas rings on electric oven | 1200x700x845 | 27,3 | A1 | 1,435 | 1,926 | 36,4 | UNI-ISO 7/1 R 1/2 | 5,4 | 230 1 - 400 3N | 50/60 | 4x2,5 - 5x1,5 | 3 | 3 | - | - | - | - | - | - | 1 | - |
| 2852241 | Cooker 4 gas rings on ventilated electric oven | 800x700x845 | 18,2 | A1 | 0,717 | 0,963 | 18,2 | UNI-ISO 7/1 R 1/2 | 3,65 | 230 1 - 400 3N | 50 | 3x2,5 - 5x1 | 2 | 2 | - | - | - | - | 1 | - | - | - |
| 2852461 | Cooker 6 gas rings on ventilated electric oven | 1200x700x845 | 27,3 | A1 | 1,435 | 1,926 | 36,4 | UNI-ISO 7/1 R 1/2 | 3,65 | 230 1 - 400 3N | 50 | 3x2,5 - 5x1 | 3 | 3 | - | - | - | - | 1 | - | - | - |
| 2857001 | All hotplate on cabinet | 800x700x845 | 11,5 | A1 | 0,907 | 1,216 | 23 | UNI-ISO 7/1 R 1/2 | - | - | - | - | - | - | - | - | - | 1 | - | - | - | - |
| 288102 | Top electric range 2 plates | 400x700x295 | - | - | - | - | - | - | 5,2 | 400 3N | 50/60 | 5x1,5 | - | - | - | - | - | - | - | - | 2 | - |
| 288104 | Top electric range 4 plates | 800x700x295 | - | - | - | - | - | - | 10,4 | 400 3N | 50/60 | 5x2,5 | - | - | - | - | - | - | - | - | 4 | - |
| 288106 | Top electric range 6 plates | 1200x700x295 | - | - | - | - | - | - | 15,6 | 400 3N | 50/60 | 5x4 | - | - | - | - | - | - | - | - | 6 | - |
| 286102 | Top electric range 2 plates on open cabinet | 400x700x845 | - | - | - | - | - | - | 5,2 | 400 3N | 50/60 | 5x1,5 | - | - | - | - | - | - | - | - | 2 | - |
| 286103 | Top electric range 2 square plates on open cabinet | 400x700x845 | - | - | - | - | - | - | 5,2 | 400 3N | 50/60 | 5x1,5 | - | - | - | - | - | - | - | - | 2 | - |
| 286104 | Top electric range 4 plates on open cabinet | 800x700x845 | - | - | - | - | - | - | 10,4 | 400 3N | 50/60 | 5x2,5 | - | - | - | - | - | - | - | - | 4 | - |
| 286325 | Top electric range 4 square plates on open cabinet | 800x700x845 | - | - | - | - | - | - | 10,4 | 400 3N | 50/60 | 5x2,5 | - | - | - | - | - | - | - | - | 4 | - |
| 286106 | Top electric range 6 plates on open cabinet | 1200x700x845 | - | - | - | - | - | - | 15,6 | 400 3N | 50/60 | 5x4 | - | - | - | - | - | - | - | - | 6 | - |
| 286356 | Top electric range 6 square plates on open cabinet | 1200x700x845 | - | - | - | - | - | - | 15,6 | 400 3N | 50/60 | 5x4 | - | - | - | - | - | - | - | - | 6 | - |
| 286234W | Top electric range 4 plates on electric oven | 800x700x845 | - | - | - | - | - | - | 15,8 | 400 3N | 50/60 | 5x6 | - | - | - | - | - | - | - | - | 1 | 4 |
| 286256W | Top electric range 6 plates on electric oven | 1200x700x845 | - | - | - | - | - | - | 21 | 400 3N | 50/60 | 5x10 | - | - | - | - | - | - | - | - | 1 | 6 |
| 286224W | Top electric range 4 plates on ventilated electric oven | 800x700x845 | - | - | - | - | - | - | 14 | 400 3N | 50 | 5x4 | - | - | - | - | - | - | 1 | - | 4 | - |
| 286246W | Top electric range 6 plates on ventilated electric oven | 1200x700x845 | - | - | - | - | - | - | 19,2 | 400 3N | 50 | 5x6 | - | - | - | - | - | - | 1 | - | 6 | - |
| 286324W | Top electric range 4 square plates on ventilated electric oven | 800x700x845 | - | - | - | - | - | - | 14 | 400 3N | 50 | 5x4 | - | - | - | - | - | - | 1 | - | 4 | - |
| 286346W | Top electric range 6 square plates on ventilated electric oven | 1200x700x845 | - | - | - | - | - | - | 19,2 | 400 3N | 50 | 5x6 | - | - | - | - | - | - | 1 | - | 6 | - |

| Model | Description | Dimensions LxPxH [mm] | Gas output (B) [Kw] | Type (A) | LPG Consumption (G30) (D) [Kg/h] | METHANE Consumption (G20) (C) [m3/h] | Air for comb. [m3/h] | Gas fitting | Electric power (E) [Kw] | Tension (F) [V] | Freq. (G) [Hz] | Cable type H07 RN-F [mm2] | Burner C [N°] | Burner D [N°] | Burner E [N°] | Oven G [N°] | Oven H [N°] | All H.P. [N°] | Oven E.V. [N°] | Oven E. [N°] | H.P. E. [N°] | Heater [N°] | |
|---------|--|-----------------------|---------------------|----------|----------------------------------|--------------------------------------|----------------------|-------------|-------------------------|-----------------|----------------|---------------------------|---------------|---------------|---------------|-------------|-------------|---------------|----------------|--------------|--------------|-------------|---|
| 287410 | Glass ceramic electric range 2 plates on open cabinet | 400x700x845 | - | - | - | - | - | - | 4,6 | 400 3N | 50/60 | 5x1,5 | - | - | - | - | - | - | - | - | - | - | 2 |
| 287420 | Glass ceramic electric range 2 plates on open cabinet | 800x700x845 | - | - | - | - | - | - | 8,2 | 400 3N | 50/60 | 5x2,5 | - | - | - | - | - | - | - | - | - | - | 4 |
| 287440W | Glass ceramic electric range 4 plates on electric oven | 800x700x845 | - | - | - | - | - | - | 14,6 | 400 3N | 50/60 | 5x4 | - | - | - | - | - | - | - | - | - | - | 4 |
| 287430W | Glass ceramic electric range 4 plates on el. ventilated oven | 800x700x845 | - | - | - | - | - | - | 11,85 | 400 3N | 50 | 5x4 | - | - | - | - | - | - | 1 | - | - | - | 4 |

(Table 2) BURNER FEATURES
(LV - CAT. I2H)

| Gas Type | Normal Capacity [kW] | Reduced Capacity [kW] | Diam. Main Injector [mm] | By-pass Diameter [1/100 mm] | Pilot Injectors [N°] | Air Regulation "x" [mm] |
|---------------------------|----------------------|-----------------------|--------------------------|-----------------------------|----------------------|-------------------------|
| BURNER C Ø 85 | | | | | | |
| Natural Methane Gas (G20) | 3,6 | 1,4 | 140 | 85 | 35 | 0,0 |
| BURNER D Ø 110 | | | | | | |
| Natural Methane Gas (G20) | 5,5 | 1,8 | 175 | 100 | 35 | 2,0 |
| BURNER E Ø 130 | | | | | | |
| Natural Methane Gas (G20) | 8,0 | 2,4 | 210 | 105 | 35 | 25,0 |
| ALL HOTPLATE BURNER | | | | | | |
| Natural Methane Gas (G20) | 11,5 | 3,6 | 260 | Reg. | 27,2 | 1,0 |
| OVEN BURNER WITH TAP | | | | | | |
| Natural Methane Gas (G20) | 7,55 | 1,9 | 200R | 105 | 27,2 | 3,0 |
| OVEN BURNER WITH VALVE | | | | | | |
| Natural Methane Gas (G20) | 7,55 | - | 200R | - | 27,2 | 3,0 |
| MAXI OVEN BURNER | | | | | | |
| Natural Methane Gas (G20) | 13,5 | - | AL 285 | - | 27 | 25,0 |

**(Table 3) BURNER FEATURES
(IS - CAT. I_{3P})**

| Gas Type | Normal Capacity [kW] | Reduced Capacity [kW] | Diam. Main Injector [1/100 mm] | By-pass Diameter [1/100 mm] | Pilot Injectors [N°] | Air Regulation "x" [mm] |
|-------------------------------|----------------------|-----------------------|--------------------------------|-----------------------------|----------------------|-------------------------|
| BURNER C Ø 85 | | | | | | |
| Liquid Gas PLG (G31) | 3,6 | 1,4 | 95 | 58 | 20 | 2,0 |
| | | | | | | |
| BURNER D Ø 110 | | | | | | |
| Liquid Gas PLG (G31) | 5,5 | 1,8 | 120 | 65 | 20 | 9,0 |
| | | | | | | |
| BURNER E Ø 130 | | | | | | |
| Liquid Gas PLG (G31) | | | | | | |
| ALL HOTPLATE BURNER | | | | | | |
| Liquid Gas PLG (G31) | 11,5 | 3,6 | 170 | 100 | 16,2 | 3,0 |
| | | | | | | |
| OVEN BURNER WITH TAP | | | | | | |
| Liquid Gas PLG (G31) | 7,9 | 1,9 | AL 140 | 70 | 16,2 | open |
| | | | | | | |
| OVEN BURNER WITH VALVE | | | | | | |
| Liquid Gas PLG (G31) | 7,9 | - | AL 140 | - | 16,2 | open |
| | | | | | | |
| MAXI OVEN BURNER | | | | | | |
| Liquid Gas PLG (G31) | 13,5 | - | AL 190 | - | 19 | 39,0 |
| | | | | | | |

**(Table 4) BURNER FEATURES
(CY, MT, HU_(only K7GCU15FFM) - CAT. I_{3B/P} 29mbar)**

| Gas Type | Normal Capacity [kW] | Reduced Capacity [kW] | Diam. Main Injector [1/100 mm] | By-pass Diameter [1/100 mm] | Pilot Injectors [N°] | Air Regulation "x" [mm] |
|-------------------------------|----------------------|-----------------------|--------------------------------|-----------------------------|----------------------|-------------------------|
| BURNER C Ø 85 | | | | | | |
| Liquid Gas PLG (G30-G31) | 3,6 | 1,4 | 95 | 58 | 20 | 2,0 |
| | | | | | | |
| BURNER D Ø 110 | | | | | | |
| Liquid Gas PLG (G30-G31) | 5,5 | 1,8 | 120 | 65 | 20 | 9,0 |
| | | | | | | |
| BURNER E Ø 130 | | | | | | |
| Liquid Gas PLG (G30-G31) | | | | | | |
| ALL HOTPLATE BURNER | | | | | | |
| Liquid Gas PLG (G30-G31) | 11,5 | 3,6 | 170 | 100 | 16,2 | 3,0 |
| | | | | | | |
| OVEN BURNER WITH TAP | | | | | | |
| Liquid Gas PLG (G30-G31) | 7,9 | 1,9 | AL 140 | 70 | 16,2 | open |
| | | | | | | |
| OVEN BURNER WITH VALVE | | | | | | |
| Liquid Gas PLG (G30-G31) | 7,9 | - | AL 140 | - | 16,2 | open |
| | | | | | | |
| MAXI OVEN BURNER | | | | | | |
| Liquid Gas PLG (G30-G31) | 13,5 | - | AL 190 | - | 19 | 39,0 |
| | | | | | | |

(Table 5) BURNER FEATURES
(HU_(K7GCU15FFM EXCEPTED) - CAT. II_{HS3B/P 30mbar})

| Gas Type | Normal Capacity [kW] | Reduced Capacity [kW] | Diam. Main Injector [1/100 mm] | By-pass Diameter [1/100 mm] | Pilot Injectors [N°] | Air Regulation "x" [mm] |
|-------------------------------|----------------------|-----------------------|--------------------------------|-----------------------------|----------------------|-------------------------|
| BURNER C Ø 85 | | | | | | |
| Natural Methane Gas (G20) | 3,6 | 1,4 | 130 | 85 | 35 | 0,0 |
| Natural Methane Gas (G25.1) | 3,6 | 1,4 | 140R | 85 | 35 | 0,0 |
| Liquid Gas PLG (G30-G31) | 3,6 | 1,4 | 95 | 58 | 20 | 2,0 |
| BURNER D Ø 110 | | | | | | |
| Natural Methane Gas (G20) | 5,5 | 1,8 | 165 | 100 | 35 | 2,0 |
| Natural Methane Gas (G25.1) | 5,5 | 1,8 | 185 | 100 | 35 | 0,0 |
| Liquid Gas PLG (G30-G31) | 5,5 | 1,8 | 120 | 65 | 20 | 9,0 |
| BURNER E Ø 130 | | | | | | |
| Natural Methane Gas (G20) | 8,0 | 2,4 | 195 | 105 | 35 | 25,0 |
| Natural Methane Gas (G25.1) | 8,0 | 2,4 | 220 | 105 | 35 | 4,0 |
| Liquid Gas PLG (G30-G31) | | | | | | |
| ALL HOTPLATE BURNER | | | | | | |
| Natural Methane Gas (G20) | 11,5 | 3,6 | 240 | Reg. | 27,2 | 1,0 |
| Natural Methane Gas (G25.1) | 11,5 | 3,6 | 270 | Reg. | 27,2 | 1,0 |
| Liquid Gas PLG (G30-G31) | 11,5 | 3,6 | 170 | 100 | 16,2 | 3,0 |
| OVEN BURNER WITH TAP | | | | | | |
| Natural Methane Gas (G20) | 7,55 | 1,9 | 185R | 100 | 27,2 | 3,0 |
| Natural Methane Gas (G25.1) | 7,55 | 1,9 | 210R | 110 | 27,2 | 3,0 |
| Liquid Gas PLG (G30-G31) | 7,9 | 1,9 | AL 140 | 70 | 16,2 | open |
| OVEN BURNER WITH VALVE | | | | | | |
| Natural Methane Gas (G20) | 7,55 | - | 185R | - | 27,2 | 3,0 |
| Natural Methane Gas (G25.1) | 7,55 | - | 210R | | 27,2 | 3,0 |
| Liquid Gas PLG (G30-G31) | 7,9 | - | AL 140 | - | 16,2 | open |

(Table 6) BURNER FEATURES
(HU_(K7GCU15FFM Excepted) - CAT. II_{HS3B/P 50mbar})

| Gas Type | Normal Capacity [kW] | Reduced Capacity [kW] | Diam. Main Injector [1/100 mm] | By-pass Diameter [1/100 mm] | Pilot Injectors [N°] | Air Regulation "x" [mm] |
|-------------------------------|----------------------|-----------------------|--------------------------------|-----------------------------|----------------------|-------------------------|
| BURNER C Ø 85 | | | | | | |
| Natural Methane Gas (G20) | 3,6 | 1,4 | 130 | 85 | 35 | 0,0 |
| Natural Methane Gas (G25.1) | 3,6 | 1,4 | 140R | 85 | 35 | 0,0 |
| Liquid Gas PLG (G30-G31) | 3,6 | 1,4 | 80 | 55 | 20 | 0,0 |
| BURNER D Ø 110 | | | | | | |
| Natural Methane Gas (G20) | 5,5 | 1,8 | 165 | 100 | 35 | 2,0 |
| Natural Methane Gas (G25.1) | 5,5 | 1,8 | 185 | 100 | 35 | 0,0 |
| Liquid Gas PLG (G30-G31) | 5,5 | 1,8 | 105 | 65 | 20 | 6,0 |
| BURNER E Ø 130 | | | | | | |
| Natural Methane Gas (G20) | 8,0 | 2,4 | 195 | 105 | 35 | 25,0 |
| Natural Methane Gas (G25.1) | 8,0 | 2,4 | 220 | 105 | 35 | 4,0 |
| Liquid Gas PLG (G30-G31) | | | | | | |
| ALL HOTPLATE BURNER | | | | | | |
| Natural Methane Gas (G20) | 11,5 | 3,6 | 240 | Reg. | 27,2 | 1,0 |
| Natural Methane Gas (G25.1) | 11,5 | 3,6 | 270 | Reg. | 27,2 | 1,0 |
| Liquid Gas PLG (G30-G31) | 11,5 | 3,6 | 150 | 85 | 16,2 | 2,0 |
| OVEN BURNER WITH TAP | | | | | | |
| Natural Methane Gas (G20) | 7,55 | 1,9 | 185R | 100 | 27,2 | 3,0 |
| Natural Methane Gas (G25.1) | 7,55 | 1,9 | 210R | 110 | 27,2 | 3,0 |
| Liquid Gas PLG (G30-G31) | 7,9 | 1,9 | AL 120 | 60 | 16,2 | 4,0 |
| OVEN BURNER WITH VALVE | | | | | | |
| Natural Methane Gas (G20) | 7,55 | - | 185R | - | 27,2 | 3,0 |
| Natural Methane Gas (G25.1) | 7,55 | - | 210R | | 27,2 | 3,0 |
| Liquid Gas PLG (G30-G31) | 7,9 | - | AL 120 | - | 16,2 | 4,0 |

**(Table 7) BURNER FEATURES
(PL - CAT. II_{2E3PB/P})**

| Gas Type | Normal Capacity [kW] | Reduced Capacity [kW] | Diam. Main Injector [1/100 mm] | By-pass Diameter [1/100 mm] | Pilot Injectors [N°] | Air Regulation "x" [mm] |
|-------------------------------|----------------------|-----------------------|--------------------------------|-----------------------------|----------------------|-------------------------|
| BURNER C Ø 85 | | | | | | |
| Natural Methane Gas (G20) | 3,6 | 1,4 | 140 | 85 | 35 | 0,0 |
| Liquid Gas PLG (G30-G31) | 3,6 | 1,4 | 95 | 58 | 20 | 2,0 |
| BURNER D Ø 110 | | | | | | |
| Natural Methane Gas (G20) | 5,5 | 1,8 | 175 | 100 | 35 | 2,0 |
| Liquid Gas PLG (G30-G31) | 5,5 | 1,8 | 120 | 65 | 20 | 9,0 |
| BURNER E Ø 130 | | | | | | |
| Natural Methane Gas (G20) | 8,0 | 2,4 | 210 | 105 | 35 | 25,0 |
| Liquid Gas PLG (G30-G31) | | | | | | |
| ALL HOTPLATE BURNER | | | | | | |
| Natural Methane Gas (G20) | 11,5 | 3,6 | 260 | Reg. | 27,2 | 1,0 |
| Liquid Gas PLG (G30-G31) | 11,5 | 3,6 | 170 | 100 | 16,2 | 3,0 |
| OVEN BURNER WITH TAP | | | | | | |
| Natural Methane Gas (G20) | 7,55 | 1,9 | 200R | 105 | 27,2 | 3,0 |
| Liquid Gas PLG (G30-G31) | 7,9 | 1,9 | AL 140 | 70 | 16,2 | open |
| OVEN BURNER WITH VALVE | | | | | | |
| Natural Methane Gas (G20) | 7,55 | - | 200R | - | 27,2 | 3,0 |
| Liquid Gas PLG (G30-G31) | 7,9 | - | AL 140 | - | 16,2 | open |
| MAXI OVEN BURNER | | | | | | |
| Natural Methane Gas (G20) | 13,5 | - | AL 285 | - | 27 | 25,0 |
| Liquid Gas PLG (G30-G31) | 13,5 | - | AL 190 | - | 19 | 39,0 |

**(Table 8) BURNER FEATURES
(GR, GB, IE, ES - CAT. II₂H3+)**

| Gas Type | Normal Capacity [kW] | Reduced Capacity [kW] | Diam. Main Injector [1/100 mm] | By-pass Diameter [1/100 mm] | Pilot Injectors [N°] | Air Regulation "x" [mm] |
|-------------------------------|----------------------|-----------------------|--------------------------------|-----------------------------|----------------------|-------------------------|
| BURNER C Ø 85 | | | | | | |
| Natural Methane Gas (G20) | 3,6 | 1,4 | 140 | 85 | 35 | 0,0 |
| Liquid Gas PLG (G30-G31) | 3,6 | 1,4 | 95 | 58 | 20 | 2,0 |
| BURNER D Ø 110 | | | | | | |
| Natural Methane Gas (G20) | 5,5 | 1,8 | 175 | 100 | 35 | 2,0 |
| Liquid Gas PLG (G30-G31) | 5,5 | 1,8 | 120 | 65 | 20 | 9,0 |
| BURNER E Ø 130 | | | | | | |
| Natural Methane Gas (G20) | 8,0 | 2,4 | 210 | 105 | 35 | 25,0 |
| Liquid Gas PLG (G30-G31) | | | | | | |
| ALL HOTPLATE BURNER | | | | | | |
| Natural Methane Gas (G20) | 11,5 | 3,6 | 260 | Reg. | 27,2 | 1,0 |
| Liquid Gas PLG (G30-G31) | 11,5 | 3,6 | 170 | 100 | 16,2 | 3,0 |
| OVEN BURNER WITH TAP | | | | | | |
| Natural Methane Gas (G20) | 7,55 | 1,9 | 200R | 105 | 27,2 | 3,0 |
| Liquid Gas PLG (G30-G31) | 7,9 | 1,9 | AL 140 | 70 | 16,2 | open |
| OVEN BURNER WITH VALVE | | | | | | |
| Natural Methane Gas (G20) | 7,55 | - | 200R | - | 27,2 | 3,0 |
| Liquid Gas PLG (G30-G31) | 7,9 | - | AL 140 | - | 16,2 | open |
| MAXI OVEN BURNER | | | | | | |
| Natural Methane Gas (G20) | 13,5 | - | AL 285 | - | 27 | 25,0 |
| Liquid Gas PLG (G30-G31) | 13,5 | - | AL 190 | - | 19 | 39,0 |

(Table 9) BURNER FEATURES
(CZ,SK - CAT. II₂H3B/P 50mbar)

| Gas Type | Normal Capacity [kW] | Reduced Capacity [kW] | Diam. Main Injector [1/100 mm] | By-pass Diameter [1/100 mm] | Pilot Injectors [N°] | Air Regulation "x" [mm] |
|-------------------------------|----------------------|-----------------------|--------------------------------|-----------------------------|----------------------|-------------------------|
| BURNER C Ø 85 | | | | | | |
| Natural Methane Gas (G20) | 3,6 | 1,4 | 140 | 85 | 35 | 0,0 |
| Liquid Gas PLG (G30-G31) | 3,6 | 1,4 | 80 | 55 | 20 | 0,0 |
| BURNER D Ø 110 | | | | | | |
| Natural Methane Gas (G20) | 5,5 | 1,8 | 175 | 100 | 35 | 2,0 |
| Liquid Gas PLG (G30-G31) | 5,5 | 1,8 | 105 | 65 | 20 | 6,0 |
| BURNER E Ø 130 | | | | | | |
| Natural Methane Gas (G20) | 8,0 | 2,4 | 210 | 105 | 35 | 25,0 |
| Liquid Gas PLG (G30-G31) | | | | | | |
| ALL HOTPLATE BURNER | | | | | | |
| Natural Methane Gas (G20) | 11,5 | 3,6 | 260 | Reg. | 27,2 | 1,0 |
| Liquid Gas PLG (G30-G31) | 11,5 | 3,6 | 150 | 85 | 16,2 | 2,0 |
| OVEN BURNER WITH TAP | | | | | | |
| Natural Methane Gas (G20) | 7,55 | 1,9 | 200R | 105 | 27,2 | 3,0 |
| Liquid Gas PLG (G30-G31) | 7,9 | 1,9 | AL 120 | 60 | 16,2 | 4,0 |
| OVEN BURNER WITH VALVE | | | | | | |
| Natural Methane Gas (G20) | 7,55 | - | 200R | - | 27,2 | 3,0 |
| Liquid Gas PLG (G30-G31) | 7,9 | - | AL 120 | - | 16,2 | 4,0 |
| MAXI OVEN BURNER | | | | | | |
| Natural Methane Gas (G20) | 13,5 | - | AL 285 | - | 27 | 25,0 |
| Liquid Gas PLG (G30-G31) | 13,5 | - | AL 165 | - | 19 | 39 |

(Table 10) BURNER FEATURES
(FI, LT, BG, SE, DK, NO, SK, RO, EE, SI, HR, TR - CAT.
II₂H3B/P 29mbar)

| Gas Type | Normal Capacity [kW] | Reduced Capacity [kW] | Diam. Main Injector [1/100 mm] | By-pass Diameter [1/100 mm] | Pilot Injectors [N°] | Air Regulation "x" [mm] |
|-------------------------------|----------------------|-----------------------|--------------------------------|-----------------------------|----------------------|-------------------------|
| BURNER C Ø 85 | | | | | | |
| Natural Methane Gas (G20) | 3,6 | 1,4 | 140 | 85 | 35 | 0,0 |
| Liquid Gas PLG (G30-G31) | 3,6 | 1,4 | 95 | 58 | 20 | 2,0 |
| BURNER D Ø 110 | | | | | | |
| Natural Methane Gas (G20) | 5,5 | 1,8 | 175 | 100 | 35 | 2,0 |
| Liquid Gas PLG (G30-G31) | 5,5 | 1,8 | 120 | 65 | 20 | 9,0 |
| BURNER E Ø 130 | | | | | | |
| Natural Methane Gas (G20) | 8,0 | 2,4 | 210 | 105 | 35 | 25,0 |
| Liquid Gas PLG (G30-G31) | | | | | | |
| ALL HOTPLATE BURNER | | | | | | |
| Natural Methane Gas (G20) | 11,5 | 3,6 | 260 | Reg. | 27,2 | 1,0 |
| Liquid Gas PLG (G30-G31) | 11,5 | 3,6 | 170 | 100 | 16,2 | 3,0 |
| OVEN BURNER WITH TAP | | | | | | |
| Natural Methane Gas (G20) | 7,55 | 1,9 | 200R | 105 | 27,2 | 3,0 |
| Liquid Gas PLG (G30-G31) | 7,9 | 1,9 | AL 140 | 70 | 16,2 | open |
| OVEN BURNER WITH VALVE | | | | | | |
| Natural Methane Gas (G20) | 7,55 | - | 200R | - | 27,2 | 3,0 |
| Liquid Gas PLG (G30-G31) | 7,9 | - | AL 140 | - | 16,2 | open |
| MAXI OVEN BURNER | | | | | | |
| Natural Methane Gas (G20) | 13,5 | - | AL 285 | - | 27 | 25,0 |
| Liquid Gas PLG (G30-G31) | 13,5 | - | AL 190 | - | 19 | 39,0 |

(Table 11) BURNER FEATURES
(NL - CAT. II_{2L3B/P})

| Gas Type | Normal Capacity [kW] | Reduced Capacity [kW] | Diam. Main Injector [1/100 mm] | By-pass Diameter [1/100 mm] | Pilot Injectors [N°] | Air Regulation "x" [mm] |
|---------------------------|----------------------|-----------------------|--------------------------------|-----------------------------|----------------------|-------------------------|
| BURNER C Ø 85 | | | | | | |
| Natural Methane Gas (G20) | 3,6 | 1,4 | 140 | 85 | 35 | 0,0 |
| Natural Methane Gas (G25) | 3,6 | 1,4 | 145 | 85 | 35 | 0,0 |
| Liquid Gas PLG (G30-G31) | 3,6 | 1,4 | 95 | 58 | 20 | 2,0 |
| BURNER D Ø 110 | | | | | | |
| Natural Methane Gas (G20) | 5,5 | 1,8 | 175 | 100 | 35 | 2,0 |
| Natural Methane Gas (G25) | 5,5 | 1,8 | 180 | 100 | 35 | 2,0 |
| Liquid Gas PLG (G30-G31) | 5,5 | 1,8 | 120 | 65 | 20 | 9,0 |
| BURNER E Ø 130 | | | | | | |
| Natural Methane Gas (G20) | 8,0 | 2,4 | 210 | 105 | 35 | 25,0 |
| Natural Methane Gas (G25) | 8,0 | 2,4 | 215 | 105 | 35 | 9,0 |
| Liquid Gas PLG (G30-G31) | | | | | | |
| ALL HOTPLATE BURNER | | | | | | |
| Natural Methane Gas (G20) | 11,5 | 3,6 | 260 | Reg. | 27,2 | 1,0 |
| Natural Methane Gas (G25) | 11,5 | 3,6 | 260 | Reg. | 27,2 | 1,0 |
| Liquid Gas PLG (G30-G31) | 11,5 | 3,6 | 170 | 100 | 16,2 | 3,0 |
| OVEN BURNER WITH TAP | | | | | | |
| Natural Methane Gas (G20) | 7,55 | 1,9 | 200R | 105 | 27,2 | 3,0 |
| Natural Methane Gas (G25) | 7,55 | 1,9 | 200R | 105 | 27,2 | 3,0 |
| Liquid Gas PLG (G30-G31) | 7,9 | 1,9 | AL 140 | 70 | 16,2 | open |
| OVEN BURNER WITH VALVE | | | | | | |
| Natural Methane Gas (G20) | 7,55 | - | 200R | - | 27,2 | 3,0 |
| Natural Methane Gas (G25) | 7,55 | - | 200R | - | 27,2 | 3,0 |
| Liquid Gas PLG (G30-G31) | 7,9 | - | AL 140 | - | 16,2 | open |
| MAXI OVEN BURNER | | | | | | |
| Natural Methane Gas (G20) | 13,5 | - | AL 285 | - | 27 | 25,0 |
| Natural Methane Gas (G25) | 13,5 | - | AL 295 | - | 27 | 25,0 |
| Liquid Gas PLG (G30-G31) | 13,5 | - | AL 190 | - | 19 | 39,0 |

WARNINGS

General

- *Read the instructions carefully before installation, use and maintenance of the appliance.*
- *The installation has to be performed by qualified personnel following the manufacturer's instructions given in the provided manual.*
- *The appliance is only suitable for the preparation and cooking of food in industrial kitchens such as those used in restaurants, hospitals, company canteens, cooking centres, butcher's shops and food production firms. Any other type of use is not in accordance with the intended purpose and could place people and/or objects at risk.*
- *The appliance is intended to be used EXCLUSIVELY with containers that are suitable for contact with food and resistant to heat), any other use is not considered appropriate.*
- *The appliance should only be used by trained personnel and for the use for which it was designed.*
- *Due to the nature of the appliance, the temperatures required for cooking may cause various areas of the panelling, as well as kitchenware, to become hot. This is not a construction defect, but a physical phenomenon caused by the chemical and physical properties of the materials used for the construction of the appliances.*
- *In the event of breakdown or malfunction, switch off the appliance and seek help exclusively from an authorized technical assistance centre.*
- *Only use genuine spare parts; otherwise no liability is assumed by the manufacturer.*
- *The appliance must not be washed with high pressure water sprays and the vents or inlets/outlets for air, fumes and heat must not be obstructed.*
- *Before connecting the device make sure that the plate specifications correspond to the electrical supply.*
- *No appliance with a damaged glass ceramic hotplate (broken, cracked or split) should be used under any circumstances, but should be brought immediately to an authorised technical assistance centre.*
- *The ceramic glass cooker should not be used as a storage surface, since it could be accidentally switched on and damage objects placed on it.*
- *Ensure that no hard objects fall on the glass of the cooker, since, depending on the type of impact, this could damage it.*
- *When cooking, avoid placing pots and pans and/or crockery on the hotplate that are partially resting on the stainless steel part of the hob, or the steel may overheat.*

ATTENTION! The manufacturer declines any liability for damage caused by wrong installation, tampering, making unauthorized changes, improper use, poor maintenance, installation of non-original spare parts, not observing local norms, incorrect use or not observing the instructions in this booklet

For the installer

- *The functioning of the appliance has to be explained and shown to the user. After ensuring that everything is clear, the instruction booklet has to be handed over to the user.*
- *The user has to be informed that any building modification or restructuring that may in any way modify the air supply necessary for combustion makes it necessary to carry out another check of the functionality of the appliance.*

TECHNICAL FEATURES

The following instructions for set up and functioning refer to gas and mixed appliances belonging to categories I_{2H}, I_{3P}, I_{3B/P}, II_{HS3B/P}, II_{2E3PB/P}, II_{2H3+}, II_{2H3B/P}, II_{2L3B/P} with a power pressure for Butane/Propane (G30-G31) of 30/50 mbar and Methane (G20-G25-G25.1) of 20/25 mbar. The data plate (figg. 15, 16 – p. 10) showing all the appliance information is to be found inside the right or left side of the control panel, depending on the model.

The appliances have been checked in accordance with the European directives down below:

- 2006/95/EC - Low Tension (LVD)
- 2004/108/EEC - Electromagnetic Compatibility (EMC)
- 2006/42/EC - Machinery directive
- 2011/65/CE - Rohs
- 2009/142/CE - Gas Appliances

And the particular reference norms.

Declaration of compliance

The manufacturer declares that the appliances of their production meet the above mentioned EEC directives and requires that installation be done observing the norms in force, particularly regarding the system for letting out fumes and air exchange.

DESCRIPTION OF APPLIANCES

Gas cooking top

Sturdy steel structure on four feet, thus enabling the height regulation in the version with cabinet. The outer finishing is made of Chrome-Nickel 18-10 stainless steel. Each burner of the cooking top is provided with a safety gas cock, which enables the user to regulate the output from maximum to minimum. Safety is ensured by a thermocouple kept active by the flame of the pilot burner. The burner, the Venturi tube, the gas rings and the grills are made of a fusion of cast iron. The powered versions are provided, according to their dimensions, of one or 2 burners of a higher thermic power (type E), which work only with gas of the 2nd family (Methane – Cat. I_{2H}, I_{2HS}, I_{2L}).

Electric cooking top

Sturdy steel structure on four feet, thus enabling the height regulation in the version with cabinet. The outer finishing is made of Chrome-Nickel 18-10 stainless steel. Each hotplate on the hob has a pressure switch, which enables the user to vary the heat output from minimum to maximum in seven positions. Safety is ensured by a temperature limit-switch situated inside the hotplate. The electric hotplate is in cast iron with the heating element fixed on the bottom, embedded in a layer of insulating material.

All hotplate

Sturdy structure in steel on four feet, thus enabling the height regulation in the version with cabinet. The outer finishing is made of Chrome-Nickel 18-10 stainless steel. It is provided with a safety gas cock, which enables the user to regulate the output from maximum to minimum. Safety is ensured by a thermocouple kept active by the flame of the pilot burner.

The hotplate is made of thick cast iron with a central pad for burner inspection. The hotplate is heated by means of a “pipe” burner of stainless steel, suitable for proper functioning at the high temperatures to which it is exposed.

Gas Oven e Maxi Oven

The cooking chamber is made of stainless steel and the grill-holders are made of steel. The bottom is made of a fusion of cast-iron and it is strengthened by a series of ridges on both the top and bottom surfaces.

The insulation of the cooking chamber and of the door is ensured by a layer of high temperature resistant ceramic fibre.

The gas oven and maxi ovens are provided with a thermostatic safety gas tap, which enables the regulation of the temperature in a range from 140° C inclusive to 300° C inclusive, or – as an alternative – with a safety thermostatic gas valve, which enables the regulation of the temperature in a range from 60° C inclusive to 300° C inclusive. Safety is ensured by means of a thermocouple kept active by the flame of the pilot burner. The chamber is heated by means of a steel tubular burner covered by a protection, suitable for proper functioning at the high temperatures to which it is exposed.

Static electric 2/1 GN oven

The cooking chamber and the grill-holders are made of stainless steel. The bottom is made of a fusion of cast iron and it is strengthened by a series of ridges on both the top and bottom surfaces.

The removable grill is made of reinforced steel covered with a protective film. The insulation of the cooking chamber and of the door is ensured by a layer of high temperature resistant ceramic fibre.

The static electric oven is provided with a thermostat, which enables the regulation of the temperature in a range from 90° C inclusive to 300° C inclusive, and with a selector for choosing the type of cooking: only ceiling, only floor or both. Safety is ensured by a manually activated thermostat.

The chamber is heated by means of covered elements placed under the bottom and above the diffusing plate of the ceiling.

Ventilated electric oven

The cooking chamber and the grill-holders are made of stainless steel. The bottom is made of a fusion of cast iron and it is strengthened by a series of ridges on both the top and bottom surfaces.

The removable grill is made of reinforced steel covered with a protective film. The insulation of the cooking chamber and of the door is ensured by a layer of high temperature resistant ceramic fibre.

The ventilated electric oven is provided with a thermostat, which enables the regulation of the temperature in a range from 90° C inclusive to 300° C inclusive, and with a selector for choosing the type of cooking: only ceiling, only floor or both, combining also the fire-fan moved by the shaft of an electric motor. Safety is ensured by a manually activated thermostat.

The chamber is heated by means of covered elements placed under the bottom and above the diffusing plate of the ceil.

Electric cooking surface in glass ceramic

Strong stainless steel structure; laid on four feet which allow the regulation of the high, in the version on cabinet. The external covering is in Nichel-Chrom stainless steel (AISI 304).

The glass ceramic plate has a thickness suitable to transmit the heat and you will find on it designed areas for cooking. The heat intensity is regulated through an energy regulator which change the

working time of the special infrared heating element underneath the glass ceramic. The machine is equipped with a safety thermostat manually reactivating to protect the glass from any overheating.

Neutral cabinet

In the standing versions without oven, doors are available for closing the opening and making a neutral cabinet. Racks for inserting GASTRONORM wash bowls are also available. Moreover, hygienic open cabinets of H3 type with moulded grill-holders of GASTRONORM dimensions are available on demand.

PROVISIONS FOR INSTALLATION

Place (fig. 18 – p. 10)

It is advisable to install the appliance in a well-ventilated room or under an extractor hood. The appliance may be installed as a single unit or together with others. In both cases, if it is installed near a wall of inflammable material, it has to be placed at a distance of 100mm minimum from the side and back walls. If it is not possible to keep this distance, protective measures have to be taken (e.g. use of sheets of refractory material), so to ensure that the temperature of the walls is within the established safety limits.

Installation

Installation operations, gas or voltage conversions to other than the original, starting up the installation or appliance, ventilation, letting out fumes, and maintenance have to be done by qualified personnel following the manufacturer's instructions, observing the norms in force, and in compliance with the following provisions (**GB**):

- Gas Safety (Installation and Use) Regulations, 1984
- Health and Safety at Work Act, 1974
- Codes of Practice, BS6173, 1982
- The Building Regulations, 1985
- The Building Standards Regulations, 1981

For others countries follow the relevant local rules for:

- Gas board rules
- Building regulations and local fire prevention provisions
- Safety norms in force
- Provisions of the Gas supplying company
- The Electrical Norms in force
- The Fire Brigade rules.

Fumes evacuation

The appliances are divided into two types (see Table 1 - pp. 62, 63):

Type "A1" gas appliances

It is not necessary to connect this type of appliance directly to an evacuation pipe for combustion products. The products of combustion, however, have to be directed into suitable hoods or similar devices, connected to a reliably efficient chimney, otherwise directly outside. if these devices are

not available, it is possible to use an extractor fan connected directly to external environment with a capacity no lower than what is stated in table 1.

This value has to be increased with the air exchange necessary for the operators' well-being in accordance with the norms in force (approximately a total of 35 m³/h per KW of gas output installed).

Type "B11" gas appliance

These appliances have to be connected in one of the following ways:

- *Natural evacuation (fig. 19 – p. 11).*
Connect to reliable chimney with natural pull; interpose a pull device and let out the products of combustion directly outside.
- *Direct forced evacuation (fig. 20 – p. 11).*
Connect to a chimney with forced pull; put in a pull device and let out the products of combustion directly into external environment. The energy supply to the appliance has to be controlled by the system of forced evacuation and it has to be interrupted in the event that its capacity falls below the values prescribed by the norms in force.
It has to be possible to restart the gas supply only manually.
- *Forced evacuation under hood (fig. 21 – p. 11).*
The appliance device for fume evacuation has to be placed at a height of 1,8 m from floor level, and the outlet section of the evacuation pipes for combustion products has to be placed inside the base perimeter of the hood. The energy supply to the appliance has to be controlled by the system of forced evacuation and it has to be interrupted in the event that its capacity falls below the values prescribed by the norms in force. It has to be possible to restart the gas supply only manually.

INSTALLATION

Preliminary operations

Remove the appliance from the packaging, ensure that it is intact and, if in doubt, do not use it but contact professionally qualified personnel. The packaging materials are compliant with environmental safety regulations. They can be stored without risk, or else should be disposed of in accordance with current national regulations, particularly those regarding the nylon bag and the polystyrene.

After verifying that the appliance is in good conditions, the protective film may be removed. Clean the external parts of the appliance carefully with warm water and detergent, using a cloth to remove all remaining residues and then dry it with a soft cloth. If there are still traces of glue, these can be removed using a suitable solvent (e.g. acetone). Under no circumstances should abrasive substances be used. After the installation the appliance should be levelled by lowering or raising the adjustable legs.

Gas Connection

Before connecting the appliance, it is necessary to check that the type of gas available corresponds to the type of gas the appliance has been set for. In the event that they do not correspond, it is necessary to proceed as described in the paragraph *Functioning with a gas type different from the type provided for*. The connection to the screwed pipe joints, which have a diameter of ½ inch and

are situated on the appliance bottom, may be fixed or mobile by using a fitting quick-coupler. If flexible piping is used, it has to be made of stainless steel and meet the regulations in force. All the seals on the junction threads have to be made of materials certified for gas use. In order to ensure a quick interruption of the gas supply, before setting up each single appliance, it is necessary to install a cut-off cock; the device has to be placed in an easily accessible position so that it is possible to turn off the gas supply when the appliance is not used. After completing the connection, the tightness of the cut-off cock has to be checked by using a leak-finder spray.

Electric connection

Before connecting the appliance, it is necessary to check that the voltage of the available power supply corresponds to the voltage the appliance has been set for. If they do not correspond, it is necessary to modify the connection as shown in the electric diagram, if voltage change is provided for. Depending on the version, the junction boxes are situated either behind the control panel of the top or behind the control panel of the oven (1); the latter (fig. 46 p. 15 and fig. 52 p. 17) is made accessible by unscrewing the screws that fix the panel (2) (if present), removing it and taking out the junction box. Furthermore, it is necessary to check that the earthing wire is efficient, that the earth conductor on the connecting side is longer than the other conductors, that the connecting cable has a wire bunch adequate for the power absorbed by the appliance, and that the connecting cable is at least type H05 RN-F. **As in international provisions, before setting up the appliance a unipolar device has to be installed with a contact opening of at least 3mm that must not interrupt the YELLOW-GREEN earthing wire.** This device has to be installed near the appliance, has to be approved, and has to have adequate capacity for the absorption of the appliance (see technical features).

The appliance has to be connected to the EQUIPOTENTIAL system. The connector is situated near the end of the electric cable and it is identified by a label with the symbol shown on fig. 22 (p. 11).

While using a safety thermostat for breakdown tensions, it is necessary to note what follows:

- According to the normative law in force, the leakage of electric power for these kind of appliances can have a value of 1 mA without limitations for the maximum for each kW of installed power. Besides, it must be noted that all the switches for breakdown to be found on the market have a tolerance for the operating tension of less than the 50%; therefore, a suitable switch has to be chosen.
- Connect only a single appliance to each switch.
- In some cases, after long periods of inactivity or in case of a new installation, it is possible that the appliance switches off during the setting-up. The main reason is usually the moist produced during the isolation. The problem can be easily solved through a short pre-heating bypassing the safety thermostat.

Checking gas tightness and pressure (fig. 23 – p. 11).

Before checking the gas pressure, it is necessary to check the tightness of the gas installation up to the nozzle with a leak-finder spray to ensure that no damage has been done to the appliance during transportation. Then, it is possible to check the inlet pressure, which can be carried out by means of a pressure gauge, either a “U” gauge or an electronic gauge with a minimum definition of 0,1 mbar. In order to measure the gas pressure, remove the screw (1) from the pressure outlet (2) and connect it to the pressure gauge pipe. Open the appliance gas supply valve, check the pressure output, and close the valve. Remove the pressure gauge pipe and screw the screws correctly into the pressure outlet. The pressure valve has to be within the minimum and maximum values shown down below:

| Type of gas | P _n [mbar] | P _{min} [mbar] | P _{MAX} [mbar] |
|------------------------|--------------------------|----------------------------|----------------------------|
| G20 (Methane) | 20 | 17 | 25 |
| G20 (Methane)* | 25 | 20 | 30 |
| G25 (Methane) | 25 | 20 | 30 |
| G25.1 (Methane)* | 25 | 20 | 30 |
| G30 (Butane) (3B/P) | 28-30 | 25 | 35 |
| G30 (Butane) (3+) | 28-30 | 20 | 35 |
| G30 (Butane) (3B/P) | 50 | 42,5 | 57,5 |
| G31 (Propane) (3B/P) | 28-30 | 25 | 35 |
| G31 (Propane) (3P, 3+) | 37 | 25 | 45 |
| G31 (Propane) (3B/P) | 50 | 42,5 | 57,5 |

(*These gases belong to II_{2HS3B/P} category, which is used only in Hungary)

If the pressure measured is not within the limits shown in the table, find out the cause. After solving the problem, check the pressure again.

Checking the appliance power

Normally it is sufficient to check that the nozzles installed are the right ones and that the burners function properly. If desired, it is possible to check the power absorbed by using the “Volumetric Method”, measuring the volume of gas output supplied to the appliance in time units with the aid of a chronometer and a counter. The right comparison volume [E], measured in litres per hour (l/h) or in litres per minute (l/min), can be obtained using the formula shown below dividing the nominal and minimum outputs (power) shown in the table of burner features by the lowest heat capacity of the gas type pre-arranged for the appliance. This value can be found in the norm tables or can be provided by the local gas supply company.

$$E = \frac{\text{Power}}{\text{Heat capacity}}$$

The reading has to be done when the appliance is already in function.

Checking pilot burner

Check the flame of the pilot burner: it must be neither too short nor too high, but it has to lap the thermocouple and have a sharp form; otherwise, check the nozzle size depending on the pilot version, as specified in the following paragraphs.

Checking regulation of primary air

All the main burners are provided with primary air regulation. It is necessary to carry out the check observing the values shown in the air regulation column of the burner features tables (pp. 64÷72). In order to regulate the primary air, proceed as specified in the following paragraphs.

ATTENTION! All the parts protected and sealed by manufacturer can not be regulated by the installer if not specifically indicated.

REGULATIONS AND SUBSTITUTIONS FOR USING A GAS DIFFERENT FROM THE TYPE PROVIDED FOR

Functioning with a gas type different from the type provided for

In order to change to another gas type, it is necessary to substitute the nozzles of the main burners and of the pilot burner, following the instructions in the following paragraphs. The nozzle type to be installed can be found in tables 2÷11 (pp. 67÷76). The nozzles of the main burner, marked with their diameter in hundredths, and the nozzles of the pilot burner, marked with a number, are to be found in a transparent packet attached to the instruction booklet.

When the conversion is completed, check that the pipe joints are tight and that the ignition and functioning of both the pilot and the main burner – both at minimum and maximum – are correct. It may be advisable to check the output power.

Then, modify the technical sheet (figg. 15, p. 10) and place the sheet (provided as standard kit equipment) referring to the new gas type in the **G20 20mbar** position.

Open rings

Replacing the burner nozzle (figg. 24, 25 – p. 11)

In order to replace the burner nozzle, remove the pan support grill (1), the gas ring (2), the burner unit (3) and the drip pan (4). Then, unscrew the nozzle (5) from the nozzle holder (6), which is to be found under the Venturi tube (7) with a spanner and replace it with the nozzle suitable for the gas type to be used, as shown in tables 2÷11 (pp. 67÷76). Reassemble the nozzle, tightening it well, and regulate the primary air, as indicated in the next paragraph. Finally, place back all the components previously removed.

Regulating the burner primary air (fig. 26 – p. 12)

After replacing the burner nozzle, it is necessary to regulate the primary air. Therefore, unloose the screw (8) that fixes the steel bushing (9); bring **x** value to the correct measurement with reference to tables 2÷11 (pp. 67÷76); tighten up the screw (8) and check the accuracy of **x** value.

Repacing the by-pass (figg. 27, 28 – p. 12)

In order to replace the by-pass, it is necessary to remove the knobs (1) and the control panel (2). Then, unscrew the by-pass (3) with a screwdriver and replace it with the by-pass suitable for the gas type to be used, as shown in tables 2÷11 (pp. 67÷76). Reassemble the by-pass and tighten it well.

Finally, place back the control panel and the knobs.

Replacing the pilot burner nozzle (fig. 29 – p.12)

In order to replace the pilot burner nozzle, remove the pan support grill, the gas ring, the burner unit and the drip pan, as shown in figure 24 (p. 11). Then, screw off the closure cap (1) with a spanner; screw off the nozzle with a screwdriver (2) and replace it with the nozzle suitable for the gas type to be used, as shown in tables 2÷11 (pp. 67÷76). Reassemble the nozzle and tighten it well. Reassemble the closure cap (1) and tighten it well. Finally, place back all the components previously removed.

Oven

Replacing the burner nozzle (figg. 30, 31 – p. 12)

In order to replace the burner nozzle, remove the front panel (1) under the oven door. Then, unloosen the screw that secures the regulation of the primary air (3) and open them completely. With the aid of another spanner unscrew the nozzle (5) placed in the nozzle holder (4) and replace it with the nozzle suitable for the gas type to be used, as shown in tables 2÷11 (pp. 67÷76). Assemble the new nozzle and tighten it well; then, regulate the primary air, as indicated in the next paragraph. Finally, place back the front panel.

Regulating the burner primary air (fig. 32 – p. 13)

After replacing the burner nozzle, it is necessary to regulate the primary air. Therefore, unloose the screw (2); bring the distance between the bushing (3) and the burner stirrup (6) to the correct measurement (x value) with reference to tables 2÷11 (pp. 67÷76). Then, tighten up the screw and check the accuracy of x value.

Replacing the by-pass (fig. 33 – p. 13) for oven with tap only

In order to replace the by-pass, it is necessary to remove the knobs (1) and the control panel (2). Then, unscrew the by-pass (3), which is placed in the cock (4), with a screwdriver and replace it with the by-pass suitable for the gas type to be used, as shown in tables 2÷11 (pp. 67÷76). Reassemble the by-pass and tighten it well. Finally, place back the control panel and the knobs.

Replacing the pilot burner nozzle (fig. 34, 35 – p. 13)

In order to replace the burner nozzle, remove the front panel under the oven door. Then, unscrew the screws (1) that fix the pilot support (2) with a screwdriver and remove them. Unscrew the nut (3) that fixes the thermocouple (4) to the nozzle holder and slide it off; unscrew the fitting (5) that fixes the gas supply pipe to the pilot (6) and take out the nozzle (7). Substitute the nozzle with one suitable for the gas type to be used, as shown in tables 2÷11 (pp. 67÷76). Then, assemble the new nozzle; place back the pipe and tighten the fitting fully. Put back the pilot support; fix it and place back the front panel.

Maxi Oven

Replacing the burner nozzle (fig. 55 – p. 17)

In order to replace the burner nozzle, open the oven door and remove the oven bottom (1). Then, remove the screws that secure the protection of the Venturi tube; unloose the screw that secures the regulation of the primary air (3) and open it completely. With the aid of another spanner unscrew the nozzle (5) placed in the nozzle holder (4) and replace it with the nozzle suitable for the gas type to be used, as shown in tables 2÷11 (pp. 67÷76). Assemble the new nozzle and tighten it well; then, regulate the primary air, as indicated in the next paragraph. Finally, place back the coverage of the Venturi tube and the oven bottom.

Regulating the burner primary air (figg. 55, 56 – pp. 17, 18)

After replacing the burner nozzle, it is necessary to regulate the primary air. Therefore, unloose the screw; bring the distance between the bushing and the burner stirrup to the correct measurement (x value) with reference to tables 2÷11 (pp. 67÷76). Then, tighten up the screw and check the accuracy of x value.

Replacing the pilot burner nozzle (figg. 57, 58, 59 – p. 18)

In order to replace the pilot burner nozzle, open the oven door and remove the cast iron bottom (1 and 2); unscrew the screws and remove the protection cover of the Venturi tube (3). Then, extract the drilled protection (4); unscrew the nut (6) and extract the tube of the pilot burner (5). Remove the biconic screw (7) and the pilot burner nozzle (8). Replace it with the nozzle suitable for the gas type to be used. Put the new nozzle into the biconic screw and assemble it; put back the pipe of the pilot burner and tighten the nut well. Put back the drilled protection, the stirrup and the cast iron bottom.

All Hotplate

Replacing the burner nozzle (fig. 36, 37 – p. 14)

In order to replace the burner nozzle, remove the knob (1), the box (2), and the control panel (3). Unloosen the screw (4) that secures the regulation of primary air (7) with a screwdriver and open it completely. Unscrew the nozzle (6) from the nozzle holder (5) with a spanner and substitute it with the nozzle suitable for the gas type to be used, as shown in tables 2÷11 (pp. 67÷76). Assemble the new nozzle and tighten it well; then, regulate the primary, air as indicated in the next paragraph. Finally, place back the panel and the knob.

Regulating the burner primary air (fig. 38 – p. 14)

After replacing the burner nozzle, it is necessary to regulate the primary air. Therefore, unloosen the screw (1); bring the **x** value to the correct measurement with reference to tables 2÷11 (pp. 67÷76). Then, tighten up the screw (1) and check the accuracy of **x** value.

Regulation at minimum (fig. 39 – p.14)

In order to function with liquid gas, the by-pass (1) has to be fully screwed and properly tightened. On the other hand, while functioning with methane gas, the by pass (1) has to be regulated in the following way: read the value of the minimum output in tables 2÷11 (pp. 67÷76) and convert it into l/h using the "Volumetric method" previously described; at this stage the appliance can be started up, following the instructions. Then, it is necessary to regulate the by-pass capacity by reading the meter, turning it clockwise for reducing the flow and anti-clockwise for increasing it. After regulating, fix the by-pass position with a drop of red paint, suitable for this use.

Replacing the pilot burner nozzle (fig. 40 – p.14)

In order to replace the pilot burner nozzle, remove the knob and the control panel as in figure 36. Then, screw the fitting (1) that secures the gas supply pipe of the pilot (2) to the pilot support (4); take out the nozzle (3). Substitute the nozzle with the nozzle suitable for the gas type to be used, as shown in tables 2÷11 (pp. 67÷76). Then, assemble the new nozzle, place back the pipe and tighten the fitting fully. Finally, place back the panel and knob.

INSTRUCTIONS FOR USE

Open rings (fig. 41 – p. 14)

In order to light the burners of the open rings, proceed in the following way:

- Turn the knob (1) from off ● position to the ★ position ;
- Push down to the bottom;
- Light the pilot burner using a match or another lighter suitable for this use;
- Once lit, keep the knob pressed down until the thermocouple heats up, keeping the pilot lit;
- Light the main burner in the desired position, going from maximum 🔥 to minimum 🔥 .

In order to put out the main burner, the knob has to be turned to the right into the on ★ position; as for putting out also the pilot, turn the knob again into the off position ●.

Oven and maxi oven (fig. 42 – p. 15)

In order to light the oven burner, proceed in the following way:

- Open the oven door and turn the knob (1) from the off position ● into the position ★ ;
- Press down the button;
- Push the button of the piezoelectric lighter (2) ★ to light the pilot burner;
- Keep the knob pressed down until the thermocouple heats up, keeping the pilot lit; this can be checked through the hole in the bottom of the oven;
- Light the main burner, positioning the knob in one of the possible positions. Choose the position most suited to the desired type of cooking, considering that every position corresponds indicatively to the temperatures shown below:

Oven with tap

| Position (N°) | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 |
|------------------|-----|-----|-----|-----|-----|-----|-----|-----|
| Temperature (°C) | 140 | 160 | 180 | 205 | 235 | 260 | 280 | 300 |

Oven with valve

| Position (N°) | 1 | 2 | 3 | 4 | 5 | 6 | 7 |
|------------------|----|-----|-----|-----|-----|-----|-----|
| Temperature (°C) | 60 | 100 | 140 | 180 | 220 | 260 | 300 |

In order to put out the main burner, the knob has to be turned to the right into the on position ★ ; as for putting out also the pilot, turn the knob again into the off position. ●.

All hotplate (fig. 43 – p. 15)

In order to light the burner of the all hotplate, proceed in the following way:

- Turn the knob (1) from the off position ● into the position ★ ;
- Push down to the bottom;
- Press the button of the piezoelectric lighter (2) ★ to light the pilot burner;
- Keep the knob pressed down until the thermocouple heats up, keeping the pilot lit;
- Light the main burner in the desired, going from maximum 🔥 to minimum 🔥 .

In order to put out the main burner, the knob has to be turned to the right into the position ★ ; as for putting out also the pilot, turn the knob again, into the off position ●.

Electric round and square hotplates (fig. 44 – p. 15)

In order to turn on a hotplate on the electric cookers, proceed in the following way:

- Turn the knob (1) into the desired position; the green light comes on to show that the hotplate is on.

It is advisable to turn on the hotplate at the maximum temperature in order to reach the desired temperature immediately. Leave it in this position for a few minutes; then, turn the knob into the desired position.

In order to turn off the hotplate turn the knob into the **0** position.

| Position [N°] | Use |
|---------------|-------------------------------|
| 0 | Hotplate off |
| 1 | Maintaining temperature |
| 2 | Cooking small quantities |
| 3 | Cooking large quantities |
| 4 | Cooking at medium temperature |
| 5 | Cooking at high temperature |
| 6 | Starting cooking |

ATTENTION! Use the appliance only under observation. Never leave the hotplate functioning empty. The recipient used has to have an adequate diameter for the hotplate, preferably no smaller and with a flat bottom.

Ventilated electric oven (fig. 45 – p. 15)

Before turning on the electric oven, it is necessary to select the desired type of cooking in the following way:

- Turn the knob (1) into the desired position;

| Position no. | Use |
|---|--------------------------------|
|  | Plate off |
|  | Fan and total heating |
|  | Total heating |
|  | Fan and baking from the bottom |
|  | Baking from the bottom |
|  | Fan and gratin |
|  | Cooking au gratin |

- Regulate the cooking temperature desired with the thermostat (2), the two lights come on. The green light stays on to indicate the presence of electrical tension, while the orange one goes off as soon as the oven reaches the temperature.
- In order to turn off the oven, turn one of the two knobs back into position **0**.

Electric oven (fig. 51 – p. 16)

Before turning on the electric oven, it is necessary to select the desired type of cooking in the following way:

- Turn the knob (1) into the desired position: full heating , cooking from the bottom , au gratin  ;
- Regulate the desired cooking temperature with the thermostat (2), the two lights come on. The green light stays on to indicate the presence of electrical tension, while the orange one goes off as soon as the oven reaches the temperature.
- In order to turn off the oven, turn one of the two knobs back into position **0**.

Glass ceramic electric cooker (fig. 60 –page 18)

To switch on a plate proceed as follows:

- Rotate the knob (1) in the desired position; the lamp (2) switches on to indicate that the chosen plate is on (the chosen zone will become red on the glass ceramic surface). This knob (fig.61 pag.18) is linked to the power regulator, by rotating it the machine switches on. In relation to the position the plate work in a cycle of switching on and off in order to maintain a constant radiance temperature. By choosing a bigger area marked on the knob the switching on time becomes higher than the off one. Between the limit of the maximum area and the indicator the plate works always at the maximum supplied power.
- In order to avoid uncontrolled and dangerous rise up of the temperature, the machine is equipped with an automatic safety thermostat which intervene to a fixed temperature.

Abnormal functioning

If for any reason, the appliance does not start or stops working during use, check that the energy supply and the control knobs are set correctly; if all is regular, call customer service.

Some problems and possible solutions

| <i>Problem</i> | <i>Possible solution</i> |
|------------------------------------|--|
| The pilot burner does not light on | <ul style="list-style-type: none"> - Check that gas inlet pressure is the same as that shown in table at page 82 - Check that the nozzle of pilot burner is not blocked - Check that the igniter plug is well fixed and connected - Check that the igniter plug is intact - Check that the igniter cable is intact - Check that the piezoelectric igniter is intact and functions correctly - Check the gas valve |

| | |
|---|--|
| The pilot burner lights off after loosening the igniter knob | <ul style="list-style-type: none"> - Check that gas inlet pressure is the same as that shown in table at page 82 - Check that the flame of the pilot burner laps the thermocouple; if this is not the case, adjust the pilot burner through the regulating screw on the valve - Press the gas knob in its correct position - Change the thermocouple - Check if the valve magnetic group is rusted - Check the gas valve |
| The pilot burner stays on but the main burner does not light on | <ul style="list-style-type: none"> - Check that gas inlet pressure is the same as that shown in table at page 82 - Check that the gas nozzles are not blocked - Check that the burner holes are not blocked - Check that the gas pipe is not blocked - Check that the nozzles installed are in accordance to tables 2÷11 - Check the gas valve |
| Slow and/or inadequate heating | <ul style="list-style-type: none"> - Check that gas inlet pressure is the same as that shown in table at page 82 - Check that the nozzles installed are in accordance to tables 2÷11 - Check the gas valve |
| No heat | <ul style="list-style-type: none"> - Check the power supply - Check the condition of the heating element - Check the thermostat |
| No indicator light | <ul style="list-style-type: none"> - Check the power supply - Check the light bulb |
| Slow and/or insufficient heat | <ul style="list-style-type: none"> - Check the setting of the thermostat - Check the condition of the heating elements - Check the quantity of food to be cooked |

CARE AND MAINTENANCE OF THE APPLIANCE

Cleaning

ATTENTION! Before doing any cleaning, make sure that the appliance is disconnected from the electric mains and that the gas cutoff valve is closed. During cleaning operations, avoid using direct or high pressure sprays of water on the appliance. Cleaning must be done when the appliance is cold.

The parts in steel can be cleaned with warm water and neutral detergent, using a cloth; the detergent must be suitable for cleaning stainless steel and must not contain abrasive or corrosive substances. Do not use common steel wool or anything similar which, depositing iron particles, could cause rust from it. It is also better to avoid using sandpaper or emery paper. Only in the event of encrusted dirt, pumice stone in powder may be used but an abrasive synthetic sponge or stainless steel wool would be preferable, to be used in the direction of the grain. After washing, dry with a soft cloth. For cleaning open rings, remove the pan support grills, the drip pan, the gas ring, the burner unit and clean with warm water, neutral detergent and an appropriate utensil, then rinse and dry well. Finally, put back all the components, being careful to fit them properly into place. To clean the

oven, remove the wire grill, the bottom, the top diffusor (in the electric oven), the grill holder and clean them with warm water, neutral detergent and an appropriate utensil, rinse and dry well. Finally, put back all the components, being careful to fit them properly into place.

The cleaning mode of the glass ceramic is the same of the glass. Do not use any corrosive detergent, as oven sprays, iron wool or cleaning dust.

Before the cleaning, the glass ceramic surface must be left cooling.

Any detergent residue must be clean off from the cooking zone with a wet tissue since with the heat they could give a corrosive reaction.

Suggestions related to the cleaning of the glass ceramic:

| <i>Type of dirty</i> | <i>Suitable material of cleaning.</i> |
|---|---|
| Light dirty without any dry residue | Wet tissue. |
| Spots of grease (sauces, soups, oil) | Clean with a non-abrasive detergent |
| Sticky dirty | Non-abrasive detergent and clean with a wet tissue |
| Calcar and water residues | Clean off with vinegar, creamy detergent and clean carefully with a wet tissue. |
| Sugar, food, plastic or aluminium crusts. | Scrape on the spot with a scraper (razor blade), clean with a creamy detergent and than again with a wet cloth. If the area should cool down with this kind of dirty the glass ceramic could deteriorate. |

ATTENTION: let the cooking surface cooling before cleaning

If the appliance is out of use for a long time, it is advisable to turn off the gas tap. Then disconnect the main electricity supply and wipe all stainless steel surfaces with a cloth soaked in vaseline oil in order to give it a protective film and air the rooms now and again.

Maintenance

ATTENTION! Before doing any kind of maintenance or repairs, make sure that the appliance is disconnected from the electric mains and that the gas cutoff valve is closed.

The following maintenance operations must be carried out at least once a year by specialized personnel. It is advisable to have a maintenance contract.

- Check for correct functioning of all control and safety devices;
- Check for correct ignition of burners and proper functioning at minimum;
- Check the thightness of the gas pipes;
- Check the condition of the power cable;
- Clean the evacuation pipes of type "B" appliances, following the prescriptions in force in the country of installation;
- The gas tap should be lubricated but this is a difficult operation and not very reliable; therefore it is advisable to substitute it;

SUBSTITUTING COMPONENTS

ATTENTION! Before carrying out any substitutions, make sure that the appliance is disconnected from the electric mains and that the gas cut-off valve is closed.

Safety cock in open rings and all hotplate

In order to replace the cock, remove the knobs and the control panel; then, unscrew in sequence the pipe union of the piping which goes to the burner, the pipe union of the piping of the pilot burner, the thermocouple and finally, the pipe union of the ramp. Replace the cock.

Safety thermostat of the oven and maxi oven

In order to replace the oven thermostat, remove the knobs and the control panel of the oven; then, unscrew in sequence the pipe union of the piping which goes to the burner, the pipe union of the piping of the pilot burner, the thermocouple and finally, the pipe union of the ramp. Replace the thermostat.

Thermocouple of open rings

In order to replace the thermocouple of the open-flame gas rings, remove the knobs and the control panel, the pan support grill, the gas ring, the burner unit and the drip pan. Unscrew the fitting of the thermocouple on the cock, take out the pilot unit and replace the component.

Oven thermocouple and maxi oven

In order to replace the oven thermocouple, remove the knobs and the oven control panel. Then, unscrew the fitting of the thermocouple on the cock and the one on the pilot uni. Replace the component.

All hotplate thermocouple

In order to substitute the thermocouple of the all hotplate, remove the knobs and take off the control panel. Unscrew the fitting of the thermocouple on the cock and the one on the pilot unit; then, replace the component.

Fan of the ventilated electric oven (fig. 47, p. 16)

In order to replace the fan of the ventilated electric oven, unscrew the fixing screws (1) of the protection shield (2); remove the protection shield; unscrew the blocking nut (3) of the fan (4) and extract it. Then replace it. In order to assemble the fan proceed in reverse.

Motor of the ventilated electric oven (fig. 48, p. 16)

In order to replace the motor of the ventilated electric oven, proceed as described in the preceding paragraph: remove the fan and the appliance back panel, so to reach the oven back side. Disconnect the electric cables; unscrew the fixing screws (5) that fasten the motor to its support and remove the motor (4) from the support.

Electric components of the ventilated electric oven (fig. 49, p. 16)

In order to replace the selector (4) and the thermostat (5) of the ventilated electric oven, unscrew the fixing screws (1 and 2) of the control board (3); remove the control board; disconnect the electric cables of the component and replace the component. Then, connect the electric cables following the instructions of the wiring diagram.

Ventilated electric oven elements (fig. 50, p. 16)

In order to replace the heating elements of the ventilated oven, extract the wire grill, the bottom (1), the top diffusor and the grill holders. Then, unscrew the fixing screws (2) of the element to be

substituted (3); remove the heating element from the support from the other side; remove it, including the wiring, and disconnect it.

Electric components of the electric oven (fig. 53, p. 17)

In order to replace the selector (4) and the thermostat (3) of the electric oven, unscrew the fixing screws of the control board (1) and of the protection (2); move them; remove them. Disconnect the electric cables of the component and replace it. Then, connect the electric cables following the instructions of the wiring diagram.

Electric oven elements (fig. 54, p. 17)

In order to replace the heating elements of the oven, extract the wire grill, the bottom (1), the top diffusor and the grill holders. Then, unscrew the fixing screws (2) of the element to be substituted (3); remove the heating element from the support from the other side; remove it, including the wiring, and disconnect it.

Replacing of the heating element of the glass ceramic electric cooker

In order to replace the heating element, unscrew the control panel, unloose the fixing screws of the frame and take it off, unloose the connection wires of the heating element paying attention to hold upside the open part of the heating element during the replacing.

Power regulator of the glass ceramic plate.

In order to replace the power regulator of the glass ceramic plate, unscrew the fixing screws of the instrument panel, remove it, than unplug the electric wires and replace the component. Once replaced it, plug the wires again referring to the electrical scheme.

Information for electrical and electronic devices used in EU countries

The devices, which are marked with the following symbol , may not be disposed of with household refuse in accordance with the EU directive.

To eliminate your used device, please use the country-specific differentiated collection systems available or contact your retailer, when you buy an equivalent device.

By actively using the offered collection systems, you make your contribution to the reuse, recycling and utilisation of electrical or electronic devices, protecting the atmosphere and the health.

Abusive product disposal by the user is punishable by law with administrative sanctions according to the Art. 50 and following from the D.Lgs. 22/1997.

WHEN SUBSTITUTING ANY COMPONENTS ONLY ORIGINAL SPARE PARTS SUPPLIED BY THE MANUFACTURER HAVE TO BE USED. THE OPERATION HAS TO BE CARRIED OUT BY AUTHORIZED PERSONNEL.

ATTENTION! In the event that components of the gas installation have been substituted, it is necessary to check for tightness and the correct functioning of the various parts.

THE MANUFACTURER RESERVES THE RIGHT TO MODIFY WITHOUT NOTICE THE FEATURES OF THE APPLIANCES DESCRIBED IN THIS MANUAL.