INSTRUCTIONS AND ADVICE FOR THE USE, INSTALLATION AND MAINTENANCE OF BUILT-IN GLASS HOT PLATES

Dear Customer,
Thank you for having purchased one of our products.
We are certain that this new, modern, functional and practical appliance, built with the very highest quality materials, will meet your requirements in the best possible way. This appliance is easy to use. It is, however, important to thoroughly read the instructions in this handbook in order to obtain the best results.
These instructions are only valid for the countries of destination, the identification symbols of which are indicated on the cover of the instruction manual and on the appliance itself.
The manufacturer shall not be held responsible for any damages to persons or property caused by incorrect installation or use of the appliance.

KÜPPERSBUSCH HAUSGERÄTE AG
Postfach 10 01 32, D-45801 Gelsenkirchen, Küppersbuschstraße 16, D-45883 Gelsenkirchen
Telefon (02 09) 4 01-0, Telefax (02 09) 4 01-3 03

Küppersbusch

ALLERFEINSTE KÜCHENTECHNIK

MODEL: GWS 4711.0 M

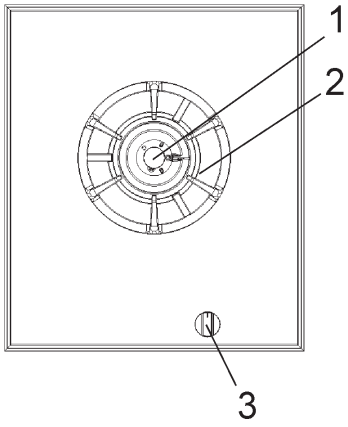
The Manufacturer shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors; the designs in the figures are purely indicative. The Manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful, also in the interests of the user, without jeopardizing the main functional and safety features of the products themselves.

GB IE

COD. 04056G1KUPNA2 (04056GB) - 18.11.2008

DESCRIPTION OF HOBS

TYPES: PCVZ 45 VI



1 Ultra rapid gas burner of 5900 ÷ 6000 W
2 Cast iron pan support for ultra rapid burner
3 Burner n° 1 control knob

Attention: this appliance has been manufactured for domestic use only and it employment by private person.

GB IE

USE

1) BURNERS

A diagram is screen-printed above each knob on the front panel. This diagram indicates to which burner the knob in question corresponds. After having opened the gas mains or gas bottle tap, light the burners as described below:

- automatic electrical ignition

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then depress the knob.

- Lighting burners equipped with flame failure device

The knobs of burners equipped with flame failure device must be turned in an anticlockwise direction until they reach the full on position (large flame fig. 1) and come to a stop. Now depress the knob in question and repeat the previously indicated operations.

Keep the knob depressed for about 10 seconds once the burner has ignited.

HOW TO USE THE BURNERS

Bear in mind the following indications in order to achieve maximum efficiency with the least possible gas consumption:

- use adequate pans for each burner (consult the following table and fig. 2).
- When the pan comes to the boil, set the knob to the reduced rate position (small flame fig. 1).
- Always place a lid on the pans.
- Use only pan with a flat bottom.

Burners	*Power ratings*	*Pan Ø in cm*
Ultra rapid	5900 ÷ 6000	24 ÷ 26

WARNINGS:

- burners with flame failure device may only be ignited when the relative knob has been set to the Full on position (large flame fig. 1).

- Matches can be used to ignite the burners in a blackout.

- Never leave the appliance unattended when the burners are being used. Make sure there are no children in the near vicinity. Particularly make sure that the pan handles are correctly positioned and keep a chek on foods requiring oil and grease to cook since these products can easily catch fire.

- The machine must not be used by people (including children) with impaired mental or physical capacities, or without experience of using electrical devices, unless supervised or instructed by an expert adult responsible for their care and safety. Children should not be allowed to play with the equipment.

- Never use aerosols near the appliance when it is operating.

- Don't scrape the pans on the crystal because the surface remains scratch.

- In the event of the burner flame accidentally going out, turn off the burner control knob and do not try to reignite for at least one minute.

- Containers wider than the unit are recommended.

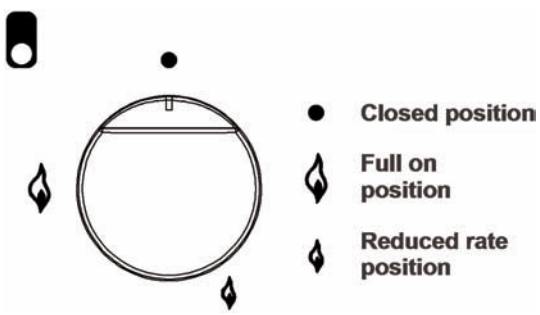


FIG. 1

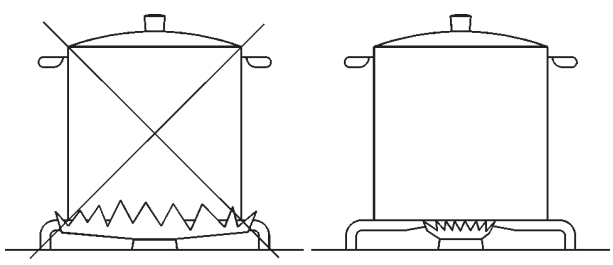


FIG. 2

GB IE

USE

Notes:
use of a gas cooking appliance produces heat and moisture in the room in which it is installed. The room must therefore be well ventilated by keeping the natural air vents clear (fig. 3) and by activating the mechanical aeration device (suction hood or electric fan fig. 4 and fig. 5).
Intensive and lengthy use of the appliance may require additional ventilation. This can be achieved by opening a window or by increasing the power of the mechanical exhausting system if installed.

(*) AIR INLET: SEE INSTALLATION CHAPTER (PARAGRAPHS 5 AND 6)

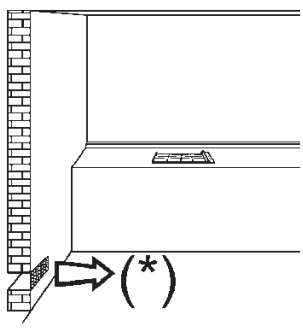


FIG. 3

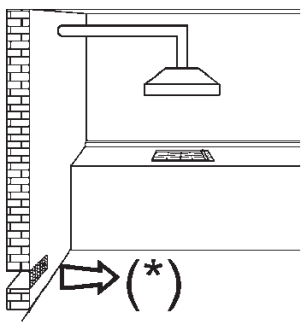


FIG. 4

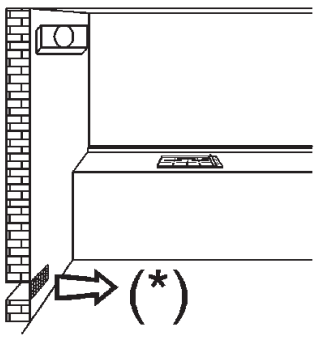


FIG. 5

GB IE

CLEANING

IMPORTANT:
always disconnect the appliance from the gas and electricity mains before carrying out any cleaning operation.

2) HOT PLATE

If you want to maintain the shining crystal surface, periodically wash the hot plate, the enamelled stell pan support, the enamelled burner caps and the burner heads (see fig. 6) with lukewarm soapy water. Following this, all parts should be thoroughly rinsed and dried. Never wash them while they are still warm and never use abrasive powders, especially on the details of burner group.
Do not allow vinegar, coffee, milk, salted water, lemon or tomato juice from remaining in contact with the enamelled surfaces for long periods of time.

WARNINGS:
comply with the following instructions, before remounting the parts:

- ***check that burner heads slots (see fig. 6) have not become clogged by foreign bodies.***
- ***Check that enamelled burner cap (fig. 6) have correctly positioned on the burner head. It must be steady.***
- ***Do not remove the screws securing the burner for any reason.***
- ***Do not force the taps if they are difficult open or close. Contact the technical assistance service for repairs.***
- ***Don't use steam jets for the equipment cleaning.***

1 - pan support
2 - burner cap
3 - burner head
4 - flame separator

ULTRA RAPID GAS BURNER

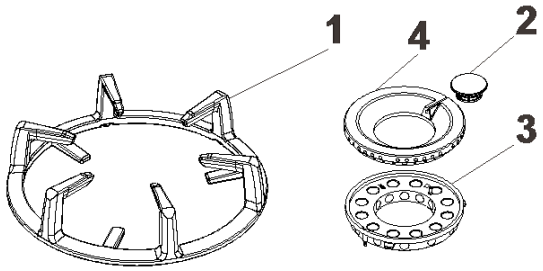


FIG. 6

GB IE

INSTALLATION

TECHNICAL INFORMATION FOR THE INSTALLER

Installation, adjustments of controls and maintenance must only be carried out by a qualified engineer.
Incorrect installation may cause damage to persons, animals or property for which the Manufacturer shall not be considered responsible.
During the life of the system, the automatic safety or regulating devices on the appliance may only be modified by the manufacturer or by his duly authorized dealer.

3) INSTALLING THE HOT PLATE

Check that the appliance is in a good condition after having removed the outer packaging and internal wrappings from around the various loose parts. In case of doubt, do not use the appliance and contact qualified personnel.

Never leave the packaging materials (cardboard, bags, polystyrene foam, nails, etc.) within children's reach since they could become potential sources of danger.

The measurements of the opening made in the top of the modular cabinet and into which the hot plate will be installed are indicated in either fig. 7. Always comply with the measurements given for the hole into which the appliance will be recessed (see fig. 8).

The appliance belongs to class 3 and is therefore subject to all the provisions established by the provisions governing such appliances.

COMPLY WITH THE DIMENSIONS (in mm)

	A	B	C	D	E
1F	270	495	52.5	52.5	90 min.

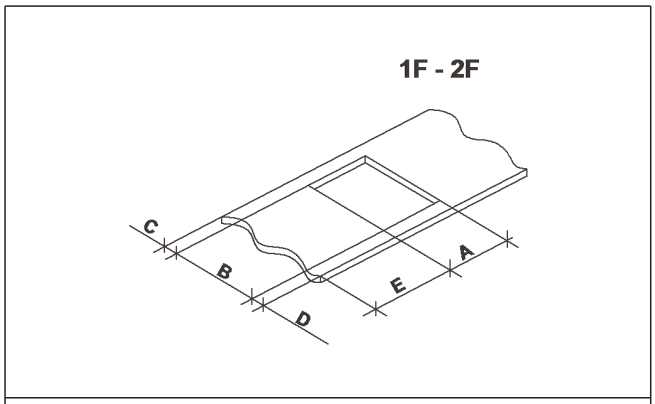


FIG. 7

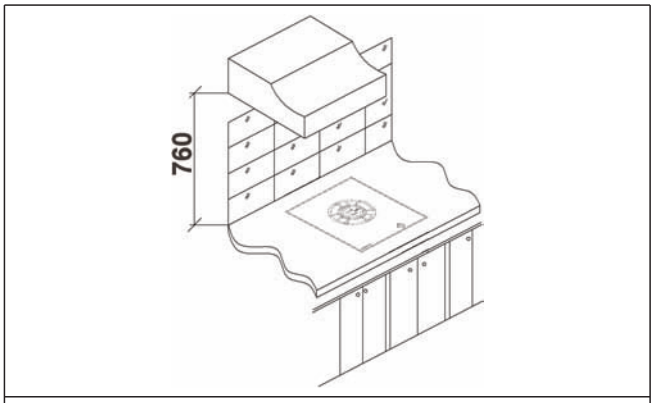


FIG. 8

GB IE

4) FIXING THE HOT PLATE

The hot plate has a special seal which prevents liquid from getting into the cabinet. Strictly comply with the following instructions in order to correctly apply this seal:

- take off all the movable parts of the hob.
- Cut the seal in 4 parts of the necessary lenght to positionning it on the 4 edges of the crystal.
- Overturn the hot plate and correctly position seal “E” (fig. 9) under the edge of the hot plate itself, so that the outer side of the seal perfectly matches the outer edge of the hot plate. The ends of the strips must fit together without overlapping.
- Evenly and securely fix the seal to the hot plate, pressing into place with the fingers and remove the strip of protective paper from the seal and set the plate into the hole made in the cabinet.
- Remove the strip of protective paper from the seal. Fit the hot plate into the hole in the cabinet and lock it in place with the relative fixing screws "F" of the fixing hooks "G" (see fig. 10).

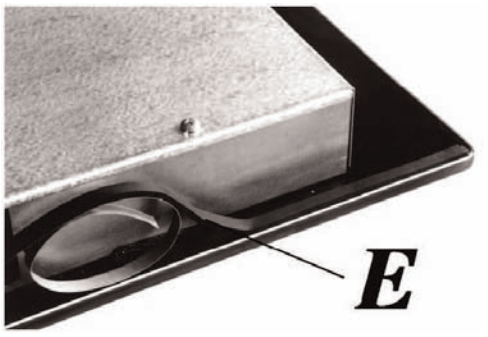


FIG. 9

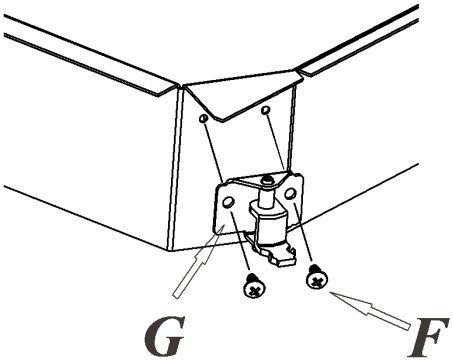


FIG. 10

GB IE

INSTALLATION

IMPORTANT INSTALLATION INSTRUCTIONS

The installer should note that the appliance that side walls should be no higher than the hot plate itself. Furthermore, the rear wall, the surfaces surrounding and adjacent to the appliance must be able to withstand an overtemperature of 65K. The adhesive used to stick the plastic laminate to the cabinet must be able to withstand a temperature of not less than 150° C otherwise the laminate could come unstuck. The appliance must be installed in compliance with BS 6172 1990, BS 5440 part. 2 1989 and BS 6891 1988. This appliance is not connected to a device able to dispose of the combustion fumes. It must therefore be connected in compliance with the above mentioned installation standards. Particular care should be paid to the following provisions governing ventilation and aeration.

5) ROOM VENTILATION

To ensure correct operation of the appliance, it is important to ensure that the room where the hot plate is installed has sufficient ventilation, as set out in BS 5440 part 2. 1989. See table below.

Type of appliance	*Volume of room cubic metres*	*Min. size of vent sq. cm.*	*Openable window or alternative method of venting to the outside*
Domestic ovens hotplates or any combinations	5	100	yes
	5 to 10	50	yes
	11 to 20	nil	yes
	20 and above	nil	yes

Natural air flow must enter directly through permanent openings in the walls of the room in question. These must open towards the outside and possess a minimum section of 100 cm^2 see fig. 3). It must be impossible to obstruct these openings.

Indirect ventilation with air drawn from adjacent rooms is permitted in strict compliance with the provisions in force.

6) LOCATION AND AERATION

Gas cooking appliances must always dispose of their combustion fumes through hoods. These must be connected to flues, chimneys or straight outside (see fig. 4). If it is not possible to install a hood, an electric fan can be installed on a window or on a wall facing outside (see fig. 5). This must be activated at the same time as the appliance, so long as the specifications in the provisions in force are strictly complied with.

GB IE

7) GAS CONNECTION

Before connecting the appliance, check that the values on the data label affixed to the underside of the hot plate correspond to those of the gas mains in the home.

A label on the appliance indicates the regulating conditions: type of gas and working pressure.

WARNING:

a gas hot plate can only be connected by a CORGI Registered engineer.

Installations should be carried out in accordance with BS 6891 1988 and must comply with the Gas Safety Regulations.

All hot plate installations must include an isolation tap.

GAS PRESSURE TEST

Some hot plates models have a test point fitted under the control panel, to conduct a gas pressure test proceed as follows:

- turn off the gas supply.
- Remove screw in the pressure test point, place test gauge connecting tube on test point.
- Fit a burner ring and cap onto burner assembly, replace control knob onto corresponding control tap for the burner.
- Turn on gas and ascertain working pressure.

After test, turn off control tap, turn off gas supply, disconnect test gauge connecting tube. Replace the test point screw, turn gas back on and test for soundness. Reassemble the hotplate.

IMPORTANT:

the appliance complies with the provisions of the following CEE Directives:

- 90/396 + 93/68 regarding gas safety.

Furthermore, the rear wall, the surfaces surrounding and adjacent to the appliance must be able to withstand an overtemperature of 65K.

GB IE

8) ELECTRICAL CONNECTION

The electrical connections of the appliance must be carried out in compliance with the provisions and standards in force.

- Before connecting the appliance, check that the socket or system has an efficient earth connection in compliance with the provisions and standards in force. The manufacturer declines all responsibility for failing to comply with these provisions.

When the appliance is connected to the electricity main by a socket:

- fit a standard plug suited to the load indicated on the data label to the cable.
- Fit the wires following figure 11, taking care of respecting the following correspondences:

Letter L (live) = brown wire;

Letter N (neutral) = blue wire;

earth symbol ⏚ = green - yellow wire.

- The power supply cable must be positioned so that no part of it is able to reach an overtemperature of 65K.
- Never use reductions, adapters of shunts for connection since these could create false contacts and lead to dangerous overheating.
- The outlet must be accessible after the built-in.

When the appliance is connected straight to the electricity main:

- install an omnipolar circuit-breaker between the appliance and the electricity main. This circuit-breaker should be sized, in compliance with current installation regulations.
- Remember that the earth wire must not be interrupted by the circuit-breaker.
- For optimum safety, the electrical connection may also be protected by a high sensitivity differential circuit- breaker.

You are strongly advised to fix the relative yellow-green earth wire to an efficient earthing system.

WARNINGS:

all our appliances are designed and manufactured in compliance with European standards EN 60 335-1, EN 60 335-2-6 and EN 60 335-2-102 plus the relative amendments.

The appliance complies with the provisions of the following CEE Directives:

- ***CEE 2004/108/CE regarding to electromagnetic compatibility.***
- ***CEE 2006/95 regarding electrical safety.***

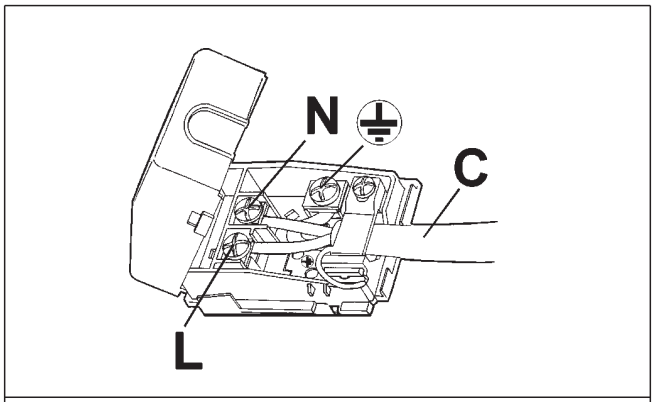


FIG. 11

GB IE

CONVERSIONS

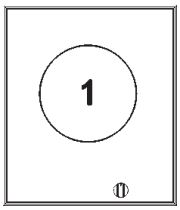
9) CONVERSION TO DIFFERENT TYPES OF GAS

Burners can be used with different types of gas by changing to suitable nozzles. To replace them, open the unit (see paragraph 10) and unscrew the air regulator “C”. Using a straight “B” spanner unscrew and remove nozzle “A” (see fig. 12/A) and fit the new nozzle, clamping it tight. Set the distance “X” (fig. 12) as shown in the “AIR REGULATION” table below.

Do not regulate the machine while the power cable is still attached.
After regulation or presetting, the technician should replace all the seals.
After switch-over to another type of gas regulate the primary air (see fig. 12/A).

For the sake of convenience, the nominal rate table also lists the heat inputs of the burners, the diameter of the injectors and the working pressures of the various types of gas.

BURNER ARRANGEMENT ON THE HOT PLATE



GB/IE/OTHER MARKETS

BURNERS		GAS	NORMAL PRESSURE	NORMAL RATE		INJECTOR DIAMETER	NOMINAL HEAT INPUT (W)		BY PASS
N°	DESCRIPTION		mbar	g/h	l/h	1/100 mm	Min.	Max.	1/100 mm
1	ULTRA RAPID	G 30 - BUTANE G 31 - PROPANE G 20 - NATURAL	28 - 30 37 20	429 422	 571	119 119 200	1200 1200 1200	5900 5900 6000	55 55 86

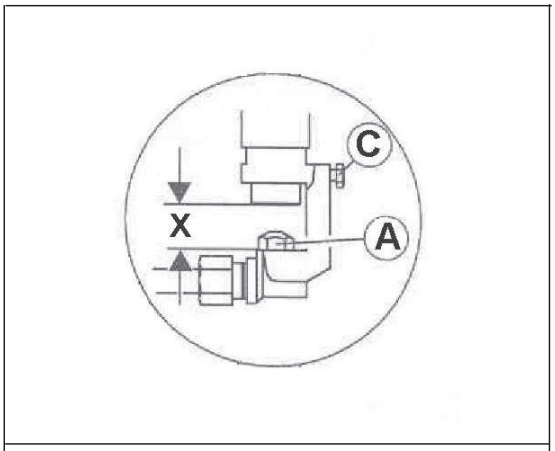


FIG. 12

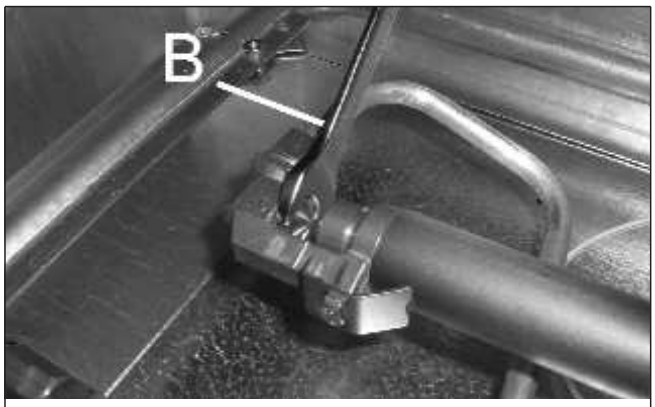


FIG. 12/A

TABLE AIR REGULATION (mm)

G30 - 30mbar	G31 - 37mbar	G20 - 20mbar
8,0	8,0	7,9

GB IE

SERVICING

Always disconnect the appliance from the electricity and gas mains before proceeding with any servicing operation.

10) REPLACING HOT PLATE PARTS

To replace components housed in the unit remove the glass “T” from the base by unscrewing screws “V” (fig. 13), removing first the ring nut (fig. 14) and making sure the gasket between the metal base and glass is not damaged.

After having carried out the above listed operations, the taps (fig. 15) and electrical components can all be replaced (fig. 16).

It is advisable to change seal “D” whenever a tap is replaced to ensure a perfect tightness.

Greasing the taps (see fig. 17)

If a tap becomes stiff to operate, it must be immediately greased in compliance with the following instructions:

- remove the tap.
- Clean the cone and its housing using a cloth soaked in diluent.
- Lightly spread the cone with the relative grease.
- Fit the cone back in place, operate it several times and then remove it again. Eliminate any excess grease and check that the gas ducts have not become clogged.
- Fit all parts back in place, complying with the demounting order in reverse.

To facilitate the servicing technician’s task, here is a chart with the types and sections of the powering cables and the ratings of the electrical components.

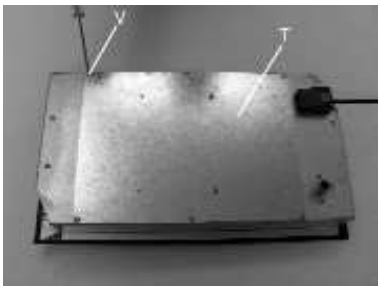


FIG. 13

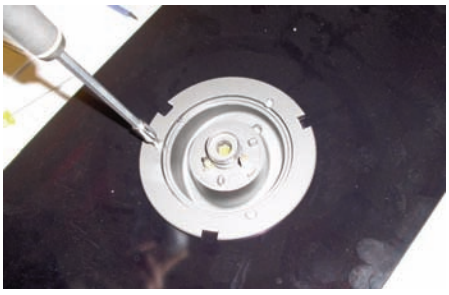


FIG. 14

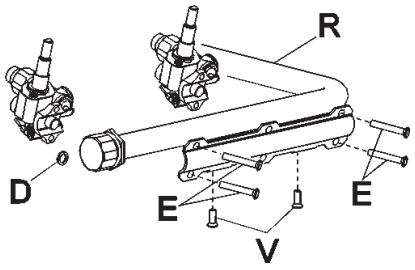


FIG. 15

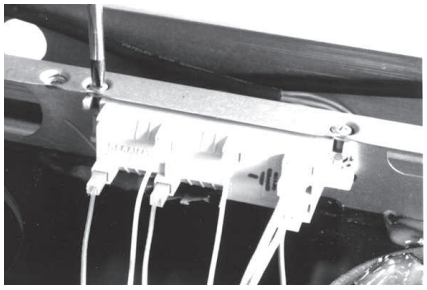


FIG. 16

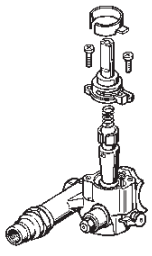


FIG. 17

GB IE

SERVICING

CABLE TYPES AND SECTIONS

TYPE OF HOT PLATE	TYPE OF CABLE	SINGLE - PHASE POWER SUPPLY
Gas hot plate	H05 RR - F	Section 3 x 0.75 mm^2

ATTENTION!!!
If the power supply cable is replaced, the installer should leave the ground wire longer than the phase conductors (fig. 18) and comply with the recommendations given in paragraph 8.

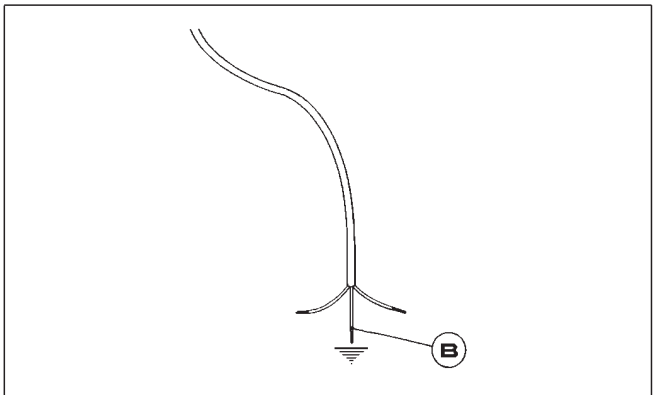


FIG. 18

GB IE

TECHNICAL DATA ON THE DATA LABEL

GB/IE/OTHER MARKETS

1 BURNERS
"DOMINO"

CATEGORY = II_{2H3+}

G 30 - BUTANE = 28 - 30 mbar
G 31 - PROPANE = 37 mbar
G 20 - NATURAL = 20 mbar

S Qn LPG Gas Rate = 6.0 kW
S Qn G30 = 429 g/h
S Qn G31 = 422 g/h

Voltage = 230 - 240 V~
Frequency = 50/60 Hz

GB IE

TECHNICAL DATA FOR THE APPLIANCE
GAS REGULATION

Dieses Geraet darf nur unter Beachtung der bestehenden Vorschriften installiert werden und nur in Raueme verwendet werden wo eine gute Lueftung besteht. Vor der Installation und Benuetzung des Geraetes, die Installations-und Bedienungs-anleitungen durchlesen. Bei anderen Gastypen, die in der Bedienungsanleitungen angegebenen Anweisungen beachten. Eingestellt auf: **G20 (2H) 20 mbar** AT **G20 (2E) 20 mbar** DE	This appliance must be installed in compliance with the current provisions in force and only used in rooms equipped with adequate ventilation. Consult the instruction manual before proceeding with installation or use of the appliance. For another type of gas, operate as described in the directions for the installation and use. This household appliance is adjusted to work at: **G20 (2H) 20 mbar** GB IE	Urządzenie może być instalowane i może funkcjonować tylko w pomieszczeniach werntylowanych i jest wyregulowana fabrycznie do gazu: **G20 (2E) 20 mbar** PL	Este aparelho deve ser instalado em conformidade com as normas de seguranca em vigor e usado somente num ambiente dotado de adequada ventilacao. Antes de proceder a instalacao e ao uso do aparelho, consultar os respectivos manuais de instrucoes. Este aparelho esta regulado para funcionar con: **G20 (2H) 20 mbar** PT	**Този уред трябва да бъде инсталиран в съответствие с подаваното налягане на газта и в стаи оборудвани с необходимата вентилация.** **Проверете параметрите на подаваната газ, за да свържете правилно уреда.** **Прочетете инструкцията за употреба преди да инсталирате или използвате уреда.** **Този уред е настроен да работи със:** **G20 (2H) 20 mbar** BG
Cet appareil doit être installé conformement aux reglementations en viguer et utilisé seulement dans un endroit bien aeré. Consulter les notices avant d'installer et d'utiliser cet appareil. Pour autre type de gaz, il faut operer comme decrit dans la notice d'emploi. Cet appareil est reglé pour fonctionner à: **G20 (2H) 20 mbar**	Laitteen asennuksen ja käytön tulee tapahtua ainoastaan pysyvästi tuuletetussa tilassa voimassa olevien standardien mukaan. Liitä laite kaasuverkkoon voimassa olevan standardin mukaisilla metalliputkilla tai letkuilla. Lue ohjekirja ennen laitteen asennusta. Laite on säädetty toimimaan seuraavalla Kaasutyypillä: **G20 (2H) 20 mbar** FI	Antud seadet tohib paigaldada ja kasutada ainult sellistes ruumides, kus on pidev ventilatsioon ning mis vastavad kehtivatele standarditele. Antud seadme gaasimagistraaliga ühendamiseks tuleb kasutada kehtivatele standarditele vastavat jäika või elastset metalltoru. Enne seadme paigaldamist tuleb kasutusjuhend tähelepanelikult läbi lugeda. Antud seade on ette nähtud (sedistatud) tööks järgmise gaasi ja tööröhuga: **G20 (2H) 20 mbar** EE	Ðî sadzîves ierîce var bût uzstâdîta un tâ ir jâekspluatç tikai pastâvîgi vedinâmajâs telpâs saskaòâ ar esoðajiem standartiem. Lai pievienotu šo sadzîves ierîci gâzes komunikâcijâm, ir jâizmanto dietu metâla cauruli vai lokanu metâla cauruli, kurai ir jâatbilst esoðajiem standartiem. Pirms uzstâdît ðo sadzîves ierîci, ir nepieciešams uzmanîgi izlasît ekspluatâcijas instrukciju. Ðî sadzîves ierîce ir damâta un pielâgota darbam uz: **G20 (2H) 20 mbar** LT	Pateikta dujinė viryklė yra naudojama patalpose su gera ventiliacija. Griežtai rekomendojama laikytis dujotėkio reguliavimo taisyklių, taip pat įdėmiai perskaityti instrukciją prieš dujinės viryklės naudojimą. Dujinė viryklė veikia tik esant: **G20 (2H) 20 mbar** LV	Ta aparat smete namestiti in/ali vgraditi v skladu z vsemi veljavnimi splošnimi in lokalnimi predpisi. Delovati sme samo v stalno prezračevanih prostorih. Ta aparat sme priključiti in vzdrževati samo pooblaščeni serviser. Pred priključitvijo in uporabo aparata preberite navodila za uporabo in vzdrževanje. Ta aparat je prirejen za delovanje z določeno vrsto plina. Oznaka o vrsti plina, za katero je aparat prirejen, je na nalepki s tehničnimi podatki, ki je pritrjena na aparatu. Če je aparat prirejen za delovanje z utekočinjenim plinom ima oznako: **G20 (2H) 20 mbar** SI

COD.:0030779 09/08

TECHNICAL ASSISTANCE AND SPARE PARTS

Before leaving the factory, this appliance will have been tested and regulated by expert and specialized personnel in order to guarantee the best performances.
Any repairs or adjustments which may be subsequently required may only be carried out by qualified personnel with the utmost care and attention.
For this reason, always contact your Dealer or our nearest After Sales Service Center whenever repairs or adjustments are required, specifying the type of fault and the model of the appliance in your possession.
Please also note that genuine spare parts are only available from our After Sales Service Centers and authorized retail outlets.
The above data are printed on the data label put on the inferior part of the appliance and on the packing label.
The above informations give to the technical assistant the possibility to get fit spare parts and a heaven-sent intervention. We suggest to fill the table below.

MARK: .....

MODEL: .....

SERIES: .....

GB IE