INSTRUCTIONS AND RECOMMENDATIONS FOR THE USE, INSTALLATION AND MAINTENANCE OF BUILT-IN GAS CERAMIC HOBS

Dear customer,
thank you for buying one of our products.
We are sure that this new, modern, functional and practical appliance, made using the finest quality materials, will fully satisfy your requirements. This new appliance is very easy to use, but in order to obtain the best results, we strongly recommend that you read this booklet carefully before use.
These instructions are valid exclusively for countries the identification symbols of which appear on the cover of the instruction booklet and the label on the appliance.
The manufacturer cannot be considered responsible for any damages to people or to things in the event of incorrect installation or improper 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 3711.0ED - GKS 3720.0ED - GKS 6740.0 F GKS 6740.0ED - GKS 9751.0 F - GKS 9751.0ED

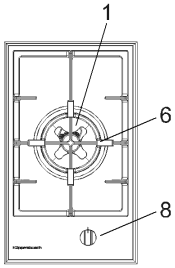
The Manufacturer cannot be held responsible for any imprecision due to printing or copying errors contained in this booklet. The figures shown are purely indicative. We reserve the right to make any changes to our products which we consider to be necessary or useful, also in the interest of the user, without affecting their essential characteristics in terms of functionality and safety.

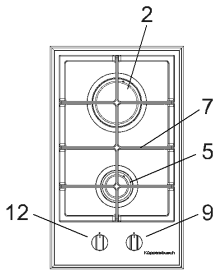
GB IE

COD. 04064G1KUPNA2 (04064GB) - 11.07.2013

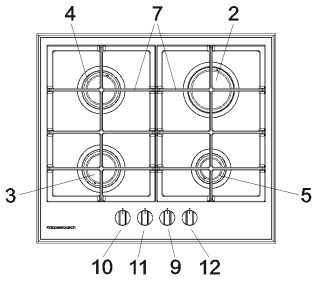
DESCRIPTION OF HOBS

PCZ 30 V

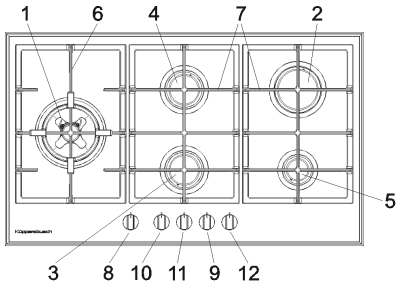




PCZ 60 V4



PCZ 90 V



1 “DUAL” burner	4200 W
2 Fast burner	2800 W
3 Front semi-fast burner	1400 W
4 Back semi-fast burner	1750 W
5 Auxiliary burner	1000 W
6 1F “DUAL” grid	
7 2F grid	
8 Burner no. 1 control knob	
9 Burner no. 2 control knob	
10 Burner no. 3 control knob	
11 Burner no. 4 control knob	
12 Burner no. 5 control knob	

Caution: this appliance has been designed for domestic use in domestic environments by members of the general public. It must be used by fully aware adults. Children should not be allowed to approach or play with the appliance. The easy-to-reach front areas of the appliance may become extremely hot during use.
Supervise children and incapacitated people during use, making sure that they do not touch hot surfaces and stay away from the appliance during operation.

GB IE

USE

1) TRADITIONAL BURNERS

On the surface of the hob, there is a serigraphic figure above each knob, indicating the burner to which the knob refers. After turning on the gas at the main or opening the valve on the gas bottle, light the burners as indicated below:

- automatic electric ignition

Press the knob corresponding to the burner to use and turn it clockwise to the “Maximum” position (big flame fig. 1) pressing the knob right down.

- Lighting burners fitted with a safety cut-off device

For burners fitted with a safety cut-off device, turn the knob corresponding to the burner to use anti-clockwise to the “Maximum” position (big flame fig. 1) until it stops and then press the knob. Continue pressing the knob for about 10 seconds after the burner has been lit.

Should the flames accidentally go out, turn the burner control knob off and wait at least 1 min befor attempting to light it again.

How to use the burners

To obtain maximum performance with minimum gas consumption, remember the following:

- use suitable pans for each burner (see the table below and fig. 2).
- When boiling point is reached, turn the knob to the “Minimum” position (small flame fig. 1).
- Always use pans with lids.

“DUAL” burner:

separate regulation of the inner and outer rings (in practical terms, a dual burner controlled by a single knob), offering very flexible use thanks to the possibility to light either the inner flame only or the whole burner (inner and outer flame at the same time).

LIGHTING AND USING THE “DUAL” BURNER

Stand the pan on the burner before lighting.

Despite being controlled by a single knob, the “DUAL” burner can be used in two different ways.

A) - Using the complete burner:

starting from the off position ● You must first press the knob, simultaneously turning it anti-clockwise, until the indicator points to the maximum delivery position ★ obtaining the maximum flow capacity of both flames.

When the flames are lit, keep the knob pressed for a few seconds, until the device automatically keeps the burner lit.

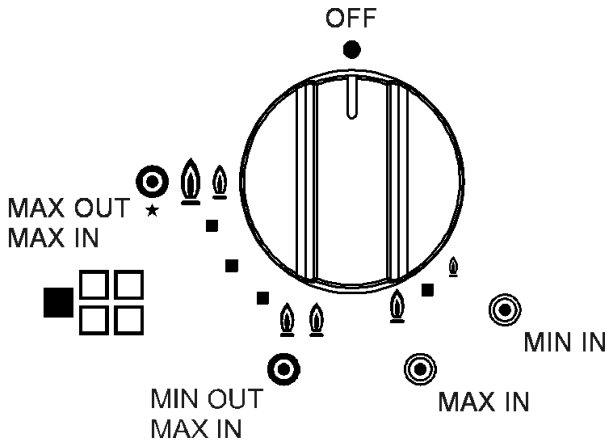
It is now possible to regulate the intensity of the flame by turning the knob anti-clockwise (from the maximum flow capacity position of the inner and outer flames to the maximum flow capacity of the inner flame and the minimum of the outer flame.

To turn off the burner, turn the knob clockwise, realigning the indicator with the ● off symbol.

B) - Using the inner flame only:

after lighting the burner and regulating the inner flame to maximum flow capacity and the outer flame to minimum flow capacity as described above, turn the knob anti-clockwise until it clicks once. The inner flame is now at maximum flow capacity while the outer flame is turned off.

Continue turning anti-clockwise to regulate the inner flame to the minimum flow capacity.



Turning off:

to turn off the burner, turn the knob clockwise, realigning the indicator with the ● off symbol.

Once the “DUAL” burner is operating in either of the two modes described, it is possible to swap from one mode to the other by simply pressing and turning the knob to the position required:

GB IE

USE

Burners	*Power (W)*	*Ø Pan (cm)*
complete DUAL central DUAL	4200	22 ÷ 27 8 ÷ 16
Fast	2800	20 ÷ 22
Front semi-fast	1400	16 ÷ 18
Back semi-fast	1750	16 ÷ 18
Auxiliary	1000	10 ÷ 14

WARNINGS:

- ***burners fitted with safety cut-off devices can only be lit when the knob is in the "Maximum" position (big flame fig. 1).***
- ***In the absence of electricity, the burners can be lit with matches.***
- ***Never leave the appliance unattended while the burners are in use and ensure that children are kept at a safe distance. Make sure that pan handles are correctly positioned and supervise the cooking of foods in oil and fat, as these are highly flammable.***
- ***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.***
- ***Do not use sprays near the appliance during use.***
- ***Do not drag pans across the glass hob as this may scratch the surface.***
- ***Should a crack appear on the surface of the glass, disconnect the appliance from the electricity supply immediately.***
- ***Do not use the hob as a work surface.***
- ***Do not place pans with an unstable or deformed bottom on the burner, as these may tip or spill their contents, causing accidents.***
- ***The pans must not extend beyond the edge of the hob.***

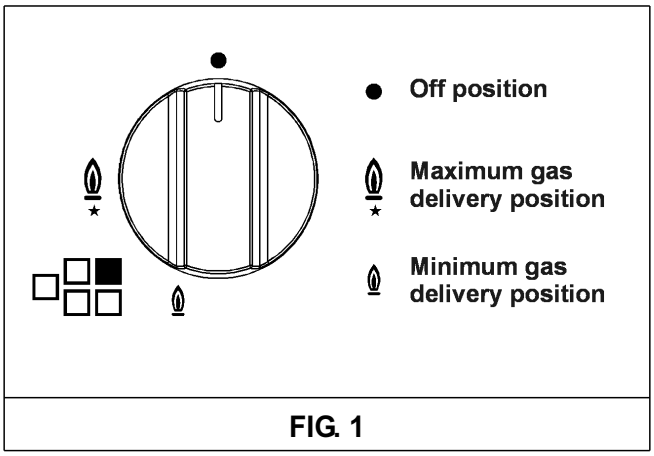


FIG. 1

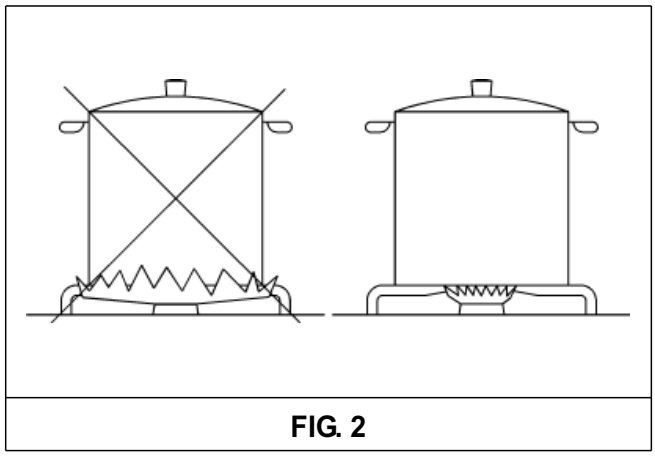


FIG. 2

GB IE

USE

Notes:
the use of a gas hob produces heat and humidity in the room where it is installed. Consequently, the room must be well aired, keeping natural ventilation openings free (fig. 3) and activating the mechanical aeration device (suction hood or electric fan fig. 4 and fig. 5).
Intensive and prolonged use of the appliance may require extra aeration, such as the opening of a window, or more effective aeration, increasing the mechanical suction power where this exists.

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

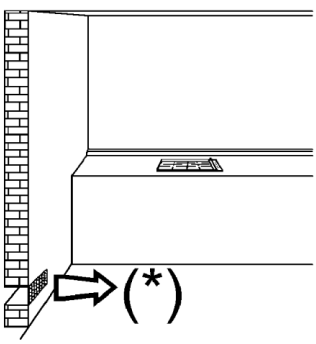


FIG. 3

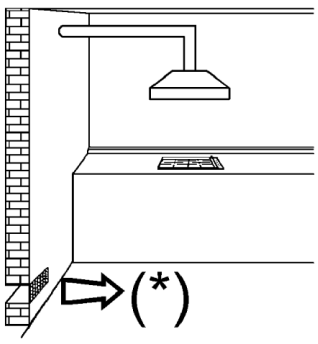


FIG. 4

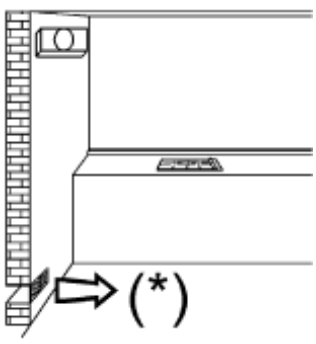


FIG. 5

GB IE

CLEANING

CAUTION:
before cleaning the appliance, disconnect it from the gas and electricity supplies.

2) WORKTOP

If you wish to maintain the shine of the ceramic surface, treat the glass with a silicon-based film product before use to protect the surface against water and dirt. This protective film is not durable, so it is advisable to repeat the application of the product frequently.
It is very important to clean the hob every time you use it, while the glass is still warm.
Do not clean using abrasive metal scourers, powder abrasives or corrosive sprays.
Depending on the degree of dirt, we recommend:
- for light stains, a damp sponge is sufficient.
- Tough, encrusted dirt is easily eliminated using a scraper (fig. 6), not supplied with the hob, but easy to find in local stores. ***Use the scraper carefully to avoid damaging the hob.***
- Traces of liquid spilled from pans can be eliminated with vinegar or lemon juice.
- ***Never allow sugar or sugary foods to fall on the hob while cooking. Should this occur, switch off the hob and clean it immediately with hot water, using a scraper on hot spills.***
- As time goes by metallic reflections, colouring or scratches may appear due to poor cleaning and the incorrect movement of pans. Scratches are hard to eliminate but do not affect the correct operation of your hob.
- Do not use jets of steam to clean the appliance.



FIG. 6

GB IE

CLEANING

The enamelled grids, enamelled covers “A”, “B” and “C”, and burner heads “M” (see fig. 7 and 7/A) must also be washed and the ignition elements “AC” and safety cut-off sensors “TC” (see fig. 7/B) must be cleaned. Do not wash them in the dishwasher.
Cleaning operations must be carried out when the hob and components are not hot and the use of metal scouring pads, powder abrasives and corrosive sprays must be avoided.
Do not allow vinegar, coffee, milk, salt water, lemon juice or tomato juice to remain in prolonged contact with the surfaces.

WARNINGS:
when reassembling the components, observe the following recommendations:
- ***check that the holes in the burner heads “M” (fig. 7) are not blocked by foreign bodies.***
- ***Ensure that the enamelled covers “A”, “B” and “C” (fig. 7and 7/A) are correctly positioned on the burner head. The covers are correctly positioned on the head when they are perfectly stable.***
- ***If the opening and closing of any valve is awkward, do not force it but request urgent intervention by the technical assistance service.***
- ***Do not use jets of steam to clean the appliance.***
- ***To prevent difficulties with lighting, regularly clean the ignition elements (ceramic and electrode) and safety cut-off devices.***

IMPORTANT:
when removing the burners to clean them, ensure that all parts are correctly positioned before relighting them. In particular for the “Dual” ***burner, never remove the central disc underneath the lid (particular A - fig. 8), for cleaning***. Should this operation be necessary, it must be carried out exclusively by qualified personnel.
Do not remove the metal disc “B” screwed onto the burner.



FIG. 7

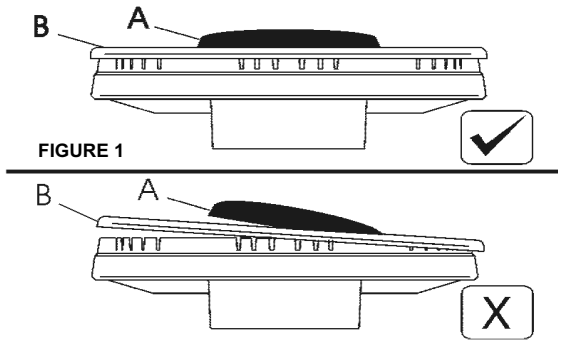


FIG. 7/A

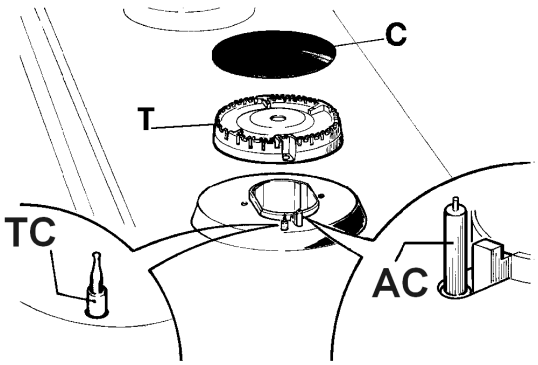


FIG. 7/B

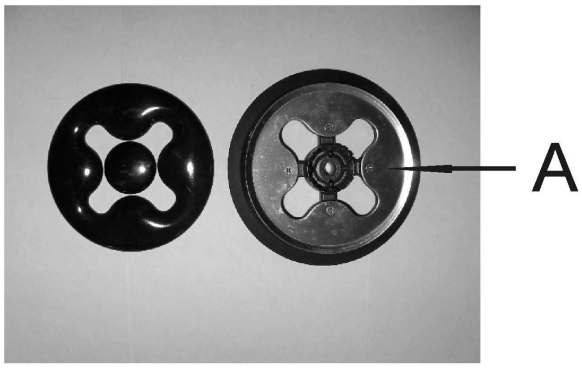


FIG. 8

GB IE

INSTALLATION

TECHNICAL INFORMATION FOR FITTERS

Installation and all the regulation, transformation and maintenance operations listed in this section must be carried out exclusively by qualified personnel.
Incorrect installation may cause injury to people or animals, or damage to items, for which the manufacturer cannot be held responsible.
Throughout the life of the system, the devices for the safety and automatic regulation of the appliances must only be modified by the manufacturer or the duly authorised supplier.

3) INSERTING THE HOB

After removing the outer and inner packing of the various mobile parts, ensure that the hob is undamaged. If you are in any doubt, do not use the appliance and connect qualified personnel.

The packing elements (cardboard, bags, polystyrene, nails) must not be left within the reach of children as they are potential sources of danger.

Make a hole in the worktop to accommodate the hob, using the measurements indicated in fig. 9, ensuring that the critical dimensions of the space in which the appliance must be installed are observed (see fig. 9 and fig. 10).

The appliance must belong to class 3 and is therefore subject to all the indications of the standards for such appliances.

The appliance can be installed with just one lateral wall (to the right or left of the hob), higher than the hob and positioned at a minimum distance as described in the tale below.

MEASUREMENTS TO OBSERVE (in mm)

	A	B	C	D	E
1F - 2F (30)	282	482	59	59	100 min.
4F (60)	553	473	63.5	62.5	73 min.
5F (90)	833	475	62.5	62.5	73 min.

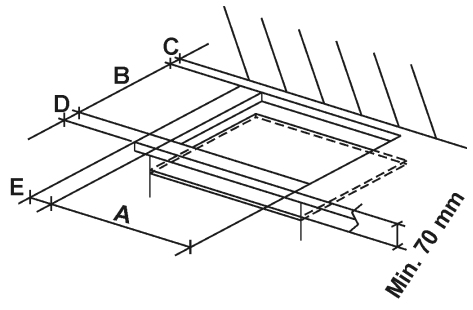


FIG. 9

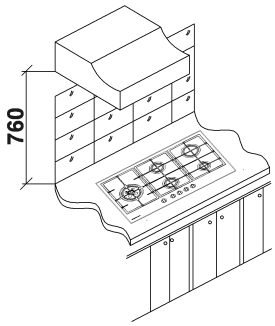


FIG. 10

GB IE

INSTALLATION

4) FITTING THE HOB

The hob is equipped with a special seal to avoid any infiltration of liquid into the unit. To apply this seal correctly, please follow the instructions given below carefully:

- remove all the mobile parts of the hob.
- Cut the seal into 4 strips of the lengths suitable to fit it along the 4 sides of the glass.
- Turn the hob upside down and place the adhesive side of the seal “E” (fig. 11) correctly under the edge of the hob so that the outer edge of the seal perfectly matches the outer perimeter edge of the glass. The ends of the strips must match without overlapping.
- Stick the seal to the glass evenly and securely, using your fingers to press it into place.
- Position the hob in the hole in the unit and fasten it in place using the appropriate screws “F” of the fastening hooks “G” (see fig. 12 and fig. 13).
- In order to avoid accidental contact with the surface of the box of the overheated hob during use, it is necessary to install a wooden divider at a minimum distance of 70 mm from the top, fastening it in place with screws. (fig. 9).
- To fasten this product to the supporting structure, we advise you not to use mechanical or electrical screwdrivers and to exercise moderate pressure by hand on the fastening hooks.

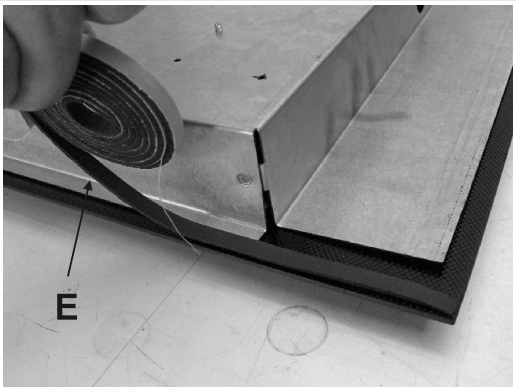
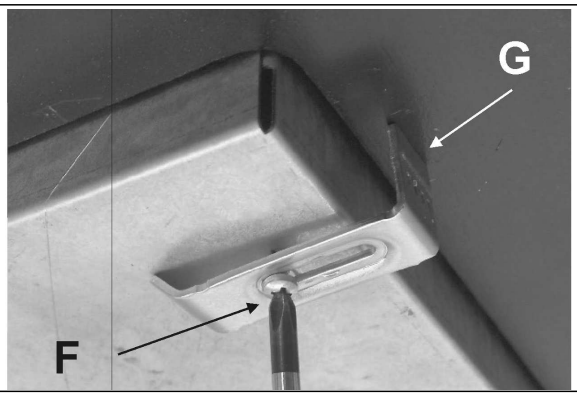
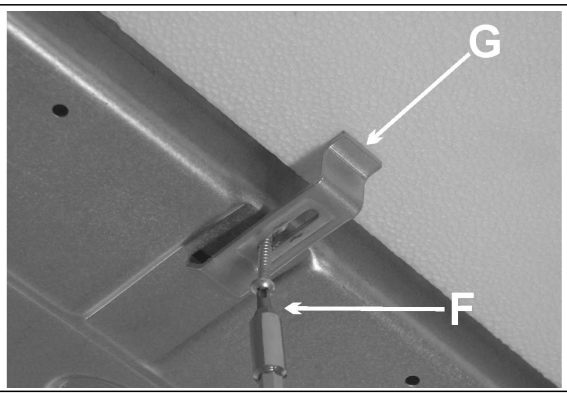


FIG. 11

CAUTION:
do not place the glass directly on the unit. The bottom of the hob must rest on the unit.

MODEL “60/90”	MODEL “30”
	
FIG. 12	FIG. 13

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 65 K. 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.

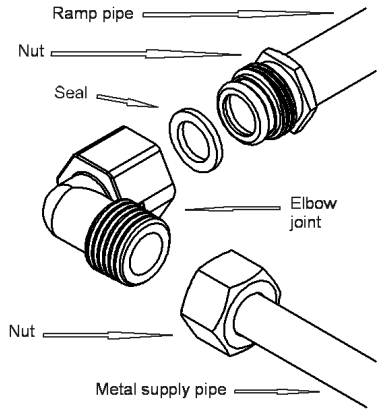
GB IE

INSTALLATION

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:
2009/142 + 93/68 regarding gas safety.

GB IE

8) ELECTRICAL CONNECTION

The electrical connection must be made in compliance with the standards and legal provisions in force.

- Before making the connection, ensure that the socket or system has an effective earth connection in compliance with the standards and legal provisions currently in force. We cannot accept any responsibility for failure to observe these provisions.

When the appliance is connected to the power supply via socket:

- fit a standard plug suited to the load indicated on the label to the power cable if necessary.
- Connect the wires, ensuring that the following are observed:

letter L (phase) = brown wire;

letter N (neutral) = blue wire;

earth symbol ⏚ = green-yellow wire.

- The power cable must be positioned so that it does not reach an over-temperature of 75 K in any point.
- Do not use reductions, adapters or shunts for the connection, as they could make false contacts causing hazards due to overheating.
- The socket must be accessible after fitting.

When the connection is made directly to the electricity main:

- insert an omnipolar switch between the appliance and the power network, in a size suited to the load of the appliance, with a minimum aperture between contacts of 3 mm.
- Remember that the earth cable must not be interrupted by the switch.
- Alternatively, the electrical connection may also be protected with a highly sensitive differential switch.

We strongly reccommend that you connect the appropriate green-yellow earth wire to an efficient earth system.

The manufacturer declines all responsibility for damages suffered by people and items due to failure to observe the aforementioned indications, or deriving from interference with a single part of the appliance.

WARNINGS:

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

The appliance is compliant with the indications of the following European Directives:

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

GB IE

REGULATION

Before performing any regulation, disconnect the electricity supply to the appliance.
After carrying out any regulation or pre-regulation operations, any seals must be replaced by the technician.
The regulation of primary air to our burners is not necessary.

9) VALVES

Regulation of the "Minimum":

- light the burner and turn the knob to the "Minimum" position (small flame fig. 1).
- Remove the knob "M" (fig. 14) of the valve, which is simply pressed onto the post.
- Insert a small screwdriver "D" into the hole "C" (fig. 14) and turn the closing screw either right or left until the burner flame is conveniently regulated to the "Minimum".

Ensure that the flame does not go out when switching quickly from the "Maximum" position to the "Minimum" position.

It is understood that the aforementioned regulation must only be carried out with burners which use G20, while for burners which use G30 or G31 the screw must be blocked completely.

In the case of a "DUAL" burner, the regulation screw situated inside the post of the valve regulates the central flame, while the screw next to the valve regulates the outer flame.
The operations described above can be carried out easily, whatever the position of the hob or however it is fastened to the unit.

THE BURNERS DO NOT REQUIRE ANY REGULATION OF THE PRIMARY AIR.

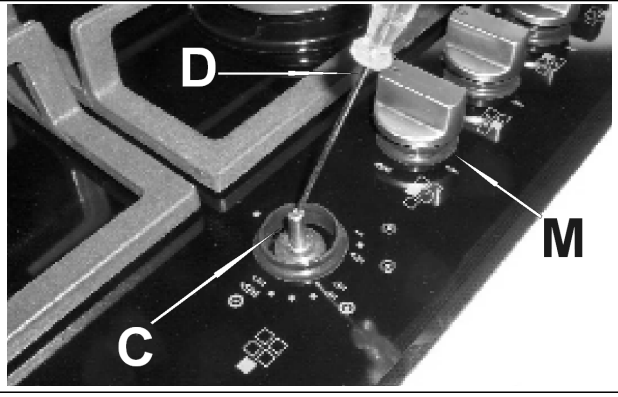


FIG. 14

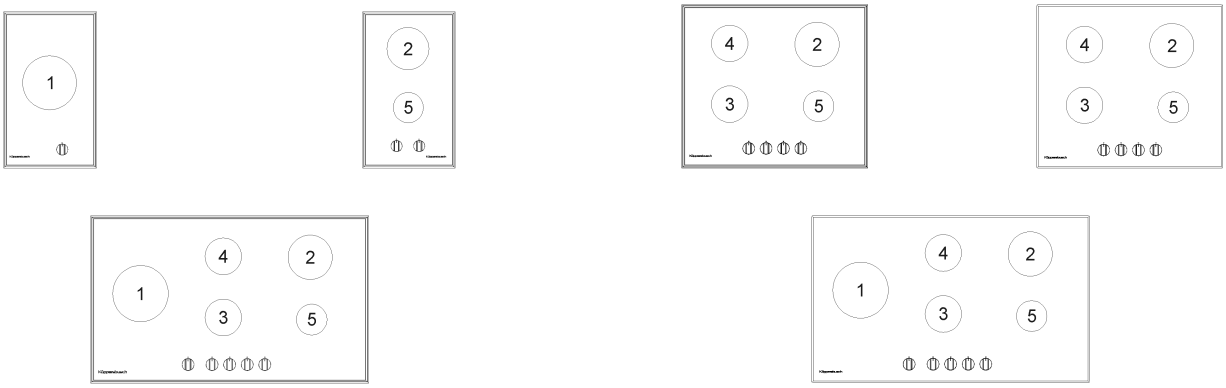
GB IE

TRANSFORMERS

10) REPLACING NOZZLES

The burners can be adapted to suited different types of gas by fitting the nozzles that correspond to the gas used. To do this, it is necessary to remove the burner heads and use a straight key “B”, to unscrew the nozzle “A” (see fig. 15) and replace it with a nozzle corresponding to the gas used.
We advise you to block the nozzle tightly.
After making these replacements, the technician must regulate the burners as described in paragraph 9, seal any regulation or pre-regulation organs and apply the label corresponding to the new gas regulation carried out on the appliance in place of that previously applied. This label is contained in the spare nozzle bag.
For the ease of the fitter, we have prepared a table indicating the flow capacities, the heat capacities of the burners, the diameter of the nozzles and the working pressure for the various types of gas.

ARRANGEMENT OF THE BURNERS



GB/IE/OTHER MARKETS

BURNERS		TYPE OF GAS	WORKING PRESSURE	HEAT CAPACITY		NOZZLE DIAMETER	HEAT CAPACITY (W)	
No.	DENOMINATION		mbar	g/h	l/h	1/100 mm	Min.	Max.
1	DUAL total	G 30 - BUTANE G 31 - PROPANE G 20 - NATURAL	28 - 30 37 20	305 300	 400	46 H2 + 2 x 66 46 H2 + 2 x 66 66 F1 + 2 x 100 Z	2700 2700 2900	4200 4200 4200
	DUAL central	G 30 - BUTANE G 31 - PROPANE G 20 - NATURAL	28 - 30 37 20	65 64	 86	46 H2 46 H2 66 F1	300 300 300	900 900 900
2	FAST	G 30 - BUTANE G 31 - PROPANE G 20 - NATURAL	28 - 30 37 20	204 200	 267	83 83 117 Y	800 800 800	2800 2800 2800
3	SEMI-FAST FRONT	G 30 - BUTANE G 31 - PROPANE G 20 - NATURAL	28 - 30 37 20	102 100	 133	60 60 85 Y	550 550 550	1400 1400 1400
4	SEMI-FAST BACK	G 30 - BUTANE G 31 - PROPANE G 20 - NATURAL	28 - 30 37 20	127 125	 167	68 68 98 Z	550 550 550	1750 1750 1750
5	AUXILIARY	G 30 - BUTANE G 31 - PROPANE G 20 - NATURAL	28 - 30 37 20	73 71	 95	51 51 75 X	450 450 450	1000 1000 1000

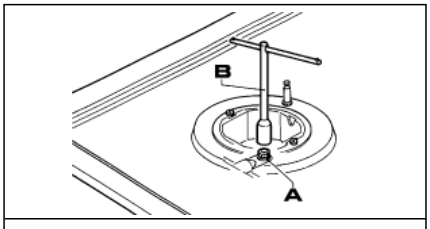


FIG. 15

GB IE

MAINTENANCE

Before carrying out any maintenance, disconnect the appliance from the gas and electricity supplies.

11) REPLACING COMPONENTS

To replace the components housed inside the hob it is necessary to remove the flanges by loosening the screws (fig. 16), removing the ceramic glass surface.

After carrying out the above operations, it is possible to replace the burners, the valves (fig. 17 - 18) and the electrical components (fig. 19).

We advise you to change the seal “D” (fig.18) every time you replace a valve, in order to guarantee a perfect seal between the body and the ramp.

Greasing the valves (see fig. 20 - 21)

If the movement of a valve becomes stiff, grease it immediately following the instructions below:

- dismantle the body of the valve.
- Clean the cone and its housing with a rag soaked in thinners.
- Lightly grease the cone using appropriate grease.
- Insert the cone, manoeuvre it several times, remove it again, eliminate the excess grease and ensure that the gas channels are not blocked.
- Re-assemble all the parts in reverse order.

To facilitate the work of the maintenance operator, we have prepared a table, printed on the next page, indicating the power cable types and sections.

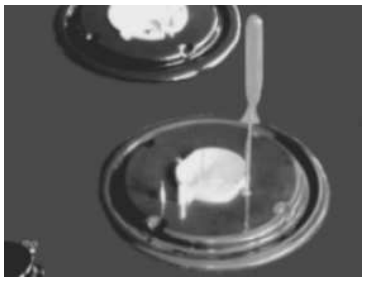


FIG. 16

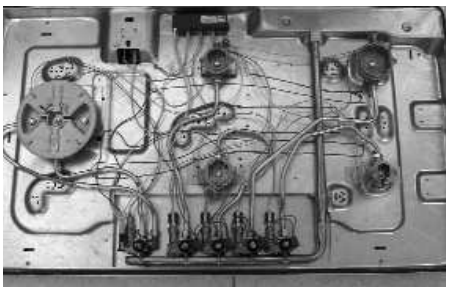


FIG. 17

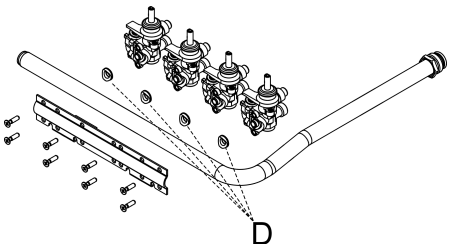


FIG. 18



FIG. 19

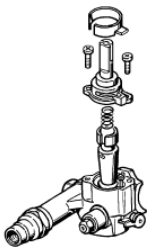


FIG. 20



FIG. 21

GB IE

MAINTENANCE

POWER CABLE TYPES AND SECTIONS

TYPE OF HOB	TYPE OF POWER	CABLE MONOPHASE
Gas hob	H05 RR-F	Section 3 x 0.75 mm^2

CAUTION!!!
When replacing the power cable, the fitter must keep the earth conductor "B" longer than the phase conductor (fig. 22) and must also observe the warnings indicated in paragraph 8.

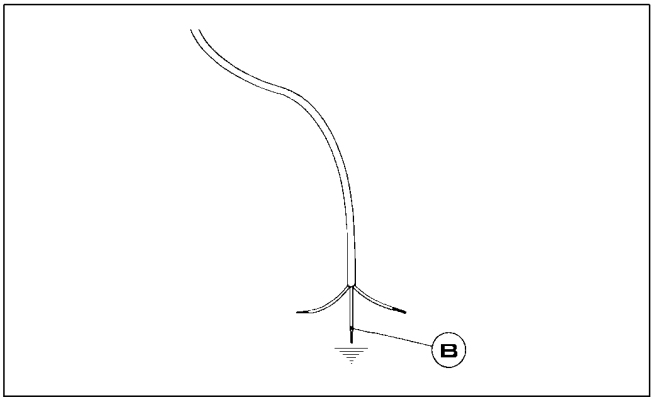


FIG. 22

GB IE

TECHNICAL DATA PRINTED ON THE LABEL

GB/IE/OTHER MARKETS

1 "DOMINO" BURNER (30) "DUAL"

Category = II_{2H3+}

G 30 - Butane = 28 - 30 mbar
G 31 - Propane = 37 mbar
G 20 - Natural = 20 mbar

Σ Qn Natural Gas = 4.2 kW
Σ Qn LPG = 305 (G30)
300 (G31)

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

2 "DOMINO" BURNERS (30)

Category = II_{2H3+}

G 30 - Butane = 28 - 30 mbar
G 31 - Propane = 37 mbar
G 20 - Natural = 20 mbar

Σ Qn Natural Gas = 3.8 kW
Σ Qn LPG = 276 (G30)
271 (G31)

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

4 BURNERS (60)

Category = II_{2H3+}

G 30 - Butane = 28 - 30 mbar
G 31 - Propane = 37 mbar
G 20 - Natural = 20 mbar

Σ Qn Natural Gas = 6.95 kW
Σ Qn LPG = 506 (G30)
496 (G31)

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

5 BURNERS (90)

Category = II_{2H3+}

G 30 - Butane = 28 - 30 mbar
G 31 - Propane = 37 mbar
G 20 - Natural = 20 mbar

Σ Qn Natural Gas = 11.15 kW
Σ Qn LPG = 811 (G30)
796 (G31)

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

GB IE

TECHNICAL DATA OF 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 töörõhuga: **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 cietu 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 domâta 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 SPARES

Before leaving the factory, this appliance was tested and regulated by specially qualified experts in order to guarantee the best operating results.
The original spare parts can be found only in our Technical Assistance Centres and authorised shops.
Every repair or regulation operation which should become subsequently necessary must be carried out with the utmost care and attention by qualified personnel.
This is why we recommend that you always contact the Dealer who sold the appliance or our nearest Assistance Centre, specifying the brand, the model, the serial number and the type of problem affecting your appliance. The pertinent data is stamped on the label applied to the underside of the appliance and on the label applied to the packing box.
This information enables the technical assistance department to acquire the appropriate spare parts and consequently guarantee prompt and targeted intervention. We recommend that you write this data in the spaces below and keep it to hand at all times:

BRAND: .....
MODEL: .....
SERIES: .....

GB IE