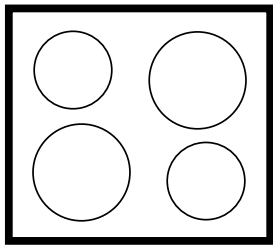
BEDIENUNGSANWEISUNG

mit Montageanweisungen

(GB) Instructions for use and installation instructions
(F) Instructions d'utilisation et avis de montage
(NL) Gebruiksaanwijzing en montagehandleiding
(I) Istruzioni di uso e di montaggio
(E) Instrucciones de uso y de montaje
(P) Instruções de uso e de montagem
(GR) ΟΔΗΓΙΕΣ ΧΡΗΣΗΣ ΚΑΙ ΣΥΝΑΡΜΟΛΟΓΗΣΗΣ



GWS 457.0

Küppersbusch
ALLERFEINSTE KÜCHENTECHNIK

224200 K93

For your information...

Please read this manual carefully before using your appliance. It contains important safety advice; it explains how to use and look after your appliance so that it will provide you with many years of reliable service.

Should a fault arise, please first consult chapter “What to do if trouble occurs...”. You can often fix minor problems yourself, without having to call in an engineer.

Please keep this manual in a safe place and pass it on to new owners for their information and safety.

Disposing of the packaging and your old appliance

Please dispose of the packaging that came with your appliance in an environmentally friendly way.

If you bought your appliance in Germany, the dealer who sold it to you will take the packaging back for recycling. Recycling in this way saves on resources and cuts down on waste. Your old appliance still contains useful raw materials. Take your old appliance to a recycling collection point. Please make your old appliances unserviceable before disposing of it, to prevent it from misuse.

Conditions of guarantee

The conditions of guarantee applicable for this product are subject to those published by the representative in the relevant country. Details regarding same may be obtained from the dealer from whom the appliance was purchased. For claims under guarantee the sales receipt must be produced.

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Safety instructions

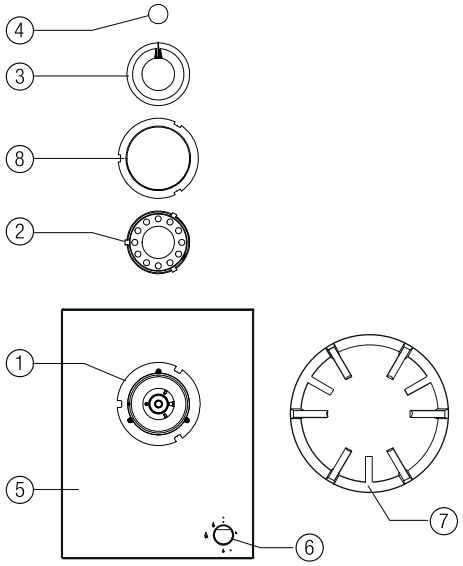
Connection and operation

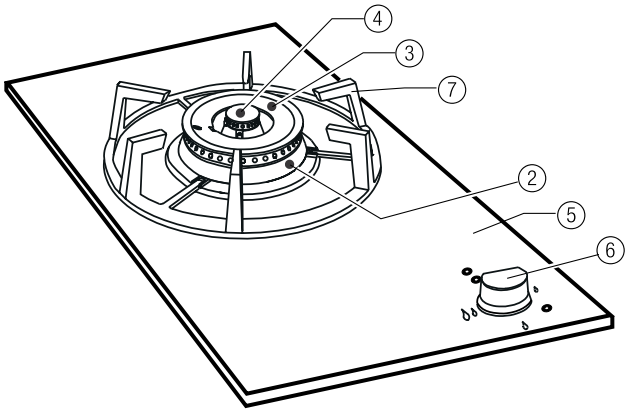
- These operating and installation instructions must be discussed with the users and then handed over to them.
- The appliance should only be used with natural gas or liquefied petroleum gas (butane/propane or a mixture of the two).
- The respective inlet pressures for various European countries are indicated in the chart “Table of permitted gas types and gas pressures” (see p. 24).
- Only pressure regulators authorized in the individual countries may be used.
- The appliance has been constructed for a mains supply of 220-240 V / 50 Hz. Power consumption is less than 20 watts.
- Before connecting the appliance it must be checked whether the local supply conditions (type of gas and gas pressure) and the settings of the appliance correspond.
- All settings for the appliance are stated in this user guide. They are indicated on the appliance by an indicating label (or on the identification plate).
- If a setting is changed, this must be clearly indicated.
- This appliance should not be connected to a pipe for extracting combustion products. It must be installed and connected in accordance with the applicable conditions of installation.
- The use of a gas cooker causes heat and humidity to form in the room where the cooker is installed. For this reason it should always be ensured that the kitchen is well ventilated.
- Connection to the gas mains, initial operation and adjusting and converting the appliance should only be carried out by a qualified fitter. The statutory regulations and the connection conditions of the local gas board must be observed in every detail.
- The appliance should only be serviced and repaired by a qualified technician in accordance with the applicable safety regulations. Always ensure to disconnect the appliance from the energy supply when repairs are being carried out on facilities for directing the flow of gas. For your own safety, do not allow anyone other than a qualified service technician to install, service or repair this appliance.
- If the appliance is run on liquefied petroleum gas (butane or propane gas), all connections between the bottle and the appliance must be absolutely tight and leak-proof.
- Do not wedge in freely laid supply hoses or place them on the hob.
- Cooker hoods or wall cupboards above the hob must be fitted at a minimum distance of 650 mm.
- Do not use a screw driver to lever the appliance out of the opening - This will damage the frame of appliance. When removing the appliance press it from the bottom out of the opening.
- We recommend that the appliance is serviced at regular intervals by a qualified fitter (maintenance agreement).

Operation

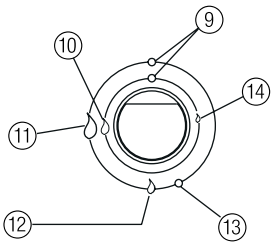
- Do not switch the appliance on until the installing technician has explained the appliance to you.
- In addition you should carefully read the information in these operating and installation instructions. Here you will find important notes concerning safety and how to use the appliance. You should remember that any damage due to improper operation does not fall within the scope of the guarantee.
- The use of a gas cooker causes heat and humidity to form in the room where the cooker is installed. For this reason it should always be ensured that the kitchen is well ventilated.
- The appliance is designed solely for the preparation of food in the home.
- Never use the appliance to heat a room.
- In the event of any trouble during operation, immediately turn off the supply of gas.
- Please keep this manual in a safe place.
- Do not switch the burner on if not using it for cooking.
- Pots and pans must always be placed on the centre of the burner. Only use pots and wok pans which are sufficiently sturdy.
- Cookware which is in use (pots, saucepans, pans and wok pans) may not extend over the edge of the cooking zone.
  When using large, shallow cookware, hot exhaust gas will flow out from under the base of the cookware and may damage the worktop!
- Pots and pans will become hot during use. Always keep children away!
- Do not leave any combustible objects near the cooking zones as they may catch alight.
- Overheated fats and oils may spontaneously ignite. Food involving the use of fats and oils, e.g. chips, may only be cooked under supervision. Never extinguish ignited fats and oils with water! Put the lid on the pan and switch off the cooking zone.
- The glass ceramic surface is very tough and can easily stand light to medium blows and loads distributed over large areas. You should, however, avoid concentrated loads, such as containers for spices and herbs or bottles falling onto the surface.
- If the glass ceramic surface shows any signs of cracks, fissures or breakage, switch off the appliance immediately and call Customer Service.
- Make sure connection cables for electrical devices are not jammed on the hot burners.
- Always keep pressure cookers under observation until the right pressure has been reached. First set the burner to full flame and then turn down the flame in good time (as indicated by the manufacturer of the saucepan).
- Make sure that the cooking zones are kept clean, since soiling will impair the functioning of the hob.
- Always ensure that you place the intermediate ring, the burner ring and the burner cap onto the burner top plate properly. There can be no mix-up on replacing them. The burner components are to be properly placed (turn until you can feel that the component has engaged) in their designated position (alignment pins). The slits on the burner head must never be covered.
- Should there be a power failure or should the spark plugs become damp, escaping gas can also be ignited with a match or with a gas igniter.

Your appliance at a glance





1 Burner top plate
2 Intermediate ring
3 Burner ring (outer circuit)
4 Burner cap (inner circuit)
5 Hob
6 Knob for the burner
7 Pan support
8 Ornamental ring



9 Closed (OFF)
10 Inner circuit Full flame (ignition)
11 Outer circuit Full flame
12 Outer circuit Low flame
13 Outer circuit, closed
14 Inner circuit Low flame

Using the appliance

⚠ Please note the safety instructions on page 15!

Initial cleaning

– Clean the hob with water and some detergent.
– Rewipe it with clear water and finally dry it.

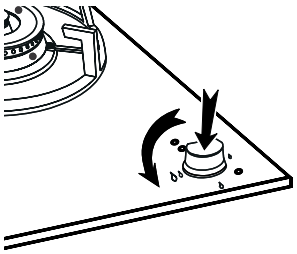
Switching the burner on and off

The dual-circuit burner only has one knob for setting all of the functions. The symbols are arranged around the knob in circles for the main (outer) burner and the low (inner) burner respectively.

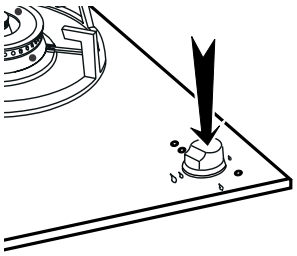
They stand for:
● Off
Full flame
Low flame

Igniting and adjusting the burner

– In order to ignite the burner, turn the cooking zone knob anti-clockwise onto full flame (ignition). You will need to release the lock-in position by pressing the knob in slightly.



– Press the cooking zone knob in until it stops.
A clearly-audible clocking sound indicates that an ignition spark, which will quickly ignite the escaping gas, is being generated.



– After ignition, keep the knob pressed for approx. another 10 seconds until the thermo sensor has been sufficiently heated up and the flame is consistent.
– After that, the flame intensity can be regulated between outer circuit full flame and inner circuit low flame . The flame will be inconsistent beyond this range.
– As far as possible, start cooking at the highest setting and continue cooking at a lower setting.

☞ Should the burner not have ignited after 10 seconds or the flame have gone out, repeat the ignition procedure as follows:
Turn the knob to ● (off) and then wait for one minute (gas will volatize). Only then should the ignition procedure be repeated.

☞ Should there be a power failure or should the spark plugs become damp, escaping gas can also be ignited with a match or with a gas igniter.

Switching off the burner

– To turn off the burner, turn the control knob clockwise into position ● (off).

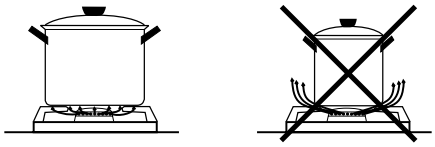
Which are the best pots and pans?

⚠ Pots and pans must always be placed on the centre of the burner. Only use pots and wok pans which are sufficiently sturdy.

⚠ Cookware which is in use (pots, saucepans, pans and wok pans) may not extend over the edge of the cooking zone.
When using large, shallow cookware, hot exhaust gas will flow out from under the base of the cookware and may damage the worktop!

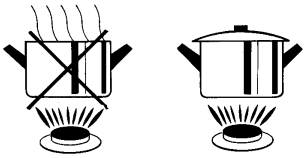
You can save time and power by choosing the best pans.

Choose a pot or pan whose diameter fits the burner size.



Make sure pots and pans are suited to the ring used. The flame should completely cover the base. It ought not to exceed it.

Always make sure that the lid is on the saucepan.



The food will only boil over if the flame is set too high. With a little practice you will learn to set the flame to just the right heat so that the food will not boil over, even when the lid is on the saucepan.

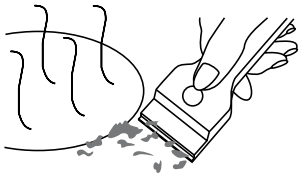
⚠ The use of spacers on the rings is not permitted for gas engineering reasons.

Cleaning and maintenance

⚠ Never clean the appliance with a steam cleaner or any similar appliance!



- Never use sharp or abrasive agents! Usually it is sufficient to clean the appliance with a damp cloth and a little washing-up liquid each time you use it. Wipe dry afterwards.



- Incrustation due to boiled over foods should first be soaked – best with a wet cloth. Then remove them with a glass scraper. Remove sugar and melted plastic immediately while the cooking surface is still hot.
- Care for your glass ceramic hob once a week.
  Regular care builds up a protective layer. This also eases day to day cleaning. Please observe the cleaning and servicing instructions of the respective manufacturers.
  Even heavy soiling can be cleaned with a cleanser and enough water. Afterwards always wipe dry with a cloth.

Burner cap / burner ring / pan support

- Do not use any abrasive or aggressive cleaning or scouring agents such as steel wool, soap-impregnated steel wool, metal or plastic sponges or similar agents with an abrasive surface.
- Allow the burner parts to cool down before cleaning them.
- Clean the burner cap, the burner ring and the pan supports in warm water to which a detergent has been added. Dry well after cleaning. Ensure that the openings of the burners are not blocked.
- Clean the thermo sensor and the spark plug with a soft brush.
- Never use soda or chloric cleaning agents on the burner parts. Alkaline cleaning agents and oven sprays can damage the surfaces.
- When replacing the burner cap, make sure that the pins lock into the openings.
- Avoid dirt burning and becoming encrusted. Soak areas which are more difficult to clean and places where food has boiled over and become stuck first before cleaning.

What to do if trouble occurs...

⚠ Repairs must be carried out by a qualified service engineer!

But there are some problems that you can fix yourself. First check whether there has been any operating error. Repairs during the guarantee period are chargeable, if they are caused by user error or non-observance of the following instructions.

Fault	Cause	Remedy
Burners will not ignite.	Power cut.	Check the power supply.
	Food remains or cleaning agent between the spark ignition and the burner.	Release carefully and clean.
	Spark ignition defective.	Call Customer service. Light with matches in the meantime.
The flame of the burners suddenly changes.	The burner cap or the burner ring are not properly in place.	Engage the burner cap or the burner ring.
The burner control suddenly needs to be held down longer until the flame ignites.	Temperature sensor bent.	Carefully bend the temperature sensor back into the vertical position.
	The burner cap or the burner ring are not properly in place.	Engage the burner cap or the burner ring.
Smell of gas in the room.	Leakage in gas supply line or gas connection tap or defective cooking zone burner.	Close the main gas tap, ventilate the room, do not activate any electric switches, do not light any open flames, immediately inform the gas fitter or the customer service.

Model identification plate

☞ Should you need to contact Customer service or order spare parts, always quote the information printed on the model identification plate.

The rating label is located at the bottom side of the hob. You will also find it stuck onto the front page of the operating instructions enclosed.

Assembly and installation



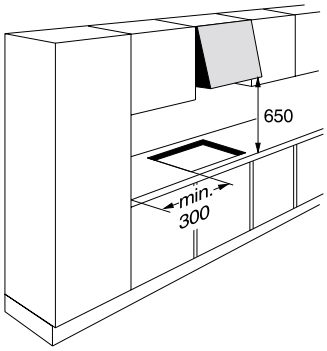
Safety instructions

Please heed the safety instructions on page 15!

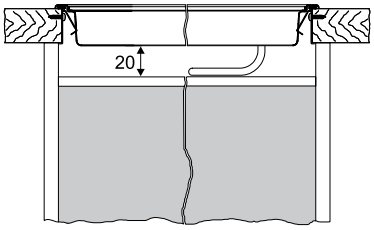
- **Important!** The gas category permitted for the connection of the appliances can differ from region to region. In case of doubt enquire at your local gas board to find out which categories of gas come into question. Check whether the data on the rating label are in accordance with the local connection conditions (type of gas and gas pressure) and with the appliance setting. If there are any discrepancies the appliance must be converted accordingly!
- If the appliance is connected up to the gas mains, particular attention must be paid to the relevant regulations and guidelines laid down by the associations in the country where the appliance is being operated. In Germany and Austria these are:
  DVGW-TRGI 1986/96 Technical regulations for gas installation (Germany)
  TRF 1996 Technical regulations for liquefied petroleum gas (Germany)
  ÖVGW-TRGI and TRG 2 Part 1 Technical regulations (Austria)
  Regulations of the local gas utilities and authorities (e.g. for fire protection) are also to be observed.
- The appliance should only be connected and put into operation by a qualified gas fitter who should also be the only person to carry out any work such as maintenance and repair or adjustment and conversion. The legally recognised regulations and the conditions for connection laid down by the local gas board should be observed in all details.
  Work which has been improperly carried out endangers the safety of the user!
- This appliance should not be connected to a pipe for extracting combustion products. It must be installed and connected in accordance with the applicable conditions of installation. Particular attention should be paid to sufficient ventilation measures.
- If the connection plug should not be accessible, protect the appliance by line-protecting switches, fuses or contactors whose contact opening has a width of at least 3 mm.
- When making any repair, ensure the appliance is electrically dead using the devices above and cut off the gas supply.
- When converting from natural gas to liquefied petroleum gas, it is always necessary to change the main injector and the low flame injector. This also applies if the reverse is the case. This conversion should only be carried out by a qualified gas fitter.
- Any conversions to different types of gas must be permanently marked on the nameplate of the appliance.
- No changes may be made to the appliance unless with the express approval of the manufacturer.

Conditions for building in the appliance

- The installation space must have a volume of at least 20 m^3 and it must be possible to ventilate the area by a window or a door opening out into the fresh air.
- The hob is built into a worktop opening, which must be cut in accordance with the dimensions specified below.
- The worktop must be installed horizontally and the opening must be cleanly cut.
- The distances of the opening to the wall for the front, the back and the side have to correspond to the dimension drawing! The distance to mounted cupboards should be for technical reasons at least 300 mm.



- The clearances of the hob cut-out at the front, the back and the side have to correspond to the dimension drawing! The front and the back frame widths result if the worktop is 600 mm deep.
  If the worktop is deeper, the edge at the back will be wider.
- The wall connection strip should be made of heat-resistant material and must not be provided with sockets in the area around the hob. We recommend using a support strip made of plastic and a covering strip made of aluminium. The lateral part on the worktop must not be longer than 30 mm.
- The wall above the wall connection strip in the area around the appliance must be made of non-inflammable material. Wood, plastic, PVC foil etc. do not meet this requirement.
- In normal use adjacent furniture may be subjected to increased temperatures. Such furniture must comply with the relevant legal and technical requirements. The plastic finish or the veneer of built-in kitchen furniture must have been produced using a heat-resistant adhesive (100 °C).
- No cross-bars may be in the area of the cut-out underneath. They have to be reduced at least to the opening size of the worktop.
- The properly installed device must be protected with a cover in such a way that it is impossible to accidentally come into contact with the bottom side of the hob. This cover must only be able to be removed with the aid of tools and must be attached at a minimum distance of 20 mm from the bottom of the hob, so that the power supply cable does not touch the bottom of the hob.



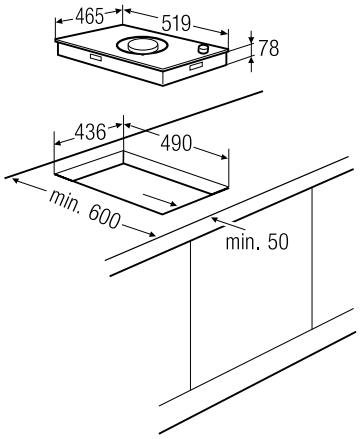
We recommend to seal the cut sections of the worktop for built-in sinks and oven hobs with a water-repellent protection paint.

Each time the appliance is removed from the worktop, replace the seals.

In the case of ceramic-tiled worktops it is necessary to provide an additional seal with the aid of a permanently elastic sealing compound. Such sealing compound can be purchased as Küppersbusch spare part No. 53 55 69.

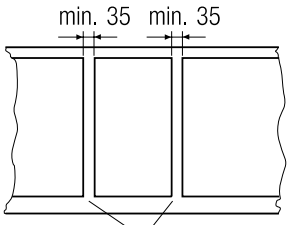
⚠ **The hob must under no circumstances be sealed with silicone sealant!**
This would mean that it will be impossible to remove the hob at a later date without damaging it.

Installation dimensions

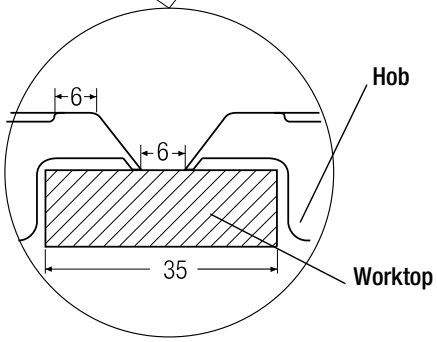


When installing several hobs side by side please observe the minimum distances between the worktop openings as shown in the drawings:

Top view



Detail



Installation of the glass ceramic hob

Using clips makes it easier and quicker for you to install these units. You can carry out the complete installation work from above.

- Be extremely careful when installing the glass ceramic cooking surface! Do not place or drop any sharp or pointed tools (screwdrivers, etc.) on the glass surface!
- The glass ceramic hob must have a level and flush bearing. Any distortion may lead to fracture of the glass panel.

Making the worktop recess

– Make the worktop recess accurately with a good, straight saw blade or recessing machine in accordance with the dimensions in the illustrations.
– The cut edges should then be sealed so that no moisture can penetrate.

Checking or replacing the sealing

– Check that the seal fits well and has no gaps.

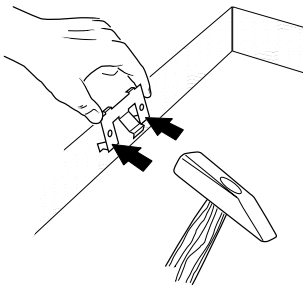
When installing a hob into an uneven worktop, e.g. with a ceramic or similar covering (tiles etc.), the seal on the hob is to be removed and the seal between the hob and worktop made with plastic sealing materials (not included in scope of delivery).
Such sealing compound can be purchased as Küppersbusch spare part No. 53 55 69.

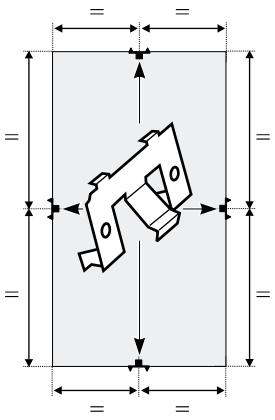
– Clean the surfaces, apply the sealant in a continuos strip and press the hob into the opening.
– Remove excess sealant by cutting and clean the sealed surface immediately with water.

Drive in the clips

☞ For stone worktops the clips are attached as indicated in section “Special case: Installing in a worktop made of stone”.

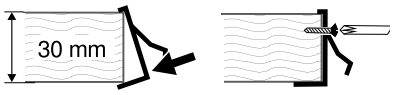
– Align the clips carefully and drive them in with a hammer.





Worktops with more than 30 mm thickness:

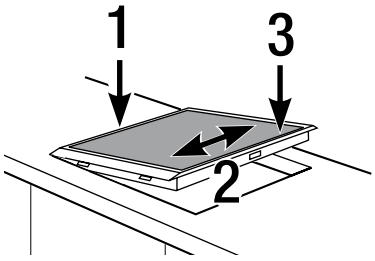




With worktops with 30 mm thickness the clips have to be screwed down with two screws (not supplied)!

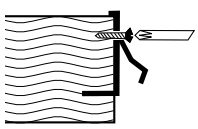
Insert the clips of the hob

– Position the hob on the left side (1), align it (2) and insert the clips (3).
Be careful not to pinch the connecting cable!



⚠ The hob must rest evenly in the opening. If the strain of the hob is too great the appliance can crack when heating up.

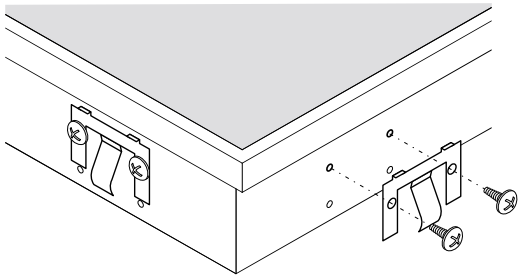
☞ If the hob is not fixed tightly in the opening it is slightly too big. In this case screw the clips with two screws down each (not supplied) to raise the spring tension.



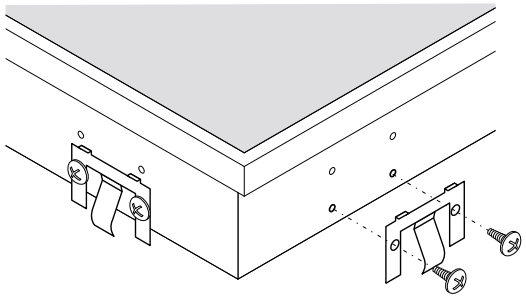
Special case: Installing in a worktop made of stone

With a worktop made of marble, granite or similar material, the clips are not screwed to the cut-out but to the hob.

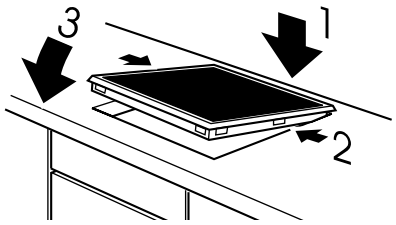
for 30 mm worktops:



for 40 mm worktops:



– Insert the cooking area surface edge at the back and carefully lower it. Use manual pressure on the clips here.
– Press the cooking area surface down until it is entirely in contact atop the worktop.



☞ If the cutout in the worktop is a little too big it is possible to bend the clip retainers outward to increase spring tension.

Gas connection

First check whether you have the right type of gas and the right gas supply pressure. You will find the details of the gas supply pressure in the section “Technical data” (p. 24).

The adhesive label (which is located on the bottom of the appliance) indicates for what type of gas the built-in hob has been adjusted.

It is possible to convert to another type of gas; this is explained in these operating and installation instructions under “Converting to a different type of gas” (p. 21).

The pipe for the gas connection is at the centre of the underside of the appliance.

The R 1/2" gas connection required can either be a permanent connection by means of a main cock in accordance with DIN 3354 or a DVGW (German Gas and Water Association)-authorised gas safety hose with a socket (DIN 3383, Sheet 1).

It must be ensured that the connection parts are laid in such a manner that they cannot heat up and become damaged while the appliance is in operation and that they cannot come into contact with the movable parts of the kitchen elements.

Electrical connection

An earthed shockproof socket is required for electrical connection. Electrical connection must be carried out in conformity with the VDE guidelines. The appliance has been constructed for a mains supply of 220-240 V / 50 Hz. Power consumption is less than 20 watts.

The connection cables must be laid in such a way that they do not heat up and become damaged when the appliance is in operation.

Converting to a different type of gas

This appliance can be converted to run on other types of gas.

⚠ Adjustment and conversion work should only be carried out by a qualified gas fitter! The applicable rules and regulations should be observed. Disconnect the appliance from the power supply so that it is completely free of voltage.

⚠ The type of gas and the gas supply pressure must correspond to the gas setting specified on the appliance. The factory setting is indicated on an information plate or on the identification plate.

⚠ Any subsequent conversions to different types of gas must be permanently marked on the nameplate of the appliance.

⚠ Use only the special injectors which can be ordered from Customer Service.

⚠ On adapting to another type of gas it is essential that the full flame and low flame injectors are replaced; see as follows in this instruction manual. Prior to any adjustment, the supply of gas and electricity must be cut off.

Diameter of injectors

Injector specification full flame injector / low flame injector		
Gas type	**Inner burner**	**Outer burner**
Natural gas H, E, E+ G 20 (20/25 mbar)	Y / 36	173 / 74
Natural gas LL G 25 (20 mbar)	P / 40	192 / 88
Natural gas L G 25 (25 mbar)	Y / 36	173 / 74
Liquefied petroleum gas butane/propane G 30 (50 mbar)	C / 20	100 / 46
Liquefied petroleum gas butane/propane G 30 (28-30/37 mbar)	E / 23	112 / 52

⚠ **Attention:** Only use special injectors obtained frome the customer service! The values in the table are stamped on the injectors! The use of larger injectors than those approved for the gas/connection pressure results in failure of the appliance and damage to the user’s health (CO emission)!

Conversion injector sets

Gas type, pressure	**Injector sets**
Natural gas H, E, E+ G 20 (20/25 mbar)	Enquire at customer service.
Natural gas LL G 25 (20 mbar)	Enquire at customer service.
Natural gas L G 25 (25 mbar)	Enquire at customer service.
Liquefied petroleum gas butane/propane G 30 (50 mbar)	Enquire at customer service.
Liquefied petroleum gas butane/propane G 30 (28-30/37 mbar)	Enquire at customer service.

Converting ring burners

⚠ Close the gas tap! Pull out the mains plug!

⚠ Check the replacement injectors in accordance with the chart “Diameter of injectors”! Make sure that the right injector is being used for each respective burner.

Removing the hob

– Remove the pan support, the burner cap, the burner ring and the intermediate ring.

– Remove the control knob.

– Press the hob out of the worktop from below and remove it.
Do not use a screw driver to lever the appliance out of the opening - This will damage the frame of appliance.

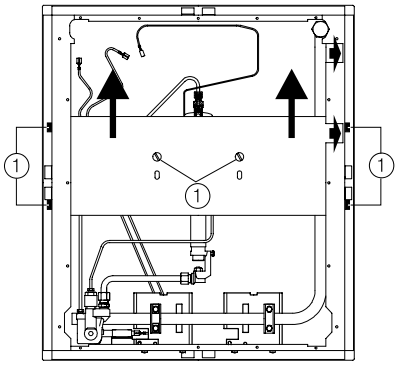
– Place the hob onto a smooth surface with the top facing down.
Protect the glass ceramic surface from becoming scratched by placing it on a soft surface.

– Remove the floor of the appliance.

Remove the tap tube and the gas tap.

– Unscrew the screws ①.

– Move the reinforcement metal sheet towards the gas connection and remove it through the openings in the frame on the right.

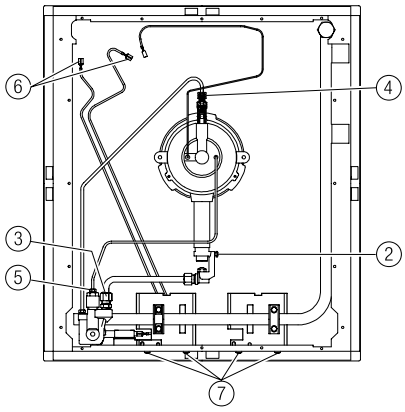


– Loosen the ② fastening screw of the injector tube.

– Remove the ③ screws of the large supply pipe on the burner tap.

– Push the burner angle and the injector tube towards the burner. On doing so, pull the supply pipe out of the screws.

– Remove the ④ screws of the small supply pipe on the inner burner.



– Screw the thermostat element ⑤ off the tap.

– Pull the ignition switch cables ⑥ off the connection clamp and the ignition device.

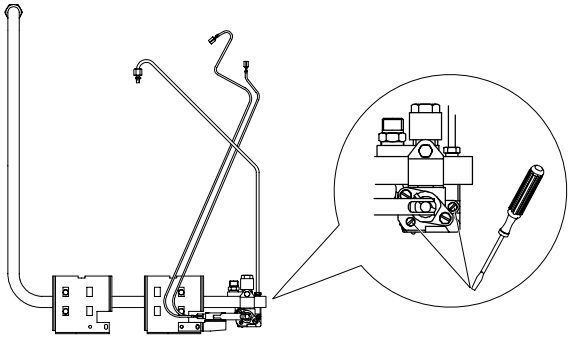
– Remove the 4 screws ⑦ with which the support of the tap pipe is attached to the casing.

– Lift the tap pipe out of the casing and turn it so that the axle of the control grip is facing upwards.

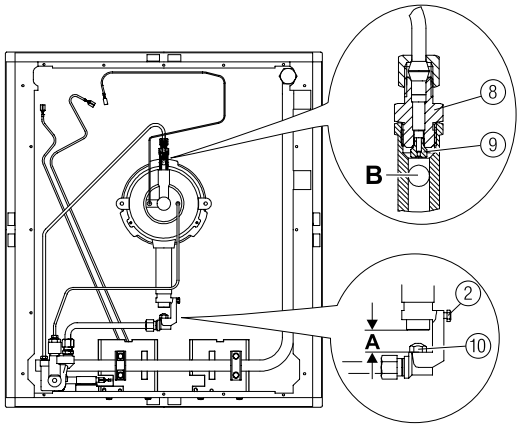
Replacing the low flame injectors on the gas tap

– Loosen the two low flame injectors with a screw driver and remove them.

– Insert new injectors and screw them tight.



Replacing the full-flame injectors



Outer burner:

– Replace the full-flame injector ⑩ with the help of an open-jawed spanner (SW10). If necessary, remove the entire burner angle in order to do so.

⚠ On replacing the tap pipe, the primary ventilation duct (clearance **“A”**) must be adjusted in accordance with the information on the table below.

– In order to adjust the primary ventilation duct, remove the fastening screw ② of the injector tube, adjust the clearance **“A”** and fasten.

Inner burner:

– Screw the injector support ⑧ out of the inner burner.

– Replace the full-flame injector ⑨ (SW 4) which it contains.

– Adjust the primary ventilation duct **“B”** in accordance with the information on the table below.

– Screw the injector support back into the inner burner.

Primary ventilation duct setting		
Gas type	**Inner burner (opening B)**	**Outer burner (dimension A)**
Natural gas H, E, E+ G 20 (20/25 mbar)	½ open (◒)	5.0 mm
Natural gas LL G 25 (20 mbar)	¼ open (◒)	4.0 mm
Natural gas L G 25 (25 mbar)	¼ open (◒)	5.0 mm
Liquefied petroleum gas butane/propane G 30 (50 mbar)	fully open (◯)	6.0 mm
Liquefied petroleum gas butane/propane G 30 (28-30/37 mbar)	fully open (◯)	7.0 mm

Appliance installation

– Installation of the appliance is carried out in reverse order to removal.

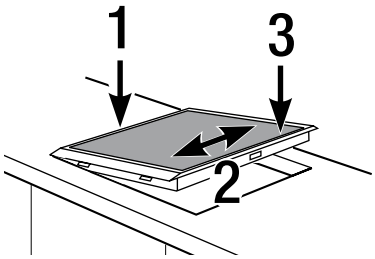
⚠ Prior to tightening the fixing screw ② of the injector tube, it is essential to adjust the primary ventilation duct **"A"**.
See section "Replacing the full-flame injectors" on page 22.

Re-installing the hob

– Check the gasket.

– Position the hob on the left side (1), align it (2) and clip it in (3). Be careful not to pinch the connecting cable!

– Attach the control knob.



– Put on the intermediate ring, the burner ring, the burner cap and the pan support, ensuring that they are properly positioned. The peg must engage in the slot.

Functional test

⚠ A functional test must be carried out when re-installation of the appliance has been completed!

– Put the appliance into operation in accordance with these operation instructions.

– Check to ensure that the appliance is gas-proof (see DVGW – German Association of Gas and Water Industry – worksheet no. G600 (DVGW TRGI 1986/96 / TRF 1996).

– Carry out regular checks to ensure cross-ignition and a steady burner flame (for a low flame too).

Technical data

Table of permitted gas types and gas pressures

Country (ISO abbreviation)	**Natural gas H, E (G 20)** mbar	**Natural gas LL (G 25)** mbar	**Natural gas L (G 25)** mbar	**Pressure couple Natural gas E+ (G 20/25)** mbar	**Pressure couple (butane/propane gas) (G 30/31)** mbar	**Butane (butane/propane gas) (G 30)** mbar	**Category** mbar
Germany (DE)	20	20				50	$II_{2ELL3B/P}$
Denmark (DK) Finland (FI) Sweden (SE)	20					28-30	$II_{2H3B/P}$
Netherlands (NL)			25			28-30	$II_{2L3B/P}$
France (FR)				20/25	28-30/37		II_{2E+3+}
United Kingdom (GB) Spain (ES) Italy (IT) Portugal (PT) Ireland (IE) Greece (GR)	20				28-30/37		II_{2H3+}
Austria (AT)	20					50	$II_{2H3B/P}$
Luxembourg (LU) Belgium (BE)	20				28-30/37		I_{2E}, I_{3+}

Table of heat input

Burners		**Natural gas 20 mbar 25 mbar**	**Butane/propane gas**	
		Input kW	Input kW	Gas rate g/h
Outer burner	high	5.6	5.6	408
	low	1.2	1.2	88
Inner burner	high	0.4	0.4	29
	low	< 0.18	< 0.18	< 14

Total nominal heat input = 6.0 kW

Connected load of the appliance = 437 g/h

Electrical connection

Connection	standard mains plug into a wall socket.
Total rating	< 20 kW
Power supply	230 - 240 V, 50 Hz
Fuse rating	16 A

Gross calorific values according to EN 437

Gas type	**Calorific value H_s 15 °C**			
	MJ/m^3	kWh/m^3	MJ/kg	kWh/kg
Natural gas H (G 20)	37.78	10.5		
Natural gas L (G 25)	32.49	9.03		
Butane (G 30)			49.47	13.75
Propane (G 31)			50.37	14.00

The H_{SB} calorific value can be obtained from the relevant gas supply company upon installation.

The flow rate is calculated as follows:

$$\text{flow rate in l/min} = \frac{\text{heat input kW x 1000}}{\text{gross calorific value kWh/m}^3 \text{ x 60}}$$