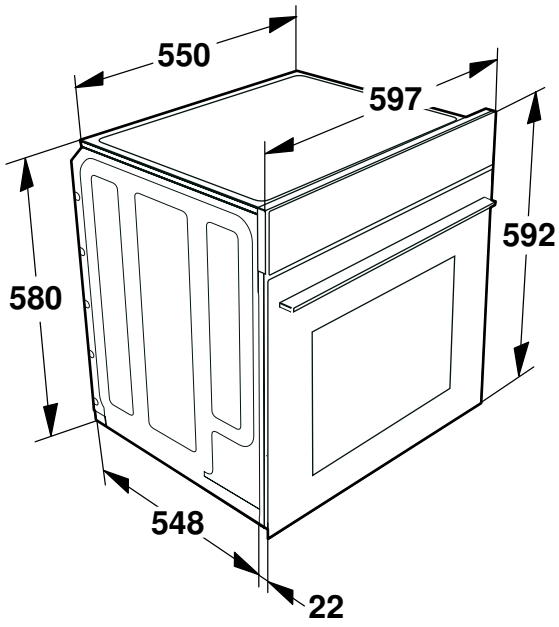
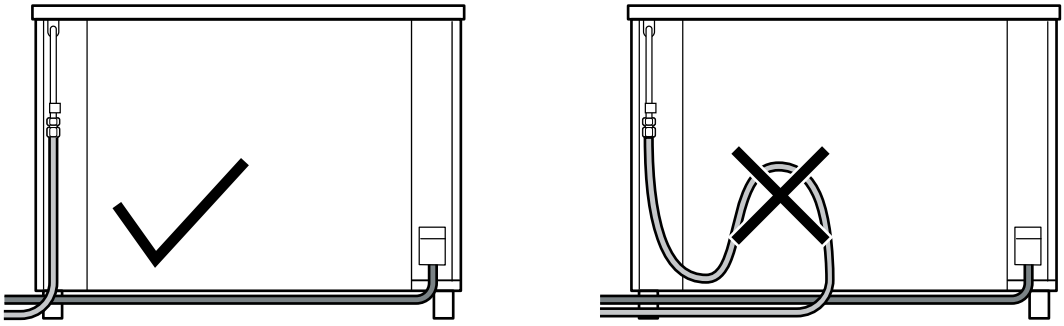
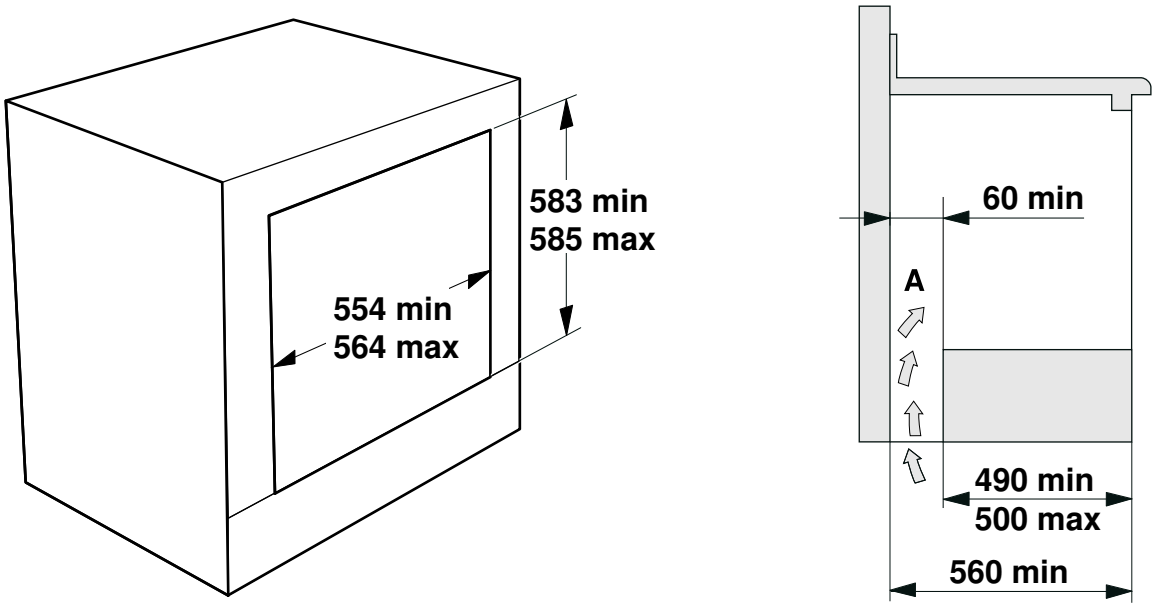
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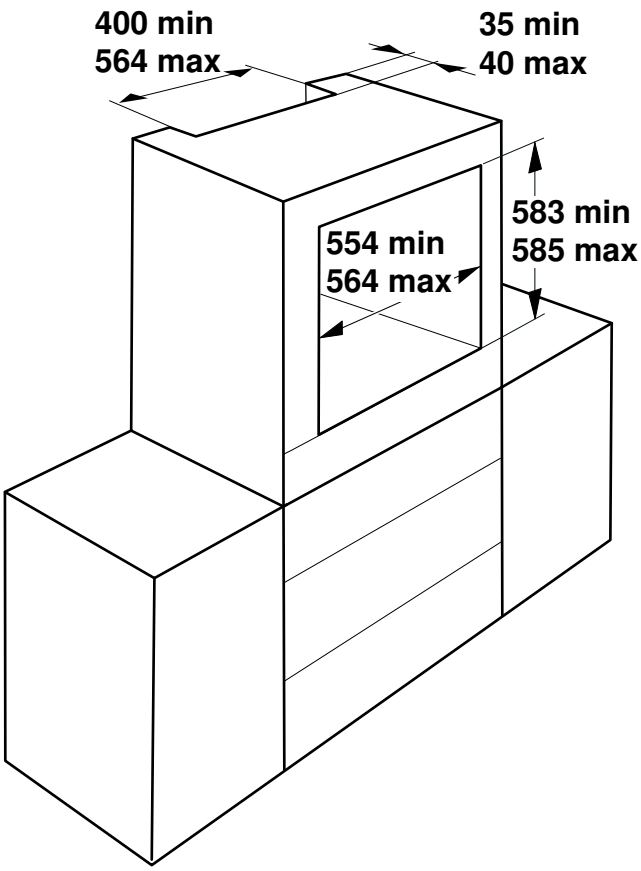
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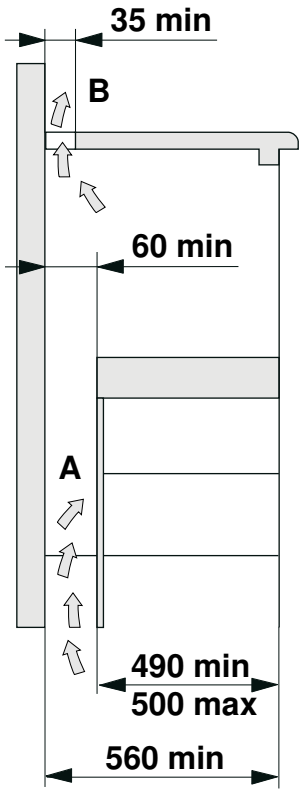


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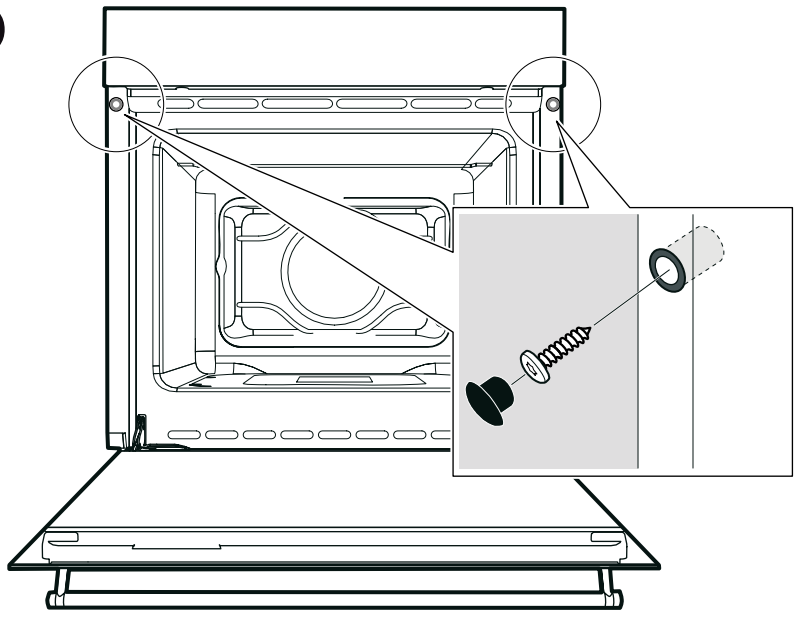

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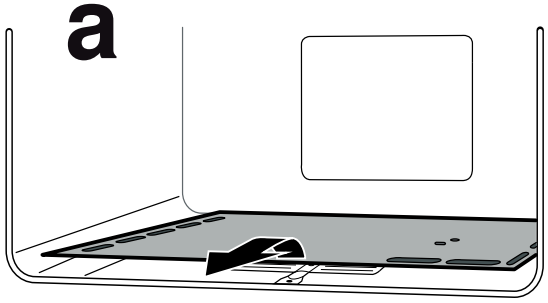

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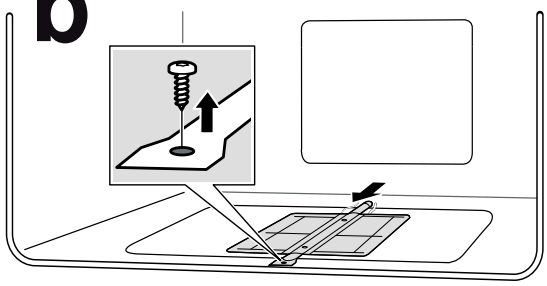

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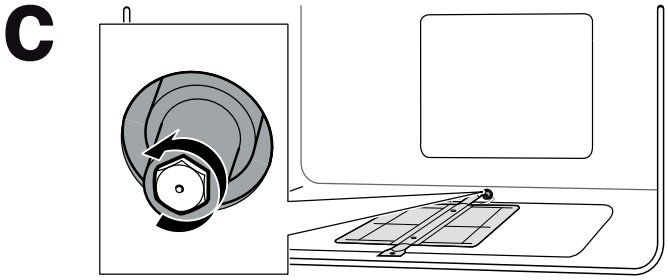
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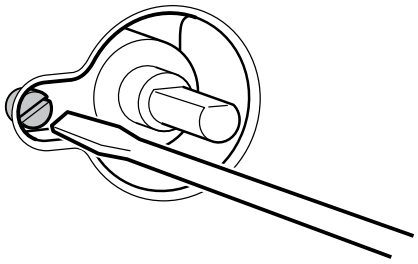
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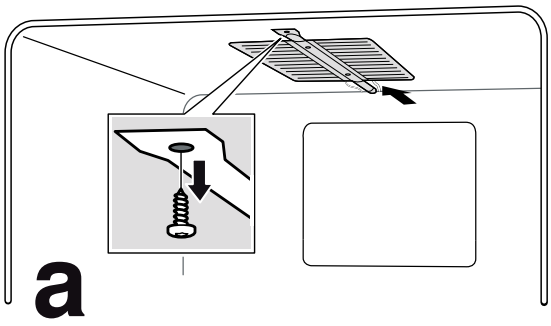


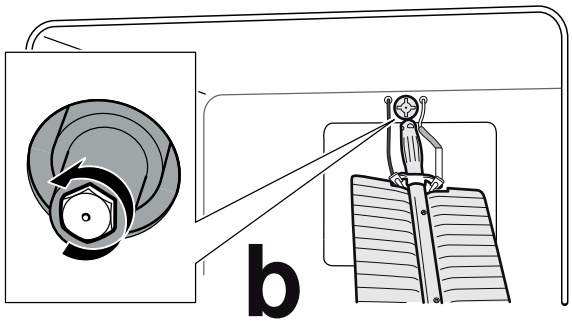


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8





Safety precautions

Read and store these instructions carefully. Safe use can only be guaranteed if the appliance has been installed by a professional and in accordance with these assembly instructions.

The appliance must be connected to the mains only by a licensed and trained technician.

If you wish to convert to a different type of gas, call the after-sales service.

The fitter or the installer is liable for damage or faults resulting from incorrect assembly or installation.

When installing the appliance you must observe the building regulations that are currently applicable and the regulations set by the local electricity and gas suppliers (e.g. Germany: DVGW-TRGI/TRGF; Austria: ÖVGW-TR).

Switch off the power and gas supply before carrying out any work.

The information on the rating plate regarding voltage, gas type and gas pressure must comply with the local connection conditions.

Electrical appliances must always be earthed.

This appliance must not be installed on boats or in vehicles.

Before installing

These instructions are intended for several models. Details may vary, depending on the appliance model.

Read the following information about the appliance and the guidelines for ventilation.

Unpacking

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Dispose of packaging in an environmentally-friendly manner.

Unit dimensions - Fig. 1

Installation positions

The appliance can be fitted in the following positions:

- Underneath a worktop
- Above another appliance

Fitted units

Fitted units and adjacent unit fronts must be heat-resistant up to at least 90 °C.

Rating plate

The technical data for the appliance can be found on the rating plate.

The rating plate is located on the side behind the oven door.

The setting values are specified on a label on the appliance packaging.

Enter the product number (E no.), production number (FD no.), factory settings for the type of gas/gas pressure and, if applicable, the converted gas type into the table below. The changes made to the appliance and the type of connection are crucial for the safe and correct operation of the appliance.

E no.	FD no.
After-sales service ☎	
Type of gas/gas pressure Factory setting	
Type of gas/gas pressure Conversion	

Guidelines for ventilation

This appliance must only be installed in a room that is sufficiently ventilated.

If the total power for all gas appliances is below 11 kW, then this requirement is met if the installation room has a volume of over 15 m³ and at least one door leading outside or one window that can be opened.

If the total power for all gas appliances is above 11 kW, then this requirement is met if the installation room has a volume of over 2 m³ per kW and at least one door leading outside or one window that can be opened. Furthermore, an exhaust extractor hood or a controlled domestic ventilation system (no recirculated air operation) should be present and should have a minimum flow volume of 15 m³/h for each kW of total power for all gas appliances. Appropriate supply air openings must be present.

Note: In some countries, the requirements for minimum room volume vary. Find out information on this from your after-sales service.

Electrical connection

Only a licensed expert may connect the appliance. The appliance must be installed according to the most recent IEE regulations (Institute of Electrical Engineers). The appliance may be damaged if incorrectly connected.

Make sure the voltage of the power supply corresponds to the specified value on the rating plate. The rating plate is on the rear of the oven door.

Ensure that the power supply is properly earthed and that the fuse and the wiring and piping system in the building is sufficiently dimensioned for the electrical power of the appliance.

It is recommended that you configure the circuit for the appliance to 16 A.

Observe the following points when routing the service cable:

- Do not pinch or squeeze the cable.
- Keep the cable away from sharp edges.
- Do not bring the cable into contact with parts that can reach temperatures of more than 50 °C above room temperature.

Connecting the appliance to the power supply

The appliance corresponds to protection class 1 and may only be operated with a protective earth connection.

The appliance must be disconnected from the power supply for all installation work.

The appliance must only be connected to the power supply with the power cable provided.

Contact protection must be ensured by the installation.

Only a licensed expert may connect the appliance. He is subject to the regulations of the local electricity provider.

Power cable without a plug with earthing contact

An all-pole isolating switch with at least a 3 mm contact gap must be fitted in the installation. Identify the phase and neutral conductors in the socket. The appliance may be damaged if incorrectly connected.

Connection to nominal voltage 220-240 V. Connect the wires of the mains power cord according to the colour coding: green/yellow = PE conductor ⏚, blue = (zero) neutral conductor, brown = phase (external conductor).

Gas connection

The appliance must be connected in accordance with the currently applicable regulations. Before installing the appliance, check that the local conditions (type of gas and pressure) are compatible with the appliance settings. The permissible appliance settings can be found on the rating plate. The appliance must be connected to the gas lines and seals by a professional in accordance with currently applicable standards.

Gas connection on the appliance

The gas connection is located at the rear of the appliance. A connection angle (EN ISO 228 G1/2 male) ist pre-installed.

Default setting of the burners

The burners are preset for natural gas G20 (20 mbar). A nozzle set for liquefied gas G30 31 (28 -30/37 mbar) is supplied with the appliance.

Connecting to natural gas

Only use connecting cables or flexible hoses which comply with the applicable regulations and which are approved for this purpose.

Only use approved sealing compound to seal the thread.

Connecting to liquefied gas

If you connect the appliance to liquefied gas, you must always install a suitable gas pressure regulator. Use the total gas consumption of the appliance stated on the rating plate to select a suitable gas pressure regulator.

Only use connecting cables or flexible hoses which comply with the applicable regulations and which are approved for this purpose.

Only use approved sealing compound to seal the thread.

Flexible hoses - Fig. 2

For flexible hoses, observe the following points:

- Do not pinch or squeeze hoses.
- Do not subject the hoses to twisting or pulling forces.
- Keep the hoses away from sharp edges.
- Do not let the hoses come into contact with parts that may reach a temperature higher than 70 °C above room temperature.
- Make sure that the full length of the hoses is accessible for inspection.

Installing the safety valve

The installation of a safety valve for opening and closing the gas supply is a compulsory requirement. Fit the safety valve between the gas supply line to the appropriate room and the appliance. Ensure unhindered access to this valve.

Checking for leaks

After connecting the gas line, check the connections for leaks using soapy water.

Initial use

Switch the appliance on as described in the instructions for use. Light all the burners and check that the flames remain stable at both the high and low settings.

Installing the appliance

- Safe use of this appliance can only be guaranteed if it has been installed professionally in accordance with these installation instructions. The installer is liable for damages incurred as a result of incorrect installation.
- Fitted units must be heat-resistant up to 90 °C, and adjacent unit fronts up to 70 °C.
- Carry out all cut-out work on the kitchen unit and worktop before fitting the appliances. Remove any shavings – otherwise, the function of the electrical components may be impaired.

Oven under the work surface - Fig. 3

There must be a ventilation cut-out made in the intermediate floor of the surround unit.

If the fitted oven is being installed underneath a hob, check the installation instructions for the hob.

Appliance in the upper cabinet - Fig. 4

The appliance may also be installed in a tall unit.

There must be a gap between the intermediate floor and the mounting wall in order to provide ventilation to the oven.

Fitting the appliance - Fig. 5

1. Fully insert the appliance and centre it.

   Note: Connection lines and cables must not kink or come into contact with sharp edges.
2. Remove the rubber profiles.

   In the holes there are plastic sleeves which are required for fastening.
3. Secure the appliance to the fitted unit using 2 screws.
4. Reinsert the rubber profiles.

Removing the appliance

1. Disconnect the appliance from the power supply.
2. Shut off the gas supply.
3. Undo the securing screws.
4. Raise the appliance slightly and pull it out completely.
5. Disconnect the electric and gas connections in accordance with the regulations.

Converting the gas type

If the appliance is not already set up for the existing gas type, the appliance must be converted. The conversion to a different gas type must be carried out by an authorised expert in accordance with the applicable regulations. The rating plate indicates the gas type and the gas pressure which have been pre-set in the factory.

The rating plate is located on the side behind the oven door.

In order to convert to a different gas type, the nozzles must be replaced and the low flame must be adjusted.

Replacing the oven burner nozzles - Fig. 6

1. Lift the front of the floor plate slightly and then pull it out towards you **(a)**.
2. Undo the screw on the holder and pull the burner forwards out of the gas connection **(b)**.
3. Unscrew the nozzle and replace it with a nozzle that is suitable for the new type of gas (see "General nozzle table" section) **(c)**.
4. Replace the gas label with the new label that was supplied with the nozzle set.
5. To refit the oven burner and the floor plate, follow the instructions in reverse order.

Setting the minimum gas flow - Fig. 7

1. Open the appliance door.
2. Press and hold the control knob for the oven and turn it to the maximum position.

   The gas burner ignites.
3. Press and hold the knob for 15 seconds.
4. Close the appliance door.
5. Detach the control knob.
6. In the gas tap opening in the control panel, loosen the internal setting screw.
7. Refit the control knob and heat up the oven for 15 minutes.
8. Turn the control knob to the minimum position.
9. Detach the control knob again.
10. Adjust the inner setting screw through the gas tap opening in the control panel until a stable flame is burning correctly.

    Loosen the setting screw to increase the gas flow or tighten it to decrease the gas flow. The setting is correct when the height of the small flame is approx. 3 to 4 mm.

    In the case of a liquefied gas connection, tighten the setting screw.
11. Refit the control knob.
12. Make sure that the flame does not go out when the gas flow is changed quickly from maximum to minimum and vice versa, and when the appliance door is opened and closed.

Replacing the grill burner nozzles - Fig. 8

1. Undo the screws on the front holder and pull the burner out of the gas connection towards the front **(a)**.

   On the back wall, the burner is still connected to the gas supply and the electric ignition.
2. Carefully place the burner with its front side on the base of the cooking compartment **(b)**.
3. Unscrew the nozzle and replace it with a nozzle which is suitable for the new gas type (see "General nozzle table" section).
4. Replace the gas label with the new label that was supplied with the nozzle set.
5. To refit the burner, follow the instructions in reverse order.

General nozzle table

Gas type	mbar	Nozzle		Burner type	Power	Power	Consumption max.		
		Number	Bypass		(W)	min. (W)	G20	G30	G31
Natural gas G20	20	120 (H3)	Gap	Oven burner	2600	900	248 l/h		
		110 (H3)	-	Grill burner	2200		209 l/h		
Liquefied gas Butane Propane G30/G31	28 - 30/37	76	49	Oven burner	2600	900		189 g/h	186 g/h
		72	-	Grill burner	2200			160 g/h	157 g/h

Nominal operating pressure

The nominal operating pressure of your appliance is:

- for natural gas - NG (G20) 20 mbar / 2.0 kPa.
- for liquefied gas - LPG (G30) 30 mbar / 3.0 kPa.
- for liquefied gas - LPG (G31) 37 mbar / 3.7 kPa.

Your appliance must be operated at these pressure values. All information on the rating plate refers to these pressure values. The manufacturer does not accept any liability for operability, power of the appliance or for other risks if the appliance is operated at pressure values other than those values specified for the appliance.

Note: If you are operating the appliance with liquefied gas, use a gas pressure regulator. The pressure regulator must be connected and maintained by a licensed technician.