

**en Instructions for connecting gas and gas conversion (for  
After-Sales Service only)**

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# Important information

**The appliance must only be converted from one gas type to another by authorised personnel who have received appropriate training. The procedure must always be carried out in accordance with the instructions in this manual.**

**Incorrect connection and incorrect settings configuration may damage the appliance. The manufacturer accepts no responsibility for failure to connect or configure the appliance correctly.**

Always observe the symbols on the rating plate. If there is no symbol that is relevant to your country, comply with the technical guidelines in force in your country when configuring the appliance.

Find out which gas type and which gas pressure your local gas supply network uses before installing the appliance. Make sure that all settings have been configured correctly before starting to use the appliance.

Always observe local and national guidelines and regulations.

All the connection data you need can be found on the rating plate to the right of the appliance door.

Enter the following data in the table:

Product number (E no.)

Production number (FD)

Enter the factory settings for the gas type/gas pressure in the table and then add the applicable gas type/gas pressure settings for once conversion has been carried out.

E no.	FD
After-sales service 	
Gas type/gas pressure	
This data can be found on the rating plate	
Gas type/gas pressure	
Data following gas conversion	

The changes made to the appliance and the type of connection are essential to enabling the appliance to work safely and in accordance with the relevant regulations.

## Risk of gas escape!

- After connecting the appliance to the gas supply, always check the connection for leak tightness. The manufacturer accepts no responsibility for the escape of gas from a gas connection which has been previously tampered with.
- Do not move the appliance by pulling on the gas pipe (collector). This could damage the gas pipe.
- The appliance must not be moved once it has been installed. If you do move the appliance once it has been installed, check that the connection is leak-tight.

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

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

# 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 m<sup>3</sup> 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 m<sup>3</sup> 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 m<sup>3</sup>/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.

# Gas connection

## Approved connections

These instructions apply only when the appliance is set up in countries that are indicated on the rating plate.

If the appliance is set up, connected and used in a country that is not indicated on the rating plate, installation and assembly instructions must be used that contain data and information on the valid connection conditions in the relevant country.

## Liquefied gas connection (LPG)

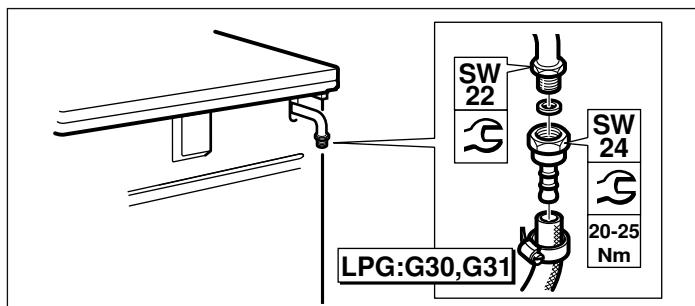
### Caution!

Observe the specific guidelines for each country.

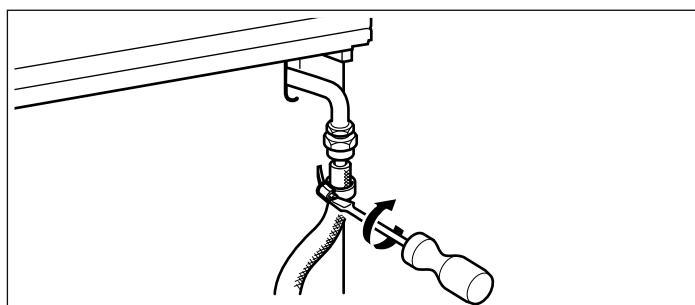
If liquid gas (LPG) is used, the gas supply should be connected via a gas hose or a fixed connector.

Important information on using a gas hose:

- Use a safety gas hose or a plastic gas hose (8 or 10 mm in diameter).
  - It must be attached to the gas connection using an approved connecting device (e.g. a hose clamp).
  - The hose must be short and completely leak-tight. The hose must not be longer than 1.5 m. Observe the applicable guidelines.
  - The gas hose must be replaced once a year.
1. Place the new seal in the connection piece. Make sure the seal is seated correctly.
2. Secure the gas connection piece to the appliance **using a 22 mm spanner** and place the connection piece into the connection piece using a 24 mm spanner.



3. Fit the safety gas hose and use a pipe union or cable clamp to tighten it securely.



4. For information on how to carry out leak testing, see the section entitled "Leak testing". Open the gas connection shut-off.

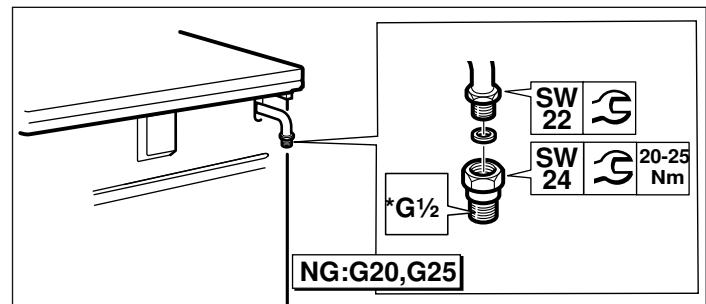
**Note:** Use a torque wrench to connect the appliance.

## Natural gas connection (NG)

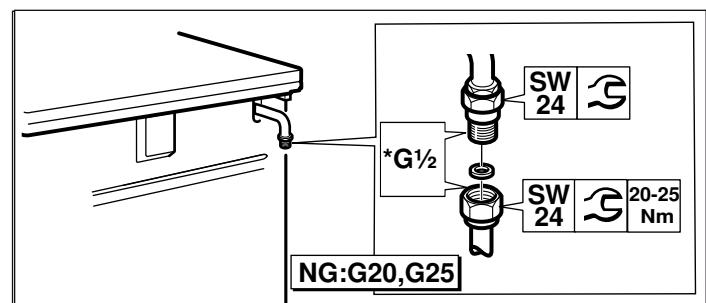
If natural gas (NG) is used, the gas supply should be connected via a gas pipe or a safety gas hose with threaded fittings at both ends.

### Connection in accordance with EN ISO 228 G $\frac{1}{2}$ (TS EN ISO 228 G $\frac{1}{2}$ )

1. Place the new seal in the connection piece. Make sure the seal is seated correctly.
2. Secure the gas connection piece to the appliance **using a 22 mm spanner** and place the connection piece into the connection piece using a 24 mm spanner.



3. Place the new seal into the gas pipe or safety gas hose. Make sure the seal is seated correctly.
4. Secure the connection piece using a **24 mm spanner**. Use a 24 mm spanner to place the threaded fitting of the gas pipe or safety gas hose on the connection piece and tighten it firmly.



5. For information on how to carry out leak testing, see the section entitled "Leak testing". Open the gas connection shut-off.

### Risk of gas leak!

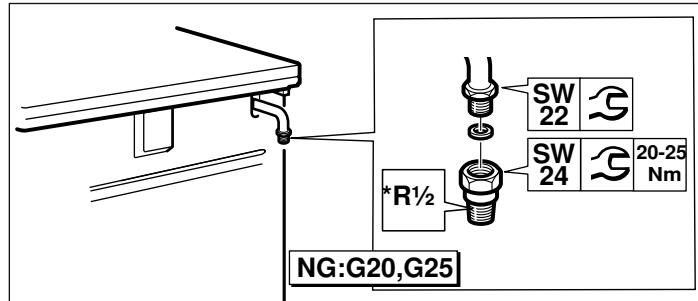
When connecting the gas pipe or safety gas hose, do not tighten the gas connection piece on the appliance using a 22 mm spanner. This may damage the connection piece.

### Notes

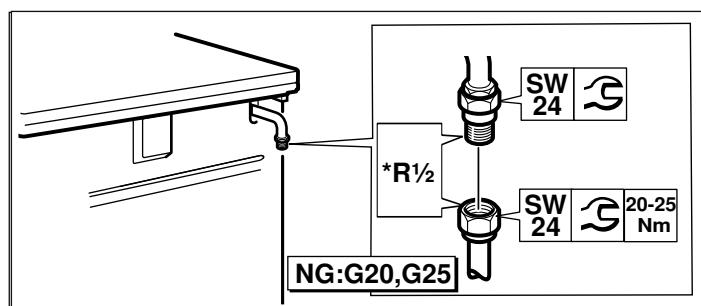
- \*G $\frac{1}{2}$ : EN ISO 228 G $\frac{1}{2}$  (TS EN ISO 228 G $\frac{1}{2}$ )
- Use a torque wrench to connect the appliance.

## Connection in accordance with EN 10226 R $\frac{1}{2}$ (TS 61-210 EN 10226 R $\frac{1}{2}$ )

1. Place the new seal in the connection piece. Make sure the seal is seated correctly.
2. Secure the gas connection piece to the appliance **using a 22 mm spanner** and place the connection piece into the connection piece using a 24 mm spanner.



3. Secure the connection piece using a **24 mm spanner**. Use a 24 mm spanner to place the threaded fitting of the gas pipe or safety gas hose on the connection piece and tighten it firmly.



4. For information on how to carry out leak testing, see the section entitled "Leak testing". Open the gas connection shut-off.

### **⚠ Risk of gas leak!**

When connecting the gas pipe or safety gas hose, do not tighten the gas connection piece on the appliance using a 22 mm spanner. This may damage the connection piece.

### Notes

- \*R $\frac{1}{2}$ : EN 10226 R $\frac{1}{2}$  (TS 61-210 EN 10226 R $\frac{1}{2}$ )
- Use a torque wrench to connect the appliance.

## Conversion to a different gas type

### Changing the gas type

- Change the gas connection piece.
- Change the burner nozzles.
- The bypass nozzles of the burner taps will need to be adjusted depending on the gas setting configured at the factory.
- If fitted, the nozzles for the oven burner and grill burner must also be changed.

The numbers on the burners refer to their diameter. You can find more information about which gas types can be used with the appliance and the appropriate gas nozzles in the section entitled "Technical specifications – Gas".

### After conversion

- Always test for leaks after converting the appliance to a different gas type. See the section entitled "Testing for leaks" for details.
- The burning must be checked after the product has been converted to a different gas type. See the section entitled "Correct burning" for details.
- Enter the new gas type and the new gas pressure in the table. See the section entitled "Important information".

### Parts for gas conversion

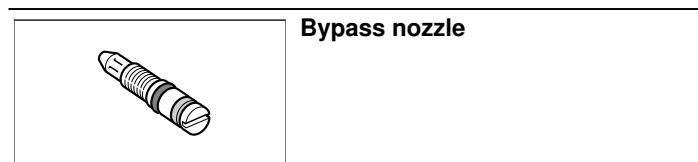
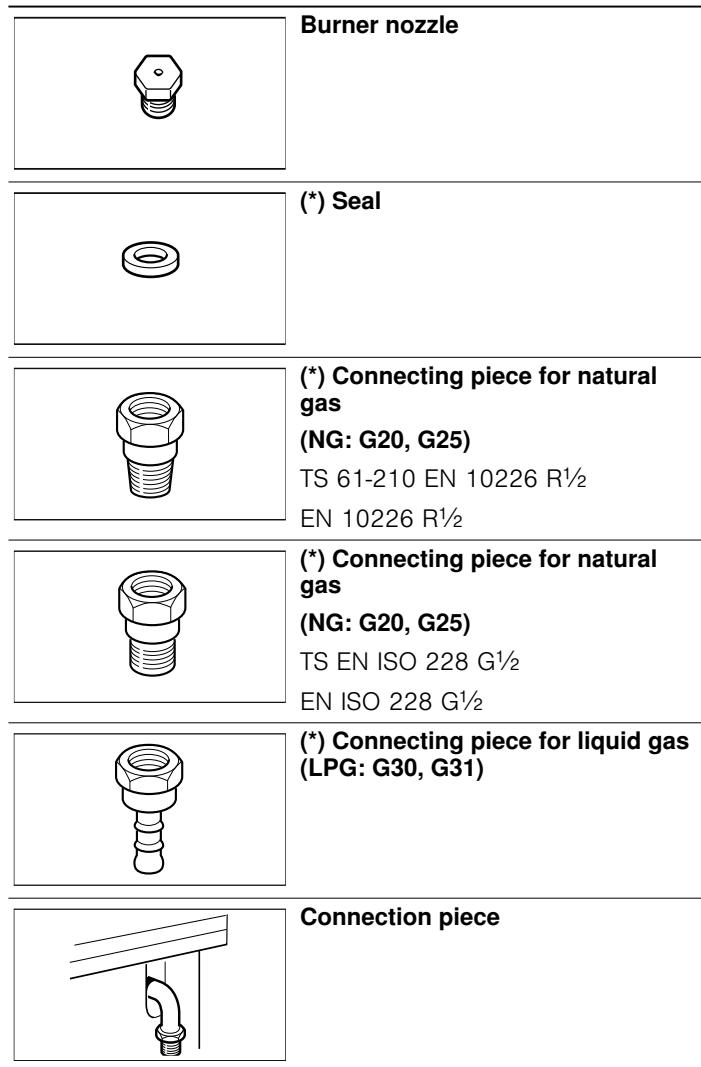
The parts required for the gas conversion procedure described are given below.

To find out the correct nozzle diameter, see the table entitled "Technical data – Gas".

Always use a new seal.

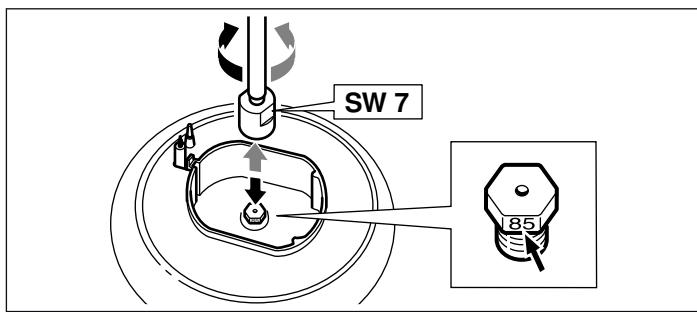
The gas connecting piece may vary depending on the gas type and the regulations in force in your country.

(\*) A gas connection must never be made without these parts.



## Replacing the burner nozzles

1. Make sure all the knobs on the control panel are turned off.
2. Close the gas connection shut-off.
3. Remove the pan supports or pot stands and the burner parts.
4. Remove the burner nozzles (using a 7 mm socket wrench).



5. Look up the burner nozzles in the table. See the section entitled "Technical data – Gas" for details.  
Fit the new nozzles into the appropriate burners.

After replacing the nozzles, check that there are no leaks. See the section entitled "Testing for leaks" for details.

## Setting the burner bypass nozzles and a small flame

The bypass nozzles are used to set the minimum flame height for the burners.

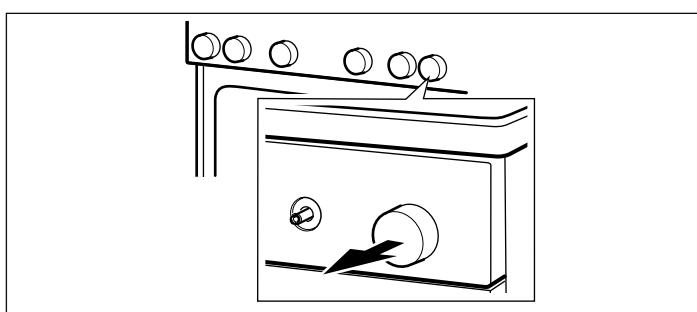
### Preparation

Close the gas connection shut-off.

#### Risk of electric shock!

Disconnect the appliance from the mains.

1. Make sure the knobs on the control panel are turned off.
2. Remove the knobs one by one by holding them firmly against the control panel and pulling them towards you slightly.



## Converting the appliance from liquid gas to natural gas and vice versa

If the appliance is being converted from liquid gas (LPG: G30, G31) to natural gas (NG: G20, G25):

Turn all the bypass nozzles in the appliance anti-clockwise by half a turn. See the section entitled "Removing the control panel".

Then carry out the steps described in the "Setting the bypass nozzles" section.

Then carry out the steps described in the "Installing the control panel" section.

## Converting the appliance from natural gas to liquid gas

If the appliance has been set to natural gas (NG: G20, G25) and needs to be converted to liquid gas (LPG: G30, G31):

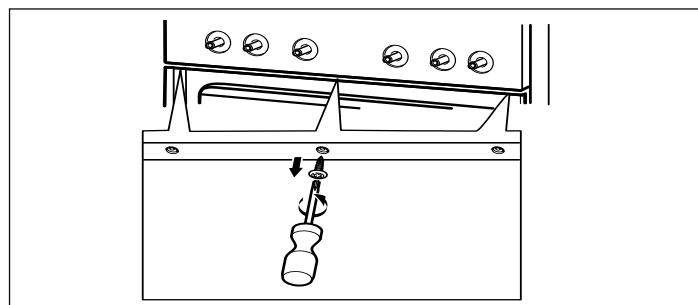
Fully tighten all the bypass nozzles in the appliance by turning them clockwise. See the section entitled "Removing the control panel".

Then carry out the steps described in the "Setting the bypass nozzles" section.

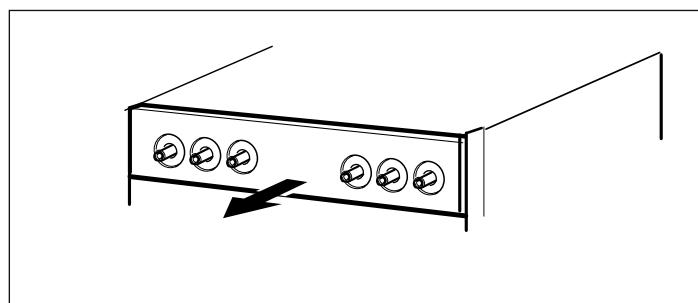
Then carry out the steps described in the "Installing the control panel" section.

## Removing the control panel

1. Remove the three screws under the front panel (right, left, centre).

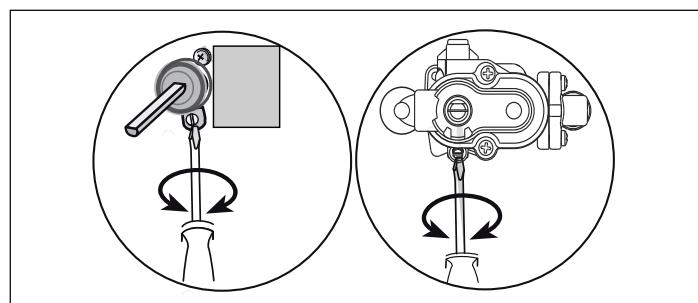


2. Carefully take hold of the front panel with both hands and slowly take it off by pulling it towards you. Make sure that the cables are not damaged and that the connections do not come loose.



## Setting the bypass nozzles

1. Use a slotted screwdriver (no. 3) to set the bypass nozzles for the gas type that is going to be used, following the instructions in the section entitled "Converting from LPG to natural gas" or "Converting from natural gas to LPG".



2. At this stage, it is important to test for leaks. See the section entitled "Testing for leaks".

## Installing the control panel

To fit the control panel, follow the instructions for removing it in the reverse order.

1. Take hold of the front panel with both hands and carefully fit it into place. Make sure that the cables are not damaged and that the connections do not come loose.
2. Put the three screws under the front panel (right, left, centre) back.
3. Put the knobs on carefully.
4. At this stage, it is important to check that the gas burners are burning correctly. See the section entitled "Correct burning" for details.
5. Check that the appliance is working correctly.

## Replacing the oven burner (optional)

### Preparation

Make sure all the knobs on the control panel are turned off.

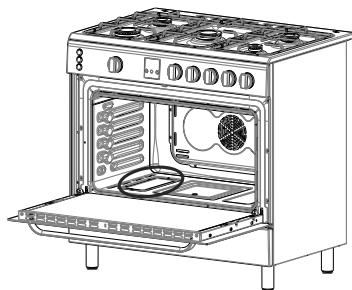
Close the gas connection shut-off.



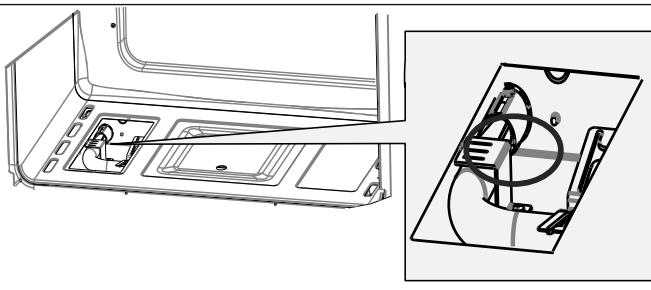
Disconnect the appliance from the mains.

### Replacing the nozzle for the lower oven burner (optional)

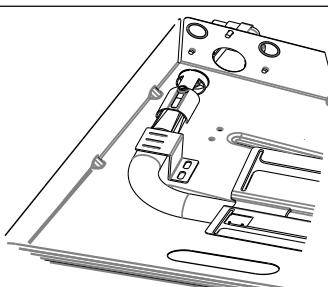
1. Open the oven door.
2. Undo the two screws on the small plate to the left of the floor plate.



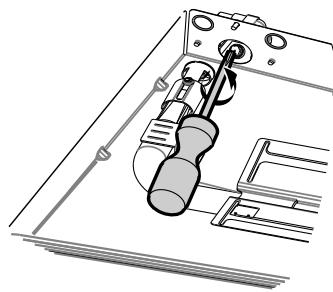
3. Undo the burner's fastening screws to the inside housing.



4. Carefully turn the burner towards you.



5. Remove the nozzle for the lower oven burner (using a 7 mm socket wrench).

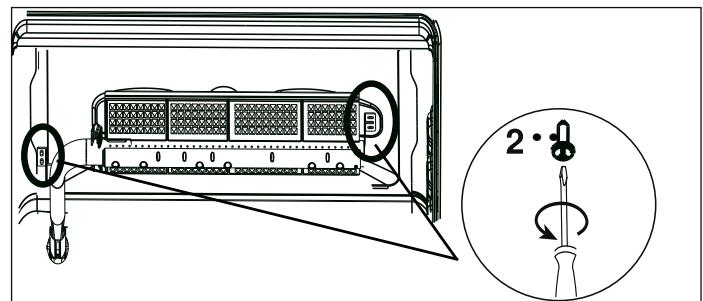


6. Select the appropriate nozzle from the table depending on the new gas type. See the section "Technical data – Gas".
7. Put the new nozzle in place and tighten.
8. At this stage, it is important to test for leaks. For information on how to test for leaks, see the section entitled "Testing for leaks".
9. Put the oven burner back, making sure that the connections for the thermocouple and the spark plugs are not damaged. Retighten the screw.
10. At this stage, it is important to check that the burner is burning correctly. See the section entitled "Correct burning" for details.

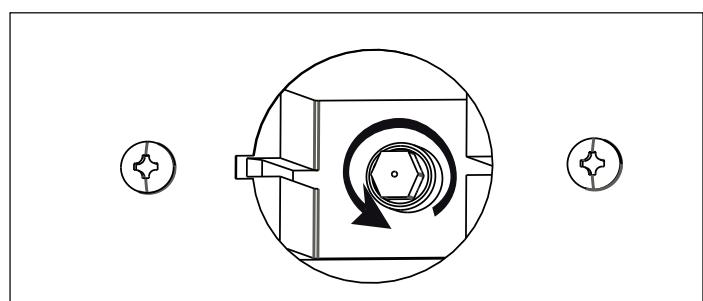
11. Put the small plate to the left of the floor plate back and screw it down firmly.

### Replacing the nozzle for the grill burner (optional)

1. Open the oven door.
2. Undo the two screws on each side holding the grill burner fastening plate and the grill burner together, then carefully pull the burner out towards you. Make sure that the connections for the thermocouple and the spark plugs are not damaged. You should now be able to access the burner nozzle.



3. Remove the nozzle for the grill burner (using a 7 mm socket wrench).



4. Select the appropriate nozzle from the table depending on the new gas type. See the section "Technical data – Gas".
5. Put the new nozzle in place and tighten.
6. At this stage, it is important to test for leaks. For information on how to test for leaks, see the section entitled "Testing for leaks".

7. Put the grill back, making sure that the connections for the thermocouple and the spark plugs are not damaged. Put the two screws on each side back in.

8. At this stage, it is important to check that the burner is burning correctly. See the section entitled "Correct burning" for details.

## Leak test and function test

### Risk of explosion!

Avoid sparking. Do not use an open flame.

Perform the leak test only with a suitable leakage spray.

#### In the event of a gas leak

Shut off the gas supply.

Ensure that the room affected is well ventilated.

Check the gas and valve connections again. Repeat the leak test.

The leak test must be performed by two people, in accordance with the following instructions.

#### Check the gas connection

1. Open the gas supply.

2. Spray the gas connection with a leakage spray.

If small bubbles or foam form, indicating a gas leak, follow the instructions in the section entitled "*In the event of a gas leak*".

Perform the same steps for the part closed with the blind plug.

#### Checking the burner nozzles

1. Open the gas supply.

Carry out the leak test separately for each nozzle.

2. Carefully close the hole in the burner nozzle to be checked using your finger or a suitable device.

3. Spray the nozzle with a leakage spray.

4. Press the function selector and turn it anti-clockwise. This supplies the nozzle with gas.

If small bubbles or foam form, indicating a gas leak, follow the instructions in the section entitled "*In the event of a gas leak*".

#### Checking the bypass valves

1. Open the gas supply.

Carry out the leak test separately for each bypass screw.

2. Carefully close the hole in the burner nozzle to be checked using your finger or a suitable device.

3. Spray the nozzle in the burner to be checked with a leakage spray.

4. Push the control knob and turn it anti-clockwise. This supplies the nozzle with gas.

If small bubbles or foam form, indicating a gas leak, follow the instructions in the section entitled "*In the event of a gas leak*".

#### Checking the oven burner nozzle (option)

1. Open the gas supply.

2. Carefully close the hole in the oven burner nozzle using your finger or a suitable device.

3. Spray the nozzle with a leakage spray.

4. Press the function selector and turn it anti-clockwise. This supplies the nozzle with gas.

If small bubbles or foam form, indicating a gas leak, follow the instructions in the section entitled "*In the event of a gas leak*".

#### Check the grill burner nozzle (option)

1. Open the gas supply.

2. Carefully close the hole in the grill burner nozzle using your finger or a suitable device.

3. Spray the nozzle with a leakage spray.

4. Turn the oven function selector clockwise. This supplies the nozzle with gas.

If small bubbles or foam form, indicating a gas leak, follow the instructions in the section entitled "*In the event of a gas leak*".

## Correct flame formation

### Burners

The burning and soot formation of each burner must be checked after the product has been converted to a different gas type.

If there is a problem, compare the nozzle values with the values in the table.

1. Ignite the gas burners in accordance with the instructions in the operating manual.

2. Set the burner head to a small flame.

Check whether the flame safety system is working by keeping the flame at the "small flame" setting for one minute.

3. Check that the burners are burning correctly with both large and small flames. The flame should burn evenly and steadily.

4. Turn the burner knob back and forth quickly between the large flame setting and the small flame setting. Repeat this

process several times. The gas flame must not flicker or go out.

### Oven

#### Lower gas burner or grill burner (optional)

1. Ignite the lower gas burner as described in the operating instructions.

2. Check the flame formation with the oven door open:  
The flame must burn evenly throughout (it may be slightly uneven in the first few minutes, but after a few minutes, the flames should burn constantly).

3. To check that the thermocouple is functioning correctly, let the appliance run for a few minutes.

If necessary, check the settings. If it is not functioning correctly, replace the bypass screw in the burner.

# Technical data – Gas

Different types of gas and the corresponding values are listed here.

Type of gas	mbar	Nozzle (mm)	Burner type	Power (kW)	Power min. (kW)	Max. consumption
		Bypass				G20 (l/h)      G30 (g/h)
Natural gas NG G20	20	1,15	High-output burner	2.9	1.5	276.2 l/h
		0,97	Standard-output burner	1.75	0.6	166.7 l/h
		0,72	Economy burner	1	0.45	95.2 l/h
		1,30	Wok burner	3.6	1.9	342,8 l/h
		1,50	Oven burner	4.2	1.2	400 l/h
		1,30	Grill burner	3.1	1.2*	295.2 l/h
Liquefied gas Butane Propane LPG G30	28 - 30	0,85	High-output burner	2.9	1.5	210.9 g/h
		0,65	Standard-output burner	1.65	0.6	120 g/h
		0,50	Economy burner	0.9	0.45	65.4 g/h
		0,96	Wok burner	3.6	1.9	261.7 g/h
		0,98	Oven burner	4.2	1.2	305.4 g/h
		0,85	Grill burner	3.1	1.2*	225.4 g/h
Liquefied gas Butane Propane LPG G30	50	0,75	High-output burner	2.9	1.5	210.9 g/h
		0,58	Standard-output burner	1.65	0.6	120 g/h
		0,43	Economy burner	0.9	0.45	65.4 g/h
		0,76	Wok burner	3.6	1.9	261.7 g/h
		0,85	Oven burner	4.2	1.2	305.4 g/h
		0,72	Grill burner	3.1	1.2*	225.4 g/h

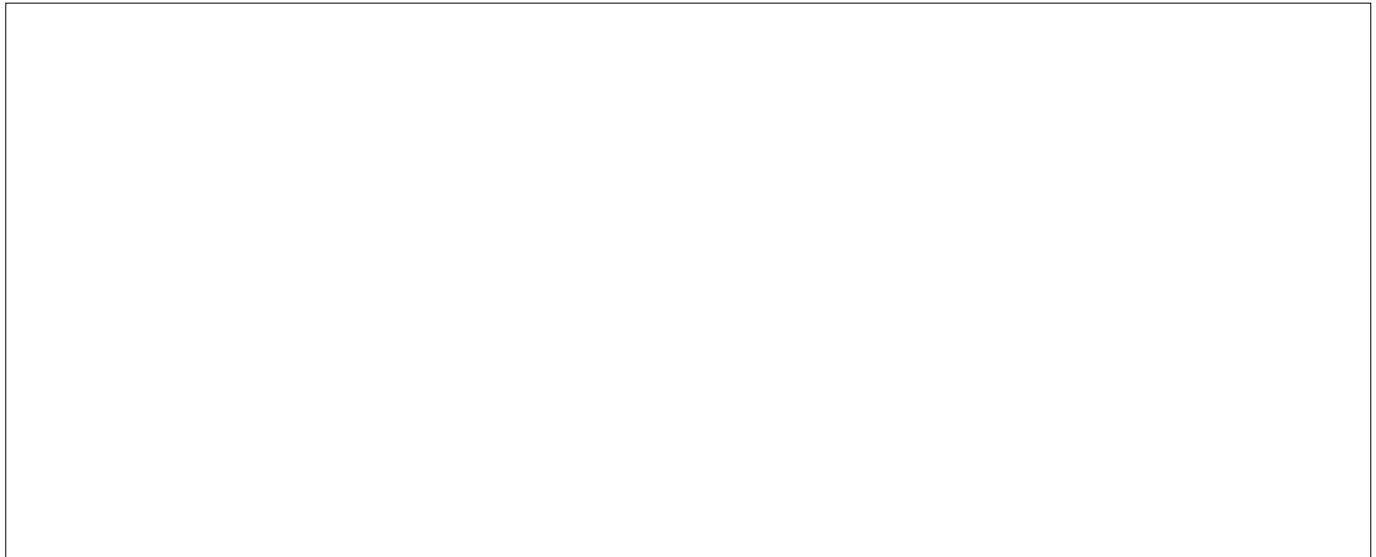
\* Only for appliances with a separate grill control knob.

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.







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