

**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 may damage the appliance. The appliance manufacturer shall accept no liability for incorrect connections or incorrect settings.**

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 settings.

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 comply with local and national guidelines and regulations.

The setting conditions for this appliance are specified on the rating plate on the back of the appliance. The gas type set at the factory is marked with an asterisk (\*).

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 below 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	

### Caution!

After converting the appliance from one gas type to another, the new gas type must be indicated on the rating plate. Use a gas conversion label to do this. The gas type is marked with an asterisk (\*) on the label. The label detailing the gas type (marked with an asterisk (\*)) to which the appliance has been

converted must be adhered in the designated place on the rating plate.

The changes made to the appliance and the type of appliance 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.

## Choose which side of the appliance to connect the gas on (\* optional)

The gas supply to the appliance can be connected on the left or right. The side on which the gas supply is connected can be changed if necessary.

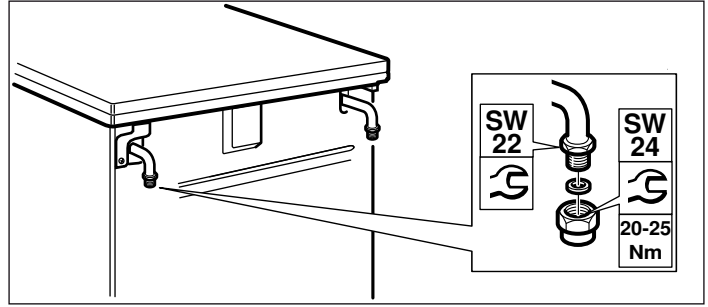
Connect the main gas supply.

If you change the side on which the gas supply is connected, the gas connection piece on the side that is not being used must be sealed with a blind plug.

To do this:

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

Once the side on which the gas supply is connected has been changed, check that the connection is leak-tight. See the section entitled "*Leak testing*" for more information about this.



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

\* **Option:** Only valid for some models.

## Gas connection

### Approved connections

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

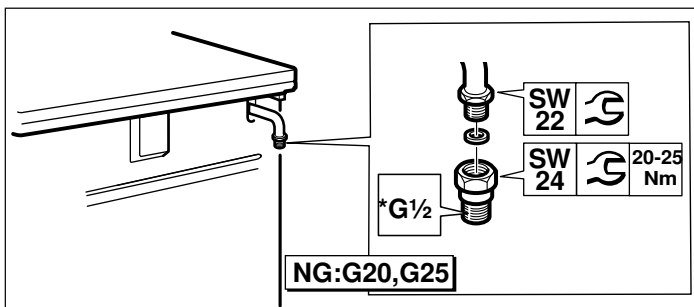
If the appliance is set up, connected and used in a country that is not indicated on the rating plate, installation and assembly instructions must be used that contain data and information on the valid connection conditions in the relevant country.

### 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.

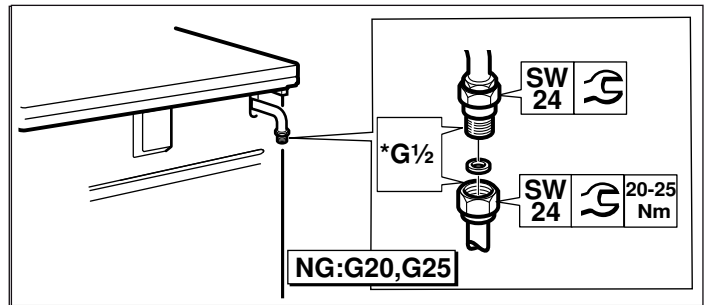
#### Connection in accordance with EN ISO 228 G $\frac{1}{2}$ (TS EN ISO 228 G $\frac{1}{2}$ )

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!

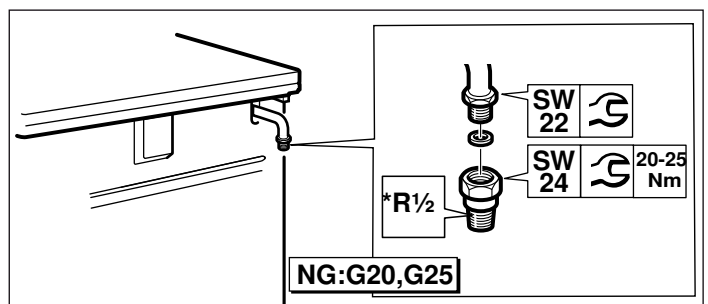
When connecting the gas pipe or safety gas hose, do not tighten the gas connection piece on the appliance using a 22 mm spanner. This may damage the connection piece.

#### Notes

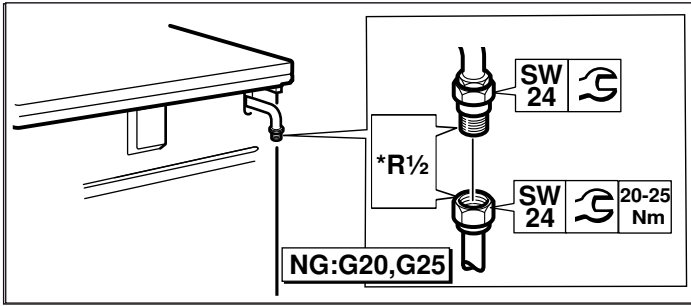
- \*G $\frac{1}{2}$ : EN ISO 228 G $\frac{1}{2}$  (TS EN ISO 228 G $\frac{1}{2}$ )
- Use a torque wrench to connect the appliance.

#### 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.



- 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.



- 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.

## **Liquefied gas connection (LPG)**

### **Caution!**

Observe the specific guidelines for each country.

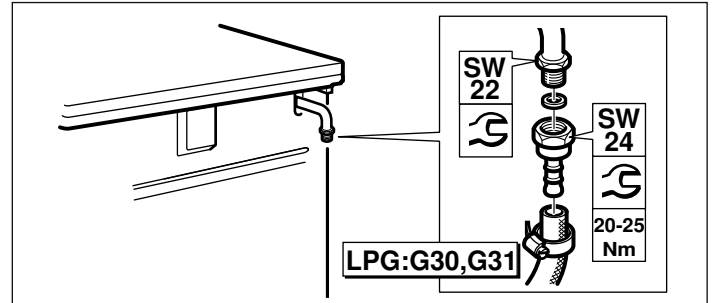
If liquid gas (LPG) is used, the gas supply should be connected via a gas hose or a fixed connector.

Important information on using a gas hose:

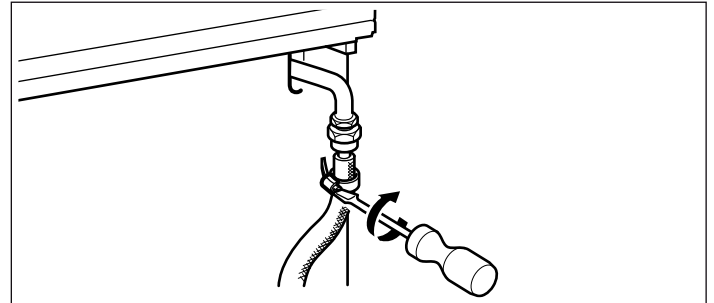
- Use a safety gas hose or a plastic gas hose (8 or 10 mm in diameter).
- It must be attached to the gas connection using an approved connecting device (e.g. a hose clamp).

- 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.

- Place the new seal in the connection piece. Make sure the seal is seated correctly.
- 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.



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



- 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.

# **Conversion to a different gas type**

## **Converting to a different gas type**

- The gas connection must be replaced.
- The burner nozzles must be replaced.
- Depending on the factory gas setting, the bypass screws in the burner valves must either be replaced, or screwed in fully.
- If present, the oven and grill nozzles must also be replaced.

Numbers are printed on the nozzles indicating their diameter. Further information about the gas types suitable for the appliance, as well as the corresponding gas nozzles, can be found in the section entitled "*Technical properties - gas*".

### **After the conversion**

- After the appliance has been converted to a different gas type, you must perform a leak test. See the section entitled "*Leak test*".
- After the appliance has been converted to a different gas type, the correct flame formation must be tested. See the section entitled "*Correct flame formation*".
- Enter the newly-set type of gas and gas pressure in the table. See the section entitled "*Measures to be observed*".

### **Caution!**

After the appliance has been converted to a different gas type, the labels giving information on the gas type and showing a

star must be affixed at the appropriate point on the rating plate  
**MAKE SURE THAT YOU DO THIS.**

## Functional parts for the gas conversion

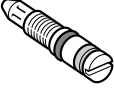


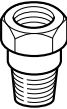
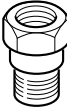
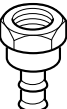
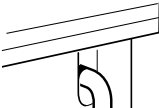

The functional parts that are required for the gas conversion in accordance with the instructions are displayed below.

You will find the correct nozzle diameters in the table in the section entitled "Technical properties - gas".

Always use new seals.

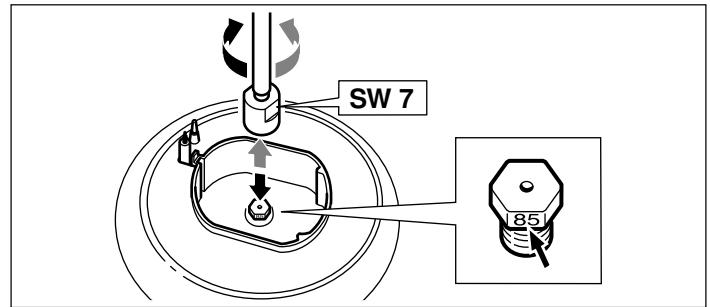
The gas connecting piece to be used may vary depending on the gas type and country-specific regulations.

(\* ) These functional parts must be used when the gas is connected.

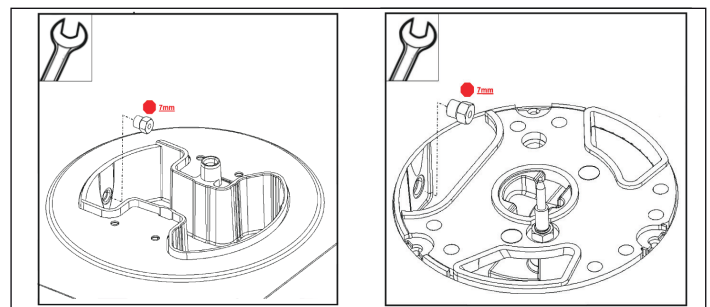
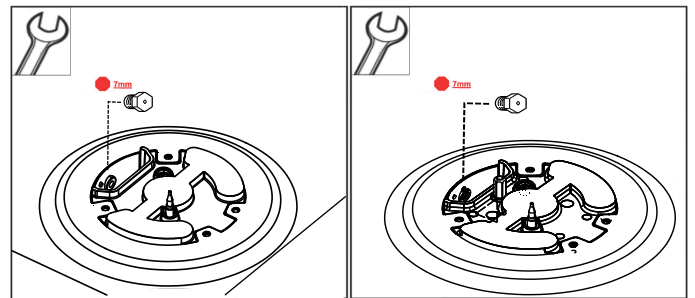
	<b>Bypass screw</b>
	<b>Burner nozzle</b>
	<b>(* ) Seal</b>
	<b>(* ) Connecting piece for natural gas</b> <b>(NG: G20, G25)</b> TS 61-210 EN 10226 R½ EN 10226 R½
	<b>(* ) Connecting piece for natural gas</b> <b>(NG: G20, G25)</b> TS EN ISO 228 G½ EN ISO 228 G½
	<b>(* ) Connecting piece for liquid gas</b> <b>(LPG: G30, G31)</b>
	<b>Gas connecting piece</b>
	<b>Dummy plug (shut-off piece)</b>

## 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 and burner parts.
4. Remove the burner nozzles (7 mm socket wrench).



5. If your appliance features a wok burner with side access, remove the burner nozzle as shown below (7 mm open-ended spanner).



6. The burner nozzles can be found in the table; see the section entitled "Technical data - Gas".

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".

## Adjusting or replacing the burner bypass screws and setting the small flame

The bypass screws regulate the minimum flame height of the burners.

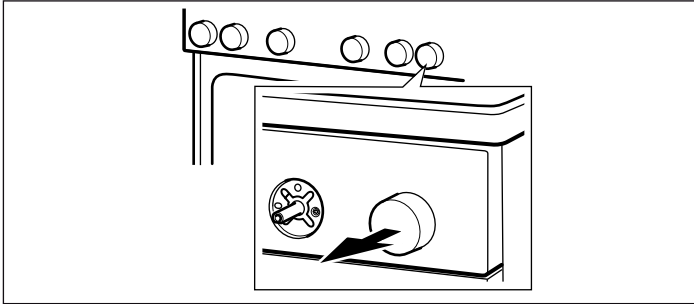
### Preparation

Shut off the gas supply.

### Risk of electric shock!

Interrupt the power supply to the appliance.

1. Turn off the switches on the control panel.
2. Remove the control knobs individually by holding tightly on to the control panel and pulling them straight out.



## Converting the appliance from natural gas to liquefied gas

If the appliance was set to natural gas at the time of delivery (factory setting) (NG: G20, G25) and is now being converted to liquefied gas for the first time (LPG: G30, G31):

### For models with safety pilot:

In order to reach the bypass nozzles, the control panel must be removed. See the section "Removing the control panel".

The bypass nozzles must be tightened as far as they will go.

You must then carry out the work steps in the section "Installing the control panel".

### For models with gas oven (optional):

In order to reach the bypass nozzle underneath the burner tap, you must remove the control panel. See the section "Removing the control panel".

The bypass nozzle on the oven burner must be tightened as far as it will go.

You must then carry out the work steps in the section "Installing the control panel".

## Conversion from liquid gas to natural gas

If the appliance is to be converted from liquid gas (LPG: G30, G31) to natural gas (NG: G20, G25), or this conversion has already been performed and is now to be reversed:

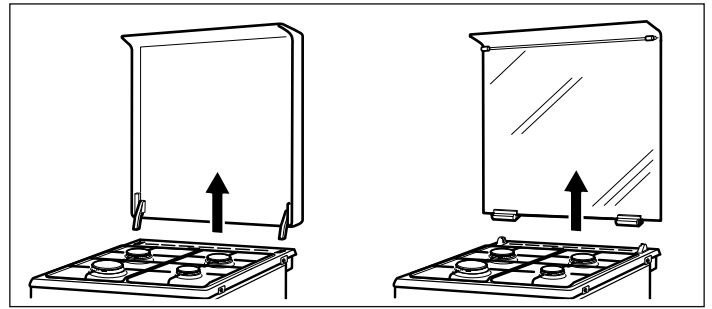
All bypass nozzles on the appliance must be replaced. To do this, read the section entitled "Removing the control panel".

The instructions in the section entitled "Replacing the bypass screws" must then be followed.

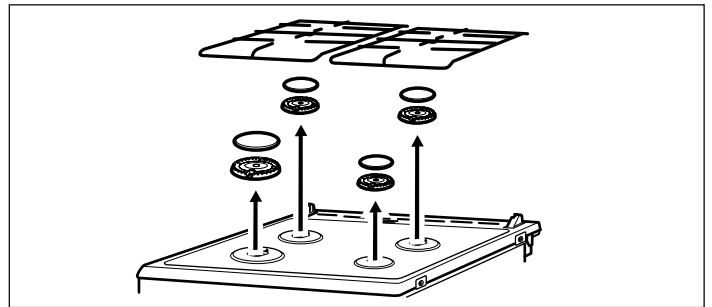
Then, follow the instructions in the section entitled "Attaching the control panel".

## Removing the control panel

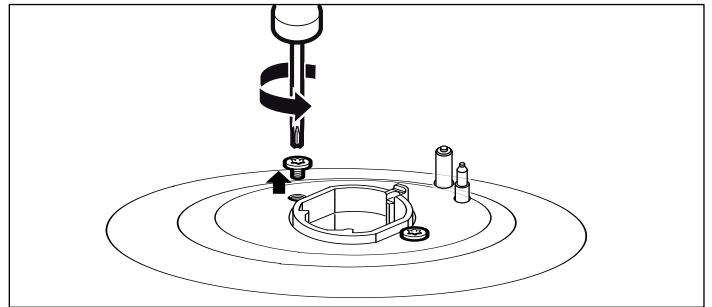
1. If the appliance has an upper cover, remove this. To remove the cover, open it, take hold of it at the sides with both hands, and pull it upwards. The upper cover will come away. Take care not to lose the hinges.



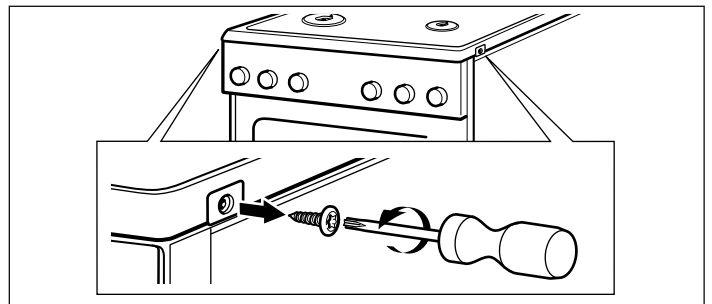
2. Remove the pan supports and burner parts.



3. If there are any burner connection screws in the hob, remove them all.

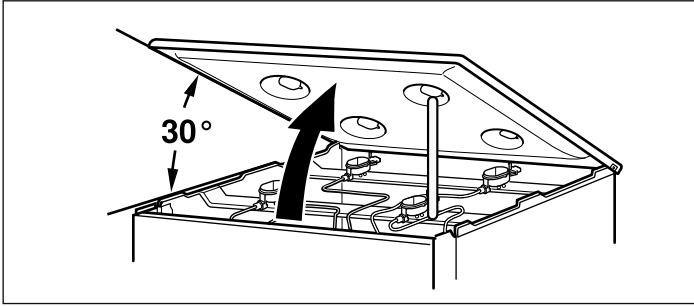


4. Remove the two screws (T20) at the front right and left of the hob panel. Do not remove the plastic parts underneath.

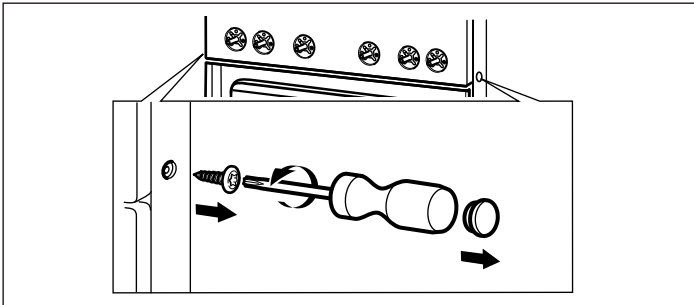


5. For models with a wok burner (optional): Remove the four screws (M4) from the wok burner.

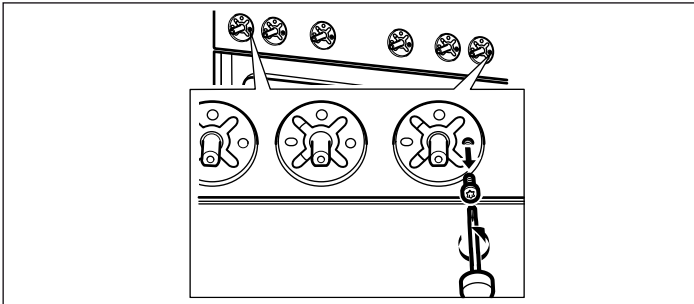
6. Hold the hob panel at the front and tilt it upwards at an angle of no more than 30°. Use the profile bar, which can be positioned upright on the front burner fastening, to prop up the hob panel.



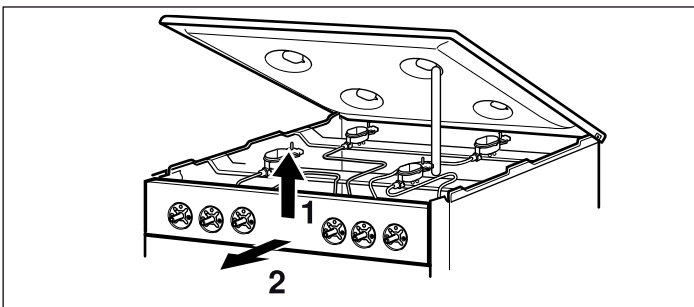
7. Remove the plastic covers from the front profiles on the right and left (without scuffing or scratching them). Unscrew the screws (T20) underneath them.



8. Remove the two screws (M4) that are uncovered when you remove the control knobs (T15).

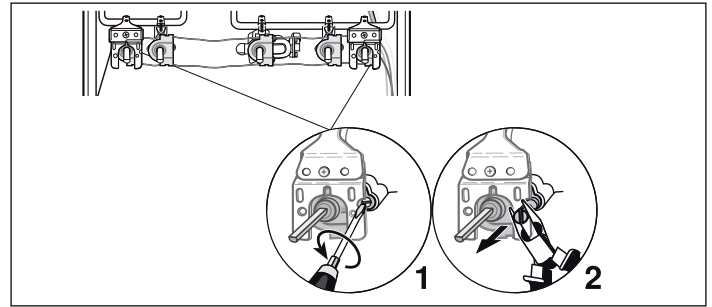
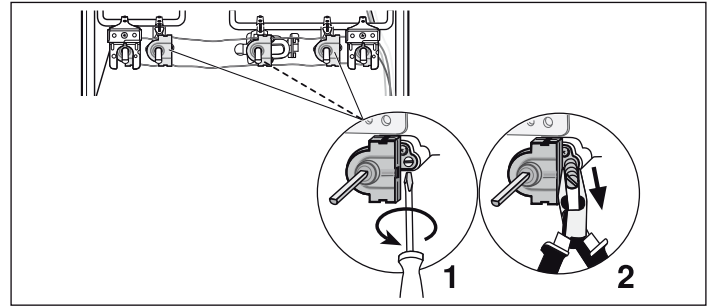


9. Take hold of the front panel with both hands and slowly pull it upwards. Release it from its fastening clips. Then carefully pull the panel forwards to remove it. Ensure that the cables are not damaged and the connections do not come loose.



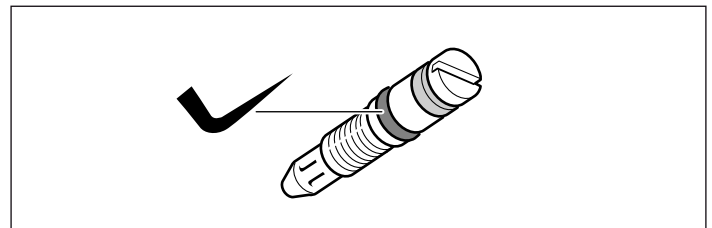
## Replacing bypass screws

1. Loosen the bypass screws with a flat screwdriver (no. 2). Remove the bypass screws.



2. You can use the table to determine the new bypass screws that you will need after the gas conversion. See the section entitled "Technical properties - gas".

3. Check whether the seals on the bypass screw are correctly seated and work precisely. Only use bypass screws with intact seals.



4. Insert the new bypass screws and tighten them. Make sure that all bypass screws are connected to the correct shut-off valves.

5. At this point, it is essential to carry out a leak test. See the section entitled "Leak test".

## Fitting 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. Ensure that the cables are not damaged and the connections do not come loose. Lower the front panel slightly and place it in the fastening brackets.
2. Screw the two screws (T15 and M4) that you removed from the control panel back in.
3. Screw the screws (T20) that you removed from the front profiles back in on the right and left. Refit the plastic covers.
4. Fit the hob panel carefully. Make sure that the plastic parts underneath the screws do not fall out. Screw the two screws (T20) back in at the front right and left of the hob panel. If there are any burner connection screws, screw them all into the hob panel.
5. For models with a wok burner (optional): Screw the four Torx screws (M4) that you removed from the wok burner back in.
6. If your cooker has an upper cover, take hold of it on both sides, hold it upright and push it straight down into the holder.
7. Fit burner housings of the correct size onto each burner, and ensure that the spark plug is inserted into the opening on the edge of the burner housing. Place the enamelled burner caps in the centre of the matching burner bases.
8. Refit the pan supports. Make sure that the 80 mm-wide pan support is fitted on the auxiliary burner.
9. Fit the control knobs carefully.
10. At this stage, it is important to check that the burners are burning correctly; see section entitled "Correct burner behaviour".
11. Check whether the appliance is functioning correctly.

## Replacing the oven burners (optional)

### Preparation

Turn off all switches on the control panel.

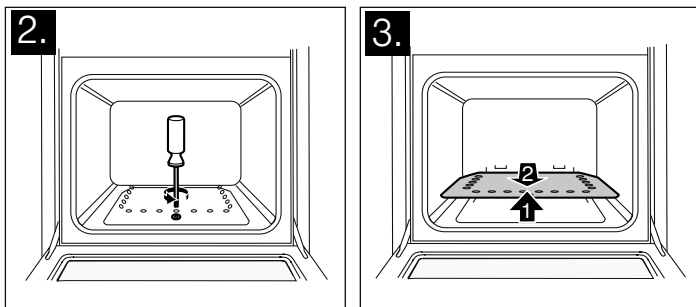
Shut off the gas supply.

### Risk of electric shock!

Interrupt the power supply to the appliance.

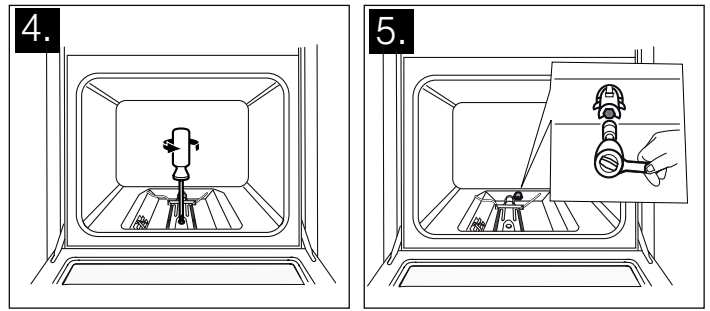
### Replacing the nozzle for the oven burner

1. Open the oven door.
2. Loosen the front securing screw in the bottom plate.
3. Hold the bottom plate firmly at the front, lift and remove it.



4. Loosen the burner securing screw and carefully remove the oven burner. The burner nozzles are now freely accessible. Make sure that the thermocouple and ignition plug connections are not damaged.

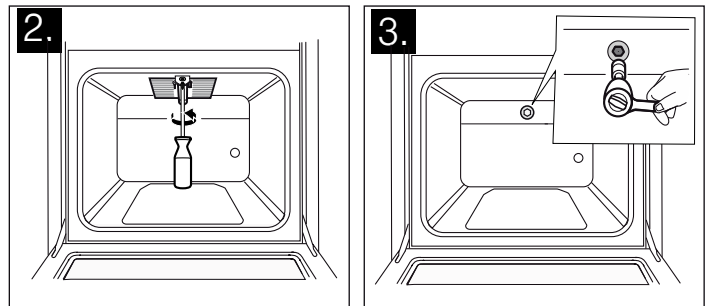
5. Release the nozzle at the burner access on the rear side of the oven (using a 7 mm socket wrench).



6. You can use the table to determine the new nozzle that you will need after the gas conversion. See the section entitled "Technical properties - gas".
7. Insert and tighten the new nozzle.
8. At this point, it is essential to carry out a leak test. To perform a leak test, see the section entitled "Leak test".
9. Replace the oven burner, making sure that the thermocouple and ignition plug connections are not damaged. Retighten the securing screw.
10. At this point, it is important to check the burner flame formation. See the section entitled "Correct flame formation".
11. Replace the bottom plate.

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

1. Open the oven door.
2. Loosen the screw connecting the grill burner to the grill burner mounting plate and carefully pull the burner straight out. Make sure that the thermocouple and ignition plug connections are not damaged. The burner nozzles are now freely accessible.
3. Release the grill burner nozzle (7 mm socket wrench).



4. You can ascertain which new nozzle is required for the new gas type using the table. See the section entitled "Technical properties - gas".
5. Insert and tighten the new nozzle.
6. At this point, it is essential to carry out a leak test. To perform a leak test, see the section entitled "Leak test".
7. Replace the grill burner, making sure that the thermocouple and ignition plug connections are not damaged. Retighten the screws.
8. Slide the seal fully into the burner.
9. At this point, it is important to check the burner flame formation. See the section entitled "Correct flame formation".



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# 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"*.

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# Correct flame formation

## Burner

The flame formation and temperature development must be checked for each burner after the appliance is converted to a different gas type.

In the event of a problem, compare the nozzle values to the values in the table.

### Only for models without safety pilot

1. Ignite the hob burner as described in the operating instructions.
2. Check the large and small flames for the correct flame formation. The flame must burn evenly and continuously.
3. Using the burner knob, switch quickly between the large and small flame. Repeat this process a few times. The gas flame must not flicker or go out.

### Only for models with safety pilot

1. Ignite the hob burner as described in the operating instructions.
2. Turn the burner knob to the small flame setting.  
Check whether the ignition is activated by holding the knob in the "small flame" position for approximately 1 minute.

3. Check the large and small flames for the correct flame formation. The flame must burn evenly and continuously.
4. Using the burner knob, switch quickly between the large and small flame. Repeat this process a few 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.

## Nozzle values for the auxiliary burner

	*G20/G25	G20	G20	G25	G25	G25.3	G30/G31	**G30	G30	G27
Gas pressure (mbar)	20/25	20	25	20	25	25	28-30/37	50	37	20
Nozzle (mm)	0.72	0.72	0.68	0.77	0.72	0.72	0.50	0.43	0.47	0.77
Bypass nozzle (mm)	0.50	0.50	0.50	0.50	0.50	0.50	0.30	0.30	0.30	0.50
Max. input power (kW)	1	1	1	1	1	1	1	1	1	1
Min. input power (kW)	≤ 0.55	≤ 0.55	≤ 0.55	≤ 0.55	≤ 0.55	≤ 0.55	≤ 0.55	≤ 0.55	≤ 0.55	≤ 0.55
Gas flow at 15 °C and 1013 mbar m <sup>3</sup> /h	0.095/0.111	0.095	0.095	0.111	0.111	0.108	-	-	-	0.116
Gas flow at 15 °C and 1013 mbar g/h	-	-	-	-	-	-	73/71	73	73	-

\* For France and Belgium

\*\* For G30 (50 mbar), nozzle set HEZ298070 must be ordered from our after-sales service.

## Nozzle values for the standard output burner

	*G20/G25	G20	G20	G25	G25	G25.3	G30/G31	**G30	G30	G27
Gas pressure (mbar)	20/25	20	25	20	25	25	28-30/37	50	37	20
Nozzle (mm)	0.97	0.97	0.91	1	0.94	0.94	0.65	0.58	0.62	1
Bypass nozzle (mm)	0.58	0.58	0.58	0.58	0.58	0.58	0.38	0.38	0.38	0.58
Max. input power (kW)	1.75	1.75	1.75	1.75	1.75	1.75	1.75	1.75	1.75	1.75
Min. input power (kW)	≤ 0.9	≤ 0.9	≤ 0.9	≤ 0.9	≤ 0.9	≤ 0.9	≤ 0.9	≤ 0.9	≤ 0.9	≤ 0.9
Gas flow at 15 °C and 1013 mbar m <sup>3</sup> /h	0.167/0.194	0.167	0.167	0.194	0.194	0.190	-	-	-	0.203
Gas flow at 15 °C and 1013 mbar g/h	-	-	-	-	-	-	127/125	127	127	-

\* For France and Belgium

\*\* For G30 (50 mbar), nozzle set HEZ298070 must be ordered from our after-sales service.

## Nozzle values for the wok burner (optional)

	*G20/G25	G20	G20	G25	G25	G25.3	G30/G31	**G30	G30
Gas pressure (mbar)	20/25	20	25	20	25	25	28-30/37	50	37
Nozzle (mm)	1.38	1.38	1.30	1.43	1.36	1.36	0.90	0.73	0.85
Bypass nozzle (mm)	0.88	0.88	0.88	0.88	0.88	0.88	0.55	0.55	0.55
Max. input power (kW)	3.5	3.5	3.5	3.5	3.5	3.5	3.3	3.3	3.3
Min. input power (kW)	≤ 1.7	≤ 1.7	≤ 1.7	≤ 1.7	≤ 1.7	≤ 1.7	≤ 1.7	≤ 1.7	≤ 1.7
Gas flow at 15 °C and 1013 mbar m <sup>3</sup> /h	0.333/0.388	0.333	0.333	0.388	0.388	0.379	-	-	-
Gas flow at 15 °C and 1013 mbar g/h	-	-	-	-	-	-	240/236	240	240

\* For France and Belgium

\*\* For G30 (50 mbar), nozzle set HEZ298070 must be ordered from our after-sales service.

**Nozzle values for the high output burner (optional)**

	<b>*G20/G25</b>	<b>G20</b>	<b>G20</b>	<b>G25</b>	<b>G25</b>	<b>G25.3</b>	<b>G30/G31</b>	<b>**G30</b>	<b>G30</b>	<b>G27</b>
Gas pressure (mbar)	20/25	20	25	20	25	25	28-30/37	50	37	20
Nozzle (mm)	1.16	1.16	1.10	1.34	1.26	1.26	0.85	0.75	0.80	1.38
Bypass nozzle (mm)	0.75	0.75	0.75	0.75	0.75	0.75	0.46	0.46	0.46	0.75
Max. input power (kW)	3	3	3	3	3	3	3	3	3	3
Min. input power (kW)	≤ 1.3	≤ 1.3	≤ 1.3	≤ 1.3	≤ 1.3	≤ 1.3	≤ 1.3	≤ 1.3	≤ 1.3	≤ 1.3
Gas flow at 15 °C and 1013 mbar m <sup>3</sup> /h	0.285/0.332	0.285	0.285	0.332	0.332	0.325	-	-	-	0.348
Gas flow at 15 °C and 1013 mbar g/h	-	-	-	-	-	-	218/214	218	218	-

\* For France and Belgium

\*\* For G30 (50 mbar), nozzle set HEZ298070 must be ordered from our after-sales service.

**Nozzle values for the gas grill burner in the gas oven (optional)**

	<b>*G20/G25</b>	<b>G20</b>	<b>G20</b>	<b>G25</b>	<b>G25</b>	<b>G25.3</b>	<b>G30</b>	<b>**G30</b>
Gas pressure (mbar)	20/25	20	25	20	25	25	28-30	50
Nozzle (mm)	1.00	1.00	0.98	1.13	1.10	1.10	0.70	0.62
Bypass nozzle (mm)	-	-	-	-	-	-	-	-
Max. input power (kW)	2.1	2.1	2.1	2.1	2.1	2.1	2.1	2.1
Min. input power (kW)	-	-	-	-	-	-	-	-
Gas flow at 15 °C and 1013 mbar m <sup>3</sup> /h	0.2/0.233	0.2	0.2	0.233	0.233	0.228	-	-
Gas flow at 15 °C and 1013 mbar g/h	-	-	-	-	-	-	153	153

\* For France and Belgium

\*\* For G30 (50 mbar), nozzle set HEZ298070 must be ordered from our after-sales service.

**Nozzle values for the lower burner in the gas oven with thermostat (optional)**

	<b>*G20/G25</b>	<b>G20</b>	<b>G20</b>	<b>G25</b>	<b>G25</b>	<b>G25.3</b>	<b>G30</b>	<b>**G30</b>
Gas pressure (mbar)	20/25	20	25	20	25	25	28-30	50
Nozzle (mm)	1.16	1.16	1.10	1.34	1.21	1.21	0.85	0.75
Bypass nozzle (mm)	0.76	0.76	0.67	0.80	0.70	0.70	0.48	0.45
Max. input power (kW)	3	3	3	3	3	3	3	3
Min. input power (kW)	-	-	-	-	-	-	-	-
Gas flow at 15 °C and 1013 mbar m <sup>3</sup> /h	0.285/0.332	0.285	0.285	0.332	0.332	0.325	-	-
Gas flow at 15 °C and 1013 mbar g/h	-	-	-	-	-	-	218	218

\* For France and Belgium

\*\* For G30 (50 mbar), nozzle set HEZ298070 must be ordered from our after-sales service.



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