



MOD: G9/4BA8-N

Production code : DIFB98AXL

06/2023

**INSTALLATION INSTRUCTIONS
FOR THE USE OF THE SPECIALISED TECHNICIAN**

EN



01/2019 - Ed 3 - Cod.n° 186570

GAS
GAZ
GÁS
GAZOWY
ГАЗОВОЕ ИЗДЕЛИЕ
GÁZ



Description of pictograms

	Danger indications Immediate hazardous situation which could result in serious injury or death. Possibly dangerous situation that could cause serious injury or death.
	High voltage! Caution! Danger of death! Non-observance can cause serious injury or death
	Risk of high temperatures, non-compliance may result in serious injury or death.
	Danger of leakage of high-temperature materials, non-observance can cause serious injury or death.
	Danger of crushing of limbs during handling and/or positioning, non-compliance may result in serious injury or death.
 	Prohibition indications Unauthorised persons (including children, disabled individuals and people with limited physical, sensory and mental abilities) are prohibited from performing any procedures. Children being supervised not to play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. Prohibition for the heterogeneous operator to perform any type of operation (maintenance and/or other) that should instead be carried out by a qualified and authorised technician. Prohibition for the homogeneous operator to perform any type of operation (maintenance and/or other) without having first read the entire documentation.
     	Obligation indications Obligation to read the instructions before carrying out any work. Obligation to exclude the power supply upstream of the appliance whenever it is necessary to operate safely. Obligation to use safety goggles. Obligation to use protective gloves. Obligation to use a protective helmet. Obligation to use safety shoes.
	Other indications Indications to implement the correct procedure, non-compliance may cause a dangerous situation.
	Advice and suggestions to ensure the correct usage procedure
	"Homogeneous" Operator (Qualified Technician) Expert operator authorised for handling, transporting, installing, servicing, repairing and scrapping the appliance.
	"Heterogeneous" operator (Operator with limited skills and tasks) Person authorised and employed to operate the appliance with guards active, capable of performing simple tasks.
	Earthing symbol
	Symbol for attachment to the Equipotential system
	Obligation to respect the regulations for waste disposal

0. DOCUMENT IDENTIFICATION

0.1 REFERENCE FRAMEWORK

1. INFORMATION FOR OPERATORS

Foreword - Purpose of document - How to read the document
Keeping the document - Addressees - Operator training program
Pre-arrangements depending on customer - Contents of supply - Intended use
Environmental and operational limit conditions - Testing and warranty - Authorisation

2. GENERAL SAFETY INFORMATION

Description of pictograms - General safety instructions - Duties and qualifications -
Work areas and danger zones - Equipment required for installation
Indication on residual risks - Operational Mode for the smell of gas in the environment

3. POSITIONING AND HANDLING

Obligations/Prohibitions/Tips/Recommendations - Handling safety - Introduction
Handling/Transportation - Storage - Disposal of packaging - Removal of protective materials
Levelling and securing - "Series" assembly

4. POWER SUPPLY CONNECTIONS

General warnings - Gas power connection - Gas type change - Connection to the electrical
power supply - Connection to "equipotential" system

5. OPERATIONS FOR COMMISSIONING

General warnings - First commissioning start up - Control and regulation - Pressure
detention gas inlet - Description of stop modes - Commissioning for initial start

6. GAS TYPE CHANGEOVER

Upstream dynamic pressure control - Injector pressure control - Replacement of pilot burner
injector - Replacement of burner injector - Adjustment of main burner - Adjustment
of minimum thermal range

7. FLEX BURNER

Changing the position of the Burners 700 / 980

8. REPLACING COMPONENTS

9. MAINTENANCE

Summarised table - Troubleshooting

10. DISPOSAL

Deactivation and scrapping of appliance

11. TECHNICAL DATA (from p. A)

700 - 908/980 - TECHNICAL DATA TABLES
700 - 908/980 - INSTALLATION DIAGRAMS
WIRING DIAGRAM

1. INFORMATION FOR OPERATORS

Foreword

Original instructions. This document has been drawn up in the mother language of the manufacturer (Italian). The information it contains is for the sole use of the operator authorised to use the appliance in question. Operators must be trained concerning all aspects regarding functioning and safety. Special safety prescriptions (Obligations-Prohibitions-Dangers) are carried in a specific chapter concerning these issues. This document cannot be handed over to third parties to take vision of it without written consent by the manufacturer. The text cannot be used in other publications without the written consent of the manufacturer. The use of: Figures/Images/Drawings/Layouts inside the document, is purely indicative and can undergo variations. The manufacturer reserves the right to modify it, without being obliged to communicate his acts.

Purpose of the document

Every type of interaction between the operator and the machine during its entire life cycle has been carefully assessed both during designing and during preparation of this document. We therefore hope that this documentation can help to maintain the characteristic efficiency of the appliance. By strictly keeping to the indications it contains, the risk of injuries while working and/or of economical damage is limited to a minimum.

How to read the document

The document is divided into chapters which gather by topics all the information required to use the appliance in a risk-free way. Each chapter is divided into paragraphs; each paragraph can have titled clarifications with subtitles and descriptions.

Keeping the document

This document is an integral part of the initial supply. It must therefore be kept and used appropriately during the entire operational life of the appliance.

Addressees

This document is designed for the exclusive use of the homogeneous operator (trained and authorised technician) i.e. all the operators authorised to move, transport, install, maintain, repair and scrap the appliance. Homogeneous operators are advised to read the service manual in order to have a general overview of the information.

Operator training program

Upon specific demand by the user, a training course can be held for operators in charge of using the appliance, following the modalities provided in the order confirmation.

Depending on the demand, preparation courses can be held at the site of manufacturer or of the user, for:

- Homogeneous operator in charge of electric/electronic maintenance (specialised technician);
- Homogeneous operator in charge of mechanical maintenance (specialised technician);
- Generic operator for simple operations (Operator - Final user).

Pre-arrangements depending on customer

Unless different contractual agreements were made, the following normally depend on the customer:

- setting up the rooms (including masonry work, foundations or channelling that could be requested);
- smooth, slip-proof floor;
- pre-arrangement of installation place and installation of appliance respecting the dimensions indicated in the layout (foundation plan);
- pre-arrangement of auxiliary services adequate for requirements of the system (electrical mains, waterworks, gas network, drainage system);
- pre-arrangement of the electrical system in compliance with the regulatory provisions in force in the place of installation;
- sufficient lighting, in compliance with the standards in force in the place of installation;
- safety devices upstream and downstream of the energy supply line (residual current devices, equipotential earthing systems, safety valves, etc.) foreseen by the legislation in force in the country of installation;
- earthing system in conformity with the regulations in force in the place of installation
- pre-arrangement of a water softening system, if needed (see technical details).

Contents of the supply

- Appliance
- Lid/s
- Metallic rack/s
- Rack support grid
- Pipes and/or wires for connections to energy sources (only when indicated in work order).

The supply may vary depending on the order.

1. INFORMATION FOR OPERATORS

Intended use

This device is intended for professional use. The use of the appliance treated in this document must be considered "Proper Use" if used for cooking or regeneration of goods intended for alimentary use; any other use is to be considered "Improper use" and therefore dangerous. The appliance must be used according to the foreseen conditions stated in the contract within the prescribed capacity limits carried in the respective paragraphs.

Only use original accessories and spare parts supplied by the manufacturer to maintain regulatory compliance.

Allowed operational and environmental conditions

The appliance has been designed to operate only inside of rooms within the prescribed technical and capacity limits. The following indications must be observed in order to attain ideal operation and safe work conditions.

The appliance must be installed in a suitable place, namely, one which allows normal running, routine and extraordinary maintenance operations. The operating area for maintenance must be set up in such a way that the safety of the operator is not endangered.

The room must also be provided with the features required for installation, such as:

- maximum relative humidity: 80%;
- minimum cooling water temperature $> + 10^{\circ}\text{C}$;
- the floor must be anti-slip, and devices positioned perfectly level;
- the room must be equipped with a ventilation system and lighting as prescribed by standards in force in the country of the user;
- the room must be set up for draining greywater, and must have switches and gate valves which cut all types of supply upstream the appliance when needed;
- The walls/surfaces immediately close/contact to the appliance must be fireproof and/or isolated from possible source of heat.

Test inspection and warranty

Testing: the equipment has been tested by the manufacturer during the assembly stages at the site of the production plant. All certificates related to the testing performed will be delivered to the customer upon request.

Warranty: The guarantee is of 12 months from invoice date and it covers the faulty parts only. Carriage and installation charges are for the buyer's account. Electric components, accessories as well as other removable parts are not covered by the guarantee.

Labor costs relating to the intervention of authorized by the manufacturer at the customer's premises, for removal of defects under warranty are charged to the dealer, except in cases where the nature of the defect is such that it can be easily removed on site by the customer.

Excluded are all tools and supplies, possibly supplied by the manufacturer together with the machines.

Damage occurred in transit or due to incorrect installation or maintenance can't be considered. Guarantee is not transferable and replacement of parts and appliance is at the final discretion of our company. The manufacturer is responsible for the device in its original setting.

The manufacturer declines all responsibility for improper use, for damages caused as a result of operations not covered in this manual or not authorized in advance by the manufacturer.

The warranty terminates in case of:

- Damage caused by transportation and/or handling. Should this occur, the customer must inform the dealer and carrier via fax or RR and must write what has happened on the copies of the transportation documents. The specialised technician installing the appliance will assess whether it can be installed depending on the damage.

The warranty also terminates in the presence of:

- Damage caused by incorrect installation;
- Damage caused by parts worn due to improper use;
- Damage caused by use of unadvised or non-original spare parts;
- Damage caused by incorrect maintenance and/or lack of maintenance;
- Damage caused by failure to comply with the procedures described in this document.

Authorisation

Authorisation means the permission to undertake an activity related to the appliance.

Authorisation is given by the entity who is responsible for the appliance (manufacturer, purchaser, signatory, dealer and/or owner of the premises).

Flex Burner

The indication "Flex Burner" refers to the option of changing the position of the open-flame burners inside the equipment. **This operation can only be performed by the authorised technical assistance service** (see Installation Manual Chapter 7 – Flex burner).

General safety instructions

	Every technical change has an effect on the operation or safety of the appliance and must therefore be performed by technical personnel of the manufacturer or by technicians who are formally authorised by the same. Failure to do so exempts the manufacturer from any liability for any possible resulting modifications or damage.
	Upon arrival, check the integrity of the appliance and its components (e.g. power cord), prior to use. In the presence of faults do not start the appliance and contact the nearest service centre.
	Before making the connections check the technical data shown on the rating plate of the appliance and the technical data in this manual.
	Locking devices must be installed on the supply lines (Electricity-Gas-Water) upstream of the appliance that exclude the power whenever it is necessary to operate safely.
	Connect the appliance in sequence to the water and drain network then to the gas network. Ensure there are no leaks then proceed with the connections to the mains.
	The appliance is not designed to work in an explosive atmosphere and as such its installation and use is categorically prohibited in such environments.
	Position the entire structure, respecting the installation dimensions and characteristics indicated in the specific chapters of this manual.
	Note! • The appliance is not intended for recessed installation. • The appliance must be used in a well ventilated area. • The appliance must have free drainage (not hindered or impeded by foreign bodies).
	The gas equipment must be installed beneath an extraction hood whose system must have specifications in compliance with the current regulations in the country of use.
	Once the appliance is connected to the power and drain sources, it must remain static (fixed) in the place of use and maintenance. Incorrect connection may cause danger.
	Use where appropriate flexible cable for connection to the mains electricity supply with characteristics not inferior to the type with rubber insulation model H07RN-F. The supply voltage supported by the cable with the appliance working must not differ from the nominal voltage value $\pm 15\%$ shown at the bottom of the technical data table.
	The appliance must be included in an "Equipotential" ground discharge system.
	Drainage of the appliance must be conveyed into the grey water discharge network in an open "glass" unsiphoned formation.
	The appliance must only be used for the purposes indicated. Any other use must be considered "IMPROPER" and therefore the manufacturer declines all liability for any consequent damage to persons or property.
	Particular safety prescriptions (obligation-prohibitions-danger) are detailed in the specific chapter concerning these issues.
	Do not obstruct the heat extraction and/or dissipation openings.

2. GENERAL AND SAFETY INFORMATION

2.1 DUTIES AND QUALIFICATIONS REQUIRED OF OPERATORS

	"Homogeneous" Operator (SPECIALISED TECHNICIAN) Expert operator authorised for handling, transporting, installing, servicing, repairing and scrapping the equipment.
	Prohibition for the homogeneous operator to perform any type of operation (maintenance and/or other) without having first read the entire documentation.
	The information contained in this document is for the exclusive use of the qualified technical operator who is authorised for: handling, installation and maintenance of the appliance in question.
	The technical operators must be trained on all the aspects regarding functioning and safety. The technical operators must interact while respecting the required safety standards.

Work areas and hazardous zones

To better define the scope of intervention and the relevant work zones, the following classification is provided:

- **Dangerous zone:** any zone within and/or in proximity to a machine in which the presence of an exposed person constitutes a risk in terms of the health and safety of such a person;
- **Exposed person:** any person that is found wholly or partly in a dangerous zone.

	Maintain a minimum distance from the appliance when operating in such a way as to avoid endangering the safety of the operator in case of unexpected circumstances.
	The heterogeneous operator must have read this document. In no event may they perform control and maintenance operations that are the responsibility of specialised and authorised personnel (Homogeneous operator).

The following are also danger zones:

- All the work areas within the appliance
- All the areas protected by appropriate safety and protection systems such as safety photocell photoelectric curtains, protective panels, interlocked doors, protective casing.
- All the zones within the control units, electrical cabinets and junction boxes.
- All the zones around the appliance in operation when the minimum safety distances are not being respected.

2.2 EQUIPMENT REQUIRED FOR INSTALLATION

The authorised technical operator, in order to perform the installation operations correctly, must respect the following requirements:

3 and 8 mm screwdriver	Adjustable pipe wrench	Gas use tools (hoses, gaskets etc.)
Flat-head screwdriver and medium sized Phillips-head screwdriver	Electrician's scissors	Water use tools (hoses, gaskets etc.)
8 mm hex socket wrench	Gas leak detector	Tools for electric use (cables, terminal blocks, industrial sockets etc.)
8 mm nut driver	MM 1" nipples	Gas type change kit supplied by the manufacturer

	In addition to the tools listed, an equipment lifting device is required. This equipment must comply with all the regulations relating to lifting equipment.
---	--

2. GENERAL AND SAFETY INFORMATION

2.3 INDICATION ON RESIDUAL RISKS

Even though the rules for “good manufacturing practice” and the provisions of law which regulate manufacturing and marketing of the product have been implemented, “residual risks” still remain which, due to the very nature of the appliance, it has not been possible to eliminate. These risks include:

	Residual risk of electrocution: This risks remains when intervening on live electrical and/or electronic devices.
	Residual risk of burning: This risks remains when unintentionally coming into contact with materials at high temperatures.
	Residual risk of burns due to leaking of material: This risks remains when unintentionally coming into contact with materials at high temperatures. Containers that are too full of liquids or solids that during warming change morphology (changing from a solid to a liquid), can, if used incorrectly, cause burns. During operations, the containers used must be placed on easily visible levels.
	Residual risk of crushing limbs: This risk exists where there is accidental contact between the parts during positioning, transportation, storage and assembly.

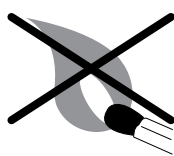
2.4 OPERATIONAL MODE FOR A SMELL OF GAS IN THE ENVIRONMENT

	If there is a smell of gas in the environment, it is mandatory to urgently implement the procedures described below.
---	---

- Immediately stop the gas supply (Close the network tap, detail A).
- Ventilate the room immediately.
- Do not operate any electrical device in the environment (Detail B-C-D).
- Do not operate any device which could produce sparks or flames (Detail B-C-D).
- Use a means of communication that is external to the environment where there is a smell of gas to warn the relevant entities (electricity operator and/or fire-fighters).



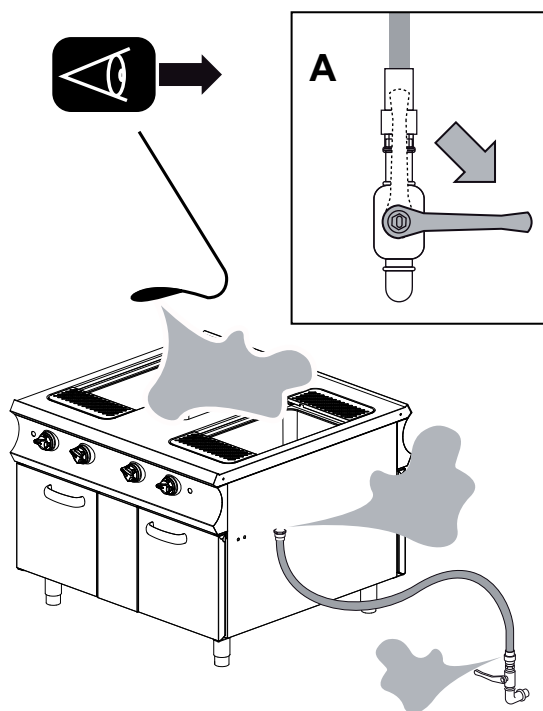
B



C



D



Obligations - Prohibitions - Advice - Recommendations

	Upon receipt, open the machine packaging and ensure that the machine and accessories have not been damaged during transportation. Where this is found to be the case, notify the carrier immediately and do not proceed with installation but contact the qualified and authorised personnel. The manufacturer is not liable for damage caused during transportation.
	Unauthorised persons (including children, disabled individuals and people with limited physical, sensory and mental abilities) are prohibited from performing any procedures.
	Read the instructions before acting.
	Wear protective equipment suitable for the operations to be performed. As far as personal protective equipment is concerned, the European Community has issued Directives which the operators must comply with. Noise ≤ 70 dB
	It is strictly forbidden to tamper with or remove the plates and pictograms applied to the equipment.
	Disconnect all supplies (electrical - gas - water) upstream the appliance whenever you need to work in safe conditions.
	Do not leave flammable objects or material near the appliance.
	Particular safety prescriptions (obligation-prohibitions-danger) are detailed in the specific chapter concerning these issues.
	Whenever it is necessary to operate inside the appliance (connections, commissioning, checking operations, etc.) prepare for the necessary operations (removal of panels, elimination of electric-gas-power supply) in compliance with the safety conditions.

Handling safety

	Failure to follow the instructions reported below could result in exposure to the risk of serious injury.
	Installation must be carried out by qualified and authorised technicians in accordance with the laws in force and with the use of the appropriate materials described.
	Wear personal protective clothing. This must meet the requirements of the EC directive on personal protective equipment.
	The operator authorised for the handling and installation operations of the appliance must prepare, if necessary, a "safety plan" in order to ensure the safety of the persons involved in the operations. In addition, they must follow and strictly and scrupulously implement the laws and regulations relating to mobile sites.
	Ensure that the lifting means adopted have capacity that is adequate for the loads to be lifted and are in a good state of maintenance.
	Perform the handling operations using lifting means with a capacity appropriate to the weight of the appliance increased by 20%.
	Follow the directions on the packaging and/or on the same appliance before handling
	Check the centre of gravity of the load before lifting the appliance.
	Lift the appliance to a minimum height from the ground in order to ensure its handling.
	Do not stand or pass under the appliance during lifting and handling.

3. POSITIONING AND HANDLING

3.1 INTRODUCTION.

The appliance, as the case may be, is sent as described below:

1. Secured to a wooden pallet with internal padding of appropriate packaging material (detail A).

The choice of packaging solution depends on the distance of transportation, on the customer's requirements and the time of storage of the appliance inside the packaging.

The following data is applied to the package:

- destination
- any codes
- safety rules and instructions

Transportation of the machinery can take place in two ways:

by truck

by container.

In both cases there is the same type of packaging.

3.2 HANDLING - TRANSPORTATION



The orientation of the packed appliance must be maintained according to the instructions given by the pictograms and lettering on the outer packaging.



Do not stand or pass under the appliance during lifting and handling. Failure to follow these instructions could result in exposure to the danger of serious injury.

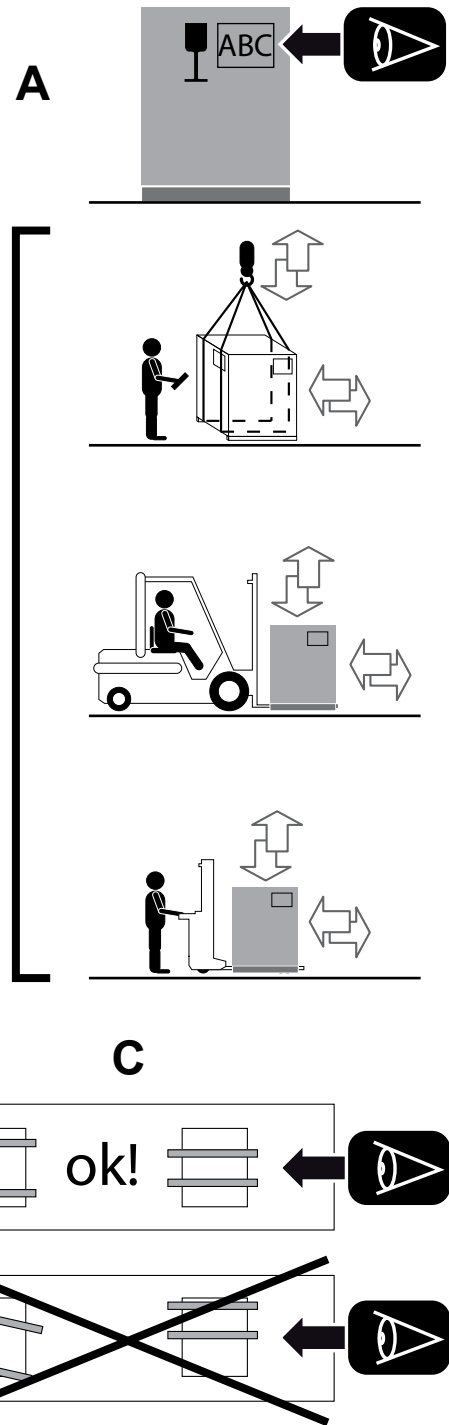
- Position the lifting means paying attention to the centre of gravity of the load to be lifted (detail B-C).
- Lift the appliance enough to move it.
- Place the appliance on the site chosen for final positioning.

3.3 STORAGE

The storage methods of the materials must include pallets, containers, conveyors, vehicles, tools and lifting devices that are suitable to prevent damage due to vibration, impact, abrasion, corrosion, temperature or other conditions that might arise.

The parts stored should be periodically checked to detect possible deterioration.

3.4 DISPOSAL OF PACKAGING



	Disposal of the packing materials is the responsibility of the recipient that should proceed in accordance with the laws in force in the country of installation of the appliance.
	1. Remove in sequence the upper and lower corner protectors; 2. Remove the protective material used for packaging. 3. Lift the appliance as necessary and remove the pallet; 4. Place the appliance on the ground. 5. Remove the means used for lifting. 6. Clean the area of operations from all the material removed.
	Having removed the packaging, there should not be any signs of tampering, dents or other anomalies. Where evidence of these is found, immediately notify the customer service.

3. POSITIONING AND HANDLING

3.5 REMOVAL OF PROTECTIVE MATERIALS

The appliance is protected on the exterior surfaces with a covering of adhesive film which must be removed manually after positioning of the appliance.

Carefully clean the appliance, externally and internally, manually removing all the material used to protect the parts.

	Be careful not to damage stainless steel surfaces. Do not use corrosive products, abrasive material or sharp tools.
	Do not use pressurised or direct water jets to clean the appliance.
	Do not use harsh materials such as solvents to clean the appliance. Carefully read the indications contained on the labels of the products used. Wear protective equipment suitable for the operations to be performed (see the protection information shown on the package label).
	Rinse the surfaces with tap water and dry them with an absorbent cloth or other non-abrasive material.

CLEANING AT COMMISSIONING

Apply the cleaning liquid using normal spray over the entire surface of the cooking chamber and manually thoroughly clean the entire surface using a non-abrasive sponge.

Afterwards rinse the cooking chamber with drinking water.

Let the liquid containing detergent and/or other impurities flow off into the drain hole.

Having successfully completed the operations described, carefully wipe the cooking chamber with a non-abrasive cloth. If necessary, repeat the operations described above for a new cleaning cycle.

Also clean with detergent and water the parts removed and clean them. With the operations completed, place the parts removed in the appropriate housings of the various pieces of equipment.

3.6 LEVELLING AND SECURING

Position in the work place (see operation and environmental limit conditions permitted), previously made suitable, of the appliance.

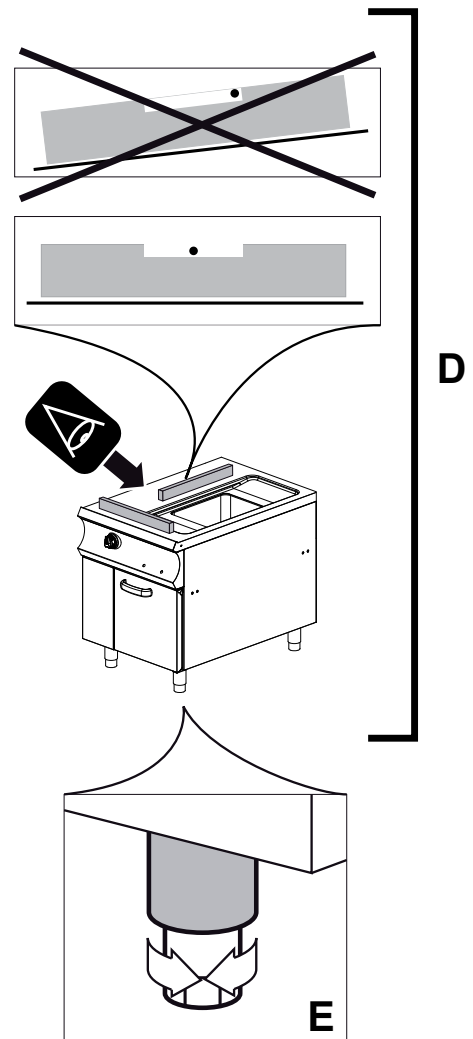
The tasks of levelling and securing include: adjustment of the appliance as a single independent unit.

Place a spirit level on the structure (detail D).

Adjust the levelling feet (detail E) according to the indications provided by the level.



Perfect levelling is achieved by adjusting level and feet on the width and depth of the appliance.



3. POSITIONING AND HANDLING

“Series” assembly

Remove the knobs and unscrew the screws for the fixing of the panel on both appliances (detail F).



The minimum distance of the appliance from the wall must be 10 cm, if this should be lower, the walls immediately close to the appliance should be insulated with fire-retardant and/or insulating treatments.

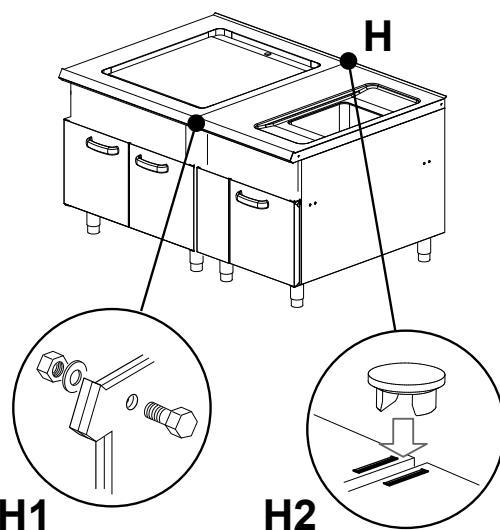
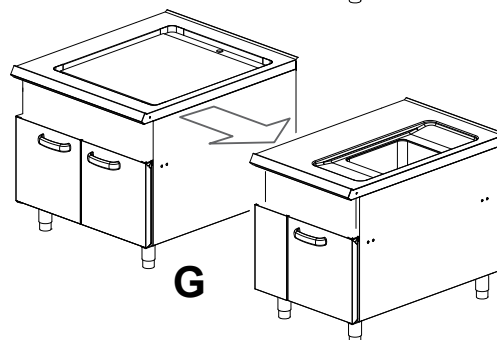
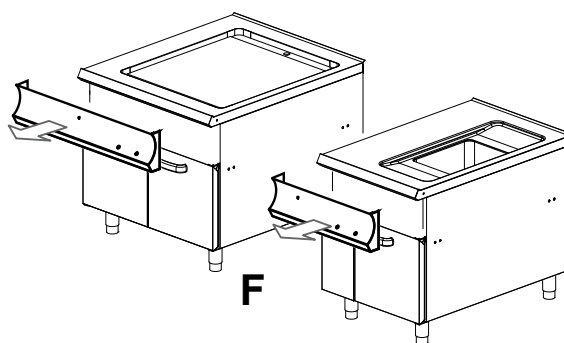
Place the equipments in order to make their sides perfectly adhere (detail G).

Carry out the appliance levelling as previously described (detail E).

Introduce the fixing screws in their housings and block the two structures with the locking nuts (detail H1).

Introduce the supplied fixing cap between the two appliances (detail H2)

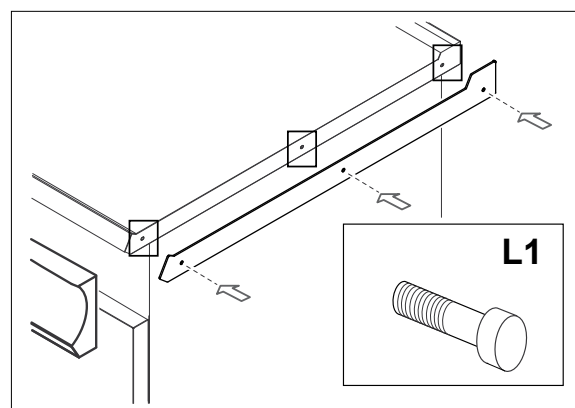
If necessary, repeat levelling and fixing operation sequence for the remaining equipments.



Introduction of terminal (optional)

In order to introduce the terminal, position it and fix it with the equipped screws provided (detail L1).

Once the described operations have been carried out, position again the panels and knobs of the different appliances in the respective housings.



4. POWER SUPPLY CONNECTIONS

GENERAL WARNINGS



These operations must be performed by qualified and authorised operators, in accordance with the laws in force and using the appropriate materials described.



Before making the connection check the data shown on the rating plate of the appliance and the technical data in this manual.



Connect the appliance in sequence to the water and drain network then to the gas network. Ensure there are no leaks then proceed with the connections to the mains.



On the power supply lines (electric, gas and water) must be installed switches and gate valves that exclude the power whenever it is necessary to operate the appliance safely.



The appliance must be included in an “Equipotential” ground discharge system.



The appliance is delivered without electric mains supply cable, without pipes for connection to the water, drainage and gas networks.

4.1 GASPOWER CONNECTION

Features of the installation site

The premises for installation of the appliance must be equipped with features such as:

- Air premises according to the provisions required by the local regulations in force.
- The extraction hood above the appliance must be in operation during use of the appliance itself.
- The distance between the appliance and the filter of the extraction hood must be at least 20 cm.



Once the appliance is connected to the power and drain sources, it must remain static (fixed) in the place of use and maintenance.

Gas connection type A1 (under hood)



A safety valve must be installed on the network upstream of the main supply line. It must be easily identifiable and accessible by the operator (Fig. 3)



A flexible gas pipe, no longer than 1.5 m (compatible with threads specified in EN ISO 228-1 or EN 10226-1/-2) is required to connect to the network



The gas supply pipe must comply with local regulations in force and must be periodically reviewed and/or replaced in accordance with local conformities in force, by authorised personnel



The outlet from the appliance is “male” type and 1/2”G. The connection pipe must be of “female” type and 1/2 “G as described by local standards.

4. POWER SUPPLY CONNECTIONS

Close (if applicable) the mains supply valve (Fig. 8).

Connect the pipe for connection from the network valve to the appliance (Fig. 8-9).



The pipes must be screwed firmly to their attachment points.

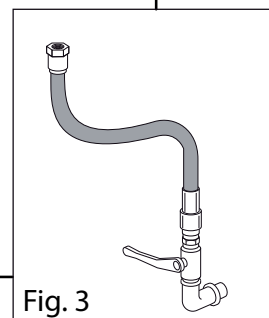
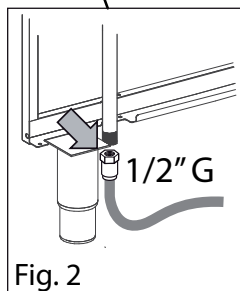
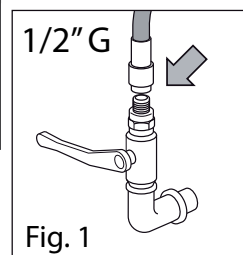
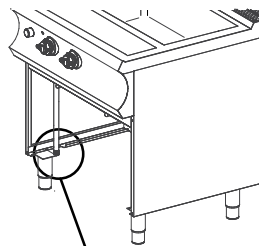


Conduct a test to ensure that there are no gas leaks once the network gate valve is open (Fig. 10).

Upon completion of the operations describe, close the network gate valve (Fig. 7).



If it is necessary to replace the nozzle to conform to another type of gas supply, see the procedure described in the Operations for commissioning (ch. 5 - section 5.3 and following).



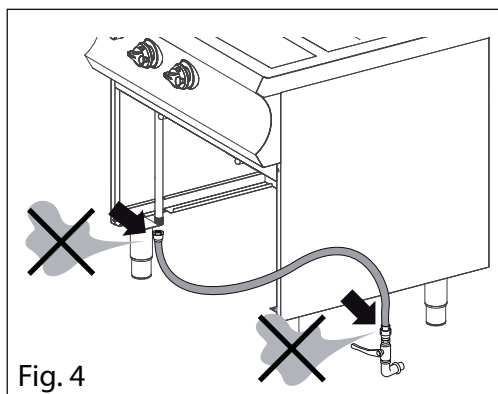
4.2 GAS TYPE CHANGE



The appliance comes from the factory with setting to the type of power indicated on the plate. Any other configuration that changes the parameters set must be authorised by the manufacturer or by its representative.



The transformation from one type of power to another must be performed by qualified technical personnel authorised to perform the operation in question. The correct procedure to be implemented for the transformation is described in the relevant manual.



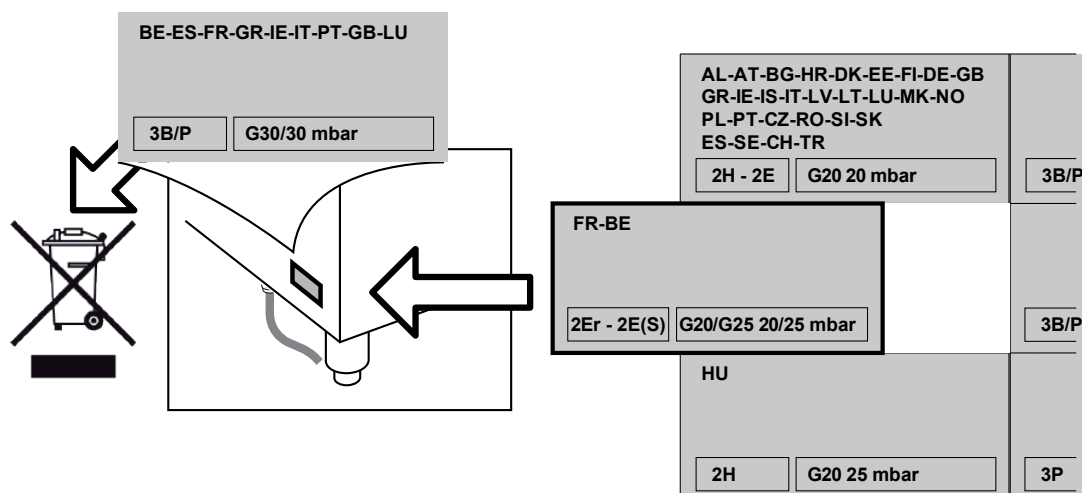
Injectors - By Pass - Pilot injectors - Apertures - and anything necessary for any gas transformation must be requested directly from the manufacturer.



At the end of the transformation from one type of power to another, change the label on the appliance with new the parameters reported on the adhesive document provided.



Two plates may need to be replaced in certain cases (oven equipment), one outside near the gas attachment and one inside.



4. POWER SUPPLY CONNECTIONS

4.3 CONNECTION TO THE ELECTRICAL POWER SUPPLY



On the electrical supply line upstream the appliance, install an interlock device which cut out the supply each time the user must operate in safe conditions, for example:

- manual switch with suitable power, equipped with fuse valves
- automatic switch with corresponding circuit breaker relays and residual current device.



Obligation to interrupt the electrical input upstream the appliance each time it's necessary to operate in safety conditions (Fig. 6).

Electrical connection should be performed in compliance with the IEC regulations, only by authorised and competent per-sonnel. In the first instance, examine the data shown on the technical data table of this manual, on the serial plate and on the electrical diagram. The envisaged connection is of the fixed type.



Ahead of each unit it is necessary to install an omnipolar main breaker, having a spacing among contacts of at least 3mm; example:

- manual breaker of appropriate capacity, complete with fuse valves
- automatic breaker with respective magnetothermal relays.

Earthing

It is essential to earth the unit. To this purpose, it is necessary to connect to an efficient earthing system the terminals marked with the symbols placed on the line-receiving terminal box. The earthing system should comply with the law in force.

Specific warnings

The electrical safety of this unit is assured only when it is correctly connected to an efficient earthing system as stated in the electrical safety regulations in force; the Manufacturer declines any responsibility for the non-compliance with these safety regulations. It is necessary to verify this fundamental safety requisite and, in case of doubt, ask for an accurate testing of the system by professionally qualified personnel. The Manufacturer cannot be deemed responsible for any damages caused by the lack of unit earthing.



Never interrupt the earth wire (Yellow-Green).

Connection to the different electric distribution networks

On delivery, the appliances must work at the voltage indicated in the diagram below. Any other connection is to be considered improper and therefore dangerous.



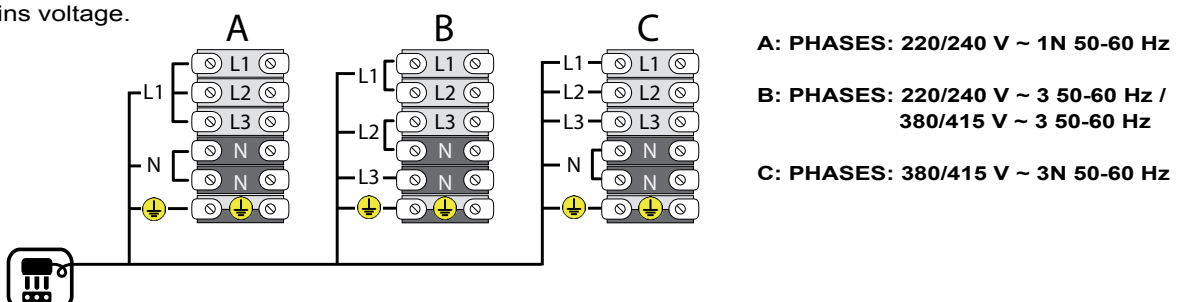
It is absolutely forbidden to change and/or modify the wiring harness configured by the manufacturer, shown on the product identification plate.



A connection with a wiring harness different from that indicated must be authorized by the manufacturer.

Electrical connection of the cable to the terminal board

Connect the supply cable to the terminal board as described in: "Connection to the electrical power supply". The diagram and the table (see sect. 7 - Technical characteristics) indicate the possible connections according to the mains voltage.



4. POWER SUPPLY CONNECTIONS

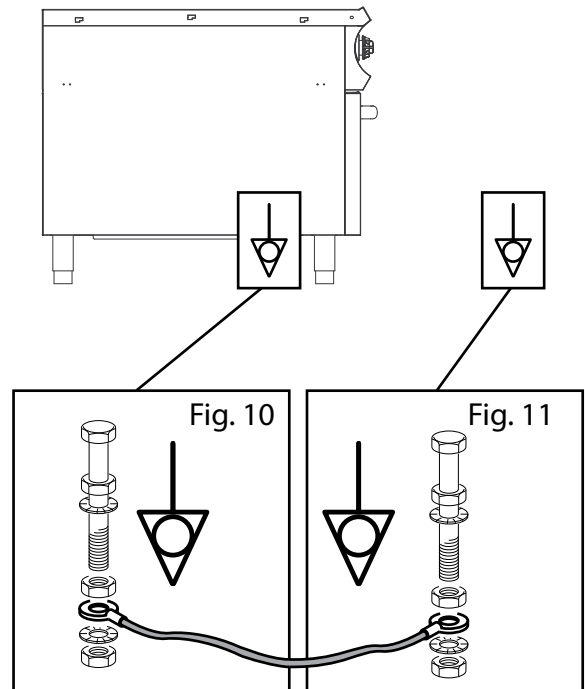
4.4 CONNECTION TO “EQUIPOTENTIAL” SYSTEM

The protective earthing consists of a series of contrivances, which ensure the same earth potential in the electrical earths, thus preventing the same earths from being tensioned. The earthing has the aim to ensure that the earths of the household appliances have the same potential of the earth.

Earthing also makes the automatic intervention of the residual current device easier.

Protection earthing involves not only the electrical system, but also all the other systems and metallic parts of the building, including piping, beams, heating system and so on, so that the whole building turns out to be under safety conditions, also in case a lightning should hit the building.

	Obligation to interrupt the electrical input upstream the appliance each time it's necessary to operate in safety conditions.
	The appliance must be included in an "Equipotential" system, which efficiency must be tested, according to the rules in force in the installation country.
	The electrician preparing the general electrical system must guarantee a system in conformity with the regulations, for what concerns the direct and indirect contacts.
	The electrician must connect all the different earths to the same potential, in order to achieve a good "Equipotential" earthing system in the area where the different appliances will be installed.
	For what concerns the connection of the appliance to the room Equipotential system, use an electrical yellow/green cable, suitable to the power of the devices installed.



The appliance plate "Equipotential" is usually on its panel, near the system used for the connection; carry out the connection after having recognized the same plate (see schematic drawing for the correct location).

- Connect an edge of the earth electric cable (the cable must be characterized by the double colour yellow/green) to the system used for the appliance "Equipotential" connection (see schematic drawing Fig. 10).
- Connect the opposite edge of the earth electrical cable to the system used for the "Equipotential" connection of the area where the appliance will be installed (Fig. 11).

5. OPERATIONS FOR COMMISSIONING

GENERAL WARNINGS



Operators have a duty to familiarise themselves adequately, using this manual before performing any intervention, adopting the specific safety requirements to make every kind of human-computer interaction safe.



Any technical modification that affects the operation or safety of the machine must only be carried out by the technical personnel of the manufacturer or by technicians that are formally authorised by the manufacturer. Failure to do so exempts the manufacturer from any liability for any possible resulting modifications or damage.



Even after appropriate familiarisation, upon the first use of the appliance, in any case simulate a number of test operations to save more rapidly the main functions of the appliance, e.g. start-up, shut-down, etc.



The appliance is provided already tested by the manufacturer and fitted with the type of gas and electrical supply specified on the rating plate applies.

5.1 FIRST COMMISSIONING START UP

Upon completion of the operations of positioning and connection to the power sources, perform a series of operations such as:

1. Cleaning away of the protective materials (oils, grease, silicones, etc.) inside and outside of the cooking chamber (see section 3.5)
2. Analysis of the combustible gases (only for models with gas supply).
3. General checks and controls such as:
Check opening of switches & network gate valves (water, electricity, gas when applicable);
Checking of drains;
Checking and monitoring of the external fumes/vapour extraction;
Checking and monitoring of the protection panels (all the panels must be fitted correctly).

5.2 CONTROL AND REGULATION OF THE GROUPS GAS SUPPLY



With the connection operations described in the previous sections completed, the appliance, even if correctly calibrated during the testing phase, requires partial verification of the parameters set directly at the place of final destination



The first parameter to be checked allows verification via the type of power supplied by the body dispensing the correct pressure present

5. OPERATIONS FOR COMMISSIONING

5.3 PRESSURE DETECTION GAS INLET

The pressure is measured with a $0 \div 80$ mbar pressure measurer.

The pressure intake is usually next to the gas coupling on the supply ramp.

- Close the cut-off cock upstream the machine (Fig. 1);
- unscrew the pressure intake screw (Fig. 3);
- place the instrument for the detection (pressure measurer);
- Open the cut-off cock upstream the machine (Fig. 2);
- Turn on the burners at the maximum power and detect the pressure read by the instrument.

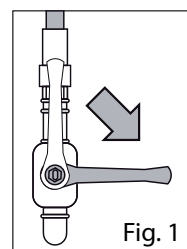


Fig. 1

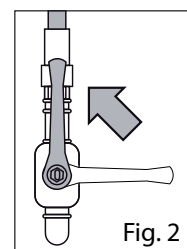


Fig. 2

Once the read-out is finished:

- Close the cut-off cock upstream the machine (Fig. 1).
- Reassemble the screw with gas seal washer in the appropriate seat, open the cut-off cock upstream the machine (Fig. 2) and check there are no gas leakages.



If the measured pressure is lower than the 20% compared to the nominal pressure (ex. G20 20 mbar $\leq$ 17 mbar) suspend the installation and contact the gas distribution service.



If the measured pressure is higher than the 20% compared to the nominal pressure (ex. G20 20 mbar $\leq$ 25 mbar) suspend the installation and contact the gas distribution service.



The constructor firm does not recognise the machines warranty in case the gas pressure is lower or higher than the values above described.



Make sure there are no gas leaks



After controlling the pressure and type of gas supply intervention may be required, such as:

1. Replacement of the nozzle (in the case where the type of network gas is different from that for which the appliance is preset- vd. cap. 6)

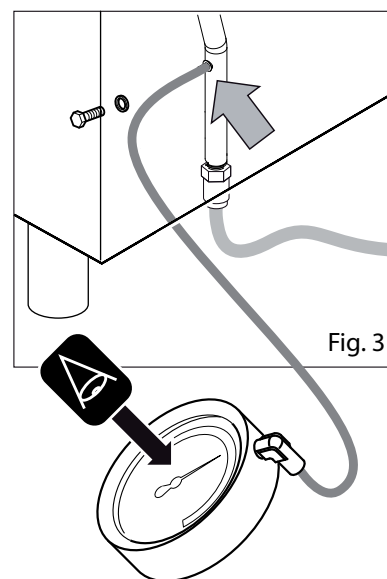


Fig. 3

5. OPERATIONS FOR COMMISSIONING

5.4 DESCRIPTION OF STOP MODES



In stoppage conditions caused by faults and emergencies, in the event of imminent danger, it is mandatory to close all the locking devices on the supply lines upstream the appliance (Electrical-Water-Gas).

Stoppage due to faulty operations

Safety component

Stop: In situations or circumstances which can be dangerous, a safety thermostat is triggered, automatically stopping heat generation. The production cycle is interrupted until the cause of the fault is resolved.

Restarting: After the problem that triggered the safety thermostat is resolved, the authorised technician can restart the appliance by means of the specific controls.

5.5 COMMISSIONING FOR INITIAL START-UP



When commissioning the appliance and when starting it after a prolonged stop, it must be thoroughly cleaned to eliminate all residue of extraneous material (see section 3.5).

Having successfully completed the operations, it is possible to proceed with normal use of the appliance see: Daily activation

Daily activation

1. Open the network locks upstream the appliance (Gas - Water - Electric).
2. Make sure that the water drain (if present) is not clogged.
3. Make sure that the room exhaust system works properly.
4. Check the cleanliness and hygiene of the appliance.

Having successfully completed the operations, proceed with the “Start-up for cooking” phases described in the user manual supplied with each appliance.

Daily decommissioning

Upon completion of the operations described above:

1. Close the network locks upstream the appliance (Gas - Water - Electric).
2. Make sure that the drain cocks (if present) are “Closed”.
3. Check the cleanliness and hygiene of the appliance; see section 3.5.

Prolonged decommissioning

In case of prolonged inactivity, perform all the procedures described for daily putting out of service and protect the parts most exposed to oxidation as indicated below:

1. Use lukewarm water with a bit of soap to clean the parts;
2. Rinse the parts thoroughly, without using pressurised and/or direct water jets;
3. Dry the surfaces carefully using non-abrasive material;
4. Wipe a non-abrasive cloth lightly soaked with food-safe Vaseline oil over all of the stainless steel surfaces in order to create a protective film.

For appliances with doors and rubber gaskets, leave the door slightly ajar to let it air out and spread protective talcum powder on the rubber gasket surfaces.

Periodically air the appliances and rooms.



To make sure that the appliance is in perfect technical conditions, arrange for service at least once a year by an authorised technician of the assistance service.

6. GAS TYPE CHANGEOVER

6.1 UPSTREAM DYNAMIC PRESSURE CONTROL

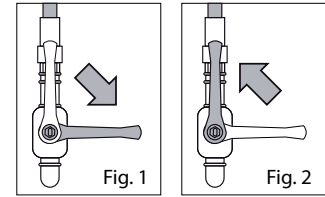
Check the pressure by referring to the procedure described in par. 5.3

6.2 INJECTOR PRESSURE CONTROL

The pressure is measured with a 0 ÷ 80 mbar pressure measurer.

The pressure intake is placed usually above the nozzle holder,

- Close the cut-off cock upstream the machine (Fig. 1);
- unscrew the pressure intake screw (Fig. 4);
- place the instrument for the detection (pressure measurer);
- Open the cut-off cock upstream the equipment (Fig. 2);
- turn on the burners at the maximum power and detect the pressure read by the instrumen



Once the read-out is finished:

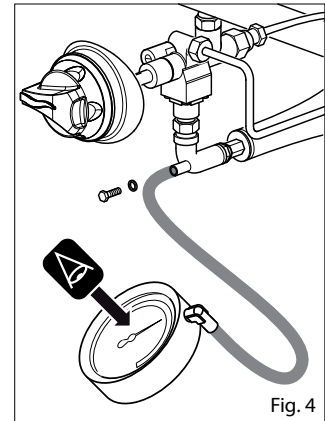
- Close the cut-off cock upstream the machine (Fig. 1).
- Reassemble the screw with gas seal washer in the appropriate seat, open the cut-off cock upstream the machine (Fig. 2) and check by turning the burner on, that there are no gas leakages.



If the measured pressure is lower than the 20% compared to the entry pressure, suspend the installation and contact the authorized customer care service

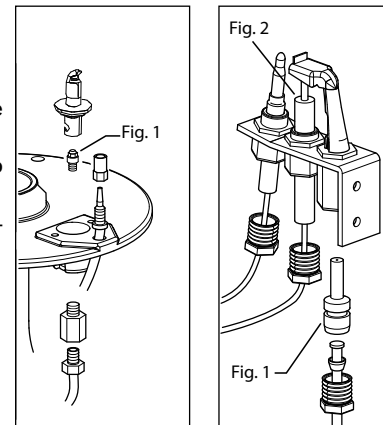


If the measured pressure is higher than the entry pressure, suspend the installation and contact the authorized customer care service



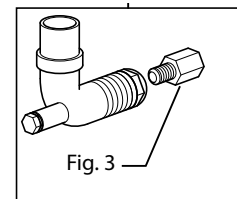
6.3 REPLACEMENT OF PILOT BURNER INJECTOR

- Close the cut-off cock upstream the machine.
- Demount if necessary, the plugs in order to avoid to damage it during the injector replacement (Fig. 2).
- Unscrew the nut and demount the pilot injector (the injector is hooked to the compression fitting).
- Replace the pilot injector (Fig. 1) with the one corresponding to the selected gas according to what reported in the reference Table.
- Screw the nut with the new injector.
- Reassemble the plug.
- Turn on the pilot burner to check whether there are no gas leakages.



6.4 REPLACEMENT OF BURNER INJECTOR

- Close the cut-off cock upstream the machine.
- Unscrew the injector (Fig. 3)
- Replace the injector (Fig. 1) with the one corresponding to the selected gas according to what reported in the reference Table.
- Screw the new injector.



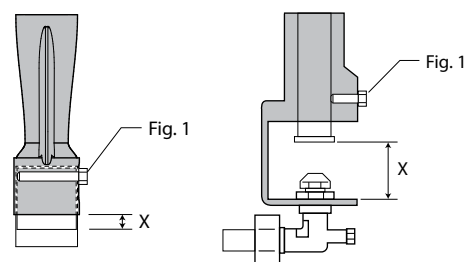
6.5 ADJUSTMENT OF MAIN BURNER

For primary air adjustment:

- Close the cut-off cock upstream the machine.
- Unscrew the locking screw (Fig. 1).
- Where required set the distance (X) mm of the bushing corresponding to the selected gas (see Gas reference Table).



Block the bushing with the screw and put a tampering detecting seal on it



- Open the cut-off cock upstream the machine
- Turn on the pilot burner and the main burner according to the instructions described in the ignition chapter

6. GAS TYPE CHANGEOVER

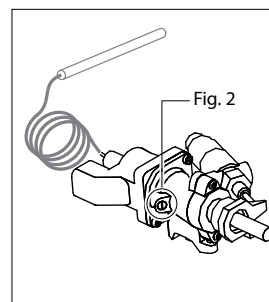
6.6 ADJUSTMENT OF MINIMUM THERMAL RANGE

In the provided models, the reduced thermal range is obtained with the “sized” by-pass minimum screw (Fig. 2), screwed hard (see reference Gas Table).

- Open the cut-off cock upstream the machine;



In case of screw replacement put a tampering detecting seal on it at the end of the detection process



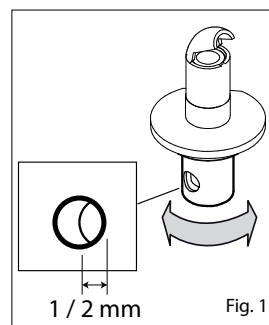
6.7 PILOT BURNER ADJUSTMENT

For primary pilot air adjustment:

- Close the cut-off cock upstream the machine;
- Remove the pilot;
- With the appropriate tools, adjust the opening of the pilot hole (Fig. 1) to set the following:
 - 1 mm for LPG
 - 2 mm for METHANE gas



Place the parts removed in the correct position and order



7. FLEX BURNER



Whenever it is necessary to operate inside the machine (inspections, replacements, etc), prepare it for the necessary operations in relation to the safety conditions

“Flex Burner” refers to the option of changing the position of the open-flame burners inside the equipment.



This operation can only be performed by the authorised technical assistance service

Proceed as follows to change the position of the burners:

1. Disassemble the panel and the knobs
2. Remove the grilles, burner caps and burners (Fig. 1/A burner 5.5 / 7 kW - Fig. 1/B burner 11 kW)

Changing the position of the Burners 700 (7kW $\Rightarrow$ 5,5kW)

- Adjust the minimum by-pass screw (Fig. 2/A)
- Unscrew the nozzles (Fig. 2/B) and screw them in the chosen position
- Remove the power plate (Fig. 2/C) and place it on the corresponding burner

Changing the position of the Burners 980 (11kW $\Rightarrow$ 5,5/7kW)

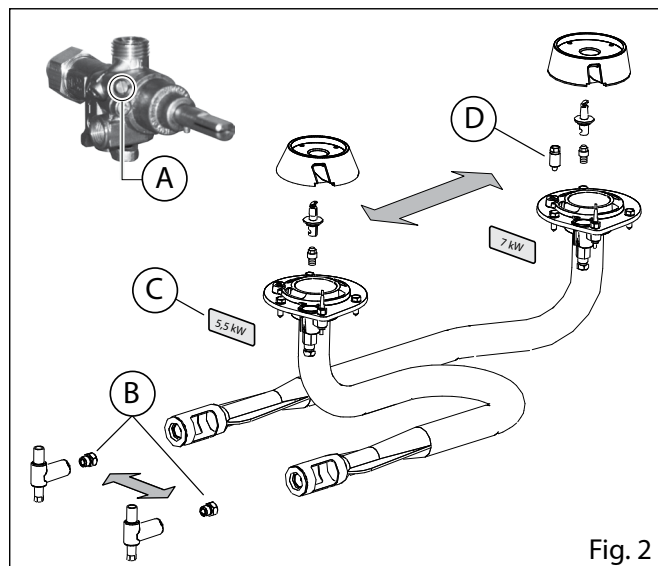
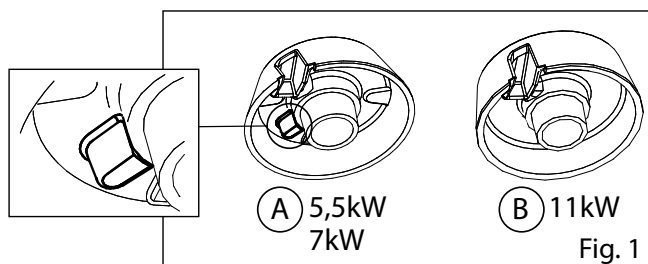
- Unscrew the spacer (Fig. 2/D) and screw it in the chosen flange
- Adjust the minimum by-pass screw (Fig. 2/A)
- Unscrew the nozzles (Fig. 2/B) and screw them in the chosen position
- Place the burner cap and corresponding burner



Place the pieces in the right order and positions



Check the gas setting and seal with the special tools



8. REPLACING COMPONENTS



Whenever it is necessary to operate inside the appliance (connections, commissioning, checking operations, etc.) prepare for the necessary operations (removal of panels, elimination of electric-gas-power supply) in compliance with the safety conditions

Before proceeding refer to section 2.2 e:

1. Remove the panel and knobs (Fig. 1/A)
2. **Stove:** remove the grills and burner-caps (Fig. 1/B)

Solid top 980: remove the central disc with the appropriate manoeuvring tool and the side plates (Fig. 1/C).

Cooking plate stove: remove the plate.

Oven: open the door (Fig. 1/D).

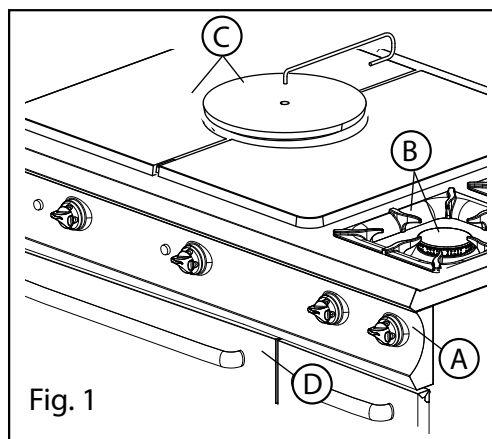


Fig. 1

8.1 CUT-OFF COCK REPLACEMENT

- Unscrew the gas inlet (e.g. Fig. 2/E) and outlet (Fig. 2/A and B) connections.
- Unscrew the thermocouple (Fig. 2/D)
- Fit the new cut-off cock
- Check the minimum screw (see section 6.6 e Technical Data Tables)

8.2 THERMOCOUPLE REPLACEMENT

- Unscrew the thermocouple from the cut-off cock (Fig. 2/D)
- Unscrew the thermocouple from the pilot (Fig. 3/A)
- Fit the new thermocouple and tighten the connections again

8.3 PLUG REPLACEMENT

- Disconnect the high voltage cable from the plug (Fig. 3/B)
- Unscrew the nut (Fig. 3/C)
- Fit the new plug.
- Connect the high voltage cable (Fig. 3/B)

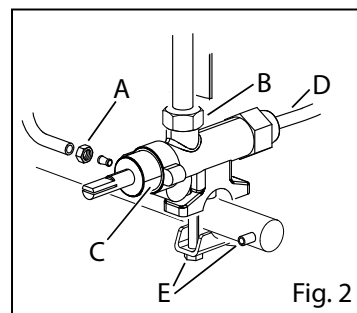


Fig. 2

8.4 PIEZOELECTRIC REPLACEMENT

- Disconnect the cable from the piezoelectric igniter (Fig. 3/D)
- Dismantle the igniter to be replaced
- Fit the new piezoelectric igniter

8.5 BURNER REPLACEMENT

Stove: Remove the burner/ Extract the burner body/ Position the new burner

Solid top 700: Unscrew the retaining nut at the crosspiece and the pilot group (Fig. 4/A) / Remove the burner/Position the new burner/ Tighten the burner at the crosspiece and the pilot group

Solid top 980: Loosen the heat conveyor retaining screws (Fig. 5/A)

- Remove the insulation and unscrew the burner from the combustion chamber (Fig. 5/B+C)
- Dismantle the connections and remove the burner
- Unscrew the supports (Fig. 5/C+D) and screw them to the new burner again
- Fit the new burner to the combustion chamber, and restore the connections
- Reposition the insulation and conveyor

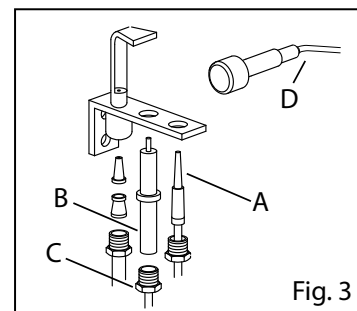


Fig. 3

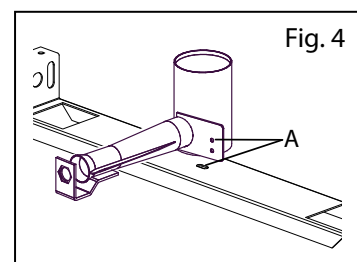


Fig. 4

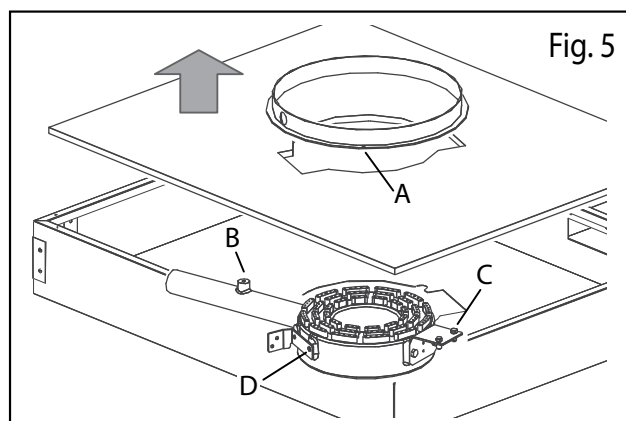


Fig. 5



Check the gas seal with the appropriate instruments and replace the parts removed in the correct order

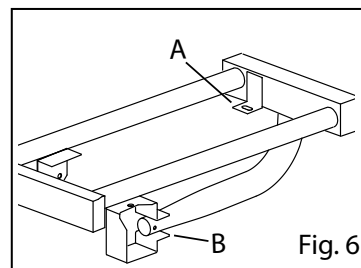
8. REPLACING COMPONENTS

Cooking plate stove: Loosen the retaining screws and the power supply connection (Fig. 6/A+B)

- Remove the burner
- Position the new burner
- Rescrew and restore the connections

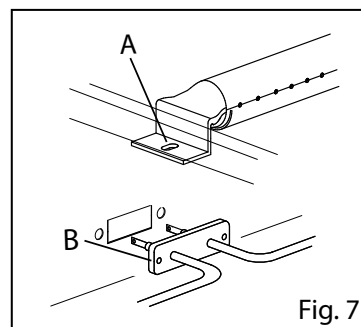
Gas oven: Remove, in sequence, the grills, tray holders and oven base

- Loosen the retaining screws (Fig. 7/A)
- Remove the burner
- Position the new burner and tighten the retaining screw again



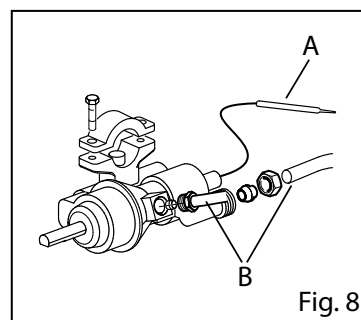
8.6 HEATER REPLACEMENT

- Remove, in sequence, the grills, tray holders and oven base
- Loosen the retaining screws (Fig. 7/B) and disconnect the electrical connections
- Dismantle the heater
- Fit the new heater and restore the connections



8.7 GAS THERMOSTAT REPLACEMENT

- Remove the bulb from the support (Fig. 8/A)
- Unscrew the gas inlet and outlet connections (e.g. Fig. 8/B)
- Unscrew the thermocouple
- Install the new THERMOSTAT
- Check the minimum screw (see section 6.6 e Technical Data Tables)



8.8 ELECTRICAL THERMOSTAT REPLACEMENT

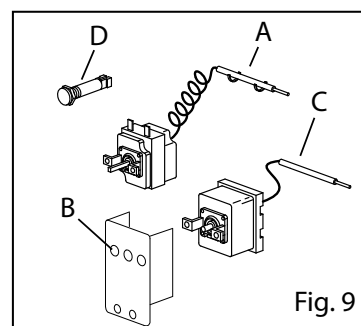
- Remove the bulb from the support (Fig. 9/A)
- Install the new THERMOSTAT and secure it to the switch
- Insert the new bulb into the support

8.9 SAFETY THERMOSTAT REPLACEMENT

- Unscrew the THERMOSTAT from the support (Fig. 9/B)
- Remove the bulb from the support (Fig. 9/C)
- Screw the new THERMOSTAT and insert the new bulb into the support

8.10 BULB REPLACEMENT

- Disconnect the electrical connections
- Fit the new bulb (Fig. 9/D)
- Reconnect the cables



If necessary, check the gas seal with the appropriate instruments and replace the parts removed in the correct order

9. MAINTENANCE

Summarised table: qualification - operation - frequency

	Generic operator Person authorised and employed to operate the appliance with guards active, capable of performing routine tasks
	Homogeneous operator Expert operator authorised for handling, transporting, installing, servicing, repairing and scrapping the equipment

	OPERATION	FREQUENCY
	Cleaning at commissioning	Upon arrival after installation
	Cleaning appliance	Daily
	Cleaning parts in contact with foodstuff	Daily
	Cleaning flue	In case of need
	Checking thermostat	In case of need
	Cleaning hotplates	Daily
	Greasing the gas taps	In case of need
	Checking / Replacing gas supply pipes	In case of need

	Should a problem occur, the generic operator performs the first search and, if qualified, eliminates the cause of the problem and restores the appliance correctly
	If the problem cannot be resolved, turn the appliance off, disconnect it from the electrical mains and shut all the supply valves. Then contact authorized customer service
	The authorized maintenance technician intervenes when the generic operator was not able to pinpoint the cause of the problem, or whenever restoration of correct operation of the appliance entails executing operations for which the generic operator is not qualified

Troubleshooting



Whenever the appliance does not work properly, try to solve the less serious problems using this table.

FAULT	POSSIBLE CAUSE	OPERATION
The appliance does not turn on. The light indicators do not turn on.	- The master switch is not connected. - The residual current device or circuit breaker has tripped.	- Connect the master switch. - Contact authorized customer service
The gas appliance does not turn on.	- Gas cock closed. - Air in the piping	- Open the gas cock - Repeat switching on operations
Abnormal flame	Incorrect position of the burner	Place the burner in the correct position (see Cap.7 – Flex Burner)
Pilot light goes out	Burner flange blocked	Free the flange from any blockage that prevents air circulation (see Chap. 3 Instructions for Use - Daily Start of Operations)



If the problem cannot be resolved, turn the appliance off, and shut all the supply valves. Then contact authorized customer service.



Deactivation and scrapping of appliance



OBLIGATION OF DISPOSING OF SPECIAL MATERIALS USING THE LEGISLATIVE PROCEDURE IN FORCE IN THE COUNTRY WHERE THE APPLIANCE IS SCRAPPED.

PURSUANT TO the directives (see Sect. 0.1) relating to the reduction of use of the hazardous substances in the electrical and electronic appliance and to the waste disposal. The symbol of the barred waste bin carried on the appliance or its packaging indicates that the product at the end of its useful life it must be disposed of separately from other waste.

Differentiated waste collection of this appliance at the end of its life is organised and implemented by the manufacturer. The user that will dispose of this equipment should then contact the manufacturer and follow the system that the latter has adopted to enable the separate collection of equipment once it has reached the end of its life.

Appropriate separate collection for subsequent start-up of equipment assigned to recycling, treatment and disposal that is environmentally compatible contributes to avoiding possible negative effects on the environment and on health and promotes the reuse and/or recycling of the materials of which the equipment is composed. Improper disposal of the product by the owner involves the application of administrative penalties under current legislation.



The decommissioning and dismantling of the appliance must be carried out by qualified personnel, either mechanical or electrical, that must wear appropriate personal protective equipment such as protective clothing appropriate to the operations to be performed, protective gloves, safety shoes, head gear and goggles.



Before commencing dismantling of the appliance, ensure around the appliance a space that is large enough and arranged in such a way as to allow all movements without risk.

The following are necessary:

- Disconnect the power supply.
- Disconnect the appliance from the mains.
- Remove the electrical cables exiting the appliance.
- Close the water inlet tap (mains valve) from the mains supply.
- Disconnect and remove the pipes from the appliance water system .
- Disconnect and remove the grey water discharge pipe.



After this operation, a wet area around the appliance may form and therefore, before continuing with operations, dry these wet areas.

After restoring the operational area as described:

- Remove the protective panels.
- Disassemble the appliance in its main parts.
- Separate the parts of the appliance according to their nature (e.g. metals, electrical parts etc.) and deliver them to recycling centres.



700 - DATI TECNICI - TECHNICAL DATA - DONNEES TECHNIQUES - DATOS TÉCNICOS - DANE TECHNICZNE - TECHNISCHE DATEN - MŰSZAKI ADATOK

MODELLO		Portata termica fuochi aperti		Forno a gas 6 kW	Tot. gas (kW)	Consumi totali gas						Attacco gas Ø "	Forno elettrico (kW)	Alimentazione elettrica
		5,5 kW	7 kW			G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 m³/h	G30 kg/h	G31 kg/h			
MODEL		Thermal range		Gas oven 6 kW	Gas tot. (kW)	Total gas consumption						Gas cou- pling Ø "	Electri- cal oven (kW)	Electrical supply
		5,5 kW	7 kW			G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 m³/h	G30 kg/h	G31 kg/h			
MODELE		Débit thermique		Four à gaz 6 kW	Tot. gaz (kW)	Consommation totale de gaz						Fixation gaz Ø "	Four élec- trique (kW)	Alimentation électrique
		5,5 kW	7 kW			G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 m³/h	G30 kg/h	G31 kg/h			
MODELO		Caudal térmica		Horno de gas 6 kW	Tot. gas (kW)	Consumo total de gas						Junta gas Ø "	Horno eléctrico (kW)	Alimentación eléctrica
		5,5 kW	7 kW			G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 m³/h	G30 kg/h	G31 kg/h			
MODELL		Thermischer Durchfluss		Gas- backo- fen 6 kW	Tot. Gas (kW)	Gesamt Gasverbrauch						Gas-An- schluss Ø "	Elektri- scher Backofen (kW)	Stromversorgung
		5,5 kW	7 kW			G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 m³/h	G30 kg/h	G31 kg/h			
MODELL		Hőteljesítmény lángok nyitva		Gáz sütő 6 kW	Össz. gáz (kW)	Teljes gázfogyasztás						Gázcsatlá- kozás Ø "	Elektro- mos sütő (kW)	Áramellátás
		5,5 kW	7 kW			G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 m³/h	G30 kg/h	G31 kg/h			
SU ARMADIO / ON CABINET / SUR ARMOIRE / SOBRE ARMARIO / AUF SCHRANK / SZEKRÉNYEN														
🔥	G2A77XS	2	-	-	11	1,163	1,353	1,350	1,322	0,867	0,854	1/2"	-	-
🔥	G4A77XS	4	-	-	22	2,326	2,706	2,700	2,644	1,734	1,708	1/2"	-	-
🔥	G6A77XS	6	-	-	33	3,489	4,059	4,050	3,966	2,601	2,562	1/2"	-	-
🔥	G2A77XL	-	2	-	14	1,480	1,722	1,719	1,683	0,945	0,932	1/2"	-	-
🔥	G4A77XL	-	4	-	28	2,960	3,444	3,438	3,276	1,890	1,864	1/2"	-	-
🔥	G6A77XL	-	6	-	42	4,440	5,166	5,157	5,049	2,835	2,796	1/2"	-	-
SU FORNO / ON OVEN / SUR FOUR / SOBRE HORNO / AUF BACKOFEN / SÜTŐN														
🔥	G4F77XS	4	-	1	28	2,961	3,443	3,438	3,366	2,206	2,174	1/2"	-	-
🔥	G4FE77XS	4	-	-	22	2,326	2,706	2,700	2,644	1,734	1,708	1/2"	5.3	380V, 3N, 50/60 Hz
🔥	G4FEV77XS	4	-	-	22	2,326	2,706	2,700	2,644	1,734	1,708	1/2"	2.6	230V, 1N, 50/60 Hz
🔥	G6FA77XS	6	-	1	39	4,124	4,796	4,788	4,689	3,073	3,028	1/2"	-	-
🔥	G6F77MXS	6	-	1 (8 kW)	41	4,335	5,042	5,034	4,929	3,230	3,183	1/2"	-	-
🔥	G6FEA77XS	6	-	-	33	3,489	4,059	4,050	3,966	2,601	2,562	1/2"	5.3	380V, 3N, 50/60 Hz
🔥	G4F77XL	-	4	1	34	3,595	4,181	4,174	4,088	2,364	2,329	1/2"	-	-
🔥	G4FE77XL	-	2	-	28	2,960	3,444	3,438	3,276	1,890	1,864	1/2"	5.3	380V, 3N, 50/60 Hz
🔥	G4FEV77XL	-	2	-	28	2,960	3,444	3,438	3,276	1,890	1,864	1/2"	2.6	230V, 1N, 50/60 Hz
🔥	G6FA77XL	-	6	1	48	5,075	5,903	5,893	5,771	3,309	3,261	1/2"	-	-
🔥	G6F77MXL	-	6	1 (8 kW)	50	5,287	6,149	6,138	6,011	3,467	3,416	1/2"	5.3	380V, 3N, 50/60 Hz
🔥	G6FEA77XL	-	6	-	42	4,440	5,166	5,157	5,049	2,835	2,796	1/2"	5.3	380V, 3N, 50/60 Hz
🔥	G6FEVA77XL	-	6	-	42	4,440	5,166	5,157	5,049	2,835	2,796	1/2"	5.3	380V, 3N, 50/60 Hz
TOP														
🔥	G277XS	2	-	-	11	1,163	1,353	1,350	1,322	0,867	0,854	0,854	-	-
🔥	G477XS	4	-	-	22	2,326	2,706	2,700	2,644	1,734	1,708	1,708	-	-
🔥	G677XS	6	-	-	33	3,489	4,059	4,050	3,966	2,601	2,562	2,562	-	-
🔥	G2A77XL	-	2	-	14	1,480	1,722	1,719	1,683	0,945	0,932	1/2"	-	-
🔥	G4A77XL	-	4	-	28	2,960	3,444	3,438	3,276	1,890	1,864	1/2"	-	-
🔥	G6A77XL	-	6	-	42	4,440	5,166	5,157	5,049	2,835	2,796	1/2"	-	-



INFORMATION ON NEW GAS DUTCH The appliance was configured for the appliance category K (I2K) and is suitable for the use of G and G+ distribution gases according to the specifications as included in the NTA 8837:2012 Annex D with a Wobbe index of 43.46 – 45.3 MJ/m³ (dry, 0 °C, upper value) or 41.23 – 42.98 (dry, 15 °C, upper value). This appliance can moreover be converted and/or be calibrated for the appliance category E (I2E). This therefore implies that the appliance "is suitable for G+ gas and H gas or is demonstrably suitable for G+ gas and can demonstrably be made suitable for H gas" within the meaning of the "Dutch Decree of 10 May 2016 regarding amendment of the Dutch Gas Appliances Decree and the Dutch Commodities (Administrative Fines) Act in connection with the changing composition of gas in the Netherlands as well as technical amendment of some other decrees.

THE PRESENT MANUAL IS PROPERTY OF THE MANUFACTURER. ANY REPRODUCTION, EVEN PARTIAL, IS PROHIBITED.



700 - DATI TECNICI - TECHNICAL DATA - DONNEES TECHNIQUES - DATOS TÉCNICOS - DANE TECHNICZNE - TECHNISCHE DATEN - MŰSZAKI ADATOK

MODELLO		Portata termica fuochi aperti		Forno 6 kW	Piastra 9 kW	Tot. (kW)	Consumi totali gas						Attacco gas Ø “	Forno elettrico (kW)	Alim. elettrica
		5,5 kW	7 kW				G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 m³/h	G30 kg/h	G31 kg/h			
MODEL		Thermal range		Oven 6 kW	Plate 9 kW	Tot. (kW)	Total gas consumption						Gas coupling Ø “	Electrical oven (kW)	Elec. supply
		5,5 kW	7 kW				G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 m³/h	G30 kg/h	G31 kg/h			
MODELE		Débit thermique		Four 6 kW	Plaque 9 kW	Tot. (kW)	Consommation totale de gaz						Fixation gaz Ø “	Four électrique (kW)	Alim. électrique
		5,5 kW	7 kW				G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 m³/h	G30 kg/h	G31 kg/h			
MODELO		Caudal térmica		Horno 6 kW	Placa 9 kW	Tot. (kW)	Consumo total de gas						Conexión gas Ø “	Horno eléctrico (kW)	Alim. eléctrica
		5,5 kW	7 kW				G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 m³/h	G30 kg/h	G31 kg/h			
MODELL		Thermischer Durchfluss		6 kW Back- ofen	Herd- platte 9 kW	Tot. (kW)	Gesamt Gasverbrauch						Gas-An- schluss Ø “	Elektrischer Backofen (kW)	Strom- versorgung
		5,5 kW	7 kW				G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 m³/h	G30 kg/h	G31 kg/h			
MODELL		Hőteljesítmény lángok nyitva		Sütő 6 kW	Főzőlap 9 kW	Össz. (kW)	Teljes gázfogyasztás						Gáz csatlakozó Ø	Elektromos sütő (kW)	Áram ellátás
		5,5 kW	7 kW				G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 m³/h	G30 kg/h	G31 kg/h			
SU ARMADIO / ON CABINET / SUR ARMOIRE / SOBRE ARMARIO / AUF SCHRANK / SZEKRÉNYEN															
🔥	G4MA77XL		4	-	1 (5,5 kW)	33,5	3,540	4,120	-	4,028	2,324	2,290	1/2”	-	-
🔥	GTA77			-	1	9	0,952	1,107	1,105	1,082	0,709	0,699	1/2”	-	-
SU FORNO / ON OVEN / SUR FOUR / SOBRE HORNO / AUF BACKOFEN / SÜTŐN															
🔥	G4MFA77XL		4	1	1	39,5	4,177	4,858	-	4,749	2,797	2,756	1/2”	-	-
🔥	GT2DFA77XL		2	1	1	29	3,066	3,566	3,560	3,407	2,127	2,096	1/2”		
🔥	GTF77			1	1	15	1,586	1,845	1,842	1,803	1,182	1,165	1/2”	-	-
🔥	GT4F277XL		4	2	1	49	5,181	6,026	6,016	5,891	3,545	3,494	1/2”		
TOP															
🔥	G4M77XL		4	-	1 (5,5 kW)	33,5	3,540	4,120	-	4,028	2,324	2,290	1/2”	-	-
🔥	GT2D77XL		2	-	1	23	2,432	2,829	2,824	2,765	1,655	1,630	1/2”		
🔥	GT77			-	1	9	0,952	1,107	1,105	1,082	0,709	0,699	1/2”	-	-
🔥	GT477XL		4	-	1	37	3,912	4,550	4,542	4,448	2,600	2,562	1/2”		



INFORMATION ON NEW GAS DUTCH

The appliance was configured for the appliance category K (I2K) and is suitable for the use of G and G+ distribution gases according to the specifications as included in the NTA 8837:2012 Annex D with a Wobbe index of 43.46 – 45.3 MJ/m³ (dry, 0 °C, upper value) or 41.23 – 42.98 (dry, 15 °C, upper value).

This appliance can moreover be converted and/or be calibrated for the appliance category E (I2E). This therefore implies that the appliance "is suitable for G+ gas and H gas or is demonstrably suitable for G+ gas and can demonstrably be made suitable for H gas" within the meaning of the "Dutch Decree of 10 May 2016 regarding amendment of the Dutch Gas Appliances Decree and the Dutch Commodities (Administrative Fines) Act in connection with the changing composition of gas in the Netherlands as well as technical amendment of some other decrees.



700 - DATI TECNICI - TECHNICAL DATA - DONNEES TECHNIQUES - DATOS TÉCNICOS - DANE TECHNICZNE - TECHNISCHE DATEN - MŰSZAKI ADATOK

	- I diametri degli ugelli sono espressi in 1/100mm – The diameter of the nozzles are indicated in 1/100mm – Le diamètres des gicleur sont exprimés en 1/100mm – Diameter der Düsen ist in 1/100mm angegeben – Los diámetros de las boquillas se indican en 1/100mm – A fűvókák átmérője 1/100mm-ben van kifejezve
	- RDA : Regolazione dell'aria primaria; Regulation of primary air; Réglage de l'air primaire; Primärlufteinstellung; Regulación de la entrada del aire; Primer levegő szabályozás;
	- 5,5kW : Bruc.piccolo; Small burner; Petit bruleur; Kleinen brenners; Quemador pequeno; Kis égőfej
	- 7.0kW : Bruc.medio; Medium burner; Bruleur moyen; Mittleren brenners; Quemador mediano; Közep. égőfej
	- 6kW : Bruc. Forno; Oven burner; Bruleur four; Backofen-brennerduesen; Quemador horno; Égőfej Sütő

AT	Austria	EE	Estonia	IS	Iceland	PL	Poland
AL	Albania	ES	Spain	IT	Italy	PT	Portugal
BE	Belgium	FI	Finland	LT	Lithuania	RO	Romania
BG	Bulgaria	FR	France	LV	Latvia	SE	Sweden
CH	Switzerland	GB	United Kingdom	LU	Luxembourg	SI	Slovenia
CY	Cyprus	GR	Greece	MK	Macedonia	SK	Slovakia
CZ	Czech Republic	HR	Croatia	MT	Malta	TR	Turkey
DE	Germany	HU	Hungary	NL	Netherland		
DK	Denmark	IE	Ireland	NO	Norway		

IT, IE, GR, GB, ES, PT, BG, CZ, DK, FI, EE, SE, HR, LT, LU, LV, NO, PL, RO, SI, SK, TR, AL, MK							
Modelli – Models – Modèles – Modelle – Modelo – Modellek				5,5 kW	7,0 kW	6,0 kW	5,5 kW**
Tipo – Type – Bauart – Típus				A1	A1	A1	A1
Potenza nominale - Nominal thermal power - Puissance thermique nominale - Nominal - Wärmeleistung - Potencia tèrmica nominal - Névleges teljesítmény				(kW)	5,5 (6 kW G30/31)	7 (6 kW G30/31)	6 5.5
Consumo gas - Gasconsumption - Consommation de gaz - Gasverbrauch - Consumo de gas - Gázfogyasztás				G20 m³/h	0,582	0,740	0,635
				G30/31 kg/h	0,473/ 0,466	0,473/ 0,466	0,434/ 0,427
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő				G20 20 mbar*	165/250K	195L	185K
R.D.A.-X mm						15	20
BY PASS-Ø-1/100mm					80	85	95
Bruciatore pilota - Pilot burner - Brûleur veilleuse - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)				G20 20 mbar*	35	35	36
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő				G30/31 28-30/37 mbar* G30/G31 30/30 mbar* G31 37 mbar*	120K	120K	125K
R.D.A.-X mm						15	20
BY PASS-Ø-1/100mm					75	75	65
Bruciatore pilota - Pilot burner - Brûleur veilleuse - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)				G30/31 28-30/37 mbar* G30/G31 30/30 mbar* G31 37 mbar*	21	21	19

*Pressione gas alla rampa / Inlet gas pressure

** 5,5kW: Bruc. Mijotage; Oven Mijotage; Bruleur Mijotage; Mijotage-brennerduesen; Quemador Mijotage


700 - DATI TECNICI - TECHNICAL DATA - DONNEES TECHNIQUES - DATOS TÉCNICOS - DANE TECHNICZNE - TECHNISCHE DATEN - MŰSZAKI ADATOK

AT, CH								
Modelli – Models – Modèles – Modelle – Modelo – Modellek			5,5 kW	7,0 kW	6,0 kW	5,5 kW**	8 kW	9 kW
Tipo – Type – Bauart – Típus			A1	A1	A1	A1	A1	A1
Potenza nominale - Nominal thermal power - Puissance thermique nominale - Nominal - Wärmeleistung - Potencia tèrmica nominal - Névleges teljesítmény	(kW)		5,5	7	6	5,5	8	9
Consumo gas - Gasconsumption - Consommation de gaz - Gasverbrauch - Consumo de gas - Gázfogyasztás	G20	m³/h	0,582	0,740	0,635	0,582	0,846	0,953
	G30/31	kg/h	0,433/ 0,427	0,552/ 0,543	0,473/ 0,466	0,434/ 0,427	0,630/ 0,621	0,710/ 0,699
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G20 20 mbar*		165/250K	195L	185K	170K	205L	215K
R.D.A.-X mm					15	20	15	
BY PASS-Ø-1/100mm			80	85	95	95	100	180
Bruciatore pilota - Pilot burner - Brûleur veilleuse - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G20 20 mbar*		35	35	36	27	36	36
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G30/31 50 mbar*		95K	110K	105K	100/250K	120K	130K
R.D.A.-X mm					15	20	8	
BY PASS-Ø-1/100mm			75	75	55	55	70	90
Bruciatore pilota - Pilot burner - Brûleur veilleuse - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G30/31 50 mbar*		21	21	19	14	19	19

BE, FR								
Modelli – Models – Modèles – Modelle – Modelo – Modellek			5,5 kW	7,0 kW	6,0 kW	5,5 kW**	8 kW	9 kW
Tipo – Type – Bauart – Típus			A1	A1	A1	A1	A1	A1
Potenza nominale - Nominal thermal power - Puissance thermique nominale - Nominal - Wärmeleistung - Potencia tèrmica nominal - Névleges teljesítmény	(kW)		5,5 (6 kW G30/31)	7 (6 kW G30/31)	6	5,5	8	9
Consumo gas - Gasconsumption - Consommation de gaz - Gasverbrauch - Consumo de gas - Gázfogyasztás	G20	m³/h	0,582	0,740	0,635	0,582	0,846	0,953
	G25	m³/h	0,676	0,861	0,738	0,676	0,984	1,014
	G30/31	kg/h	0,433/ 0,466	0,433/ 0,466	0,473/ 0,466	0,434/ 0,427	0,630/ 0,621	0,710/ 0,699
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G20/G25 20/25 mbar*		165/250K	195L	185K	170K	205L	215K
R.D.A.-X mm					15	20	15	
BY PASS-Ø-1/100mm			80	85	95	95	100	180
Bruciatore pilota - Pilot burner - Brûleur veilleuse - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G20/G25 20/25 mbar*		35	35	36	27	36	36
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G30/31 28-30/37 mbar*		120K	120K	125K	115K	145K	150K
R.D.A.-X mm					15	20	8	
BY PASS-Ø-1/100mm			75	75	65	65	80	100
Bruciatore pilota - Pilot burner - Brûleur veilleuse - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G30/31 28-30/37 mbar*		21	21	19	19	19	19

*Pressione gas alla rampa / Inlet gas pressure

** 5,5kW: Bruc. Mijotage; Oven Mijotage; Brûleur Mijotage; Mijotage-brennerduesen; Quemador Mijotage

THE PRESENT MANUAL IS PROPERTY OF THE MANUFACTURER. ANY REPRODUCTION, EVEN PARTIAL, IS PROHIBITED.


700 - DATI TECNICI - TECHNICAL DATA - DONNEES TECHNIQUES - DATOS TÉCNICOS - DANE TECHNICZNE - TECHNISCHE DATEN - MŰSZAKI ADATOK

DE								
Modelli – Models – Modèles – Modelle – Modelo – Modellek			5,5 kW	7,0 kW	6,0 kW	5,5 kW**	8 kW	9 kW
Tipo – Type – Bauart – Típus			A1	A1	A1	A1	A1	A1
Potenza nominale - Nominal thermal power - Puissance thermique nominale - Nominal - Wärmeleistung - Potencia tèrmica nominal - Névleges teljesítmény	(kW)		5,5	7	6	5,5	8	9
Consumo gas - Gasconsumption - Consommation de gaz - Gasverbrauch - Consumo de gas - Gázfogyasztás	G20	m³/h	0,582	0,740	0,635	0,582	0,846	0,953
	G25	m³/h	0,676	0,861	0,739	0,677	0,984	1,108
	G30/31	kg/h	0,433/ 0,427	0,552/ 0,543	0,473/ 0,466	0,434/ 0,427	0,630/ 0,621	0,710/ 0,699
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G20 20 mbar*		165/250K	195L	185K	170K	205L	215K
R.D.A.-X mm					15	20	15	
BY PASS-Ø-1/100mm			80	85	95	95	100	180
Bruciatore pilota - Pilot burner - Brûleur veilleuse - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G20 20 mbar*		35	35	36	27	36	36
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G25 20 mbar*		180/250K	205/350L	195/350L	185/250K	220/350L	250K
R.D.A.-X mm					15	20	15	
BY PASS-Ø-1/100mm			80	85	105	100	110	180
Bruciatore pilota - Pilot burner - Brûleur veilleuse - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G25 20 mbar*		35	35	36	27	36	36
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G30/31 50 mbar*		95K	110K	105K	100/250K	120K	130K
R.D.A.-X mm					15	20	8	
BY PASS-Ø-1/100mm			75	75	55	55	70	90
Bruciatore pilota - Pilot burner - Brûleur veilleuse - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G30/31 50 mbar*		21	21	19	14	19	19

PT								
Modelli – Models – Modèles – Modelle – Modelo – Modellek			5,5 kW	7,0 kW	6,0 kW	5,5 kW**	8 kW	9 kW
Tipo – Type – Bauart – Típus			A1	A1	A1	A1	A1	A1
Potenza nominale - Nominal thermal power - Puissance thermique nominale - Nominal - Wärmeleistung - Potencia tèrmica nominal - Névleges teljesítmény	(kW)		5,5	7	6	5,5	8	9
Consumo gas - Gasconsumption - Consommation de gaz - Gasverbrauch - Consumo de gas - Gázfogyasztás	G20	m³/h	0,582	0,740	0,635	0,582	0,846	0,953
	G30/31	kg/h	0,433/ 0,427	0,552/ 0,543	0,473/ 0,466	0,434/ 0,427	0,630/ 0,621	0,710/ 0,699
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G20 20 mbar*		165/250K	195L	185K	170K	205L	215K
R.D.A.-X mm					15	20	15	
BY PASS-Ø-1/100mm			80	85	95	95	100	180
Bruciatore pilota - Pilot burner - Brûleur veilleuse - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G20 20 mbar*		35	35	36	27	36	36
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G30/31 50/67 mbar*		95K	110K	105K	100/250K	120K	130K
R.D.A.-X mm					15	20	8	
BY PASS-Ø-1/100mm			75	75	55	55	70	90
Bruciatore pilota - Pilot burner - Brûleur veilleuse - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G30/31 50/67 mbar*		21	21	19	14	19	19

*Pressione gas alla rampa / Inlet gas pressure

** 5,5kW: Bruc. Mijotage; Oven Mijotage; Bruleur Mijotage; Mijotage-brennerduesen; Quemador Mijotage



700 - DATI TECNICI - TECHNICAL DATA - DONNEES TECHNIQUES - DATOS TÉCNICOS - DANE TECHNICZNE - TECHNISCHE DATEN - MŰSZAKI ADATOK

NL								
Modelli – Models – Modèles – Modelle – Modelo – Modellek			5,5 kW	7,0 kW	6,0 kW	5,5 kW**	8 kW	9 kW
Tipo – Type – Bauart – Típus			A1	A1	A1	A1	A1	A1
Potenza nominale - Nominal thermal power - Puissance thermique nominale - Nominal - Wärmeleistung - Potencia tèrmica nominal - Névleges teljesítmény	(kW)		5,5 (6 kW G30/31)	7 (6 kW G30/31)	6	5,5	8	9
Consumo gas - Gasconsumption - Consommation de gaz - Gasverbrauch - Consumo de gas - Gázfogyasztás	G20	m³/h	0,582	0,740	0,635	0,582	0,846	0,953
	G25	m³/h	0,676	0,861	0,738	0,676	0,984	1,108
	G25.3	m³/h	0,661	0,842	0,721		0,962	
	G30/31	kg/h	0,433/ 0,427	0,552/ 0,543	0,473/ 0,466	0,433/ 0,427	0,630/ 0,621	0,710/ 0,699
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G20 20 mbar*		165/250K	195L	185K	170K	205L	215K
R.D.A.X mm					15	20	15	
BY PASS-Ø-1/100mm			80	85	95	95	100	180
Bruciatore pilota - Pilot burner - Brûleur veilleuse - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G20 20 mbar*		35	35	36	27	36	36
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G25 25 mbar		170/350L	195/350L	190/250K	175/250K	215/350L	235K
R.D.A.X mm					15	20	15	
BY PASS-Ø-1/100mm			80	85	95	95	100	180
Bruciatore pilota - Pilot burner - Brûleur veilleuse - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G25 25 mbar		35	35	36	27	36	36
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G25.3 25 mbar*		170/350L	195/350L	185/250K	170/250K	215/350L	220/350L
R.D.A.-X mm					15	20	15	
BY PASS-Ø-1/100mm			80	85	95	95	100	180
Bruciatore pilota - Pilot burner - Brûleur veilleuse - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G25.3 25 mbar*		35	35	36	27	36	36
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G30/31 30/30 mbar*		120K	120K	125K	115K	145K	150K
R.D.A.-X mm					15	20	8	
BY PASS-Ø-1/100mm			75	75	65	65	80	100
Bruciatore pilota - Pilot burner - Brûleur veilleuse - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G30/31 30/30 mbar*		21	21	19	19	19	19

*Pressione gas alla rampa / Inlet gas pressure

** 5,5kW: Bruc. Mijotage; Oven Mijotage; Bruleur Mijotage; Mijotage-brennerduesen; Quemador Mijotage


700 - DATI TECNICI - TECHNICAL DATA - DONNEES TECHNIQUES - DATOS TÉCNICOS - DANE TECHNICZNE - TECHNISCHE DATEN - MŰSZAKI ADATOK

MT, CY, IS								
Modelli – Models – Modèles – Modelle – Modelo – Modellek			5,5 kW	7,0 kW	6,0 kW	5,5 kW**	8 kW	9 kW
Tipo – Type – Bauart – Típus			A1	A1	A1	A1	A1	A1
Potenza nominale - Nominal thermal power - Puissance thermique nominale - Nominal - Wärmeleistung - Potencia tèrmica nominal - Névleges teljesítmény	(kW)		5,5	7	6	5,5	8	9
Consumo gas - Gasconsumption - Consommation de gaz - Gasverbrauch - Consumo de gas - Gázfogyasztás	G30/31	kg/h	0,473/ 0,466	0,473/ 0,466	0,473/ 0,466	0,434/ 0,427	0,630/ 0,621	0,710/ 0,699
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G30/31 30/30 mbar*		120K	120K	125K	115K	145K	150K
R.D.A.-X mm					15	20	8	
BY PASS-Ø-1/100mm			75	75	65	65	80	100
Bruciatore pilota - Pilot burner - Brûleur veilleuse - Leitflamme - Quemador piloto - Őrláng (max 0.25 kW)	G30/31 30/30 mbar*		21	21	19	19	19	19

HU								
Modelli – Models – Modèles – Modelle – Modelo – Modellek			5,5 kW	7,0 kW	6,0 kW	5,5 kW**	8 kW	9 kW
Tipo – Type – Bauart – Típus			A1	A1	A1	A1	A1	A1
Potenza nominale - Nominal thermal power - Puissance thermique nominale - Nominal - Wärmeleistung - Potencia tèrmica nominal - Névleges teljesítmény	(kW)		5,5 (6 kW G30/31)	7 (6 kW G30/31)	6	5,5	8	9
Consumo gas - Gasconsumption - Consommation de gaz - Gasverbrauch - Consumo de gas - Gázfogyasztás	G20	m³/h	0,582	0,740	0,634	-	0,634	0,952
	G25.1	m³/h	0,675	0,859	0,737	-	0,982	1,105
	G30/31	kg/h	0,433 /0,466	0,433 /0,466	0,441 /0,435		0,630 /0,621	0,709 /0,699
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G20 25 mbar*		145/250K	185L	180K	-	195L	210K
R.D.A.-X mm	G20 25 mbar*				22	-	15	
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G25.1 25 mbar*		175/250K	200/350L	185/350L	-	220/350L	225/350L
R.D.A.-X mm	G25.1 25 mbar*				22	-	15	
BY PASS-Ø-1/100mm	G20 25 mbar*		80	85	85	-	100	180
	G25.1 25 mbar*		80	85	100		115	180
Bruciatore pilota - Pilot burner - Brûleur pilote - Leitflamme - Quemador piloto - Őrláng (max 0,25 kW)	G20 25 mbar* G25.1 25 mbar*		35	35	36	-	36	36
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G30/31 29/37 mbar*		120K	120K	125K	-	145K	150K
R.D.A.-X mm					15	-	8	
BY PASS-Ø-1/100mm			75	75	65	-	80	100
Bruciatore pilota - Pilot burner - Brûleur pilote - Leitflamme - Quemador piloto - Őrláng (max 0,25 kW)	G30/31 29/37 mbar*		21	21	19	-	19	19

*Pressione gas alla rampa / Inlet gas pressure

** 5,5kW: Bruc. Mijotage; Oven Mijotage; Bruleur Mijotage; ; Quemador Mijotage



700 - DATI TECNICI - TECHNICAL DATA - DONNEES TECHNIQUES - DATOS TÉCNICOS - DANE TECHNICZNE - TECHNISCHE DATEN - MŰSZAKI ADATOK

ALL COUNTRIES								
Modelli – Models – Modèles – Modelle – Modelo – Modellek			5,5 kW	7,0 kW	6,0 kW	5,5 kW**	8 kW	9 kW
Tipo – Type – Bauart – Típus			A1	A1	A1	A1	A1	A1
Potenza ridotta - Reduced thermal power - Csökkentett teljesítmény	(kW)		1,4 / 2,7 (G30/31)	1,4 / 2,9 (G30/31)	1,55	1,55	1,8 / 2,35 (G30/31)	3,7
Consumo gas - Gasconsumption - Consommation de gaz - Gasverbrauch - Consumo de gas - Gázfogyasztás	G20	m ³ /h	0,148	0,148	0,164	0,164	0,190	0,391
	G30 /31	kg/h	0,213 0,210	0,228 /0,225	0,122/ 0,120	0,122/ 0,120	0,185/ 0,182	0,292/ 0,287

** 5,5kW: Bruc. Mijotage; Oven Mijotage; Bruleur Mijotage; Mijotage-brennerduesen; Quemador Mijotage



980 - DATI TECNICI - TECHNICAL DATA - DONNEES TECHNIQUES - DATOS TÉCNICOS - DANE TECHNICZNE - TECHNISCHE DATEN - MŰSZAKI ADATOK

MODELLO		Portata termica fuochi aperti			Forno a gas 7 kW	Tot. gas (kW)	Consumi totali gas						Attacco gas Ø "	Forno elettrico (kW)	Alim. elettrica
		5,5 kW	7 kW	11 kW			G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 kg/h	G30 kg/h	G31 kg/h			
MODEL	Thermal range			Gas oven 7 kW	Gas tot. (kW)	Total gas consumption						Gas coupling Ø "	Electrical oven (kW)	El. supply	
	5,5 kW	7 kW	11 kW			G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 kg/h	G30 kg/h	G31 kg/h				
MODELE	Débit thermique			Four à gaz 7 kW	Tot. gaz (kW)	Consommation totale de gaz						Fixation gaz Ø "	Four électrique (kW)	Alim. électrique	
	5,5 kW	7 kW	11 kW			G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 kg/h	G30 kg/h	G31 kg/h				
MODELO	Caudal térmica			Horno de gas 7 kW	Tot. gas (kW)	Consumo total de gas						m³/h	Horno eléctrico (kW)	Alim. eléctrica	
	5,5 kW	7 kW	11 kW			G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 kg/h	G30 kg/h	G31 kg/h				
MODELL	Thermischer Durchfluss			Gasbackofen 7 kW	Tot. Gas (kW)	Gesamt Gasverbrauch						Gas-Anschluss Ø "	Elektrischer Backofen (kW)	Stromversorgung	
	5,5 kW	7 kW	11 kW			G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 kg/h	G30 kg/h	G31 kg/h				
MODELL	Hőteljesítmény lángok nyitva			Gáz sütő 7 kW	Össz. gáz (kW)	Teljes gázfogyasztás						Gázcsatlakozás Ø "	Elektromos sütő (kW)	Áramellátás	
	5,5 kW	7 kW	11 kW			G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 kg/h	G30 kg/h	G31 kg/h				
SU ARMADIO / ON CABINET / SUR ARMOIRE / SOBRE ARMARIO / AUF SCHRANK / SZEKRÉNYEN															
🔥	G2(A9)8XXS	2	-	-	-	11	1,163	1,353	1,350	1,322	0,867	0,854	1/2"	-	-
🔥	G4(A9)8XXS	4	-	-	-	22	2,326	2,706	2,700	2,644	1,734	1,708	1/2"	-	-
🔥	G6(A9)8XXS	6	-	-	-	33	3,489	4,059	4,050	3,966	2,601	2,562	1/2"	-	-
🔥	G2(A9)8XL	-	1	1	-	18	1,903	2,214	2,148	2,104	1,418	1,398	1/2"	-	-
🔥	G2A98XXL	-	-	2	-	22	2,326	2,706	2,578	2,525	1,733	1,708	1/2"	-	-
🔥	G4(A9)8XL	-	2	2	-	36	3,806	4,428	4,296	4,208	2,836	2,796	1/2"	-	-
🔥	G4A98XXL	-	1	3	-	40	4,229	4,919	4,727	4,629	3,152	3,106	1/2"	-	-
🔥	G6(A9)8XXL	-	3	3	-	54	5,709	6,642	6,444	6,312	4,254	4,194	1/2"	-	-
SU FORNO / ON OVEN / SUR FOUR / SOBRE HORNO / AUF BACKOFEN / SÜTŐN															
🔥	G4F(9)8XXS	4	-	-	1	29	3,066	3,566	3,560	3,487	2,285	2,252	1/2"	-	-
🔥	G4FE(9)8XXS	4	-	-	-	29	3,066	3,566	3,560	3,487	2,285	2,252	1/2"	6.8	400V 3N 50/60HZ
🔥	G6FEA(9)8XXS	6	-	-	-	33	3,489	4,059	4,050	3,966	2,601	2,562	1/2"	6.8	400V 3N 50/60HZ
🔥	G4F(9)8XL	-	2	2	1	43	4,547	5,288	5,156	5,049	3,388	3,339	1/2"	-	-
🔥	G4F98XXL	-	1	3	1	47	4,970	5,780	5,586	5,470	3,703	3,649	1/2"	-	-
🔥	G4FE(9)8XL	-	2	2	-	36	3,806	4,428	4,296	4,208	2,836	2,796	1/2"	6.8	400V 3N 50/60HZ
🔥	G6FA98XXL	-	3	3	1	61	6,450	7,502	7,305	7,153	4,806	4,736	1/2"	-	-
🔥	G6FEA(9)8XXL	-	3	3	-	54	5,709	6,642	6,444	6,312	4,254	4,194	1/2"	6.8	400V 3N 50/60HZ
🔥	G6F(9)8MXXL	-	3	3	1 (10 kw)	64	6,767	7,797	7,599	7,514	5,042	4,969	1/2"	-	-
🔥	G6F(9)8MGXXL	-	3	3	1 (10 kw)	64	6,767	7,797	7,599	7,514	5,042	4,969	1/2"	5	400V 3N 50/60HZ
TOP															
🔥	G298XXS	2	-	-	-	11	1,163	1,353	1,350	1,322	0,867	0,854	1/2"	-	-
🔥	G498XXS	4	-	-	-	22	2,326	2,706	2,700	2,644	1,734	1,708	1/2"	-	-
🔥	G698XXS	6	-	-	-	33	3,489	4,059	4,050	3,966	2,601	2,562	1/2"	-	-
🔥	G298XL	-	1	1	-	18	1,903	2,214	2,148	2,104	1,418	1,398	1/2"	-	-
🔥	G298XXL	-	-	2	-	22	2,326	2,706	2,578	2,525	1,733	1,708	1/2"	-	-
🔥	G498XL	-	2	2	-	36	3,806	4,428	4,296	4,208	2,836	2,796	1/2"	-	-
🔥	G498XXL	-	1	3	-	40	4,229	4,919	4,727	4,629	3,152	3,106	1/2"	-	-
🔥	G698XXL	-	3	3	-	54	5,709	6,642	6,444	6,312	4,254	4,194	1/2"	-	-



INFORMATION ON NEW GAS DUTCH - The appliance was configured for the appliance category K (I2K) and is suitable for the use of G and G+ distribution gases according to the specifications as included in the NTA 8837:2012 Annex D with a Wobbe index of 43.46 – 45.3 MJ/m³ (dry, 0 °C, upper value) or 41.23 – 42.98 (dry, 15 °C, upper value). This appliance can moreover be converted and/or be calibrated for the appliance category E (I2E). This therefore implies that the appliance "is suitable for G+ gas and H gas or is demonstrably suitable for G+ gas and can demonstrably be made suitable for H gas" within the meaning of the "Dutch Decree of 10 May 2016 regarding amendment of the Dutch Gas Appliances Decree and the Dutch Commodities (Administrative Fines) Act in connection with the changing composition of gas in the Netherlands as well as technical amendment of some other decrees.


980 - DATI TECNICI - TECHNICAL DATA - DONNEES TECHNIQUES - DATOS TÉCNICOS - DANE TECHNICZNE - TECHNISCHE DATEN - MŰSZAKI ADATOK

MODELLO	Portata termica		Forno 7 kW	Piastra 12 kW	Tot. (kW)	Consumi totali gas						Attacco gas Ø “	Forno elettrico (kW)	Alim. elettrica	
	7 kW	11 kW				G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 m³/h	G30 kg/h	G31 kg/h				
MODEL	Thermal range		Oven 7 kW	Plate 12 kW	Tot. (kW)	Total gas consumption						Gas coupling Ø “	Electrical oven (kW)	Elec. supply	
	7 kW	11 kW				G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 m³/h	G30 kg/h	G31 kg/h				
MODELE	Débit thermique		Four 7 kW	Plaque 12 kW	Tot. (kW)	Consommation totale de gaz						Fixation gaz Ø “	Four électrique (kW)	Alim. électrique	
	7 kW	11 kW				G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 m³/h	G30 kg/h	G31 kg/h				
MODELO	Caudal térmica		Horno 7 kW	Placa 12 kW	Tot. (kW)	Consumo total de gas						Conexión gas Ø “	Horno eléctrico (kW)	Alim. eléctrica	
	7 kW	11 kW				G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 m³/h	G30 kg/h	G31 kg/h				
MODELL	Thermischer Durchfluss		7 kW Back- ofen	Herd- platte 12 kW	Tot. (kW)	Gesamt Gasverbrauch						Gas-An- schluss Ø “	Elektrischer Backofen (kW)	Strom- versorgung	
	7 kW	11 kW				G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 m³/h	G30 kg/h	G31 kg/h				
MODELL	Hőteljesítmény		Gáz 7 kW	Főzőlap 12 kW	Össz. (kW)	Teljes gázfogyasztás						Gáz csatlakozó Ø “	Elektromos sütő (kW)	Áram ellátás	
	7 kW	11 kW				G20 m³/h	G25 m³/h	G25.1 m³/h	G25.3 m³/h	G30 kg/h	G31 kg/h				
SU ARMADIO / ON CABINET / SUR ARMOIRE / SOBRE ARMARIO / AUF SCHRANK / SZEKRÉNYEN															
🔥	GTA998			-	1	12	1,269	1,476		1,443	0,945	0,932	1/2”	-	-
🔥	GTA8			-	1	12	1,269	1,476	1,473	1,443	0,945	0,932	1/2”	-	-
SU FORNO / ON OVEN / SUR FOUR / SOBRE HORNO / AUF BACKOFEN / SÜTŐN															
🔥	GTF8			1	1	19	2,009	2,337	2,333	2,284	1,497	1,475	1/2”	-	-
🔥	GTF98			1	1	19	2,009	2,337		2,284	1,497	1,475	1/2”	-	-
🔥	GT2DF98XXL		2	1	1	41	4,335	5,042	5,034	4,929	3,230	3,183	1/2”	-	-
TOP															
🔥	GT998			-	1	12	1,269	1,476		1,443	0,945	0,932	1/2”	-	-


INFORMATION ON NEW GAS DUTCH

The appliance was configured for the appliance category K (I2K) and is suitable for the use of G and G+ distribution gases according to the specifications as included in the NTA 8837:2012 Annex D with a Wobbe index of 43.46 – 45.3 MJ/m³ (dry, 0 °C, upper value) or 41.23 – 42.98 (dry, 15 °C, upper value). This appliance can moreover be converted and/or be calibrated for the appliance category E (I2E). This therefore implies that the appliance "is suitable for G+ gas and H gas or is demonstrably suitable for G+ gas and can demonstrably be made suitable for H gas" within the meaning of the "Dutch Decree of 10 May 2016 regarding amendment of the Dutch Gas Appliances Decree and the Dutch Commodities (Administrative Fines) Act in connection with the changing composition of gas in the Netherlands as well as technical amendment of some other decrees.



980 - DATI TECNICI - TECHNICAL DATA - DONNEES TECHNIQUES - DATOS TÉCNICOS - DANE TECHNICZNE - TECHNISCHE DATEN - MŰSZAKI ADATOK



I diametri degli ugelli sono espressi in 1/100mm – The diameter of the nozzles are indicated in 1/100mm – Le diamètres des gicleur sont exprimés en 1/100mm – Diameter der Düsen ist in 1/100mm angegeben – Los diámetros de las boquillas se indican en 1/100mm – A fűvókák átmérője 1/100mm-ben van kifejezve – **RDA**: Regolazione dell'aria primaria; Regulation of primary air; Réglage de l'air primaire; Primärluftfeinstellung; Regulación de la entrada del aire; Primer levegő szabályozás
5,5kW: Bruc.piccolo; Small burner; Petit bruleur; Kleinen brenners; Quemador pequeno; Kis égőfej
7 kW: Bruc.medio; Medium burner; Bruleur moyen; Mittleren brenners; Quemador mediano; Kis égőfej
11 kW: Bruc.grande; Large burner; Bruleur grand; Große brenners; Quemador grande; Kis égőfej
7 kW**: Bruc. Forno; Oven burner; Bruleur four; Backofen-brennerduesen; Quemador horno; Égőfej Sütő
10 kW: Bruciatore forno maxi; Bruleur four maxi; Backofen-brennerduesen maxi; Quemador horno maxi; Sütő maxi égőfej
12 kW: Bruc. Tuttapiastria; Solid top Burner; Bruleur de plaques coupe -feu; Gluehplatten-brennerduesen; Quemador plancha; Égőfej Teli főzőlap

AT	Austria	EE	Estonia	IS	Iceland	PL	Poland
AL	Albania	ES	Spain	IT	Italy	PT	Portugal
BE	Belgium	FI	Finland	LT	Lithuania	RO	Romania
BG	Bulgaria	FR	France	LV	Latvia	SE	Sweden
CH	Switzerland	GB	United Kingdom	LU	Luxembourg	SI	Slovenia
CY	Cyprus	GR	Greece	MK	Macedonia	SK	Slovakia
CZ	Czech Republic	HR	Croatia	MT	Malta	TR	Turkey
DE	Germany	HU	Hungary	NL	Netherlands		
DK	Denmark	IE	Ireland	NO	Norway		

IT, IE, GR, GB, ES, PT, BG, CZ, DK, FI, EE, SE, HR, LT, LU, LV, NO, PL, RO, SI, SK, TR, AL, MK

Modelli – Models – Modèles – Modelle – Modelo – Modelleken			5,5 kW	7,0 kW	11,0 kW	7** kW	10 kW	12 kW
Tipo – Type – Bauart – Típus			A1	A1	A1	A1	A1	A1
Potenza nominale - Nominal thermal power - Puissance thermique nominale - Nominal - Wärmeleistung - Potencia tèrmica nominal - Névleges teljesítmény			(kW) 5,5 (6 kW G30/31)	7 (6 kW G30/31)	11 (8,6 kW G30/31)	7	10	12
Consumo gas - Gasconsumption - Consommation de gaz - Gasverbrauch - Consumo de gas - Gázfogyasztás	G20	m³/h	0,582	0,740	1,163	0,740	1,057	1,269
	G30/31	kg/h	0,473/ 0,466	0,473/ 0,466	0,678/ 0,668	0,552/ 0,543	0,788/ 0,776	0,985/ 0,971
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő			G20 20 mbar*	165/250K	195L	245L	200K	235K
R.D.A.-X mm						15	15	3
BY PASS-Ø-1/100mm				80	85	110	95	105
Bruciatore pilota - Pilot burner - Brûleur pilote - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)			G20 20 mbar*	35	35	35	36	36
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő			G30/31 28-30/37 mbar* G30/G31 30/30 mbar* G31 37 mbar*	120K	120K	145K	135K	155K
R.D.A.-X mm						10	8	7
BY PASS-Ø-1/100mm				75	75	85	65	80
Bruciatore pilota - Pilot burner - Brûleur pilote - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)			G30/31 28-30/37 mbar* G30/G31 30/30 mbar* G31 37 mbar*	21	21	21	19	19

*Pressione gas alla rampa / Inlet gas pressure

**7 kW: Bruc. Forno; Oven burner; Bruleur four; Backofen-brennerduesen; Quemador horno


980 - DATI TECNICI - TECHNICAL DATA - DONNEES TECHNIQUES - DATOS TÉCNICOS - DANE TECHNICZNE - TECHNISCHE DATEN - MŰSZAKI ADATOK

AT, CH								
Modelli – Models – Modèles – Modelle – Modelo – Modellek			5,5 kW	7,0 kW	11 kW	7** kW	10 kW	12 kW
Tipo – Type – Bauart – Típus			A1	A1	A1	A1	A1	A1
Potenza nominale - Nominal thermal power - Puissance thermique nominale - Nominal - Wärmeleistung - Potencia tèrmica nominal - Névleges teljesítmény	(kW)		5,5	7	11	7	10	12
Consumo gas - Gasconsumption - Consommation de gaz - Gasverbrauch - Consumo de gas - Gázfogyasztás	G20	m³/h	0,582	0,740	1,163	0,740	1,057	1,269
	G30/31	kg/h	0,433/ 0,427	0,552/ 0,543	0,867/ 0,854	0,552/ 0,543	0,788/ 0,776	0,985/ 0,971
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G20 20 mbar*		165/250K	195L	245L	200K	235K	270L
R.D.A.-X mm						15	15	3
BY PASS-Ø-1/100mm			80	85	110	95	105	180
Bruciatore pilota - Pilot burner - Brûleur pilote - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G20 20 mbar*		35	35	35	36	36	36
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G30/31 50/50 mbar*		95K	110K	145K	115K	135K	145/250K
R.D.A.-X mm						8	8	7
BY PASS-Ø-1/100mm			75	75	80	55	70	100
Bruciatore pilota - Pilot burner - Brûleur pilote - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G30/31 50/50 mbar*		21	21	21	19	19	19

BE, FR										
Modelli – Models – Modèles – Modelle – Modelo – Modellek				5,5 kW	7,0 kW	11 kW	7** kW	10 kW	12 kW	
Tipo – Type – Bauart – Típus				A1	A1	A1	A1	A1	A1	
Potenza nominale - Nominal thermal power - Puissance thermique nominale - Nominal - Wärmeleistung - Potencia tèrmica nominal - Névleges teljesítmény		(kW)		5,5 (6 kW G30/31)	7 (6 kW G30/31)	11 (8,6 kW G30/31)	7	10	12	
Consumo gas - Gasconsumption - Consommation de gaz - Gasverbrauch - Consumo de gas - Gázfogyasztás	G20	m³/h	0,582	0,740	1,163	0,740	1,057	1,269		
	G25	m³/h	0,676	0,861	1,353	0,861	1,230	1,476		
	G30/31	kg/h	0,433/ 0,466	0,433/ 0,466	0,678/ 0,668	0,552/ 0,543	0,788/ 0,776	0,985/ 0,971		
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő			G20/25 20/25 mbar*		165/250K	195L	245L	200K	235K	270L
R.D.A.-X mm							15	15	3	
BY PASS-Ø-1/100mm					80	85	110	95	105	180
Bruciatore pilota - Pilot burner - Brûleur pilote - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)			G20/G25 20/25 mbar*		35	35	35	36	36	36
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő			G30/31 28-30/37 mbar* G30/G31 30/30 mbar G31 37 mbar*		120K	120K	145K	135K	155K	175K
R.D.A.-X mm							10	8	7	
BY PASS-Ø-1/100mm					75	75	85	65	80	115
Bruciatore pilota - Pilot burner - Brûleur pilote - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)			G30/31 28-30/37 mbar* G30/G31 30/30 mbar* G31 37 mbar*		21	21	21	19	19	19

*Pressione gas alla rampa / Inlet gas pressure

**7 kW: Bruc. Forno; Oven burner; Bruleur four; Backofen-brennerduesen; Quemador horno



980 - DATI TECNICI - TECHNICAL DATA - DONNEES TECHNIQUES - DATOS TÉCNICOS - DANE TECHNICZNE - TECHNISCHE DATEN - MŰSZAKI ADATOK

DE								
Modelli – Models – Modèles – Modelle – Modelo – Modellek			5,5 kW	7,0 kW	11 kW	7** kW	10 kW	12 kW
Tipo – Type – Bauart – Típus			A1	A1	A1	A1	A1	A1
Potenza nominale - Nominal thermal power - Puissance thermique nominale - Nominal - Wärmeleistung - Potencia tèrmica nominal - Névleges teljesítmény	(kW)		5,5	7	11	7	10 (9,4 kW G25)	12 (12,5 kW G25)
Consumo gas - Gasconsumption - Consommation de gaz - Gasverbrauch - Consumo de gas - Gázfogyasztás	G20	m³/h	0,582	0,740	1,163	0,740	1,057	1,269
	G25	m³/h	0,676	0,861	1,353	0.861	1,156	1,537
	G30/31	kg/h	0,433/ 0,427	0,552/ 0,543	0,867/ 0,854	0,552/ 0,543	0,788/ 0,776	0,985/ 0,971
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador princí- pal - Főégő	G20 20 mbar*		165/250K	195L	245L	200K	235K	270L
R.D.A.X mm						15	15	3
BY PASS-Ø-1/100mm						95	105	180
Bruciatore pilota - Pilot burner - Brûleur pilote - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G20 20 mbar*		35	35	35	36	36	36
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G25 20 mbar*		180/250K	205/350L	270L	215/350L	255K	275/350L
R.D.A.-X mm						15	15	6
BY PASS-Ø-1/100mm						105	115	180
Bruciatore pilota - Pilot burner - Brûleur pilote - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G25 20 mbar*		35	35	35	36	36	36
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador princí- pal - Főégő	G30/31 50 mbar*		95K	110K	145K	115K	135K	145/250K
R.D.A.-X mm						8	8	7
BY PASS-Ø-1/100mm						55	70	100
Bruciatore pilota - Pilot burner - Brûleur pilote - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G30/31 50 mbar*		21	21	21	19	19	19

PT								
Modelli – Models – Modèles – Modelle – Modelo – Modellek			5,5 kW	7 kW	11 kW	7** kW	10 kW	12 kW
Tipo – Type – Bauart – Típus			A1	A1	A1	A1	A1	A1
Potenza nominale - Nominal thermal power - Puissance thermique nominale - Nominal - Wärmeleistung - Potencia tèrmica nominal - Névleges teljesítmény	(kW)		5,5	7	11	7	10	12
Consumo gas - Gasconsumption - Consommation de gaz - Gasverbrauch - Consumo de gas - Gázfogyasztás	G20	m³/h	0,582	0,740	1,163	0,740	1,057	1,269
	G30/31	kg/h	0,433/ 0,427	0,552/ 0,543	0,867/ 0,854	0,552/ 0,543	0,788/ 0,776	0,985/ 0,971
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G20 20 mbar*		165/250K	195L	245L	200K	235K	270L
R.D.A.X mm						15	15	3
BY PASS-Ø-1/100mm			80	85	110	95	105	180
Bruciatore pilota - Pilot burner - Brûleur pilote - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G20 20 mbar*		35	35	35	36	36	36
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G30/31 50/67 mbar*		95K	110K	145K	115K	135K	145/250K
R.D.A.-X mm						8	8	7
BY PASS-Ø-1/100mm			75	75	80	55	70	100
Bruciatore pilota - Pilot burner - Brûleur pilote - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G30/31 50/67 mbar*		21	21	21	19	19	19

*Pressione gas alla rampa / Inlet gas pressure

**7 kW: Bruc. Forno; Oven burner; Bruleur four; Backofen-brennerduesen; Quemador horno


980 - DATI TECNICI - TECHNICAL DATA - DONNEES TECHNIQUES - DATOS TÉCNICOS - DANE TECHNICZNE - TECHNISCHE DATEN - MŰSZAKI ADATOK

NL								
Modelli – Models – Modèles – Modelle – Modelo – Modellek			5,5 kW	7,0 kW	11 kW	7** kW	10 kW	12 kW
Tipo – Type – Bauart – Típus			A1	A1	A1	A1	A1	A1
Potenza nominale - Nominal thermal power - Puissance thermique nominale - Nominal - Wärmeleistung - Potencia tèrmica nominal - Névleges teljesítmény	(kW)		5,5 (6 kW G30/31)	7 (6 kW G30/31)	11 (10,5 kW G25.3, G25 8,6 kW G31/31)	7	10	12 (12,5 kW G25)
Consumo gas - Gasconsumption - Consommation de gaz - Gasverbrauch - Consumo de gas - Gázfogyasztás	G20	m³/h	0,582	0,740	1,163	0,740	1,057	1,269
	G25 mbar	kg/h	0,676	0,861	1,291	0,861	1,230	1,599
	G25.3 mbar	kg/h	0,661	0,842	1,262	0,842	1,202	
	G30/31 mbar	kg/h	0,433/ 0,427	0,552/ 0,543	0,678/ 0,668	0,552/ 0,543	0,788/ 0,776	0,985/ 0,971
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G20 20 mbar*		165/250K	195L	245L	200K	235K	270L
R.D.A.-X mm						15	15	3
BY PASS-Ø-1/100mm			80	85	110	95	105	180
Bruciatore pilota - Pilot burner - Brûleur pilote - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G20 20 mbar*		35	35	35	36	36	36
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G25 25 mbar		170/350L	195/350L	225/350L	205L	245K	280L
R.D.A.-X mm						15	15	3
BY PASS-Ø-1/100mm			80	85	110	95	115	180
Bruciatore pilota - Pilot burner - Brûleur pilote - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G25 25 mbar		35	35	35	36	36	36
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G25.3 25 mbar*		170/350L	195/350L	225/350L	205L	245K	255/350L
R.D.A.-X mm						15	15	3
BY PASS-Ø-1/100mm			80	85	110	95	115	180
Bruciatore pilota - Pilot burner - Brûleur veilleuse - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G25.3 25 mbar*		35	35	35	36	36	36
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő	G30/31 30/30 mbar*		120K	120K	145K	135K	155K	175K
R.D.A.-X mm						10	8	7
BY PASS-Ø-1/100mm			75	75	85	65	80	115
Bruciatore pilota - Pilot burner - Brûleur pilote - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)	G30/31 30/30 mbar*		21	21	21	19	19	19

*Pressione gas alla rampa / Inlet gas pressure

**7 kW: Bruc. Forno; Oven burner; Bruleur four; Backofen-brennerduesen; Quemador horno


980 - DATI TECNICI - TECHNICAL DATA - DONNEES TECHNIQUES - DATOS TÉCNICOS - DANE TECHNICZNE - TECHNISCHE DATEN - MŰSZAKI ADATOK

MT, CY, IS										
Modelli – Models – Modèles – Modelle – Modelo – Modellek				5,5 kW	7 kW	11 kW	7** kW	10 kW	12 kW	
Tipo – Type – Bauart – Típus				A1	A1	A1	A1	A1	A1	
Potenza nominale - Nominal thermal power - Puissance thermique nominale - Nominal - Wärmeleistung - Potencia tèrmica nominal - Névleges teljesítmény			(kW)		5,5	7	8,6	7	10	12
Consumo gas - Gasconsumption - Consommation de gaz - Gasverbrauch - Consumo de gas - Gázfogyasztás			G30/31	kg/h	0,473/ 0,466	0,473/ 0,466	0,678/ 0,668	0,552/ 0,543	0,788/ 0,776	0,985/ 0,971
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő			G30/31 30/30 mbar*		120K	120K	145K	135K	155K	175K
R.D.A.-X mm							10	8	7	
BY PASS-Ø-1/100mm					75	75	85	65	80	115
Bruciatore pilota - Pilot burner - Brûleur pilote - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)			G30/31 30/30 mbar*		21	21	21	19	19	19

HU										
Modelli – Models – Modèles – Modelle – Modelo – Modellek				5,5 kW	7 kW	11 kW	7*** kW	10 kW	12 kW	
Tipo – Type – Bauart – Típus				A1	A1	A1	A1	A1	A1	
Potenza nominale - Nominal thermal power - Puissance thermique nominale - Nominal - Wärmeleistung - Potencia tèrmica nominal - Névleges teljesítmény			(kW)		5,5 (6 kW G30/31)	7 (6 kW G30/31)	11 (10,5 kW G25.1 8,6 kW G30/31)	7	10 (9,4 kW G25.1)	12/ (13 kW G20)
Consumo gas - Gasconsumption - Consommation de gaz - Gasverbrauch - Consumo de gas - Gázfogyasztás			G20	m³/h	0,582	0,740	1,163	0,740	1,057	1,375
			G25.1	m³/h	0,675	0,859	1,289	0,859	1,154	1,473
			G30/31	kg/h	0,433 /0,466	0,433 /0,466	0,678 /0,668	0,552 /0,543	0,788 /0,776	0,985 /0,971
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő			G20 25 mbar*		145/ 250K	185L	235L	195K	220K	270L
R.D.A.-X mm			G20 25 mbar*					15	15	3
BY PASS-Ø-1/100mm			G20 25 mbar*		175/ 250K	85	110	85	105	180
Bruciatore pilota - Pilot burner - Brûleur pilote - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)			G20 25 mbar*			35	35	36	36	36
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő			G25.1 25 mbar*		80	200/350L	245/350L	210 /350L	250K	280L
R.D.A.-X mm			G25.1 25 mbar*		80			15	15	2,5
BY PASS-Ø-1/100mm			G25.1 25 mbar*		35	85	110	100	115	180
Bruciatore pilota - Pilot burner - Brûleur pilote - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)			G25.1 25 mbar*		120K	35	35	36	36	36
Bruciatore principale - Main burner - Brûleur principal - Hauptbrenner - Quemador principal - Főégő			G30/31 29/37 mbar*			120K	145K	135K	155K	175K
R.D.A.-X mm					75			10	8	7
BY PASS-Ø-1/100mm					21	75	85	65	80	115
Bruciatore pilota - Pilot burner - Brûleur pilote - Leitflamme - Quemador piloto - Órláng (max 0,25 kW)			G30/31 29/37 mbar*			21	21	19	19	19

*Pressione gas alla rampa / Inlet gas pressure

***7 kW: Bruc. Forno; Oven burner; Bruleur four; Backofen-brennerduesen; Quemador horno



980 - DATI TECNICI - TECHNICAL DATA - DONNEES TECHNIQUES - DATOS TÉCNICOS - DANE TECHNICZNE - TECHNISCHE DATEN - MŰSZAKI ADATOK

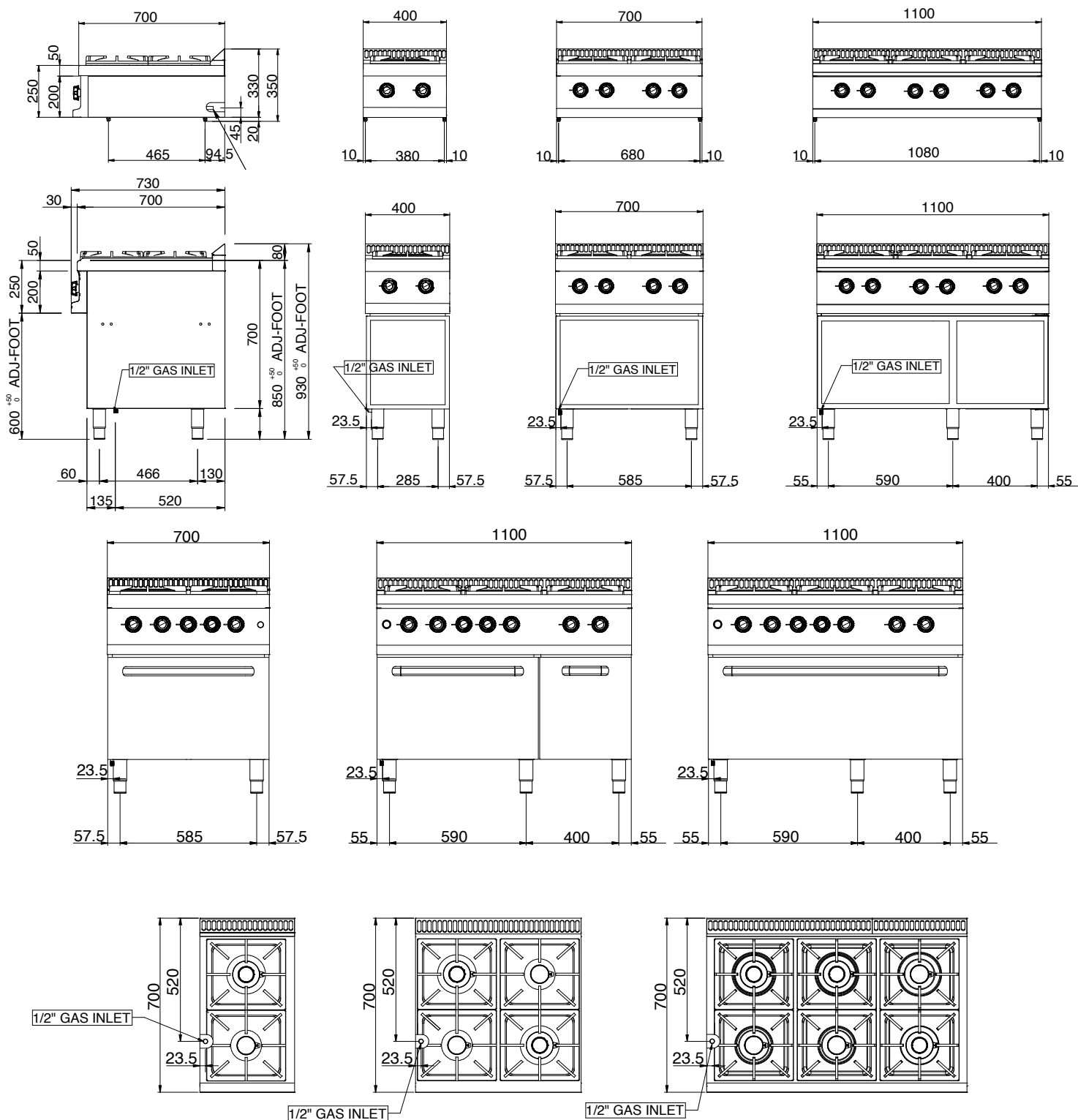
ALL COUNTRIES								
Modelli – Models – Modèles – Modelle – Modelo – Modellek			5,5 kW	7,0 kW	11 kW	7** kW	10 kW	12 kW
Tipo – Type – Bauart – Típus			A1	A1	A1	A1	A1	A1
Potenza ridotta - Reduced thermal power - Csökkentett teljesítmény	(kW)		1,4 / 2,7 (G30/31)	1,4 / 2,9 (G30/31)	2,1 / 3,2 (G30/31)	1,55 / 1,65 (G30/31)	2,5	3,7 / 4,8 (G30/31)
Consumo gas - Gasconsumption - Consommation de gaz - Gasverbrauch - Consumo de gas - Gázfogyasztás	G20	m³/h	0,148	0,148	0,222	0,164	0,264	0,222
	G30 /31	kg/h	0,213 0,210	0,228 /0,225	0,252 /0,248	0,130/ 0,128	0,197/ 0,194	0,378/ 0,373

****7 kW:** Bruc. Forno; Oven burner; Bruleur four; Backofen-brennerduesen; Quemador horno



700 - SCHEMI D'INSTALLAZIONE - INSTALLATION DIAGRAM - SCHEMAS D'INSTALLATION - INSTALLATIONSPLÄNE - ESQUEMAS DE INSTALACIÓN - SCHEMATY MONTAŻOWE - TELEPÍTÉSI RAJZOK

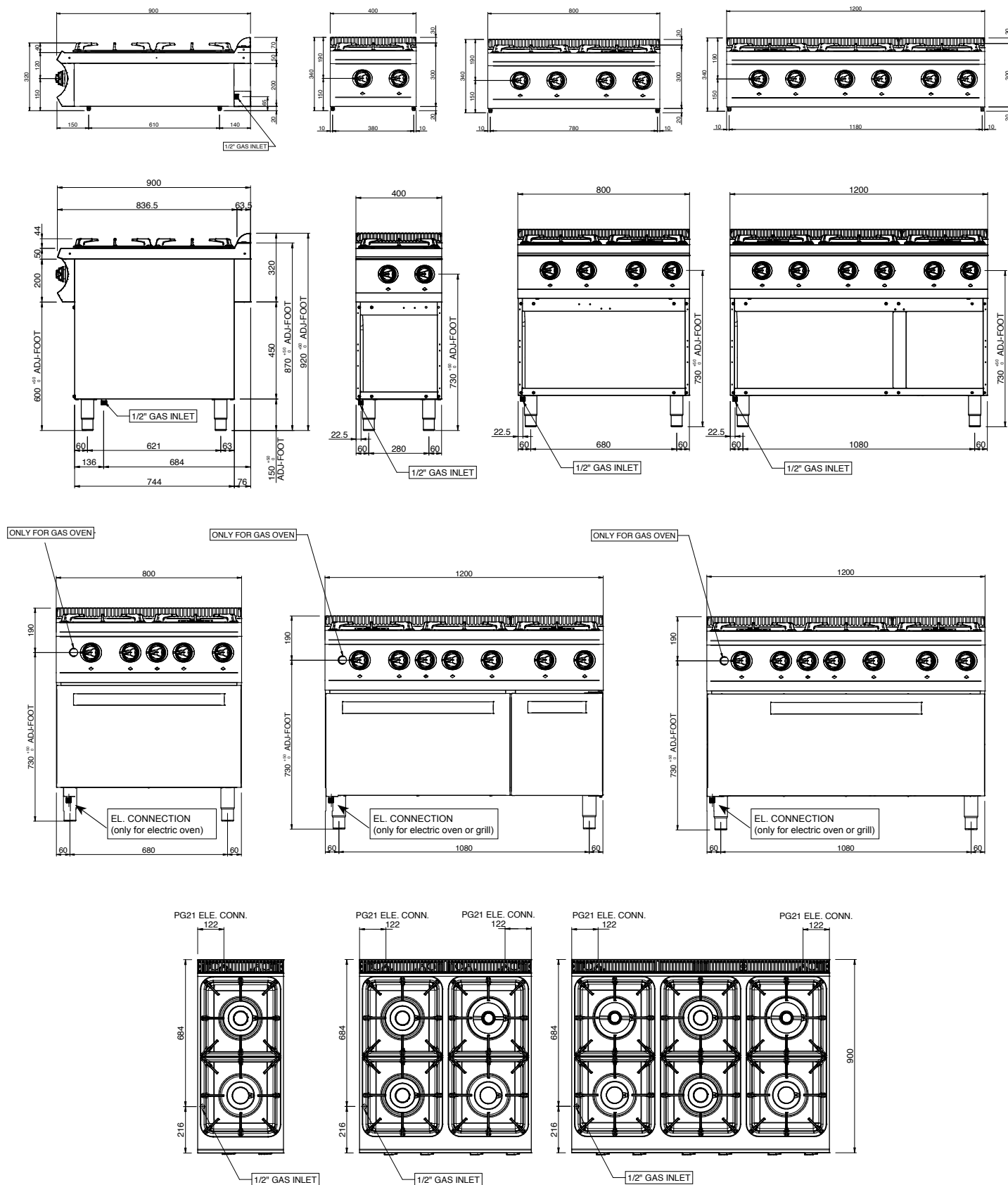
G2... / G4... / G6 ... 77 X...





980 - SCHEMI D'INSTALLAZIONE - INSTALLATION DIAGRAM - SCHEMAS D'INSTALLATION - INSTALLATIONSPLÄNE - ESQUEMAS DE INSTALACIÓN - SCHEMATY MONTAŻOWE - TELEPÍTÉSI RAJZOK

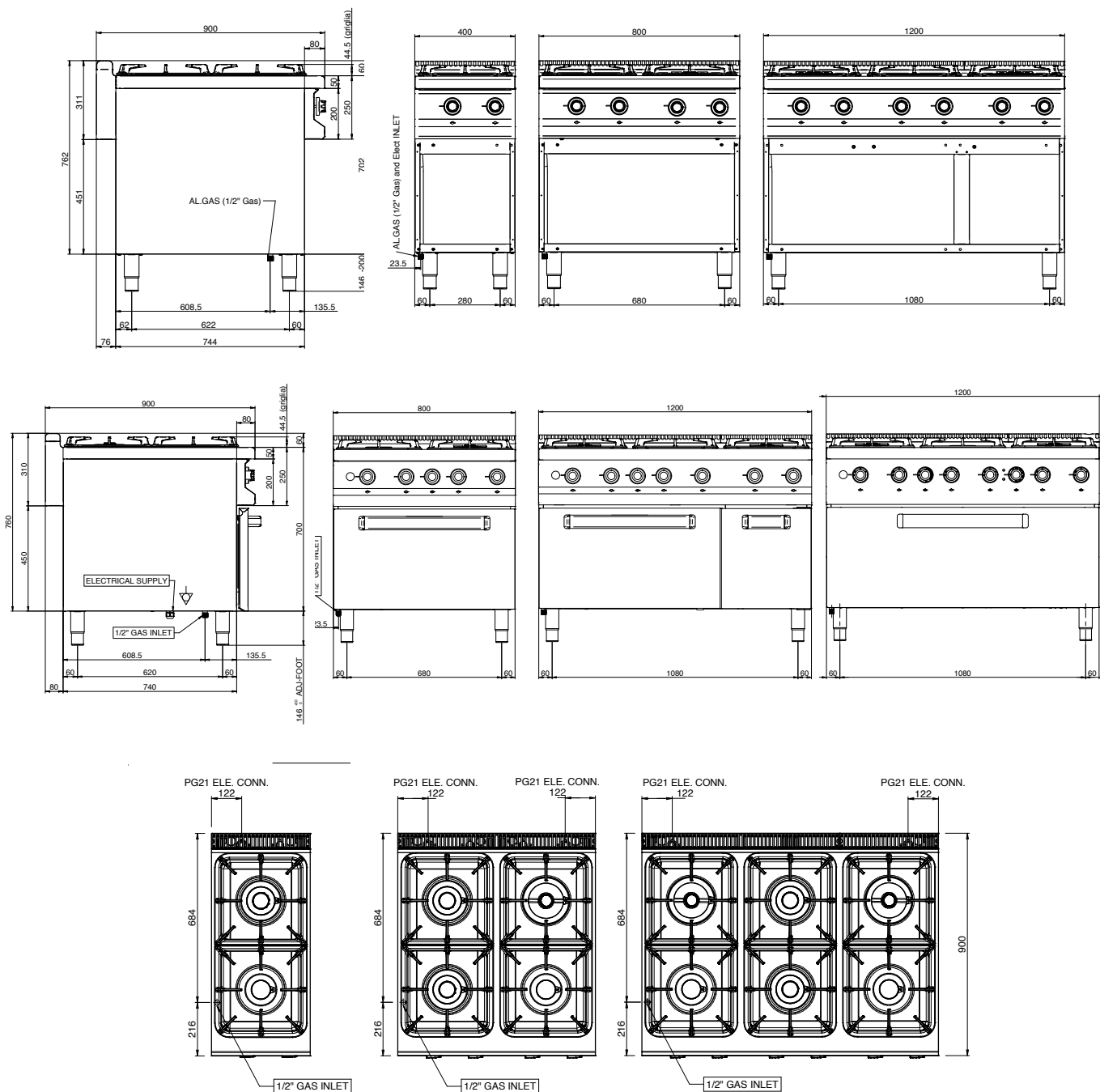
G2... / G4... / G6 ... 98... X...





980 - SCHEMI D'INSTALLAZIONE - INSTALLATION DIAGRAM - SCHEMAS D'INSTALLATION - INSTALLATIONSPLÄNE - ESQUEMAS DE INSTALACIÓN - SCHEMATY MONTAŻOWE - TELEPÍTÉSI RAJZOK

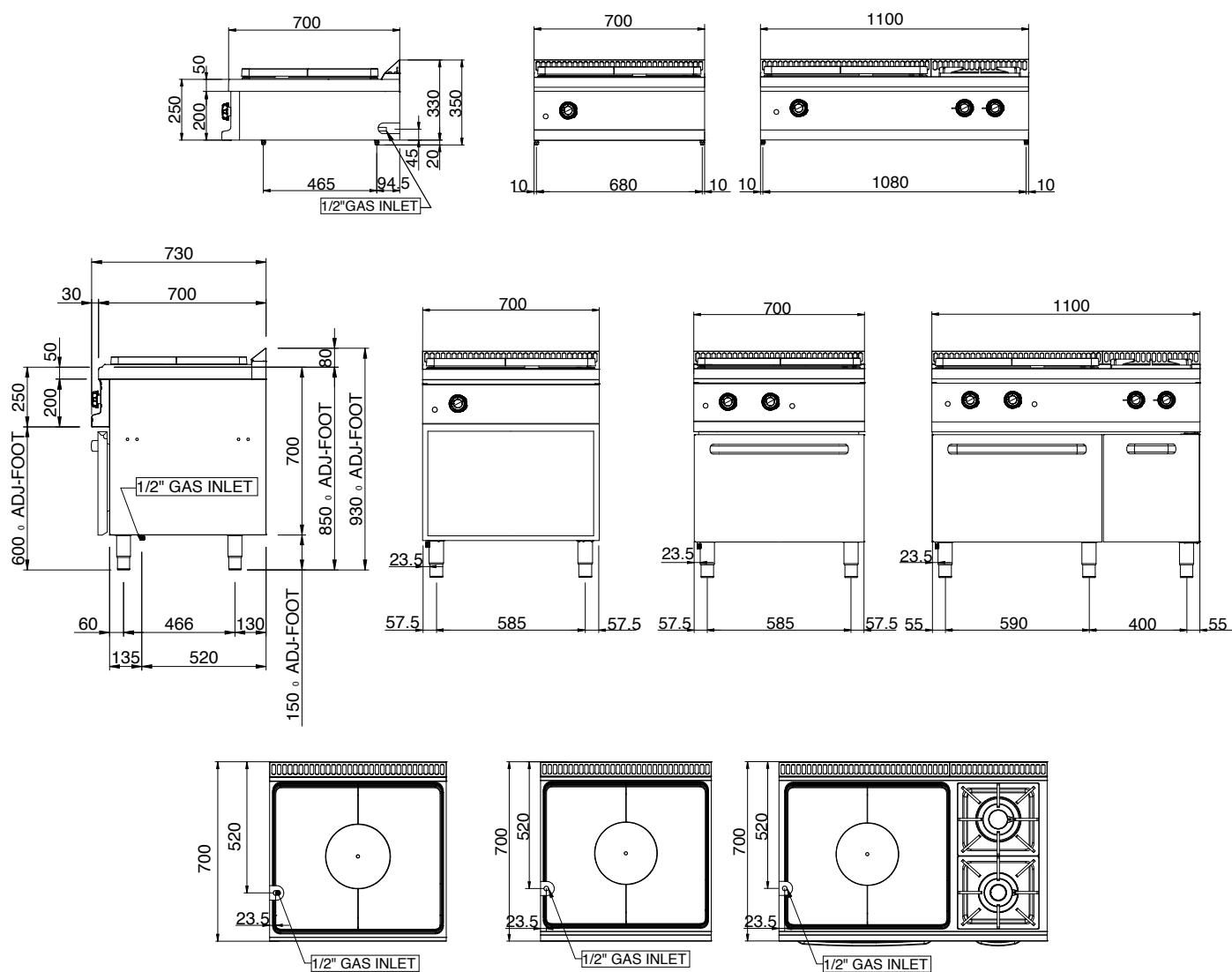
G2... / G4... / G6 ... 8... X...



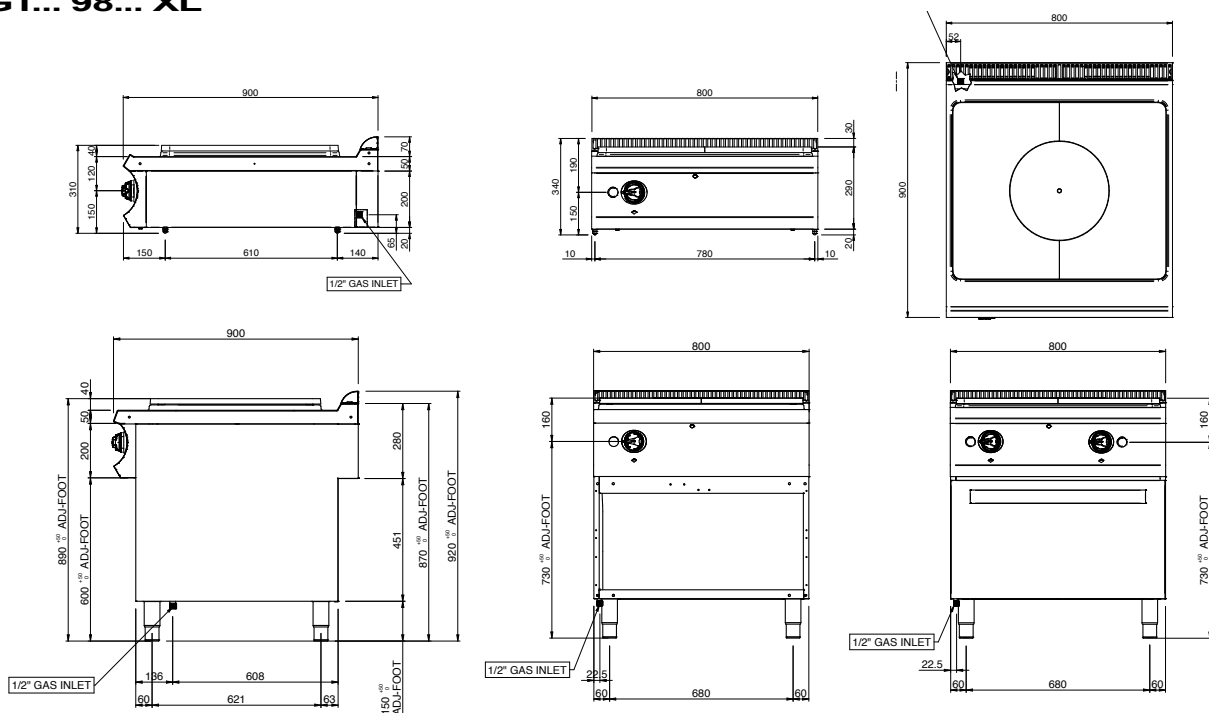


700 - SCHEMI D'INSTALLAZIONE - INSTALLATION DIAGRAM - SCHEMAS D'INSTALLATION - INSTALLATIONSPLÄNE - ESQUEMAS DE INSTALACIÓN - SCHEMATY MONTAŻOWE - TELEPÍTÉSI RAJZOK

GT... 77... XL



GT... 98... XL



Technical drawings of the AL GAS (1/2" Gas) range, showing dimensions and components.

Side View (Left): Dimensions include 900 (width), 702 (height), 311 (height), 451 (height), 43 (height), 44.5 (height), 80 (width), 150 (width), 200 (width), 250 (width), 60 (width), 47 (width), 20 (width), 608.5 (width), 622 (width), 60 (width), 135.5 (width), 76 (width), 744 (width), 146 (width), 200 (width).

Front View (Top): Dimensions include 800 (width), 680 (width), 60 (width), 23.5 (height), 60 (width), 680 (width), 60 (width).

Front View (Bottom): Dimensions include 800 (width), 680 (width), 60 (width).

Top View (Left): Dimensions include 1200 (width), 1080 (width), 60 (width), 60 (width).

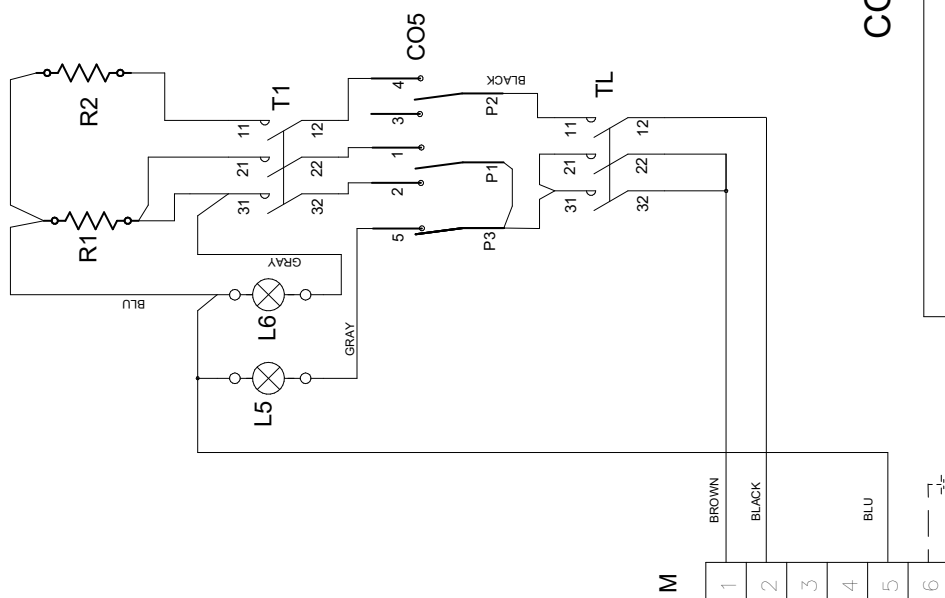
Top View (Right): Dimensions include 900 (width), 122.5 (width), 60 (width), 60 (width).

Labels: ALELETR., AL GAS (1/2" Gas).

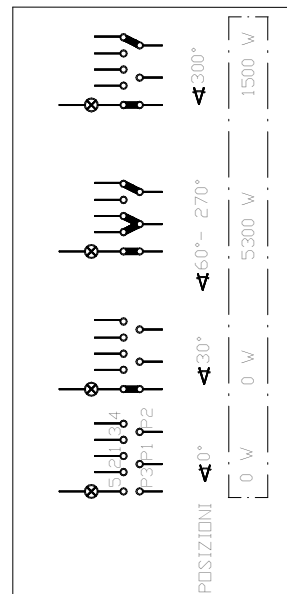


SCHEMA ELETTRICO - WIRING DIAGRAM - SCHEMA ELECTRIQUE - SCHALTPLAN -
ESQUEMA ELECTRICO - KAPCSOLÁSI RAJZ

G4... / G6... 77...XL



CO5

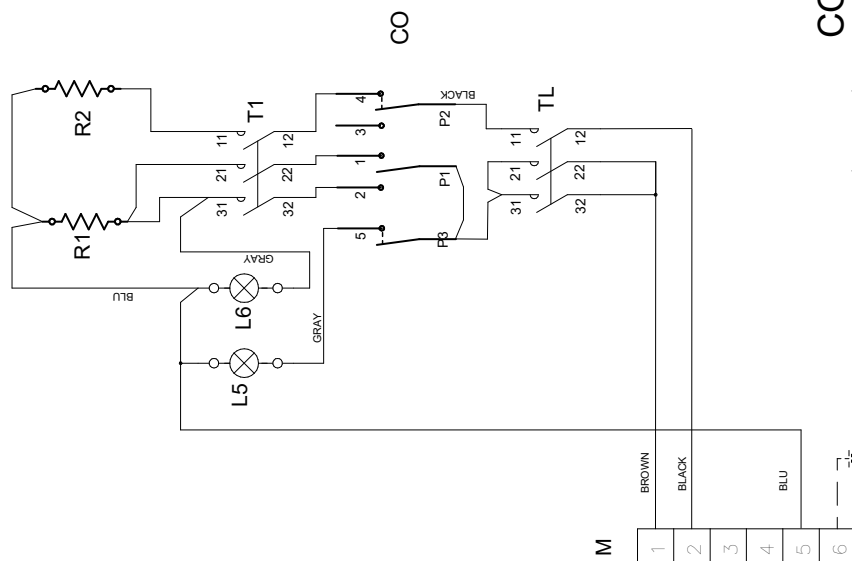


	ITALIANO	FRANCAIS	ENGLISH	DEUTSCH
M	MORSETTIERA	PENNEAU DE CONTRÔLE	TERMINAL BLOCK	KLEMMENLEISTE
CO5	COMUTATORE	COMMUTEUR	SWITCH	HAUPTSCHALTER
P1-P4	PIASTRA ELETTRICA	PLAQUE ELECTRIQUE	ELECTRIC HOB	KUCHENPLATTE
R1	RESISTENZA SODIA	RESISTANCE	RESISTANCE	WIDERSTAND
R2	RESISTENZA GRILL	RESISTANCE GRILL	GRILL RESISTANCE	WIDERSTAND GRILL
L1-L5	LAMPADA VERDE	LAMPE VERTE	GREEN LAMP	GRÜNE LAMPE
L6	LAMPADA ARANCIONE	LAMPE ORANGE	ORANGE LAMP	ORANGE LAMPE
T1	TERMOSTATO DI LAVABO	THERMOSTAT DE TRAVAIL	WORKING THERMOSTAT	THERMOSTAT DER WURK
TL	TERMOSTATO LIMITE	THERMOSTAT DE SECURITE	LIMIT THERMOSTAT	LIMIT THERMOSTAT

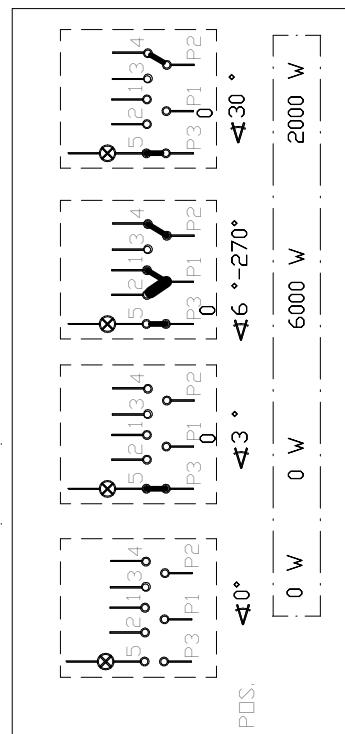


SCHEMA ELETTRICO - WIRING DIAGRAM - SCHEMA ELECTRIQUE - SCHALTPLAN - ESQUEMA ELECTRICO - KAPCSOLÁSI RAJZ

G4... / G6... 98... - G4... / G6... 8... XL



CO

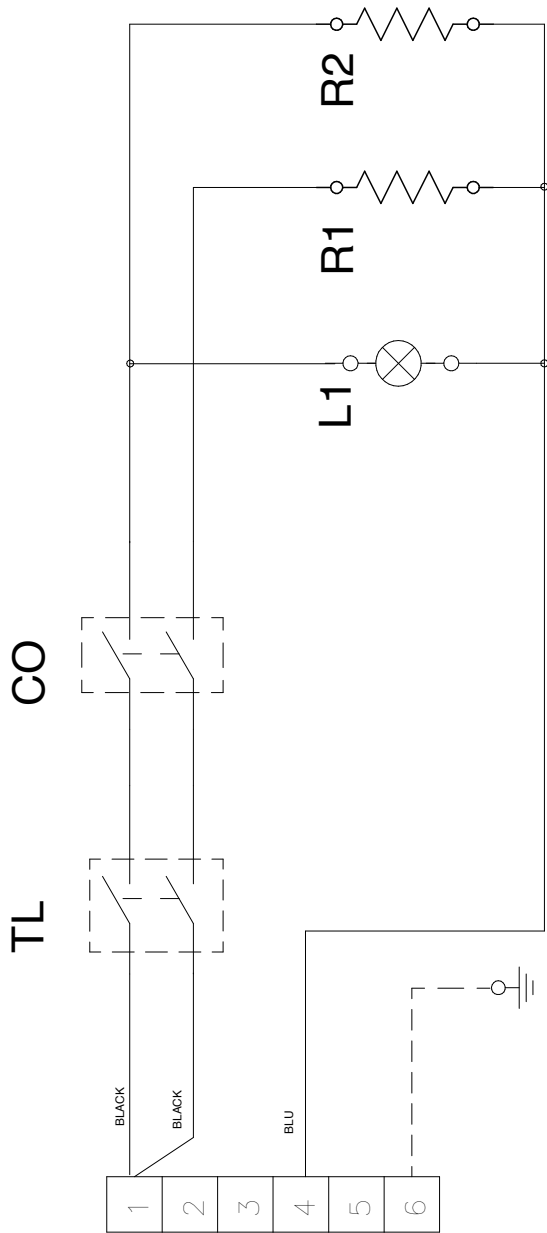


	ITALIANO	FRANCAIS	ENGLISH	DEUTSCH
M	MORSETTIERA	PENNEAU DE CONTROLE	TERMINAL BLOCK	KLEMMENLEISTE
CO	COMUTATORE	COMMUTATEUR	SWITCH	KOMMUTATOR
LV	LAMPADA VERDE	LAMPE VERTE	GREEN LAMP	GRUENE LAMP
LG	LAMPADA ARANCIONE	LAMPE ORANGE	ORANGE LAMP	ORANGE LAMP
R1-R2	RESISTENZA	RESISTANCE	HEATER ELEMENT	WIDERSTAND
T1	TERMOSTATO DI LAVORO	THERMOSTAT	TERMINAL BLOCK	THERMOSTAT ARBEITEN
TS	TERMOSTATO LIMITE	THERMOSTAT	LIMIT THERMOSTAT	THERMOSTAT BEGRENZEN



SCHEMA ELETTRICO - WIRING DIAGRAM - SCHEMA ELECTRIQUE - SCHALTPLAN - ESQUEMA ELECTRICO - KAPCSOLÁSI RAJZ

GFM... 8



	ITALIANO	FRANCAIS	ENGLISH	DEUTSCH
M	MORSETTIERA	PENNEAU DE CONTRÔLE	TERMINAL BLOCK	KLEMMENLEISTE
CO1	COMMUTATORE	COMMUTEUR	SWITCH	HAUPTSCHALTER
TL	THERMOSTATO LIMIT	THERMOSTAT DE SECURITE'	SAFETY THERMOSTAT	THERMOSTAT SICHERHEIT
R1-R2	RESISTENZA ELETTRICA	RESISTANCE ELECTRIQUE	ELECTRIC HEATER	WIDERSTAND
L1	LAMPADA VERDE	LAMPE VERTE	GREEN LAMP	GRÜNE LAMPE