

**650, 2FL, TG - 650, 4FL, TG - 650,
B700, 4FL, EBO**



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Original instruction manual

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Read these instruction manual before using the appliance and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

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1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.

- Do not bend, pinch nor knot the power cord.
- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Safety of Gas Supplied Appliances

- Do not use a gas supplied appliance in the event of a malfunction or damage or in the case of a suspected malfunction or damage. In such a case set the gas control knob(s) to 'O' and close the main gas valve. Contact the service company immediately.
- Regularly conduct tightness checks using suds (a spray for detecting leakages).

Do not use open flame for checking tightness of gas installation!

WARNING!

Danger of suffocating and explosion due to leaking gas!

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- When you sense gas odour, observe the following rules:
 - immediately close the gas control knob(s) and the main gas valve;
 - provide for sufficient venting of rooms: open wide all doors and windows;
 - do not light up any open flame, quench flames;
 - do not smoke;
 - do not produce sparks, do not actuate any electric switches, do not use phones (irrespective of it being landline phone or mobile phone);
 - do not operate any electric appliances in the vicinity of a gas supplied appliance;
 - if needed, notify all persons in a building by calling loud and knocking on doors;
 - leave building;
 - when outside of a building, contact the service company. If it is impossible to precisely locate gas leak, immediately phone fire fighters and notify gas supplier.

Flammable Materials

- Never use the appliance near flammable or easily combustible materials (e.g.: petrol, spirit, alcohol). High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- Use the appliance only with materials designed to this end and with correct temperature settings. Materials, food products and left-overs of food products remaining in the appliance may catch fire.
- To avoid fire hazard, clean the appliance regularly.
- Never leave the appliance unattended, especially when cooking with fats or oils as they may cause fire.
- Close the gas shut-off valve should the fire emerge. Never put the flame out with water; to suppress fire, use a lid or a fire-blanket. Following extinction of fire, ensure sufficient fresh air inflow.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

Operator's responsibility

The operator is responsible for complying with the currently applicable laws, regulations, ordinances and existing national regulations on accident prevention, environmental protection, as well as the internal operation, operating and safety instructions that apply at the respective installation site.

Obligations of the operator:

- Operate the appliance and its components only in a technical condition that does not raise any objections, with functional protective and safety elements.
- Prepare risk assessment at work positions.
- Provide instruction and regular staff training. Pay special attention to and observe the section concerning safety and any safety hints.
- Provide suitable personal protective equipment (PPE)
- Observe the intervals of maintenance and cleaning.
- Document training/instructions, replacement of components.

Operating Personnel

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- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

1.3 Residual Risks

Residual Risks	Dangerous situation	Warning
Danger of slipping or falling	User may slip on the floor due to the presence of water or dirt.	Wear non-skid safety shoes when using the device.
Burn	Operator is deliberately touches the machine components.	
	Operator is deliberately touching hot substances (oil, water, steam, ...).	
Danger of falling	Operator performs actions on the upper part of the device using inappropriate aids (e.g. a ladder with rungs or climbs the device).	Do not work on the top of the device with unsuitable aids (e.g. ladders with rungs or by climbing on the device).
Danger of the load tipping over	Moving the device or its elements with inappropriate aids.	Appropriate lifting aids or equipment must be used when moving the device or its packaging.

Residual Risks	Dangerous situation	Warning
Chemicals	Operator is dealing with chemicals (e.g. cleaners, descaling agents, etc.)	Appropriate precautions should be taken. Always follow the instructions on the safety data sheets and labels for the products you use. Use personal protection measures recommended in the safety data sheets.
Danger of injury	There is a risk of injury during maintenance work if you touch the internal parts of the machine frame.	Maintenance work may only be performed by qualified personnel, equipped with appropriate personal protective equipment (cut-resistant protective gloves, forearm protectors).
Danger of crushing	The personnel may crush their fingers or hands when moving parts.	Maintenance work may only be performed by qualified personnel, equipped with personal protective equipment.
Ergonomics	Operator works on the device without using the necessary personal protective equipment.	Operator working on the device must use personal protective equipment.

Safety

Residual risks	Dangerous situation	Warning
Electrical injury (Electric shock)	Touching electrically conductive parts of the equipment during maintenance without first disconnecting the electrical supply. The operator carries out operations (using a power tool or without interrupting the electrical supply to the machine) while lying on a wet floor.	Maintenance of the machine must only be carried out by qualified personnel, equipped with personal protective equipment providing protection against electric shock.
Electrical injury (Electric shock)	Electric shock caused by a faulty earthing system or faulty electrical protective equipment.	Protective devices that meet the requirements of relevant standards must be installed upstream of the appliance.

1.4 Personal Protective Equipment

	Safety clothing	Safety footwear	Gloves	Eye protection	Hearing protection	Respiratory tract protection	Head protection
Phase							
Transport		X					
Moving		X					
Unpacking		X					
Assembly		X					
Standard usage	X	X	X (*)				
Settings		X					
Standard cleaning		X					
Special cleaning		X	X				
Maintenance		X	X (*)				
Dismantling		X					
Disposal		X					

X	Personal protective equipment provided
	Personal protective equipment is available or must be used if required
	Personal protective equipment not provided

* Gloves intended for standard usage and maintenance works must be resistant to high temperatures to protect operator's hands when the operator touches hot elements of the appliance or hot substances (oil, water, steam, etc.).

1.5 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator.

The following is an intended purpose:

- Preparation and heating up of food (roasting meat, cooking, simmering, fermenting, baking cakes etc.) with the use of appropriate cookware and accessories.

1.6 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Heating of rooms.
- Heating-up flammable, hazardous to health and volatile, etc. liquids and materials.

2 General information

2.1 Liability and Warranty

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Name:	Gas stove 650, 2FL, TG
Art. No.:	1151123
Material:	CNS 18/10
Number of hobs:	2
Distribution of hobs, in kW, max.:	1 x 3,85 / 1 x 5,7
Size of hobs (W x D), in mm:	335 x 270
Gas connected load:	9,55 kW
Dimensions (W x D x H), in mm:	400 x 650 x 295
Weight, in kg:	18,5

We reserve the right to implement technical modifications.

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Name:	Gas stove 650, 4FL, TG
Art. No.:	1151133
Material:	CNS 18/10
Number of hobs:	4
Distribution of hobs, in kW, max.:	2 x 3,85 / 2 x 5,7
Size of hobs (W x D), in mm:	335 x 270
Gas connected load:	19,1 kW
Dimensions (W x D x H), in mm:	800 x 650 x 295
Weight, in kg:	33,4

We reserve the right to implement technical modifications.

Version / Features 1151123 / 1151133

- Series: 650
- Type: table-top appliance
- Supply type: gas
- Gas type:
 - liquefied gas (50 mbar)
 - natural gas nozzles, type H (20 mbar) and L (20 mbar), included in the set
- Hob type: gas
- Ignition type: manual
- Gas burner: double-ring burner
- Pilot flame
- Features:
 - cast iron burner with removable crown
 - pressed flame guard along the entire length
 - cast-iron grates, removable
- Height adjustable feet: no

Name:	Gas stove 650, B700, 4FL, EBO
Art. No.:	1151243
Material:	CNS 18/10
Number of hobs:	4
Distribution of hobs, in kW:	2 x 3,85 / 2 x 5,7
Size of hobs, in mm:	335 x 270
Gas connected load:	19,1 kW
Number of ovens:	1
Oven's thermal processing chamber material:	stainless steel
Oven volume, in litres:	72
Number of guide rail pairs:	5
Distance between guide rail pairs, in mm:	26
Temperature range, min.–max., in °C:	110 - 280
Oven dimensions (W x D x H), in mm:	540 x 490 x 275
Gastronorm:	1/1 GN
Oven connected load:	4,2 kW 400 V 3 NAC 50/60 Hz
Height regulation, from–to, in mm:	870 - 930
Dimensions (W x D x H), in mm:	700 x 650 x 870
Weight, in kg:	64,2

We reserve the right to implement technical modifications.

Version / Features 1151243

- Series: 650
- Type: standing appliance
- Operating mode: electric/gas
- Gas type:
 - liquefied gas (50 mbar)
 - natural gas nozzles, type H (20 mbar) and L (20 mbar), included in the set
- Hob type: gas
- Ignition type: manual
- Gas burner: double-ring burner
- Pilot flame
- Features:
 - cast iron burner with removable crown
 - pressed flame guard along the entire length
 - cast-iron grates, removable
- Oven type: electric
- Oven functions:
 - top / bottom heater
 - forced air heating
- Multifunction oven: no
- Fume extractor: yes
- Oven features: armoured heaters at the top and bottom
- Height-adjustable feet: yes
- The set includes:
 - 1 baking tray
 - 1 grate

4.2 Functions of the Appliance

650 series — a series of products for professional kitchens. It distinguishes itself with optimal power usage, exceptional performance and high cleaning comfort. Owing to modular construction, it provides for ease of connection and flexibility in terms of distribution.

Gas Pressure Table

Countries	Appliance categories	Gas pressure (mbar)	Connection pressure (mbar)		
			Rated	Min.	Max.
LU-PL	I2E	G20	20	17	25
NO	I2H	G20	20	17	25
NL	I2EK	G20	20	17	25
		G25.3	25	20	30
LU	I3+	G30/G31	28-30/37	20/25	35/45
NO-NL-CY-MT	I3B/P	G30/G31	28-30	25	35
PL	I3B/P	G30/G31	37	25	45
BE-FR	II2E+3+	G20/G25	20/25	17	25/30
		G30/G31	28-30/37	20/25	35/45
PL	II2ELL3B/P	G20	20	17	25
		G25	20	18	25
		G30/G31	50	42,5	57,5
ES-GB-GR-IE-IT-PT-SK	II2H3+	G20	20	17	25
		G30/G31	28-30/37	20/25	35/45
DK-FI-SE-BG-EE-LV-LT-CZ-SI-TR-HR-RO	II2H3B/P	G20	20	17	25
		G30/G31	28-30	25	35
AT-CH	II2H3B/P	G20	20	17	25
		G30/G31	50	42,5	57,5
HU	II2HS3B/P	G20	25	18	33
		G25.1	25	18	33
		G30/G31	28-30	25	35
		G30/G31	50	42,5	57,5
NL	II2EK3B/P	G20	20	17	25
		G25.3	25	20	30
		G30/G31	28-30	25	35

Tab. 1

Nozzles and settings

Countries	Gas type	Pa mbar	Ref.	Burner					
				3,85 kW		5,7 kW		7,7 kW	
				Qn Max	Qn Min	Qn Max	Qn Min	Qn Max	Qn Min
AT-BE-BG-CH-CZ-DE-DK-EE-ES-FI-FR-GB-GR-HR-IE-IT-LT-LU-LV-NO-PL-PT-RO-SE-SI-SK-TR	G20 G20/ G25	20 20/25	UM	150R		190R		215K	
			UP	30 (≤250W)		30 (≤250W)		30 (≤250W)	
			A(mm)	OPEN		OPEN		10	
			Um	90		110		130	
			Qn (kW)	3,50	1,40	5,50	2,10	7,50	2,80
DE	G25	20	UM	165K		205K		245K	
			UP	30 (≤250W)		30 (≤250W)		30 (≤250W)	
			A(mm)	OPEN		OPEN		OPEN	
			Um	90		110		130	
			Qn (kW)	3,60	1,15	5,60	1,70	7,70	2,30
NL	G25.3	25	UM	155K		195K		220K	
			UP	30 (≤250W)		30 (≤250W)		30 (≤250W)	
			A(mm)	OPEN		OPEN		10	
			Um	90		110		130	
			Qn (kW)	3,50	1,30	5,60	1,90	7,50	2,60
HU	G20	25	UM	145R		180R		210K	
			UP	30 (≤250W)		30 (≤250W)		30 (≤250W)	
			A(mm)	OPEN		OPEN		OPEN	
			Um	90		110		130	
			Qn (kW)	3,30	1,50	5,40	2,30	7,60	3,10

Countries	Gas type	Pa mbar	Ref.	Burner					
				3,85 kW		5,7 kW		7,7 kW	
				Qn Max	Qn Min	Qn Max	Qn Min	Qn Max	Qn Min
HU	G25.1	25	UM	160K		200K		230K	
			UP	30 ($\leq 250W$)		30 ($\leq 250W$)		30 ($\leq 250W$)	
			A(mm)	OPEN		1		1	
			Um	90		110		130	
			Qn (kW)	3,60	1,25	5,60	1,75	7,50	2,50
BE-BG-CY-CZ-DK-EE-ES-FI-FR-GB-GR-HR-HU-IE-IT-LT-LU-LV-MT-NL-NO-PT-RO-SE-SI-SK-TR	G30/G31	28-30/37 28-30	UM	95		120		140	
			UP	20 ($\leq 250W$)		20 ($\leq 250W$)		20 ($\leq 250W$)	
			A(mm)	OPEN		OPEN		OPEN	
			Um	90		90		100	
			Qn (kW)	3,60	2,50	5,70	2,70	7,60	3,40
PL	G30/G31	37	UM	90		110		130	
			UP	20 ($\leq 250W$)		20 ($\leq 250W$)		20 ($\leq 250W$)	
			A(mm)	OPEN		OPEN		OPEN	
			Um	70		80		100	
			Qn (kW)	3,75	2,00	5,30	2,50	7,30	3,70

Technical Data

Countries	Gas type	Pa mbar	Ref.	Burner					
				3,85 kW		5,7 kWD		7,7 kW	
				Qn Max	Qn Min	Qn Max	Qn Min	Qn Max	Qn Min
AT-CH-DE-HU	G30/ G31	50	UM	85		105		120	
			UP	20 (≤250W)		20 (≤250W)		20 (≤250W)	
			A(mm)	1		OPEN		OPEN	
			Um	70		80		80	
			Qn (kW)	3,85	2,30	5,50	3,00	7,50	3,00
UM: MAX nozzle									
Um: MIN nozzle									
UP: Ignition burner									
A: Open the air ring									
Pa: Connection pressure									
reg: set									

Tab. 2

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Gas Consumption

Art. No. / Model	Σ Qn	Total gas consumption							
		G20 (20)	G25.3 (25)	G25 (20)	G20 (25)	G25.1 (25)	G30 (29)	G30 (37)	G30 (50)
	kW	m³/h	m³/h	m³/h	m³/h	m³/h	kg/h	kg/h	kg/h
1151123 / ONC64GB	9,55	1,01	0,98	1,18	1,01	1,17	0,75	0,75	0,75
1151133 / ONC68GB	19,10	2,02	1,97	2,35	2,02	2,35	1,51	1,51	1,51
1151243 / ONC68GB									

Tab. 3

4.3 List of Components of the Appliance

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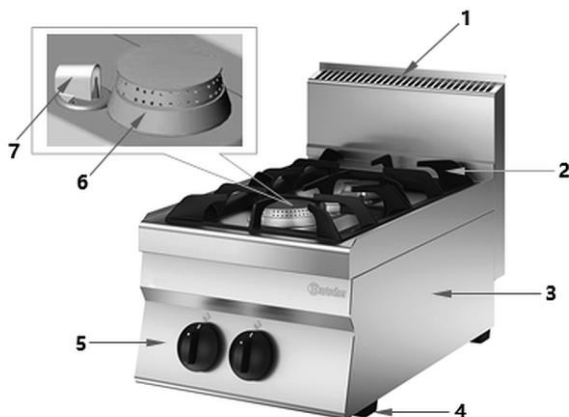


Fig. 1

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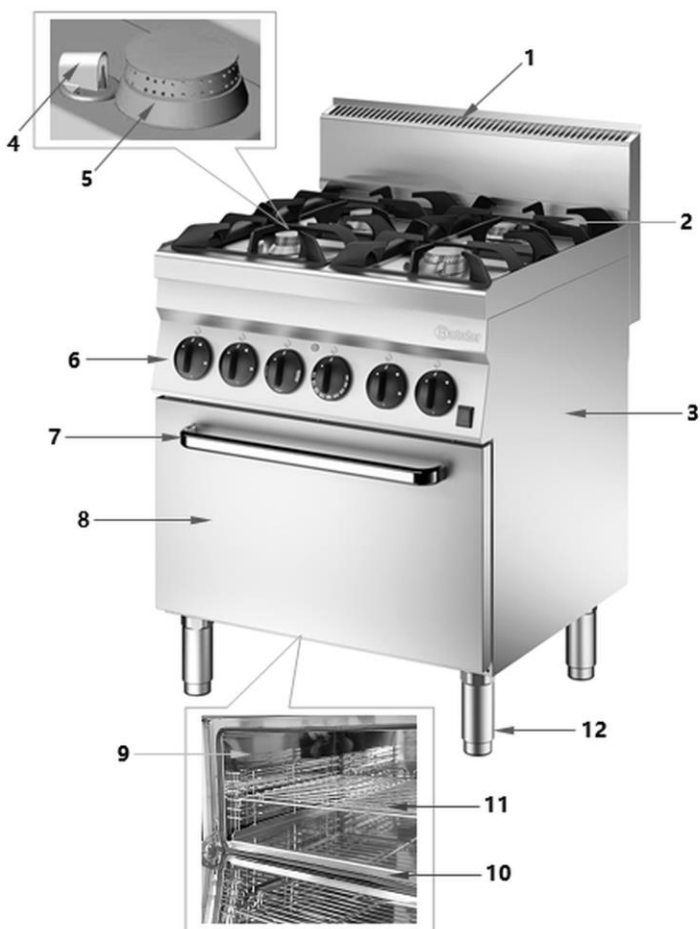


Fig. 2

1. Ventilation chimney
3. Housing
5. Control panel
7. Ignition burner

2. Cast-iron grate
4. Feet (4 pcs)
6. Burner

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Fig. 3

- | | |
|-------------------------------|------------------------------------|
| 1. Ventilation chimney | 2. Cast-iron grate |
| 3. Housing | 4. Ignition burner |
| 5. Burner | 6. Control panel |
| 7. Oven door handle | 8. Oven door |
| 9. Thermal processing chamber | 10. Baking tray |
| 11. Grate | 12. Height adjustable feet (4 pcs) |

5 Installation Instructions

5.1 Installation



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

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Place of Installation

- This appliance are A1 type appliances, which means that they do not have to be connected to a fume extraction system. In order to provide venting in the place of installation, follow indications included in DVGW G631 data sheet.
- Place the appliance in a well-ventilated room, under a fume extractor, if possible, in order to eliminate fumes or odours generated when food is prepared (see DVGW G631 data sheet).
- A room, in which the appliance is installed, should contain the amount of air necessary for burning gas according to regulations in force. For proper burning, the required fresh air inflow may not be lower than 2 m³/h per kW of appliance's rated power (see appliance's rated plate). Additionally, accident prevention regulations should be observed.
- Make sure that there are no objects near or under the appliance that may restrict the amount of air necessary for burning.
- Before placing the appliance, check the dimensions and exact position of gas connections.

Observe all provisions of law, guidelines and regulations during installation:

- Regional or local safety regulations and construction law provisions
- Accident prevention acts in force
- Fire prevention provisions
- Respective IEC provisions
- DVGW G600 (TRGI), 'Technical regulations for gas installations'
- TRF, 'Technical regulations for liquid gas'
- Directive and regulations of a gas supplying company (EUV)
- DVGW G 631, 'Installation of commercial kitchen appliances for combustion of gas fuels'
- Respective legal regulations

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

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- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- When selecting the installation site, please consider the following items:
 - The mounting surface must be even, sufficiently load-bearing, waterproof, dry and resistant to high temperatures.
 - Make sure that the designated escape routes are clear.
 - Ensure a stable position.
 - Allow sufficient space for work, maintenance and cleaning.
 - Leave the supply and exhaust air vents, if any, free.

- Comply with applicable technical and building regulations.
- Screw 4 feet in.
 - To level the appliance, you may adjust the height of feet.

IMPORTANT!

Never use the appliance without feet.

- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
- Never place the appliance directly next to walls, furniture, or other objects made of flammable materials. Maintain minimum clearance of 200 mm between side and rear walls and the said objects and walls. Maintain clearance of at least 600 mm between the appliance's surface and horizontal surfaces over the appliance.
- If keeping the minimum clearance is not possible, walls should be isolated with non-combustible, thermo-insulation materials (e.g., films made of heat resistant materials, which may sustain temperature of at least 65°C). Follow fire protection regulations in force.
- When adjusting the feet, level the appliance and set its height. Considerable differences in height or tilting may negatively affect the appliance's operation.

EN

Connection to Gas Installation

- Before making the connection to gas installation, make sure that the appliance is set to gas and pressure is available in the installation location (see rating plate on the appliance and packaging). If factory default settings are not suitable, the appliance must be adapted to the available gas type (section '**Resetting to Other Type of Gas / Required Adjustments**').
- The attested gas shut-off valve must be installed in an easily accessible location between the gas supply installation and the appliance, so that, if needed, gas supply may be interrupted at any time.
- Check if the gas cylinder (if it is included) is correctly set up and secured, and if it is located in a dry place.
- Connect the appliance to the gas supply installation, using rigid connection tubes or flexible steel hoses, with section suitable for the given rated power and length.
- Use only connection tubes with, at least, diameters equalling the diameter of the appliance's gas connection. Gas connection stub is found at the back of the appliance.

Installation Instructions

- Make sure that flexible hoses do not run on or near hot surfaces, are not subject to stress or pressure and do not come into contact with sharp edges or other objects that could damage the tube.
- After connecting the appliance, all connection points between the installation and the appliance must be subject of tightness check. To this end, use spray for detecting leakages or foam producing agents, which do not spur corrosion. Connection points should be covered with an agent - no air bubbles should be produced. Also the gas shut-off valves should be subject of this check.

WARNING!

Do not use open fire to test tightness.

Checking Gas Pressure and Rated Heat Load

- With first installation, the gas installation technician must verify the appliance's rated heat load, as well as conduct maintenance, and, if needed, resetting to other type of gas.
- DO NOT attempt to increase the power nor rated heat load specified by the manufacturer.
- Check the rated heat pressure with gas meter and a stop watch. Measure exactly the amount of gas flowing per unit of time the appliance is consuming with maximum power.
- Compare the measured value with data on consumption in section '**Technical Specifications**', Table 3. Admissible deviation is $\pm 5\%$.
- Check the gas supply pressure observing indication in section 7.3 „**Maintenance / Gas Supply Pressure Check**“.

EN

Resetting to Other Type of Gas / Required Adjustments

The appliances are set to the following gas type/category:

Natural gas E

Check the type of the supplied gas in the country of installation, and, if needed, reset the appliance to the other gas type.

Tables 1 and 2 in section '**Technical Specifications**' provide, depending on the country of installation:

- what gas types may be used to power the appliance;
- nozzles and settings for each gas type that is used.

The number provided in Table 2 for proper nozzles is pressed on nozzles' bodies.

In order to adapt the appliance to the gas type, with which it may be effectively operated, collect data from Table 2 and perform the following actions:

- exchange main burner's nozzle (UM)
- fit main burner air controller within the distance A
- exchange ignition burner's nozzle (UP)
- perform air adjustment of ignition burner (if needed)
- replace the gas valve minimum nozzle (Um).

Exchange of Main Burner Nozzle / Primary Air Adjustment (Fig. 1)

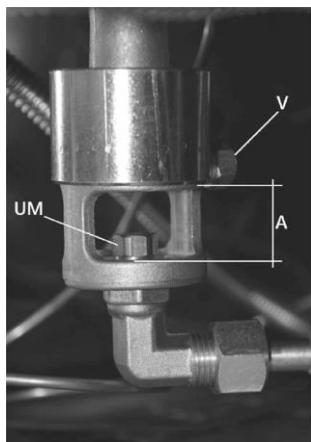


Fig. 4

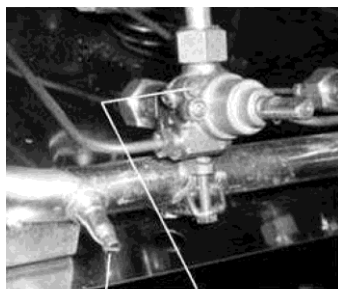


Fig. 5

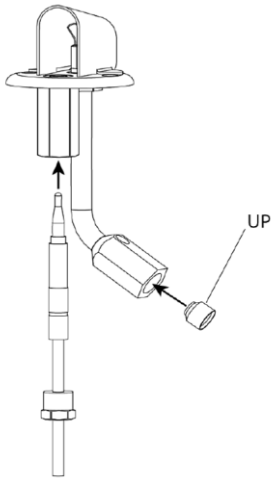
1. Remove the rotary controller.
2. Remove cast-iron grates and burners.
3. Remove main burner's nozzle (UM) and exchange it with a nozzle provided in Table 2 (part of the delivery).
4. Re-tighten main burner's nozzle (UM).
5. Fit the main burner's air controller within the distance designated with 'A'.

Installation Instructions

Exchange of Small Adjustment Screw (Fig. 2)

1. Remove the front guard / operation panel.
2. Remove the nozzle (Um) and exchange it with a nozzle provided in Table 2.
3. Screw the nozzle (Um) back tightly.
4. Reinstall the parts. Proceed in reverse order to the disassembly.

Exchange of Ignition Burner Nozzle



1. Remove the front guard / operation panel.
2. Unscrew the R connection.
3. Remove the UP nozzle and exchange it with a nozzle provided in Table 2 (part of the delivery).
4. Re-tighten the R connection.
5. Reinstall removed elements in reverse order.

EN

Fig. 6

- When the nozzles are exchanged, it is necessary to verify functions of the appliance, as set forth in section '**Verification of Functions**'.
- To end with, exchange the old rating plate to a new one, included in the delivery, and containing different data and indication of the new type.

Functional Check

- Before test-running, install the appliance in a well ventilated room and remove any flammable materials from the vicinity of the appliance.
- Before starting, perform the tightness test using soapsuds. Cover connections and pipe fittings with suds. Leakages are revealed when bubbles are produced on couplings and pipe connections. Other method involves observation of gas meter. No reaction of gas meter indicates that there are no gas leakages.

WARNING!

Do not use open flame for checking tightness of gas installation!

- Restart the appliance, observing indications in section '**Appliance Start-up**'.
- Check the appliance for gas tightness (see DVGW data sheets, TRGI/TRF).
- Verify burner's ignition.
- Verify flame shape.

Connection — Electrical Power

EN

- Verify if the technical specification of the appliance (see the rating plate) corresponds to the characteristics of the local electric mains grid.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- A circuit breaker of sufficient capacity to disconnect all poles from the power supply must be installed upstream of the appliance, in an easily accessible place; its contact opening width must ensure complete separation according to overvoltage category III, in accordance with the installation regulations. The maximum permissible leakage current of the appliance is 1 mA/kW.
- Flexible, oil-resistant rubber hoses type H05RN-F or H07RN-F must be used for connection. Cord cross-section is stated in the technical data table.
- Connect the power cord to the terminal block according to the wiring diagram supplied with the unit.
- Secure the part of the power cord outside the appliance with a metal tube or rigid plastic hose.
- In the event of damage to the power cord, have it repaired by the manufacturer, service company or a professional to exclude any risk.
- Connect the electrical appliance to a working earthing.
- Connect the protective conductor to the terminal marked with the earth symbol next to the input terminal block.
- Connect the metal structure of the electrical appliance to a protective equipotential bonding device.

- Connect the conductor to the terminal marked with the equipotential bonding symbol  on the outside of the bottom of the appliance.
- This symbol indicates that the appliance must be integrated into the equipotential bonding system and connected in accordance with applicable regulations.

6 Operating Instruction

6.1 Operation of Gas Hob

Warning Indications



WARNING!

Risk of burning!

During operation, the housing, burners, cast-iron grates and cookware become very hot and remain hot for a while after switching the appliance off.

Never touch the appliance during operation or immediately after it has been switched off.

To operate the appliance, use handles and elements designed to this end.

Use heat-resistant protective gloves to remove cookware with food from a hob.

Fire hazard due to overheating of oil or fat!

Do not leave the appliance unattended during the heating process.

Use heat-resistant protective gloves when working.

Fire hazard!

Never place any kitchen utensils, towels, paper, etc., on the heating surface during operation. Never place plastic containers on the heating surface.

Indications for the User

- Read carefully this instruction manual. It contains important indications for installation, usage and maintenance of the appliance.
- Before operating the appliance, make sure that its condition is flawless and that it is located in a well ventilated room.
- Always strictly observe the following safety precautions:
 - Check if there are no objects near or under the appliance that may restrict the amount of air necessary for burning.
 - Never cover ventilation and discharge openings in the appliance.
 - If the malfunction persists, do not use the appliance and order gas installation technician's visit.
 - Any manipulation with the appliance, assembly or maintenance work may be performed exclusively by the authorized service personnel.
 - The user is authorized to perform only everyday routine cleaning to maintain the device in a good condition.
 - The appliance should be used solely for grilling of suitable food products; do not use it for any other purposed. The use against the intended purpose may lead to severe injury or damage caused by, for example, high temperatures and fire, etc.
 - Never leave the operating appliance without supervision.
 - If the appliance is not to be used any more, rotate the gas controller(s) to OFF position and close the gas shut-off valve in the gas line.

EN

Appliance Preparation

1. Before use, clean the appliance observing instructions in section 6 “Cleaning”.
2. Dry the appliance thoroughly.

Operating Instruction

3. Install burners.
4. Correctly fix gas burner guards.

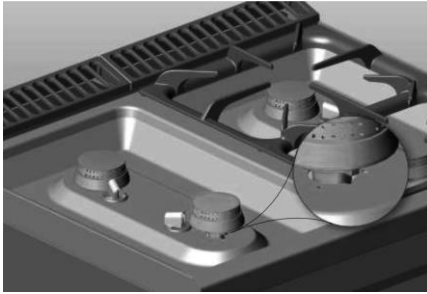


Fig. 7

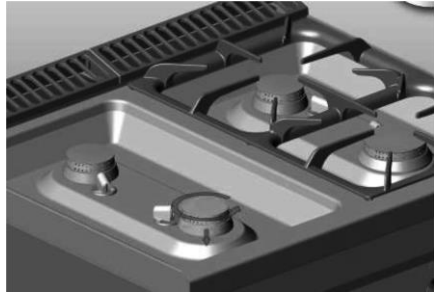


Fig. 8

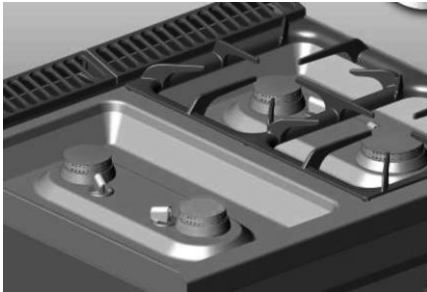


Fig. 9

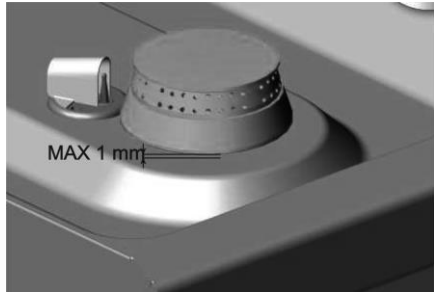


Fig. 10



Fig. 11



Fig. 12

5. Install cast-iron grates.

Switching Gas Cooker ON

Gas cookers are always equipped with 2 or 4 burners and, respectively, in separate control elements, owing to which the burners may be used and set-up separately. Each time, the below description pertains to one burner.

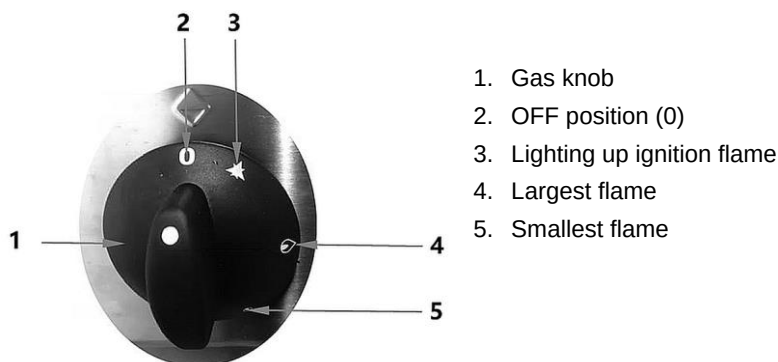


Fig. 13

EN

Lighting Up Ignition Flame

1. Press the rotary gas controller (1) and rotate it to position (3).
2. Press the rotary gas controller entirely (1) and light the ignition burner with a small flame.
3. Keep the rotary gas controller (1) pressed for approx. 20 seconds, and then release it. If the ignition flame is out, repeat the process.

Switching Main Burner ON

1. Rotate the rotary gas controller (1) from position (3) to position (4).
2. Rotate the rotary gas controller (1) depending on the required thermal processing temperature to a position between (4) and (5).

Switching OFF

1. To switch the main burner off, rotate the rotary gas controller (1) to the position (3).
2. To switch the ignition burner off, press and hold the rotary gas controller (1), while rotating it to OFF position (2).

Suitable Cookware

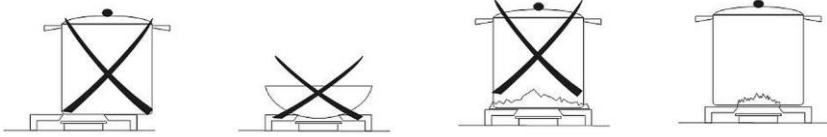


Fig. 14

- Before use, make sure that grates are in correct position on the hob.
- Use pots/pans with a flat bottom and a diameter smaller than the hob. Cookware must not protrude beyond the hob.
- Avoid rising flame around a pot/pan.
- Place a suitable cookware on the grate so that the flame is in the middle.
- To reduce gas consumption and utilize burners in a more optimum way, use pots and pans of an appropriate diameter, corresponding to individual gas burners, as presented in the table below.

Burner	min. $\varnothing$ (mm) of pot/pan	max. $\varnothing$ (mm) of pot/pan
3,85 kW	150	300
5,7 kW	150	350
7,7 kW	150	500

Heating Up / Keeping Food Warm

WARNING!

The food in containers may slide or fall if the appliance is not set on even and stable surface.

Pay attention to the surface you are putting cookware taken off of the appliance.

Never move the appliance with food on top of it; remove the food first.

Use protective gloves when moving cookware.

1. Place an appropriate cookware with food on the heating plate.

ATTENTION!

Do not place an empty cookware on the hob, as otherwise, this may result in damage to the appliance and cookware.

2. Select the required setting, suitable for the processed product.
3. Prepare food.

EN

Switching Appliance OFF

1. If the appliance is no longer in use, rotate the rotary control knob to '0' position.
2. Close the gas shut-off cock.

6.2 Electric Oven Operation

Warning Indications



WARNING!

Risk of burning!

During operation, the housing and appliance door become very hot and remain hot for a while after switching the appliance off.

Do not touch the appliance during operation nor immediately after switching it off. Open and close the electric oven only using the door handle.

To operate the appliance, use solely handles and elements designed to this end.

Trays, grates and containers heat up considerably during operation.

Use heat-resistant gloves or kitchen cloths to remove hot dishes from the electric oven.

Risk of scalding!

Steam escaping from the electric oven can scald your hands, arms and face!

First, open the appliance door slightly, and then open it completely.

Use heat-resistant oven gloves or a kitchen cloth to open the appliance door.

EN

Electric Oven Preparation

1. Before using the electric oven for the first time, make sure that there are no accessories nor objects in the thermal processing chamber.
2. Before starting up, clean the electric oven and accessories, observing instructions in section **“Cleaning”**.
3. Dry the electric oven thoroughly.
4. Before first use, and observing instructions in section **“Control Elements / Settings”**, heat the electric oven up without food to eliminate any unpleasant odours that come from the thermal insulation. Set the highest temperature setting and **“Top/Bottom Heater”** function.

A small amount of smoke or unpleasant odour may be produced. This is normal during first use and should not recur.

5. After heating up ventilate the room, keeping the oven door open.

Control Elements of Gas Cooker With Electric Oven / Functions

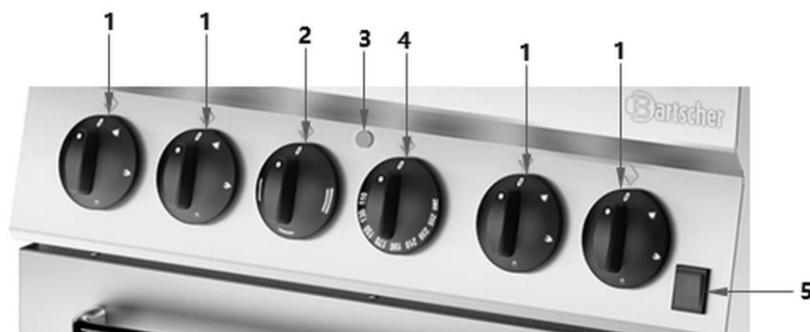


Fig. 15

- | | |
|--|--------------------------|
| 1 Rotary gas controller (4 pcs) | 2 Function selector knob |
| 3 Heating up indicator light (orange) | 4 Temperature controller |
| 5 Forced air heating function switch with integrated indicator light (green) | |

EN

For information on operating the gas controllers (1) of hobs, refer to section **“Switching Gas Cooker ON”**.

The electric oven is operated with the following control elements:

Function selector knob (2)

Individual functions of the appliance (top heater, bottom heater, top/bottom heater) can be set using the function selector knob.

Temperature controller (4)

Appliance temperature (110–280°C) is adjusted with the use of the temperature controller.

Heating-up indicator light (3)

The orange heating-up indicator light is lit during the heating-up phase, and it goes off, when the set temperature is reached. When the temperature drops, the heating is on again and the heating-up indicator light is on again, too.

Forced air heating function switch (5)

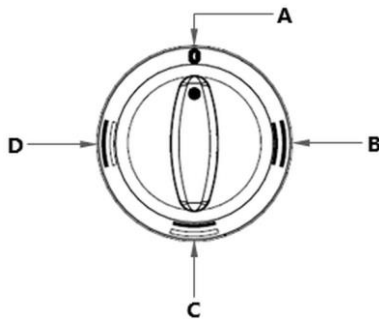
The switch can be used to activate/deactivate the forced air heating function of the appliance.

Thermal Processing/Roasting Process in Electric Oven

NOTE!

Prior to each use, heat the electric oven properly. Set the temperature approx. 30°C above the required temperature and correct it when food is put into the thermal processing chamber in order to obtain uniform effect.

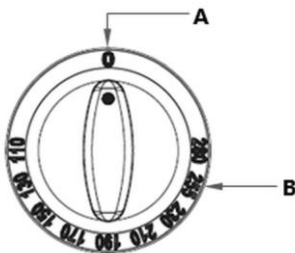
1. Connect the appliance to the power supply.
2. Set the function selector knob in the selected position.



- A OFF position
- B Top / bottom heater
- C Top heater
- D Bottom heater

Fig. 16

3. Use the temperature controller to set the desired temperature within the range of 110–280°C.



- A OFF position
- B Temperature scale

Fig. 17

The orange heating indicator light will be lit. As soon as the set temperature is reached, the orange indicator light goes off and lights up again, when the temperature in the oven chamber drops.

NOTE!

The precise temperature setting provides for correct cooking/roasting of foods, both on the outside as well as in the inside.

When the temperature is too low, the foods are more dried than roasted.

On the other hand, too high a temperature may lead to burning foods from the outside, while they remain raw in the inside (a phenomenon that is, at times, desirable especially with meat).

4. Once the pre-set temperature has been reached, place the products to be cooked/roasted in suitable GN containers or other containers (baking tray, casserole dish, oven sheets, etc.) on the grate in the electric oven.

You can place up to 5 oven sheets/grates on 5 guide rail pairs of the electric oven at a time. When filling the appliance with food products, make sure that there is a sufficient top clearance between dishes and oven sheets/GN containers, which will allow for maintaining optimum heat distribution in the thermal processing chamber.

5. If needed, switch the forced air heating function on by operating the right switch.
6. Prepare food, as required.
7. Open the appliance door carefully.
8. Use heat-resistant protective gloves or a kitchen cloth to remove the prepared food.

EN

Switching Electric Oven OFF

1. If the oven is no longer in use, rotate the function selector knob and temperature controller to '0' position.
2. Switch the forced air heating function off with the use of the appropriate switch.
3. Disconnect the appliance from mains power supply.

Safety Thermostat

The appliance is equipped with the safety thermostat with manual reset, which interrupts heating-up when the maximum operating temperature is exceeded.

7 Cleaning and Maintenance

The operator must ensure that the device and its safety components are kept in good condition. Control and safety systems should be checked for their effectiveness.

Maintenance, cleaning and repairs must only be carried out by suitably trained and specialised personnel.

If the safety devices need to be removed for maintenance, cleaning and repair, they should be reinstalled immediately after completion and their function should be checked.

All maintenance and cleaning work must be carried out in accordance with the operating instructions at the specified intervals.

7.1 Safety Instructions for Cleaning

- Close the gas supply valve before cleaning.
- Leave the appliance to cool down completely.
- Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed objects may damage the appliance.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

EN

7.2 Cleaning

Gas Hob

1. Clean the appliance regularly at the end of each working day, and, if necessary, also in the meantime or when the appliance is not to be used for a longer time.
2. Remove cast-iron grates and gas burners guards.
3. Clean the hob and housing using a soft cloth or sponge soaked in warm water. Use neutral cleaning agent when required.
4. Use a clean cloth to wipe the hob and housing, and dry the cleaned surfaces thoroughly.
5. Clean cast-iron grates and gas burner guards with a neutral washing agent and a soft cloth or sponge. To end with, rinse them thoroughly in fresh water and dry.
6. After cleaning, re-fit gas burner guards and cast-iron grates correctly.

Electric Oven

1. Clean the electric oven regularly at the end of each working day, and, if necessary, also in the meantime or when the appliance is not to be used for a longer time.

NOTE!

With regular cleaning you may avoid burning leftovers of baked goods and roasts.

2. Remove the used oven sheets, grates and food containers from the electric oven.
3. Thoroughly clean guide rails, grate, and thermal processing chamber using warm water, a soft cloth or sponge and a cleaning agent for stainless steel.
4. Use a soft oven cleaning agent if required. Observe instructions of such a cleaning agent's manufacturer.
5. Wipe the cleaned surfaces thoroughly with a cloth soaked in fresh water and make sure there are no cleaning agent residues left.
6. Wipe the appliance housing and door daily from the inside and the outside with a soft, damp cloth.
7. Finally, dry cleaned surfaces and elements thoroughly with a soft cloth.

EN

Accessories

1. Clean oven sheets with a paper towel or damp cloth.
2. Pour a little bit of oil onto the oven sheets to remove the stubborn residues. Let them soak for 5–10 minutes.
3. Clean oven sheets with a soft, damp cloth and a mild cleaning agent.
4. Wipe oven sheets with a cloth soaked in fresh water.
5. Clean the rest of the used accessories — e.g.: grate, baking trays, etc. — with warm water, a mild cleaning agent and a soft cloth or sponge.
6. Rinse the cleaned accessories with fresh water.
7. Dry the accessories with a soft cloth.

7.3 Maintenance

ATTENTION!

Any works interfering in the appliance must be performed by professional and qualified personnel.

We recommend to order the maintenance of the appliance with the qualified and authorised maintenance technician at least twice a year.

Perform the following maintenance works:

- Operation verification of the available control elements and protective devices;
- Verification of the flame;
- Verification of the ignition;
- Verification of the flame's safety;
- Verification of functions.

Operate the appliance observing the instruction manual and indications in section '**Indications for the User**' and check:

- gas supply pressure (see next section).
- correct switching of burners and operation of the fume extractor (chimney).

EN

Gas Supply Pressure Check

Use a suitable manometer with 0.1 mbar minimum pitch.

- Remove operating panels.
- Remove the retaining screw from the pressure connection.
- Connect the manometer.
- Perform the measurement with an operating appliance.
- Disconnect the manometer and re-tighten the retaining screw back to the pressure connection.

ATTENTION!

If the gas supply pressure is outside the limit values range (min. – max.) in Table 2, interrupt the appliance's operation and contact local gas supply operator.

Cleaning Performed by the Maintenance Technician

At least twice a year, have the authorised maintenance technician perform the cleaning of the appliance's interior.

8 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. The works may only be performed by suitably qualified technical personnel.

When malfunction cannot be removed, contact the technical service. In such a case, provide article number, model and serial number. You will find this information on the rating plate.

Gas Cookers

Malfunction	Possible cause	Solution
Ignition burner does not switch on	Insufficient gas supply pressure	Check gas supply
	Clogged line or nozzles	Contact the service company
	Damaged gas cock or gas valve	Contact the service company
Pilot burner does not remain lit or goes out during use	Insufficient gas supply pressure	Check gas supply
	Gas cock or gas valve is damaged	Contact the service company
	Thermocouple is damaged or is not sufficiently heated by the pilot burner	Repeat the ignition process
	Thermocouple is not properly connected to the gas cock or gas valve	Contact the service company
	Damaged rotary controller	Contact the service company
	Rotary controller was not pressed down long enough	Keep the rotary controller pressed for approx. 20 seconds

Possible Malfunctions

Malfunction	Possible cause	Solution
Main burner does not switch on; also, when the ignition burner is on	Loss of pressure in gas supply line	Check gas supply
	Clogged line or nozzles	Contact the service company
	Damaged gas cock or gas valve	Contact the service company
	Damaged rotary controller	Contact the service company
	Main burner is damaged (gas outlet holes are blocked)	Contact the service company

Electric Oven

Malfunction	Possible cause	Solution
Appliance connected to the power supply, but it does not work	Electric power supply safety fuse damaged	Check the fuse (replace if necessary), and check the appliance after connecting it to another socket
Appliance connected to the power supply, but it does not heat up	Temperature not set	Set the temperature
	Temperature controller thermostat is damaged	Contact the service company
	Damaged heater	Contact the service company
	Fan impeller is damaged	Contact the service company
Appliance switches off during operation	Safety thermostat tripped	Wait for the appliance to cool down. Contact the service company
Heating power output control is not possible	Temperature controller thermostat is damaged	Contact the service company
Thermal processing/roasting effect is not uniform	Damaged thermostat	Contact the service company
	Top clearance between dishes and oven sheet is too small	Maintain sufficient top clearance between dishes and baking sheets

9 Disposal

Gas Appliances

At the end of the appliance's operational life cycle, dispose of the appliance, observing national and local regulations. To this end, we recommend contacting a professional company or a proper unit of the local authorities, responsible for utilisation.

Before disposing of the appliance make sure that the appliance cannot be restarted to prevent any abuse and related risks, and then deliver it to the local collection point.

Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

EN

Electrical appliances should be returned to designated collection points.