

**900 6 OU - 900 4 OU - 900 4 GBO -
900 4 EBO - 900 6 GBO - 900 6 EBO**



**2991121 - 2991131 - 2992171
2992271 - 2992291 - 2992481**

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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.

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.

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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.

Supervised Usage only

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

Operating Personnel

- 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

Phase	Safety clothing	Safety footwear	Gloves	Eye protection	Hearing protection	Respiratory tract protection	Head protection
							
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 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

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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.

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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

Version / features 900 series gas ranges

- Type: standing appliance
- Hob type: gas
- Gas type:
 - natural gas, type H (20 mbar)
 - liquefied gas nozzles (50 mbar), included
- Ignition type: manual ignition
- Gas burner: single-ring burner
- Pilot flame: yes
- Height-adjustable feet: yes
- Adjustable height: 855 mm – 900 mm
- Protection class: IPX4
- It can be combined and installed in series with other 900 series appliances

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We reserve the right to implement technical modifications.

Technical Data

Name:	Gas range 900 6 burners OU
Art. No.:	2991121
Material:	CNS 18/10
Number of hobs:	6
Distribution of hobs:	3 x 6 kW, 3 x 10 kW
Size of hobs (W x D), in mm:	370 x 395
Gas connected load:	48 kW
Dimensions (W x D x H), in mm:	1200 x 900 x 900
Weight, in kg:	112,3

Version

- Supply type: gas
- Base type: open

Name:	Gas range 900 4 burners OU
Art. No.:	2991131
Material:	CNS 18/10
Number of hobs:	4
Distribution of hobs:	2 x 6 kW, 2 x 10 kW
Size of hobs (W x D), in mm:	370 x 395
Gas connected load:	32 kW
Dimensions (W x D x H), in mm:	800 x 900 x 900
Weight, in kg:	78,4

EN

Version

- Supply type: gas
- Base type: open

Name:	Gas range 900 4 burners GBO
Art. No.:	2992171
Material:	CNS 18/10
Number of hobs:	4
Distribution of hobs:	2 x 6 kW, 2 x 10 kW
Size of hobs (W x D), in mm:	370 x 395
Gas connected load:	40 kW
Number of ovens:	1
Cooking chamber material:	stainless steel
Oven volume, in litres:	118
Number of guide rail pairs:	3
Distance between guide rail pairs, in mm:	50
Temperature range, min. – max., in °C:	100 - 300
Oven dimensions (W x D x H), in mm:	570 x 695 x 300
Gastronorm:	2/1 GN
Oven connected load:	8 kW
Dimensions (W x D x H), in mm:	800 x 900 x 900
Weight, in kg:	126,0

EN

Version

- Oven type: gas
- Oven functions: bottom heating element
- Multifunction oven: no
- Oven characteristics:
 - static heating
 - ignition type: Piezo ignition
- Fume extractor: yes
- The set includes: 1 grate

Technical Data

Name:	Gas range 900 4 burners EBO
Art. No.:	2992271
Material:	CNS 18/10
Number of hobs:	4
Distribution of hobs:	2 x 6 kW, 2 x 10 kW
Size of hobs (W x D), in mm:	370 x 395
Gas connected load:	32 kW
Number of ovens:	1
Cooking chamber material:	stainless steel
Oven volume, in litres:	105
Number of guide rail pairs:	3
Distance between guide rail pairs, in mm:	50
Temperature range, min.–max., in °C:	50 - 300
Oven dimensions (W x D x H), in mm:	570 x 695 x 265
Gastronorm:	2/1 GN
Oven connected load:	6,2 kW 400 V 50-60 Hz
Dimensions (W x D x H), in mm:	800 x 900 x 900
Weight, in kg:	133,8

EN

Version

- Oven type: electric
- Oven functions: top/bottom heating element
- Multifunction oven: no
- Fume extractor: yes
- The set includes: 1 grate

Name:	Gas range 900 6 burners GBO
Art. No.:	2992291
Material:	CNS 18/10
Number of hobs:	6
Distribution of hobs:	3 x 6 kW, 3 x 10 kW
Size of hobs (W x D), in mm:	370 x 395
Gas connected load:	56 kW
Base dimensions (W x D x H), in mm:	340 x 830 x 375
Number of ovens:	1
Cooking chamber material:	stainless steel
Oven volume, in litres:	118
Number of guide rail pairs:	3
Distance between guide rail pairs, in mm:	50
Temperature range, min.–max., in °C:	100 - 300
Oven dimensions (W x D x H), in mm:	570 x 695 x 300
Gastronorm:	2/1 GN
Oven connected load:	8 kW
Dimensions (W x D x H), in mm:	1200 x 900 x 900
Weight, in kg:	171,3

EN

Version

- Base type: hinged door
- Oven type: gas
- Oven functions: bottom heating element
- Multifunction oven: no
- Oven characteristics:
 - static heating
 - ignition type: Piezo ignition
- Fume extractor: yes
- The set includes: 1 grate

Technical Data

Name:	Gas range 900 6 burners EBO
Art. No.:	2992481
Material:	CNS 18/10
Number of hobs:	6
Distribution of hobs:	3 x 6 kW, 3 x 10 kW
Size of hobs (W x D), in mm:	370 x 395
Gas connected load:	48 kW
Number of ovens:	1
Cooking chamber material:	stainless steel
Oven volume, in litres:	105
Number of guide rail pairs:	3
Distance between guide rail pairs, in mm:	50
Temperature range, min.–max., in °C:	50 - 300
Oven dimensions (W x D x H), in mm:	570 x 695 x 265
Gastronorm:	2/1 GN
Oven connected load:	6,2 kW 400 V 50-60 Hz
Dimensions (W x D x H), in mm:	1200 x 900 x 900
Weight, in kg:	183,2

EN

Version

- Oven type: electric
- Oven functions: top/bottom heating element
- Multifunction oven: no
- Fume extractor: yes
- The set includes: 1 grate

Gas pressure table

Destination country	Categories	Supply pressures
AL	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
AT	II2H3B/P	G20=20 mbar
		G30/G31=50 mbar
BE	II2E+3+	G20/G25=20/25 mbar
		G30/G31=28-30/37 mbar
BG	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
CY	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
HR	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
DK	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
EE	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
FI	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
FR	II2E+3+	G20/G25=20/25 mbar
		G30/G31=28-30/37 mbar
DE	II2ELL3B/P	G20=20 mbar
		G25=20 mbar
		G30/G31=50 mbar
GR	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
IE	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar

Technical Data

IS	I3B/P	G30/G31=30 mbar
IT	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
LV	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
LT	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
LU	I2E	G20=20 mbar
MK	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
MT	I3B/P	G30/G31=30 mbar
NO	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
NL	II2EK3B/P	G20=20 mbar
		G25.3=25 mbar
		G30/G31=30 mbar
PL	II2ELwls3B/P	G20=20 mbar
		G27=20 mbar
		G2.350=13 mbar
		G30/G31=37 mbar
PT	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
GB	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
CZ	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
RO	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
	II2E3B/P	G20=20 mbar
		G30/G31=30 mbar
	II2L3B/P	G20=20 mbar
		G20=20 mbar

SK	II2H3B/P	G30/G31=30 mbar
		G20=20 mbar
		G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
	II2H3B/P	G20=20 mbar
SI	II2H3+	G30/G31=50 mbar
		G20=20 mbar
	II2H3B/P	G30/G31=28-30/37 mbar
		G20=20 mbar
ES	II2H3+	G30/G31=30 mbar
		G20=20 mbar
SE	II2H3B/P	G30/G31=28-30/37 mbar
		G20=20 mbar
CH	II2H3+	G30/G31=30 mbar
		G20=20 mbar
	II2H3B/P	G30/G31=28-30/37 mbar
		G20=20 mbar
TR	II2H3+	G30/G31=50 mbar
		G20=20 mbar
	II2H3B/P	G30/G31=28-30/37 mbar
		G20=20 mbar
HU	II2HS3B/P	G30/G31=30 mbar
		G20=25 mbar
		G25.1=25 mbar

Tab. 1

Nozzles and settings

Burner	Gas type	Pressure (mbar)	Main burner nozzle	Ignition burner nozzle	Primary air adjustment (mm)
6 kW	G30	28..30	125K	adj.	1,5
	G31	30..37	125K	adj.	1,5
	G30	37	120K	adj.	1,5
	G31	37	120K	adj.	1,5
	G30	50	110K	adj.	1
	G31	50	110K	adj.	1
	G20	20	190K	adj.	1
	G25	25	190K	adj.	1
	G25.3	25	200K	adj.	1
	G25	20	210K	adj.	1
	G20	25	180K	adj.	1
	G25.1	25	205K	adj.	1
	G2.350	13	270K	adj.	1
	G27	20	210K	adj.	1

Burner	Gas type	Pressure (mbar)	Main burner nozzle	Ignition burner nozzle	Primary air adjustment (mm)
10 kW	G30	28..30	155K	adj.	open
	G31	30..37	155K	adj.	open
	G30	37	145K	adj.	open
	G31	37	145K	adj.	open
	G30	50	145K	adj.	1.5
	G31	50	145K	adj.	1.5
	G20	20	250K	adj.	1.5
	G25	25	250K	adj.	1.5
	G25.3	25	260K	adj.	1.5
	G25	20	280K	adj.	1.5
	G20	25	235K	adj.	1.5

	G25.1	25	280K	adj.	1.5
	G2.350	13	360K	adj.	1.5
	G27	20	290K	adj.	1.5

Gas oven burner	Gas type	Pressure (mbar)	Main burner nozzle	Ignition burner nozzle	Primary air adjustment (mm)
8 kW	G30	28..30	150K	14	2.0
	G31	30..37	150K	14	2.0
	G30	37	140K	14	2.0
	G31	37	140K	14	2.0
	G30	50	130K	14	2.0
	G31	50	130K	14	2.0
	G20	20	215K	27	1.0
	G25	25	215K	27	1,0
	G25.3	25	230K	27	1,0
	G25	20	245K	27	1,0
	G20	25	205K	27	1,0
	G25.1	25	230K	27	1,0
	G2.350	13	310K	27	2,0
	G27	20	245K	27	1,0

Tab. 2

Gas consumption

Art. No.:		2991121	2991131	2992171	2992271	2992291	2992481
Hob burner		6	4	4	4	6	6
Burner 6 kW		3	2	2	2	3	3
Burner 10 kW		3	2	2	2	3	3
Hob heat output	kW	48	32	32	32	48	48

Technical Data

Max. oven heat output	kW	-	-	8	-	8	-
Total heat output gas	kW	48	32	40	32	56	48
Methane pressure G20	mbar	20					
GPL pressure G30/G31	mbar	28-30/37					
Total gas consumption (calculated at the heating value (Hi) 15°C and 1013 mbar):							
Methane G20	m³/h	5,05	3,37	4,21	3,37	5,9	5,05
GPL G30	kg/h	3,78	2,52	3,15	2,52	4,41	3,78

Tab. 3

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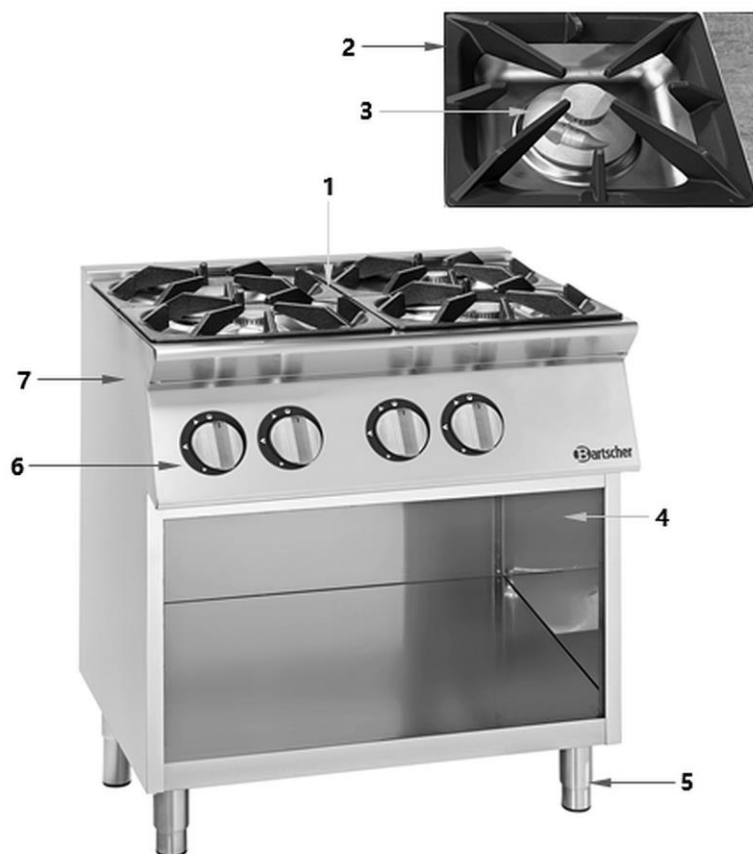
4.2 Functions of the Appliance

900 series gas ranges are specially designed for high performance and maximum durability.

These appliances are ideal for the preparation of foods (frying, boiling, stewing, fermenting, baking etc.) in commercial kitchens.

4.3 List of Components of the Appliance

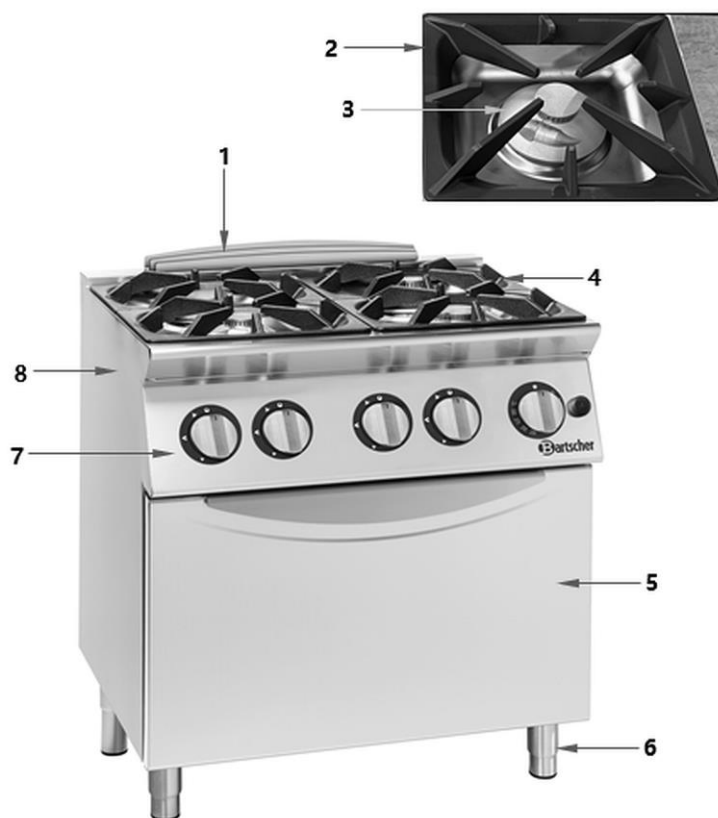
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- | | |
|-----------------------|------------------------|
| 1. Heating plate | 2. Cast iron grate |
| 3. Gas burner (4x/6x) | 4. Open base structure |
| 5. Feet (4x) | 6. Control panel |
| 7. Housing | |

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- 1. Ventilation chimney
- 3. Gas burner (4x)
- 5. Oven
- 7. Control panel

- 2. Cast iron grate
- 4. Heating plate
- 6. Feet (4x)
- 8. Housing

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- | | |
|--------------------------|--------------------|
| 1. Ventilation chimney | 2. Cast iron grate |
| 3. Gas burner (6x) | 4. Heating plate |
| 5. Base with swing doors | 6. Feet (4x) |
| 7. Oven | 8. Control panel |
| 9. Housing | |

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.

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

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- 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

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.
- The appliance must be transported in its packaging on the enclosed wooden pallet to the installation site using lifting equipment.
- During transport, all precautions must be observed to prevent the appliance from tipping over.

Unpacking / Positioning

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

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CAUTION!

Choking hazard!

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

- 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.

Installation Instructions

- Comply with applicable technical and building regulations.
- The appliance is designed to be installed in closed rooms and may not be used in open air nor subject to any weather conditions.
- The appliance must be installed in a location where there is no risk of accidental contact with water.
- Never place the appliance directly next to walls, furniture, or other objects made of flammable materials.
- Keep a distance of at least 200 mm from the surrounding walls and other objects.
- If keeping the minimum distance is not possible, the walls should be isolated with non-combustible, thermal insulation materials (e.g., films made of heat resistant materials, which may sustain wall temperature within the permissible safety limits (up to 60°C)). Take into account the applicable fire protection regulations.

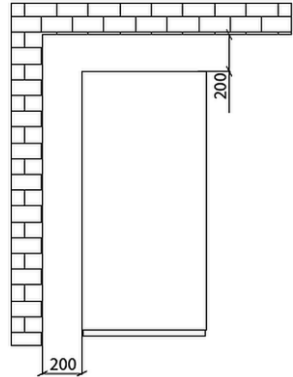


Fig. 1

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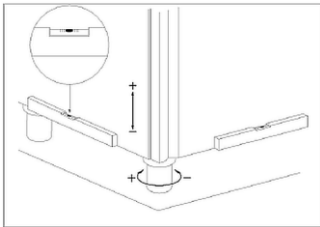


Fig. 2

- Unconditionally, the appliance must be level.
- Compensate for smaller unevennesses of flooring in the place of installation through screwing in and out of the height-adjustable feet.
- Use a spirit level as shown in Fig. 2.

Smoke extractor

The appliance must always be installed under an extractor hood.

Follow the instructions below to ensure proper installation:

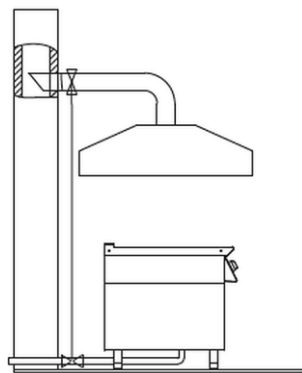


Fig. 3

- The required fresh air inflow for proper burning may not be lower than 2 m³/h per kW of appliance's rated power (see the rating plate);
- The gas supply must be monitored directly by this system and interrupted as soon as the power drops below a certain value;
- The gas supply can only be resumed manually;
- The end of the outlet pipe of the appliance must be mounted within the primary inlet opening of the hood. (Fig. 3).

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5.2 Gas Connection

Connection to gas installation

- Before connecting, check the rating plate to ensure that the appliance has been tested and approved for the type of gas available to the user.
- Make sure that the nozzles fitted to the appliance are suitable for the type of gas available.
- Use the data on the rating plate to verify that the capacity of the pressure reducer is sufficient to power the unit.
- If factory default settings are not suitable, the appliance must be adapted to the available gas type (see section **“Resetting to other type of gas / required adjustments”**).
- Avoid mounting a cross-sectional reducer between the pressure reducer and the appliance.
- To guarantee optimal operation of the appliance, we recommend that you install the gas filter upstream the pressure regulator.

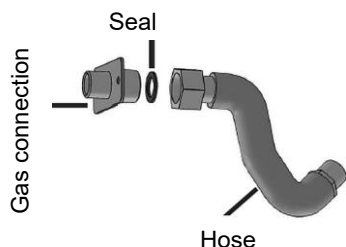


Fig. 4

- Connect the appliance to a special gas pipe with an inner diameter of at least 16 mm for G 1/2" connections and an inner diameter of at least 20 mm for G 3/4" connections.
- The connecting element should be made of metal. The line can be made of a pipe or a hose.

- Make sure that flexible pipes/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 line.
- Use fixing clamps and gaskets suitable for the installation.
- Install shut-off valves or gate valves with an inner diameter not less than the diameter of the supply line specified above.
- 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 cut off at any time.
- Once the appliance is connected, check all connection points between the installation and the appliance for leaks. Use a leak detection spray or non-corrosive foaming agents for this purpose. Connection points should be covered with the agent — no air bubbles must form. Also check the gas cut-off valves.

WARNING!

Never use open flames for leak testing!

Checking the rated heat output

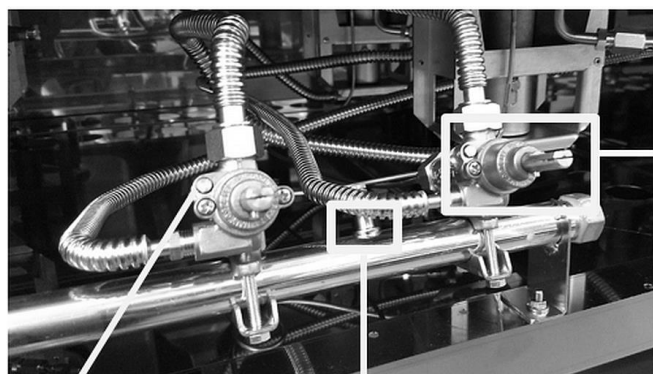
- The rated heat output must be measured during new installation, during every maintenance operation and every time the gas type is changed.
- This measurement can be carried out using a litre counter or a stopwatch according to the volume method.

Gas type	Pressure in mbar	
	NOM	MIN
G20 Natural gas	20	18
G30/31 Liquefied petroleum gas	29/37	25/25

Tab. 4

The appliance must be supplied with one of the gas types whose Properties and pressure correspond to the specifications in Table 1.

Gas pressure control



Gas control knob

1 Locking screw

Fig. 5

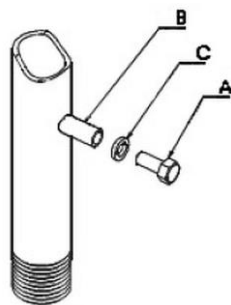


Fig. 6

The pressure of the supply gas should be measured at the pressure outlet level (Fig. 5, 6) after removing the sealing screws.

Use a flexible hose, connect the measuring device to a pressure measuring point (e.g. a liquid pressure gauge with a minimum resolution of 0.1 mbar) and measure the inlet pressure while the device is operating.

Pressure value must not drop below the value specified in Table 1.

ATTENTION!

If the gas supply pressure is not correct, stop the device and disconnect the measuring device.

Insert the washer and tighten the sealing screw on the pressure connection.

Contact your local gas supplier for inspection.

Resetting to another type of gas/ necessary adjustments

The appliances are set to the following gas type:

Natural gas, type H (20 mbar)

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

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

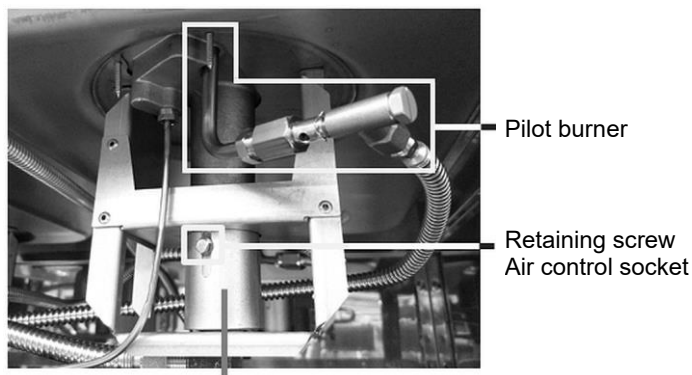
- what gas types may be used to power the appliance;
- nozzles and settings for each gas type that is used.

The number provided in Table 2 for respective nozzles is stamped on the nozzle body.

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

- replace the main burner nozzle,
- replace the ignition burner nozzle,
- set the primary air,
- set the reduced flow rate,
- after the replacement of nozzles, place a suitable sticker on the appliance indicating the new type of gas supply. Nozzles and stickers are included in the scope of delivery.

Replacement of the main burner's nozzle



Air control socket

Fig. 7



Fig. 8

1. Remove the control knobs.
2. Unscrew the front guard (operation panel) and remove it from the appliance.
3. Lift up the air control socket (Fig.7).
4. Unscrew the nozzle 'U'(Fig. 8).
5. Replace the main burner nozzle with a nozzle suitable for the selected gas type, as shown in Table 2.

The nozzles are marked in hundredths of a millimetre.

After replacing the main burner nozzle, reinsert the air control socket in the correct position (section '**Primary air adjustment**').

Replacement of the pilot burner nozzle

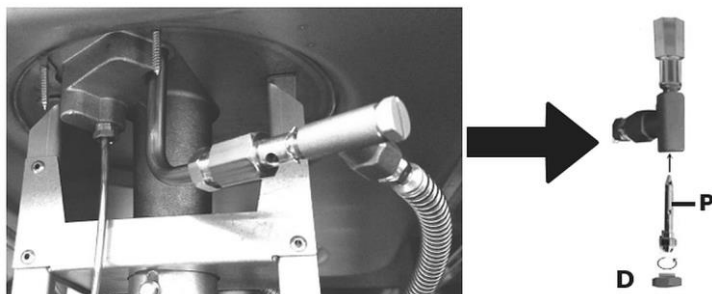


Fig. 9

1. Remove the control knobs.
2. Unscrew the front guard (operation panel) and remove it from the appliance to get access to the pilot burner.
3. Unscrew the fixing nut **D** (Fig. 9).
4. Replace the ignition burner nozzle **P** with a nozzle suitable for the selected gas type, as shown in Table 2.
5. Re-screw the fixing nut **D**.
6. Finally, check if the flame surrounds the thermocouple and whether it looks correct.

When the nozzles are replaced, you need to verify the functions of the appliance, as set forth in section 'Functional check'.

Primary air adjustment

The primary air is properly adjusted if flame stability is ensured, i.e. if there are no flame dropouts when the burner is cold and there is no re-ignition when the burner is hot.

The distance to be set for the primary air is given in Fig. 10 and in Tab. 2.

1. Unscrew the nozzle **U** and install the nozzle designed for the selected type of gas, checking the distance 'X' (Fig. 10) for air.

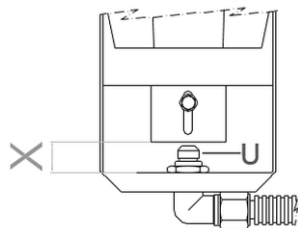
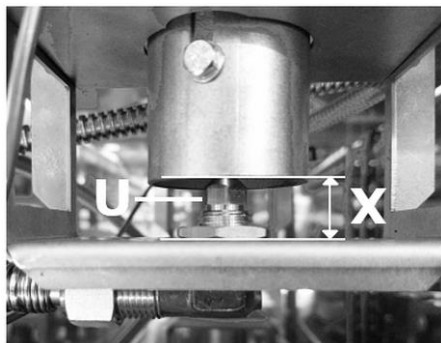


Fig. 10

Setting a lower flow rate

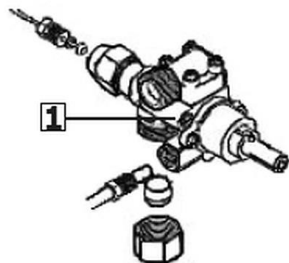


Fig. 11

1. Remove the rotary controller.
2. Adjust the minimum flow rate or bypass screw (1, Fig. 11).

The burner must not go out or cause the flame to retract during a rapid transition from the maximum to minimum position.

3. Make sure the flame is stable, especially after quick interventions in the course of full operation.

If the burner switches off or the flame is too high, adjust as described above.

Functional check

- Before test-running, install the appliance in a well ventilated room and remove any flammable materials from its vicinity.
- Before starting, carry out a leak check using soap suds. Cover the couplings and pipe fittings with soap suds. Leakages are revealed when bubbles form on couplings and pipe connections. Another method involves observation of the gas meter. No reaction on the gas meter indicates that there are no gas leakages.

CAUTION!

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

- Restart the appliance, observing indications in section “**Starting the appliance**”.

- Check the appliance for gas tightness (see DVGW data sheets, TRGI/TRF).
- Verify burner's ignition.
- Verify flame shape.

5.3 Electrical Connection

(Versions with electric oven)

- The electrical installation must be equipped with an efficient earthing system pursuant to the recommendations and specifications set forth in applicable standards. The electrical safety of the appliance can only be guaranteed if a standardised electrical installation is in place.
- In the case of direct connection to the mains supply, a device must be installed between the appliance and the mains supply, which is dimensioned as per the load and ensures separation.
- The contacts of such a device must feature a breaker path that allows complete disconnection under category III overvoltage conditions, pursuant to the installation rules. This device must also be installed in a location and in a manner that allows an operator to easily activate it, at any time.
- The main switch to which the power cord plug must be connected to should be set to 0 (zero) position. Have a qualified personnel check if the socket cord's section is suitable for the power consumed by the appliance.
- The power cord must be at least of H05 RN F type and have a cross-section suitable for the appliance.
- The connection terminal strip is located on the right-hand side, inside the base door.
- Feed the cable through the cable gland and screw connector, connect the plug connectors to appropriate terminals on the terminal strip and secure them.

ATTENTION!

The grounding wire must be longer than the others so that, in the event of damage to the cable terminal, the grounding wire is disconnected after live wires.

The supply voltage of the operating appliance must not deviate from the nominal voltage by more than $\pm 10\%$.

Potential Equalization System

- The appliance must be integrated into an equipotential bonding system; the performance of the system must be checked pursuant to the requirements of applicable regulations.
- A terminal is available for connection; it is located at the bottom of the frame and marked with  symbol (attached to the side). A cord with a minimum cross-section of 10 mm² must be connected to this terminal.

6 Operating Instruction

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.

6.1 Operation



WARNING!

Risk of burning!

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

Do not touch the appliance.

Use only designated control elements to control the appliance.

Wear gloves that are resistant to high temperatures.

Fire hazard!

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

Appliance preparation

1. Before use, clean the appliance observing instructions in section 6 'Cleaning'.
2. Dry the appliance thoroughly.
3. Put on the burner cups.
4. Refit the burner guard correctly.
5. Put on the cast iron grates.

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Fig. 12



Fig. 13



Fig. 14



Fig. 15

Gas hob

Lighting the gas burner

1. Make sure that all control knobs are in the OFF position (O) (Fig. 16).
2. Open the gas shut-off valve installed upstream of the appliance.

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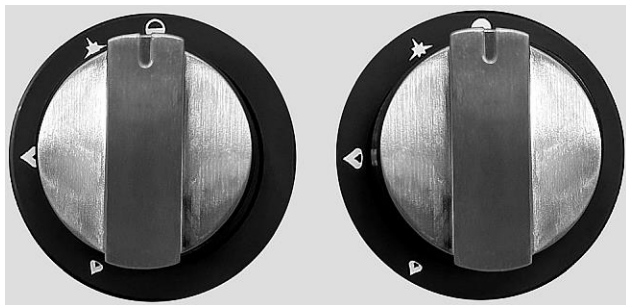


Fig. 16

3. Select the hob.
4. To ignite the gas burner for this hob, rotate the respective control knob counterclockwise to the ignition position .
5. Keep the control knob pressed and light the flame with a gas lighter or match.
6. After lighting the ignition flame, keep the control knob pressed for another 20-30 seconds to preheat the thermocouple.
7. Release the control knob.

Operating Instruction

8. If the flame burns evenly for some time, turn the control knob counterclockwise to the position  (large flame), to achieve maximum output power or to the position  (small flame), to achieve minimum output power.
9. If the flame is out, repeat the ignition process.

Switching off the gas burners

1. If the hob will no longer be used, turn the control knob to the ignition position  to switch off the main burner.
Only the pilot burner is still burning.

2. Turn the control knob to the OFF position (O).
The pilot burner goes off.

3. At the end of each working day, close the gas shut-off valve upstream of the appliance.

Tips and advice

- Avoid rising flame around a pot (pan).
- As soon as the contents in the pot start to boil, reduce the flame to a lower level, so that the flame does not go out due to the contents boiling over.
- When using fat and oil during cooking, do not leave the appliance unattended, for they may get ignited by the flame if overheated. **Fire hazard!**
- Use only flat-bottomed cookware.

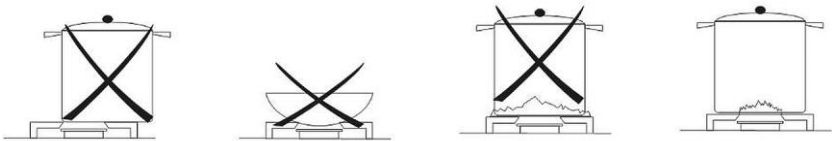


Fig. 17

Place a suitable cookware on the cast iron grate so that the flame is in the middle.

The use of gas oven (if available)

Operation

Models with a gas oven are equipped with a control knob (4, Fig. 19) for switching on and regulating the temperature and a piezoelectric ignition button (5), as well as an ignition burner inspection hole (1, Fig. 18) in the oven.



Fig. 18

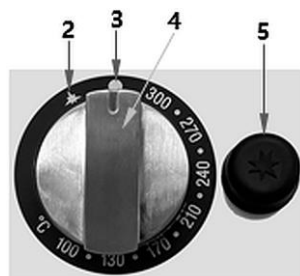


Fig. 19

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Starting the gas oven

The oven must be empty when you first start it.

1. Start the oven following the instructions set forth in following sections.
2. Heat up the oven for approximately 60 minutes at maximum temperature setting.
3. Ventilate the installation site well during the process.

In the first minutes of the oven's operation, smoke and unpleasant odours may come out. This is due to thermal heating and the fat used during production. The next time you use the oven, the smoke no longer comes out.

WARNING! Risk of burning!

The device is very hot during operation.

Do not touch hot surfaces inside the oven.

4. After the first work cycle is complete, allow the oven to cool completely.
5. Clean the oven thoroughly using warm water and a mild detergent. Also follow the instructions in section '**Cleaning**'.

Lighting the ignition flame

Operating Instruction

1. Turn the oven's control knob (4, Fig.19) counterclockwise to the ignition burner position ★ (2).
2. Press the control knob (4) and keep it pressed.
3. At the same time keep pressing the Piezo ignition button (5).
4. Open the oven door.
5. Slide the sight glass cover (Fig. 20) and check the ignition burner.
6. After lighting the ignition burner keep the control knob pressed for another 20-30 seconds to heat up the thermocouple.
7. Then release the control knob.

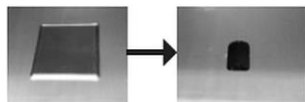


Fig. 20

Lighting the main burner and setting the temperature

1. With the ignition flame on, turn the control knob to the desired oven temperature between 100°C and 300°C.

Settings via the control knob automatically ignite and switch off the main burner:

when the control knob is set to the ignition position of the ignition flame ★, the main burner switches off and only the ignition flame is on.

CAUTION!

When preparing food with oils or fats, especially those placed on the bottom of the oven, they can catch fire due to high temperature!

Be extra careful!

Switching off the oven

1. To switch off the oven completely, i.e. both the main burner and the ignition burner, the control knob must be set to the OFF position (O).

Oven nozzles replacement

1. To replace the oven injection valve, proceed as follows:
 - empty the oven,
 - pull out the bottom and protective cover of the ignition flame sight glass,
 - remove the flame deflector plate from the oven (remove the front screw),
 - replace the injection valve,
 - perform a leak check.



Fig. 21

Gas oven pilot burner nozzle replacement

EN



Fig. 22

1. To replace the pilot burner nozzle, proceed the following way:
 - empty the oven,
 - pull out the bottom and protective cover of the ignition flame sight glass,
 - remove the flame deflector plate from the oven (remove the front screw),
 - unscrew the 'G' screw (Fig. 22),
 - replace the nozzle with an appropriate nozzle, as shown in Table 2.

Primary air adjustment in gas oven

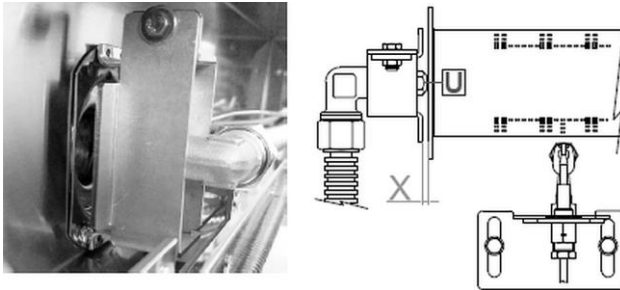


Fig. 23

The primary air is properly adjusted when flame stability is ensured, i.e. there can be no flame dropouts when the burner is cold or flame retraction when the burner is hot.

The distance provided for primary air adjustment is shown in Figure 23 and Table 2 in section ('**Technical specifications**' / '**Nozzles and settings**').

1. Unscrew the nozzle 'U'(Fig. 23).
2. Replace the ignition burner nozzle with a nozzle suitable for the selected gas type, as shown in Table 2.
3. While doing this, control the distance 'X' for air.

Electric Oven

Operation description



Top heating element

Guide rails

Bottom heating element

Fig. 24

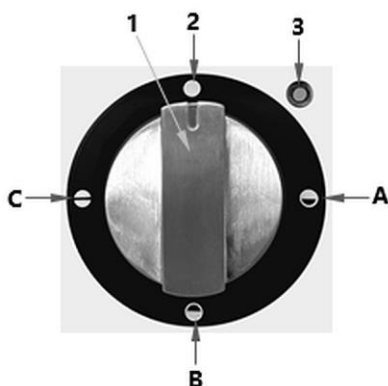


Fig. 25 – Functions controller

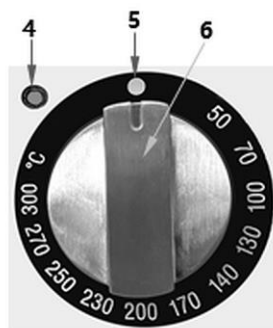


Fig. 26 – Temperature controller

By turning the function controller (1, Fig. 25) on the control panel, you can switch on only the upper heater 'A', only the lower heater 'B' or both heaters 'C' at the same time.

The temperature is controlled with the use of **temperature controller** (6, Fig. 26) within the range between 50°C and 300°C.

Starting for the first time

When you first start the appliance, the cooking chamber of the electric oven must be empty.

1. Set the function controller (1) to the position 'C' (top/bottom heating element).

Operating Instruction

2. Turn the temperature controller (6) to maximum value.
3. Heat up the oven for approx. 60 minutes.
4. Ventilate the installation site during this process.

In the first minutes of the oven's operation, smoke and unpleasant odours may come out. This is due to thermal heating and the fat used during processing. The next time you use the oven, the smoke no longer comes out.

WARNING! Risk of burning!

The device is very hot during operation.

Do not touch hot surfaces inside the oven.

5. After the first work cycle is complete, allow the oven to cool completely.
6. Clean the oven thoroughly using warm water and a mild detergent. Also follow the instructions in section '**Cleaning**'.

Switching on

1. Use the function controller (1, Fig. 25) to select the desired heating type.

The green operation mode indicator light (3) will turn on, signalling that the appliance is switched on.

2. Turn the temperature controller (6, Fig. 26) to the desired temperature setting.

The red heating up indicator light (4) will turn on to indicate that the heating elements are running. When the desired temperature has been reached, the red heating up indicator light should go off (4). If the temperature drops below the set value, the heating elements will be reactivated and the red heating up indicator light will turn on again.

Switching OFF

1. To switch off the electric oven, set the temperature controller (6, Fig. 26) to the OFF position (5).
2. Turn the function controller (1, Fig. 25) to the OFF position (2).
3. Disconnect the appliance from mains power supply.

Preparing food in the oven – tips and advice

- In order to obtain optimum results of baking/cooking, select suitable temperature for each food.
- Before putting any food inside, always preheat the oven to the required temperature.
- Place the food inside the preheated oven in suitable containers.
- Varied sizes of food product chunks and use of various containers made of different materials and of varied thickness (terra-cotta, glass, aluminium, steel) may lead to deviation from recipe data for thermal processing time.
- If possible, in the case of delicate food and food prepared with the use of raising agents, avoid opening oven door in order not to change the internal temperature.
- To save power during a long thermal processing time, switch off the oven a few minutes before the time stated in a recipe and keep the oven door closed, to utilize the residual heat.

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.
- Before cleaning, disconnect the appliance from the power supply.
- Allow the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Such objects may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents or corrosive cleaning agents. They may damage the surface.

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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 using a soft cloth or sponge soaked in warm water. Use neutral cleaning agent when required.
4. Wipe the hob with a clean cloth.
5. Clean cast-iron grates and gas burner guards with a neutral washing agent and a soft cloth or sponge.
6. Rinse thoroughly with clear water.
7. Finally dry all cleaned parts and surfaces with a soft cloth.
8. After cleaning, refit gas burner guards and cast-iron grates correctly.

Oven

1. Thoroughly clean guide rails, rack, oven chamber using warm water, a soft cloth or sponge and a cleaning agent for stainless steel. Use a soft oven cleaning agent if required. Follow the instructions provided by the manufacturer of the cleaning agent.
2. Wipe the cleaned elements and surfaces thoroughly with a cloth soaked in fresh water and make sure there are no cleaning agent residues left.
3. To end with, dry the cleaned surfaces and elements thoroughly with a soft cloth.

Appliance housing

1. Wipe the oven housing, base and door daily from the inside and the outside with a soft, damp cloth.
2. It is advisable to wipe all washed surfaces with a clean cloth.
3. Then dry the surface thoroughly with a soft cloth.

7.3 Maintenance

ATTENTION!

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

We recommend that you have the appliance serviced by a qualified and authorised technician-maintenance technician at least once 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;
- Functional check;
- Cleaning the inside of the appliance.

Operate the appliance observing the instruction manual and indications in section “**Instructions for use**” and check:

- gas supply pressure (section ‘Gas pressure check’)
- proper switching on of the burners and operation of the chimney

8 Disposal

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.

Electrical appliances should be returned to designated collection points.

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.

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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.