

## ADJUSTABLE GAS RANGE + ELECTRICAL OVEN

**KG-4(\*)(\*\*), KG-6(\*)(\*\*) + Electrical Oven:**

**9715110, 9715130, 9715210, 9715230, 9715310, 9715330,  
9716110, 9716130, 9716210, 9716230, 9716310, 9716330,  
9717110, 9717130, 9717210, 9717230, 9718110,  
9718130, 9718210, 9718230**

v.3-6.2018



## Instruction manual - Instructions for the installer

The digit indicates the number of burners

(\*) - variant of burners system indicating thermal power

(\*\*) - type of stove as regards its size and equipment

Fig. 1

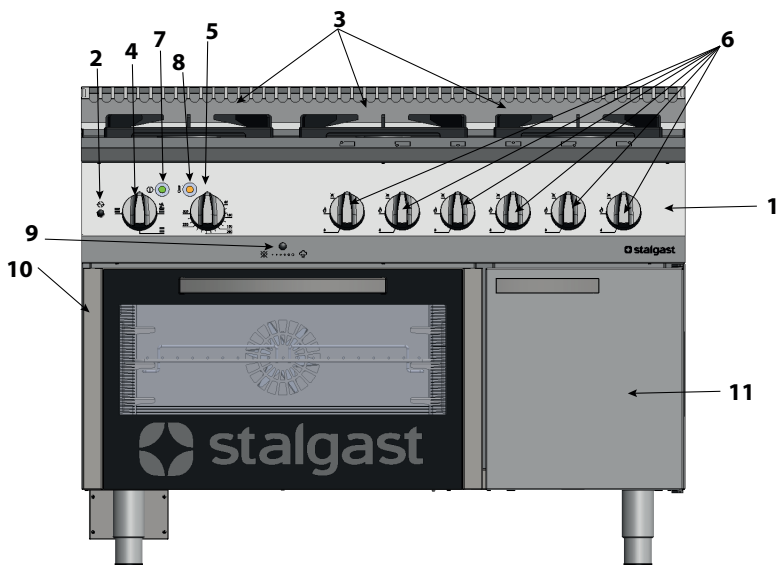


Fig. 2

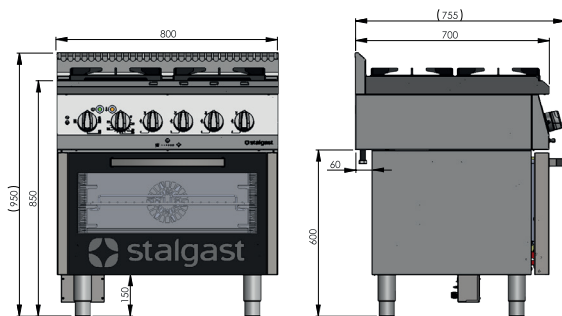
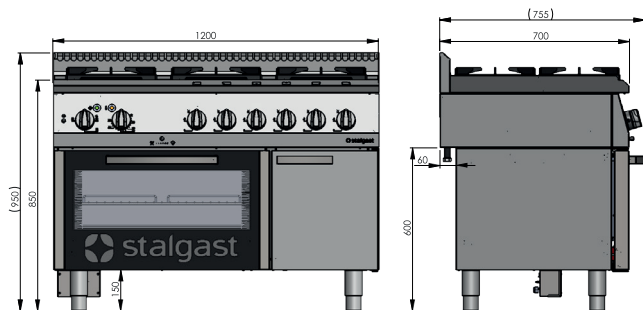


Fig. 3



Thank you for purchasing our product. Please carefully read this instruction manual before first use.

Reproduction of this manual without the consent of the manufacturer is prohibited.

The photos and drawings are for illustrative purposes only and may differ from the purchased device.

**CAUTION:** The manual should be kept in a safe place, available to the staff. The manufacturer reserves the right to change the technical parameters of the device without prior notice..

## I. SAFETY INSTRUCTIONS

- **Attention! If the unit has been damaged during transport, do not connect it!**
- **The connection of the stove to the gas system or LPG cylinder and its adjustment must be carried out by an authorized gas appliance installer who holds a valid certificate of qualification for the operation of power equipment and power systems.**
- **It is not permitted to connect the stove to the gas installation or to the LPG cylinder on one's own or to make any repairs, under the pain of losing the warranty rights.**
- Improper handling and use may result in serious damage to the unit or personal injury.
- The packaging materials are suitable for use as secondary raw materials.
- Read the instructions for use and safety instructions carefully before the start-up of the stove.
- **The unit is designed for the gas and pressure indicated on the nameplate.**
- The manufacturer reserves the right to make changes in order to upgrade the unit and constantly improve its quality without prior notice. However, these changes will not cause any difficulties for users.
- The unit may only be used for the purpose for which it was designed.
- The manufacturer is not liable for any damage caused by improper handling or use of the unit.
- Should the unit fall into water or be submerged inadvertently, please disconnect the unit immediately and have it checked by a specialist.
- Never open the unit on your own.
- Stoves are products that do not contain materials hazardous to the environment.
- Children should be supervised to ensure that they do not play with the unit. In particular hot top burners, grates and hot liquid dishes can cause burns to children.
- Do not open the cock on the gas connection or the cylinder valve without first checking that all the cocks are closed.
- Do not allow the burners to be flooded or impure. Clean and dry immediately after cooling.
- Do not place the dishes directly on the burners.
- Do not hit the knobs or burners.
- Modifying or repairing the stove by persons, who are not professionally trained is forbidden.
- It is forbidden to open the cocks of the stove without having a lit match or an appropriate appliance in the hand.
- It is forbidden to extinguish the burner flame by blowing.
- Willful converting the stove to another type of gas, moving it to another place or changing the power supply system is forbidden. This can be done by an authorized installer.
- Do not allow young children or persons not acquainted with the instructions to use the stove.
- **IN CASE OF SUSPECTED GAS LEAK, DO NOT light matches, smoke cigarettes, turn the electric oven on, turn on and off electrical appliances (bell or light switch) or use other electrical and mechanical equipment causing electrical or impact sparks**
- In this case, close the gas cylinder valve or shut-off valve immediately and ventilate the room, then call upon the person authorised to resolve the cause.
- For additional safety, gas detectors can be installed in the room.
- **In the event of ignition of gas from a leaking system, the gas supply should be immediately shut off by means of the shut-off valve.**
- **If gas from the leaking valve of gas cylinder ignites, place a wet blanket on the cylinder and close the valve of the cylinder to cool it down.**
- Do not insert any objects into the vents of the unit's casing.
- If the unit is dropped or otherwise damaged, please have it checked and repaired by a specialist repair facility before continuing to use.
- When cooled, move the bottle into the open air. Re-use of the damaged cylinder is forbidden.
- If the kitchen is not in use for several days, close the main valve of the gas system when using the gas cylinder after each use.
- The use of a gas-powered cooking and baking appliance releases fumes from the combustion of gas and

from the heat and moisture in the room in which it is installed. Make sure that the kitchen is well ventilated; keep natural ventilation open or install mechanical vents (the hood with mechanical exhausters).

- Long-term intensive use of the gas appliance may require additional ventilation, such as opening a window, or more effective ventilation, i.e. increasing the efficiency of mechanical ventilation if applied.
- **Never repair the unit on your own, as this may result in a health risk.**
- It is not permitted to make any repairs on one's own, under pain of losing warranty rights.
- Do not bring your face close to the oven when opening the door, especially if the oven is set up for high temperatures (possibility of burns).
- Check the operation of the unit during its use.
- The unit must not be used by minors, persons with physical or mental impairments, persons with reduced mobility, or persons without appropriate experience and knowledge of the proper use of the unit. The above mentioned persons may only operate the unit under the supervision of a person responsible for safety.
- It is not permitted to pour water over the grates, burners or the entire unit.
- Place and remove pots from the grate using heat-resistant gloves.
- Direct placing on the oven rack is not permitted.
- Switch off the unit before closing the gas supply valve
- Do not touch the power cord plug with wet hands.
- Regularly inspect the condition of the plug and the power cord. In the event any damage to the plug or the cable is found, it should be repaired in an authorized repair point.
- In case the device falls or is damaged in any other way, before further use it is always necessary for it to be inspected and possibly repaired at a specialized repair point.
- Protect the power supply cable from contact with sharp or hot objects and keep it away from open flames. If you want to disconnect the device from the electrical socket, always grab it by the plug and never pull by the power cable.
- Secure the power cable to ensure that no one pulls it from the socket by mistake and that no one trips over the cable.
- Do not allow for the device to be used by minors, people with physical or mental disabilities and people with impaired mobility, as well as persons without the appropriate experience and knowledge regarding the proper use of the device. Such persons can operate the device only under the supervision of a person responsible for safety.
- If the device is not currently in use or is cleaned, it is necessary to always unplug it from the power source by removing the plug from the socket.
- **CAUTION: If the plug of the power cord is connected to the electrical socket, the device remains energized.**
- Switch the device off before pulling the plug from the power socket.
- The device must be well visible and easily accessible after the installation.
- It is necessary to provide easy access to the socket of a non-detachable power cable

## 2. HEALTH AND SAFETY PRECAUTIONS

To ensure safe operation, the following safety instructions must be observed:

- Personnel using the unit must be trained in terms of safe use of the unit in accordance with the information contained in this manual, as well as in terms of the basic principles of using gas appliances and safety at the workplace. In this respect, initial (before the start-up by an employee) and periodical training must be given to the personnel handling the unit.
- Do not leave the unit in operation unattended. Before carrying out any maintenance work, make sure that all burners are switched off and that the gas supply of the unit is cut off.
- It is not permitted to switch the unit on if any heating element and/or pilot element has been damaged. Before the start-up, ensure that the unit is operational and has been prepared for operation in accordance with this manual.
- Do not open the outlet valve on the gas system without first checking that the unit's gas valve is closed.
- Do not open the cock without having in the hand a lighted match or any other appliance to ignite the gas.
- Do not place the dishes directly on the burners (use the grate as shown in Fig. 1).
- Do not use any dishes other than those intended for warming up. Use of inappropriate dishes (e.g. plastic) may result in fire hazards.

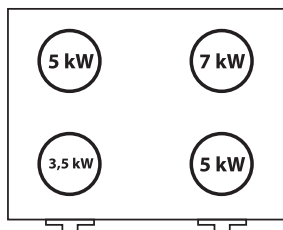
- The weight of the dish, together with its contents, which are placed on a single grate (Fig. 1, item 3) must not exceed 100 kg.
- It is forbidden to pour water over gas burners, especially when they are heated. Also avoid spilling the contents of the pots onto the unit (e.g. by boiling the contents uncontrollably). Failure to do so may result in dangerous situations for the user and damage to the unit itself.
- During operation, the unit is heating - care should be taken to avoid the possibility of scalding when it comes into contact with its surface. After turning the unit off, the temperature drops slowly. Make sure the unit is cooled down to a safe temperature before transporting or carrying out any maintenance actions.
- Use protective gloves to remove hot covers and pots.
- Do not wash the unit under running water.
- Any repairs to the unit may only be carried out by the qualified technical personnel (technical service).
- Gently open and close the oven and the cabinet (if equipped) by holding the door with the handle. Be careful of pinching your hand or any object you are holding
- Heat treatment of food should be carried out with the oven door closed.
- It is not allowed to put food directly on the oven grill
- Food should only be placed in the oven in heat resistant utensils. It is forbidden to use other containers (e.g. plastic) or to place in the oven items other than food and utensils, in which it is thermally processed. Failure to observe these rules may result in oven damage and fire.

### 3. SPECIFICATION OF THE DEVICE

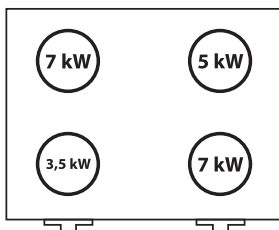
Unit's front equipment (page 2): **1** - Control panel, **2** - Safety thermostat, **3** - Grates, **4** - Control knob for the oven operating mode, **5** - Control knob for oven temperature, **6** - Knobs to control the stove surface hob, **7** - Green light (indicates oven power supply), **8** - Orange light (signals active heating), **9** - Oven handle (allows air to be drawn from the oven), **10** - Oven door, **11** - Cabinet door (only models 9717110, 9717130, 9717210, 9717230, 9718110, 9718130, 9718210, 9718230)

Specifications of gas kitchen burners (surface hob)					
Stove model	Number of burners	Burners used [kW]	Total power of burners [W]	Location of the burners	Stove size
9715110	4	3,5 + 2 x 5 + 7	20,5	Figure 4	800x700x850 (Figure 2)
9715130					
9716110					
9716130					
9715210	4	3,5 + 5 + 2 x 7	22,5		
9715230					
9716210					
9716230					
9715310	4	2 x 5 + 2 x 7	24,0		
9715330					
9716310					
9716330					
9717110	6	3,5 + 3 x 5 + 2 x 7	32,5	Figure 5	1200x700x850 (Figure 3)
9717130					
9718110					
9718130					
9717210	6	3,5 + 2 x 5 + 2 x 7 + 9	36,5		
9717230					
9718210					
9718230					

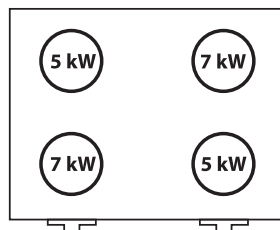
**Caution! All kitchens have anti-splash protection.**



9715110, 9715130, 97161110,  
9716130

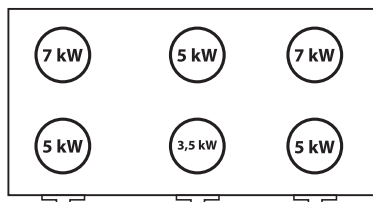


9715210, 9715230, 9716210,  
9716230

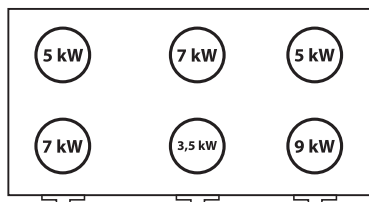


9715310, 97915330, 9716310,  
9716330

**Figure 4. Burner location in the four-burner stove (schematic)**



9717110, 9717130, 9718110, 9718130



9717210, 9717230, 9718210, 9718230

**Figure 5. Burner location in the six-burner stove (schematic)**

Specifications of the electrical oven					
Stove model	Dimensions of the oven [mm]	Grate size [mm]	Oven heater power [W]	Supply voltage	Power cord [mm²]
9715110	660x450x285	600x400 and GN 1/I	Top heater 3000W 400V  Bottom heater 4000W 400V	400V  50Hz	5 × 2,5
9715130					
9715210					
9715230					
9715310					
9715330					
9716110	660x545x285	650x530 and GN 2/I			
9716130					
9716210					
9716230					
9716310					
9716330					
9717110	660x450x285	600x400 and GN 1/I			
9717130					
9717210					
9717230					
9718110	660x545x285	650x530 and GN 2/I			
9718130					
9718210					
9718230					

## 4. OPERATING INSTRUCTIONS

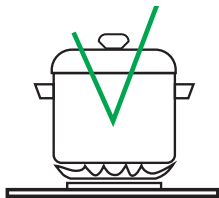
**Before turning on the unit, make sure that it has been installed correctly and that its technical condition allows for safe operation.**

### 4.1. Stove

- Before using the stove, make sure that the upper parts of the burner (burner socket and flame ring) are correctly positioned. The flame ring is fitted properly when the spring pin on the base surface of the socket fits with the notch on the circumference of the flame ring. A different flame ring position in relation to the socket is incorrect and will result in poor combustion of the gas at the burner.



- For the sake of rational energy consumption and proper combustion, it is advisable to use pots of an appropriate diameter in relation to the heat load of the burner:
  - for the 9kW burner, use of pots with diameters from 42 cm and higher is recommended
  - for the 7kW burner, use of pots with diameters from 38 cm to 46 cm is recommended
  - for the 5kW burner, using pots with diameters from 32 cm to 38 cm is recommended
  - for 3.5kW burner, using pots with diameters from 28 cm to 32 cm is recommended



**The bottom should be suitably larger for this burner**



**Concave bottom**



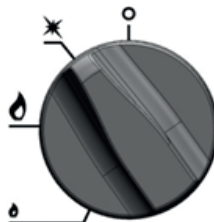
**Bottom too small for this burner**

- Do not use any dishes other than those intended for warming up. Use of inappropriate dishes (e.g. plastic ones) may result in fire hazards.
- Make sure that all the knobs of the unused burners are in the „closed burner” position (Fig.6). pilot knobs of stove burners are placed on the right side of the control panel (Fig.1, item 6).



**Figure 6. Setting a knob in the position, in which the gas supply to the burner is completely cut off.**

- Open the valve for LPG cylinders equipped with the LPG reductant (only for LPG-powered stoves).
- Press the control knob of the selected burner while holding the lit match or the lighting appliance (e.g. electric lighter) in your hand.
- Turn the knob to the „pilot burner” position as shown in Fig. 7 (counterclockwise)



**Figure 7. Setting the knob when only the pilot burner is gas-powered.**

- ignite the gas via the „pilot burner” with the previously prepared match or lighting appliance, and press and hold the knob for about 20 seconds (the time it takes for the protection to come into effect)

**ATTENTION! When proceeding with ignition of the pilot burner, please remember that there is air in the fitting, which must be displaced by the incoming gas from the supply system. When the gas has filled the entire stove fitting, the unit actuates.**

- Turn the knob (counterclockwise) to the full-flame position (Fig. 8) in order to light the main burner (lit by the pilot burner). Then turn the knob further in the same direction to get an energy-saving flame (Fig. 9). The main burner will not be actuated if the pilot burner does not light and heat the gas leak detector. In the event of a temporary fadeaway of flame, the gas leak detector will cut off the gas supply to the burner.

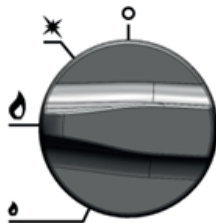


Figure 8. Setting of the knob in which the burner operates at its maximum power.

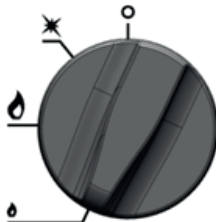


Figure 9. Setting of the knob in which the burner operates at its minimum power (about 1/3 of the maximum power).

- If you temporarily do not use the burner, turn the pilot knob to the „pilot burner” position (Fig. 7).
- When the burner is not longer in operation, close the gas supply by turning the pilot knob clockwise to the „closed” position (Fig. 6). **Attention! When using LPG, before switching off the burner with the knob, the cylinder valve must be closed!**

#### 4.2.Oven

Use the two knobs on the left side of the control panel to operate the oven.

- The left dial for selecting the work mode (Fig. 11/ Fig. 12 Pos.3 depending on the stove model) on the oven control panel should be turned to position 1, 2 or 3 (green light turns on) (Fig. 11/ Fig. 12 Pos.2)
- The thermostat knob (Fig. 11/ Fig. 12 Pos.4) should be used to set the oven temperature.
- Turning the oven on is signaled by the orange lighting up (Fig. 11/ Fig. 12 Pos.1).
- The orange light indicates that the oven is running. This lamp going out signals that the oven has reached the desired temperature. When the oven is running, the orange light will periodically turn on and off (maintaining the temperature inside the oven).
- The oven compartment is equipped with a flue to remove steam from inside. Flow control through the flue is done by means of a lever located on the control panel (Fig. 10). The pressed lever means the flue is completely closed. Pulling the lever from the panel opens it and increases the flow.



Figure 10. Control of the exhaust from the compartment.

#### Turning off the oven:

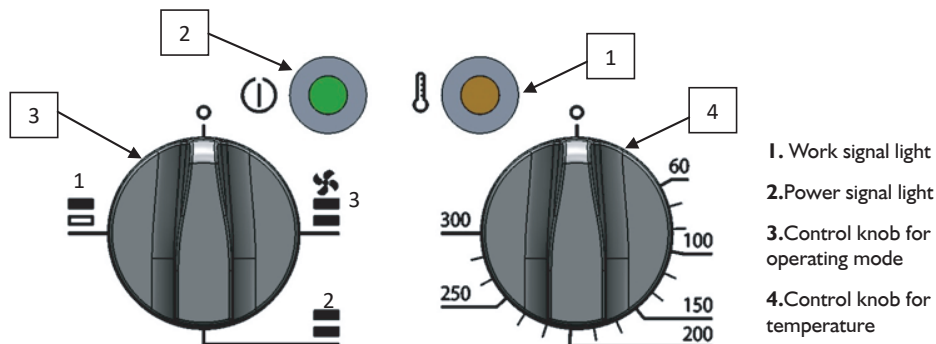
- to turn the oven off, set the two knobs to the position shown in Fig. 11/ Fig. 12. Signal lights should go out.

**Markings on oven equipped with 3 heating systems (Fig. 11) in models 9715110, 9715130, 9715210, 9715230, 9715310, 9715330, 9717110, 9717130, 9717210, 9717230:**

**Position 1-** The oven is heated by means of the top heater

**Position 2-** The oven is heated by means of the bottom heater

**Position 3-** The oven is heated by means of the top and bottom heater and the fan, which generates air movement (using this heating method allows a uniform heat circulation around the food in the oven)



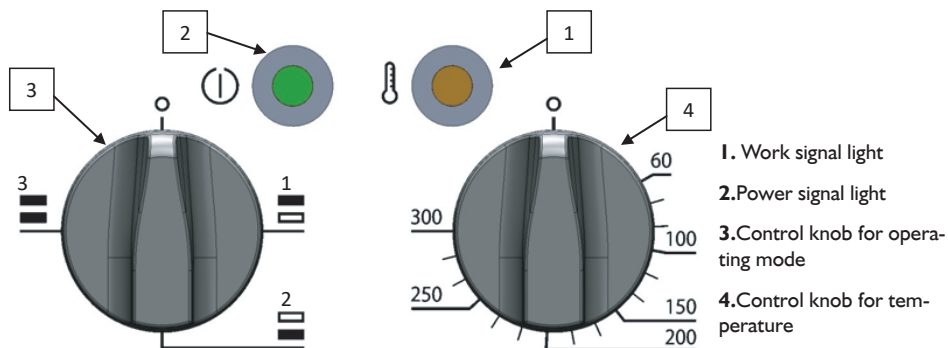
**Figure 11. Controls for the oven – 3 heating systems**

**Markings on oven using a static heating system (Fig. 12) in models 9716110, 9716130, 9716210, 9716230, 9716310, 9716330, 9718110, 9718130, 9718210, 9718230:**

**Position 1-** The oven is heated by means of the top heater

**Position 2-** The oven is heated by means of the bottom heater

**Position 3-** The oven is heated by means of the top and bottom heater



**Figure 12. Controls for static oven**

In the event of overheating the oven chamber, the safety thermostat will be triggered. After removing the malfunction, press the safety thermostat button (Fig.1 Pos.3) to continue working with the appliance

### **CAUTION!**

- Heat treatment of food should be carried out with the oven door closed.
- During operation, both the oven and its door heat up. To avoid burns when working with the oven (e.g. when opening the door), use appropriate protective clothing (e.g. heat resistant gloves).
- Food should only be placed in the oven in heat resistant utensils. It is forbidden to use other

contain-ers (e.g. plastic) or to place in the oven items other than food and utensils, in which it is thermally processed. Failure to observe these rules may result in oven damage and fire

The device should not be moved when:

- the power cord is connected to the socket,
- the surface of the device has not cooled down,
- there are any items in the oven or the cabinet

## 5. MAINTENANCE

Before starting any maintenance work, shut off all burners using the knobs, and in case of propane-butane, also close the valve on the cylinder.

**Daily maintenance** involves the removal of all pots and pans from the device and washing the components of the cooker using a cloth dampened in water with a dishwashing liquid and then wiping them dry with a clean cloth. Once you are done working, make sure that the burner parts have been placed correctly. Elements of the burner must be dry at all times. Water molecules may inhibit the flow of gas and cause bad burner operation.



**Once a month**, make sure whether the condition of the appliance's gas and electrical systems is correct (state of knobs, burners, anti-leakage protection, etc.)

**Once a year** the device should be inspected by the technical service in order to check the degree of wear and to identify possible faults of the components and parts of the device.

If any malfunction is detected, you must report it to a qualified service technician for assistance in removing the malfunction.

Monthly maintenance, annual service and repair of the device should only be carried out by qualified technical personnel (technical service).

## 6. DISPOSING OF USED EQUIPMENT

**Information for users about the proper principles of disposal of waste electric and electronic equipment**

- **Leave the old device in the store where you are buying a new device.** Each store has an obligation to take your old equipment free of charge if you buy new equipment of the same type and in the same quantity. The only condition is to deliver the equipment to the store at your own expense.
- **Take the used device to a collection point.** You will find information about the nearest location on the municipal website or bulletin board of the municipal office.
- **Leave the device at the service point.** If the repair of the device is uneconomical or impossible for technical reasons, the service is obliged accept the device free of charge.
- **Return used equipment without leaving your house.** If you don't have the time or ability to transport your equipment to a collection point, you can use the services of specialized companies.

**Remember! Do not dispose of used equipment along with household waste.**

**This could cause fines..**



The symbol of the crossed-out waste bin on the product, its packaging or the instruction manual means that the product should not be disposed of to normal waste bins. The user is obliged to hand over the used equipment to a designated collection point for proper processing

W0003390WZ

## 7. WARRANTY

The seller shall be liable under the warranty or guarantee.

Damage resulting from the formation of lime scale deposits in the device are not subject to repair under the warranty.

Warranty exchange does not cover such elements as: light bulbs, rubber components, heating elements damaged by lime scale, screws and elements undergoing natural wear, e.g. rubber seals and all kinds of mechanically damaged elements. Any damage of components resulting from improper use is also excluded from the warranty.

The warranty is automatically voided in the event of a broken warranty seal or independent repairs.

## 8. INSTALLATION - SECTION ADDRESSED TO THE INSTALLER

### 8.1. Technical data of the unit

Stoves can be adjusted to supply the following fuel gases at specified pressures:

2E	-Family 2 Group E	(20mbar) - High-Methane Natural Gas (G20)
2H	-Family 2 Group H	(20mbar) - High-Methane Natural Gas (G20)
2Lw	-Family 2 Group L	(20mbar) - High Nitrogen Natural Gas (G27)
2E+	-Family 2 Group E/L	(20mbar) - Natural Gas/High Nitrogen Natural Gas (G20↔G25)
3B/P	-Family 3 Group B/P	(30mbar) - Liquefied Petroleum Gas (LPG) (G30)
3B/P	-Family 3 Group B/P	(37mbar) - Liquefied Petroleum Gas (LPG) (G30)
3P	-Family Group	(37mbar) - propane gas (G31)
3B/P	-Family 3 Group B/P	(50mbar) - Liquefied Petroleum Gas (LPG) (G30)
3P	-Family 3 P group	(50mbar) - propane gas (G31)

List of types of fuel gas and supply pressures for gas-powered appliances in the countries covered by these instructions												
Country	Category of appliance	Gas										
		2LW (G27)	2E+(G20 ↔G25)	2E (G20)	2H (G20)	2H (G20)	3B/P (G30)	3B/P (G30)	3B/P (G30)	3P (G31)	3P (G31)	3P (G31)
		Pressure (mbar)										
		20	25	20	20	25	30	37	50	30	37	50
PL	I12ELw3B/PP	X		X				X			X	
BG, DK, EE, NO, RO, SE, FI	I12H3B/P				X		X					
CY, CH, CZ, ES, GB, GR, IE, IT, LT, LV, PT, SI, SK	I12H3+				X		X				X	
DE	I12E3B/PP			X					X			X
AT, CH	I12H3B/PP				X				X			X
BE, FR	I12E+3+		X	X			X				X	
NL	I3B/P						X					
HU	I12H3B/P					X	X					

## 8.2. Characteristics of burners

Thermal power of burner: 3,5 kW				
Thermal efficiency: >50%				
	Type of gas	Nominal pressure (mbar)	Nozzle diameter (mm)	Approximate gas consumption
Natural gas	2Lw (G27)	20	1,55	0,41m³/h
	2E/2L (G20↔G25)	20-25	1,35	0,41m³/h
	2E (G20)	20	1,35	0,36m³/h
	2H (G20)	20	1,35	0,36m³/h
	2H (G20)	25	1,25	0,36m³/h
Liquid gas	3B/P (G30)	30	0,90	0,28kg/h
	3(B/P)P (G30/31)	28-30/37	0,90	0,28/0,27kg/h
	3B/P (G30)	37	0,90	0,28kg/h
	3P (G31)	37	0,90	0,27kg/h
	3B/P (G30)	50	0,80	0,28kg/h
	3P (G31)	50	0,85	0,27kg/h

Thermal power of burner: 5 kW				
Thermal efficiency: >50%				
	Type of gas	Nominal pressure (mbar)	Nozzle diameter (mm)	Approximate gas consumption
Natural gas	2Lw (G27)	20	1,85	0,58m³/h
	2E/2L (G20↔G25)	20-25	1,65	0,58m³/h
	2E (G20)	20	1,65	0,52m³/h
	2H (G20)	20	1,65	0,52m³/h
	2H (G20)	25	1,50	0,52m³/h
Liquid gas	3B/P (G30)	30	1,10	0,39kg/h
	3(B/P)P (G30/31)	28-30/37	1,10	0,38/0,39kg/h
	3B/P (G30)	37	1,05	0,39kg/h
	3P (G31)	37	1,10	0,38kg/h
	3B/P (G30)	50	0,95	0,39kg/h
	3P (G31)	50	1,05	0,38kg/h

Thermal power of burner: 7 kW				
Thermal efficiency: >50%				
Type of gas		Nominal pressure (mbar)	Nozzle diameter (mm)	Approximate gas consumption
Natural gas	2Lw (G27)	20	2,20	0,81m³/h
	2E/2L (G20↔G25)	20-25	1,90	0,81m³/h
	2E (G20)	20	1,90	0,73m³/h
	2H (G20)	20	1,90	0,73m³/h
	2H (G20)	25	1,80	0,73m³/h
Liquid gas	3B/P (G30)	30	1,25	0,55kg/h
	3(B/P)P (G30/31)	28-30/37	1,25	0,55/0,54kg/h
	3B/P (G30)	37	1,20	0,55kg/h
	3P (G31)	37	1,25	0,54kg/h
	3B/P (G30)	50	1,10	0,55kg/h
	3P (G31)	50	1,20	0,54kg/h

Thermal power of burner: 9 kW				
Thermal efficiency: >50%				
Type of gas		Nominal pressure (mbar)	Nozzle diameter (mm)	Approximate gas consumption
Natural gas	2Lw (G27)	20	2,60	1,04m³/h
	2E/2L (G20↔G25)	20-25	2,25	1,04m³/h
	2E (G20)	20	2,25	0,94m³/h
	2H (G20)	20	2,25	0,94m³/h
	2H (G20)	25	2,10	0,94m³/h
Liquid gas	3B/P (G30)	30	1,40	0,71kg/h
	3(B/P)P (G30/31)	28-30/37	1,40	0,71kg/h/0,70kg/h
	3B/P (G30)	37	1,35	0,71kg/h
	3P (G31)	37	1,40	0,70kg/h
	3B/P (G30)	50	1,30	0,71kg/h
	3P (G31)	50	1,35	0,70kg/h

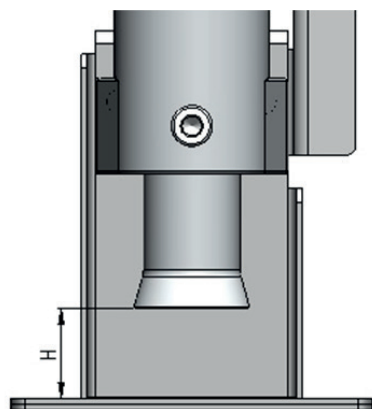
Thermal power of pilot burner: 140W			
Type of gas		Nominal pressure (mbar)	Nozzle diameter (mm)
Natural gas	2Lw (G27)	20	0,40
	2E/2L (G20↔G25)	20-25	0,40
	2E (G20)	20	0,40
	2H (G20)	20	0,40
	2H (G20)	25	0,40

### Thermal power of pilot burner: 140W

	Type of gas	Nominal pressure (mbar)	Nozzle diameter (mm)
Liquid gas	3B/P (G30)	30	0,20
	3(B/P)P (G30/3I)	28-30/37	0,20
	3B/P (G30)	37	0,20
	3P (G3I)	37	0,20
	3B/P (G30)	50	0,20
	3P (G3I)	50	0,20

### Setting the burner shutter

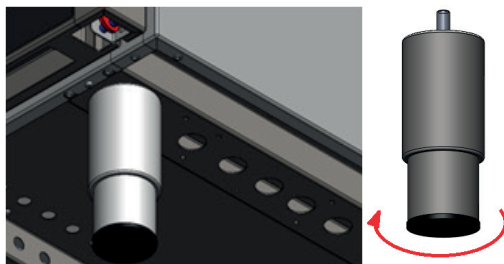
	Alignment of air shutter (mm)	Type of gas	Gas pressure (mbar)
9,0	H = 16	G27	20
7,0	H = 14	G27	20
5,0	H = 14	G27	20
3,5	H = 14	G27	20
9,0	H = 14	G20	25
7,0	H = 12	G20	25
5,0	H = 12	G20	25
3,5	H = 12	G20	25
9,0	H = 16	G20	20
Thermal power of the burner (kW)	H = 14	G20	20
	H = 14	G20	20
	H = 14	G20	20
	H = 14	G20	20
9,0	H = 22	G30/3I	30
7,0	H = 20	G30/3I	30
5,0	H = 20	G30/3I	30
3,5	H = 20	G30/3I	30
9,0	H = 21	G30/3I	37
7,0	H = 19	G30/3I	37
5,0	H = 19	G30/3I	37
3,5	H = 19	G30/3I	37
9,0	H = 18	G30/3I	50
7,0	H = 16	G30/3I	50
5,0	H = 16	G30/3I	50
3,5	H = 16	G30/3I	50



### 8.3. Installation

**The stove may be connected to the gas installation or to the gas cylinder only by a person authorized to perform installation services. Conversion of the stove to another type of gas must be carried out by an authorized installer**

- After unpacking make sure that the unit does not show any visible damage. **If the unit has been damaged during transport, do not connect it!**
- The protective foil must be removed from the unit before the start-up. Wash the outer surfaces with a cloth wet in warm water and degreasing agent, and then dry them out. Do not use any agents that could scratch the surface.
- Facilities in which gas appliances are to be installed **must comply with the installation regulations of the country**, in which they are to be installed.
- The stove should be positioned in a well-ventilated room. It is necessary to ensure an unblocked inflow of air to the stove (it is necessary during the gas combustion process) as well as safe exhaust discharge (do not place the stove in recessed parts, do not block it with high appliances/cabinets aside, etc.).  
When the kitchen is placed against a wall, the minimum distance should be as follows:
  - from a non-flammable wall according to installation possibilities,
  - from a protected flammable wall, i.e. a wall made of flammable materials, but rendered or protected in an evenly distributed manner - not less than 30 cm
  - from an unprotected flammable wall, i.e. a wall made of wood or other flammable materials - not less than 60 cm
- Stoves adapted for combustion of LPG must not be installed below the grade level (e.g. basements).
- The temperature of rooms of cylinder installation shall not exceed 35°C. The kitchen should be leveled with adjustable feet as shown in Fig. 14 (adjustment range - from -20 to 40 mm).



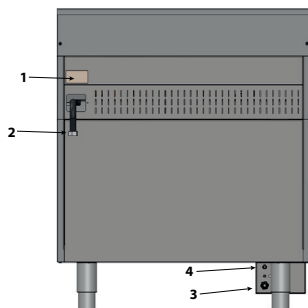
**Figure 14. Levelling the unit**

#### **a. In the case of appliances connected to the LPG cylinder:**

- Cylinders shall be located at least 1.5 m from heat-radiating devices (heaters, furnaces, etc.), except for those with cylinder cabinets.  
Attention: If the appliance has a gas cylinder compartment, this compartment should be designed as to contain only one gas cylinder having a maximum capacity of 20 kg.  
In this case (gas appliance with the cylinder placed in the cabinet) the total heat load of the appliance should not exceed 12 kW.
- Do not place cylinders in the vicinity of any other sparking appliances.
- Place the cylinders upright and protect them against impact, overturning or accidental moving.
- The liquid gas stove should be connected to the hose (LPG hose bearing „B” safety mark) by means of a seamless steel pipe at least 50 cm long.
- The hose must be protected with wire ties at both ends to prevent it from sliding. The length of the hose must not be less than 1.2 m and not higher than 3.0 m.
- LPG cylinder should be equipped with a gas pressure regulator. The pressure at the outlet from the pressure regulator should correspond to the pressure on the nameplate

**b. In the case of appliances connected to a natural gas installation:**

- Natural-gas stoves (2E; 2H; 2LW; 2L) should be connected to the gas system inside the building as fixed connection or with flexible metal hoses bearing the valid safety mark. The stove has a gas connection with an R 1/2" thread (Fig. I5 item 2).



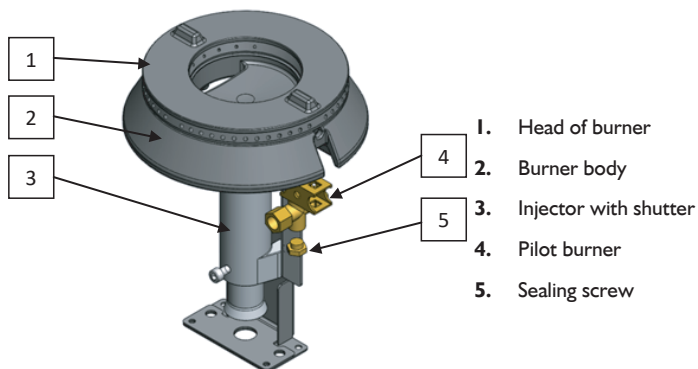
Rear panel components:

1. Rating plate
2. Gas connection
3. Terminal box
4. Equipotential bolt

**Figure 15. Rear view of unit .**

**c. Conversion of the stove to a different type of gas for top burners consists in:**

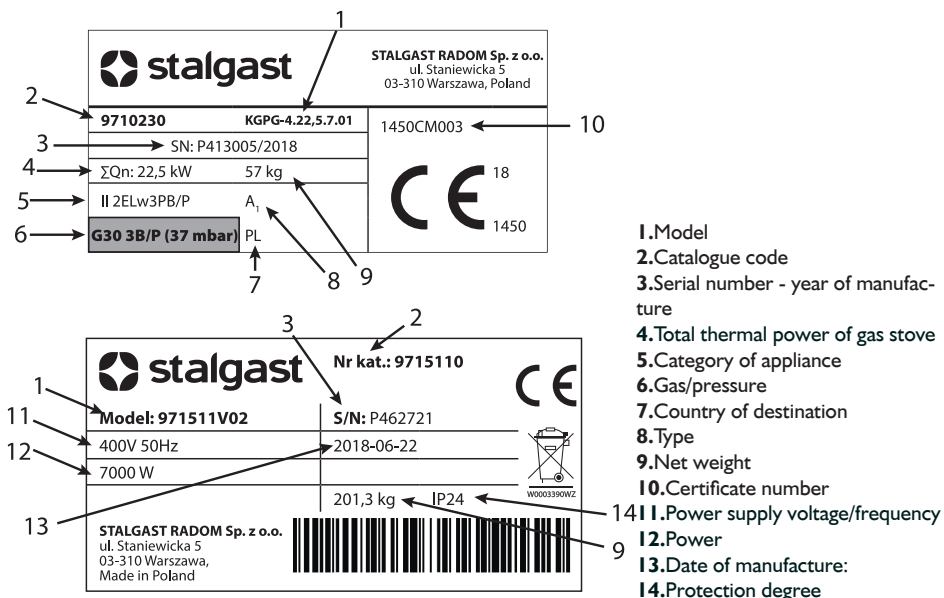
- Nozzle replacement in gas burners - nozzle diameters for the respective gas are given in the tables under the heading „**Characteristics of burners**”
- The aluminium sleeve in the burner body is fixed accordingly - unscrew the screw fixing the burner sleeve, slide it out or slide it into the body to the position consistent with the table „**Setting the burner shutter**”.
- Adjust the minimum flow in the control cock - by screwing or unscrewing the screw next to the pilot valve mandrel, adjust the gas flow so that the flame does not go out when the knob is turned from full flow to minimum flow setting and has approximately 1/3 of the full flow power.
- Adjusting the gas flow at the pilot burner:
  - If you convert the stove from natural gas to propane gas or LPG, unscrew the sealing screw on the bottom of the pilot pilot, then remove the pilot nozzle with the feature 40 and screw in the nozzle with the feature 20 all the way (in case of propane or LPG, the same nozzle is used). Then screw in the sealing screw. (Fig. I6 item 5) Light the pilot burner. The flame should heat the thermocouple and burn with the bright flame. If this is not the case, adjust the airflow using the shutter at the top of the pilot.
  - If you convert the stove from propane gas or LPG to natural gas, proceed as described in point „a”, and then screw out the pilot nozzle with the feature 20 and screw in the jet with the feature 40 as the way.



**Figure 16. Construction of the burner on the example of 7kW burner.**

**Attention! After conversion of the stove to another type of gas, stickers packaged with the nozzles, specifying the type of gas for which the stove is adapted, should be put on the nameplate and the warranty card.**

**Example:** Convert the stove adapted to combustion of LPG into combustion of natural gas. After the conversion, the sticker **G20 2E (20mbar)** packaged with the nozzles should be put on the name plate (Fig.19 item I, Fig.25).



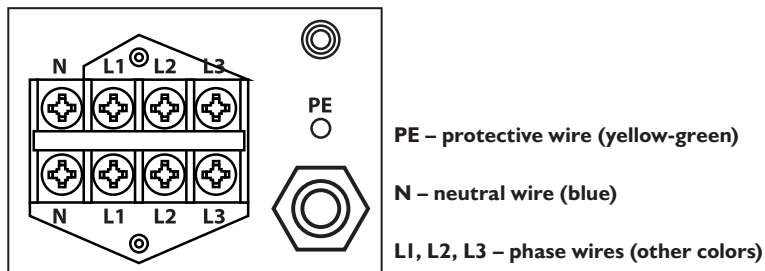
**Figure 17. Example of the nameplate**

#### **d. Stove connection to main**

- Make sure that the mains voltage corresponds to the voltage indicated on the rating plate of the appliance (Fig. 15 Pos. 1)
- To connect the appliance to the mains, connect the power cord to the terminal box at the bottom of the appliance (Fig. 15 Pos. 3). **The power cord with a plug is NOT part of the kit and must be purchased.**
- The device must be connected to an equipotential equalization system using the equipotential screw (Fig. 15 Pos. 4) underneath the device next to the junction box. It is marked with the following symbol:



The power cord should be flexible, oil-resistant, earthed, polychloroprene-coated - it can be made by the manufacturer and available from him or in specialist repair shops



**Figure 18. connecting the unit to the mains**

- Only an authorized technician with a certificate for electrical works may connect the device to the electrical grid.
- The appliance should be connected to a 400V 50Hz three-phase socket equipped with a circuit breaker  $I_n=30\text{mA}$  by means of a plug or directly to the power supply.

**To connect the device to an electrical equalizing system:**

- loosen the nut on the screw
- enter the equipotential conductor
- przykręcić nakrętkę do oporu
- connect the other end of the equipotential cord to the equalizer.



**Figure 19. Connecting the unit to an electrical equalizing system.**

**CAUTION!!** During the first use of the device the process of „burning-in” should be performed in accordance with the below items:

- Set the oven control knob to ,3’ (Fig. 11/ Fig. 12 Pos.3)
- set the temperature control knob (Fig. 11/ Fig. 12 Pos. 4) to the maximum temperature setting (reaching the set temperature will be signalled by the orange light going out)
- wait around 15 minutes, and then begin work

After the above process is completed, you can proceed with normal operation with the device. During the first use of a new cooker unpleasant odors are released, which result from the natural „burning-in” of the heaters. These smells will disappear after the first use



**Stalgast Sp. z o.o.**  
**Plac Konesera 9, Budynek O, 03-736 Warszawa**  
**tel.: 22 517 15 75      fax: 22 517 15 77**  
**www.stalgast.com      email: stalga**st**@stalga**st**.com**

• DE •  
Stalgast GmbH  
Konsul-Smidt-Str. 76 a  
28217 Bremen  
Tel.: +49 421 9898066-1  
stalga**st**@stalga**st**.de  
www.stalga**st**.de

• EN •  
Tel.: +48 22 509 30 77  
export@stalga**st**.com  
www.stalga**st**.eu

• FR • ES •  
Tel.: +48 22 509 30 55  
export@stalga**st**.com  
www.stalga**st**.eu