12. Technical Data

THE COOKER IS CATEGORY: (Cat II_{2H3+}) at 20 mbar. It is supplied set for group H natural gas. A conversion kit from NG to LP is available for the cooker. **INSTALLER:** Please leave these instructions with the user. **DATA BADGE LOCATION:** Cooker back, serial number repeater badge below oven door opening. **COUNTRY OF DESTINATION:** GB, IE

Connections

Gas (Rp ½ at rear rig	Electric	
Natural Gas	20 mbar	
Butane	29 mbar	230/400V 50 Hz
Propane	37 mbar	

See the appliance badge for test pressures.

Dimensions

Overall height to hotplate	minimum 905 mm	maximum 930 mm	
Overall width	994 mm		
Overall depth: Classic	608 mm excluding handles, 670 mm including handles		
Overall depth: Kitchener	604 mm excluding handles, 652 mm including handles		
Overall depth: Professional +	604 mm excluding handles, 642 mm including handles		
Minimum height above the hotplate	650 mm		

Hotplate, Grill and Oven Ratings

Hotplate	Bypass Screw*	Natural Gas 20 mb		L.P.	L.P. Gas	
			Injector		Injector	
Wok burner	62	4.0 kW	148	4.0 kW (291 g/h)	103	
Rapide/ Large Burner	40	3 kW	134	3.0 kW (218 g/h)	87	
Semi Rapide / Medium Burner	32	1.7 kW	109	1.7 kW (124 g/h)	68	
Auxiliary / Small Burner	28	1 kW	75	1.0 kW (73 g/h)	51	
Grill	88	2.73 kW	190	2.73 kW (192 g/h)	85	

	Natural Gas 20 mb			L.P. Gas		
Oven		Injector	Thermostat bypass		Injector	Thermostat bypass
	2.5 kW	115	74	2.5 kW (182 g/h)	76	79

^{*} The valves in this cooker are fitted with adjustable bypass screws. The cooker is supplied with the bypass screws set for Natural Gas. For LPG conversion the bypass screws must be screwed all the way down.

Hotplate energy saving tips

Use cookware with a flat base.

Use the correct size cookware.

Use cookware with a lid.

Minimise the amount of liquid or fat.

When liquid starts boiling, reduce the setting.

Consumption is based on G30.

Oven energy saving tips

Cook meals together, if possible.

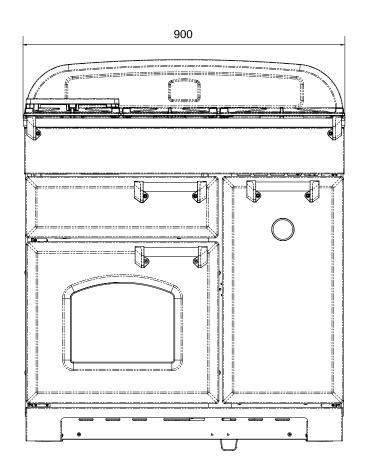
Keep the pre-heating time short.

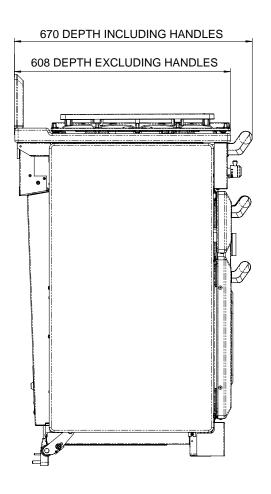
Do not lengthen cooking time.

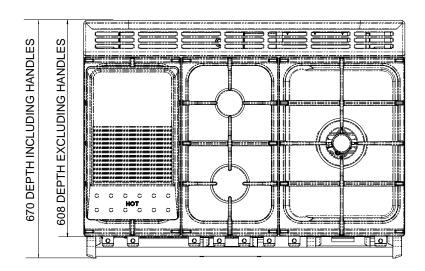
Do not open the oven door during the cooking period.

Do not forget to turn the appliance off at the end of cooking.

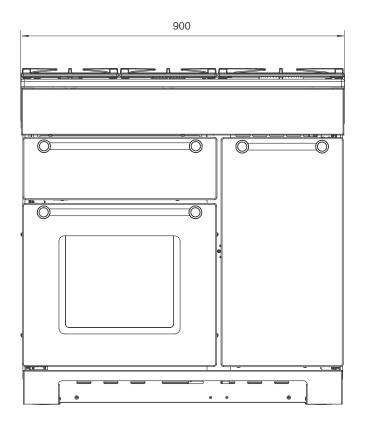
Classic

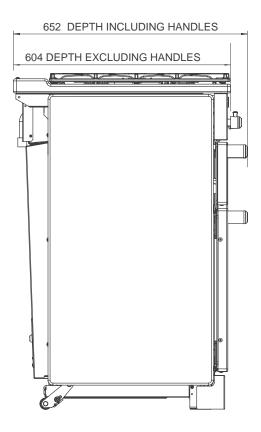


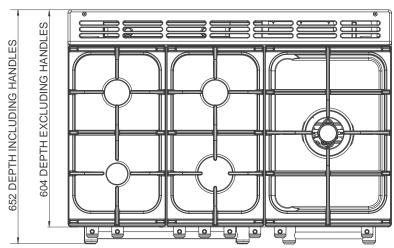




Kitchener







Professional+

