

INSTRUCTIONS AND ADVICE FOR THE USE, INSTALLATION AND MAINTENANCE OF MIXED AND GAS FUELLED BUILT-IN HOT PLATES

Dear Customer,

Thank you for having purchased one of our products.

We are certain that this new, modern, functional and practical appliance, built with the very highest quality materials, will meet your requirements in the best possible way. This appliance is easy to use. It is, however, important to thoroughly read the instructions in this handbook in order to obtain the best results.

These instructions are only valid for the countries of destination, the identification symbols of which are indicated on the cover of the instruction manual and on the appliance itself.

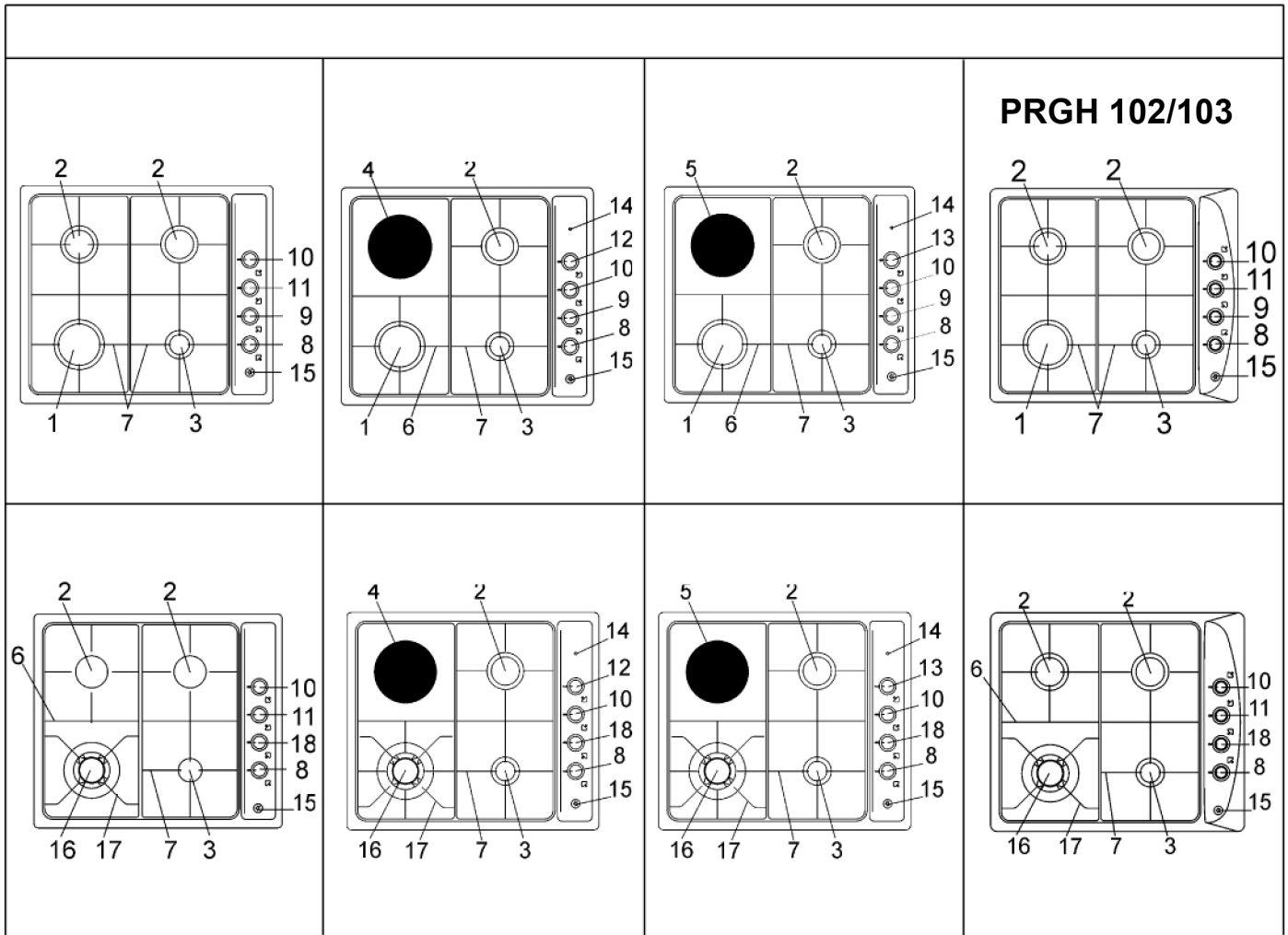
The manufacturer shall not be held responsible for any damages to persons or property caused by incorrect installation or use of the appliance.

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The Manufacturer shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors; the designs in the figures are purely indicative. The Manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful, also in the interests of the user, without jeopardizing the main functional and safety features of the products themselves.

DESCRIPTION OF THE HOT PLATES



PRGH 102/103

- 1 Rapid gas burner of 2800 W
- 2 Semirapid gas burner of 1750 W
- 3 Auxiliary gas burner of 1000 W
- 4 Ø 145 mm normal electric plate of 1000 W
- 5 Ø 145 mm rapid electric plate of 1500 W
- 6 Enamelled steel pan support 1 burner
- 7 Enamelled steel pan support 2 burners
- 8 Burner n° 3 control knob
- 9 Burner n° 1 control knob
- 10 Burner n° 2 control knob (right)
- 11 Burner n° 2 control knob (left)
- 12 Electric plate n° 4 control knob
- 13 Electric plate n° 5 control knob
- 14 Electric plate ignition warning light
- 15 Electric ignition button
- 16 Ultra rapid gas burner of 3300 W
- 17 Pan support for ultra rapid burner
- 18 Burner n° 16 control knob

Attention: this appliance has been manufactured for domestic use only and its employment by private person.

USE

1) BURNERS

A diagram is screen-printed above each knob on the front panel. This diagram indicates to which burner the knob in question corresponds. After having opened the gas mains or gas bottle tap, light the burners as described below:

- Manual ignition

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then place a lighted match near the burner.

- Electrical ignition

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then depress and release the ignition button.

- Automatic electrical ignition

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then depress the knob.

- Lighting burners equipped with flame failure device

The knobs of burners equipped with flame failure device must be turned in an anticlockwise direction until they reach the full on position (large flame fig. 1) and come to a stop. Now depress the knob in question and repeat the previously indicated operations.

Keep the knob depressed for about 10 seconds once the burner has ignited.

HOW TO USE THE BURNERS

Bear in mind the following indications in order to achieve maximum efficiency with the least possible gas consumption:

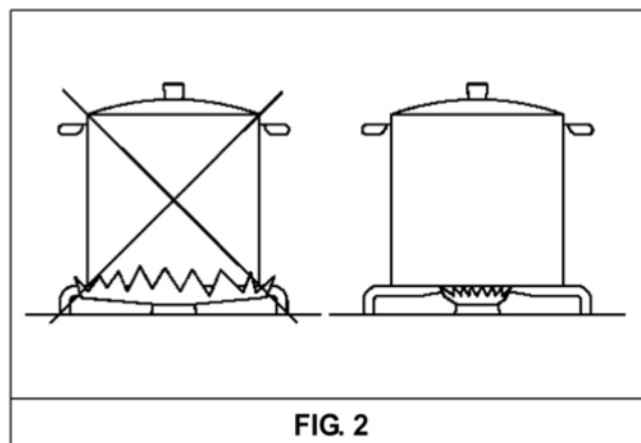
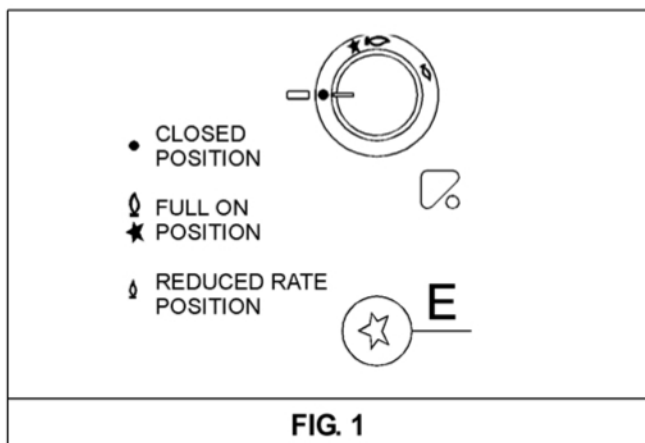
- Use adequate pans for each burner (consult the following table and fig. 2).

- When the pan comes to the boil, set the knob to the reduced rate position (small flame fig. 1).
- Always place a lid on the pans.

Burners	Power ratings	Pan Ø in cm
Ultra rapid	3300	24 ÷ 26
Rapid	2800	20 ÷ 22
Semirapid	1750	16 ÷ 18
Auxiliary	1000	10 ÷ 14

WARNINGS:

- **Burners with flame failure device may only be ignited when the relative knob has been set to the Full on position (large flame fig. 1).**
- **Matches can be used to ignite the burners in a blackout.**
- **Never leave the appliance unattended when the burners are being used. Make sure there are no children in the near vicinity. Particularly make sure that the pan handles are correctly positioned and keep a chek on foods requiring oil and grease to cook since these products can easily catch fire.**
- **Never use aerosols near the appliance when it is operating.**
- **If the built-in hot plate has a lid, any spilt food should be immediately removed from this before it is opened. If the appliance has a glass lid, this could shatter when the hot plate becomes hot. Always switch off all the burners before closing the lid.**
- **Utilize pots with flat bottom only.**
- **Warning: pans should not protrude beyond the edge of the hob?**



USE

Notes:

Use of a gas cooking appliance produces heat and moisture in the room in which it is installed. The room must therefore be well ventilated by keeping the natural air vents clear (fig. 3) and by activating the mechanical aeration device (suction hood or electric fan fig. 4 and fig. 5).

Intensive and lengthy use of the appliance may require additional ventilation. This can be achieved by opening a window or by increasing the power of the mechanical exhausting system if installed.

(*) AIR INLET: SEE INSTALLATION CHAPTER (PARAGRAPHS 6 AND 7)

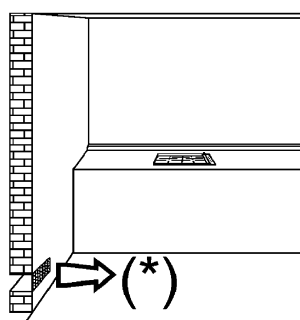


FIG. 3

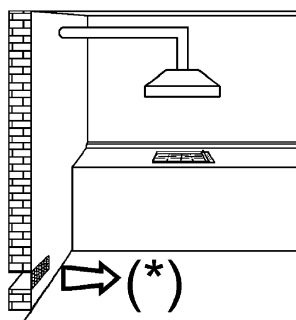


FIG. 4

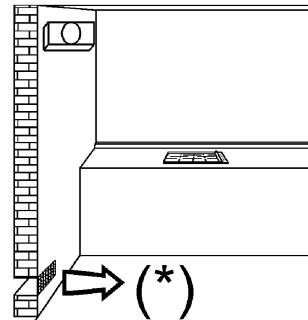


FIG. 5

USE

2) HOW TO USE THE ELECTRIC PLATES

Mixed hot plates may be equipped with a normal or rapid electric plate. It is controlled by switches with various positions (see fig. 6) and is switched on by turning the knob to the required setting. A diagram is screen-printed above each knob on the front

panel. This diagram indicates to which electric plate the knob in question corresponds (see fig. 6). A red warning light will come on to indicate that the plate is operating.

A purely indicative regulation table for the normal electric plate is given below.

TABLE

NORMAL OR RAPID PLATE	HEAT INTENSITY	POSSIBLE COOKING PROCESSES
0	Off	
1	Weak	To dissolve butter, chocolate, etc.. To heat small amounts of liquid.
2	Low	To heat larger amounts of liquid. To prepare cremes and suces requiring long slow cooking times.
3	Slow	To thaw frozen foods and prepare stews, heat to boiling point or simmer.
4	Medium	To heat foods to boiling point. To brown delicate meats and fish.
5	Strong	For escalopes and steaks. To simmer large amounts of food.
6	High	High To bring large amounts of liquid to the boil. For frying.

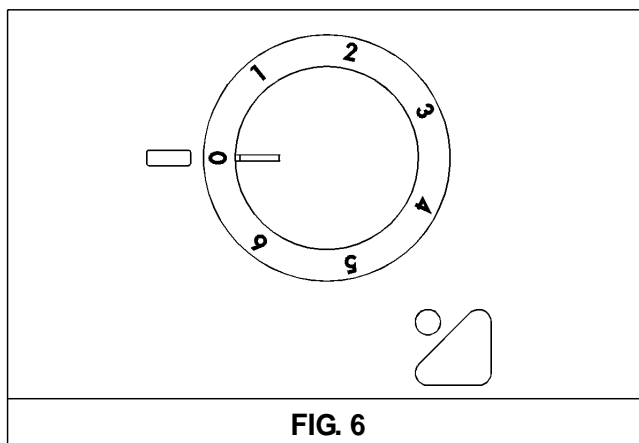


FIG. 6

USE

WARNINGS:

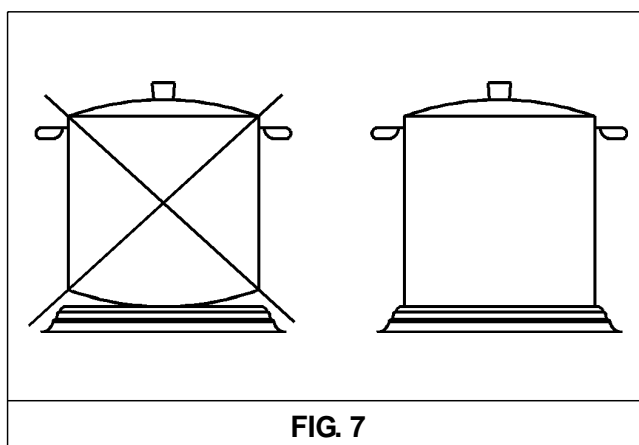
When the plate is switched on for the first time, or if it has remained unused for a long period, it should be dried for 30 minutes on switch position n° 1. This will eliminate any moisture that may have been absorbed by the insulating material.

To correctly use the appliance, remember:

- *To place a pan on the plate before switching this on.*
- *To always use pans with flat and very thick bottoms (see fig. 7).*
- *To never use pans that are smaller than the plate diameters.*
- *To dry the bottom of the pan before placing it on the plate.*
- *Never leave the appliance unattended when the plates are being used. Make sure that there are no children in the near vicinity. Particularly*

make sure that the pan handles are correctly positioned and keep a check on foods requiring oil and grase to cook since these products can easily catch fire.

- *The plates will remain hot for a long period of time even use after use, never touch them with the hands or other objects in order to prevent burns.*
- *Immediately disconnect the appliance from the electricity main as soon as cracks are noted on the surfaces of the plates.*



CLEANING

IMPORTANT:

Always disconnect the appliance from the gas and electricity mains before carrying out any cleaning operation.

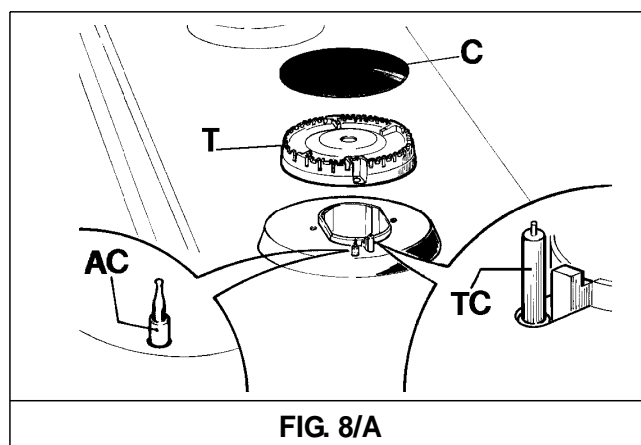
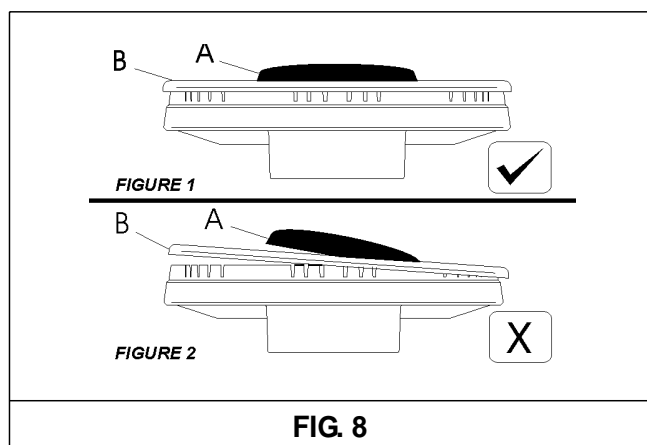
3) HOT PLATE

Periodically wash the hot plate, the enamelled steel pan support, the enamelled burner caps "A", "B" and "C" and the burner heads "T" (see fig. 8 and 8/A) with lukewarm soapy water. Following this, all parts should be thoroughly rinsed and dried. Never wash them while they are still warm and never use abrasive powders. Do not allow vinegar, coffee, milk, salted water, lemon or tomato juice from remaining in contact with the enamelled surfaces for long periods of time.

WARNINGS:

Comply with the following instructions, before remounting the parts:

- Check that burner head slots have not become clogged by foreign bodies.
- Check that enamelled burner cap "A", "B" and "C" (fig. 8 and 8/A) have correctly positioned on the burner head. It must be steady.
- The exact position of the pan support is established by the rounded corners, which should be set towards the side edge of the hot plate.
- Do not force the taps if they are difficult open or close. Contact the technical assistance service for repairs.
- Correctly preserve the plate after use by treating it with special products, easily available on the market. This will keep the surface of the plate clean and bright. The operation will also prevent the formation of rust.
- Don't use steam jets for the equipment cleaning.



INSTALLATION

* This information is intended for the installer or service engineer, as the person responsible for assembly, connection and service. If you install or attempt to repair/adjust the appliance yourself the manufacturer will not be held responsible for any possible damage. Installation must only be performed by a fully qualified electrician who must ensure regulations laid down for installation/service are observed. A certified gas technician should be instructed for the installation and service of all gas appliances.

TECHNICAL INFORMATION FOR THE INSTALLER

Installation, adjustments of controls and maintenance must only be carried out by a qualified engineer.

Incorrect installation may cause damage to persons, animals or property for which the Manufacturer shall not be considered responsible.

During the life of the system, the automatic safety or regulating devices on the appliance may only be modified by the manufacturer or by his duly authorized dealer.

4) INSTALLING THE HOT PLATE

Check that the appliance is in a good condition after having removed the outer packaging and internal wrappings from around the various loose parts. In case of doubt, do not use the appliance and contact qualified personnel.

Never leave the packaging materials (cardboard, bags, polystyrene foam, nails, etc.) within children's reach since they could become potential sources of danger.

The measurements of the opening made in the top of the modular cabinet and into which the hot plate will be installed are indicated in either fig. 9. Always comply with the measurements given for the hole into which the appliance will be recessed (see fig.10).

The appliance belongs to class 3 and is therefore subject to all the provisions established by the provisions governing such appliances.

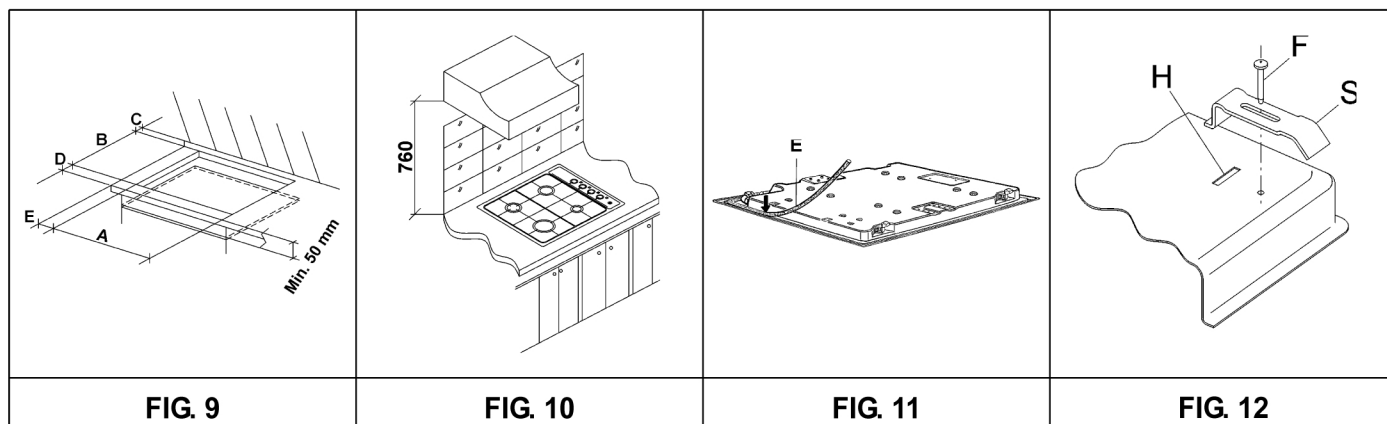
5) FIXING THE HOT PLATE

The hot plate has a special seal which prevents liquid from getting into the cabinet. Strictly comply with the following instructions in order to correctly apply this seal:

- Detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
- Overturn the hot plate and correctly position seal "E" (fig. 11) under the edge of the hot plate itself, so that the outer side of the seal perfectly matches the outer edge of the hot plate. The ends of the strips must fit together without overlapping.
- Evenly and securely fix the seal to the hot plate, pressing into place with the fingers and remove the strip of protective paper from the seal and set the plate into the hole made in the cabinet.
- The prospective walls (left or right) that exceed the working table in height must be at a minimum distance from the cutting as mentioned both in the columns and the scheme.
- In order to avoid accidental touch with the overheating bottom of the hob, during the working, is necessary to put a wooden insert, fixed by screws, at a minimum distance of 50mm from the top (see fig. 9)

COMPLY WITH THE DIMENSIONS

	A	B	C	D	E
4F	560	480	50 min.	62	65 min.



INSTALLATION

IMPORTANT INSTALLATION SPECIFICATIONS

The installer should note that the appliance that side walls should be no higher than the hot plate itself. Furthermore, the rear wall, the surfaces surrounding and adjacent to the appliance must be able to withstand an overtemperature of 65 K.

The adhesive used to stick the plastic laminate to the cabinet must be able to withstand a temperature of not less than 150° C otherwise the laminate could come unstuck.

The appliance must be installed in compliance with the provisions in force.

This appliance is not connected to a device able to dispose of the combustion fumes. It must therefore be connected in compliance with the above mentioned installation standards. Particular care should be paid to the following provisions governing ventilation and aeration.

6) ROOM VENTILATION

It is essential to ensure that the room in which the appliance is installed is permanently ventilated in order to allow the appliance itself to operate correctly. The necessary amount of air is that required for regular gas combustion and ventilation of the relative room, the volume of which must not be less than 20 m³. Air must naturally flow through permanent openings in the walls of the room in question. These openings must vent the fumes outdoors and their section must be at least 100 cm² (see fig. 3). Construction of the openings must ensure that the openings themselves may never be blocked. Indirect ventilation by air drawn from an adjacent room is also permitted, in strict compliance with the provisions in force.

7) LOCATION AND AERATION

Gas cooking appliances must always dispose of their combustion fumes through hoods. These must be connected to flues, chimneys or straight outside. If it is not possible to install a hood, an electric fan can be installed on a window or on a wall facing outside (see fig. 4). This must be activated at the same time as the appliance (see fig. 5), so long as the specifications in the provisions in force are strictly complied with.

8) GAS CONNECTION

Before connecting the appliance, check that the values on the data label affixed to the underside of the hot plate correspond to those of the gas and electricity mains in the home.

A label on the appliance indicates the regulating conditions: type of gas and working pressure. Gas connection must comply with the pertinent standards and provisions in force.

When gas is supplied through ducts, the appliance must be connected to the gas supply system:

- o with a rigid steel pipe. The joints of this pipe must consist of threaded fittings conforming to the standards.
- o With copper pipe. The joints of this pipe must consist of unions with mechanical seals.
- o With seamless flexible stainless steel pipe. The length of this pipe must be 2 meters at most and the seals must comply with the standards.

When the gas is supplied by a bottle, the appliance must be fuelled by a pressure governor conforming to the provisions in force and must be connected:

- o with a copper pipe. The joints of this pipe must consist of unions with mechanical seals.
- o With seamless flexible stainless steel pipe. The length of this pipe must be 2 meters at most and the seals must comply with the standards. It is advisable to apply the special adapter to the flexible pipe. This is easily available from the shops and facilitates connection with the hose nipple of the pressure governor on the bottle.
- o With rubber hose pipe in compliance with standards. The diameter of this hose pipe must be 8 mm and its length must be no less than 400 mm and no more than 1500 mm. It must be firmly fixed to the hose nipple by means of the safety clamp specified by standards.

WARNINGS:

Remember that the gas inlet union on the appliance is a 1/2" gas parallel male type in compliance with ISO 228-1 standards.

Installation of stainless steel pipe and rubber hose pipe must ensure that it is never able to touch mobile parts of the built-in cabinet (eg. drawers). Furthermore, it must not pass through compartments that could be used for storage purposes.

When using a rubber hose pipe, it is essential to comply with the following instructions:

- *no part of the pipe must be able to touch parts the temperature of which exceeds 65 K.*
- *The pipe must not be pulled or twisted, throttled or tightly bent.*
- *It must not come into contact with sharp edges or corners.*
- *It must be easy to inspect the entire pipe length in order to check its state of wear.*
- *The pipe must be replaced within the date stamped on the pipe itself.*
- *The appliance complies with the provisions of the following EEC Directives:*
 - 2009/142/EC Gas Appliances Directive

INSTALLATION

9) ELECTRICAL CONNECTION

The electrical connections of the appliance must be carried out in compliance with the provisions and standards in force.

Before connecting the appliance, check that:

- The electrical capacity of the mains supply and current sockets suit the maximum power rating of the appliance (consult the data label applied to the underside of the hot plate);
- The socket or system has an efficient earth connection in compliance with the provisions and standards in force. The manufacturer declines all responsibility for failing to comply with these provisions.

When the appliance is connected to the electricity main by a socket:

- Fit a standard plug suited to the load indicated on the data label to the cable.
- Fit the wires following figure n.13, taking care of respecting the following correspondences:

Letter L (live) = brown wire;

Letter N (neutral) = blue wire;

Earth symbol \oplus = green - yellow wire.

- The power supply cable must be positioned so that no part of it is able to reach an overtemperature of 75 K.
- Never use reductions, adapters or shunts for connection since these could create false contacts and lead to dangerous overheating.

When the appliance is connected straight to the electricity main:

- Install an omnipolar circuit-breaker between the appliance and the electricity main. This circuit-breaker should be sized according to the load rating of the appliance and possess a minimum 3 mm gap between its contacts.
- Remember that the earth wire must not be interrupted by the circuit-breaker.
- Alternatively, the electrical connection may also be protected by a high sensitivity differential circuit-breaker.

You are strongly advised to fix the relative yellow-green earth wire to an efficient earthing system.

WARNINGS:

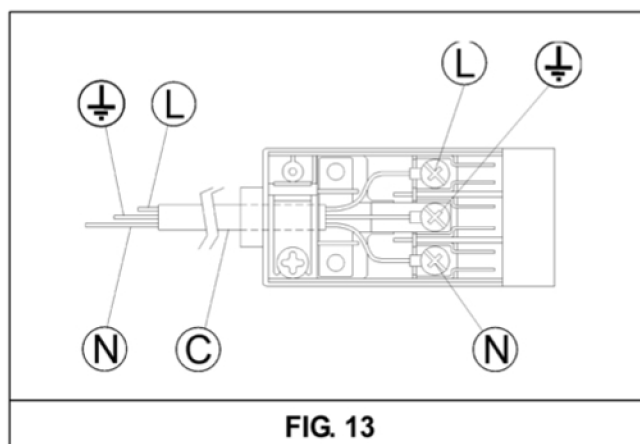
The installer should bear in mind that the mixed appliance is the Y. The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an overtemperature of 65 K.

All our appliances are designed and manufactured in compliance with European standards EN 60 335-1 and EN 60 335-2-6 plus the relative amendments.

The appliance complies with the provisions of the following EEC Directives:

2006/95/EC Low Voltage Directive

2004/108/EC Electromagnetic Compatibility Directive



ADJUSTMENTS

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Always disconnect the appliance from the electricity main before making any adjustments. All seals must be replaced by the technician at the end of any adjustments or regulations. Our burners do not require primary air adjustment.

10) TAPS

“Reduced rate” adjustment

- Switch on the burner and turn the relative knob to the “Reduced rate” position (small flame fig.1).
- Remove knob “M” (fig. 14) of the tap, which is simply pressed on to its rod.

- Insert a small screwdriver “D” into hole “C” (fig. 14) and turn the throttle screw to the right or left until the burner flame has been adequately regulated to the “Reduced rate” position.

Check that the flame does not go out when the knob is sharply switched from the “Full on” to the “Reduced rate” position.

It is understood that only burners operating with G20 gas should be subjected to the above mentioned adjustments. The screw must be fully locked when the burners operate with G30 or G31.

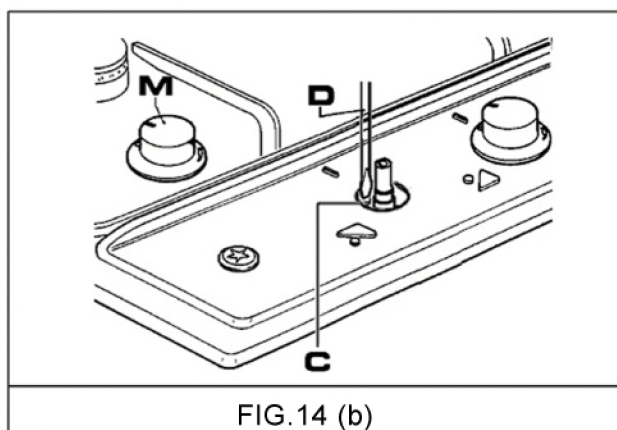


FIG.14 (b)

CONVERSIONS

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11) REPLACING THE INJECTORS

The burners can be adapted to different types of gas by mounting injectors suited to the type of gas in question. To do this, first remove the burner tops using a wrench "B". Now unscrew injector "A" (see fig. 16) and fit a injector corresponding to the utilized type of gas in its place.

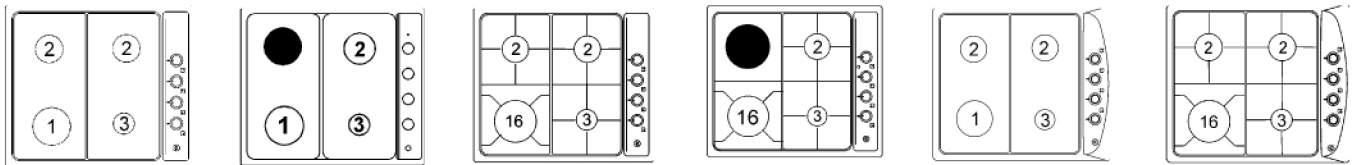
It is advisable to strongly tighten the injector in place.

After the injectors have been replaced, the

burners must be regulated as explained in paragraphs 10. The technician must reset any seals on the regulating or pre-regulating devices. The envelope with the injectors and the labels can be included in the kit, or at disposal to the authorized customer Service Centre.

For the sake of convenience, the nominal rate table also lists the heat inputs of the burners, the diameter of the injectors and the working pressures of the various types of gas.

BURNER ARRANGEMENT ON THE HOT PLATE



BURNERS		GAS	NORMAL PRESSURE mbar	NORMAL RATE		INJECTOR DIAMETER 1/100 mm	NOMINAL HEAT INPUT (W)		BY PASS 1/100 mm
N°	DESCRIPTION			g/h	l/h		Min.	Max.	
1	RAPID	G30 - BUTANE	28-30	218	267	85	750	3000	41
		G31 - PROPANE	37	214		85	750	3000	41
		G20 - NATURAL	20			115 Y	750	2800	41
2	SEMIRAPID	G30 - BUTANE	28-30	127	157	68	500	1750	32
		G31 - PROPANE	37	125		68	500	1750	32
		G20 - NATURAL	20			98 Z	500	1750	32
3	AUXILIARY	G30 - BUTANE	28-30	73	90	50	400	1000	30
		G31 - PROPANE	37	71		50	400	1000	30
		G20 - NATURAL	20			72 X	400	1000	30
16	ULTRA RAPID	G30 - BUTANE	28-30	244	314	93	1400	3300	62
		G31 - PROPANE	37	239		93	1400	3300	62
		G20 - NATURAL	20			132 Y	1400	3300	62

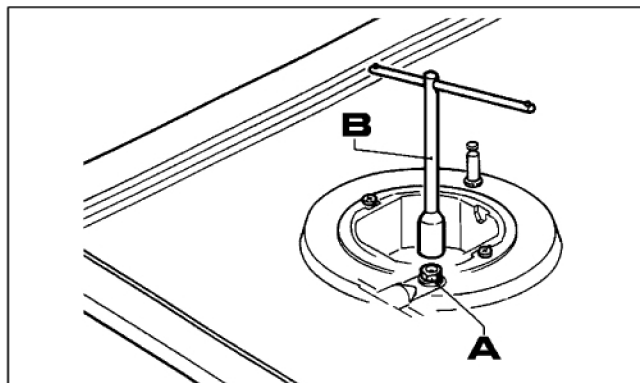


FIG. 15

SERVICING

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Always disconnect the appliance from the electricity and gas mains before proceeding with any servicing operation.

12) REPLACING HOT PLATE PARTS

To replace the components fit inside the hob, take off the knobs, all the movable parts of the hobs (trivets, burners and caps) and the screws "V" on the burners (see fig. 16).

After having carried out the above listed operations, the replacement of the electrical components and the taps is possible.

REMARKS: before replace the taps on the hob without flame failure device, take off the microswitches fit on the taps.

It is advisable to change seal "D" whenever a tap is replaced to ensure a perfect tightness.

Greasing the taps (see fig. 17 - 18)

If a tap becomes stiff to operate, it must be immediately greased in compliance with the following instructions:

- Remove the tap.
- Clean the cone and its housing using a cloth soaked in solvent.
- Lightly spread the cone with the relevant grease.
- Fit the cone back in place, operate it several times and then remove it again. Eliminate any excess grease and check that the gas ducts have not become clogged.
- Fit all parts back in place, complying with the demounting order in reverse.
- The tight closure test must be done using a foamy liquid.

To facilitate the servicing technician's task, here is a chart with the types and sections of the powering cables and the ratings of the electrical components.

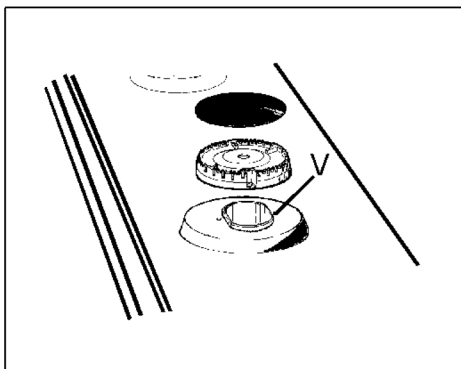


FIG. 16

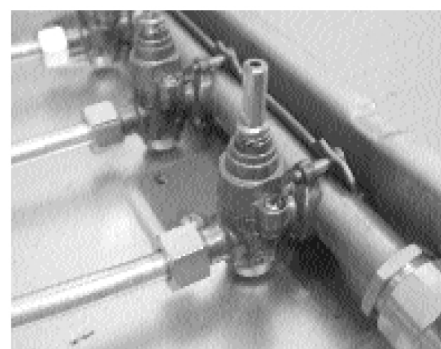


FIG. 17

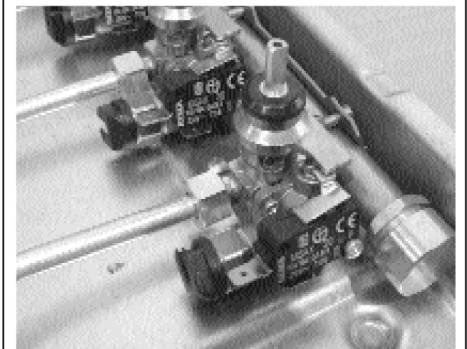


FIG. 18

SERVICING

CABLE TYPES AND SECTIONS

TYPE OF HOT PLATE	TYPE OF CABLE	SINGLE - PHASE POWER SUPPLY
Gas hot plate	H05 RR - F	Section 3 x 0.75 mm ²
Mixed hot plate with 1 electrical plate (1000 W)	H05 RR - F	Section 3 x 1 mm ²
Mixed hot plate with 1 electrical plate (1500 W)	H05 RR - F	Section 3 x 1 mm ²

ATTENTION!!!

If the power supply cable is replaced, the installer should leave the ground wire longer than the phase conductors (fig. 19) and comply with the recommendations given in paragraph 9.

POWER RATINGS OF THE ELECTRICAL COMPONENTS

TYPE	DIAMETER (mm)	POWER RATING (W)
Normal plate with 7 positions	145	1000
Rapid plate with 7 positions	145	1500

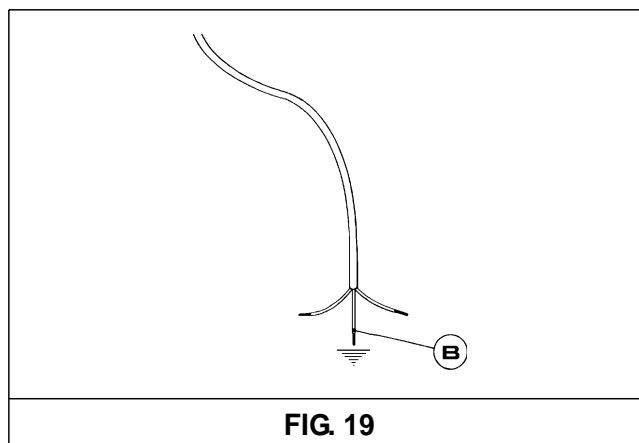


FIG. 19

TECHNICAL DATA ON THE DATA LABEL

4 BURNERS

BUTANE = 28-30 mbar
PROPANE = 37 mbar
NATURAL = 20 mbar

Tot. Nom. Gas Rate(NG) = 7.3 kW
Tot. Nom. NG = 695 l/h
Tot. Nom. Gas Rate(LPG) = 7.5 kW
Tot. Nom. LPG = 545 g/h

Voltage = 230 V~
Frequency = 50-60 Hz

3 BURNERS + 1 NORMAL PLATE

BUTANE = 28-30 mbar
PROPANE = 37 mbar
NATURAL = 20 mbar

Tot. Nom. Gas Rate(NG) = 5.55 kW
Tot. Nom. NG = 529 l/h
Tot. Nom. Gas Rate(LPG) = 5.75 kW
Tot. Nom. LPG = 418 g/h

Voltage = 230 V~
Frequency = 50-60 Hz
Pot. Nom. El. Rating = 1000 W

3 BURNERS + 1 RAPID PLATE

BUTANE = 28-30 mbar
PROPANE = 37 mbar
NATURAL = 20 mbar

Tot. Nom. Gas Rate(NG) = 5.55 kW
Tot. Nom. NG = 529 l/h
Tot. Nom. Gas Rate(LPG) = 5.75 kW
Tot. Nom. LPG = 418 g/h

Voltage = 230 V~
Frequency = 50 Hz
Pot. Nom. El. Rating = 1500 W

4 BURNERS WITH UR

BUTANE = 28-30 mbar
PROPANE = 37 mbar
NATURAL = 20 mbar

Tot. Nom. Gas Rate(NG) = 7.8 kW
Tot. Nom. NG = 743 l/h
Tot. Nom. Gas Rate(LPG) = 7.8 kW
Tot. Nom. LPG = 597 g/h

Voltage = 240 V~
Frequency = 60 Hz

3 BURNERS WITH UR+ 1 NORMAL PLATE

BUTANE = 28-30 mbar
PROPANE = 37 mbar
NATURAL = 20 mbar

Tot. Nom. Gas Rate(NG) = 6.05 kW
Tot. Nom. NG = 576 l/h
Tot. Nom. Gas Rate(LPG) = 6.05 kW
Tot. Nom. LPG = 440 g/h

Voltage = 230 V~
Frequency = 50-60 Hz
Pot. Nom. El. Rating = 1000 W

3 BURNERS WITH UR+ 1 RAPID PLATE

BUTANE = 28-30 mbar
PROPANE = 37 mbar
NATURAL = 20 mbar

Tot. Nom. Gas Rate(NG) = 6.05 kW
Tot. Nom. NG = 576 l/h
Tot. Nom. Gas Rate(LPG) = 6.05 kW
Tot. Nom. LPG = 440 g/h

Voltage = 230 V~
Frequency = 50-60 Hz
Pot. Nom. El. Rating = 1500 W

TECHNICAL DATA FOR THE APPLIANCE GAS REGULATION

TECHNICAL ASSISTANCE AND SPARE PARTS

Before leaving the factory this appliance will have been tested and regulated by expert and specialized personnel in order to guarantee the best performance.

Any repairs or adjustments that may be subsequently required may only be carried out by qualified personnel with the utmost care and attention.

For this reason always contact our after sales service centre whenever specifying the type of fault and the model of your appliance in your possession.

Please also note that genuine parts are available from our after sales service centre and authorized spares providers.

The information required below will be printed on the data label on the product itself and also on the packaging label, please make a note of these numbers in the space below to assist with any service enquiries.

Brand:

Model No:

Serial No:

Date of Purchase:

DON'T FORGET TO REGISTER YOUR APPLIANCE

Call Prima Appliance Care on 0844 576 6841 or visit www.primaappliancecare.co.uk and we will be happy to help.



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.