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These instructions apply only for the destination countries listed on the appliance's data plate.  
This is a class 3 built in hob.

We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and functional qualities.

For further information on the product: [www.smeg.com](http://www.smeg.com)



# Instructions

## 1 Instructions

### 1.1 General safety instructions

#### Risk of personal injury

- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Never try to put out a fire or flames with water: turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children must never play with the appliance.
- Keep children under the age of 8 at a safe distance unless they are constantly supervised.
- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Make sure that the flame-spreader crowns are correctly positioned in their seats with their respective burner caps.
- Be aware of how rapidly the cooking zones heat up. Do not place empty pans on the heat. Danger of overheating.
- Fats and oils can catch fire if they overheat. Do not leave the appliance unattended while preparing foods containing oils or fats. If fats or oils catch fire, never put water on them. Place the lid on the pan and turn off the relevant cooking zone.
- Cooking process should always be kept under control. A short cooking process must be continuously surveyed.
- While cooking do not place metal objects, such as cutlery or dishes on the hob surface as they may overheat.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not pour water directly on very hot trays.



- Do not use aerosols in the vicinity of this appliance whilst it is in use.
- Switch off the appliance after use.
- Do not modify this appliance.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- Do not pull the cable to remove the plug.
- In order to avoid hazard, if the power supply cable is damaged, contact technical support and they will replace it.
- Cooking vessels or griddle plates should be placed inside the perimeter of the hob.
- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.
- Take care not to spill acid substances such as lemon juice or vinegar on the hob.
- Do not put empty pans or frying pans on switched on cooking zones.

## **Risk of damaging the appliance**

- Do not sit on the appliance.
- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations where fats or oils could overheat and take fire. Be very careful.
- Danger of fire: do not store items on the cooking surfaces.
- Do not use the appliance to heat rooms for any reason.
- Do not spray any spray products near the oven.
- Do not use plastic cookware or containers for cooking.
- Do not use steam jets to clean the appliance.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not wash the removable components such as the hob grids, flame-spreader crowns and burner caps in a dishwasher.



## Instructions

### Installation

- This appliance **must not be installed** in a boat or caravan.
- This appliance must not be installed on a pedestal.
- Position the appliance into the cabinet cut-out with the help of a second person.
- To prevent any possible overheating, the appliance should not be installed behind a decoration door or a panel.
- Before any operation on the appliance (installation, maintenance, positioning or movement) always wear PPM.
- Before performing any operation on the appliance, switch off the power supply.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Have the gas connection performed by authorised staff.
- Installation using a hose must be carried out so that the length of the hose does not exceed 2 metres when fully extended for steel hoses and 1.5 metres for rubber hoses.
- The hoses should not come into contact with moving parts and should not be crushed in any way.
- If required, use a pressure regulator that complies with current regulations.
- After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- Have the electrical connection performed by authorised technicians.
- The appliance must be connected to ground in compliance with electrical system safety standards.
- Use cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal board leads must be 1.5 - 2 Nm.
- If it is necessary to replace the power cable, this must only be performed by a qualified technician.
- Before installation, make sure that the local distribution conditions (nature and pressure of the gas) and the adjustment of the appliance are compatible;
- The adjustment conditions for this appliance are shown on the gas setting label.



- This appliance is not connected to an exhaust system for combustion products. It must be installed and connected in compliance with the current installation regulations. Special attention should be paid to the relevant requirements as for ventilation.

## For this appliance

- The glass ceramic surface is highly resistant to impact. However, prevent hard, solid objects from falling on the cooking surface as they may cause it to break if they are sharp.
- The glass ceramic cooking surface must not be used as a surface for placing objects.
- If cracks or fissures form, or if the glass ceramic cooking surface breaks, turn off the appliance immediately. Disconnect the power supply and call Technical Support.

## 1.2 Manufacturer liability

The manufacturer declines all liability for damage to persons or property caused by:

- use of the appliance other than the one envisaged,
- failure to comply with the instructions in the user manual,
- tampering with any part of the appliance,

- use of non-original spare parts.

## 1.3 Appliance purpose

- This appliance is intended for cooking food in the home environment. Every other use is considered inappropriate.
- The appliance is not designed to operate with external timers or with remote-control systems.

## 1.4 Disposal



This appliance conforms to the WEEE European directive (2012/19/EU) and must be disposed of separately from other waste at the end of its service life. The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives. To dispose of the appliance:



### Power voltage

### Danger of electrocution

- Disconnect the mains power supply.
- Unplug the appliance.
- Cut the power supply cable and remove it along with the plug.



## Instructions

- Deliver the appliance to the appropriate recycling centre for electrical and electronic equipment waste, or return it to the retailer when purchasing an equivalent product, on a one for one basis.

Our appliances are packaged in non-polluting and recyclable materials.

- Deliver the packing materials to the appropriate recycling centre.



### Plastic packaging Danger of suffocation

- Do not leave the packaging or any part of it unattended.
- Do not let children play with the packaging plastic bags.

### 1.5 Identification plate

The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason. This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and within the user's reach for the whole working life of the appliance. Read this user manual carefully before using the appliance.

### 1.6 Information on power consumption in off/stand-by mode

Technical data on the appliance's power consumption in off/stand-by mode can be found at [www.smeg.com](http://www.smeg.com) under the page corresponding to the product in question.

### 1.7 How to read the user manual

This user manual uses the following reading conventions:

#### Instructions



General information on this user manual, on safety and final disposal.

#### Description



Description of the appliance and its accessories.

#### Use



Information on the use of the appliance and its accessories, cooking advice.

#### Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

#### Installation



Information for the qualified technician: Installation, operation and inspection.



Safety instructions



Information



Advice

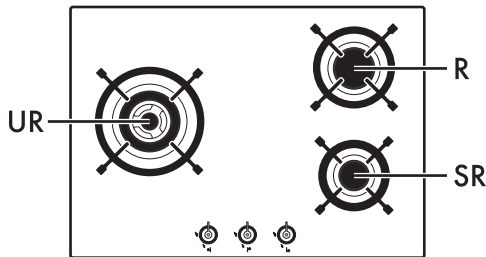
1. Sequence of instructions for use.

- Standalone instruction.



## 2 Description

### 2.1 General Description



**SR** = Semi-rapid

**R** = Rapid

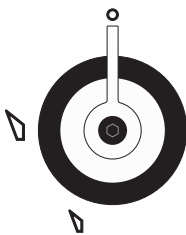
**UR** = Ultra rapid

### 2.2 Symbols

#### Cooking zones

- ☐ Centre left
- ☐ Rear right
- ☐ Front right

#### Burner knobs

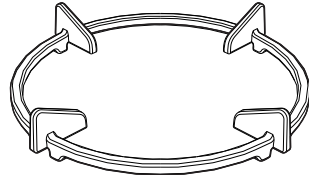


Useful for lighting and adjusting the hob burners. Press and turn the knobs anti-clockwise to the value 1 to light the relative burners.

Turn the knobs to the zone between the maximum 1 and minimum 1 setting to adjust the flame. Return the knobs to the position 0 to turn off the burners.

### 2.3 Available accessories

#### WOK ring



Useful when using a wok.



The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.



Supplied original and optional accessories can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.



## 3 Use

### 3.1 Instructions



#### Improper use Danger of burns

- Make sure that the flame-spreader crowns are correctly positioned in their seats with their respective burner caps.
- Oils and fats could catch fire if overheated. Be very careful.
- Do not leave the appliance unattended during cooking operations where fats or oils could be released.
- Do not spray any spray products near the appliance.
- Do not touch the appliance's heating elements when it is running. Leave them to cool before cleaning.
- Keep children under the age of eight away from the appliance when it is in use.



#### Improper use Risk of damage to surfaces

- Do not use aluminium foil to cover the burners or hob body.
- Cooking vessels or griddle plates should be placed inside the perimeter of the hob.
- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.
- It is not recommended to use earthenware or steatite (soapstone) pans to cook or heat food.

### 3.2 First use

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from accessories.
3. Remove and wash all the appliance accessories (see 4 Cleaning and maintenance).

### 3.3 Using the hob

All the appliance's control and monitoring devices are located together on the front panel. The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it anti-clockwise to the maximum flame symbol, until the burner ignites. If the burner does not light in the first 15 seconds, turn the knob to  and wait 60 seconds before trying again. After lighting, keep the knob pressed in for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: In this case, the thermocouple has not heated up sufficiently. Wait a few moments and repeat the operation. Keep the knob pressed in longer.

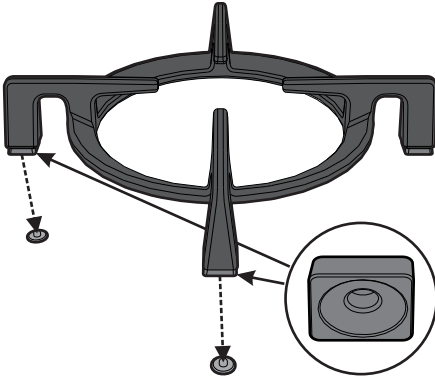


In case of an accidental switching off, a safety device will be tripped, cutting off the gas supply, even if the gas cock is open. Return the knob to  and wait at least 60 seconds before lighting it again.



### Correct positioning of the grids

Under the grids there are silicone rests with a hole that must be centred onto the matching fixing pins on the surface.

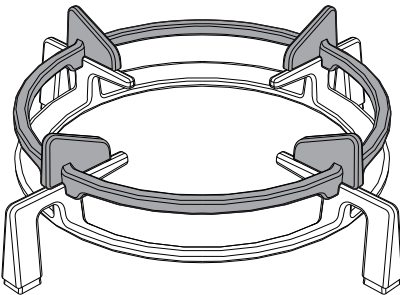


Make sure that the grids are simply centred on their respective burners, without forcing the burners to be raised or tilted. If they are, repeat the positioning procedure.

If you find that a pan is particularly unstable, make sure that the grids have not been positioned incorrectly.

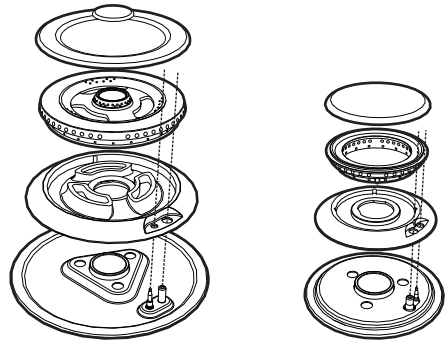
### Ring reducers

The ring reducers must be rested on the hob grid. Make sure they are properly positioned.



### Correct positioning of the flame-spreader crowns and burner caps

Before lighting the hob burners, make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps. Make sure that the holes in the burners are aligned with the igniters and thermocouples. Also ensure that the flame-spreader crowns are correctly engaged in the burner holes.



### Practical tips for using the hob

For better burner efficiency and to minimise gas consumption, use pans with lids and of suitable size for the burner, so that flames do not reach up the sides of the pan. Once the contents come to the boil, turn down the flame far enough to ensure that the liquid does not boil over.



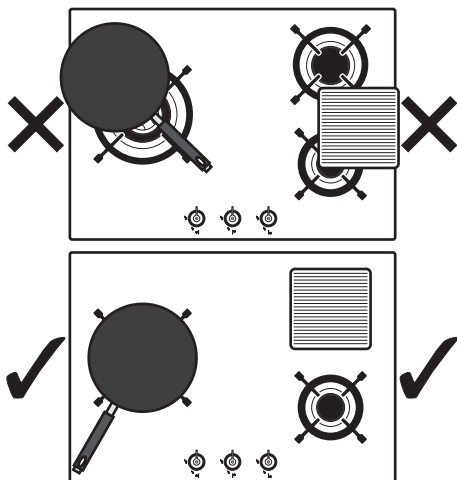
Cookware diameters:

- **SR:** 10 - 24 cm.
- **R:** 12 - 24 cm.
- **UR:** 12 - 26 cm



## Use

To prevent burns or damage to the hob or the counter top during cooking, all pans or griddles (not provided) must be placed inside the perimeter of the hob.



### Using a griddle

A few precautions are necessary if you wish to use a griddle:

- The griddle can be pre-heated with the burner on maximum power for no more than 10 minutes.
- It is recommended you reduce the power during cooking;
- Do not allow the burner flames to extend beyond the edge of the griddle;
- Leave a gap of at least 150 mm between the edge of the griddle and the side wall;
- Do not place the griddle over more than one burner at the same time.



## 4 Cleaning and maintenance

### 4.1 Instructions



#### Improper use

#### Risk of damage to surfaces

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- If it comes into contact with aggressive detergents, hard water or spills (cooking water, sauces, coffee, etc.), clean immediately after having let the hob cool down.
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not wash the removable components such as the hob grids, flame-spreader crowns and burner caps in a dishwasher.

### 4.2 Cleaning the appliance

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

#### Ordinary daily cleaning

Always use only specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

#### Food stains or residues

Do not use steel sponges and sharp scrapers as they will damage the surface.

Use normal, non-abrasive products and a wooden or plastic tool, if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

#### Cooking hob grids

Remove the grids and clean them in lukewarm water and non-abrasive detergent. Make sure to remove any encrustations. Dry them thoroughly and return them to the hob.



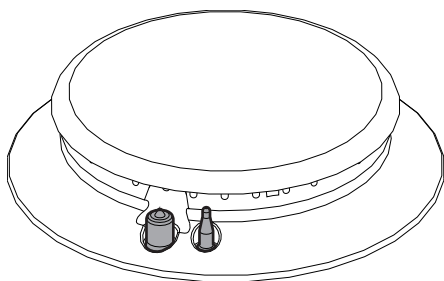
The continuous contact between the grids and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.



## Cleaning and maintenance

### Igniters and thermocouples

For correct operation the igniters and thermocouples must always be perfectly clean. Check them frequently and clean them with a damp cloth if necessary. Remove any dry residues with a wooden toothpick or a needle.



### Flame-spreader crowns and burner caps

For easier cleaning, the flame-spreader crowns and the burner caps can be removed. Wash them in hot water and non-abrasive detergent. Carefully remove any encrustation, then wait until they are perfectly dry.



## 5 Installation

### 5.1 Safety instructions



**Heat production during appliance operation**  
**Risk of fire**

- Check that the carcass material is heat resistant.
- Check that the carcass has the required openings.

Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant ( $>90^{\circ}\text{C}$ ), otherwise they might warp over time.



The minimum clearance between a ventilation hood and the cooking surface must be at least the distance indicated in the ventilation hood installation instructions.

The minimum clearances must also be respected for the edges of the hob on the back as indicated in the mounting illustrations.

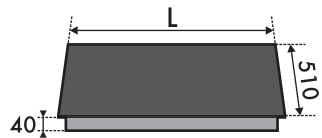
### 5.2 Section cut from the countertop



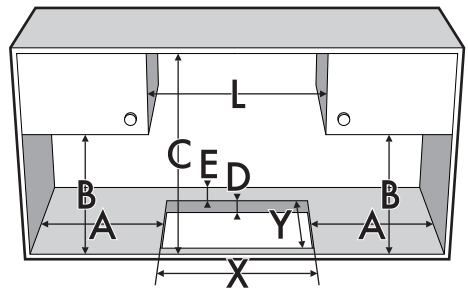
The following operation requires building and/or carpentry work and must therefore be carried out by a competent tradesman.

Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant ( $>90^{\circ}\text{C}$ ).

Create an opening with the dimensions shown in the figure in the countertop of the piece of furniture.



| L (mm) | X (mm)    | Y (mm)    |
|--------|-----------|-----------|
| 720    | 555 - 560 | 478 - 482 |



| A (mm)  | B (mm)  | C (mm)  | D (mm)  | E (mm) |
|---------|---------|---------|---------|--------|
| min 200 | min 460 | min 750 | 20 - 60 | min 50 |

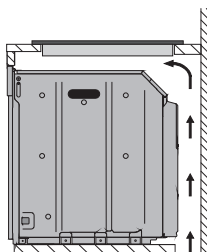


# Installation

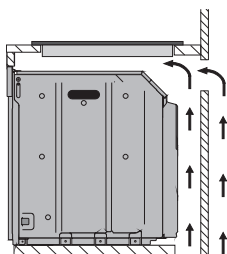
## 5.3 Mounting

### Over built-in oven unit

The clearance between the hob and the kitchen furniture or other installed appliances must be enough to ensure sufficient ventilation and air discharge. If installed above an oven, a space must be left between the bottom of the hob and the top of the appliance installed below.



opens on bottom



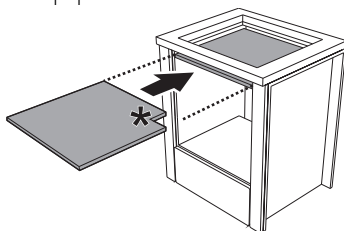
opens on bottom and on rear



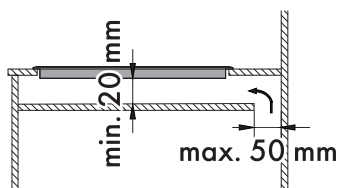
If installed on top of an oven, the latter must be equipped with a cooling fan.

### Over empty kitchen unit or drawers

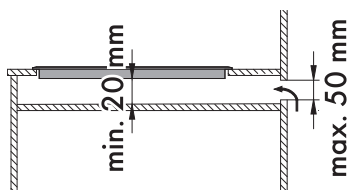
If there are other pieces of furniture (lateral walls, drawers, etc.), dishwashers or fridges under the hob, a double-layer wooden base must be installed at least **20 mm** from the bottom of the hob to avoid any accidental contact. It must only be possible to remove the double-layer base using suitable equipment.



**\*150 x 150 (mm)**  
required for gas connection



opens on bottom



opens on rear

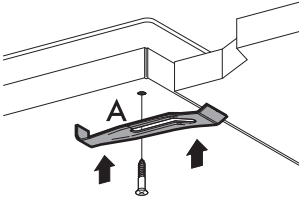


Failure to install the double-layer wooden base exposes the user to possible accidental contact with sharp or hot parts.



## Fixing brackets

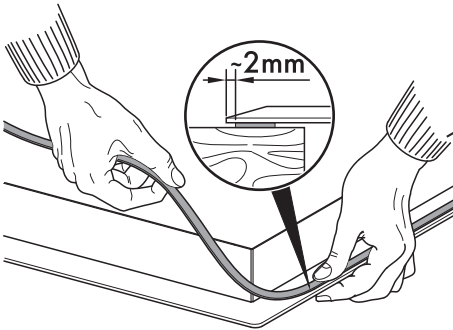
Screw the fixing brackets (**A**) into the holes on the sides of the bottom casing to properly fasten the hob to the structure.



Do not use silicone to secure the hob. This would make it impossible to remove the hob, if necessary, without damaging it.

## Hob seal

To prevent leakage of liquid between the frame of the hob and the countertop, place the adhesive seal provided along the entire outer edge of the hob before assembly.



## 5.4 Gas connection



**Gas leak  
Danger of explosion**

- After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- If required, use a pressure regulator that complies with current regulations.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- The hoses should not come into contact with moving parts and should not be crushed in any way.
- The adjustment conditions for this appliance are shown on the gas setting label.

## General information

Connection to the gas mains can be made using a rigid copper pipe or a continuous wall steel hose in compliance with the provisions established by the applicable standard.

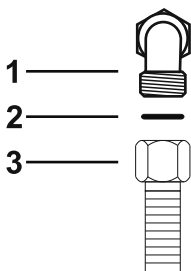
For supplying it with other types of gas, see chapter "Adaptation to different types of gas". The gas inlet connection is threaded 1/2" external gas (ISO 228-1).



# Installation

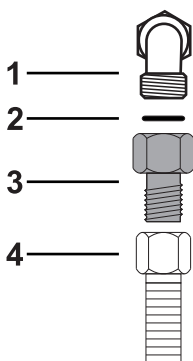
## Connection with a steel hose

Make the connection to the gas mains using a continuous wall steel hose whose specifications comply with the applicable standard. Carefully screw the connector **3** to the gas connector **1** of the appliance, placing the seal **2** between them.



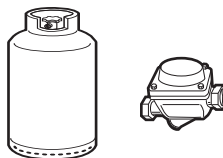
## Connection with a steel hose with conical fitting

Make the connection to the gas mains using a continuous wall steel hose whose specifications comply with the applicable standard. Carefully screw the hose connector **3** to the appliance's gas connector **1** (1/2" thread ISO 228-1), placing the supplied seal **2** between them. Apply insulating material to the thread of connector **3**, then tighten the steel hose **4** to the connector **3**.



## Connection to LPG

Use a pressure regulator and make the connection on the gas cylinder following the guidelines set out in the standards in force.



The supply pressure must comply with the values indicated in the table in "Burner and nozzle characteristics tables".

## Room ventilation

The appliance should be installed in rooms that have a permanent air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow for the regular combustion of gas and the necessary air change in the room itself. The air vents, protected by grilles, must be the right size to comply with current regulations and positioned so that no part of them is obstructed, not even partially.

The room must be kept adequately ventilated in order to eliminate the heat and humidity produced by cooking: In particular, after prolonged use, you are recommended to open a window or to increase the speed of any fans.



## Extraction of the combustion products



This appliance is not connected to an exhaust system for combustion products. It must be installed and connected in compliance with the current installation regulations. Special attention should be paid to the relevant requirements as for ventilation.

The combustion products may be extracted by means of hoods connected to a natural draught chimney whose efficiency is certain or via forced extraction. An efficient extraction system requires precision planning by a specialist qualified in this area and must comply with the positions and clearances indicated by the applicable standards.

When the job is complete, the installer must issue a certificate of conformity.

- 1 Extraction using a hood
- 2 Extraction without a hood

- A Single natural draught chimney
- B Single chimney with extractor fan
- C Directly outdoors with wall- or window-mounted extractor fan
- D Directly outdoors through wall



Air



Combustion products



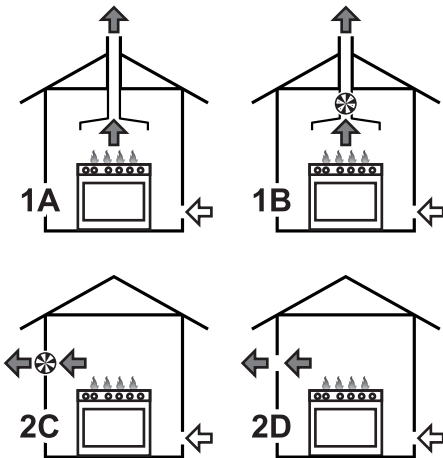
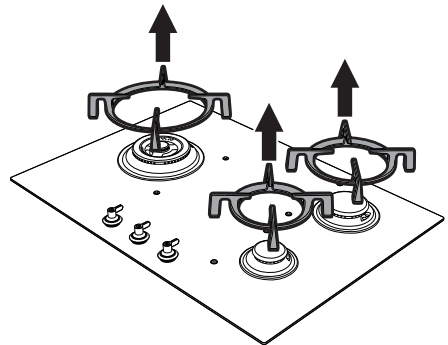
Extractor fan

## 5.5 Adaptation to different types of gas

If other types of gas are to be used, the nozzles must be replaced and the primary air must be adjusted. In order to replace the nozzles and adjust the burners, the hob top must be removed.

### Removing the hob top

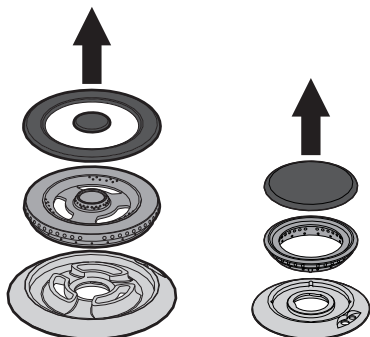
1. Remove the grids from the hob.



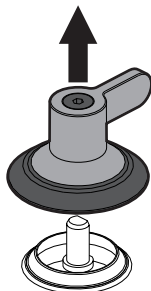


## Installation

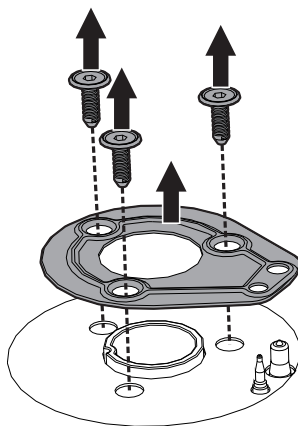
2. Remove the flame-spreader crowns and relative burner caps.



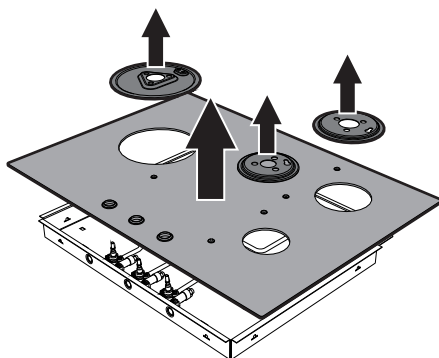
3. Pull the knobs upwards to remove them.



4. Remove the screws fastening the top and the plates corresponding to each burner zone.

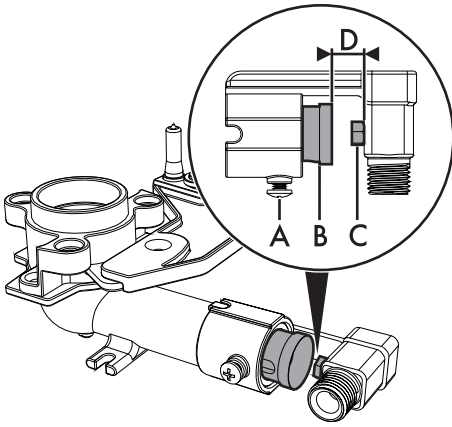


5. Remove the fastening plates and the hob top.





## Replacing nozzles



1. Unscrew screw **A** and push air regulator **B** as far as it will go.
2. Use a spanner to remove the nozzles **C** and install the new ones for the required gas supply, following the indications given in the relevant table (see "Burner and nozzle characteristics tables").

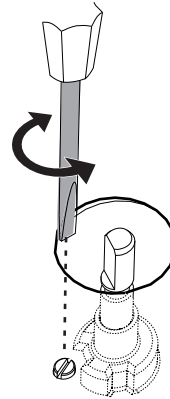


The nozzle tightening torque must be no more than 3 Nm.

3. Adjust the air flow by moving the air regulator **B** to obtain the distance **D** given in the corresponding table (see "Burner and nozzle characteristics tables").
4. After adjusting each burner, reassemble the appliance correctly.

## Adjusting the minimum setting for natural or town gas

1. Light the burner and turn it to the minimum position.
2. Extract the gas cock knob and turn the adjustment screw next to the tap rod (depending on the model) until the correct minimum flame is achieved.
3. Refit the knob and verify that the burner flame is stable.
4. Turn the knob rapidly from the maximum to the minimum setting: The flame should not go out.
5. Repeat the operation on all gas cocks.





# Installation

## Adjusting the minimum setting for LPG

- Tighten the screw located at the side of the tap rod clockwise all the way.



Following adjustment to a gas other than the one originally set in the factory, replace the gas setting label on the appliance with the one corresponding to the new gas. The label is inserted inside the nozzle pack (where present).

## Lubricating the gas cocks

Over time the gas taps may become difficult to turn and get blocked. Clean them internally and replace the lubrication grease.



Lubrication of the gas taps should be performed by a specialised technician.



## Gas types and Countries

NE

| Gas types                   |            | IT | GB-IE | FR-BE | DE | AT | NL | ES | PT | SE | RU | DK | PL | HU |
|-----------------------------|------------|----|-------|-------|----|----|----|----|----|----|----|----|----|----|
| <b>1 Natural gas G20</b>    |            |    |       |       |    |    |    |    |    |    |    |    |    |    |
| G20                         | 20 mbar    | •  | •     |       | •  | •  |    | •  | •  | •  | •  | •  | •  |    |
| G20/25                      | 20/25 mbar |    |       | •     |    |    |    |    |    |    |    |    |    |    |
| <b>2 Natural gas G20</b>    |            |    |       |       |    |    |    |    |    |    |    |    |    |    |
| G20                         | 25 mbar    |    |       |       |    |    |    |    |    |    |    |    |    | •  |
| <b>3 Natural gas G25</b>    |            |    |       |       |    |    |    |    |    |    |    |    |    |    |
| G25                         | 25 mbar    |    |       |       |    |    | •  |    |    |    |    |    |    |    |
| <b>4 Natural gas G25.1</b>  |            |    |       |       |    |    |    |    |    |    |    |    |    |    |
| G25.1                       | 25 mbar    |    |       |       |    |    |    |    |    |    |    |    |    | •  |
| <b>5 Natural gas G25</b>    |            |    |       |       |    |    |    |    |    |    |    |    |    |    |
| G25                         | 20 mbar    |    |       |       | •  |    |    |    |    |    |    |    |    |    |
| <b>6 Natural gas G2.350</b> |            |    |       |       |    |    |    |    |    |    |    |    |    |    |
| G2.350                      | 13 mbar    |    |       |       |    |    |    |    |    |    |    |    | •  |    |
| <b>7 LPG G30/31</b>         |            |    |       |       |    |    |    |    |    |    |    |    |    |    |
| G30/31                      | 28/37 mbar |    | •     | •     |    |    |    | •  |    |    | •  |    |    |    |
| G30/31                      | 30/37 mbar | •  |       |       |    |    |    |    | •  |    |    |    |    |    |
| G30/31                      | 30/30 mbar |    |       |       |    |    | •  |    |    | •  |    | •  |    |    |
| <b>8 LPG G30/31</b>         |            |    |       |       |    |    |    |    |    |    |    |    |    |    |
| G30/31                      | 37 mbar    |    |       |       |    |    |    |    |    |    |    |    | •  |    |
| <b>9 LPG G30/31</b>         |            |    |       |       |    |    |    |    |    |    |    |    |    |    |
| G30/31                      | 50 mbar    |    |       |       | •  | •  |    |    |    |    |    |    |    |    |
| <b>10 Town gas G110</b>     |            |    |       |       |    |    |    |    |    |    |    |    |    |    |
| G110                        | 8 mbar     | •  |       |       |    |    |    |    |    | •  |    | •  |    |    |



It is possible to identify the available gas types based on the country the appliance is to be installed in. Refer to the heading number to identify the correct values in the "Burner and nozzle characteristics tables".



# Installation

## Burner and nozzle characteristics tables

| 1 Natural Gas G20 - 20 mbar       | SR  | R   | UR   |
|-----------------------------------|-----|-----|------|
| Rated heating capacity (kW)       | 1.7 | 3.1 | 6.0  |
| Nozzle diameter (1/100 mm)        | 92  | 126 | 175  |
| Reduced flow rate (W)             | 500 | 900 | 1800 |
| Primary air (mm)                  | 1   | 1   | 1    |
| 2 Natural Gas G20 - 25 mbar       | SR  | R   | UR   |
| Rated heating capacity (kW)       | 1.7 | 3.1 | 5.7  |
| Nozzle diameter (1/100 mm)        | 87  | 120 | 160  |
| Reduced flow rate (W)             | 500 | 900 | 1800 |
| Primary air (mm)                  | 1   | 1   | 0.5  |
| 3 Natural Gas G25/G25.3 - 25 mbar | SR  | R   | UR   |
| Rated heating capacity (kW)       | 1.7 | 3.1 | 6.0  |
| Nozzle diameter (1/100 mm)        | 95  | 130 | 185  |
| Reduced flow rate (W)             | 500 | 900 | 1800 |
| Primary air (mm)                  | 1   | 1   | 0.5  |
| 4 Natural Gas G25.1 - 25 mbar     | SR  | R   | UR   |
| Rated heating capacity (kW)       | 1.7 | 3.1 | 5.9  |
| Nozzle diameter (1/100 mm)        | 98  | 135 | 190  |
| Reduced flow rate (W)             | 500 | 900 | 1800 |
| Primary air (mm)                  | 1   | 1   | 0.5  |
| 5 Natural Gas G25 - 20 mbar       | SR  | R   | UR   |
| Rated heating capacity (kW)       | 1.7 | 3.1 | 6.0  |
| Nozzle diameter (1/100 mm)        | 100 | 140 | 200  |
| Reduced flow rate (W)             | 500 | 900 | 1800 |
| Primary air (mm)                  | 1   | 1   | 0.5  |
| 6 Natural Gas G2.350 - 13 mbar    | SR  | R   | UR   |
| Rated heating capacity (kW)       | 1.7 | 3.1 | 6.0  |
| Nozzle diameter (1/100 mm)        | 126 | 175 | 280  |
| Reduced flow rate (W)             | 500 | 900 | 1800 |
| Primary air (mm)                  | 1   | 1   | 3    |

# Installation



NE

| 7 LPG G30/31 - 30/37 mbar   | SR  | R    | UR   |
|-----------------------------|-----|------|------|
| Rated heating capacity (kW) | 1.7 | 3.1  | 6.0  |
| Nozzle diameter (1/100 mm)  | 62  | 85   | 115  |
| Reduced flow rate (W)       | 500 | 1100 | 1800 |
| Primary air (mm)            | 2   | 2    | 12   |
| Rated flow rate G30 (g/h)   | 124 | 225  | 436  |
| Rated flow rate G31 (g/h)   | 121 | 221  | 429  |
| 8 LPG G30/31 - 37 mbar      | SR  | R    | UR   |
| Rated heating capacity (kW) | 1.7 | 3.1  | 6.0  |
| Nozzle diameter (1/100 mm)  | 60  | 80   | 110  |
| Reduced flow rate (W)       | 550 | 1100 | 1900 |
| Primary air (mm)            | 2   | 2    | 6    |
| Rated flow rate G30 (g/h)   | 124 | 225  | 436  |
| Rated flow rate G31 (g/h)   | 121 | 221  | 429  |
| 9 LPG G30/31 - 50 mbar      | SR  | R    | UR   |
| Rated heating capacity (kW) | 1.7 | 3.1  | 6.0  |
| Nozzle diameter (1/100 mm)  | 54  | 76   | 102  |
| Reduced flow rate (W)       | 500 | 1100 | 1900 |
| Primary air (mm)            | 1   | 1    | 2.5  |
| Rated flow rate G30 (g/h)   | 124 | 225  | 436  |
| Rated flow rate G31 (g/h)   | 121 | 221  | 429  |
| 10 Town Gas G110            | SR  | R    | UR   |
| Rated heating capacity (kW) | 1.7 | 3.0  | 3.8  |
| Nozzle diameter (1/100 mm)  | 165 | 250  | 310  |
| Reduced flow rate (W)       | 500 | 900  | 1400 |
| Primary air (mm)            | 0.5 | 1    | 1    |

The nozzles not provided are available at Authorised Service Centres.



# Installation

## 5.6 Electrical connection



**Power voltage**  
**Danger of electrocution**

- Have the electrical connection performed by authorised technical personnel.
- Use personal protective equipment.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Disconnect the mains power supply.
- Do not pull the cable to remove the plug.
- Use cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

### General information

Check the grid characteristics against the data indicated on the plate.

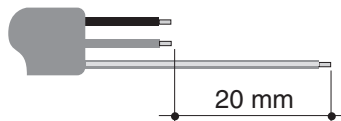
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

Perform the ground connection using a wire that is 20 mm longer than the other wires.

The appliance can work in the following modes:

- **220-240 V 1N~**



Use a **3 x 0.75 mm<sup>2</sup> three-core** cable.



The values indicated above refer to the cross-section of the internal conductor.

### Fixed connection

Fit the power line with an omnipolar circuit breaker in compliance with installation regulations.

The circuit breaker should be located near the appliance and in an easily reachable position.

### Connection with plug and socket

Make sure that the plug and socket are of the same type.

Avoid using adapters and shunts as these could cause overheating and a risk of burns.