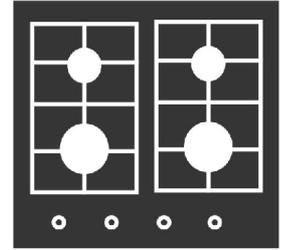


BEDIENUNGSANWEISUNG

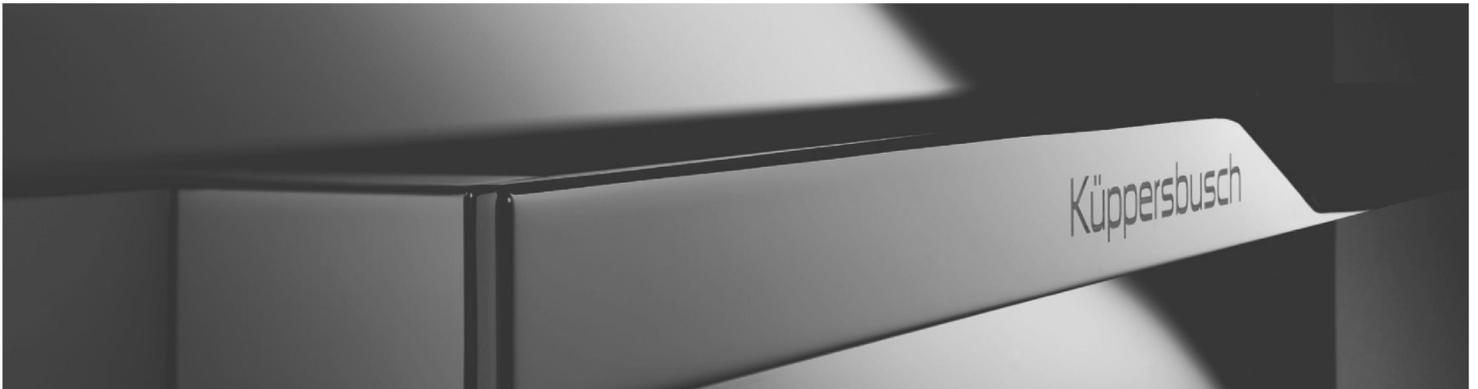
mit Montageanweisungen

INSTRUCTIONS FOR USE

and installation



GWS3811.0ED
GKS3820.0ED
GKS9851.0ED
GMS7651.0E
GMS9651.0E



Lesen sie unbedingt die Gebrauchsanleitung und den Montageplan vor Aufstellung, Installation sowie Inbetriebnahme.

Please read the users and installation instructions carefully before installation of the appliance and before starting to use it.

Service und Kundendienst

Telefon: 0209 - 401 631

Email: kundendienst@kueppersbusch.de

Küppersbusch
FÜR KÜCHEN MIT STIL

WARNING:

Children less than 8 years of age shall be kept away unless continuously supervised.

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 shall not play with the appliance.

Cleaning and user maintenance shall not be made by children without supervision.

Dear customer,

thank you for buying one of our products.

We are sure that this new, modern, functional and practical appliance, made using the finest quality materials, will fully satisfy your requirements. This new appliance is very easy to use, but in order to obtain the best results, we strongly recommend that you read this booklet carefully before use.

These instructions are valid exclusively for countries the identification symbols of which appear on the cover of the instruction booklet and the label on the appliance.

The manufacturer cannot be considered responsible for any damages to people or to things in the event of incorrect installation or improper use of the appliance.

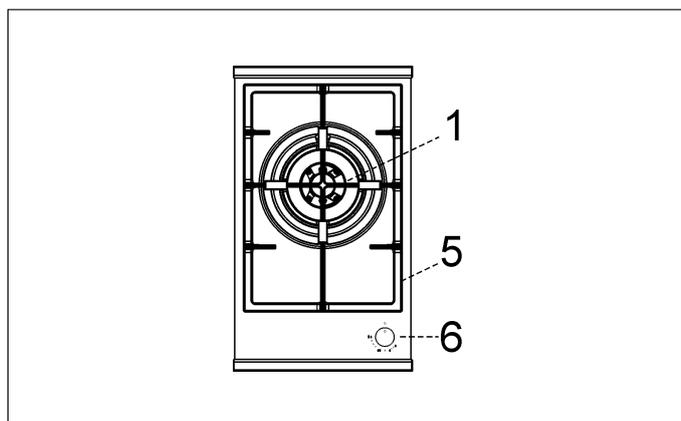
The Manufacturer cannot be held responsible for any imprecision due to printing or copying errors contained in this booklet. The figures shown are purely indicative. We reserve the right to make any changes to our products which we consider to be necessary or useful, also in the interest of the user, without affecting their essential characteristics in terms of functionality and safety. ***This cook top was designed to be used exclusively as a cooking appliance: any other use (such as heating rooms) is to be considered improper and dangerous.***



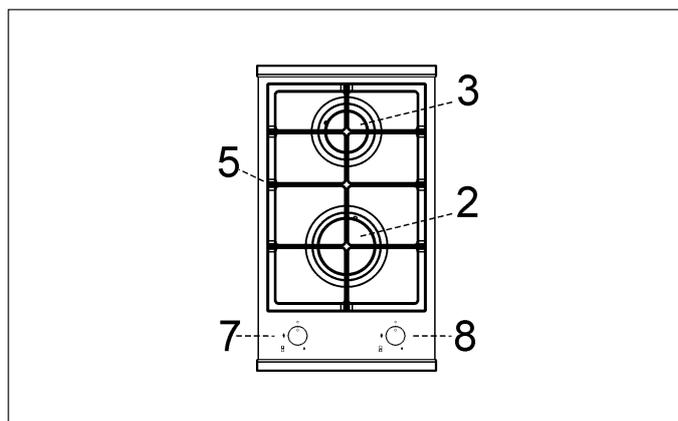
DESCRIPTION OF HOBS

TYPE: PCK 306090

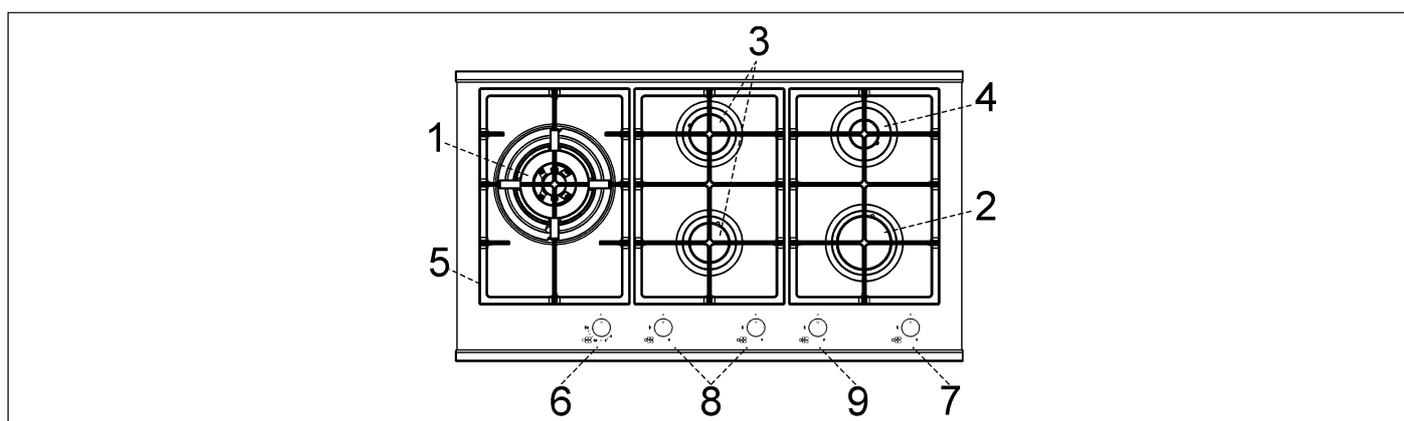
GWS3811.0ED



GKS3820.0ED



GKS9851.0ED



- | | |
|----------------------------|-----------|
| 1 DUAL burner | of 6000 W |
| 2 Rapid burner | of 3000 W |
| 3 Semirapid burner | of 1750 W |
| 4 Auxiliary burner | of 1000 W |
| 5 Pan support | |
| 6 Burner n° 1 control knob | |
| 7 Burner n° 2 control knob | |
| 8 Burner n° 3 control knob | |
| 9 Burner n° 4 control knob | |

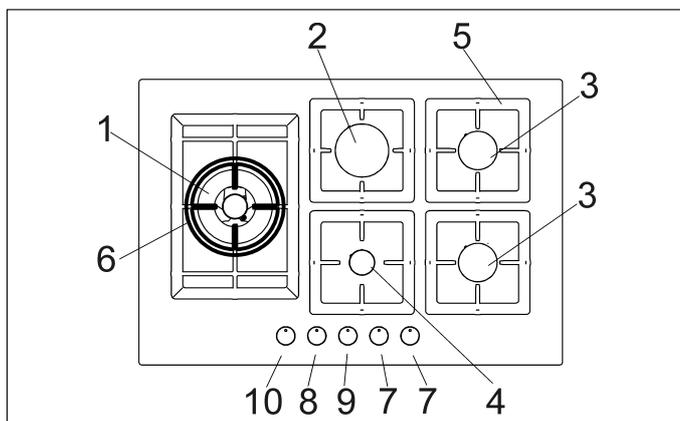
Attention: this appliance has been manufactured for domestic use only and its employment by private person.



DESCRIPTION OF HOBS

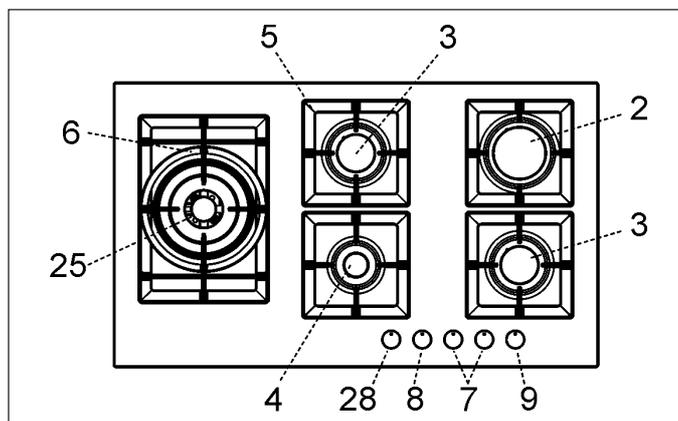
TYPE: PCZJ 6075

GMS7651.0E



TYPE: PCZJ 90

GMS9651.0E



- | | |
|---|------------------|
| 1 Double crown Wok burner | of 4000 W |
| 2 Rapid gas burner | of 3000 W |
| 3 Semirapid gas burner | of 1750 W |
| 4 Auxiliary gas burner | of 1000 W |
| 5 Pan support | |
| 6 Pan support WOK (only on Double crown burner and DUAL) | |
| 7 Burner n° 3 control knob | |
| 8 Burner n° 4 control knob | |
| 9 Burner n° 2 control knob | |
| 10 Burner n° 1 control knob | |
| 25 DUAL burner | of 4750 ÷ 5000 W |
| 28 Burner n° 25 control knob | |

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



USE

1) TRADITIONAL BURNERS

On the surface of the hob, there is a serigraphic figure above each knob, indicating the burner to which the knob refers. After turning on the gas at the main or opening the valve on the gas bottle, light the burners as indicated 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.

- Automatic electric ignition

Press the knob corresponding to the burner to use and turn it clockwise to the "Maximum" position (big flame fig. 1) pressing the knob right down.

- Lighting burners fitted with a safety cut-off device

For burners fitted with a safety cut-off device, turn the knob corresponding to the burner to use anti-clockwise to the "Maximum" position (big flame fig. 1) until it stops and then press the knob. Continue pressing the knob for about 10 seconds after the burner has been lit.

Should the flames accidentally go out, turn the burner control knob off and wait at least 1 min before attempting to light it again.

How to use the burners

To obtain maximum performance with minimum gas consumption, remember the following:

- use suitable pans for each burner (see the table below and fig. 2).
- When boiling point is reached, turn the knob to the "Minimum" position (small flame fig. 1).
- Always use pans with lids.

1/A) DUAL BURNERS

Separate regulation of the inner and outer rings (in practical terms, a dual burner controlled by a single knob), offering very flexible use thanks to the possibility to light either the inner flame only or the whole burner (inner and outer flame at the same time).

LIGHTING AND USING THE "DUAL" BURNER

Stand the pan on the burner before lighting.

Despite being controlled by a single knob, the "DUAL" burner can be used in two different ways.

A) - Using the complete burner:

starting from the off position ● You must first press the knob, simultaneously turning it anti-clockwise, until the indicator points to the maximum delivery position obtaining the maximum flow capacity of both flames.

When the flames are lit, keep the knob pressed for a few seconds, until the device automatically keeps the burner lit.

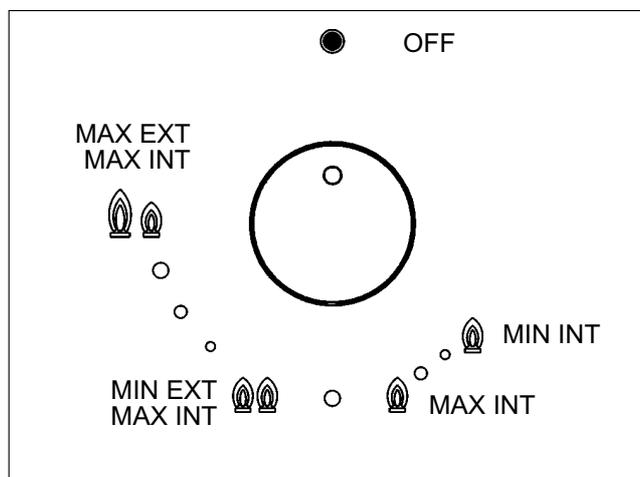
It is now possible to regulate the intensity of the flame by turning the knob anti-clockwise (from the maximum flow capacity position of the inner and outer flames to the maximum flow capacity of the inner flame and the minimum of the outer flame).

To turn off the burner, turn the knob clockwise, realigning the indicator with the ● off symbol.

B) - Using the inner flame only:

after lighting the burner and regulating the inner flame to maximum flow capacity and the outer flame to minimum flow capacity as described above, turn the knob anti-clockwise until it clicks once. The inner flame is now at maximum flow capacity while the outer flame is turned off.

Continue turning anti-clockwise to regulate the inner flame to the minimum flow capacity.



Turning off:

to turn off the burner, turn the knob clockwise, realigning the indicator with the ● off symbol.

Once the "DUAL" burner is operating in either of the two modes described, it is possible to swap from one mode to the other by simply turning the knob to the position required.

USE

<i>Burners</i>	<i>Power (W)</i>	<i>∅ Pan cm</i>
DUAL total	4750 ÷ 6000	22 ÷ 30
DUAL central	900	8 ÷ 16
Double crown Wok burner	4000	22 ÷ 26
Rapid	3000	20 ÷ 22
Semirapid	1750	16 ÷ 18
Auxiliary	1000	10 ÷ 14

WARNINGS:

- *burners fitted with safety cut-off devices can only be lit when the knob is in the "Maximum" position (big flame fig. 1).*
- *In the absence of electricity, the burners can be lit with matches.*
- *Never leave the appliance unattended while the burners are in use and ensure that children are kept at a safe distance. Make sure that pan handles are correctly positioned and supervise the cooking of foods in oil and fat, as these are highly flammable.*
- *Do not use sprays near the appliance during use.*
- *Do not drag pans across the glass hob as this may scratch the surface.*
- *Do not use the hob as a work surface.*
- *Do not place pans with an unstable or deformed bottom on the burner, as these may tip or spill their contents, causing accidents.*
- *The pans must not extend beyond the edge of the hob.*

WARNINGS AND RECOMMENDATIONS FOR THE USER:

- *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.*
- *Do not attempt to change the technical characteristics of the product because it can be dangerous.*
- *If you should not to use this appliance any more (or replace an old model), before disposing of it, make it inoperative in conformity with current law on the protection of health and the prevention of environmental pollution by making its dangerous parts harmless, especially for children who might play on an abandoned appliance.*
- *Do not touch the appliance with wet or damp hands or feet.*
- *Do not use the appliance barefoot.*
- *The manufacturer will not be liable for any damage resulting from improper, incorrect or unreasonable use.*
- *During, and immediately after operation, some parts of the cook top are very hot: avoid touching them.*
- *After using the cook top, make sure that the knob is in the closed position and close the main tap of the gas supply or gas cylinder.*
- *If the gas taps are not operating correctly, call the Service Department.*

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CLEANING

IMPORTANT:

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

2) GAS HOB CERAMIC

It is very important to clean the surface soon after every use, when the glass is still tepid.

Do not use metallic sponges, powder abrasives or corrosive sprays.

Depending on the dirty level we recommend:

- slight stains: it is enough the use of a moist clean rag.
- Marks of liquid, overflowed from the pot, can be removed using vinegar or lemon.

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. 7 and 8) with lukewarm soapy water. They should also be cleaned plugs "AC" and flame detection "TC" (see fig. 8).

Clean them gently with a small nylon brush as shown (see fig. 6) and allow to dry fully.

Do not wash in the dishwasher.

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 "T" (fig. 8) have not become clogged by foreign bodies.*
- *Check that enamelled burner cap "A", "B", "C" (fig. 7 and 8) have correctly positioned on the burner head. It must be steady.*
- *The pan support must be placed in the appropriate centering pins verifying the perfect stability.*
- *Do not force the taps if they are difficult open or close. Contact the technical assistance service for repairs.*
- *Don't use steam jets for the equipment cleaning.*

Note:

continuous use could cause the burners to change colour due to the high temperature.

CAUTION:

In case of hotplate glass breakage:

- *shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply;*
- *do not touch the appliance surface;*
- *do not use the appliance.*

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INSTALLATION

TECHNICAL INFORMATION FOR THE INSTALLER

Installation, adjustments of controls and maintenance must only be carried out by a qualified engineer (law n° 46 and D.P.R. 447).

The appliance must be correctly installed in conformity with current law and the manufacturer's instructions.

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.

3) INSTALLING THE HOB

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 cooktop 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. 9 and 9/A).

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 "E" of the scheme.

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

IMPORTANT!

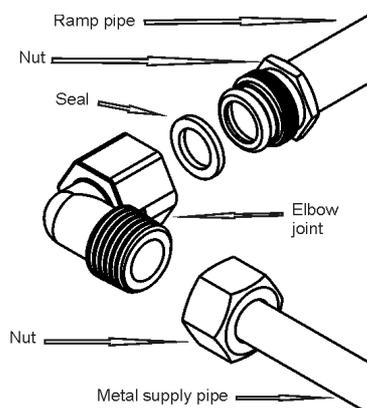
A perfect installation, adjustment or transformation of the cook top to use other gases requires a QUALIFIED INSTALLER: a failure to follow this rule will void the warranty.

4) FITTING THE HOB

The hob is equipped with a special seal to avoid any infiltration of liquid into the unit. To apply this seal correctly, please follow the instructions given below carefully:

- remove all the mobile parts of the hob.
- Cut the seal into 4 strips of the lengths suitable to fit it along the 4 sides of the glass.
- Turn the hob upside down and place the adhesive side of the seal "E" (fig. 10) correctly under the edge of the hob so that the outer edge of the seal perfectly matches the outer perimeter edge of the glass. The ends of the strips must match without overlapping.
- Stick the seal to the glass evenly and securely, using your fingers to press it into place.
- **For GMS7651.0E-GMS9651.0E:** position the hob with the proper brackets "S" and fit the prominent part into the porthole "H" on the bottom; turn the screw "F" until the bracket "S" stick on the top (fig. 11/A).
- **For GWS3811.0ED - GKS9851.0ED-GKS3820.0ED:** position the hob in the hole in the unit and fasten it in place using the appropriate screws "F" of the fastening hooks "G" (see fig. 11/B).
- In order to avoid accidental contact with the surface of the box of the overheated hob during use, it is necessary to install a wooden divider at a minimum distance of 70 mm from the top, fastening it in place with screws (fig. 9).

Caution: Do not allow the glass lay directly on the work top. it is the bottomshelf that has to be in touch with the work top.



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INSTALLATION

IMPORTANT INSTALLATION INSTRUCTIONS

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 a temperature of 90 °C.

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 BS 6172 1990, BS 5440 part. 2 1989 and BS 6891 1988.

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.

5) ROOM VENTILATION

To ensure correct operation of the appliance, it is important to ensure that the room where the hot plate is installed has sufficient ventilation, as set out in BS 5440 part 2. 1989. See table below.

Type of appliance	Volume of room cubic metres	Min. size of vent sq. cm.	Openable window or alternative method of venting to the outside
Domestic ovens hotplates or any combinations	5	100	yes
	5 to 10	50	yes
	11 to 20	nil	yes
	20 and above	nil	yes

Natural air flow must enter directly through permanent openings in the walls of the room in question. These must open towards the outside and possess a minimum section of 100 cm² (see fig. 3). It must be impossible to obstruct these openings. Indirect ventilation with air drawn from adjacent rooms is permitted in strict compliance with the provisions in force.

6) 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 (see fig. 4). 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. 5). This must be activated at the same time as the appliance, so long as the specifications in the provisions in force are strictly complied with.

7) 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 mains in the home.

A label on this manual and on the product indicates the type of gas and pressure adjustment.

WARNING:

a gas hot plate can only be connected by a CORGI Registered engineer.

Installations should be carried out in accordance with BS 6891 1988 and must comply with the Gas Safety Regulations.

All hot plate installations must include an isolation tap.

GAS PRESSURE TEST

Some hot plates models have a test point fitted under the control panel, to conduct a gas pressure test proceed as follows:

- turn off the gas supply.
- Remove screw in the pressure test point, place test gauge connecting tube on test point.
- Fit a burner ring and cap onto burner assembly, replace control knob onto corresponding control tap for the burner.
- Turn on gas and ascertain working pressure.

After test, turn off control tap, turn off gas supply, disconnect test gauge connecting tube.

Replace the test point screw, turn gas back on and test for soundness. Reassemble the hotplate.

IMPORTANT:

the appliance complies with the provisions of the following CE Directives: 2009/142 regarding gas safety.



INSTALLATION

8) ELECTRICAL CONNECTION

IMPORTANT!

The appliance must be installed following the manufacturer's instructions. The manufacturer will not be liable for injury to persons or animals or property damage caused by an incorrect installation.

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 voltage matches the value shown on the specification plate and the section of the wires of the electrical system can support the load, which is also indicated on the specification plate.
- 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 cooktop).
- 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 11, taking care of respecting the following correspondences:

letter L (live) = brown wire;

letter N (neutral) = blue wire;

earth symbol  = green - yellow wire.

- The power supply cable must be positioned so that no part of it is able to reach an temperature of 90 °C.
- 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.
- 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.

Before performing any service on the electrical part of the appliance, it must absolutely be disconnected from the electrical network.

If the installation requires modifications to the home's electrical system or if the socket is incompatible with the appliance's plug, have changes or replacements performed by professionally-qualified person. In particular, this person must also make sure that the section of the wires of the socket is suitable for the power absorbed by the appliance.

WARNINGS:

all our products are conform with the European Norms and relative amendments.

The product is therefore conform with the requirements of the European Directives in force relating to:

- **compatibility electromagnetic (EMC);**
- **electrical security (LVD);**
- **restriction of use of certain hazardous substances (RoHS);**
- **EcoDesign (ERP).**

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REGULATION

Before performing any regulation, disconnect the electricity supply to the appliance.

After carrying out any regulation or pre-regulation operations, any seals must be replaced by the technician.

The regulation of primary air to our burners is not necessary.

9) VALVES

Regulation of the "Minimum":

- Remove knob "M" (fig. 12 and 12/A) of the tap, which is simply pressed on to its rod. The bypass for minimal rate regulation can be: beside the tap (fig. 12) or inside the shaft. In any case, to access to regulation, it can be done through the insertion of a small screwdriver "D" beside the tap (fig. 12) or in the hole "C" inside the shaft of the tap (fig 12/A). Turn the throttle screw to the right or left until the burner flame has been adequately regulated to the "Reduced rate" position.

The flame should not be too low: the lowest small flame should be continuous and steady. Re-assemble the several components.

It is understood that the aforementioned regulation must only be carried out with burners which use G20, while for burners which use G30 the screw must be blocked completely.

The operations described above can be carried out easily, whatever the position of the hob or however it is fastened to the unit.

THE BURNERS DO NOT REQUIRE ANY REGULATION OF THE PRIMARY AIR.

WARNING:

To adjust the minimum "DUAL" burner first remove the bushing "E" (fig. 12).

In the case of a "DUAL" burner, the regulation screw situated inside the post of the valve regulates the central flame, while the screw next to the valve regulates the outer flame.

10) REPLACING NOZZLES

The burners can be adapted to suited different types of gas by fitting the nozzles that correspond to the gas used. To do this, it is necessary to remove the burner heads and use a straight key "B", to unscrew the nozzle "A" (see fig. 13) and replace it with a nozzle corresponding to the gas used.

We advise you to block the nozzle tightly.

After making these replacements, the technician must regulate the burners as described in paragraph 9, seal any regulation or pre-regulation organs and apply the label corresponding to the new gas regulation carried out on the appliance in place of that previously applied. This label is contained in the spare nozzle bag.

For the ease of the fitter, we have prepared a table indicating the flow capacities, the heat capacities of the burners, the diameter of the nozzles and the working pressure for the various types of gas.

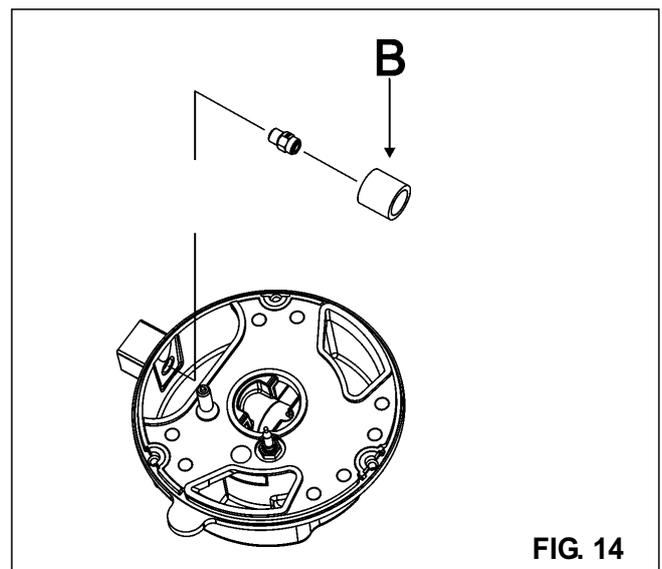


FIG. 14

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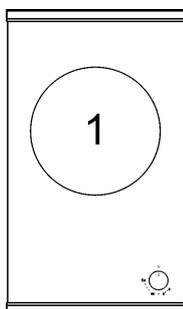
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TRANSFORMERS

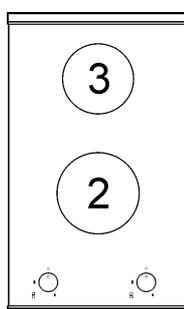
ARRANGEMENT OF THE BURNERS

GWS3811.0ED



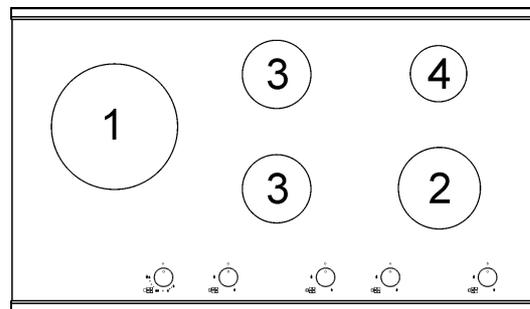
EE_{gas hob}
56,4%

GKS3820.0ED



EE_{gas hob}
58,3%

GKS9851.0ED



EE_{gas hob}
57,4%

TABLE

BURNERS		GAS	NORMAL PRESSURE mbar	NORMAL RATE		INJECTOR DIAMETER 1/100 mm	NOMINAL HEAT INPUT (W)		EE _{gas burner} *
No.	DESCRIPTION			g/h	l/h		Min.	Max.	
1	DUAL total**	G 30 - BUTANE	28 - 30	436	571	2 x 80 B + 46 B	3500	6000	56,4%
		G 31 - PROPANE	37	429		2 x 80 B + 46 B	3500	6000	
		G 20 - NATURAL	20			2 x 125 A + 71 A	3500	6000	
2	DUAL central	G 30 - BUTANE	28 - 30	58	76	46 B	400	800	---
		G 31 - PROPANE	37	57		46 B	400	800	
		G 20 - NATURAL	20			71 A	400	800	
3	Rapid	G 30 - BUTANE	28 - 30	218	286	85	800	3000	60,1%
		G 31 - PROPANE	37	214		85	800	3000	
		G 20 - NATURAL	20			117 Y	800	3000	
4	Semirapid	G 30 - BUTANE	28 - 30	127	167	68	550	1750	56,6%
		G 31 - PROPANE	37	125		68	550	1750	
		G 20 - NATURAL	20			98 Z	550	1750	
4	Auxiliary	G 30 - BUTANE	28 - 30	73	95	51	450	1000	N.A.
		G 31 - PROPANE	37	71		51	450	1000	
		G 20 - NATURAL	20			75 X	450	1000	

***In accordance with Regulation No. 66/2014 EU measures for the implementation of Directive 2009/125/EC, the performance (EE_{gas burner}) was calculated according to EN 30-2-1 last review with the G20.**

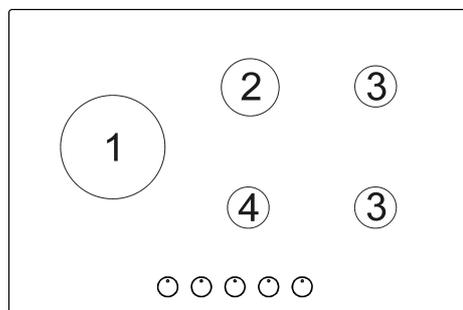
****Mount with bushing (B) if present (see Fig. 14).**



TRANSFORMERS

ARRANGEMENT OF THE BURNERS

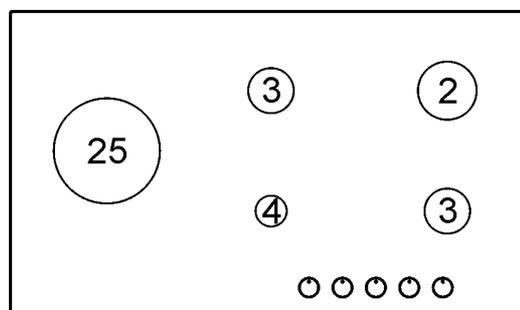
GMS7651.0E



EE_{gas hob}

63,8%

GMS9651.0E



EE_{gas hob}

63,4%

TABLE

BURNERS		GAS	NORMAL PRESSURE mbar	NORMAL RATE		INJECTOR DIAMETER 1/100 mm	NOMINAL HEAT INPUT (W)		EE _{gas burner} **
No.	DESCRIPTION			g/h	l/h		Min.	Max.	
1	WOK Double crown*	G 30 - BUTANE	28 - 30	291	381	100 B	1800	4000	59.0%
		G 31 - PROPANE	37	286		100 B	1800	4000	
		G 20 - NATURAL	20			145 A	1800	4000	
2	RAPID	G 30 - BUTANE	28 - 30	218	286	87 B	800	3000	65.3%
		G 31 - PROPANE	37	214		87 B	800	3000	
		G 20 - NATURAL	20			128 A	800	3000	
3	SEMIRAPID	G 30 - BUTANE	28 - 30	127	167	66 B	550	1750	65.5%
		G 31 - PROPANE	37	125		66 B	550	1750	
		G 20 - NATURAL	20			98 A	550	1750	
4	AUXILIARY	G 30 - BUTANE	28 - 30	73	95	50 B	450	1000	N.A.
		G 31 - PROPANE	37	71		50 B	450	1000	
		G 20 - NATURAL	20			77 A	450	1000	
25	DUAL total*	G 30 - BUTANE	28 - 30	345	452	2 x 72 B + 46 B	2700	4750	57.4%
		G 31 - PROPANE	37	339		2 x 72 B + 46 B	2700	4750	
		G 20 - NATURAL	20			2 x 115 A + 71 A	2700	5000	
	DUAL central	G 30 - BUTANE	28 - 30	58		46 B	300	800	N.A.
G 31 - PROPANE	37	27	46 B	300	800				
G 20 - NATURAL	20		71 A	300	800				

*In accordance with Regulation No. 66/2014 EU measures for the implementation of Directive 2009/125/EC, the performance (EE_{gas burner}) was calculated according to EN 30-2-1 last review with the G20.

**Mount with bushing (B) if present (see Fig. 14).



MAINTENANCE

POWER CABLE TYPES AND SECTIONS

TYPE OF HOB	TYPE OF CABLE	CABLE MONOPHASE
Gas hob	H05 RR - F	Section 3 x 0.75 mm ²

CAUTION!!!

When replacing the power cable, the fitter must keep the earth conductor "B" longer than the phase conductor (fig. 15) and must also observe the warnings indicated in paragraph 8.

WARNING: MAINTENANCE MUST ONLY BE PERFORMED BY AUTHORISED PERSONS.

In case of failure or cut in the cable, please move away from the cable and do not touch it. Moreover the device must be unplugged and not switched on. Call the nearest authorized service center to fix the problem.

TECHNICAL ASSISTANCE AND SPARES

Before leaving the factory, this appliance was tested and regulated by specially qualified experts in order to guarantee the best operating results.

The original spare parts can be found only in our Technical Assistance Centres and authorised shops.

Every repair or regulation operation which should become subsequently necessary must be carried out with the utmost care and attention by qualified personnel.

This is why we recommend that you always contact the Dealer who sold the appliance or our nearest Assistance Centre, specifying the brand, the model, the serial number and the type of problem affecting your appliance. The pertinent data is stamped on the label applied to the underside of the appliance and on the label applied to the packing box.

This information enables the technical assistance department to acquire the appropriate spare parts and consequently guarantee prompt and targeted intervention. We recommend that you write this data in the spaces below and keep it to hand at all times:

BRAND:

MODEL:

SERIES:



TECHNICAL DATA PRINTED ON THE LABEL

GWS3811.0ED

CATEGORY = II₂H₃+

G 30 - BUTANE = 28 - 30 mbar
G 31 - PROPANE = 37 mbar
G 20 - NATURAL = 20 mbar

Σ Qn Gas Natural = 6.0 kW
 Σ Qn GPL = 436 g/h (G30)
 Σ Qn GPL = 429 g/h (G31)

VOLTAGE = 220 - 240 V ~
FREQUENCY = 50/60 Hz

GKS3820.0ED

CATEGORY = II₂H₃+

G 30 - BUTANE = 28 - 30 mbar
G 31 - PROPANE = 37 mbar
G 20 - NATURAL = 20 mbar

Σ Qn Gas Natural = 4.75 kW
 Σ Qn GPL = 345 g/h (G30)
 Σ Qn GPL = 339 g/h (G31)

VOLTAGE = 220 - 240 V ~
FREQUENCY = 50/60 Hz

GKS9851.0ED

CATEGORY = II₂H₃+

G 30 - BUTANE = 28 - 30 mbar
G 31 - PROPANE = 37 mbar
G 20 - NATURAL = 20 mbar

Σ Qn Gas Naturale = 13.5 kW
 Σ Qn GPL = 981 g/h (G30)
 Σ Qn GPL = 964 g/h (G31)

VOLTAGE = 220 - 240 V ~
FREQUENCY = 50/60 Hz

GMS7651.0E

CATEGORY = II₂H₃+

G 30 - BUTANE = 28 - 30 mbar
G 31 - PROPANE = 37 mbar
G 20 - NATURAL = 20 mbar

Σ Qn Gas Naturale = 11.5 kW
 Σ Qn GPL = 545 g/h (G30)
 Σ Qn GPL = 536 g/h (G31)

VOLTAGE = 220 - 240 V ~
FREQUENCY = 50/60 Hz

GMS9651.0E

CATEGORY = II₂H₃+

G 30 - BUTANE = 28 - 30 mbar
G 31 - PROPANE = 37 mbar
G 20 - NATURAL = 20 mbar

Σ Qn GPL = 12.25 kW
 Σ Qn Gas Natural = 12.50 kW
 Σ Qn GPL = 891 (G30)
 Σ Qn GPL = 875 (G31)

VOLTAGE = 220 - 240 V ~
FREQUENCY = 50/60 Hz



This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

This guideline is the frame of a European-wide validity of return and recycling on Waste Electrical and Electronic Equipment.

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GWS3811.0ED	K06-180130/01
GKS3820.0ED	K06-180129/01
GKS9851.0ED	K06-180128/01
GMS7651.0E	K06-180024/01
GMS9651.0E	K06-180023/01

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