

CE

Bartscher

GASHERDE MIT GASBACKOFEN

GAS STOVE WITH GAS OVEN

FOURNEAU À GAZ AVEC FOUR À GAZ

CUCINA A GAS CON FORNO A GAS

COCINA A GAS CON HORNO A GAS

FOGÕES A GÁS COM FORNO A GÁS

GASFORNUIS MET GASOVEN

KUCHNIA GAZOWA Z PIEKARNIKIEM

GAZOWYM

2951131 / FA092M00
2951121 / FA093M00
2952171 / FAG92M00
2952291 / FAG93M00



DE

GB

FR

IT

ES

PT

NL

PL

INSTALLATIONS-, BEDIENUNGS-
UND WARTUNGSANWEISUNGEN

INSTALLATION, OPERATING
AND MAINTENANCE INSTRUCTIONS

MANUEL D'INSTALLATION,
D'UTILISATION ET D'ENTRETIEN

MANUALE DI INSTALLAZIONE,
USO E MANUTENZIONE

MANUAL DE INSTALACIÓN,
USO Y MANTENIMIENTO

MANUAL DE INSTALAÇÃO,
UTILIZAÇÃO E MANUTENÇÃO

HANDLEIDING VOOR INSTALLATIE,
GEBRUIK EN ONDERHOUD

WSKAZÓWKI DOTYCZĄCE INSTALACJI,
UŻYTKOWANIA I KONSERWACJI



Rev.-Nr.: 01-2017

DE TECHNISCHE ÄNDERUNGEN VORBEHALTEN!

GB TECHNICAL CHANGES RESERVED!

FR SOUS RÉSERVE DE MODIFICATIONS TECHNIQUES !

IT CI RISERVIAMO LA POSSIBILITÀ DI INTRODURRE MODIFICHE TECNICHE!

ES ¡SE RESERVA EL DERECHO A INTRODUCIR MODIFICACIONES TÉCNICAS!

PT SUJEITO A ALTERAÇÕES TÉCNICAS!

NL TECHNISCHE WIJZIGINGEN VOORBEHOUDEN!

PL WPROWADZANIE ZMIAN TECHNICZNYCH ZASTRZEŻONE!

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3. SAFETY



Read carefully the guidelines and instructions in the instruction manual before you use the appliance.

The instruction manual contains general information on how to safely use and maintain the appliance.

Retain the manual for future reference.

The manufacturer took extra care when designing and manufacturing to prevent any safety or health hazard to the personnel operating the appliance.

Please read carefully the guidelines in the instruction manual and instructions placed directly onto the appliance. Above all, observe all the safety instructions.

Do not intervene in or remove the protective appliances installed in the appliance. Non-compliance may lead to severe safety and health hazard against people. We recommend to perform a few tests to know the layout and main functions of the control panel, particularly those to switch the appliance on and off.

The appliance is intended only for the use it has been designed for and any other use is considered as the use not in compliance with the intended use.

The manufacturer is not liable for material damage or damage to person caused by misapplication or incorrect application of the appliance.

Any maintenance work that requires special technical licence or special skills may be performed by qualified personnel only.

To provide hygiene and protect foods from dirt, all the elements that have direct or indirect contact with the foods and all border areas must be thoroughly cleaned. Use only the cleaning agents intended for use in contact with food and avoid using flammable agents or harmful to health.



After each use of the appliance make sure that all the heating elements and control elements have been switched off and the gas supply connections are disconnected.



The device requires some safety measures during installation, positioning, fixing, and connecting to the power supply (section 8 "INSTALLATION").



In case of longer standstill disconnect all power supply cables and thoroughly clean the inside and outside elements of the device (section 6 "CLEANING AND MAINTENANCE").



Do not clean the device with direct stream of water.

4. GENERAL INFORMATION AND WARNINGS

4.1. General guidelines

The manual has been edited by the manufacturer to provide the authorized personnel with the information necessary to work with the appliance. We recommend the intended readers to read the manual carefully and comply with the information. By reading the information contained in the manual, hazards against people health and safety may be prevented.

Retain the manual in an easily available place throughout the time of use of the appliance to have access and refer to the required information at any time.

Special symbols, described below, have been used to stress important information or draw attention to essential data:

Caution - warning



Indicate important safety instructions. You should acquire the proper conduct to prevent hazard against people health and safety or not to cause any damage.

Important

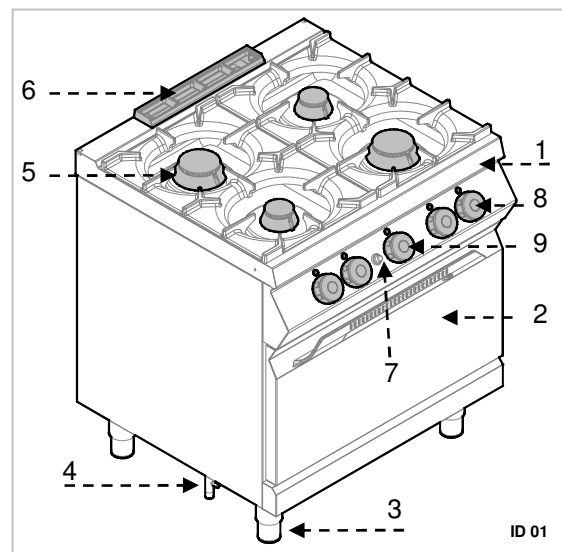


Indicate essentials technical data that you cannot ignore.

4.2. Description of the appliance

THE GAS STOVE WITH GAS OVEN, called hereinafter the device, has been designed and manufactured for preparation of food products in the professional gastronomy sector.

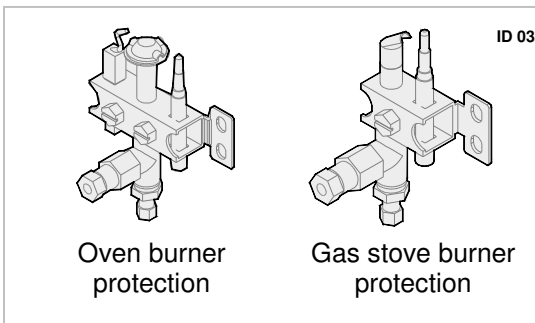
- 1) Hob
- 2) Oven
- 3) Adjustable feet
- 4) Gas connection
- 5) Gas burner: made from enameled cast iron of various power, depending on diameter.
- 6) Oven smoke extraction
- 7) Piezoelectric ignition for gas oven burner
- 8) Gas oven control knob: it adjusts the gas supply to gas stove burners
- 9) Temperature control knob: it adjusts the gas supply to the oven burner



4.3. Protection appliances

The device is equipped with the following protection systems. The drawing presents layout of the devices.

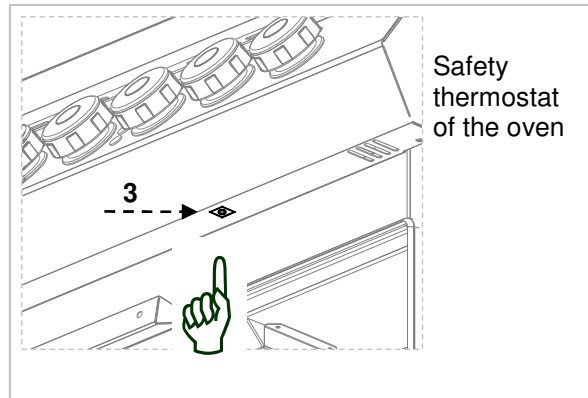
1. **Gas valve:** for opening and closing the gas supply line.
2. **Safety thermocouple:** cuts off the gas supply if the flame goes out.



3. **Oven-safety thermostat:** in case of overheating, the gas supply to the oven is cut off.



Check every day that the protection devices are mounted correctly and operational.

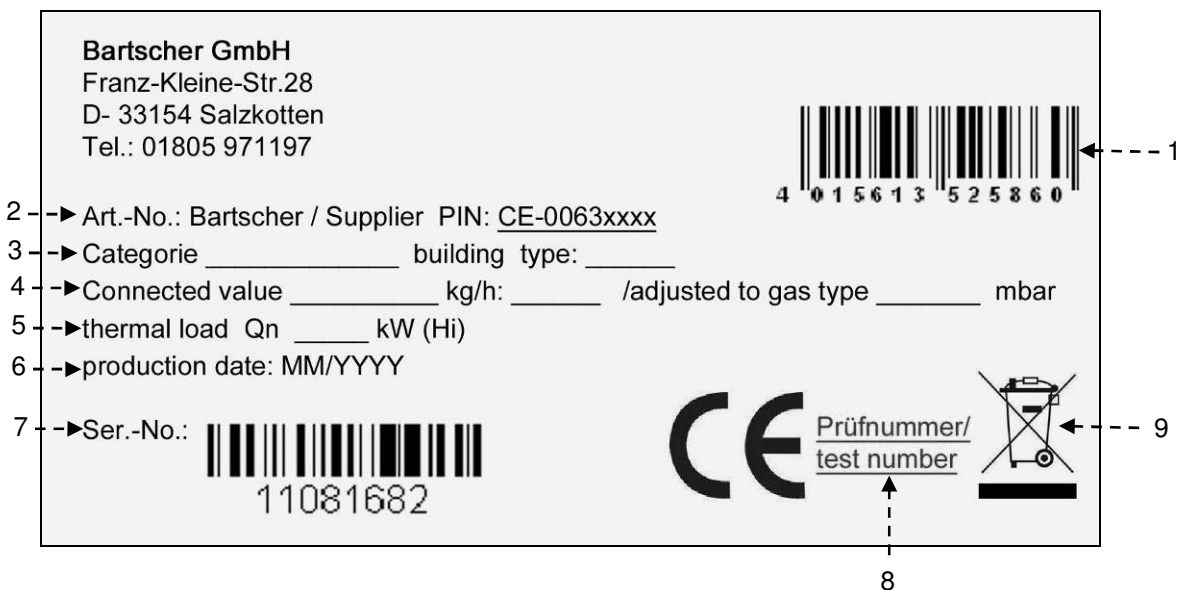


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4.4. Rating plate

The rating plate shown in the drawing is fixed directly on the device. It includes all guidelines and information required for safe use.

- | | |
|---|--|
| <ol style="list-style-type: none"> 1) EAN number 2) Art. no./ model no. / CE certificate no. 3) Category of device / type of design 4) Power / gas consumption / Factory setting for specified gas type | <ol style="list-style-type: none"> 5) Heat load 6) Production date 7) Series no. 8) CE Declaration of Conformity 9) WEEE symbol |
|---|--|



4.5. Replacement of components (service technician)



Before exchange of the component switch on all the existing protection appliances. First of all, switch off the gas valve and prevent access to the appliance, which in the case of activation may lead to unexpected situations endangering the safety and health of people.

If necessary, exchange the used components to the original spare parts.



We are not liable for personal injury or damage to the components that arise due to application of other spare parts than original or intervention into the appliance without the manufacturer's consent that may have altered the safety requirements.

5. USE AND OPERATION

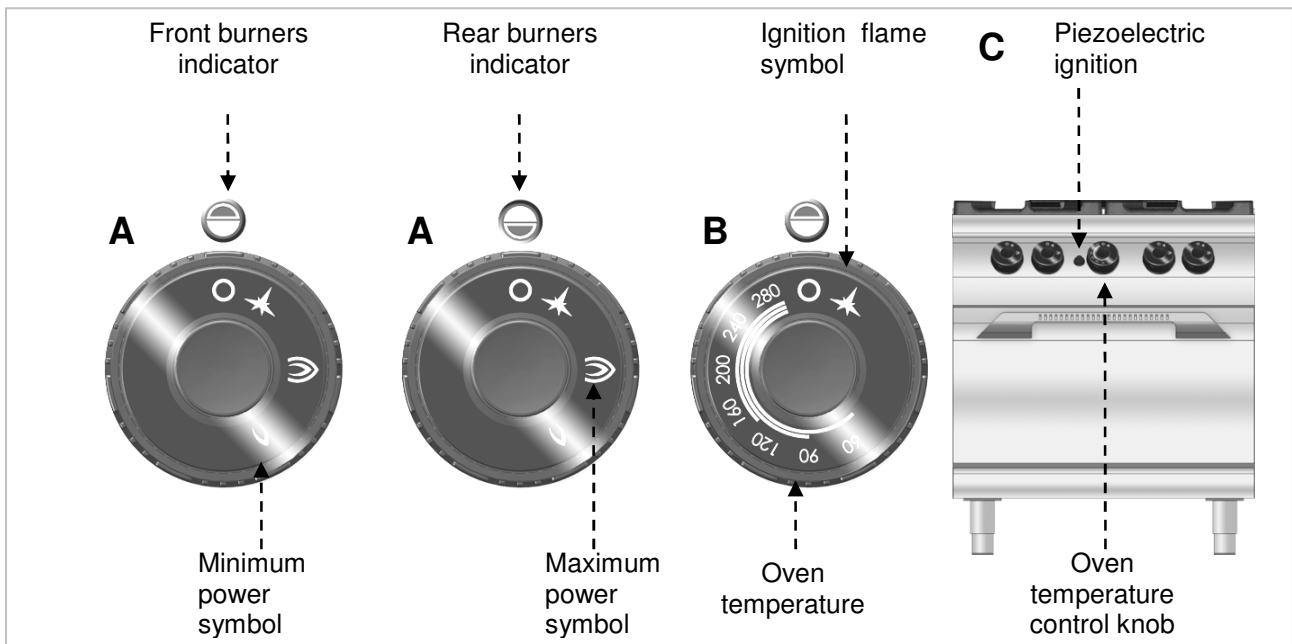
5.1. Description of the controls.

The elements controlling the essential functions are located on the control panel of the device.

A) Gas stove burner control knob: to ignite, switch off or adjust a relevant burner of the gas stove.

B) Oven burner control knob: to ignite, switch off or adjust the oven burner.

C) Piezoelectric ignition: to ignite the ignition flame of the oven burner.



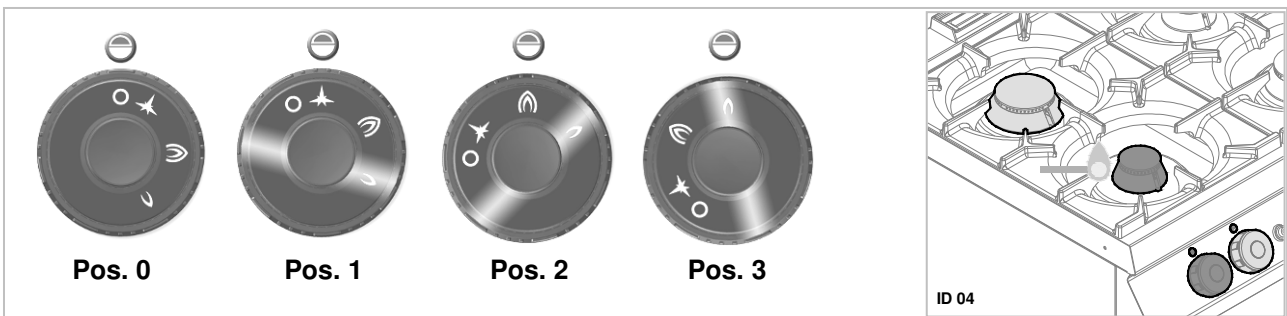
5.2. Ignition of gas stove burners

IGNITION

- A)** Press the control knob of the selected gas stove burner and turn it left in order to ignite the ignition flame (**position 1**). Ignite the ignition flame with use of a match.
- B)** Hold the control knob pressed for approx. 10 seconds in order to heat up the thermal element; then release the controller.
- C)** To ignite the gas stove burner, turn the control knob left (**position 2**).
- D)** Set the power of the gas stove burner (**position 3**).

SWITCHING OFF

- A)** Turn the control knob right in order to switch the gas stove burner off (position 1).
- B)** To put out the ignition flame rotate the control knob clockwise (position 0).



5.3. Ignition of oven burners

- A)** Press the control knob and turn it left, while simultaneously pressing the piezoelectric ignition a few times (**C**), in order to ignite the ignition flame (position 1). Hold the control knob pressed for approx. 10 seconds in order to heat up the thermal element.
- Hint: Ignition flame may be also ignited manually using a match through the cover at the oven bottom.**
- B)** Turn the control knob left, set the temperature between 60°C and 280°C and wait until the oven heats up (position 2).

Temperature °C	60	90	120	160	200	240	280	300
Time in minutes	3	6	9	12	15	18	22	26



5.4. Guidelines on how to use the device

When the device will not be used for a longer time, follow the instructions below:

1. Close the gas cut-off valve.
2. Thoroughly clean the device and adjacent surfaces.
3. Apply the food grade vaseline on the stainless steel surfaces.
4. Perform all maintenance works.
5. Leave the device uncovered, with opened cooking chambers.

To ensure correct use of the device follow the guidelines below:

- Use only accessories provided by the manufacturer;

- Check if the oven bottom is properly installed.
- Heat the oven before use.



Do not use the oven with partially opened door.



Use upper shelf guides to cook dishes in the oven

- The device and its vicinity should be always kept clean.
- Use only food grade cleaning agents.

6. CLEANING AND MAINTENANCE

6.1. Guidelines on cleaning and maintenance



Before the maintenance works turn on all installed protective devices.

First of all, close the gas valve and prevent access to the appliance, which in the case of activation may lead to unexpected situations endangering the safety and health of people.

6.2. Proper maintenance

Proper maintenance includes daily cleaning of all components which have contact with food products, and regular maintenance of the burner and nozzles.

Thorough maintenance ensures the best performance, longer life of the device, and proper operation of the protective devices.

Never direct the water stream or high pressure jet towards the device.

To clean the stainless steel, do not use iron wool or iron brush as they may leave iron particles on the surface that form rust in result of oxidation.

Use the wooden or plastic spatula, or soft cleaning sponge to remove the dried remains.

In case of prolonged standstill apply the vaseline oil onto all the stainless steel surfaces.



Do not use any clearing agents that contain substances hazardous or harmful to health (solvents, petrol. etc.).

Regularly instruct the specialist personnel to perform the following maintenance works:

- Control of gas system pressure and tightness
- Control of thermal elements operation
- Control of operation of the extractor and possible cleaning
- Control and possible lubrication of gas valves

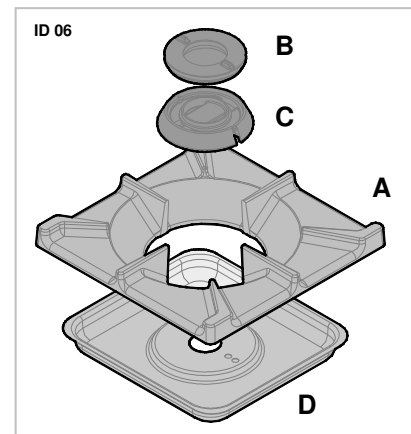
6.3. Cleaning of the heating plate

Follow the instructions below.

- Remove the pan support of the gas stove burners (**A**).
- Remove the flame distributor **B**.
- Thoroughly clean the burner body (**C**) and flame distributor (**B**).
- Thoroughly clean the recess **D** with use of soft cloth and neutral cleaning agent.
- Thoroughly dry the cleaned surfaces and replace all elements.



Protect the interior of the gas stove burner against water and dirt, to avoid malfunction and clogging of nozzles.



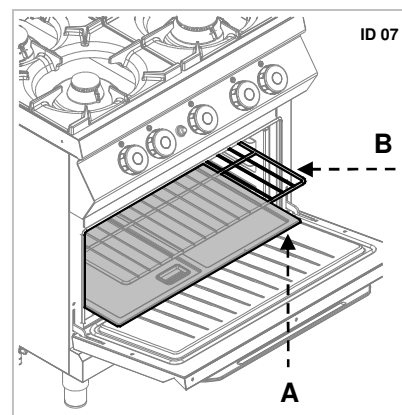
6.4. Cleaning of the oven

When the oven is cold remove bottom and grills.

After cleaning switch the empty oven on to avoid corrosion.

Follow the instructions below:





- Remove the oven bottom (**A**) and grill (**B**) and clean them thoroughly.
- Clean the oven interior from any burnt residuals which may disturb correct operation.
- Thoroughly dry the cleaned surfaces and replace all elements.



7. TROUBLESHOOTING

The information below is provided to recognize and repair any failures that may occur when operating the appliance.

Some of the failures can be repaired by the user, others require thorough specialist knowledge. Such problems may be solved exclusively by the qualified personnel.

Problem	Cause	Solution
Gas smell.	The smell is sometimes released when extinguishing the flame.	Close the gas valve and ventilate the room.
The ignition flame does not start.	The spark ignition does not work.	Check operation of ignition devices. Ignite the flame manually.
	Air in the pipes in connection with the long downtime.	
The igniting flame continuously goes out.	The thermal element is not sufficiently hot.	Extend the ignition process.
The ignition flame burns, but the igniter does not ignite the burner.		Check the thermostat. Inspect a relevant protection device.  When problem persists contact the service company
Yellow flame.	The burner is contaminated or moist.	Clean the burner and leave for drying.  When problem persists contact the service company.
It is difficult to rotate the burner control knob.	Damaged gas valve.	 Contact the service company.
The oven does not reach the preset temperature.	Damaged operational thermostat.	Replace the part.  Contact the service company.
	The safety thermostat tripped.	Wait for the oven to cool down. Then reset the safety thermostat.

8. INSTALLATION

8.1. Packaging and unpacking

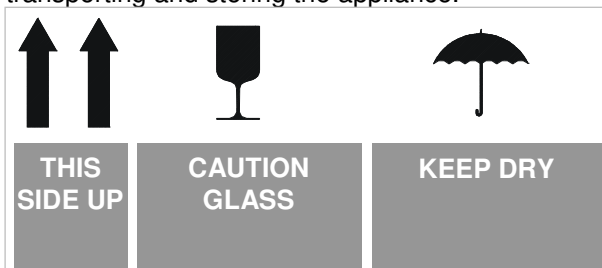
During unloading and when installing the appliance follow the information from the manufacturer placed directly on the packaging and in this manual.

To lift and transport the product plan to use a fork lift or stacker, and pay attention to even weight distribution to avoid a risk of tilting of the packaging (avoid excessive incline!).



While using the elevator pay attention to the gas supply hoses and position of feet.

The packaging consists of the carton packaging and wooden pallet. There are symbols printed on the carton packaging that according to the international agreements inform about the regulations to follow when loading and unloading, transporting and storing the appliance.



When collecting the goods check if the packaging is complete and has not been damaged during transport.

Any damage should be immediately reported to the shipping company.

Unpack the appliance as soon as possible to check if the appliance is not damaged.

Do not use a sharp object to cut the carton box. It may damage the stainless steel inside the box.

Remove the carton packaging from bottom to top.

When unpacked check if the appliance is according to the order.

In case of any difference inform the sales agent immediately.



Do not store the packaging materials (nylon bags, polystyrene foam, clips ...) in the reach of children!

Remove the protective PVC layer from the out and inner surfaces. If possible, do not use any metal tools.

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8.2. Installation (service technician)

All the stages of the installation must be carefully planned.

The location should be equipped with all supply connections and production waste outlet. The location should also be properly lit and comply with all hygiene and sanitary requirements according to the binding regulations.

The appliance should be installed with the minimum 5 cm clearance from the wall, if the wall is not resistant to the minimum temperature of 150 °C.

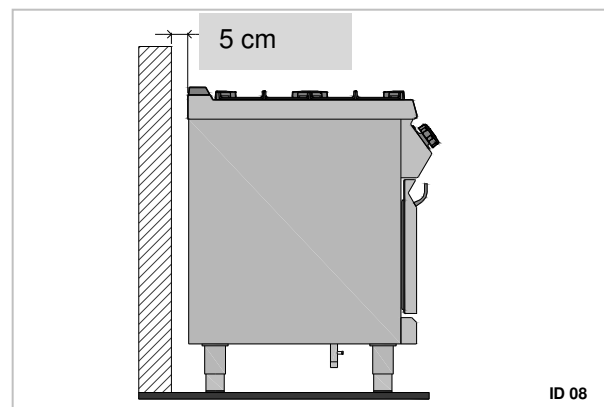


The devices with the oven must be installed at least 50 cm from the wall.

Locate the appliance in the horizontal position by adjusting the single feet.



To ensure the correct operation of the appliance, the appliance must be installed and operated in the thoroughly ventilated room only.



ID 08



When the device is to be installed near the walls, partitions, kitchen cabinets, decorative elements, etc., they must be made from non-flammable materials or covered with suitable non-flammable materials.

Internal installation of the gas supply and the rooms in which the device is housed must comply with the local regulations applicable in the country in which the device is used (Regulation of 12th of July 1996 and UNI-CIG 87/23).

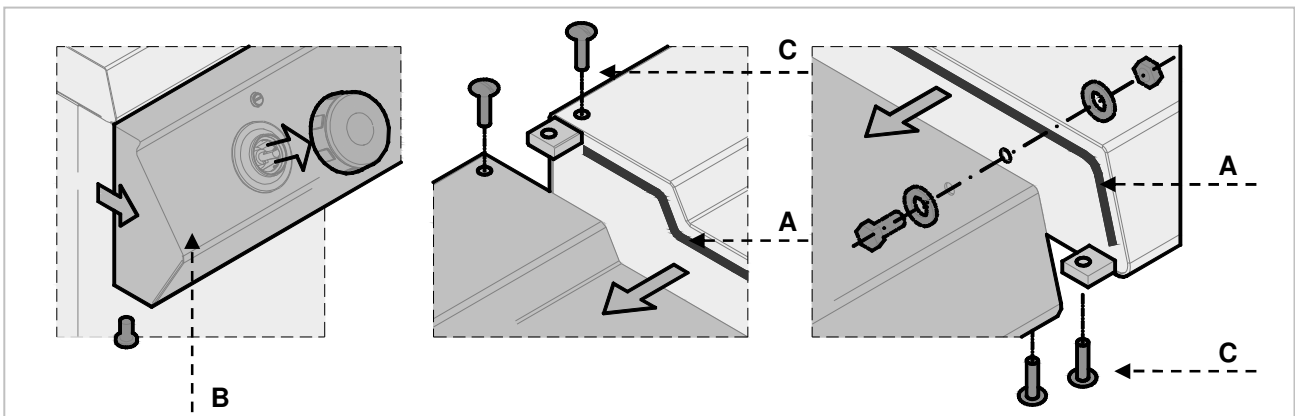
In order to ensure proper gas burning in the burners the required volume of air, i.e. approx. 2 cubic meters per hour for every kW of installed power, must be supplied.

8.3. Extraction of fumes

The fumes from the stove should be continuously extracted with use of kitchen extraction hoods connected to the extraction ducts or stacks, or extracting directly outside. When no kitchen extraction hood may be installed, use the fan for direct extraction outside, connected in such way that lock of suction fan interrupts the gas supply.

Installation of stoves of type "A" does not envisage connection to the fume exhaust system, but to the appropriate extraction hood which removes the fumes outside.

8.4. Installation of the appliance in a line



To fix the appliance in a line (neighbouring) follow the steps:

Dismantle the control panel, and remove the cast iron frame from the chimney if necessary.
Apply the sealing tape (A) onto the joining sides.

Place the appliances next to each other and in a horizontal position (by adjusting the feet).
Connect the appliances with the joining elements.

8.5. Gas connection (service technician)

The gas connection must be performed in compliance with the applicable regulations.

Before connecting the device check the technical data, type of gas, working pressure and flow rate which are provided on the rating plate.

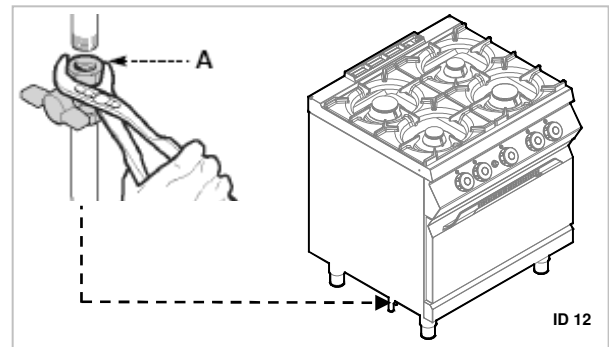
The installation is performed by connecting the connection pipe of the device with a pipe of the gas distribution network. The cut-off valve must be installed on the connection to shut the gas supply off if necessary.

If there are significant pressure differences in the gas supply installation, it is recommended to install a pressure regulator.

After the installation, check the gas connection for tightness.



When looking for gas leaks do not use the open flame!



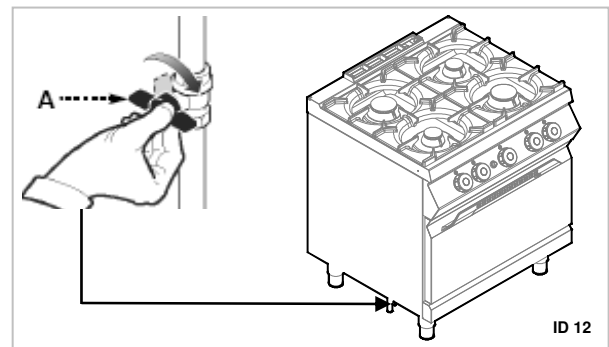
ID 12

8.6. Switching into different gas type (service technician)

The device has been checked by the manufacturer for the type of gas shown on the rating plate. If a different type of gas is used, follow these guidelines.

1. Close the gas cut-off valve (A).
2. Replace the nozzles of gas burners (see section 9.3).
3. Replace the nozzles of the ignition flames (see section 9.4).
4. Set the minimum value on the burners gas valves (see section 9.1).

5. Remove the sticker from the rating plate and apply a new sticker which includes used gas type (item 4 of the rating plate).



ID 12

8.7. Inspection (service technician)

Before starting the device the installation check-up should be run to evaluate the working conditions of every single component and recognize any errors.

To check the **heating plate** it is recommended to perform the following inspections:

1. Open the gas valve and check the tightness of connections;
2. Check correct ignition and combustion of gas stove burners;
3. Check and adjust, if necessary, the gas pressure and flow rate in Max and Min positions (see section 9.1).
4. Check if the safety thermostat operates properly.
5. Check gas lines for gas leaks.

9. SETTINGS (service technician)



Before setting the device switch on all protection devices.

First of all, close the gas valve and prevent access to the device, which in case of activation may lead to unexpected situations endangering the safety and health of people.

9.1. Minimum setting of the hob burner valve

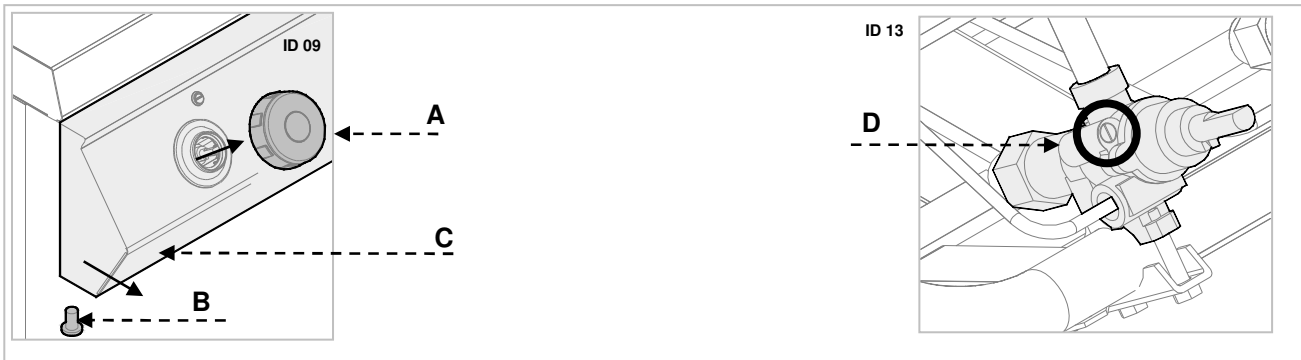
These settings are required only if the connected gas type differs from the factory preset and checked gas, after switching to the different gas type.

Before performing this setting check whether the gas pressure is compliant with the value of nominal pressure (see table in the appendices).

Follow the instructions below.

1. Close the gas cut-off valve.
2. Pull the control knob (A).

3. Unscrew screws B and remove the control panel (C).
4. Slowly move the button from position (7) clockwise to the minimum flow position (D) (just before the blockade). Turn the screw (D) counterclockwise in order to increase the gas flow. After setting tighten the screw.
5. Finally reinstall the control panel (C) and control knob (A).



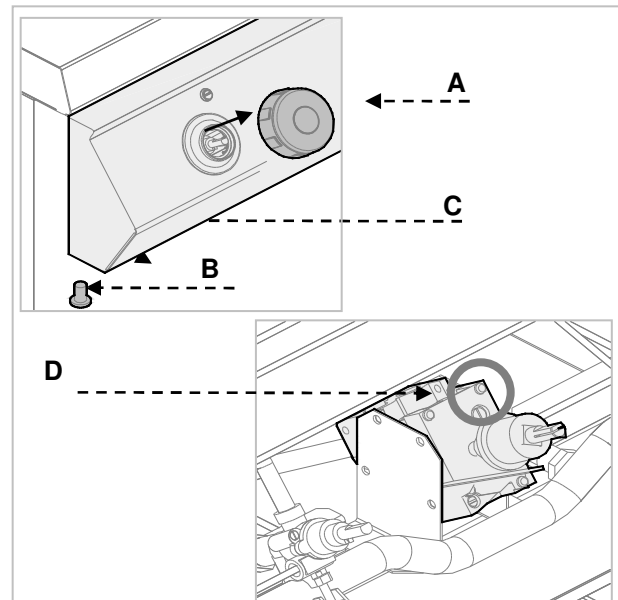
9.2. Minimum setting of the oven burner valve

These settings are required only if the connected gas type differs from the factory preset and checked gas, after switching to the different gas type.

Before performing this setting check whether the gas pressure is compliant with the value of nominal pressure (see table in the appendices).

Follow the instructions below.

1. Close the gas cut-off valve.
2. Pull the control knob (A).
3. Unscrew screws B and remove the control panel (C).
4. Remove the injection nozzle D and replace it with the one suitable for used gas type (see appendices). After setting tighten the screw.
5. Finally reinstall the control panel (C) and control knob (A).



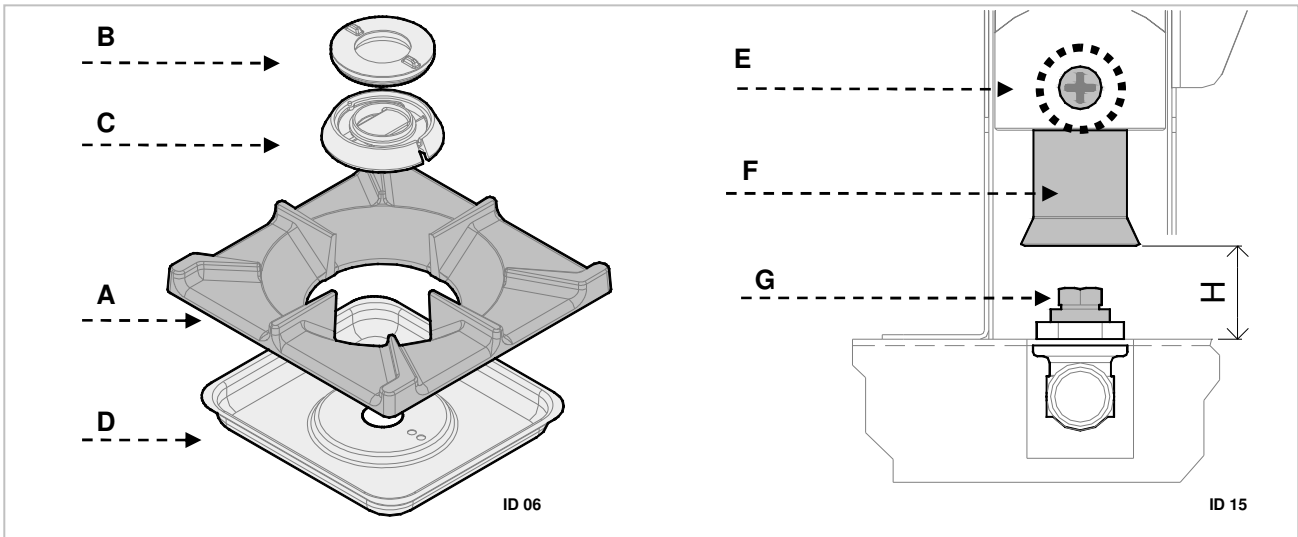
After completing all calibration and settings, check the tightness of gas system and proper operation of the device.

Make sure that the flame is stable with minimum or maximum output pressure. When the setting is done, install the prepared seal and/or seal the adjustment screws.

9.3. Replacement of nozzle and adjustment of gas stove burner primary air supply

Follow the instructions below.

- Close the gas cut-off valve.
- Remove the gas burners grates (A).
- Remove the flame distributor (B) and burner body (C).
- Remove the recesses (D).
- Loosen the screw E and set the Venturi pipe (F).
- When required, replace the nozzle (G) with a nozzle intended for used gas (see appendices).
- Tighten the screw E and restore the initial settings.

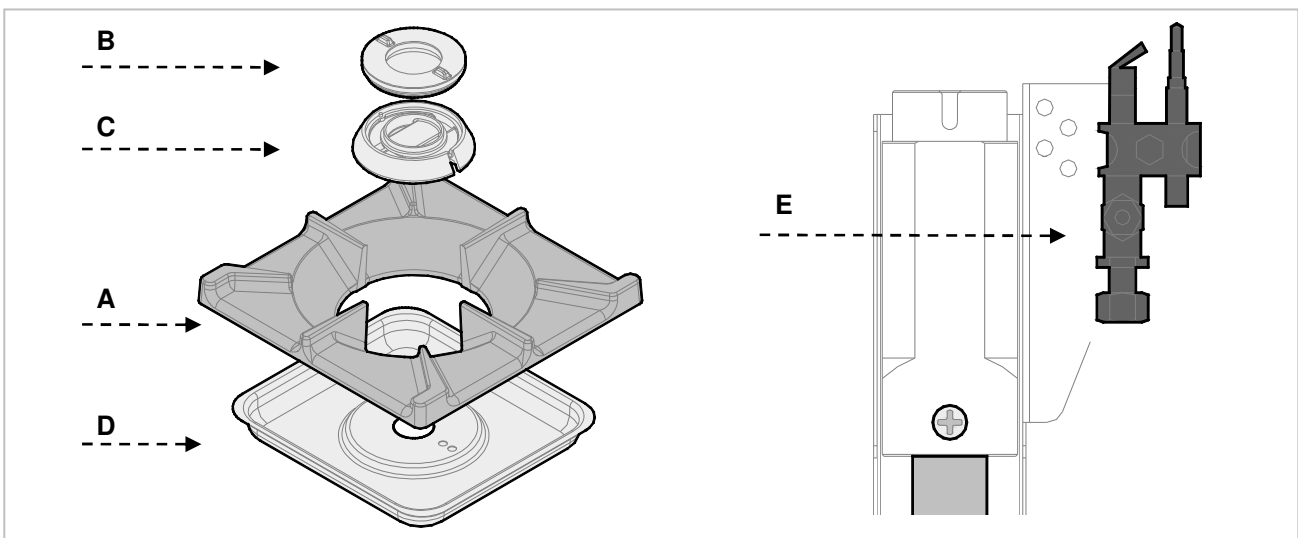


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9.4. Replacement of the ignition flame nozzles of the gas stove burners

Follow the instructions below.

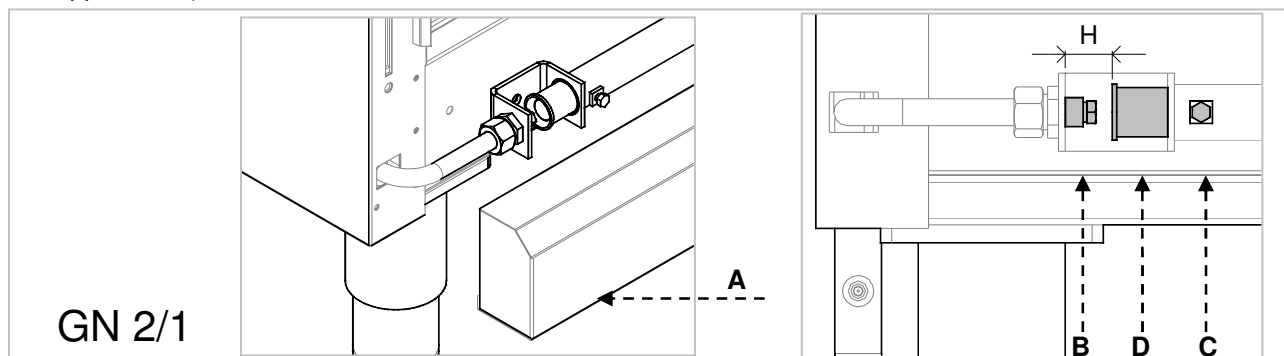
- Close the gas cut-off valve.
- Remove the gas burners grates (A).
- Remove the flame distributors (B) and burners bodies (C).
- Remove the recesses (D).
- Replace the gas burner ignition flame nozzles (E).
- Restore the initial settings.



9.5. Replacement of nozzle and adjustment of oven burner primary air supply

Follow the instructions below.

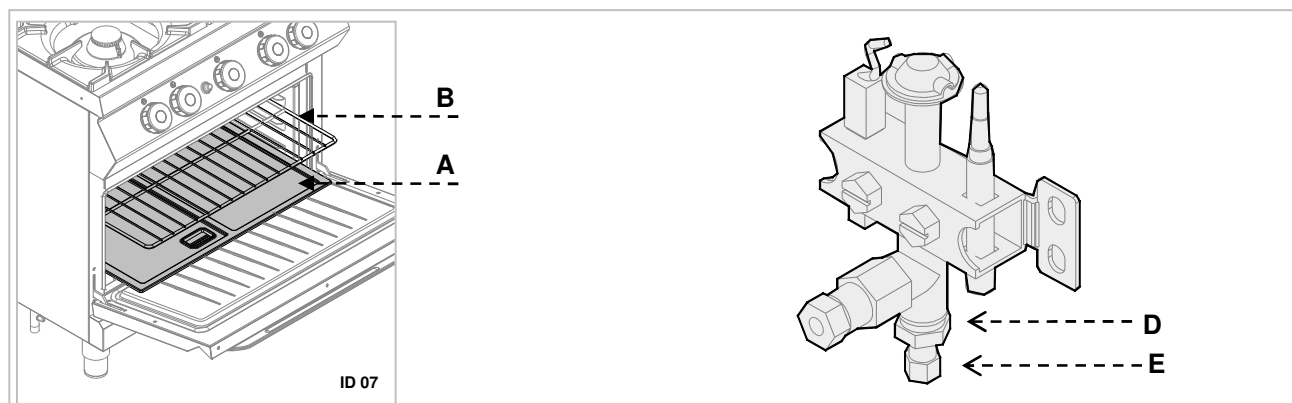
- Close the gas cut-off valve.
- Remove the lower panel of the oven (**A**).
- When required, replace the nozzle (**B**) with a nozzle intended for used gas (see appendices).
- Loosen screw **C** and set the Venturi pipe (**D**).
- Tighten the screw (**C**) and restore the initial settings.




9.6. Replacement of the ignition flame nozzle of the oven burners


Follow the instructions below.

- Close the gas cut-off valve.
- Remove the oven bottom (**A**) and grill (**B**).
- The ignition flame is assigned to the burner.
- Loosen the nut (**D**).
- Remove the nozzle (**E**) and replace it with a nozzle intended for the used gas (see attached tables).
- Tighten the nut and restore the initial settings.




10. APPLIANCE DISPOSAL

 The appliance is marked in conformity with the European Directive 2002/96/EG WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).

 **By disposing the appliance in accordance with the regulations the user contributes towards prevention of adverse effects on environment and health.**



The  symbol on the product or attached manual indicates that the product cannot be considered as ordinary household waste and should be transferred to a special collection point for electrical and electronic appliances for recycling.

Local waste management regulations should be observed.

Further information on procedure, reusing and recycling of the product is available in local offices, waste management unit or with the product sales agent.

ANLAGEN

ATTACHMENTS

ANNEXES

ALLEGATI

ANEXOS

ANEXOS

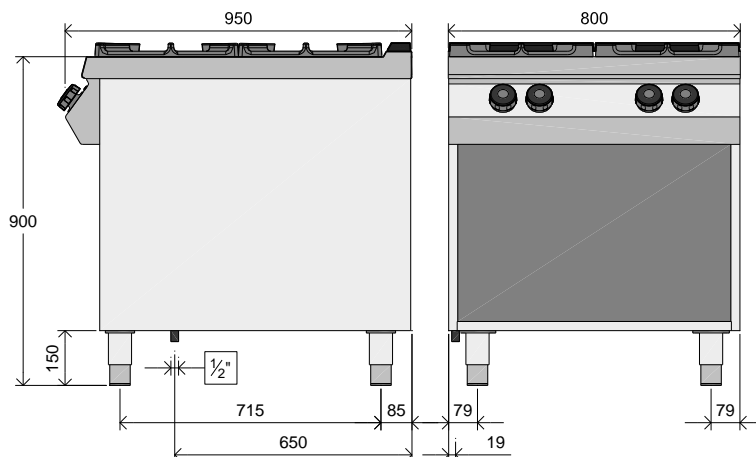
BIJLAGEN




ZAŁĄCZNIKI

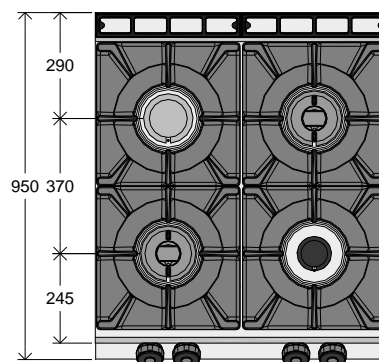
Modelle	Brenner			Backofen	ΣQ_n	Gasverbrauch			
Model	Burner			Oven		Gas consumption			
Modèle	Brûleur			Four		Consommation de gaz			
Modello	Bruciatore			Forno		Consumo gas			
Modelo	Quemador			Horno		Consumo de gas			
Modelo	Queimador			Forno		Consumo de gás			
Model	Brander			Oven		Gasverbruik			
Model	Palnik			Piekarnik		Zużycie gazu			
	Ø 75	Ø 105	Ø 130				G20	G25	G30
	3,5 kW	5 kW	8 kW	8 KW	kW	m³/h	m³/h	kg/h	kg/h
FA092M00	1	1	2		24,5	2,59	3,02	1,93	1,90
FA093M00	1	2	3		37,5	3,97	4,62	2,96	2,91
FAG92M00	1	1	2	1	32,5	3,44	4,00	2,56	2,52
FAG93M00	1	2	3	1	45,5	4,81	5,60	3,59	3,53


FA092M00

ANSCHLUSSSCHEMA - CONNECTION CARD - FICHE DES RACCORDEMENTS - SCHEDA ALLACCIAMENTI - FICHA DE ENLACES - ESQUEMA DAS CONEXÕES - PLAN AANSLUITINGEN - SCHEMAT PODŁĄCZENIA



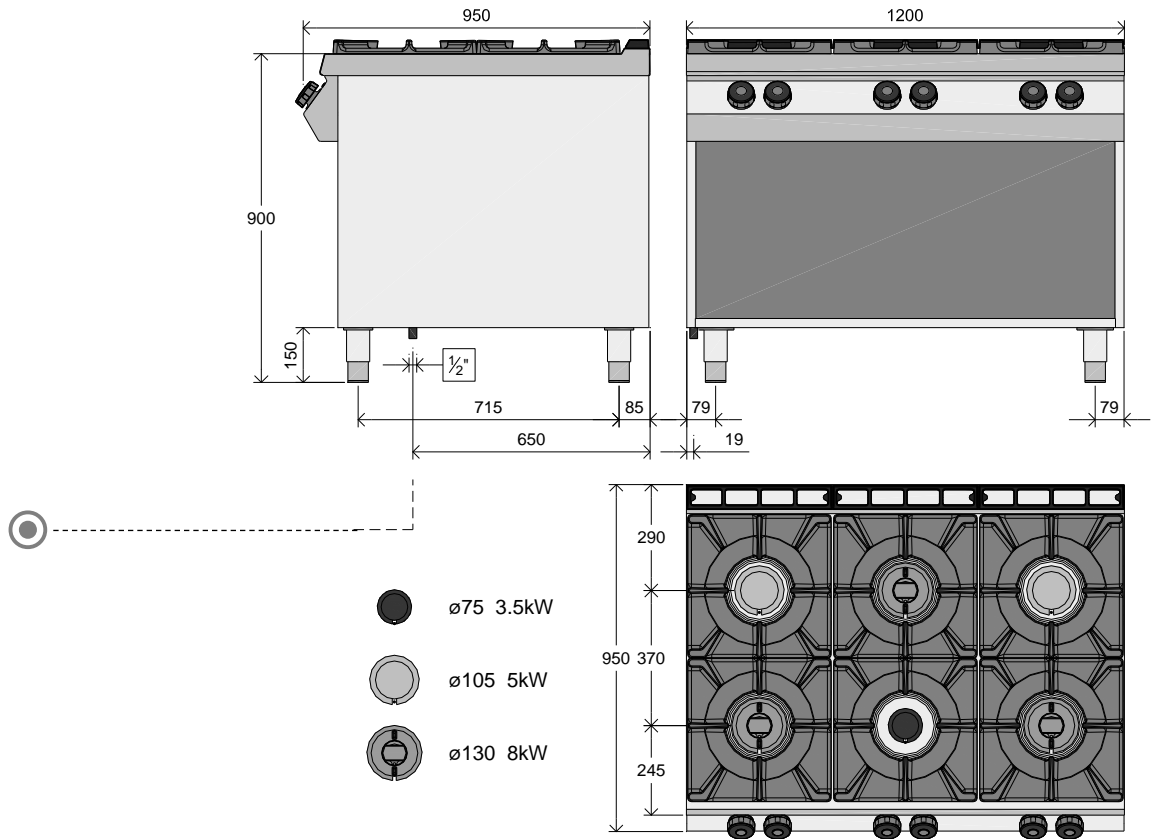
-  ø75 3.5kW
-  ø105 5kW
-  ø130 8kW



	Gasanschluss	R 1/2" UNI ISO 7/1 24,5 kW
	Gas Input	
	Raccordement du gaz	
	Allacciamento gas	
	Conexiòn Gas	
	Ligação de gás	
	Gasaansluiting	
Przyłącze gazu		

FA093M00

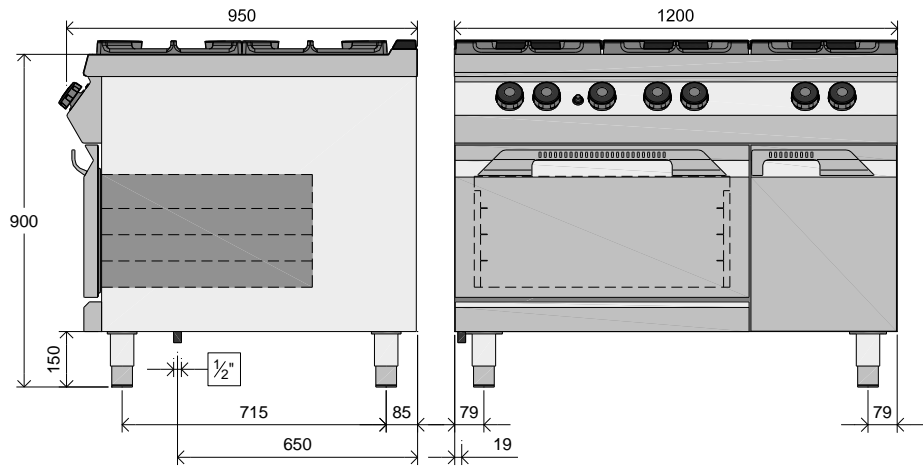
ANSCHLUSSSCHEMA - CONNECTION CARD - FICHE DES RACCORDEMENTS - SCHEDA ALLACCIAMENTI - FICHA DE ENLACES - ESQUEMA DAS CONEXÕES - PLAN AANSLUITINGEN - SCHEMAT PODŁĄCZENIA



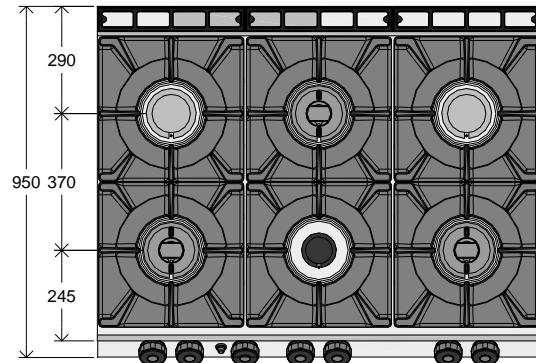
	Gasanschluss	R 1/2" UNI ISO 7/1 37,5 kW
	Gas Input	
	Raccordement du gaz	
	Allacciamento gas	
	Conexiòn Gas	
	Ligação de gás	
	Gasaansluiting	
Przyłącze gazu		

FAG93M00

ANSCHLUSSSCHEMA - CONNECTION CARD - FICHE DES RACCORDEMENTS - SCHEDE ALLACCIAMENTI - FICHA DE ENLACES - ESQUEMA DAS CONEXÕES - PLAN AANSLUITINGEN - SCHEMAT PODŁĄCZENIA



-  $\varnothing 75$ 3.5kW
-  $\varnothing 105$ 5kW
-  $\varnothing 130$ 8kW




	Gasanschluss	R 1/2" UNI ISO 7/1	
	Gas Input		
	Raccordement du gaz		
	Allacciamento gas		
	Conexiòn Gas		
	Ligação de gás		45,5 kW
	Gasaansluiting		
Przyłącze gazu			

Tabelle: Düsen für Gasherdbrenner - Table: nozzles gas stove burner - Tableau : buses du brûleurs à gaz -
 Tabella: ugelli dei bruciatori ai fornelli - Tabla: Toberas del quemador de gas – Tabela: Bicos para queimador
 de gás - Tabel: sproeiers van de gasbranders - Tabela: Dysze palników gazowych 3,5 kW

①	②	Gas	Pen mbar	Qn max kW	Qn min kW	I ③	B ④	P ⑤	H mm ⑥
AT	II2H3B/P	G30/G31	50	3,5	1	80	40	21	8
		G20	20	3,5	1	140	Reg	Reg	8
BE	II2E+3+	G30/G31	28/37	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
		G25	25	3,5	1	150	Reg	Reg	8
BG	II2H3B/P	G30/G31	30	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
CH	II2H3+	G30/G31	28/37	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
	II2H3B/P	G30/G31	50	3,5	1	80	40	21	8
		G20	20	3,5	1	140	Reg	Reg	8
CY	II2H3+	G30/G31	28/37	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
	II2H3B/P	G30/G31	30	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
CZ	II2H3+	G30/G31	28/37	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
DE	II2ELL3B/P	G30/G31	50	3,5	1	80	40	21	8
		G20	20	3,5	1	140	Reg	Reg	8
		G25	20	3,5	1	160	Reg	Reg	8
DK	II2H3B/P	G30/G31	30	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
EE	II2H3B/P	G30/G31	30	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
ES	II2H3+	G30/G31	28/37	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
FI	II2H3B/P	G30/G31	30	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
FR	II2E+3+	G30/G31	28/37	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
		G25	25	3,5	1	150	Reg	Reg	8
GB	II2H3+	G30/G31	28/37	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
GR	II2H3+	G30/G31	28/37	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
	II2H3B/P	G30/G31	30	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
HR	II2H3B/P	G30/G31	30	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
IE	II2H3+	G30/G31	28/37	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8

Tabelle: Düsen für Gasherdbrenner - Table: nozzles gas stove burner - Tableau : buses du brûleurs à gaz -
 Tabella: ugelli dei bruciatori ai fornelli - Tabla: Toberas del quemador de gas - Tabela: Bicos para quemador
 de gás - Tabel: sproeiers van de gasbranders - Tabela: Dysze palników gazowych 3,5 kW

①	②	Gas	Pen mbar	Qn max kW	Qn min kW	I ③	B ④	P ⑤	H mm ⑥
IS	I3B/P	G30/G31	30	3,5	1	90	40	21	Aperto/Open
IT	II2H3+	G30/G31	28/37	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
LT	II2H3B/P	G30/G31	30	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
LU	I2E	G20	20	3,5	1	140	Reg	Reg	8
LV	II2H3B/P	G30/G31	30	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
MT	I3B/P	G30/G31	30	3,5	1	90	40	21	Aperto/Open
NL	II2L3B/P	G30/G31	30	3,5	1	90	40	21	Aperto/Open
		G25	25	3,5	1	150	Reg	Reg	8
NO	II2H3B/P	G30/G31	30	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
PT	II2H3+	G30/G31	28/37	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
RO	II2H3B/P	G30/G31	30	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
	II2E3B/P	G30/G31	30	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
	II2L3B/P	G30/31	30	3,5	1	90	40	21	Aperto/Open
		G25	20	3,5	1	160	Reg	Reg	8
SE	II2H3B/P	G30/G31	30	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
SI	II2H3+	G30/G31	28/37	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
	II2H3B/P	G30/G31	30	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
SK	II2H3B/P	G30/G31	30	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
TR	II2H3+	G30/G31	28/37	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8
	II2H3B/P	G30/G31	30	3,5	1	90	40	21	Aperto/Open
		G20	20	3,5	1	140	Reg	Reg	8

①	Land - Country - Pays - Paese - País - País - Land - Kraj
②	Kategorie - Category - Catégorie - Categoria - Categoria - Categoria - Categoria - Categoria
③	Brennerdüse - Burner nozzles - Buse du brûleur - Ugello del bruciatore - Tobera del quemador - Bico de quemador - Sproeier van de brander - Dysza palnika
④	Kleinstellschraube - Minimum adjusting screw - Vis de réglage minimum - Vite minimo - Tomillo de regulacion del minimo - Parafuso de ajuste mínima - Schroef de minimale instelling - Śruby do minimalne ustawienie
⑤	Zündbrennerdüse - Pilot burner nozzles - Buse du brûleur d'allumage - Ugello del bruciatore di accensione - Tobera del quemador de encendido - Bico de quemador piloto - Sproeier van de ontstekingsbrander - Dysza palnika zapłonowego
⑥	Primärluft Regelung - Adjusting primary air - Réglage de l'air primaire - Regolazione aria primaria - Ajuste de aire primario - Configuração de ar primário - Instelling van de primaire lucht - Ustawienie powietrza pierwotnego

Tabelle: Düsen für Gasherdbrenner - Table: nozzles gas stove burner - Tableau : buses du brûleurs à gaz -
 Tabella: ugelli dei bruciatori ai fornelli - Tabla: Toberas del quemador de gas - Tabela: Bicos para queimador
 de gás - Tabel: sproeiers van de gasbranders - Tabela: Dysze palników gazowych

5 kW

①	②	Gas	Pen mbar	Qn max kW	Qn min kW	I ③	B ④	P ⑤	H mm ⑥
AT	II2H3B/P	G30/G31	50	5	1,3	100	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
BE	II2E+3+	G30/G31	28/37	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
		G25	25	5	1,3	175	Reg	Reg	Aperto/Open
BG	II2H3B/P	G30/G31	30	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
CH	II2H3+	G30/G31	28/37	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
	II2H3B/P	G30/G31	50	5	1,3	100	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
CY	II2H3+	G30/G31	28/37	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
	II2H3B/P	G30/G31	30	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
CZ	II2H3+	G30/G31	28/37	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
DE	II2ELL3B/P	G30/G31	50	5	1,3	100	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
		G25	20	5	1,3	180	Reg	Reg	Aperto/Open
DK	II2H3B/P	G30/G31	30	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
EE	II2H3B/P	G30/G31	30	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
ES	II2H3+	G30/G31	28/37	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
FI	II2H3B/P	G30/G31	30	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
FR	II2E+3+	G30/G31	28/37	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
		G25	25	5	1,3	175	Reg	Reg	Aperto/Open
GB	II2H3+	G30/G31	28/37	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
GR	II2H3+	G30/G31	28/37	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
	II2H3B/P	G30/G31	30	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
HR	II2H3B/P	G30/G31	30	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
IE	II2H3+	G30/G31	28/37	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open

Tabelle: Düsen für Gasherdbrenner - Table: nozzles gas stove burner - Tableau : buses du brûleurs à gaz -
 Tabella: ugelli dei bruciatori ai fornelli - Tabla: Toberas del quemador de gas – Tabela: Bicos para quemador
 de gás - Tabel: sproeiers van de gasbranders - Tabela: Dysze palników gazowych **5 kW**

①	②	Gas	Pen mbar	Qn max kW	Qn min kW	I ③	B ④	P ⑤	H mm ⑥
IS	I3B/P	G30/G31	30	5	1,3	115	Reg	21	Aperto/Open
IT	II2H3+	G30/G31	28/37	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
LT	II2H3B/P	G30/G31	30	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
LU	I2E	G20	20	5	1,3	165	Reg	Reg	Aperto/Open
LV	II2H3B/P	G30/G31	30	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
MT	I3B/P	G30/G31	30	5	1,3	115	Reg	21	Aperto/Open
NL	II2L3B/P	G30/G31	30	5	1,3	115	Reg	21	Aperto/Open
		G25	25	5	1,3	175	Reg	Reg	Aperto/Open
NO	II2H3B/P	G30/G31	30	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
PT	II2H3+	G30/G31	28/37	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
RO	II2H3B/P	G30/G31	30	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
	II2E3B/P	G30/G31	30	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
	II2L3B/P	G30/31	30	5	1,3	115	Reg	21	Aperto/Open
		G25	20	5	1,3	180	Reg	Reg	Aperto/Open
SE	II2H3B/P	G30/G31	30	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
SI	II2H3+	G30/G31	28/37	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
	II2H3B/P	G30/G31	30	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
SK	II2H3B/P	G30/G31	30	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
TR	II2H3+	G30/G31	28/37	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open
	II2H3B/P	G30/G31	30	5	1,3	115	Reg	21	Aperto/Open
		G20	20	5	1,3	165	Reg	Reg	Aperto/Open

① Land - Country - Pays - Paese - País - País - Land - Kraj

② Kategorie - Category - Catégorie - Categoria - Categoria - Categoria - Categoria - Categoria

③ Brennerdüse - Burner nozzles - Buse du brûleur - Ugello del bruciatore - Tobera del quemador - Bico de quemador - Sproeier van de brander - Dysza palnika

④ Kleinstellschraube - Minimum adjusting screw - Vis de réglage minimum - Vite minimo - Tomillo de regulacion del minimo - Parafuso de ajuste mínima - Schroef de minimale instelling - Śruby do minimalne ustawienie

⑤ Zündbrennerdüse - Pilot burner nozzles - Buse du brûleur d'allumage - Ugello del bruciatore di accensione - Tobera del quemador de encendido - Bico de quemador piloto - Sproeier van de ontstekingsbrander - Dysza palnika zapłonowego

⑥ Primärluft Regelung - Adjusting primary air - Réglage de l'air primaire - Regolazione aria primaria - Ajuste de aire primario - Configuração de ar primário - Instelling van de primaire lucht - Ustawienie powietrza pierwotnego

Tabelle: Düsen für Gasherdbrenner - Table: nozzles gas stove burner - Tableau : buses du brûleurs à gaz -
 Tabella: ugelli dei bruciatori ai fornelli - Tabla: Toberas del quemador de gas - Tabela: Bicos para queimador
 de gás - Tabel: sproeiers van de gasbranders - Tabela: Dysze palników gazowych **8 kW**

①	②	Gas	Pen mbar	Qn max kW	Qn min kW	I ③	B ④	P ⑤	H mm ⑥
AT	II2H3B/P	G30/G31	50	8	2,8	125	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
BE	II2E+3+	G30/G31	28/37	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
		G25	25	8	2,8	220	Reg	Reg	8
BG	II2H3B/P	G30/G31	30	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
CH	II2H3+	G30/G31	28/37	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
	II2H3B/P	G30/G31	50	8	2,8	125	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
CY	II2H3+	G30/G31	28/37	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
	II2H3B/P	G30/G31	30	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
CZ	II2H3+	G30/G31	28/37	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
DE	II2ELL3B/P	G30/G31	50	8	2,8	125	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
		G25	20	8	2,8	230	Reg	Reg	8
DK	II2H3B/P	G30/G31	30	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
EE	II2H3B/P	G30/G31	30	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
ES	II2H3+	G30/G31	28/37	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
FI	II2H3B/P	G30/G31	30	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
FR	II2E+3+	G30/G31	28/37	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
		G25	25	8	2,8	220	Reg	Reg	8
GB	II2H3+	G30/G31	28/37	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
GR	II2H3+	G30/G31	28/37	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
	II2H3B/P	G30/G31	30	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
HR	II2H3B/P	G30/G31	30	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
IE	II2H3+	G30/G31	28/37	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8

Tabelle: Düsen für Gasherdbrenner - Table: nozzles gas stove burner - Tableau : buses du brûleurs à gaz -
 Tabella: ugelli dei bruciatori ai fornelli - Tabla: Toberas del quemador de gas – Tabela: Bicos para queimador
 de gás - Tabel: sproeiers van de gasbranders - Tabela: Dysze palników gazowych **8 kW**

①	②	Gas	Pen mbar	Qn max kW	Qn min kW	I ③	B ④	P ⑤	H mm ⑥
IS	I3B/P	G30/G31	30	8	2,8	140	Reg	21	Aperto/Open
IT	II2H3+	G30/G31	28/37	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
LT	II2H3B/P	G30/G31	30	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
LU	I2E	G20	20	8	2,8	205	Reg	Reg	8
LV	II2H3B/P	G30/G31	30	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
MT	I3B/P	G30/G31	30	8	2,8	140	Reg	21	Aperto/Open
NL	II2L3B/P	G30/G31	30	8	2,8	140	Reg	21	Aperto/Open
		G25	25	8	2,8	220	Reg	Reg	8
NO	II2H3B/P	G30/G31	30	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
PT	II2H3+	G30/G31	28/37	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
RO	II2H3B/P	G30/G31	30	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
	II2E3B/P	G30/G31	30	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
	II2L3B/P	G30/31	30	8	2,8	140	Reg	21	Aperto/Open
		G25	20	8	2,8	230	Reg	Reg	8
SE	II2H3B/P	G30/G31	30	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
SI	II2H3+	G30/G31	28/37	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
	II2H3B/P	G30/G31	30	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
SK	II2H3B/P	G30/G31	30	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
TR	II2H3+	G30/G31	28/37	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8
	II2H3B/P	G30/G31	30	8	2,8	140	Reg	21	Aperto/Open
		G20	20	8	2,8	205	Reg	Reg	8

①	Land - Country - Pays - Paese - País - País - Land - Kraj
②	Kategorie - Category - Catégorie - Categoria - Categoria - Categoria - Categoria - Categoria
③	Brennerdüse - Burner nozzles - Buse du brûleur - Ugello del bruciatore - Tobera del quemador - Bico de quemador - Sproeier van de brander - Dysza palnika
④	Kleinstellschraube - Minimum adjusting screw - Vis de réglage minimum - Vite minimo - Tomillo de regulacion del minimo - Parafuso de ajuste mínima - Schroef de minimale instelling - Śruby do minimalne ustawienie
⑤	Zündbrennerdüse - Pilot burner nozzles - Buse du brûleur d'allumage - Ugello del bruciatore di accensione - Tobera del quemador de encendido - Bico de quemador piloto - Sproeier van de ontstekingsbrander - Dysza palnika zapłonowego
⑥	Primärluft Regelung - Adjusting primary air - Réglage de l'air primaire - Regolazione aria primaria - Ajuste de aire primario - Configuração de ar primário - Instelling van de primaire lucht - Ustawienie powietrza pierwotnego

Tabelle: Düsen für Backofenbrenner 2/1 - Table: nozzles gas oven burner 2/1 - Tableau : Buses du brûleur à gaz du four 2/1 - Tabella: ugelli dei bruciatori del forno 2/1 - Tabla: Toberas del quemador de gas del horno 2/1 - Tabela: Bicos para queimador de gás do forno 2/1 - Tabel: sproeier voor de gasbrander van de oven 2/1 - Tabela: Dysze palnika piekarnika gazowego 2/1

8 kW

①	②	Gas	Pen mbar	Qn max kW	Qn min kW	I ③	B ④	P ⑤	H mm ⑥
AT	II2H3B/P	G30/G31	50	8	3	125	Reg	24	8
		G20	20	8	3	205	Reg	24	9
BE	II2E+3+	G30/G31	28/37	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
		G25	25	8	3	220	Reg	24	7
BG	II2H3B/P	G30/G31	30	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
CH	II2H3+	G30/G31	28/37	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
	II2H3B/P	G30/G31	50	8	3	125	Reg	24	8
		G20	20	8	3	205	Reg	24	9
CY	II2H3+	G30/G31	28/37	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
	II2H3B/P	G30/G31	30	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
CZ	II2H3+	G30/G31	28/37	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
DE	II2ELL3B/P	G30/G31	50	8	3	125	Reg	24	8
		G20	20	8	3	205	Reg	24	9
		G25	20	8	3	230	Reg	24	7
DK	II2H3B/P	G30/G31	30	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
EE	II2H3B/P	G30/G31	30	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
ES	II2H3+	G30/G31	28/37	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
FI	II2H3B/P	G30/G31	30	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
FR	II2E+3+	G30/G31	28/37	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
		G25	25	8	3	220	Reg	24	7
GB	II2H3+	G30/G31	28/37	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
GR	II2H3+	G30/G31	28/37	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
	II2H3B/P	G30/G31	30	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
HR	II2H3B/P	G30/G31	30	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
IE	II2H3+	G30/G31	28/37	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9

Tabelle: Düsen für Backofenbrenner 2/1 - Table: nozzles gas oven burner 2/1 - Tableau : Buses du brûleur à gaz du four 2/1 - Tabella: ugelli dei bruciatori del forno 2/1 - Tabla: Toberas del quemador de gas del horno 2/1 - Tabela: Bicos para queimador de gás do forno 2/1 - Tabel: sproeier voor de gasbrander van de oven 2/1 - Tabela: Dysze palnika piekarnika gazowego 2/1 8 kW

①	②	Gas	Pen mbar	Qn max kW	Qn min kW	I ③	B ④	P ⑤	H mm ⑥
IS	I3B/P	G30/G31	30	8	3	145	Reg	24	11
IT	II2H3+	G30/G31	28/37	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
LT	II2H3B/P	G30/G31	30	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
LU	I2E	G20	20	8	3	205	Reg	24	9
LV	II2H3B/P	G30/G31	30	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
MT	I3B/P	G30/G31	30	8	3	145	Reg	24	11
NL	II2L3B/P	G30/G31	30	8	3	145	Reg	24	11
		G25	25	8	3	220	Reg	24	7
NO	II2H3B/P	G30/G31	30	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
PT	II2H3+	G30/G31	28/37	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
RO	II2H3B/P	G30/G31	30	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
	II2E3B/P	G30/G31	30	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
	II2L3B/P	G30/31	30	8	3	145	Reg	24	11
		G25	20	8	3	230	Reg	24	7
SE	II2H3B/P	G30/G31	30	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
SI	II2H3+	G30/G31	28/37	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
	II2H3B/P	G30/G31	30	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
SK	II2H3B/P	G30/G31	30	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
TR	II2H3+	G30/G31	28/37	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9
	II2H3B/P	G30/G31	30	8	3	145	Reg	24	11
		G20	20	8	3	205	Reg	24	9

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⑤	Zündbrennerdüse - Pilot burner nozzles - Buse du brûleur d'allumage - Ugello del bruciatore di accensione - Tobera del quemador de encendido - Bico de quemador piloto - Mondstuk van de ontstekingsbrander - Dysza palnika zapłonowego
⑥	Primärluft Regelung - Adjusting primary air - Réglage de l'air primaire - Regolazione aria primaria - Ajuste de aire primario - Configuração de ar primário - Instelling van de primaire lucht - Ustawienie powietrza pierwotnego

Tabelle der Gas-Eigenschaften - Table of gas characteristics - Tableau des propriétés du gaz - Tabella: caratteristiche di gas - Tabla de propiedades del gas - Tabela de propriedades de gás - Tabel van gaseigenschappen - Tabela własności gazu						
Familie Group Famille Tipi Familia Família Famili Rodzina	Gastypen Group Type de gaz Tipi di gas Tipos de gas Tipos de gás Gastypes Rodzaje gazu	Wobbeindex Wobbe index Indice de Wobbe Indice di Wobbe Índice de Wobbe Índice de Wobbe Wobbe-index Liczba Wobbego	Unterer Heizwert Net calorific value Pouvoir calorifique inférieur Potere calorifico min Valor inferior de combustión Valor calorífico mais baixo Onderste verbrandingswaarde Dolna wartość opałowa			
		MJ/m ³	Kcal/m ³	MJ/m ³	Kcal/m ³	MJ/kg
II	G20	45,67	8129	34,02		
	G25	37,38	6989	29,25		
III	G30	80,58			10908	45,65
	G31	70,69			11073	46,34

Tabelle der Gasdrücke - Table of gas pressure - Tableau des pressions - Tabella pressioni di gas - Tabla de presión del gas - Tabela de pressão de gás - Tabel van gasdruk - Tabela ciśnienia gazu

Land - Country - Pays - Paese - País - País - Land - Kraj	G20 mbar			G25 mbar			G30 mbar			G31 mbar		
	②	①	③	②	①	③	②	①	③	②	①	③
IT-GB-IE-PT-CH GR-ES-CZ	17	20	25	-	-	-	20	30	35	25	37	45
FR-BE	17	20	25	20	25	30	20	28	35	25	37	45
LU	17	20	25	-	-	-	-	-	-	-	-	-
DE	17	20	25	17	20	25	42,5	50	57,5	42,5	50	57,5
AT-CH	17	20	25	-	-	-	42,5	50	57,5	42,5	50	57,5
DK-SE-FI-CZ-SI LV-LT-EE-SK	17	20	25	-	-	-	25	30	35	25	30	35
NL	-	-	-	20	25	30	25	30	35	25	30	35
NO	-	-	-	-	-	-	25	30	35	25	30	35
HU	-	-	-	-	-	-	20	30	35	20	30	35
CY	-	-	-	-	-	-	20	28-30	35	25	37	45
MT	-	-	-	-	-	-	28	30	35	28	30	35
PL	17,5	20	25	-	-	-	-	-	-	-	-	-

- ① Nenndruck - Rate pressure - Pression nominale - Pressione nominale - Presión nominal - Pressão nominal - Nominale druk - Ciśnienie nominalne
- ② Mindestdruck - Minimum pressure - Pression minimale - Pressione minima - Presión mínima - Pressão mínima - Minimumdruck - Ciśnienie minimalne
- ③ Höchstdruck - Maximum pressure - Pression maximale - Pressione massima - Presión máxima - Pressão máxima - Maximumdruck - Ciśnienie maksymalne

DE

LAUT GESETZLICHER VORSCHRIFT STEHT DIESES HANDBUCH UNTER EIGENTUMS-
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VERVIELFÄLTIGT UND/ODER IN JEDLICHER FORM AN DRITTE WEITERGEGEBEN WERDEN!

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