

CE

Bartscher

GASHERDE MIT ELEKTROBACKOFEN

GAS STOVE WITH ELECTRIC OVEN

FOURNEAU À GAZ AVEC FOUR ÉLECTRIQUE

CUCINA A GAS CON FORNO ELETTRICO

COCINA A GAS CON HORNO ELÉCTRICO

FOGÕES A GÁS COM FORNO ELÉTRICO

GASFORNUIS MET ELEKTRISCHE OVEN

KUCHNIA GAZOWA Z PIEKARNIKIEM

ELEKTRYCZNYM

DE

GB

FR

IT

ES

PT

NL

PL

2952271 / FAE92M00

2952481 / FAE93M00



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 power and 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

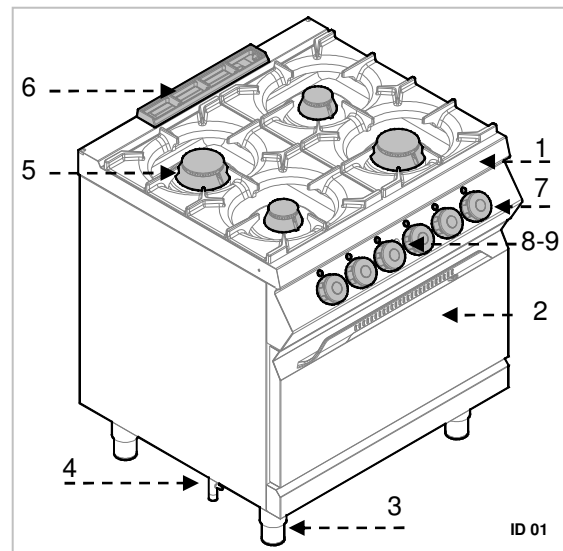


Indicate essentials technical data that you cannot ignore.

4.2. Description of the appliance

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

- 1) Heating plate
- 2) Oven
- 3) Adjustable feet
- 4) Gas connection
- 5) Gas burner: made from enamelled cast iron of various power, depending on diameter.
- 6) Oven smoke extraction.
- 7) Gas burner controllers: adjust gas supply for the burners.
- 8) Oven thermostat controller: adjusts temperature of the electric oven.
- 9) Oven switch: turns on or off the oven heating elements.



4.3. Protection appliances

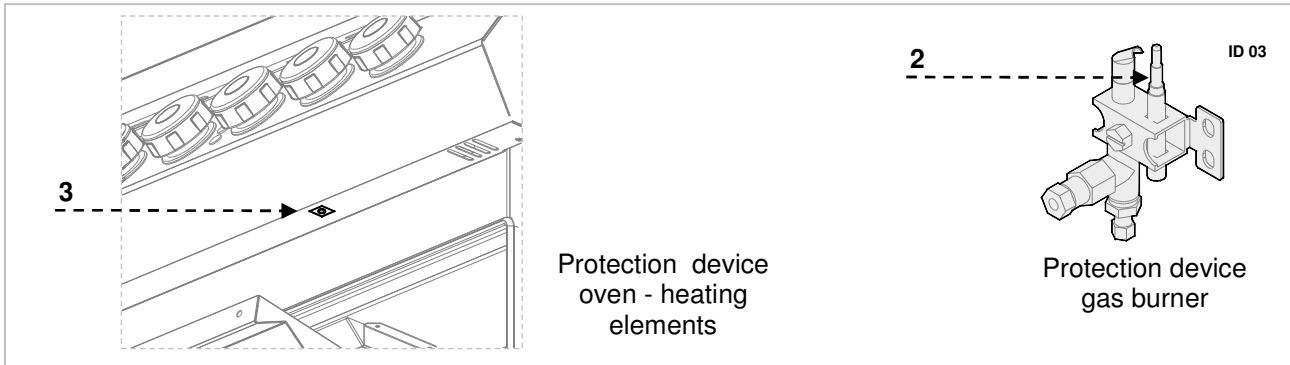
The device is equipped with the following protection systems. The drawing presents layout of the devices.

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:** it blocks the electric power supply in the case of overheating.



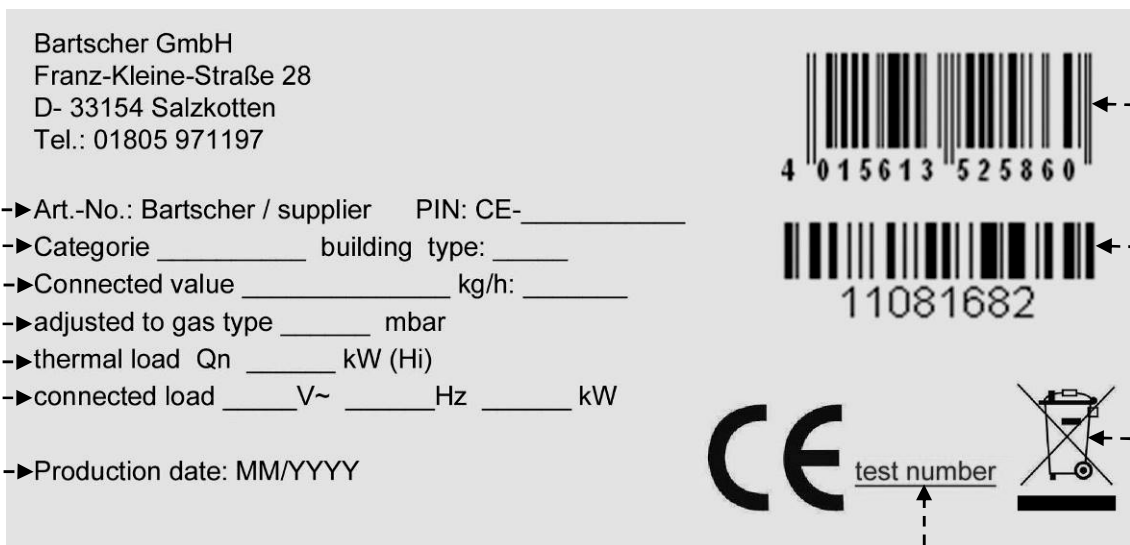
Check every day that the protection devices are mounted correctly and operational.



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.

- 1) EAN number
- 2) Series no.
- 3) Art. no./ model no. / CE certificate no.
- 4) Category of device / type of design
- 5) Power / gas consumption
- 6) Factory setting for specified gas type
- 7) Heat load
- 8) Power: Power / frequency / supply voltage
- 9) Production date
- 10) CE Declaration of Conformity
- 11) 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.

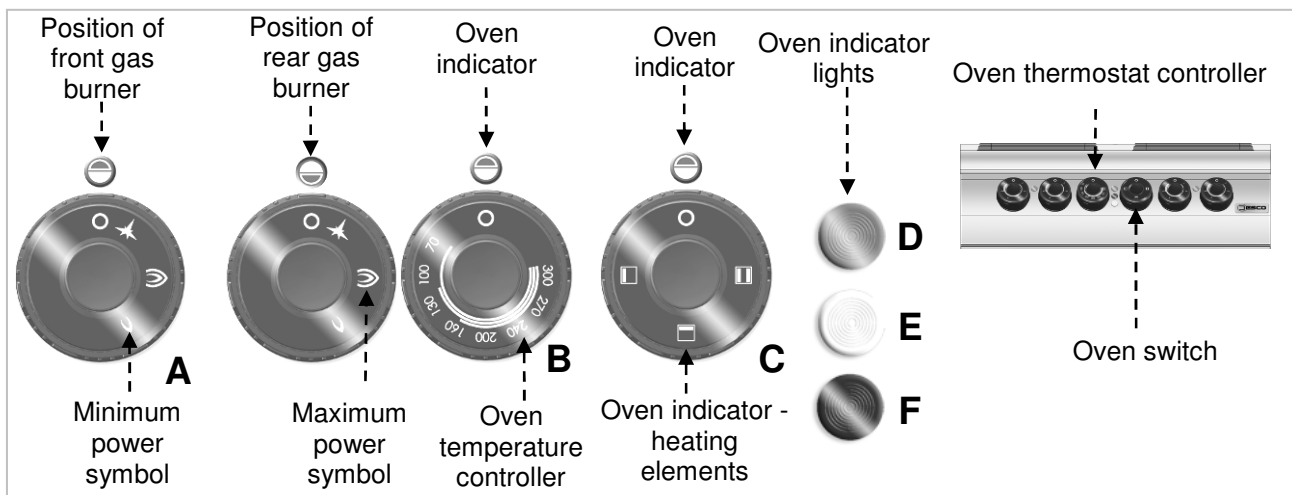
5. USE AND OPERATION

5.1. Description of the controls.

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

- A) Burner control knob:** for igniting, putting out, and adjusting the main burner.
- B) Oven thermostat controller:** adjusts temperature of the electric oven

- C) Oven switch:** activates upper, lower, or both heating elements.
- D) Green indicator light:** indicates power supply
- E) White indicator light:** indicates oven heating
- F) Red indicator light:** indicates activation of safety thermostats.



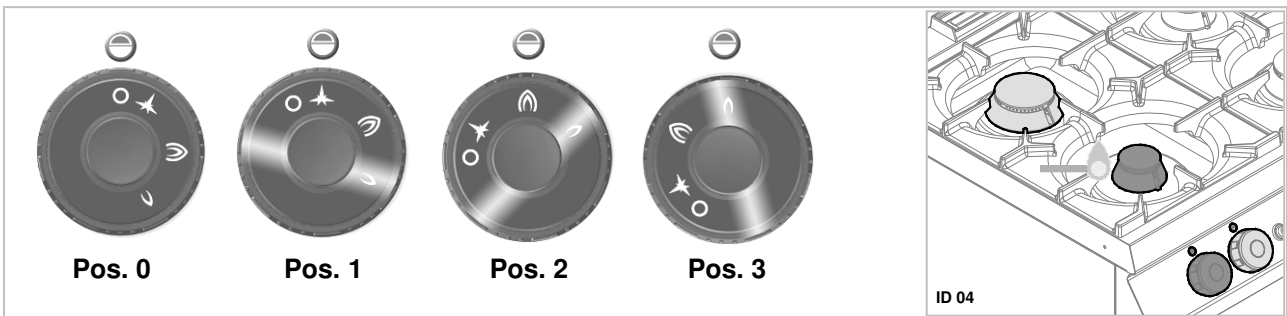
5.2. Ignition of gas burners

IGNITION

- A) Press the control knob of selected burner and rotate anti-clockwise to ignite the ignition flame (**position 1**). Ignite the ignition flame with use of 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 burner rotate the control knob anti-clockwise (**position 2**).
- D) Set the gas burner power (**position 3**).

SWITCHING OFF

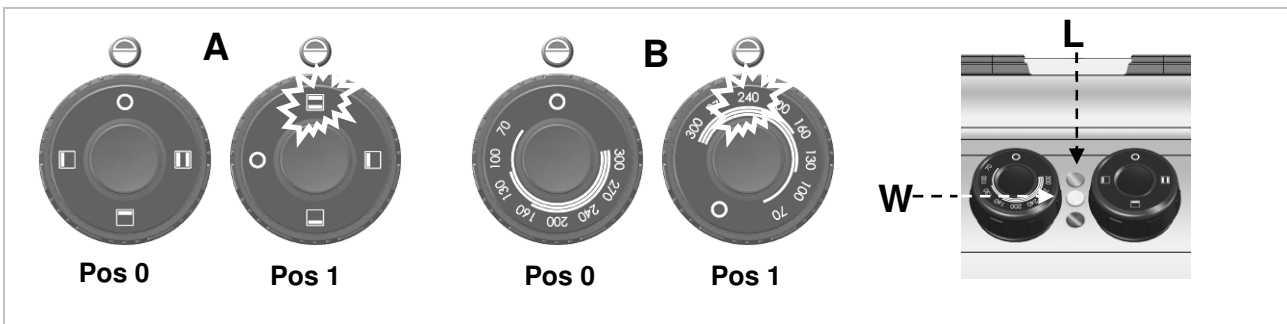
- A) To switch off the burner rotate the control knob clockwise (position 1).
- B) To put out the ignition flame rotate the control knob clockwise (position 0).



5.3. Oven switching on and off

- A) Start the automatic switch-off to turn on the electrical connection.
- B) Turn the oven switch **A** to activate the oven heating elements. The green control light (**L**) will come on.
- C) Turn the oven temperature controller and set it between 70°C and 300°C. When the heating coils are activated, the white indicator light (**W**) will come on.
- D) When the oven reaches required temperature the white indicator light goes off.
- E) Turn the oven switch (**A**) to activate or deactivate the upper, lower, or both heating elements.
- F) To switch the oven off turn the switch (**A**) to position **0**. Then turn the thermostat controller (**B**) to position **0**.
- G) In case of failure the red indicator light comes on.

| | | | | | | | | |
|-----------------|--------|-----|--------|-----|-----|-----|-----|-----|
| Temperature °C | 70 | 100 | 130 | 160 | 200 | 240 | 270 | 300 |
| Time in minutes | 1' 30" | 3' | 4' 30' | 6' | 8' | 11' | 14' | 17' |



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.



In order to brown the product surface put in on the upper grill and switch the upper heating element.

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

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. CLEANING AND MAINTENANCE

6.1. Guidelines on cleaning and maintenance



Before the maintenance works turn on all installed protective devices.

In particular disconnect the electric power supply by means of the automatic switch-off.

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.).

Periodically check correct operation of safety thermostats and electric devices.

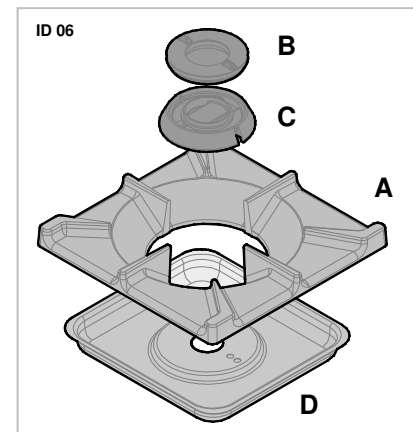
6.3. Cleaning of the heating plate

Follow the instructions below.

- Remove the gas burners grates (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 gas burner interior from penetration of water and dirt in order to avoid incorrect operation and clogging of nozzles.



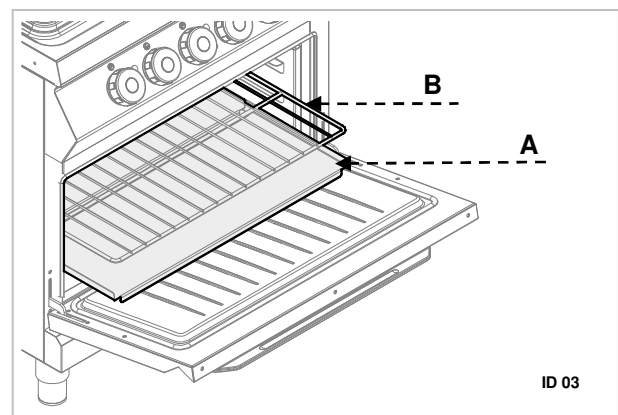
6.4. Cleaning of the oven

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. |
| 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 heating elements do not work. | The electrical connection is not correct. | Check connection of supply cable.  Contact the service company. |
| | The safety thermostat tripped. | Wait for the oven to cool down. Then reset the safety thermostat. When the safety thermostat trips again after resetting  contact the service company. |
| | Damaged oven switch. | Replace the part.  Contact the service company. |
| The oven does not reach the preset temperature. | Damaged operational thermostat. | Replace the part.  Contact the service company. |
| The red indicator light comes on. | 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 power cables and 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.

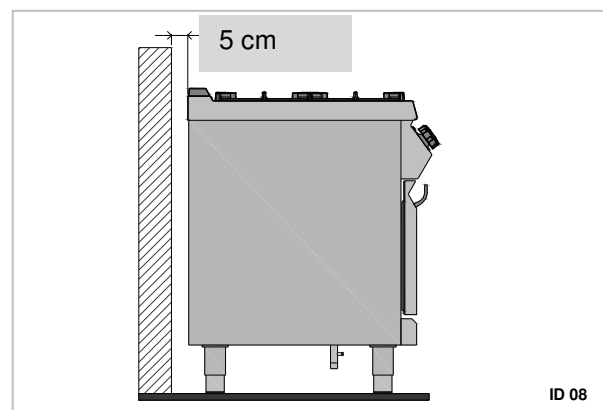


The devices with the oven must be installed at least 50 cm from the wall.

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.





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).

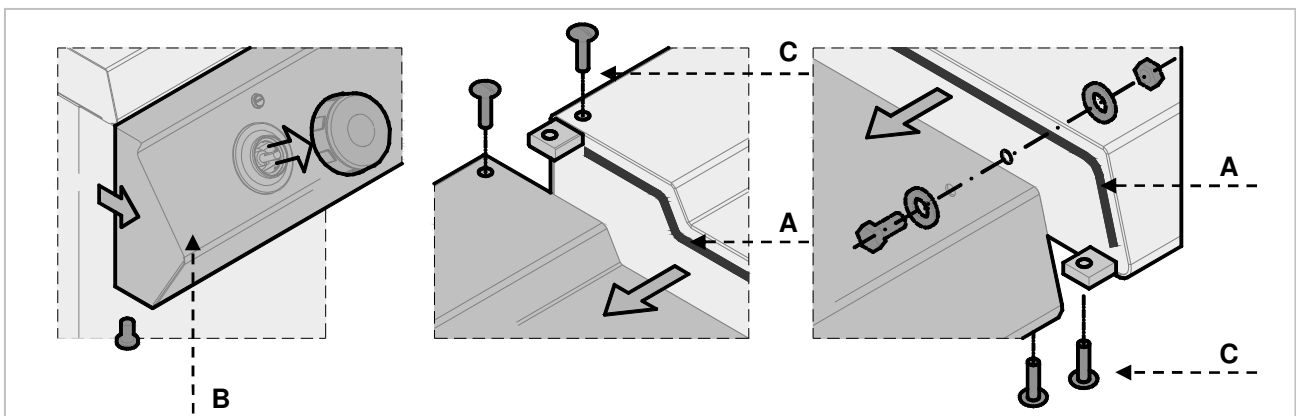
In order to ensure proper gas burning in the burners the required volume of air, i.e. approx. 2 cubic meters per hour for every kW of installed power, must be supplied.

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.

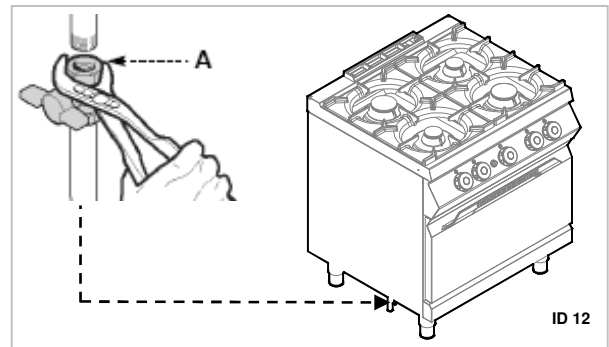
The installation is performed by connecting the connection pipe of the device with a pipe of the gas distribution network. The cut-off valve must be installed on the connection to shut the gas supply off if necessary.

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!



8.6. Connection to the mains (service technician)

The device must be connected to the power supply only by the authorized and qualified personnel, when the valid regulations are followed and when appropriate material is used in accordance to the regulations.

The devices are designed for the following connection:

380-415 V 3N 50-60 Hz

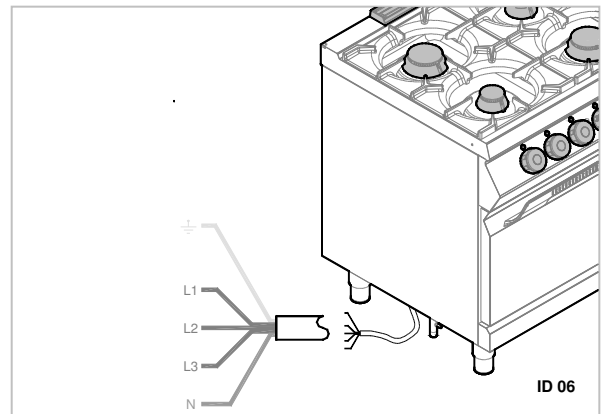
During the installation follow the data on the rating plate and the table.



Before connection to the power supply, make sure that the device has been initially connected with the appropriate all-pole switch with a contact opening of min. 3 mm.

To correctly connect the device, follow the guidelines below.

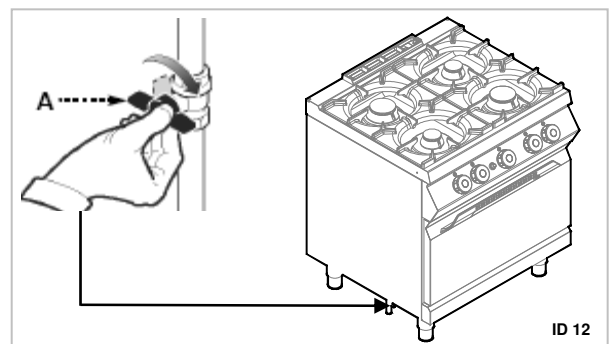
Connect the switch-off to the power cord of the device, as shown in the drawing and in the general diagram (see appendices).



8.7. 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 relevant section).
3. Replace the nozzles of the ignition flames (see relevant section).
4. Set the minimum value on the burners gas valves (see relevant section).
5. Remove the sticker from the rating plate and apply a new sticker which includes used gas type (item 6 of the rating plate).



8.8. 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 burners;
3. Check and adjust, if necessary, the gas pressure and flow rate in Max and Min positions (see relevant section).

4. Check if the safety thermostat operates properly.

5. Check gas lines for gas leaks.

To check the **electric oven** it is recommended to perform the following inspections:

1. Check that the energy supply voltage is the same as of the device voltage.
2. Turn on the automatic switch-off to check the electrical connections.
3. Check that the protection devices work correctly.

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.

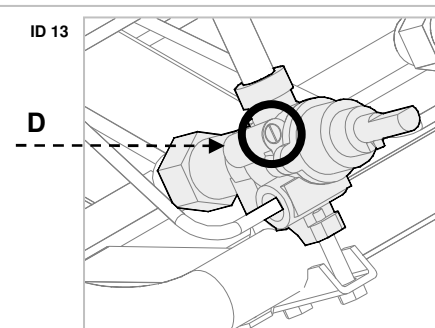
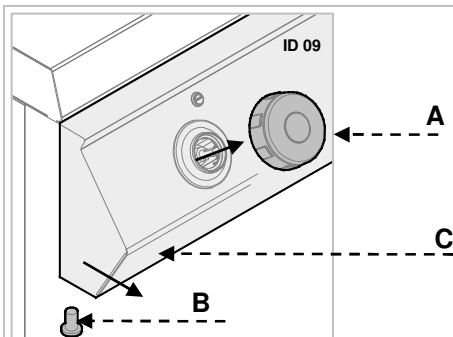
9.1. Minimum setting of the heating plate burner valve

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).

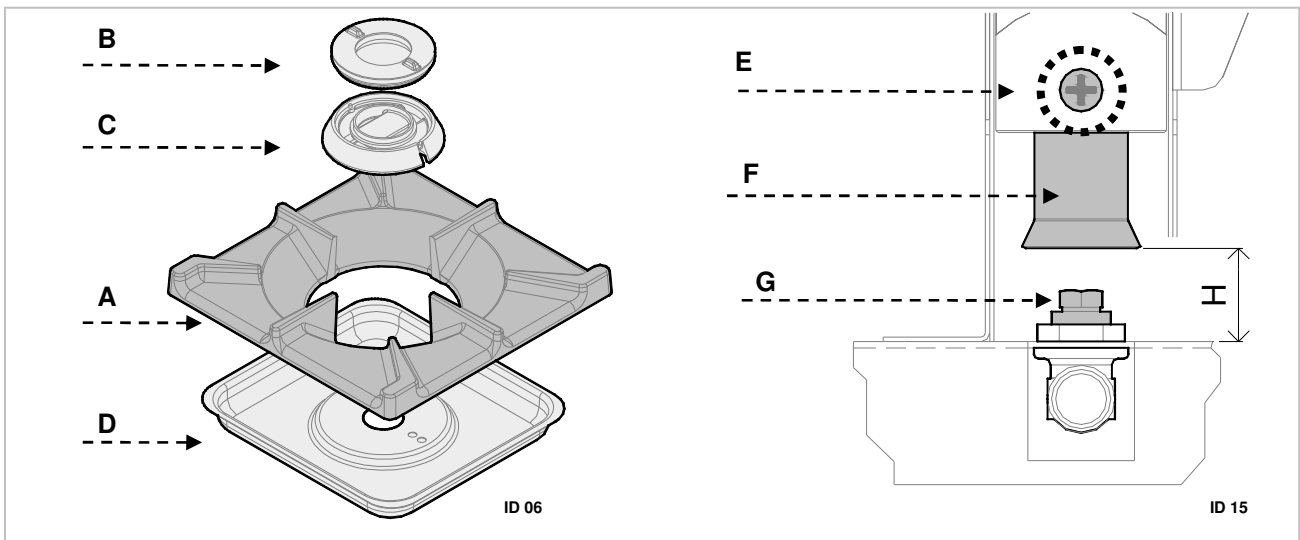
3. Unscrew screws B and remove the control panel (C).
4. Remove the injection nozzle D and replace it with the one suitable for used gas type (see appendices). After setting tighten the screw.
5. Finally reinstall the control panel (C) and control knob (A).



9.2. Replacement of nozzle and adjustment of gas 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.

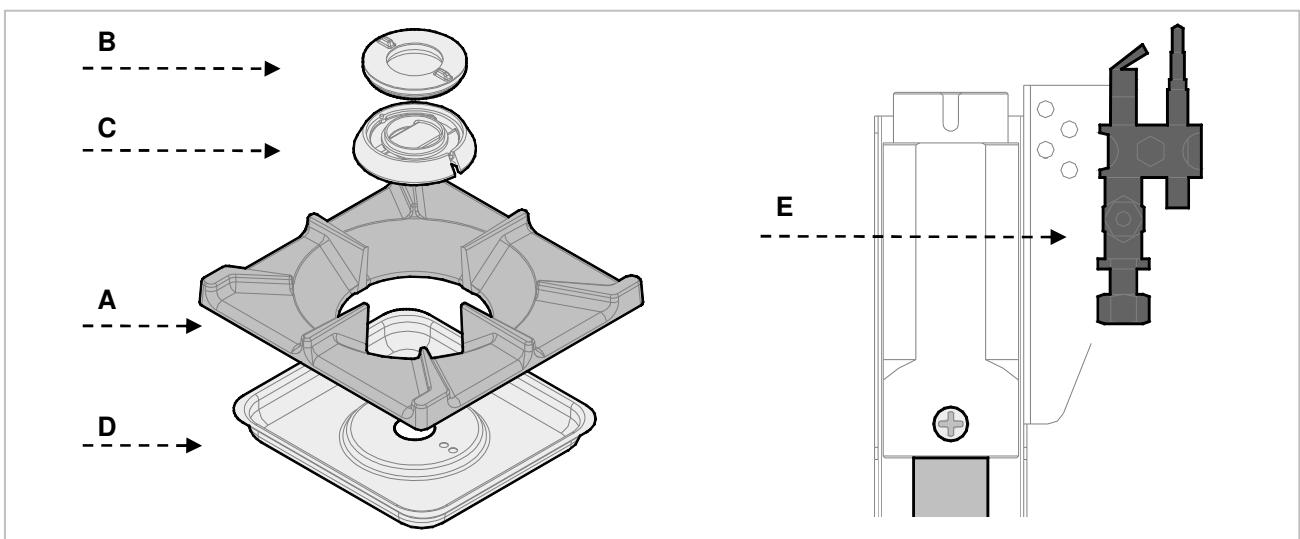


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9.3. Replacement of gas burner ignition flame nozzle


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.




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 | | | ΣQ_n | Gasverbrauch | | | |
|----------------|------------|-------|-------|--------------|---------------------|-------------------|------|------|
| Model | Burner | | | | Gas consumption | | | |
| Modèle | Brûleur | | | | Consommation de gaz | | | |
| Modello | Bruciatore | | | | Consumo gas | | | |
| Modelo | Queimador | | | | Consumo de gas | | | |
| Modelo | Queimador | | | | Consumo de gás | | | |
| Model | Brander | | | | Gasverbruik | | | |
| Model | Palnik | | | | Zużycie gazu | | | |
| | Ø 75 | Ø 105 | Ø 130 | | G20 | G25 | G30 | G31 |
| | 3,5 kW | 5 kW | 8 kW | kW | m ³ /h | m ³ /h | kg/h | kg/h |

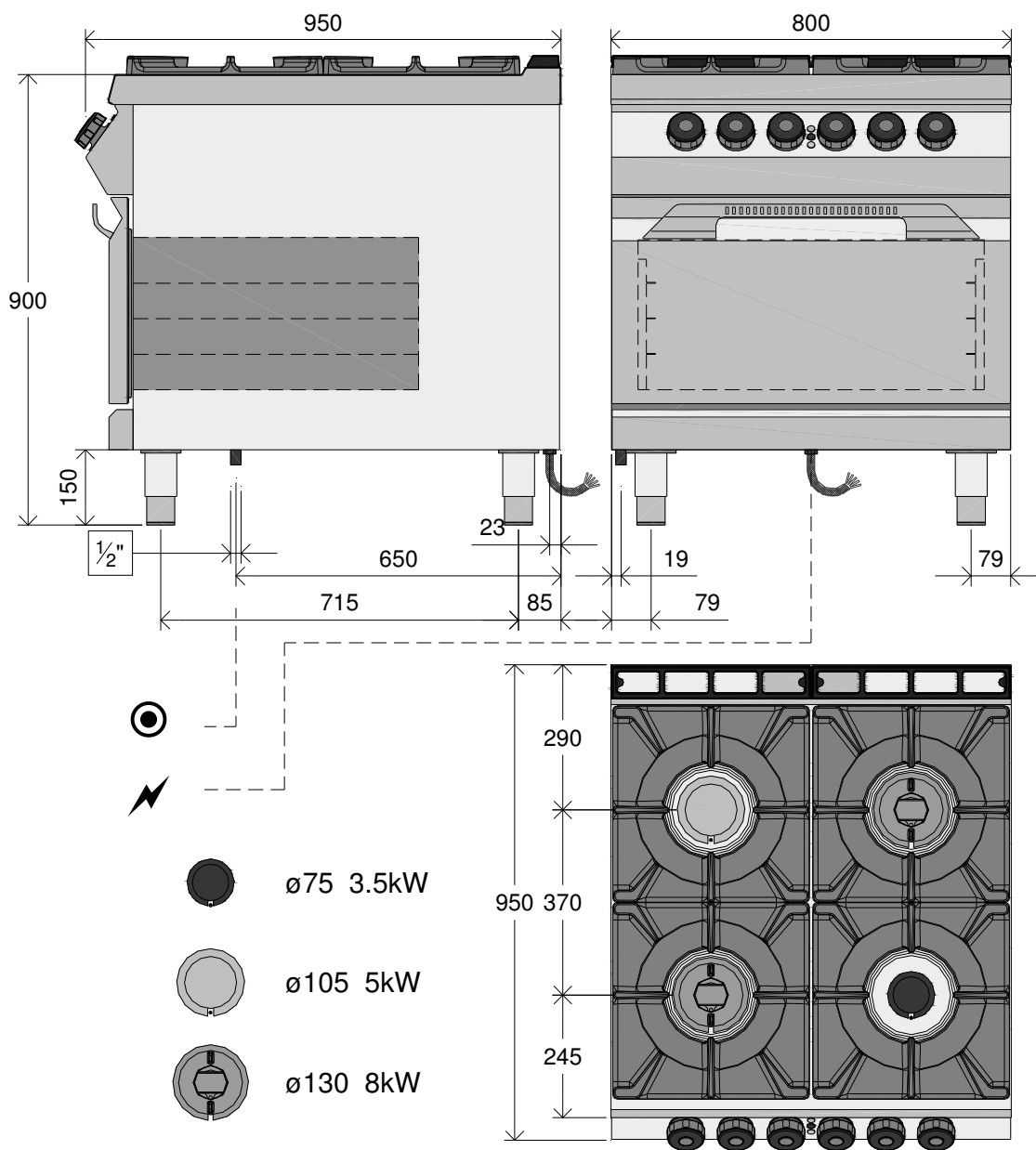
| | | | | | | | | |
|-----------------|---|---|---|------|------|------|------|------|
| FAE92M00 | 1 | 1 | 2 | 24,5 | 2,59 | 3,02 | 1,93 | 1,90 |
| FAE93M00 | 1 | 2 | 3 | 37,5 | 3,97 | 4,62 | 2,96 | 2,91 |

| Modelle | Backofen | Leistung | Daten zu Elektrik | | |
|----------------|-----------|-----------|---|----|---|
| Model | Oven | Power | Electrical connection | | |
| Modèle | Four | Puissance | Raccordement électrique | | |
| Modello | Forno | Potenza | Dati relativi all'impianto elettrico | | |
| Modelo | Horno | Potencia | Datos de instalación eléctrica | | |
| Modelo | Forno | Potência | Dados para a instalação elétrica | | |
| Model | Oven | Vermogen | Gegevens van de elektrische installatie | | |
| Model | Piekarnik | Moc | Dane dot. instalacji elektrycznej | | |
| | 5,6 kW | kW | V | Hz | A |

| | | | | | |
|-----------------|----------|------------|------------------|--------------|-------------|
| FAE92M00 | 1 | 5,6 | 400V 3NAC | 50-60 | 14,5 |
| FAE93M00 | 1 | 5,6 | 400V 3NAC | 50-60 | 14,5 |

FAE92M00

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



FAE93M00

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

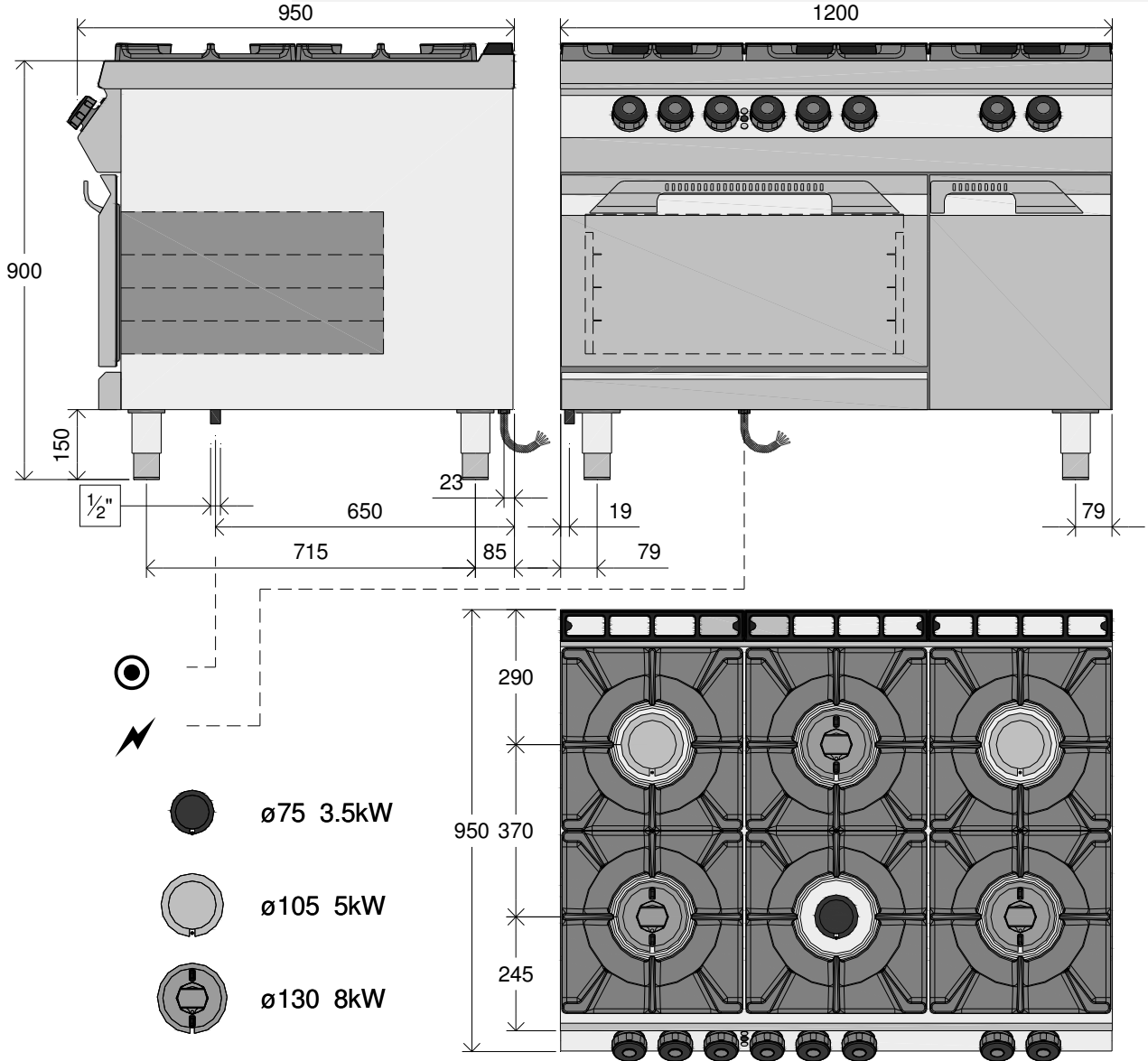


Tabelle: Düsen für Brenner - Table: Burner nozzles - Tableau : Buses du brûleur - Tabella: ugelli dei bruciatori
 - Tabla: Toberas del quemador - Tabela: Bicos para quemadores - Tabel: mondstukken voor de brander -
 Tabela: Dysze palnika

3,5 kW

| ① | ② | Gas | Pen mbar | Qn max kW | Qn min kW | l 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 Brenner - Table: Burner nozzles - Tableau : Buses du brûleur - Tabella: ugelli dei bruciatori
 - Tabla: Toberas del quemador – Tabela: Bicos para quemadores - Tabel: mondstukken voor de brander - 3,5 kW
 Tabela: Dysze palnika

| 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 - Mondstuk 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 - 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: Düsen für Brenner - Table: Burner nozzles - Tableau : Buses du brûleur - Tabella: ugelli dei bruciatori
 - Tabla: Toberas del quemador - Tabela: Bicos para queimadores - Tabel: mondstukken voor de brander -
 Tabela: Dysze palnika

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 Brenner - Table: Burner nozzles - Tableau : Buses du brûleur - Tabella: ugelli dei bruciatori
 - Tabla: Toberas del quemador - Tabela: Bicos para queimadores - Tabel: mondstukken voor de brander - 5 kW
 Tabela: Dysze palnika

| 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 |
| | | G20 | 20 | 5 | 1,3 | 165 | Reg | Reg | 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/G31 | 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 - Mondstuk van de brander - Dysza palnika
 ④ Kleinsteilschraube - 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 - 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: Düsen für Brenner - Table: Burner nozzles - Tableau : Buses du brûleur - Tabella: ugelli dei bruciatori
 - Tabla: Toberas del quemador - Tabela: Bicos para queimadores - Tabel: mondstukken voor de brander - 8 kW
 Tabela: Dysze palnika

| 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 Brenner - Table: Burner nozzles - Tableau : Buses du brûleur - Tabella: ugelli dei bruciatori
 - Tabla: Toberas del quemador – Tabela: Bicos para queimadores - Tabel: mondstukken voor de brander - 8 kW
 Tabela: Dysze palnika

| 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 - Mondstuk 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 - 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 |

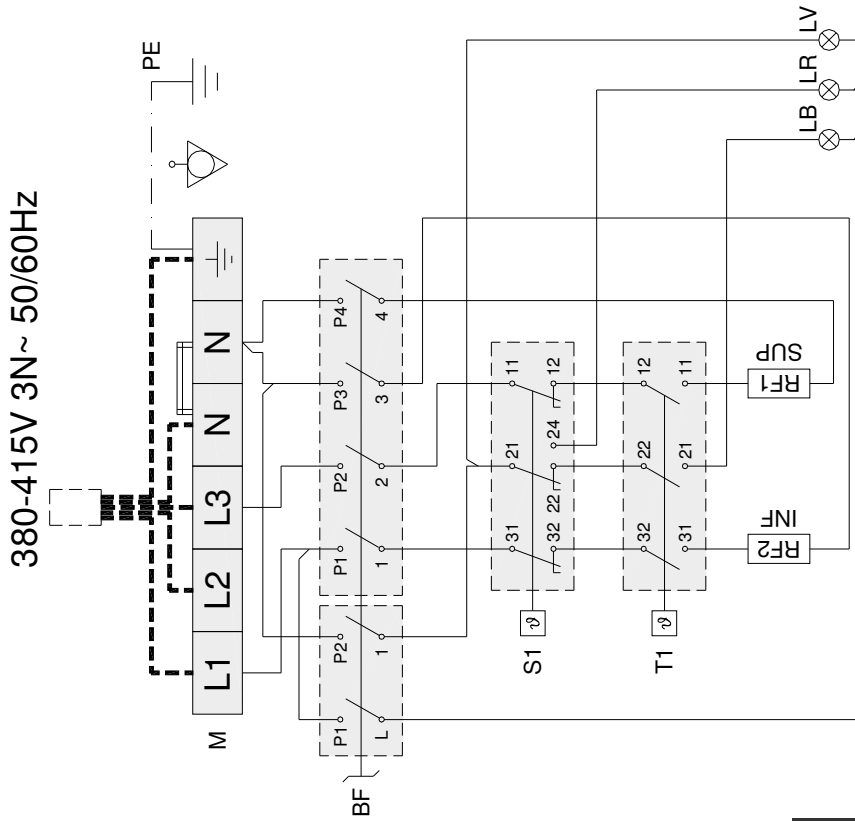
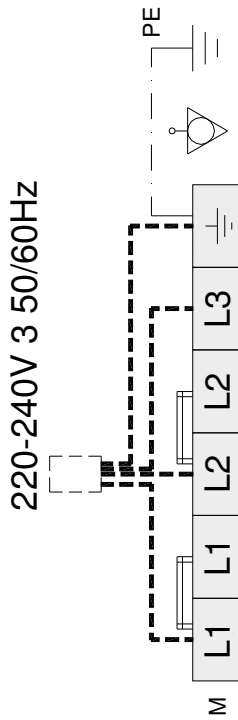
Tabelle der Gas-Eigenschaften - Table of gas characteristics - Tableau des propriétés du gaz - Tabella: caratteristiche di gas - Tabla de propiedades del gas - Tabela de propriedades de gás - Tabel van gaseigenschappen - Tabela własności gazu

| 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 Wobbe-go | 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 |
| 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 - Pais - 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



| | 2/1 | 3/1 |
|---|---|-----|
| ALIMENTAZIONE FEED | 380-415V 3N~ 50/60Hz 220-240V 3 50/60Hz | |
| M=MORSETTIERA TERMINAL | FV122 6 POLI - 40 A - 450 V | |
| BF = COMMUTATORE FORNO OVEN SWITCH | 49.44215.700+49.21015.705 0.1.2.3 POS. 16A 250V T150 | |
| S1 = LIMITATORE DI TEMPERATURA TEMPERATURE LIMITING THERMOSTAT | EGO 55.32574.110 T=360°C -25K 20(4)A 400V | |
| T1 = TERMOSTATO THERMOSTAT | EGO 55.34052.811 16A 250V T150 [60°C - 295°C] | |
| LV = LAMPADA VERDE GREEN LIGHT | SIGNAL LUX Mod 21.3 230V (T120) Silicon Leads | |
| LR = LAMPADA ROSSA RED LIGHT | SIGNAL LUX Mod 21.3 230V (T120) Silicon Leads | |
| LB = LAMPADA BIANCA WHITE LIGHT | SIGNAL LUX Mod 21.3 230V (T120) Silicon Leads | |
| RF1 = RESISTENZE SUPER. FORNO OVEN HEATER | 3300 watt (1x) 1800 watt (2x) 230V 14.5 A 230V 8+8 A | |
| RF2 = RESISTENZE INFER. FORNO OVEN HEATER | 2300 watt (1x) 1800 watt (2x) 230V 10.5 A 230V 8+8 A | |
| CABLAGGIO CABLE | CAVO H05SJ-K Section 1.5 mm² | |
| CABLAGGIO LAMPADE LIGHT CABLE | CAVO H05SJ-K Section 0.75 mm² | |

DE

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VORBEHALT UND DARF AUS DIESEM GRUND NICHT OHNE UNSERE GENEHMIGUNG
VERVIELFÄLTIGT UND/ODER IN JEGLICHER FORM AN DRITTE WEITERGEGEBEN WERDEN!

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