

ANDI

Instructions for use and maintenance of gas and gas-electric cookers. Series:

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Introduction

- Thank you for choosing one of our quality products, capable of giving you the very best service. To make full use of its performance features, read the parts of this manual which refer to your appliance carefully. The Manufacturer declines all responsibility for injury or damage caused by poor installation or improper use of the appliance.
- To ensure its appliances are always at the state of the art, and/or to allow constant improvement in quality, the manufacturer reserves the right to make modifications without notice, although without creating difficulties for users.
- When ordering spare parts, inform your dealer of the model number and serial number punched on your appliance's nameplate, visible inside the warming compartment (if present) or on the back of the cooker.

FOREWORD

- Refer only to the headings and sections covering accessories actually installed on your cooker.

Technical data and specifications

Nominal external dimensions	Cooker 90x60
Height at hob	cm. 85
Height with lid raised	cm. 141
Depth with door closed	cm. 59
Depth with door open	cm. 100
Width	cm. 90

Usable dimensions	Oven electric multifunction
Width	cm. 74,0
Depth	cm. 43,5
Height	cm. 32,5
Volume	l. 105

GAS BURNERS (injectors and flow-rates)

Gas	Burner	Injector	nominal flow-rate (MJ/h)
Nat. Gas 1,00 kPa	Auxiliar (A)	0,90	4,0
	Semi-rapid (SR)	1,10	6,0
	Rapid (R)	1,50	10,8
	Wok B (W)	1,68	14,0
	Oven	2,00	18,0
U-LPG 2,75 kPa	Auxiliar (A)	0,50	3,1
	Semi-rapid (SR)	0,65	5,5
	Rapid (R)	0,83	8,9
	Wok B (W)	0,98	12,4
	Oven	1,20	18,0

Cat.: see nameplate on cover;
Class 1 or 2.1
Type "X" cookers

HEATING ELEMENT POWERS

bottom element	1.65 kW
top element	1.15 kW
grill	2.4 kW
oven light	15 W
cooling fan	22 - 26 W

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Means of disconnection shall be provided in the fixed wiring in accordance with the Australian wiring rules.

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

- **WARNING:** Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

- A steam cleaner is not to be used for cleaning this appliance.

- Before replacing the lamp bulb, ensure that the appliance is switched off.

EQUIPMENT

Depending on the models, cooker may also have:

- Safety device for one or more hob burners
- Electric ignition on top burners
- Electric oven lighting
- Electronic timer

For the LAYOUT OF HOB BURNERS see the models illustrated in figure 1 at the back of this manual.

For the ELECTRIC WIRING DIAGRAM see figure 2 at the back of this manual.

The electrical power is stated on the nameplate visible inside the warming compartment (if present) or on the back of the cooker.

A copy of the nameplate is glued to the cover of this manual.

Installation

INSTALLATION

This appliance shall be installed only by authorised personnel and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, water supply regulations, electrical wiring regulations, AS 5601 - Gas Installations and any other statutory regulations. Before installing, ensure that the appliance is correctly preset for the local distribution conditions (gas type and pressure). The presettings of this appliance are indicated on the nameplate shown on the cover. This appliance is not connected to a flue gas extractor device. It must be installed and connected in accordance with the regulations in force. When connection to gas and electrical supply is completed and oven is located in its final position, the oven must be stabilized by using the two chains located at the rear of the oven. (see fig. 10)

Each chain must be firmly attached to the rear vertical wall behind the oven. The anchor used to attach the chains to the rear wall must be of a type suitable for the purpose.

If the appliance is installed between two cupboards, drill a hole on each side of the cupboards, pass the chains through the holes and anchor the chains within each cupboard.

MAKE SURE THE ANTI-TILTING CHAINS ARE TAUGHT WHEN ANCHORED TO PREVENT THE APPLIANCE TILTING.

If the oven is to be moved for servicing - THE CHAINS MUST BE RE-ATTACHED .

VENTILATION

The rooms in which gas appliances are installed must be well ventilated in order to allow correct gas combustion and ventilation.

Ventilation must be in accordance with AS5601 - Gas Installations.

In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

POSITIONING

Remove the packaging accessories, including the films covering the chrome-plated and stainless steel parts, from the cooker.

Position the cooker in a dry, convenient and draft-free place. Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the cooker must be at least 600mm above the top of the burner. The cooker may be installed alone or between two kitchen units; in this case, the sides of the units must withstand a temperature of 75 degrees C .

If a combustible bench-top is situated within 200mm from the edge of any burner, it should be 10mm or more below the cooker hob.

FITTING THE FEET (LEVELLING)

Cookers are equipped with adjustable feet to be screwed into their front and rear corners respectively. The feet allow the height of the appliance to be adjusted, in order to adjust the hob height relative to the adjoining unit or bench-top, and to ensure even distribution of the liquids in pans. See fig. 3.

FITTING SHELVES

Clip wire racks to sides of oven walls (Fig. 9 a).

Slide shelves and trays on the guides as shown (Fig.9b)

FITTING OVEN DOOR HANDLE (Fig.4)

- Fully open the door.

- apply gentle leverage with the handle of a fork or spoon in the three recesses on the upper of the inside of the door, one at a time.

- once released from the three springs, the glass can be extracted from the lower seat of the inside of the door.

- Fix the handle using the 2 screws provided.

After fitting oven door handle, repeat the same procedure in reverse order.

Installation

- fit the glass into the lower seat of the inside of the door.
- press gently on the upper side of the glass so that the three pins, with silicone on the inside, fit into their holes.
- make sure that the door closes completely.

CONNECTING TO THE GAS SUPPLY

Before connecting the cooker, check that it is preset for the gas to be used. Otherwise, make the conversion as described in the section headed "Adapting to different gas types". The appliance is factory set for Natural gas. The test point pressure should be adjusted to 1.00kPa with the Wok burner operating at maximum. Ensure that the gas regulator supplied with the cooker is connected as close as practical to the gas inlet.

The gas connection is male 1/2 BSP and is situated at the right hand rear of the appliance, 545mm from the bottom of the cooker (without legs) and 34mm from the RHS.

- For ease of service, the cooker should be connected with a flexible hose. Ensure the flexible hose complies with AS/NZS 1869 (AGA Approved), 10mm ID, class B or D, between 1 - 1.2m long and is installed in accordance with AS5601 for a high level connection. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks. The fixed consumer piping outlet should be at approximately the same height as the cooker connection point, pointing downwards and approximately 150mm to the side of the cooker. The hose should be clear of the floor when the cooker is in the installed position.

The installer must supply and install a restraining device (typically chain) utilising the anchor point provided for the anti tilt chain closest to the gas connection point. This restraining device must restrict the appliance movement to no more than 80% of the hose length to

prevent strain on the hose connections when the cooker is pulled forward.

- Alternatively, the cooker can be connected with rigid pipe as specified in AS5601 table 3.1
- **After installation, check that all connections are airtight.**
- For operation with propane, check that the gas pressure is as indicated on the nameplate.

ADAPTING TO DIFFERENT TYPES OF GAS

If the cooker is not already preset to operate with the type of gas available, it must be converted. Proceed as follows:

- Replace the injectors (table on page 3);
- regulate the primary air flow;
- regulate the minimum settings.

Replace the old gas type label with one, which is suitable for the type of gas for which the appliance has been regulated.

N.B.: every time you change the type of gas, indicate the new type of gas on the serial number label. When converting from Natural Gas to Propane ensure that the NG regulator is removed and replaced with the Test Point Assembly. A gas regulator suitable for a supply pressure of 2.75kPa should be part of the gas tank supply.

REPLACING THE HOB BURNER INJECTORS (Fig. 6)

- Remove the grid, the burner caps **(A)**, and the burners **(B)**;
- Unscrew and remove the injector in the bottom of each injector holder **(C)**;
- replace the injector in accordance with the table in page 3, tighten and screw right down;
- check that the system is gas-tight;
- replace the burners, the burner caps and the grid.
- Never over-tighten the injectors;
- after replacing, check that all the injectors are airtight.

Installation

SETTING HOB BURNER MINIMUM LEVELS

If the cooker is to work on bottled gas, the tap by-pass must be screwed right down.

The cooker may be equipped with type A taps, with by-pass inside (accessed by inserting a small screwdriver into the rod) or type B taps, with by-pass on the outside on the right (accessed directly). See figure 8.

If the cooker is to work on natural gas, proceed as follows for both types of tap:

- Ignite the burner at maximum flame;
- pull off the knob, without using a lever against the control panel, which might be damaged;
- access the by-pass with a small screwdriver and back off by about 3 turns (turning the screwdriver anti-clockwise);
- turn the tap rod anti-clockwise again until it stops: the burner will be at maximum flame;
- screw the by-pass slowly back in, without pushing the screw-driver, until the flame has apparently shrunk to 1/4 of the maximum size, checking that it is sufficiently stable even in quite strong draughts.

Check that the burner does not go out when the tap is turned quickly from the maximum to the minimum position.

CONNECTING TO THE ELECTRICAL MAINS

Before making the connection, check that:

- the mains voltage is as indicated on the nameplate;
- the earth connection is in good working order.

For direct connection to a power mains, a device that ensures disconnection from the mains must be installed, with an opening distance for the contacts that allows for a complete disconnection under conditions of category III electrical overload, in conformity with the installation instructions.

If the appliance power lead is not fitted with a plug, use an approved standard type, remembering that:

- the green-yellow wire must be used for the earth connection;

- the blue wire is the neutral;
- the brown wire is live;
- the lead must never touch hot surfaces over about 75 degrees C;
- replacement leads must be of type HO5RR-F or H05V2V2-F .
- if the appliance is supplied without lead, using type HO5RR-F .

IMPORTANT: the manufacturer declines all liability for damage due to failure to comply with the regulations and standards in force. Check that the appliance is correctly connected to the earth (see diagrams in fig. 2 at the back of the manual).

FOR COOKERS WITH ELECTRIC IGNITION

The correct gaps between the electrode and the burner are shown in figures 7a,7b.

If no spark is generated, do not keep on trying as this might damage the generator.

Possible causes of malfunctions:

- spark plug damp, dirty or broken;
- electrode-burner gap not correct;
- spark plug wire broken or without sheathing;
- spark discharging to earth (to other parts of the cooker);
- generator or microswitch damaged;
- air has built up in the pipes (particularly if the cooker has been out of use for a long time);
- air-gas mixture incorrect (poor fuel setting);

THE SAFETY DEVICE

The correct gap between the end of the thermocouple sensor and the burner is shown in figures 7a,7b.

To check that the valve is working properly, proceed as follows:

- ignite the burner and leave it to work for about 3 minutes;
- turn off the burner by returning the knob to off position (●);
- after 90 seconds for hob burners, 60 seconds for oven and grill burners, turn the knob pointer to the "on" position;
- release the knob in this position and move a

Installation

burning match towards the burner; IT MUST NOT IGNITE.

Time needed to excite the magnet during ignition: 10 seconds approx.

Automatic tripping time, after flame has been turned off: not more than 90 seconds for hob burners; not more than 60 seconds for oven and grill burners.

IMPORTANT:

- Before doing any work inside the cooker, disconnect the mains plug and shut the gas tap.
- Never use matches to check the gas circuit for leaks. If a specific control device is not available, foam or very soapy water can be used.
- When re-closing the hob, check that the electrical wires of the spark plugs (if present) are not close to the injectors, so that they cannot run across them.

BEFORE LEAVING

Ignite all burners to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame. When satisfied with the appliance, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

For the user



HOW TO USE THE COOKER

VENTILATION


All gas cooking appliances produce heat and moisture in the rooms where they are installed. Take care to ensure that the kitchen is well ventilated; keep the ventilation openings unobstructed or install an extractor hood with fan.

In case of intensive or prolonged use, additional ventilation may be required; open a window, or increase the extractor fan power.

IGNITING THE HOB BURNERS

- Press the knob and turn it anti-clockwise until it reaches the  symbol on the control panel (maximum flame position);
- at the same time, move a burning match towards the burner head;
- to reduce the flame, turn the knob further in the same direction until its pointer is against the  symbol (minimum flame position).

FOR HOB BURNERS EQUIPPED WITH SAFETY DEVICE

- Press the knob and turn it anti-clockwise until it reaches the  symbol on the control panel (maximum flame position);
- move a burning match towards the burner, keeping the knob pressed right down for about 10 seconds;
- then release the knob and check that the burner remains on. Otherwise, repeat the operation.

SAFETY DEVICE

Burners equipped with this device have the advantage that they are protected if they accidentally go out. If this occurs, the supply of gas to the burner concerned is automatically cut off, preventing the hazards deriving from a leak of unburnt gas. The gas supply must be cut off within no more than 90 seconds for the hob burners.

For the user

FOR COOKERS WITH ELECTRIC IGNITION

All the above applies, except that the match is no longer required; a spark is obtained by pressing the button on the control panel once or more, or by pressing the knob of the burner to be ignited.


IMPORTANT:

- Difficulty in igniting burners is normal if the cooker has been out of use for some time. The air accumulated in the pipes will be expelled in a few seconds;
- Never allow too much unburnt gas to flow from the burners. If ignition is not achieved after the first three attempts, return the knob to the off position, open the oven door, then wait five minutes before re-attempting to light the burner (●);

HOW TO USE THE HOB BURNERS

Use pans of diameter suitable for the burner type. The flames must not project beyond the base of the pan. Recommended sizes:

- for auxiliary burners = pans of at least 8 cm using the adjusting grid supplied with the cooker
- for semi-rapid burners = pans of at least 14 cm
- for rapid and triple flame burners = pan of at least 22 cm.

N.B.: Never keep the knob at settings between the maximum flame symbol  and the off position (●).

HOW TO USE THE ELECTRIC GRILL WITH ELECTRIC OVEN

For models with "Electric Oven" only, controlled by two knobs separately (selector-thermostat), grilling is permitted with the door closed, without using the front side. Temperatures above 200°C. must not be used when grilling with the door closed.

- ignite the grill heating element;
- place the foods on the chrome-plated shelf;
- insert on the highest runner;

- insert the drip tray on the bottom runner;
- gently close the oven door,;
- after a few minutes, turn the food to expose the other side to the infrared radiation (the cooking time depends on the type of food and personal taste).

To see table " Food to be grilled"

Food to be grilled	Time minutes	
	1st side	2nd side
Thin pieces of meat	6	4
Fairly thick pieces of meat	8	5
Thin fish or fish without scale	10	8
Fairly thick fish	15	12
Sausages	12	10
Toasted sandwiches	5	2
Small poultry	20	15

The grill element in the top of the oven is switched on by turning the thermostat knob clockwise to the grill symbol on the control panel. The red light will come on to show the element is in operation.

CAUTION: The appliance becomes very hot during use. Care should be taken not to touch the heating elements inside the oven.

N.B.: Accessible parts may be hot when the grill is in use! Keep children well away.


MULTI-FUNCTION ELECTRIC OVEN

With different heating elements controlled using a selector switch and regulated by a thermostat, this oven offers various cooking methods.







There are three principle sources of heat:

- a) Forced heat diffusion (fan oven).
- b) Spontaneous heat diffusion (static oven).
- c) Infra-red rays (grill).

Starting from the 0 (off) position and turning the selector knob clockwise, the following settings are obtained:

- symbol : oven light and red light on, fan running.

For the user

- symbol : the grill function is on, the thermostat knob must be on the maximum temperature setting.
- symbol : fan oven cooking on one or two levels, the oven temperature is regulated by means of the thermostat knob.
- symbol : the fan grill function is on; the grill, the top heating element and the fan inside the oven are all in operation.
- symbol : the bottom heating element is one. The oven is heated below only.
- symbol : the top and bottom heating element are on, the oven temperature is regulated by means of the thermostat knob.
- symbol : full fan cooking is one; the top and bottom heating elements and the fan inside the oven are in operation.

In all positions except zero (0) the red warning light and the oven light are on.

NOTE: The yellow warning light comes on according to thermostat variations. Before putting food in to be cooked, the oven should be pre-heated for at least 10 minutes.

USE OF THE ELECTRONIC TIMER (Fig. 11)

This allows the start time and cooking duration time to be programmed. If food does not need to be watched, this timer can be selected even when the user is absent. Soon after installation and at any electrical supply cut-outs the display flashes; the clock must then be synchronized again to allow programming.

SETTING THE TIMER TO THE CURRENT TIME

- The current time is set by pressing the 2 buttons (COOKING TIME and STOP) and the "+" or "-" button at the same time. Any previous programmes are cancelled and the AUTO symbol flashes.

NOTE: when the AUTO symbol is flashing the oven cannot be used manually.

"+" AND "-" BUTTONS

- Pressing the "+" or "-" buttons makes time go up or down at variable speed according

to how long the button is pressed for.

MANUAL USE

- Press the MANUAL button: the AUTO symbol goes out (if flashing or permanently on) the SAUCEPAN symbol lights up and the oven can be used by adjusting the thermostat knob and the selector switch according to the instructions given in the manual.

AUTOMATIC OPERATION WITH END OF COOKING AND DURATION TIMERS

- Let's use an example: it is 9:25 am; you want the oven to switch on at 11 am and switch off at 12 pm (cooking time 1 hour).
 - Press the COOKING DURATION button and within 5 seconds press "+" button until it shows 01.00, adjust using "-" button if necessary. The AUTO and PAN symbols come on permanently.
 - Press the END OF COOKING button and within 5 seconds press "+" button until it shows 12.00. The PAN symbol goes out but the AUTO symbol remains permanently on.
 - Move the oven thermostat knob to the desired temperature, and the selector switch to the required cooking method; the red warning light comes on the oven light comes on and the timer is ready to start: at 11am the oven will come on automatically and the PAN symbol will light up.
 - When cooking is over (12 am) the AUTO symbol flashes, the PAN symbol goes out and a buzzer sounds; to turn off the buzzer press any button.
 - Move the thermostat and selector knob to the OFF position.
- ### SEMI-AUTOMATIC OPERATION WITH COOKING DURATION SELECTION
- Let's take an example: it is 11:35 am and you want the oven to stay on for 25 minutes from now on.
 - Press the COOKING DURATION button and within 5 seconds press the "+" button until it shows 00.25, adjusting the time with the "-" button if necessary. The AUTO and PAN symbols light up permanently.
 - Turn the oven thermostat knob to the desired temperature and the selector switch to the

For the user

required cooking method; the red warning light comes on, the oven light comes on and the oven starts to operate.

- After 25 minutes the oven and the PAN symbol go out. The AUTO symbol flashes and the buzzer tells you that cooking is over: to turn off the buzzer press any button.
- Then move the oven thermostat knob and the selector switch to the OFF position.

MINUTE MINDER

- Press the MINUTE MINDER button and choose the desired time using the "+" or "-" button.
- The BELL symbol lights up when the minute minder is in use.
- When the pre-set time is over, the buzzer sounds and the BELL symbol goes out.

BUZZER

- The buzzer sounds at the end of a programme and lasts for a maximum of 7 minutes.
- To turn it off, press any button.
- Pressing the "-" button without having previously selected a function the frequency of the signal changes. A selection from 3 possibilities can be made. The selected signal is audible as long as the "-" button is pressed.

STARTING AND CHECKING A PROGRAMME

- The programme starts after about 4 seconds of it being set.
- The set programme can be checked at any point by pushing the corresponding buttons.


PROGRAMMING ERRORS

- Example: at 12:15 pm a COOKING DURATION time of 30 minutes is set and a END OF COOKING is programmed in at 12:30 pm.
- The programme error can be rectified by changing the duration or the end of cooking time, or by pressing the MANUAL button and programming again.
- If there is a programming error the oven will not come on.

ANNULLING A PROGRAMME

- A programme can be cancelled by pressing the COOKING DURATION button and then the "-" button until the display shows 0.00.

IMPORTANT:

AT THE END OF EVERY PROGRAMMED COOKING OPERATION YOU ARE ADVISED TO PRESS THE  BUTTON, OTHERWISE THE OVEN CANNOT BE OPERATED MANUALLY.

HOW TO USE OVEN ACCESSORIES

- The oven shelf is designed to take normal oven dishes for cooking sweets or roasts, or is used without a pan for cooking foods under the grill.
- The drip pan under the grill is used to collect juices, which drip from the food that is cooked directly on the grill. The drip pan can also be used for cooking.

HOW TO INSERT THE OVEN SHELF

To insert the oven shelf properly, just slide the shelf following the relevant side supports. To pull the shelf out, it is necessary to gently lift it out of the side racks and then pull out the shelf.

GENERAL PRECAUTIONS

- Always disconnect the power supply before any work inside the oven or where live parts may be accessed.
- Never use the warming compartment for storing flammable liquids or items which do not withstand heat, such as wood, paper, aerosol cans, matches, etc.
- If taps become stiff to operate over time, contact the After-Sales service.
- Wash enamelled or chrome-plated parts with soapy lukewarm water or non-abrasive detergents.
- Never use abrasives to clean enamelled or chrome-plated parts.
- Do not use too much water when washing the hob. Take care that no water or other substances enter the burner housing holes, as this may be dangerous.
- The spark plugs for electric ignition must be kept clean and dry; always check after use, particularly if there have been drips or overflows from pans.
- Never close glass lids until the hob burn-

For the user

ers or hotplates have cooled completely; it might shatter or crack.

- Never knock enamelled parts or ignition spark plugs (where present).
- The main or wall gas tap should be turned off when the cooker is not in use.
- Never knock enamelled parts or ignition spark plugs (where present).
- The main or wall gas tap should be turned off when the cooker is not in use.
- Never lift the cooker by taking hold of the oven door handle.
- Some models are fitted an automatic cooling motor.
- The cooker does not have an installation stand.
- Any overheating of the outside walls of the oven will trip the safety device, which will cut off the power supply. The power supply will be restored automatically once the outside temperature of the oven has dropped back within acceptable limits. However, remember that if this device is tripped repeatedly, there is a malfunction (e.g. breakage of the thermostat which regulates the temperature inside the oven). Call in your service engineer.
- When the oven and grill are switched on for the first time there may be a typical smell and smoke may come out of the oven. This is because of the treatment applied to the surfaces.
Operate the oven empty before placing foods inside.

No liability is accepted for injury or damage caused by poor installation or improper use of the cooker.

Warning: Servicing should be carried out only by authorised personnel.

- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the glass surface, which may result in shattering of the glass.
- Children should be supervised to ensure they do not play with the appliance.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

Do not use or store flammable materials in the appliance storage drawer or near this appliance.

Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.

This appliance is not suitable for use in marine craft, caravans or mobile homes, unless each burner is fitted with a flame safeguard.

DO NOT modify this appliance.

MAINTENANCE SCHEDULE

We recommend that you clean your appliance as soon as any spillovers occur and that you keep your appliance clean & free from any accumulated grease/dirt, particularly around the spark electrodes. To keep your appliance operating at peak performance, please have it serviced every 2 years by an authorised person.

For the user

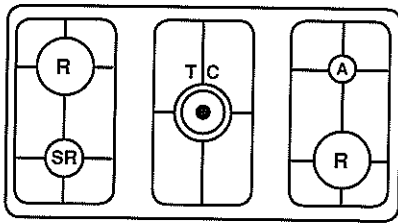
ABNORMAL OPERATION

Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the hob burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by oven door.
- Gas valves, which are difficult to turn.

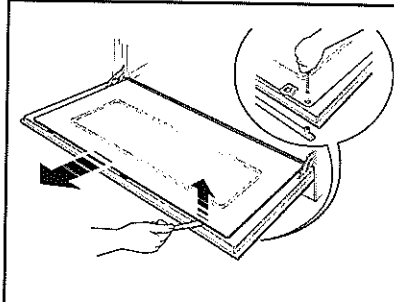
For Service and Spare Parts, Please see attached warranty card for contact details.

Figures



A - AUXILIARY
 SR - SEMI-RAPID
 R - RAPID
 TC(W) - WOK

1



4

CONNECTION DIAGRAM

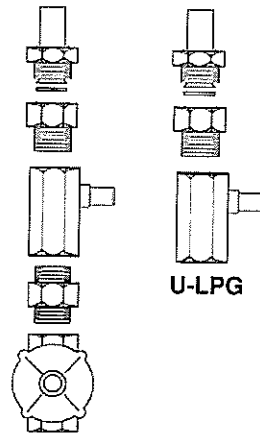
TWO-PHASE

Wire gauge



> 3,5 kW	3x2,5 mm ²
2,2 - 3,5 kW	3x1,5 mm ²
0 - 2,2 kW	3x1 mm ²

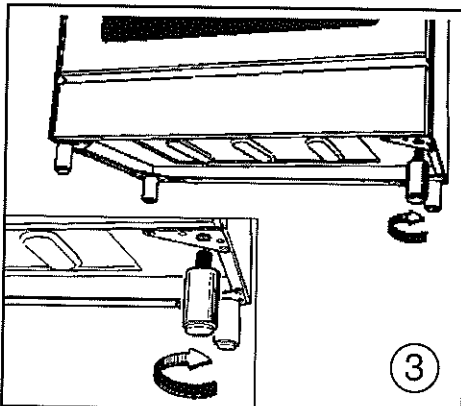
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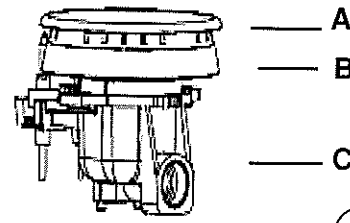
Nat.Gas

U-LPG

5

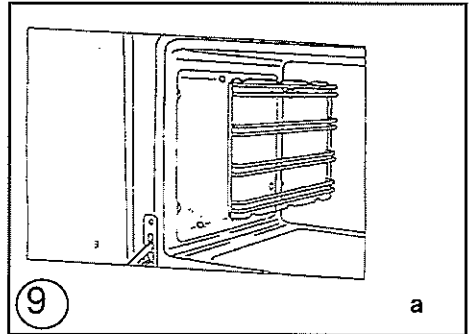
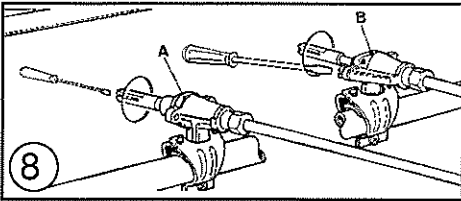
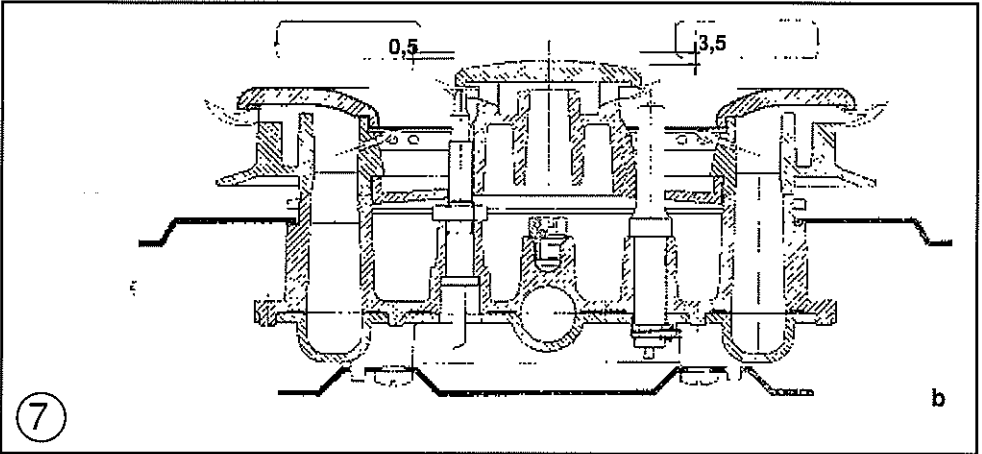
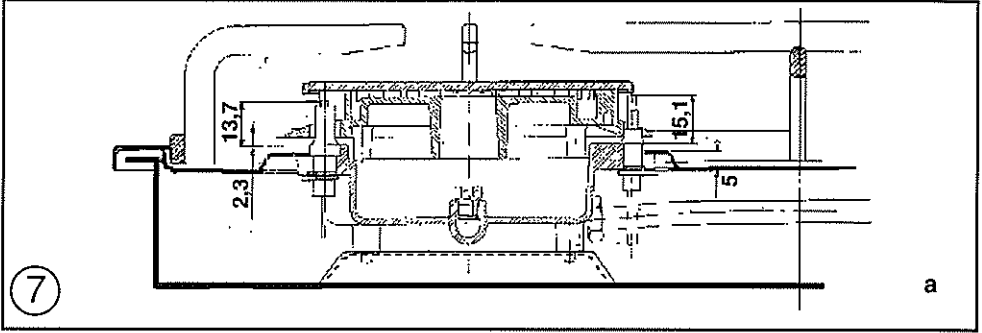


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Figures



Figures

