

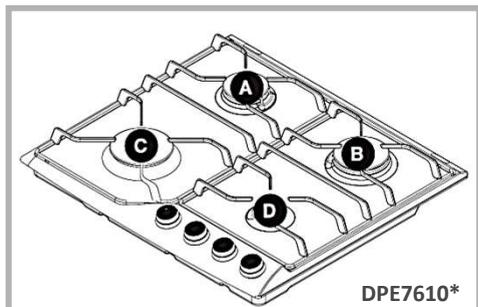
FR GUIDE D'INSTALLATION ET D'UTILISATION  
EN GUIDE FOR INSTALLATION AND USE

# *TABLE DE CUISSON*

TABLE DE CUISSON GAZ  
COOKING GAS HOB

De Dietrich 

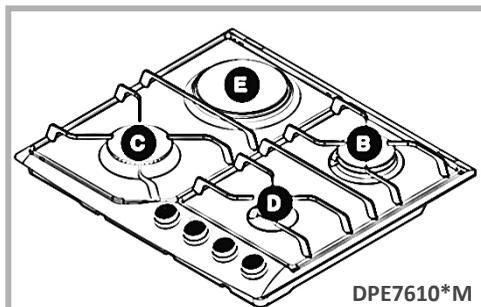
• 0



0.1

**a**

0.1.1



0.1.2

**b**

**A** 1,50 kW / G20

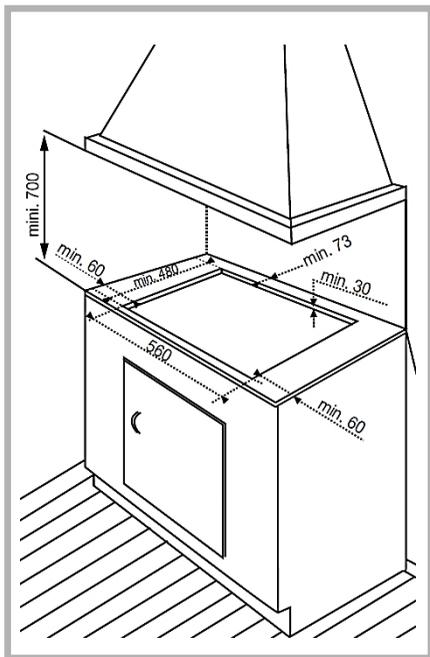
**D** 0,85 kW / G20

**B** 2,25 kW / G20

**E** 1,50 kW - ø 145

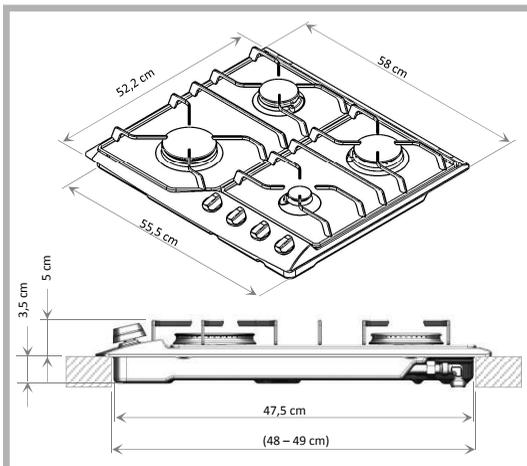
**C** 3,10 kW / G20

# 1

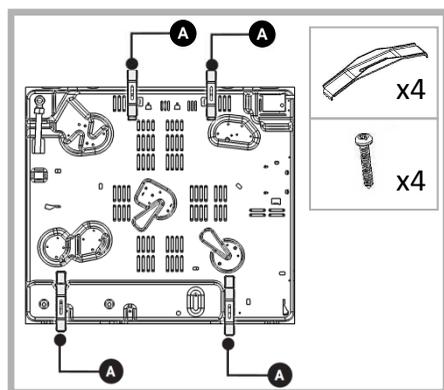


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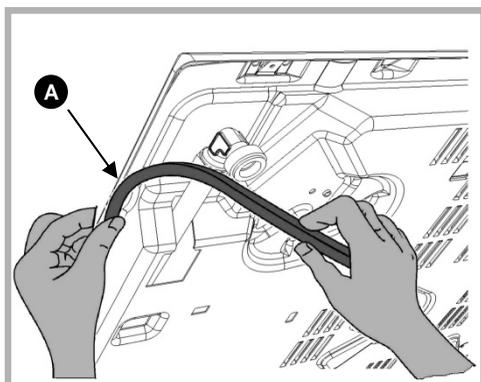
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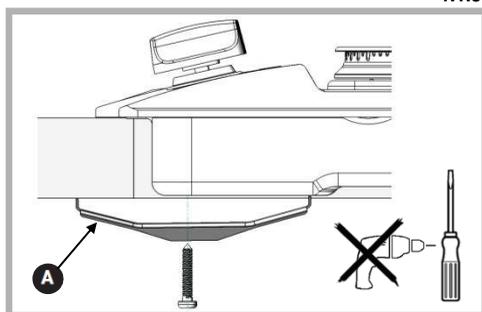
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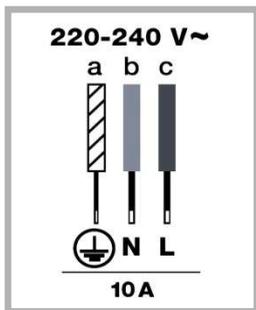
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1.1.3

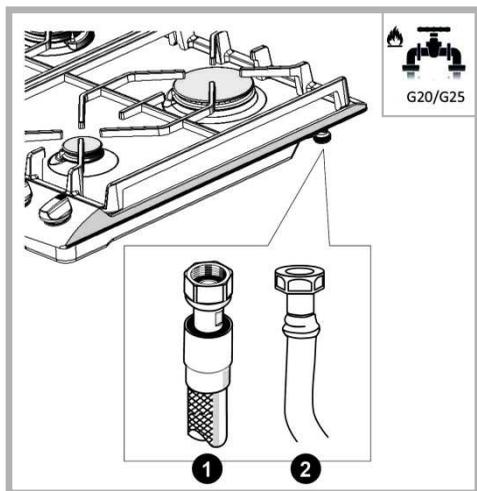


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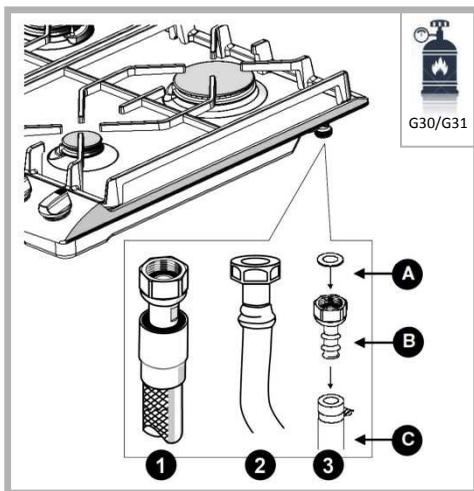
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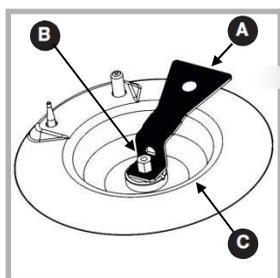


1.3

1.3.1

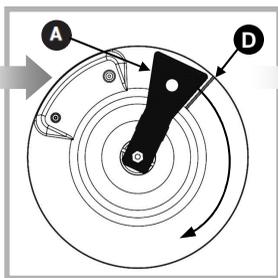


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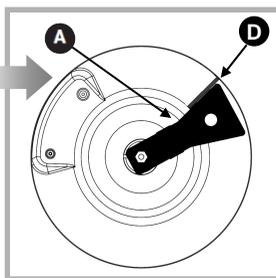


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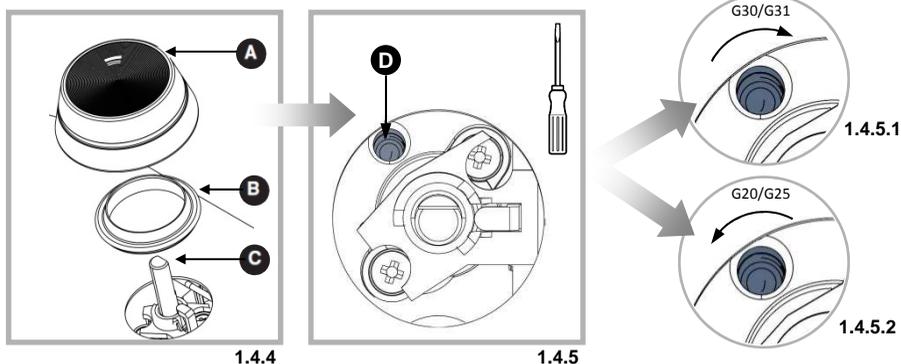
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1.4.2



1.4.3



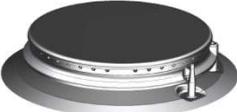
FR / EN / ES / PT / DE / DA / EL / IT / SV / CS / NL / PL / SK	
<b>G20 / G25</b>	Gaz naturel / Natural gas / Gas natural / gás natural / Erdgas / Naturgas / Φυσικό αέριο / Gas naturale / Naturgas / Zemní plyn / Aardgas / Gaz ziemny / zemný plyn
<b>G30</b>	Butane / Butane / Butano / Butano / Butan / Butangas / Βουτανίου / Butano / Butan / Butan / Butaan / Butan / Bután
<b>G31</b>	Propane / Propane / Propano / Propano / Propangas / Propangas / Προπανίου / Propano / Propan / Propan / Propan / Propan / Propan / Propán

FR ..... cat : I|2E+3+

	Gas	mbar	Σ Qn (kW)	Σ l/h	Σ g/h
	G30	28-30	7,55		548
	G31	37	7,55		540
	G20	20	7,85	748	
	G25	25	7,85	869	
	G30	28-30	6,10		443
	G31	37	6,10		436
	G20	20	6,35	605	
	G25	25	6,35	703	

1.5

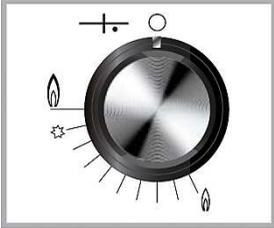
1.5.1

	Gas	mbar		Qn (kW)	l/h	g/h	Qr (kW)
	G30	28-30	45	0,70		51	0,35
	G31	37	45	0,70		50	
	G20	20	63	0,85	81		0,35
	G25	25	63	0,85	94		0,35
	G30	28-30	62	1,45		105	0,70
	G31	37	62	1,45		104	
	G20	20	94	1,50	143		0,65
	G25	25	94	1,50	166		0,65
	G30	28-30	7R	2,15		156	0,85
	G31	37	7R	2,15		154	
	G20	20	1R	2,40	229		0,85
	G25	25	1R	2,40	266		0,85
	G30	28-30	88A	3,25		236	0,85
	G31	37	88A	3,25		232	
	G20	20	137	3,10	295		0,85
	G25	25	137	3,10	343		0,85

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# • 2

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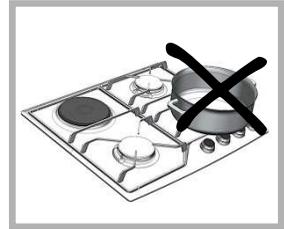


2.1

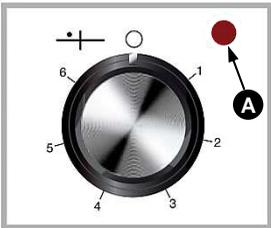
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2.1.2

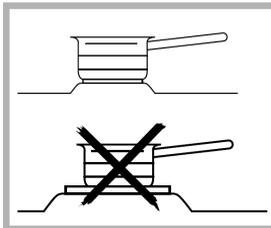


2.1.3



2.3

2.3.1

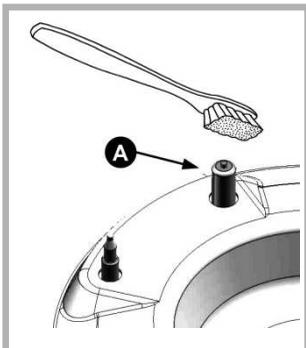


2.3.2

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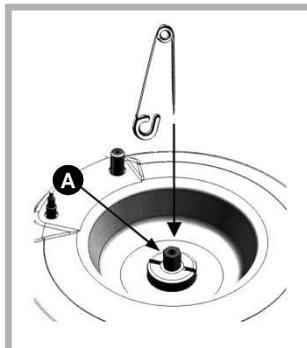
# • 3

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3.1

3.1.1



3.1.2

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# •5

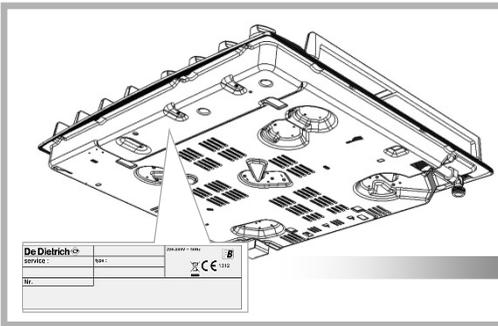
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# •6

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6.1

6.1.1

Service:

Type:

FR

# *CHÈRE CLIENTE, CHER CLIENT*

Découvrir les produits De Dietrich, c'est éprouver des émotions uniques.

L'attrait est immédiat dès le premier regard. La qualité du design s'illustre par l'esthétique intemporelle et les finitions soignées rendant chaque objet élégant et raffiné en parfaite harmonie les uns avec les autres. Vient ensuite l'irrésistible envie de toucher.

Le design De Dietrich capitalise sur des matériaux robustes et prestigieux ; l'authentique est privilégié. En associant la technologie la plus évoluée aux matériaux nobles, De Dietrich s'assure la réalisation de produits de haute facture au service de l'art culinaire, une passion partagée par tous les amoureux de la cuisine. Nous vous souhaitons beaucoup de satisfaction dans l'utilisation de ce nouvel appareil.

En vous remerciant de votre confiance.

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## **IMPORTANT SAFETY INSTRUCTIONS – READ CAREFULLY AND RETAIN FOR FUTURE USE.**

This guide can be downloaded from the brand web site.

- **WARNING** : this appliance may be used by children aged 8 years and older, and by persons with impaired physical sensorial or mental capacities, or without experience or knowledge, if they are supervised or have received prior instructions on how to use the appliance safely and have understood the risks involved.
- Children must not be allowed to play with the appliance.
- Cleaning and maintenance operations must not be carried out by children without supervision.
- Children must be supervised to ensure that they do not play with the appliance.
- It must be possible to disconnect the appliance from the power supply, either using a plug or by fitting a switch on the fixed wiring system in accordance with installation rules.
- The electrical plug must remain accessible after installation.
- If the power cable is damaged, it should be replaced by a cable of type H05V2V2F 3x1mm<sup>2</sup>.
- Do not use steam cleaning appliances.
- The appliance is not designed to be switched on using an external timer or a separate remote control system.

- **WARNING** : leaving a hob unattended when cooking with fat or oil can be dangerous and could cause a fire.
- Never try to extinguish a fire with water but switch off the appliance, then cover the flame with a lid or a fire blanket.
- **WARNING** : fire risk: do not store any items on the cooking surfaces.
- Prior to installation, ensure that the local distribution conditions (type of gas and gas pressure) and the appliance's settings are compatible.
- The settings for this appliance are stated on the label inside the wallet or on the information plate.
- This appliance is not connected to a system for evacuating combustion products. It must be installed and connected in compliance with current regulations. Particular attention should be given to applicable ventilation requirements.
- The use of a gas hob produces both heat and humidity in a room. Ensure that the kitchen is well ventilated: keep mechanical ventilators open. Prolonged, intensive use of the hob may require additional ventilation, by opening a window, for example, or ventilating the room more efficiently by increasing the setting on mechanical ventilation, where installed.

- Do not use cookware that overhangs the edge of the hob.
- This hob has been designed for use by private persons in their homes.
- This appliance must be installed in compliance with current regulations and only used in a well ventilated area. Consult this guide before installing and using your appliance.
- You should never leave cooking unattended.
- These hobs are designed exclusively for cooking drinks and foodstuffs and do not contain any asbestos-based component parts.
- Never leave any or products in the cupboard beneath your hob (aerosols or other pressurized cans, papers, recipe books, etc.).
- If you have a drawer underneath the hob, we recommend avoiding placing objects in it that are temperature sensitive (plastics, paper, aerosols, etc.).
- Disconnect your hob from both electrical and gas supplies before carrying out any maintenance operations.
- When connecting electrical appliances to a nearby socket, ensure that the power supply cable is not in contact with any hot surface on the appliance.

- For safety reasons, after use, do not forget to close the main gas valve for mains gas lines or the valve on the top of your butane/propane gas cylinder.
- The conformity CE mark is applied to all these hobs.
- This appliance should be installed by a qualified technician / installer.
- If a knob is difficult to turn, call your installer immediately.
- This hob complies with standard EN 60335-2-6, as it applies to heat build-up in class 3 appliances and the implications for their installation (in compliance with standard EN 30-1-1).
- Never use aluminium foil for cooking. Never place products wrapped in aluminium foil or in aluminium trays on your hob. The aluminium will melt and permanently damage your appliance.
- To find your appliance's references easily, we recommend that you note them on the “After sales Service and Customer Relations” page (this page also explains where to find them on your appliance).

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# • 0 IDENTIFICATION

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Identify your type of hob **a** **b** by comparing the number and layout of the burners on your appliance with the illustrations **(0.1.1)** and **(0.1.2)**.

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# • 1 INSTALLATION

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Make a note of the references of your appliance on the "After-Sales Service and Customer Relations" page so that you can readily find them in future **(6.1.1)**. This page also explains where to find them on your appliance.

## 1.1 – FITTING :

This worktop must be at least 3 cm thick and heatresistant or else coated with a heat resistant material.

If a horizontal partition is installed under the hob, it must be positioned between 10 and 15 cm below the worktop.

Under no circumstances keep any sprays or pressurised containers in any compartment below the hob (see "Safety guidelines" chapter).

Follow the guidelines in the sketch **(1.1.1)**.

- Remove the "pan supports", burner caps and burner heads, noting their original positions.
- Turn the hob upside down and place it carefully over the top of the base unit, so as not to damage the knobs or igniters.
- To ensure a good seal between the body of the hob and the worktop, stick the foam seal **A** **around the edge of the body**, before installing the hob **(1.1.3)**.

Place the hob over the opening in the base unit, taking care to pull the hob towards you.

Fit the burner heads, caps and pan supports.

Connect your hob to the gas (see "Gas connection" section) and to the electricity (see "Electrical connection" section).

If you wish,

you can secure the hob in position, using the four fixing clamps **A** and screws supplied **(1.1.5)** fixing them to the four corners of the housing. It is essential that you use the holes provided for the purpose, as per the drawing **(1.1.4)**.

**Stop screwing when the clamp starts to bend.**

**Do not use a power screwdriver.**

# • 1 INSTALLATION

## 1.2 – ELECTRICAL CONNECTION :

Your hob is supplied with a H05V2V2F - T90 3-core (phase, neutral + earth) mains cable, section 1 mm<sup>2</sup>) after sales ref.: 77X3767 (6470.1516) and must be connected to a 220-240 V~ single phase mains supply via a phase, neutral +earth socket meeting standard IEC 60083 or an omnipolar isolator with a contact air gap of at least 3.5 mm.

The plug must be accessible after the hob is installed.

Cross section of the cable to be used	
	220-240 V-- 50 Hz gas and mixed
Cable H05V2V2F - T90	Three conductors, one of which is an earth
Cross section of conductors in mm <sup>2</sup>	1
Fuse	10 A

 The protective conductor (green/yellow) is connected to the earth terminal  on the hob and must also be connected to the installation's earth terminal  . The fuse for the installation should be 10 amperes (1.2.1).

If the supply cable is damaged, it must be replaced by a cable or special set available from the manufacturer or its after-sales department.

 So that you can find the references for your appliance without difficulty in the future, we recommend that you make a note of them on page (6.1.1) "After-sales service and

customer relations" (that page also tells you where to find them on your appliance).

## 1.3 – GAS CONNECTION :

If the hob is to be installed above an oven or if other nearby heating appliances could heat and damage the gas hose, then it is essential that a rigid pipe is installed instead.

If a flexible hose is used (as is the case of butane gas) then it must not be installed in a place where it may be in contact with a moving part of the kitchen unit or a location likely to get cluttered.

 No flexible hoses with a limited service life may be longer than 2 metres and must be accessible for inspection along their entire length. They must be replaced before their expiry date (printed on the hose). Whatever means of connection is chosen, make sure that it is gastight when installed, using soapy-water. In France, you must use a hose or pipe stamped NF Gaz .

The gas connection must comply with the regulations in force in the country where it is installed.

### • Mains natural gas (1.3.1).

For your safety, you must choose only one of the following three connections:

- **Connection via a rigid copper pipe** with mechanical screw connectors (½" gas standard).
- Connect directly on to the elbow on the appliance.

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# • 1 INSTALLATION

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**1 Connection via a flexible metal hose** (stainless steel) **with screw connectors** (meeting standard NF D 36-121); the life of such hoses is not limited.

**2 Connection with a flexible reinforced rubber hose with mechanical screw connectors** (meeting standard NF D 36-103) with a 10-year life.

 When connecting the gas to your hob, if you have to change the direction of the elbow fitted into the appliance:

- Change the seal.
- Tighten the nut on the elbow ensuring that you do not exceed a tightening torque of 17 N.m.

• **Gas supplied from a cylinder or tank (butane/propane gas) (1.3.2).**

For your safety, you must choose only one of the following three connections:

**1 Connection via a rigid copper pipe** with mechanical screw connectors ( $\frac{1}{2}$ " gas standard). Connect directly to the elbow on the appliance.

**2 Connection with a flexible metal hose** (stainless steel) **with screw connectors** (to standard NF D 36-125); the life of such hoses is not limited.

**3 Connection with a reinforced flexible rubber hose with mechanical screw connectors** (meeting standard NF D 36-112) with a 10-year life.

In an existing installation, a flexible hose fitted **C** with jubilee clips (meeting standard XP D 36-110) whose service life is limited to 5 years may be used. In this case an end connector must be used with a sealing washer **A** fitted between the end connector **B** and the elbow on the hob.

 You can purchase the end connector and the sealing washer from your after-sales department.

 Tighten the end connector to a torque not exceeding 25 N.m.

## 1.4 - CHANGING THE TYPE OF GAS :

 **Your appliance is supplied ready for use with natural gas. The injectors required for adapting it to butane/propane can be found in the plastic bag containing this guide.**

Whenever you change the gas type, you must follow these steps in turn:

1. **Change the gas connection,**
2. **Change the injectors,**
3. **Adjust the retarder on the taps.**

**1) To change the gas connection:** refer to the "Gas connection" paragraph.

**2) Change the injectors,** proceeding as follows:

- Remove all the supports, burner caps and heads.
- Unscrew the injectors **B** , in the bottom of each well, using the spanner provided **A** and remove them **(1.4.1)** .

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# • 1 INSTALLATION

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- Replace them with injectors for the gas to be used, as shown in the gas characteristics table (2.2.4); for this:
- Tighten them by hand as far as possible.
- Position the spanner fully on the injector.
- With a pencil, draw a line **D** on the base plate at the location shown (1.4.2).
- Turn the spanner clockwise until the line **D** appears on the other side (1.4.3).



**Do not go beyond this limit; you could damage the product.**

- Re-fit the burner heads, caps and pan supports.



**Every time you change the type of gas used, tick the appropriate box on the label in the wallet. Refer to the "corresponding gas connection" paragraph.**

**3) Set the retarders on the taps:** these can be found under the handles **A** (1.4.4).

- Adjust each tap in turn.
- Remove the knobs **A** and sealing washers **B** by pulling them upwards.

— **Changing from natural gas to butane/propane :**

- Using a small flat screwdriver, fully tighten the brass retarders (yellow) **D**, (1.4.5), in a **clockwise direction** (1.4.5.1).
- Re-fit the sealing washers and knobs, ensuring that you orient them correctly

and that the 3 knobs are pushed on fully.

— **Changing from butane/propane to natural gas**

- Loosen the adjusting screws in the brass retarders (yellow) **D** (1.4.5), using a small, flat screwdriver, **by 2 turns anti-clockwise** (1.4.5.2).

- Refit the knob **A**,

- Light the burner in the maximum position and then move to the low position.

- Remove the knob **A** again, then turn the adjusting screw **clockwise** as far as the lowest possible position before the flame goes out.

- Re-fit the sealing washer **B** and the knob **A**.

- Move the knob from maximum to minimum a few times: **the flame should not go out**; if it does, loosen the adjustment screw so that the flame stays alight during these movements.

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# • 2 USE

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## 2.1 - SWITCHING ON THE GAS BURNERS

The gas burners operate safely due to a metal tab right next to the flame. Each burner is controlled by a tap fitted with a safety system which, if the flame accidentally goes out (spills, draughts, etc.) the gas inlet is quickly and automatically switched off and gas is prevented from escaping.

Each burner is supplied from a tap, which is opened by pressing and turning the knob anti-clockwise.

The "O" point corresponds to the tap being off.

○ Choose the desired burner by using the symbols located near the knobs (e.g.: right rear burner  ) (2.1.1).

- To light a burner:
  - Press the knob and turn fully anti-clockwise .
  - Holding the knob pressed will cause a series of sparks until the gas lights.
  - Adjust the setting by turning to between the symbol  and symbol .

 If the flame goes out, light it again normally, following the lighting instructions.

The burner flames are smaller near the grid supports to protect the enameled grid.

The noise made by some burners is the result of their high power and burning gas; this in no way adversely affects cooking quality.

If the flow is interrupted, place a match close to the previously lit burner.

 Hold the knob pushed in fully for a few seconds after the flame appears, so as to trigger the safety system.

- Adjust the ring of flames so that it does not overflow the edge of the pan (2.1.2).

- Do not use a pan with a concave or convex bottom (2.1.2).

- Do not use pans that partly cover the knobs (2.1.3).

- Do not leave the gas on under an empty pan.

 Keep all natural air-vents in the room open or have a mechanical ventilation system installed (a mechanically ventilated hood). Prolonged, intensive use of the hob may require extra ventilation, for example, by opening a window, for example, or more efficient ventilation by increasing the level of mechanical ventilation, where fitted (a minimum air input of 2 m<sup>3</sup> per hr per kW of gas power is required).

Example: 60 cm - 4 gas burners.

Total power:

$$1.5 + 2.25 + 3.1 + 0.85 = 7.7 \text{ kW}$$

$$7.7 \text{ kW} \times 2 = 15.4 \text{ m}^3 \text{ per hr minimum flow.}$$

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# • 2 USE

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## 2.2 - Cookware for gas burners

Pan diameter	Burner	Use
18 to 28cm	Super Fast	Frying - Boiling
16 to 28cm	Fast	Searing foods
16 to 24cm	Semi-Fast Auxiliary	Sauces, re-heating Simmering

## 2.3 - Switching on the electric hotplate (depending on model).

Turn the knob to the mark for the required cooking (2.3.1)

The plate's power on  indicator lights.

When using for the first time, allow the plate to heat at maximum speed with no pan on it for three minutes to harden the coating.

 Use the right size pan: the bottom of the pan should be no smaller than the diameter of the hotplate (2.3.2).

- Do final cooking with the knob turned to the "0" position, to get the benefit of the heat built up in the plate.

- Use a lid on your pan whenever possible, to reduce heat loss through evaporation.



Do not leave an electric hotplate on without a pan on it (except when using for the first time) or with an empty pan on it.

- An electric hotplate stays hot for some time after turning the knob to the "0" position. Do not touch this area; you could burn yourself.

## 2.4 - The pans best suited to an electric hot plate (depending on the model)

Use flat-bottomed pans that sit perfectly on the plate :

- o stainless steel with a thick tri-metal or "sandwich" bottom,
- o aluminium with a thick (smooth) bottom,
- o enamelled steel

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# • 3 DAILY CARE OF YOUR APPLIANCE

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## 3.1 - MAINTAINING YOUR APPLIANCE

### Igniters and injectors:

If the igniters become dirty , clean them with a small, stiff (non-metallic) brush (3.1.1).

The gas injectors are located in the centre of each burner in the well shape. Ensure that you do not block them during cleaning, which could impair your hob's performance.

If you do block them, use a safety pin to unblock the injector  (3.1.2).

### Pan holders and gas burners:

For persistent stains, use a non-abrasive cream, and then rinse with clean water. Carefully wipe each part of the burner before using your hob again.

### Electric hotplate:

The hotplate is protected with a black coating; the use of any abrasive product should be avoided. After each use, wipe it with an oily rag.

If the plate starts to rust, remove the rust (with emery cloth, for example) and replace the black coating with a commercially available high temperature renovating product.

### Enamel or stainless steel:

Use a scouring cream to clean the hob's enamel. Shine using a dry cloth.

Do not allow acid liquids such as lemon juice, vinegar, etc. to remain on the enamel

To clean the hob's stainless steel, use a sponge and soapy water or a commercially available stainless steel cleaner.



Your hob will be easier to maintain if done prior to use. Turn off all electrical and gas controls.



Preferably clean hob components by hand rather

than in the dishwasher,

- do not use scourers to clean your hob,
- do not use steam cleaners.

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# • 4 PROBLEMS & SOLUTIONS

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## □ Lighting burners.

There are no sparks when I push down on the knobs:

- Check that your hob is electrically connected; check that the igniters are clean-
- Check that burners are clean and properly assembled,
- If the hob is fixed to the worktop, make sure that the fixing clamps have not been twisted,
- Check that the sealing washers under the knobs have not come out of their locations.

## □ When I press a knob, there are sparks on all burners at Once.

This is normal. The lighting system is centralised and all the burners spark at the same time.

There are sparks but the burners do not light.

- Check that the gas inlet is open,
- If you use gas tanks or cylinders check that they are not empty.
- If you have just installed your hob or changed a gas cylinder, keep the knob fully pressed for a few seconds to allow gas to arrive at the burners.
- Check that the injector is not blocked and, if it is, unblock it with a safety pin.

## □ When lighting, flames ignite but go out when the knob is released.

- Press the knobs as far as they will go and maintain the pressure for several seconds after flames appear.
- Check that the burner components are correctly positioned.

○ Check that the sealing washers under the knobs have not come out of their locations.

- Avoid strong draughts in the room.
- Light the burner before placing a pan on it.

## □ In the low position, the burner goes out or flames remain too high.

- Void strong draughts in the room.
- Check that the injectors fitted are the right ones for the gas being used (see the identification on the injectors in the "Changing gas type" section).

Reminder: Remember that gas hobs are delivered set up for use with mains gas (natural gas).

- Check that the retarder screws are properly adjusted (see "Changing gas type" paragraph).

## □ The flames have an irregular appearance.

- Check that the burners and injectors underneath them, burner assemblies, etc. are clean.

## □ Knobs become hot during cooking

- Use smaller pans on the burners close to the knobs. Put large pans on the larger burners, further away from the knobs.
- Place the pan in the centre of the burner. It should not sit over the knobs.

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# • 5 *ENVIRONNEMENT*

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## 5.1 - CARING FOR THE ENVIRONMENT

This appliance's packing materials are recyclable.

Recycle them and help to protect the environment by disposing of them in the council receptacles provided for this purpose.



Your appliance also contains various recyclable materials. It is therefore marked with this logo to indicate that, in European Union countries, used appliances must not be mixed with other waste. Appliance recycling organised by your manufacturer will thus be carried out in optimum conditions, in accordance with European directive 2002/96/EC on waste electrical and electronic equipment. Consult your local authority or your retailer to find the drop-off points for used appliances nearest to your home. We thank you for your help in protecting the environment.

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# • 6 SERVICE CONSOMMATEURS

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## 6.1 - SERVICE CALLS

Any maintenance on your equipment should be undertaken by:

- either your dealer,
- or another qualified mechanic who is an authorized agent for the brand appliances.

When making an appointment, state the full reference of your equipment (model, type and serial number). This information appears on the manufacturer's nameplate attached to your equipment (6.1.1).

Find full information about the brand at :  
[www.de-dietrich.com](http://www.de-dietrich.com)

