



# DRIJA

**24** MESES de GARANTÍA  
MONTHS WARRANTY

## Verona 90

DUAL

Estufa Dual para Empotrar  
Dual Stove Built-In



**10 minutos para hervir 500ml de agua**

Potencia de quemador eléctrico: 1.000 Watts

**10 minutes to boil 500ml of water**

Electric burner power: 1.000 Watts



Estufa Dual para Empotrar  
Dual Stove Built-In

# USER MANUAL

110-120 V / 50-60 Hz

**NOTA:** Para adquirir accesorios y/o repuestos de este producto, contáctenos al call center (según el número de su país que le indique el certificado de garantía) o a nuestras redes sociales

**NOTE:** To purchase accessories and / or spare parts for this product, contact us at the call center (depending on the number of your country that indicates the warranty certificate) or our social networks

[www.DrijalInternational.com](http://www.DrijalInternational.com)

Para conservar la garantía de este producto, es indispensable usar mangueras de acero  
**Para la Conexión a Gas**

To preserve the warranty of this product, it is essential to use steel hoses  
**For Gas Connection**

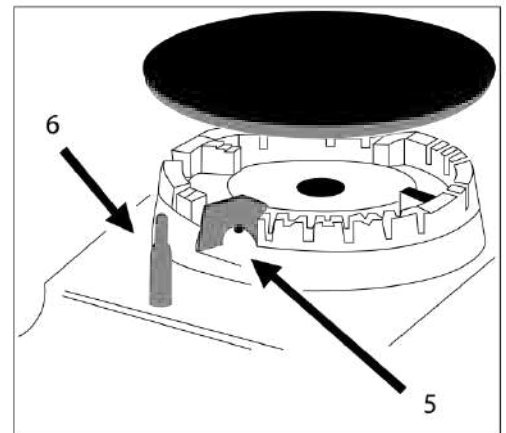
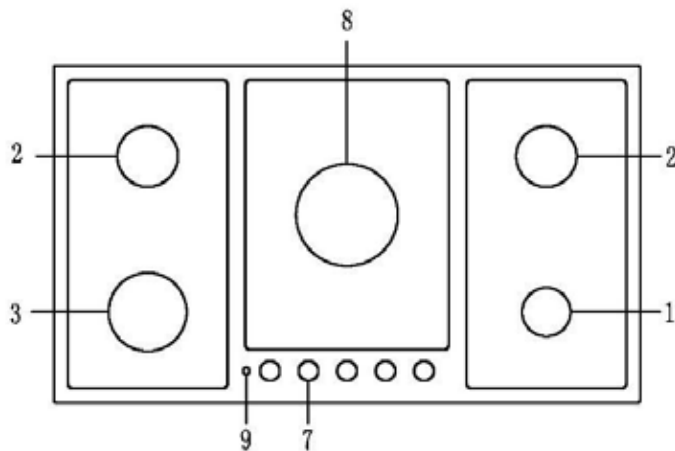
**User manual**  
BUILT-IN DUAL STOVE | VERONA 90



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## 1. PRODUCT INTRODUCTION

### TOP VIEW



1. Auxiliary Gas Burners
2. Semi-rapid burner
3. Rapid burner
4. Triple ring burner
5. Ignition for Gas Burners.
6. Safety Device - Activates if the flame accidentally goes out (spills, drafts, etc.), interrupting the delivery of gas to the burner.
7. Control Knobs for Gas Burners and Electric Hot Plates
8. Electric Hot Plates 1000W
9. Indicator Light for Electric Hot Plates - On those models equipped with electric hot plates and ignition, the indicator light is incorporated into the ignition button. One.

#### **NOTICE**

The stainless steel grease pan and the cast-iron grill, located in the burner and grate packing box, must be installed, respectively, below and above the electric heating element so that tile element is enclosed between the two.

## 2. HOW TO USE YOUR APPLIANCE

The position of the corresponding gas burner or electric hot plate (if present) is indicated on each control knob.

### Gas Burners

The burners differ in size and power. Choose the most appropriate one for the diameter of the cookware being used.

The burner can be regulated with the corresponding control knob by using one of the following settings:

- OFF
- ★ High
- ◊ Low

**To turn on one of the burners**, place a lighted match or lighter near the burner, press the knob all the way in and turn in the counter-clockwise direction to the "High" setting.

**On those models fitted with a safety device (F)**, the knob must be pressed in for about 6 seconds, until the device that keeps the flame lighted warms up.

**On those models fitted with an ignition (D)**, the "E" ignition button, identified by the ★ symbol, must first be pressed and then the corresponding knob pushed all the way in and turned in the counter-clockwise direction to the "High" setting.

Some models are equipped with an ignition switch incorporated into the control knob. If this is the case, the ignition (D) is present, but not the "E" switch (the ★ symbol is located near each knob).

To light a burner, simply press the corresponding knob all the way in and, then, turn it in the counter-clockwise direction to the High setting, keeping it pressed in until the burner lights.

**Caution:** If the burner accidentally goes out, turn off the gas with the control knob and try to light it again after waiting at least 1 minute.

**To turn off a burner**, turn the knob in the clockwise direction until it stops (it should be on the "." setting).



## **ELECTRIC HOT PLATES**

The hot plates vary in diameter and power: "normal" and "fast". The latter can be identified by a red boss in the center of the hot plate itself.

The hot plate can be regulated by turning the corresponding knob in the clockwise or counter-clockwise direction to any one of the 6 different settings:

**0** OFF

**1** Low

**2-5** Medium

**6** High

The section entitled, "Practical Cooking Advise", provides information on the recommended settings for various types of food or cooking processes.

When the knob is on any of the settings other than "OFF", the "H" operating light comes on.

## **COOK TOP BROILER**

The broiler can be regulated by turning the corresponding knob in the clockwise or counter-clockwise direction to any of the 12 possible settings:

**0** OFF

**1** Low

**2-11** Medium

**12** High

When the knob is on any of the settings other than "OFF", the "H" operating light comes on.

**NOTE: This product must be installed with flexible safety hose for gas connection otherwise you will lose the warranty in its entirety.**

### **3. HOW TO KEEP YOUR GAS HOB IN SHAPE**

Before cleaning or performing maintenance on your gas hob, disconnect it from the electrical power supply.

To extend the lifespan of the gas hob, it is absolutely indispensable that it is cleaned carefully, thoroughly and usually, please keeps in mind to the following:

- The enameled parts and the top, must be washed with warm water without using abrasive powders or corrosive substances which could ruin them;
- The removable parts of the burners should be washed usually with warm water and soap, make sure to remove caked-on substances;
- Automatic igniter pin, the end must be cleaned carefully and usually, make sure ignition keep working normally.
- Stainless steel top plate and other steel parts can be stained if keep touch with high concentration calcareous water or corrosive detergents (containing phosphorus). To extend the lifespan, we advise these parts be rinsed thoroughly with water and dry them by blowing, It is a good idea to clean up any spills too.
- After hob working, the surface must be cleaned by a damp cloth to remove dust or food residues. Glass surface should be cleaned regularly with warm water and non-corrosive detergent.

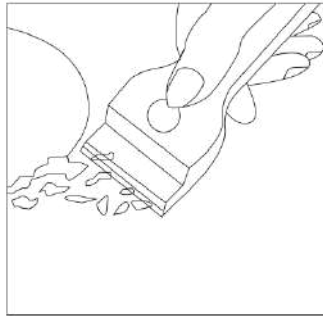
First, to remove all food residues or greases with a cleaning scraper, e.g.

Cleaning scraper (not supplied) (Fig. 1).

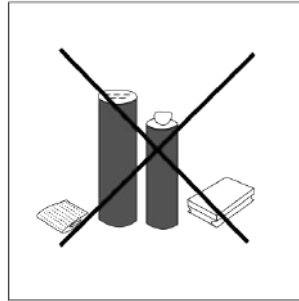
While the cooking surface is warm, clean it with a suitable cleaning product and paper towels, then rub with a damp cloth and dry surface. Such as aluminum foil, plastic items, objects made of synthetic material, sugar or foods with a high sugar content that have been melted onto the surface, it must be removed immediately.

While the cooking surface is still hot, clean it with a scraper and a transparent protective film which prevent to make more dirt. This also protects the surface from damage caused by food with high sugar content.

Do not use abrasive sponges or cleaning products, these holds true for chemically aggressive cleaners, like oven sprays and stain removers (Fig.2);



**Fig.1**



**Fig.2**

- Cleaning the grill/pan support, it is recommended to clean it while it is still hot. To move grill away from the hob and put it in sink, remove the food residues or grease first, after grill has cooled, rinse it with water.

## **GREASING THE GAS VALVES**

Over time, the gas valves may be stuck, and it is difficult to turn on/off. For this case, should clean the inside of valve and greased it.

**Kind reminder: This procedure must be performed by a technician authorized by the manufacturer.**

## **PRACTICAL ADVICE**

### **PRACTICAL ADVICE ON USING THE BURNERS**

For best performance, follow these general guidelines:

- Use the appropriate cookware for each burner (see table) in order to prevent the flame to reach the side of the pot or pan;
- Always use cookware with a flat bottom and keep the lid on;
- When the contents come to a boil, turn the knob to "Low".

<b>Burner</b>	<b>Ø Cookware diameter (cm)</b>
Fast (R)	24 - 26
Reduced Fast (RR)	24 - 26
Semi Fast (S)	16 - 20
Auxiliary (A)	10- 14
Semi-Fischburner (SP)	16 - 20
Triple Crown (TC)	24 - 26

To identify the type of burner, refer to the designs in the section entitled, "Burner and Nozzle Specifications".

### **PRACTICAL ADVICE ON USING THE HALFFISH-KETTLE BURNER**

The two central burners, or Half Fish-Kettle burners, are elliptic in form and can be turned up to 90°. This makes the cook top more flexible in terms of how it can be used.

To turn the two central burners 90°, proceed as follows:

- Make sure that the burners are cool;
- Lift the burner completely out of its housing;
- Replace it in its housing in the position desired;
- Make sure that the burners are positioned correctly before use.

In addition, the two central burners can be used in tandem or separately with cookware of different shapes and sizes:

- Double burner for a fish-kettle or oval cookware (Fig. A).
- Double burner for a griddle or rectangular/square cookware with minimum dimensions of 28x28 cm (Fig. B)
- Double burner for large cookware (diameter of 26-28cm) (Fig. C).
- Single burner for medium size cookware (diameter of 16-20 cm) (Fig. D).

### **PRACTICAL ADVICE ON USING THE ELECTRIC HOT PLATES**

In order to avoid heat loss and damage to the hot plate. Use cookware with a flat bottom the diameter of which is not less than that of the hot plate.

<b>Setting</b>	<b>Normal or Fast Plate</b>
<b>0</b>	OFF
<b>1</b>	Cooking vegetables, fish
<b>2</b>	Cooking potatoes (using steam) soups, chickpeas, beans.
<b>3</b>	Continuing the cooking of large quantities of food, minestrone
<b>4</b>	For roasting (average)
<b>5</b>	For roasting (above average)
<b>6</b>	For browning and reaching a boil in a short time.



## PRACTICAL ADVICE ON USING THE BROILER

Preheat the broiler by turning the knob to 12. Settings 1-8 are recommended for reheating food or for keeping it warm after it has been cooked. In general, cooling vegetables can cause stains which are difficult to remove.

Food	Weight(kg)	Knob Setting	Preheating(min)	Cooking Time(mm)
Pork Chops	0.5	12	5	15
		10		20
Steak	0.6	12	5	10
Sausages	0.45	10	5	20
Shish Kabobs(meat)	0.4	12	5	14
Hamburgers	0.4	10	5	15
Toasted Sandwiches	No.3	11	5	2
Bread	3 Slices	11	5	3
Aubergines	3 Slices	12	5	5-7
Oven-roasted Tomatoes	No.4	12	5	10-15

For best performance, keep in mind the following:

- All types of casseroles can be used on the ceramic glass cooking surface. However, it is important that the bottom be perfectly flat. Casseroles with thicker bottoms distribute heat more evenly.



Use cookware the diameter of which is at least as large as the cooking area so that all of the heat produced by the heating element is used.



- Make sure that the bottom of tile pot is always dry and clean to insure good contact between the cookware and the cooking surface. This will also increase the life of the pots and of the ceramic glass surface as well.
- Do not use the same cookware that you use for gas burners because the concentrated heat they produce can deform the bottom of the pot. Therefore, you will not achieve best results when using these pots on the ceramic glass surface.

**Notice:** The glue used to seal the glass surface may leave traces on the appliance. We recommend that the module be cleaned with a non-abrasive cleaner before being used

The first time. During the first few hours of use, you may detect the smell of rubber; this will disappear after a short time.

## **4. IS THERE A PROBLEM?**

If you find gas hob cannot work suddenly or cannot work properly. Before calling customer service for assistance, let us check what we can do.

First of all, check and confirm there have no interruptions to the gas and electrical supplies.

Particularly if the gas valves keeping turn on.

### **THE BURNER CANNOT BE LIGHTED OR THE FLAME IS NOT UNIFORM AROUND THE BURNER.**

*Check to make sure that:*

- The gas holes on the burner are not clogged;
- All of the movable parts of burners are fixed correctly;
- There is no air flow around the cooking surface.

### **THE FLAME DO NOT KEEP LIGHTING TO THE BURNER WITH THERMOCOUPLE.**

*Check to make sure that:*

- You press the knob all the way;
- You keep pressing the knob for enough time to activate the thermocouple.
- The gas holes are not clogged in the area corresponding to the thermocouple.

### **THE FLAME GO OUT WHILE TURN KNOB TO "LOW" SETTING.**

*Check to make sure that:*

- The gas holes are not clogged.
- There is no air flow around the cooking surface.
- The minimum has been adjusted correctly (see the section entitled "Minimum Regulation").

### **THE COOKWARE IS NOT STABLE.**

*Check to make sure that:*

- The bottom of the cookware is perfectly flat.
- The cookware is centered correctly on the burner.
- The support grids have not been inverted.

After checked all of these, the gas hob still does not work properly, please call the Customer Service Center and inform them of:

--Tile type of problem.

--The gas hob model number (VERONA 90) as indicated on the packing carton.

Never call the technicians who are not authorized by your supplier, and refuse to use the spare parts which are not from manufacturer.

## 5. INSTALLATION INSTRUCTIONS FOR BUILT-IN

The following instructions are directed at the qualified installer, so the installation and maintenance procedures may be followed in the most professional and expert manner.

**Important: Unplug the electrical connection before performing any maintenance or regular upkeep work.**

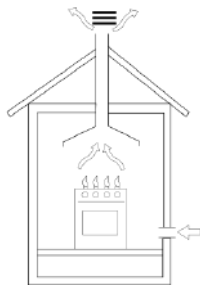
### POSITIONING FOR GAS HOB

**Important:** this unit may be installed and used only in permanently ventilated rooms.

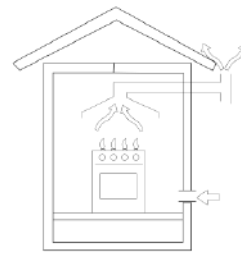
The following requirements must be observed:

- a) The room must be fitted with a ventilation system which ventilate smoke and gases from combustion to the outside of rooms.

This must be done by hood or electric ventilator.



In a chimney stack or branched flue.



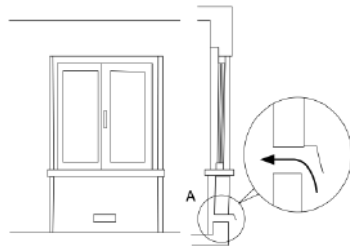
Directly to the Outside

(Exclusively for cooking appliances)

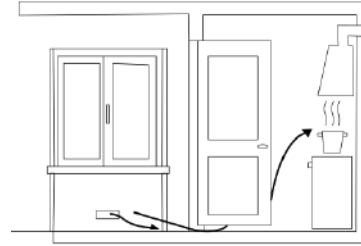
- b) The room must be allowed for the influx of the air which for proper combustion. The air flow for combustion purposes must not less than  $2 \text{ m}^3/\text{h}$  per kW of installed capacity. The air supply will be affected by influx from the outside through a duct; its inner cross section is at least  $100\text{cm}^2$  and must not be blocked accidentally.

The gas hob without safety devices, to prevent flame goes out accidentally, must have ventilation working on twice volume. For example, a minimum of  $200 \text{ cm}^2$  (Fig. 3). Otherwise, the room can be vented indirectly through adjacent rooms which are fitted with ventilation ducts to the outside. Although the adjacent rooms are not shared areas, bedrooms, but fire risk is hidden (Fig. 4).

Adjacent Room



Room to be vented



Examples of ventilation holes for carburant air. Enlarging the ventilation slot between window and floor

**Fig.3**

**Fig.4**

- c)** Intensive and prolonged working of the gas hob that need to intensify ventilation, e.g. opening windows or increasing the power of the air intake system (if present).
- d)** Liquefied petroleum gases are heavier than air, so settle it downward. Rooms in which LPG tanks are installed must be fitted with ventilation to the outside to avoid of gas leakage.

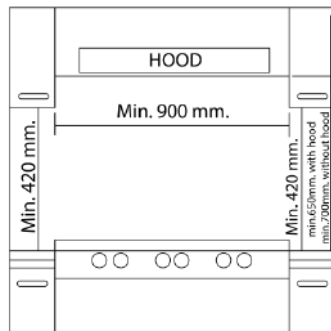
Therefore, LPG tanks which are empty or partially full, must not be installed or stored in rooms or spaces below ground level (cellars etc.). It is a good idea to keep only the tank which is working currently in the room, and make sure that it is not closed to heating source (ovens, fireplaces, stoves, etc.).

### **INSTALLATION OF BUILT-IN GAS HOB**

The gas hobs are designed with protection degree against excessive heating, the appliance can be installed next to cabinets, and the height should not exceed the hob.

For a correct installation, the following precautions must be followed:

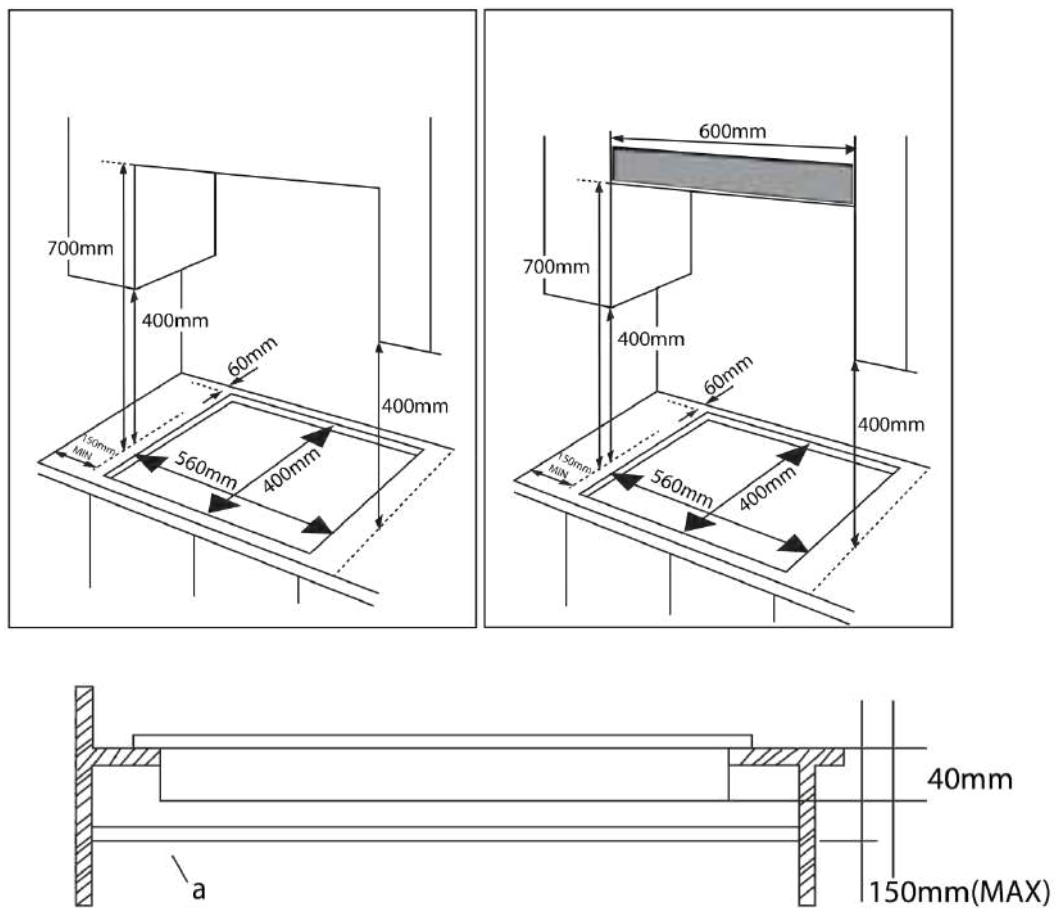
- a)** The hob may be located in a kitchen, a diner or bed/ sitting room, but not in a bathroom or shower room.
- b)** The furniture standing near to the unit, it is higher than the working boards, must be placed at least 110mm distance to the edge of the board.
- c)** The cabinets should be positioned near to the hood at a height of 420 mm at least (Fig. 5).



**Fig.5**

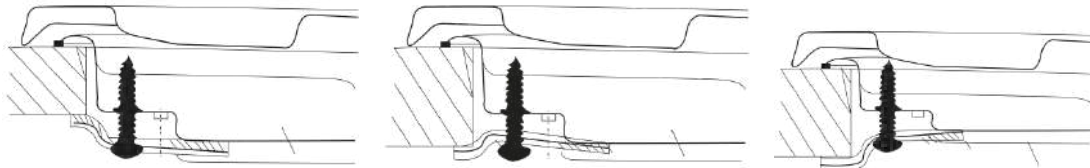
**d)** Hob should be installed directly under a cupboard; the latter should be at least 700mm from the worktop, as shown in Fig. C.

**e)** Fixing fittings (hooks, screws) are provided to place the hob on work top, measure 20 to 40 mm in thickness (see Fig. 6).



**Fig.6**

## DRIJA



Hook position for  
**H=20mm** top

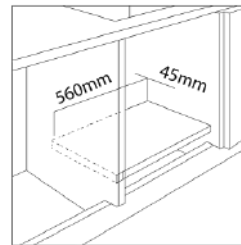
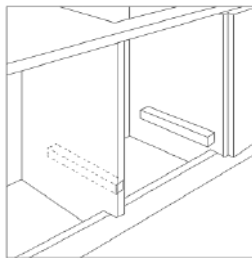
Hook position for  
**H=30mm** top

Hook position for  
**H=40mm** top

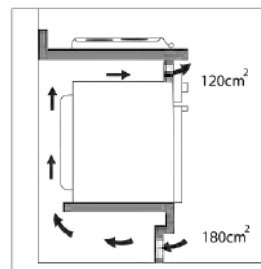
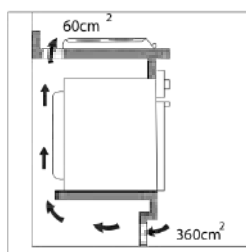
**N.B:** Use the hooks contained in the "accessories bag"

**f)** In the event the gas hob is not installed on a built-in oven, a wooden panel must be inserted for insulation. This panel must be placed at least 20 mm distance from the bottom of hob.

**IMPORTANT:** When installing the hob on a built-in oven, the oven should be placed on two wooden strips; in the case of a joining cabinet surface, remember to leave a space of 45 x 560 mm at least from the back side..



When install hob on a built-in oven without forced ventilation, ensure that have air inlets and outlets to ventilate the interior of the cabinet adequately.



### GAS CONNECTION FOR GAS HOB

The gas hob should be connected to the gas-supply by a registered installer. During installation it is essential to fit an approved gas tap to isolate the supply from the hob for the convenience of any subsequent removal or servicing. Connect the hob to the gas mains or liquid gas, it must be carried out according to the prescribed regulation in force, and only after it is ascertained that it is adaptable to the type of gas to be used. If not, follow the instructions indicated in the paragraph headed "Adaptation to different gas types". In the case of connection to liquid gas by tank, use pressure regulators that conform to the regulation in force.

**Important:** For safety, for the correct regulation of gas use and long life of the hob, ensure that the gas pressure conforms to the indications given in table 1 "Burners and Nozzle Specifications".

### **CONNECTION TO NON-FLEXIBLE TUBE**

(Copper or steel)

Connection to the gas source must be done in such a way as to not create any stress points at any part of the gas hob.

The hob is fitted with an adjustable "L" shape connector and a gasket to the gas supply.

The connector should be dismantled and the gasket must be replaced.

The feeding connector of the gas to the hob is threaded 1/2 gas cylinder.

### **CONNECTION TO FLEXIBLE STEEL TUBE**

The gas feed connector to the hob is threaded, 1/2" connector for round gas pipe. Only use pipes and sealing gaskets that conform to the standards currently in force. The maximum length of the flexible pipes must not exceed 2000 mm. Once the connection has been made, ensure that the flexible metal tube does not touch any moving parts and not be crushed.

### **CHECK THE SEAL**

Once the hob was installed, make sure all the connections are properly sealed, use a soapy water to test, never use flame.

### **ELECTRICAL CONNECTION**

The hob fitted with a tripolar electrical supply cord which is designed to be used alternating current .According to the indications on the rating plate located under the hob. The earthling wire can be identified by its yellow-green color.

In the case of installation over a built-in electric oven, the electrical connections for the hob and oven should be independent, not only for safe purpose, but also be convenient to remove them in the future.

### **ELECTRICAL CONNECTION FOR GAS HOB**


Fit the supply cord with a standard plug for the demand rate indicated on the rating plate or connect it directly to the electrical mains. In the latter case, a single pole switch must be placed between the hob and the mains, with a minimum opening between the contacts of 3 mm in compliance with current safety codes (the earthling wire must not be interrupted by the switch). The power supply cord must be positioned so that it does not reach a temperature in excess of 50°C than room temperature at any point.

Before actual connection make sure that:

- The fuse and electrical system can withstand the load required by the hob;
- The electrical supply system is equipped with an efficient earth hook-up according to the norms and regulations prescribed by law;
- The plug or switches are easily accessible.

**Important:** the wires in the main lead are colored in accordance with the following code:

Green - Earth  
White - Neutral  
Black - Live

As the colors of the wires in the main lead may not correspond with the colored markings identifying the terminals in your plug, proceed as follows: Connect the Green & Yellow wire to terminal marked "E" or  or colored Green or Green & Yellow.

Connect the Brown wire to the terminal marked "L" or colored Red.

Connect the Blue wire to the terminal marked "N" or colored Black.

## 6. BURNERS AND NOZZLE SPECIFICATIONS

### ADAPTING THE GAS HOB FOR DIFFERENT TYPES OF GAS

Burner	G20/ G25		G25.1		G27		G2.350		G30				G31	
	Thermal power (kW)	Nozzle 1/100 (mm)	Thermal power kW	Nozzle 1/100 (mm)	Thermal power kW	Nozzle 1/100 (mm)	Thermal power kW	Nozzle 1/100 (mm)	Thermal power kW	Nozzle 1/100 (mm)	Nozzle 1/100 (mm)	Nozzle 1/100 (mm)	Thermal power (kW)	Nozzle 1/100 (mm)
Auxiliary (Small) (A)	1.0	71	1.0	75	1.0	79	1.0	98	1.0	52	47	45	1.0	52
Semi rapid (Medium)	1.80	97	1.80	105	1.80	106	1.80	125	1.8	67	64	59	1.8	67
Rapid (R)	2.40	110	2.40	118	2.40	120	2.40	138	2.40	77	72	67	2.4	77
Triple Ring (TR)	3.40	125	3.40	142	3.40	143	3.40	185	3.40	93	88	82	3.4	93
Supply pressures	20mbar		25mbar		20mbar		13mbar			30 mbar	37 mbar	50 mbar	37 mbar	

At 15°C and 1013 mbar - dry gas

P.C.I.G20 37.78 MJ/m<sup>3</sup>

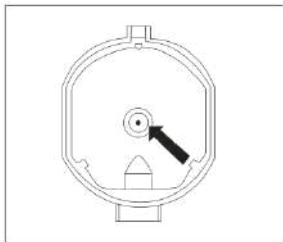
P.C.I.G25.1 32.51 MJ/m<sup>3</sup>

P.C.I.G25 32.49 MJ/m<sup>3</sup>

P.C.I.G27 30.98 MJ/m<sup>3</sup>

P.C.I.G2.350 27.20MJ/ m<sup>3</sup>

P.C.I.G30 49.47MJ/Kg



Replacement of burner nozzle: loosen the nozzle with a dedicated wrench (7). Fit the new nozzle according to the required gas type (see table 1 for reference) .

After you have converted the gas hob to another gas type, make sure you have placed a label containing that information on the appliance.



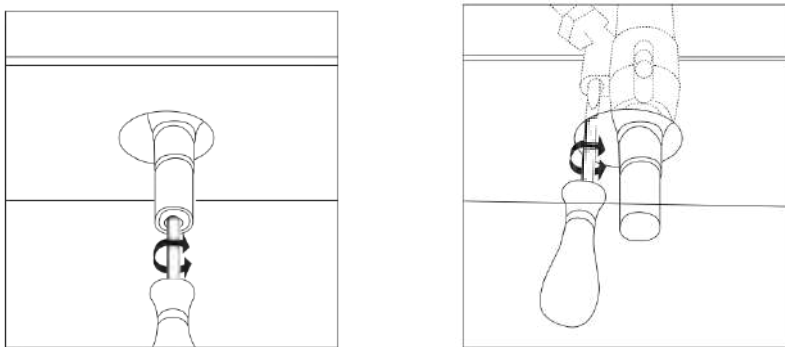


**HOW TO CONVERT GAS SOURCE**  
**ADJUSTMENT OF THE REDUCED VALVE FLOW**

Burners	Flame	Converting the hob from LPG to natural gas	Converting the hob from natural gas Gas to LPG
Regular burners	Full flame	Replace the burner Nozzle according To the guidelines in table 1	Replace the burner Nozzle according to the guidelines in table 1
	Saving flame	Loosen the adjustment Spindle (see fig.7 below ) And adjust the flame	Loosen the adjustment Spindle (see fig.7 below ) And adjust the flame

**VALVE ADJUSTMENT**

Valve adjustment should be done with the control knob set at Burner ON saving flame position. Remove the knob, and adjust the flame with a tiny screwdriver (see fig.7 below).

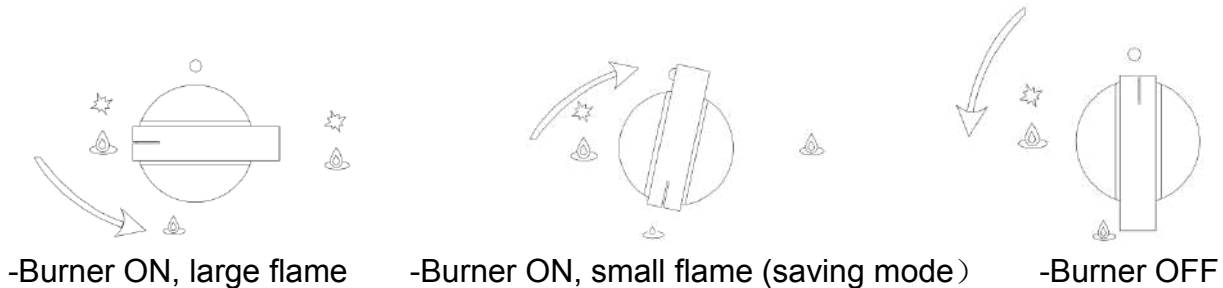


**Fig.7**

To check the adjusted flame: heat the burner at full open position for 10 minutes. Then turn the knob into the saving setting. The flame should not extinguish nor move to the nozzle. If it extinguish or moves to the nozzle, readjust the valves.

**FLAME SELECTION**

As the burners are adjusted correctly, the flame should be light blue, and the inner flame should be clear. The size of flame depends on the position of the related control knob.



**Fig.8**



See fig.8 for various operating options (flame size selection); the burner should be set at a large flame during the initial phase of cooking, it make food boil quickly. Then should turn knob to the saving flame position to maintain the cooking. It is possible to adjust the flame size steeples.

It is prohibited to adjust the flame between the Burner OFF and Burner ON large flame positions.

High quantity of energy can be conserved if the hob is used correctly, parameters are designed correctly, and appropriate cookware is used. The energy conservation be as follows:

- Up to 60% are conserved when proper pots are used,
- Up to 60% are conserved when the unit is operated correctly and the suitable flame size is chosen.

It is a prerequisite for efficient and energy-saving operation of hob that the burners are kept clean at all times (in particular the flame slots and nozzles). Adapting to different types of gas

**ADAPTING TO DIFFERENT TYPES OF GAS**

**APPLIANCE CATEGORY:** I<sub>2HS</sub> , II<sub>2H3+</sub>, II<sub>2E3B/P</sub>, II<sub>2HS3B/P30, 50</sub>, II<sub>2EIwLs3B/P</sub>

Burner	Type of Gas	Pressure	Nozzle diameter	Nominal Charge				Reduced Charge	
		mbar	1/100mm	g/h	l/h	kW	kcal/h	kW	kcal/h
Auxiliary	Natural G20	20	72	—	95	1.0	860	0.40	344
	Natural G25	25	72	—	99.7	1.0	860	0.40	344
	Natural G25.1	25	75	—	99.6	1.0	860	0.40	344
	Natural G27	20	80	—	116	1.0	860	0.40	344
	Natural G2.350	13	97	—	132	1.0	860	0.40	344
	Butane G30	30	52	72.6	—	1.0	860	0.40	344
		37	47	72.6	—	1.0	860	0.40	344
		50	45	72.6	—	1.0	860	0.40	344
Butane G31	37	52	72.6	—	1.0	860	0.40	344	
Semi-rapid	Natural G20	20	97	—	171	1.8	1548	0.60	516
	Natural G25	25	97	—	199.4	1.8	1548	0.60	516
	Natural G25.1	25	105	—	199.4	1.8	1548	0.60	516
	Natural G27	20	106	—	209	1.8	1548	0.60	516
	Natural	13	124	—	238.2	1.8	1548	0.60	516



	G2.350								
	Butane G30	30	68	130.8	—	1.8	1548	0.60	516
		37	64	130.8	—	1.8	1548	0.60	516
		50	59	130.8	—	1.8	1548	0.60	516
Rapid	Natural G20	20	110	—	228	2.4	2064	0.90	774
	Natural G25	25	110	—	265.9	2.4	2064	0.90	774
	Natural G25.1	25	118	—	265.9	2.4	2064	0.90	774
	Natural G27	20	120	—	278.8	2.4	2064	0.90	774
	Natural G2.350	13	138	—	317.6	2.4	2064	0.90	774
	Butane G30	30	78	174	—	2.4	2064	0.90	774
		37	73	174	—	2.4	2064	0.90	774
		50	67	174	—	2.4	2064	0.90	774
	Butane G31	37	78	174	—	2.4	2064	0.90	774
	Triple-ring	Natural G20	20	125	—	323	3.4	2924	1.50
Natural G25		25	125	—	376.7	3.4	2924	1.50	1290
Natural G25.1		25	142	—	376.7	3.4	2924	1.50	1290
Natural G27		20	144	—	395	3.4	2924	1.50	1290
Natural G2.350		13	185	—	450	3.4	2924	1.50	1290
Butane G30		30	93	247	—	3.4	2924	1.50	1290
		37	88	247	—	3.4	2924	1.50	1290
		50	82	247	—	3.4	2924	1.50	1290
Butane G31		37	93	247	—	3.4	2924	1.50	1290

This hob conforms to the following European Economic Community directives:

- 73/23/EEC of 19/02/73 (Low Voltage) and subsequent modification;
- 89/336/EEC of 03/05/89 (Electromagnetic compatibility) and subsequent modifications;
- 90/396/EEC of 29/06/90 (Gas) and subsequent modifications;
- 93/68/EEC of 22/07/93 and subsequent modifications.

**NOTICE:**

- A. Prior to installation, ensure that the local distribution condition (nature of the gas pressure) and the adjustment of the appliance are compatible.”
- B. “The adjustment conditions for this appliance are stated on the rating label.”
- C. “This gas hob is not connected to combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirement regarding ventilation.”
- D. “CAUTION: The use of a gas hob lead to the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the hob is in working: keep natural ventilation holes open or install a mechanical ventilation device.”



**DISPOSAL: No  
Remove this item  
as municipality  
Waste.  
  
Collection of  
Waste separately  
For special treatment it  
is necessary.**

That stove is labeled in accordance with European Directive 2012/19 / EU for Waste Electrical and Electronic Equipment (WEEE). Ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and human health, which could otherwise be caused if it were eliminated in the

Wrong Way.

The symbol indicates that the product cannot be treated as normal waste. It should be a collection point for the recycling of electrical and electronic products.

This stove requires special disposal. For more information about treatment, recovery and recycling of this product, please contact your local council, your household waste disposal service or the shop where you bought it.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, service household waste disposal service or the shop where you purchased the product.