

Operating Instructions

# CG 492

Gas Cooker



**GAGGENAU**



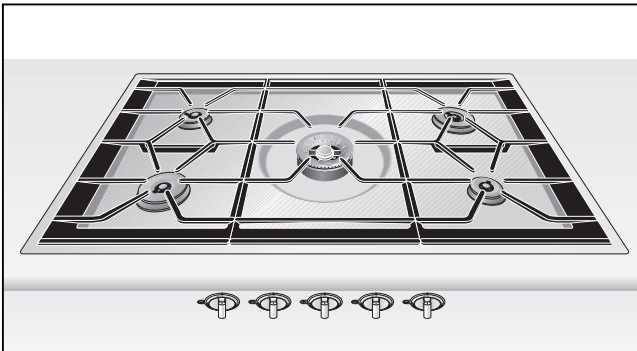
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**The large stainless steel gas hob - a combination of performance and cooking enjoyment.**

- Generous cooking zones provide lots of space to work
- Large performance range with five burners and precise output control
- Maximum comfort and safety through electronic flame detection and automatic re-ignition

Before operating your new appliance for the first time, please take your time to read through the manual conscientiously to get to know all its features. The manual contains important information for use, installation and care of the appliance.

**And now we wish you lots of fun cooking.**



# 1. Important Notes

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## For Your Safety

You must not operate the appliance if it is damaged.

When connecting electrical appliances in the proximity of the appliance, make sure that connecting leads do not come into contact with hot cooking surfaces!

As the user, you yourself are responsible for maintenance and proper use in the household.

Only operate the appliance under supervision.

Do not operate the appliance without pots and pans placed on it. Make sure that all the burner parts are correctly fitted.

**Caution:** The appliance heats up during operation. Keep children away.

Do not clean the appliance with a steam cleaning apparatus or with water pressure - **risk of short-circuits!**

Disconnect the appliance from the mains during every maintenance operation. To do this, remove the mains plug or switch off the corresponding household fuse. Close the gas supply.

Repairs must be carried out by authorised specialists, thus ensuring electrical safety.

No warranty claims can be lodged for any damage resulting from failure to observe these instructions.

**Observe caution** with oils and fats. They may overheat and burn easily. Foodstuffs that are prepared in fat and oil must only be prepared under constant supervision!

**Technical modifications reserved.**

## Operating for the First Time

Remove the packaging from the appliance and dispose of it according to local regulations. Be careful to remove all accessories from the packaging. Keep packaging elements and plastic bags away from children.



This appliance is labelled in accordance with the European Directive 2002/96/EG concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable.

Check the appliance for transport damage before installing it.

The appliance must be installed and connected by an authorised specialist before operation. The installation must conform with all current regulations of the gas supply companies and the regional construction regulations.

Turn all control knobs to the OFF position before connecting the appliance to the power supply.

The serial number of the appliance can be found on the quality control slip which is included with these instructions. This quality control slip should be kept, for guarantee reasons, together with your operating and assembly instructions.

Read through these instructions attentively before operating your appliance for the first time.

Thoroughly clean the appliance and accessories before using them for the first time. This will eliminate any 'newness' smells and soiling (see chapter "Cleaning and care").

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## About Use

The appliance is intended solely for use in the household and must not be put to any other uses.

Use the appliance to prepare meals only. It must not be used to heat up the room in which it is installed.

Never allow children to play with the appliance.

Do not let adults or children operate the appliance unsupervised:

- if they are mentally or physically unable to use the appliance safely and correctly
- if they don't have the knowledge and experience to use the appliance safely and correctly.

Use of a gas cooker **generates heat and humidity** in the room where it is installed. This is why attention must be paid to good kitchen ventilation.

The natural **ventilation openings** must be kept unobstructed. Prolonged use of the appliance with several or all rings may call for additional ventilation such as opening a window or a door, or stronger air extraction by an extractor hood.

**To guarantee good combustion, the room in which the appliance is installed must have a minimum volume of 35 m<sup>3</sup> and must possess a door that opens outdoors or a window that can be opened.**

Keep the ventilation openings at the back of the appliance free at all times.

**Only ever use the burners after placing pots and pans on them. Do not heat up any empty pots or pans.**

It is not permitted to use roasting pans, frying pans or grill stones heated simultaneously by several burners because the resulting heat build-up may damage the appliance.

Pots with a diameter of less than **90 mm** or more than **280 mm / 320 mm for the large (WOK) burner** should not be used. When using large pots, pay attention to keeping to a minimum distance of **50 mm** between the cooking vessel and combustible surroundings.

Switch the burners to the low setting whenever you remove pots or pans briefly. In this way, you reduce the risk of burns when working next to naked flames; you also save gas and reduce pollution.

Do not place any hot pots or pans on the stainless steel frame. The heat might change the colour of the steel.

Whenever the gas hob is fitted under an extractor hood, always cover the rings with pots or pans. Otherwise, parts of the extractor hood may become damaged by the extreme heat development or grease residues in the filter may ignite.

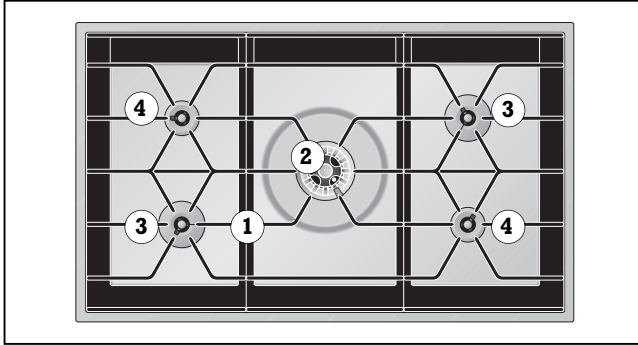
**Ensure an adequate supply of air when using an extractor hood operating in the extraction mode**

The appliance cannot be used during a **power failure**.

In the event of malfunctions, please inform your specialist dealer or your nearest Gaggenau after-sales service.

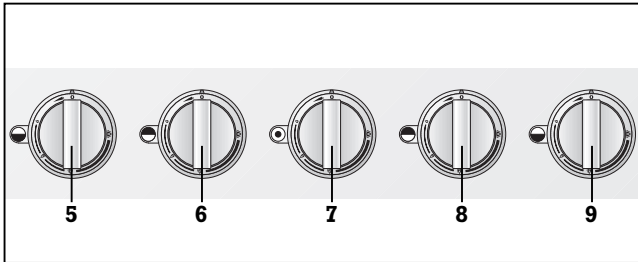
## 2. Features

### Features of the Appliance



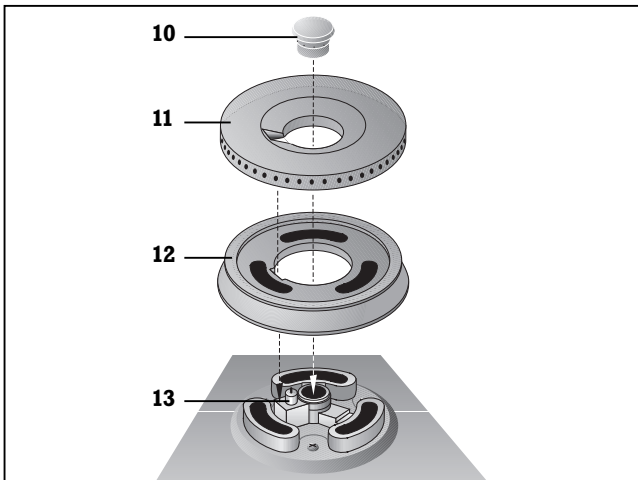
- 1 Pot grids (3 parts)
- 2 Large (Wok) burner
- 3 Large burner
- 4 Normal burner

### Control Knobs



- 5 Control knob for front left cooking zone
- 6 Control knob for rear left cooking zone
- 7 Control knob for centre cooking zone (wok)
- 8 Control knob for rear right cooking zone
- 9 Control knob for front right cooking zone

### Burner Parts

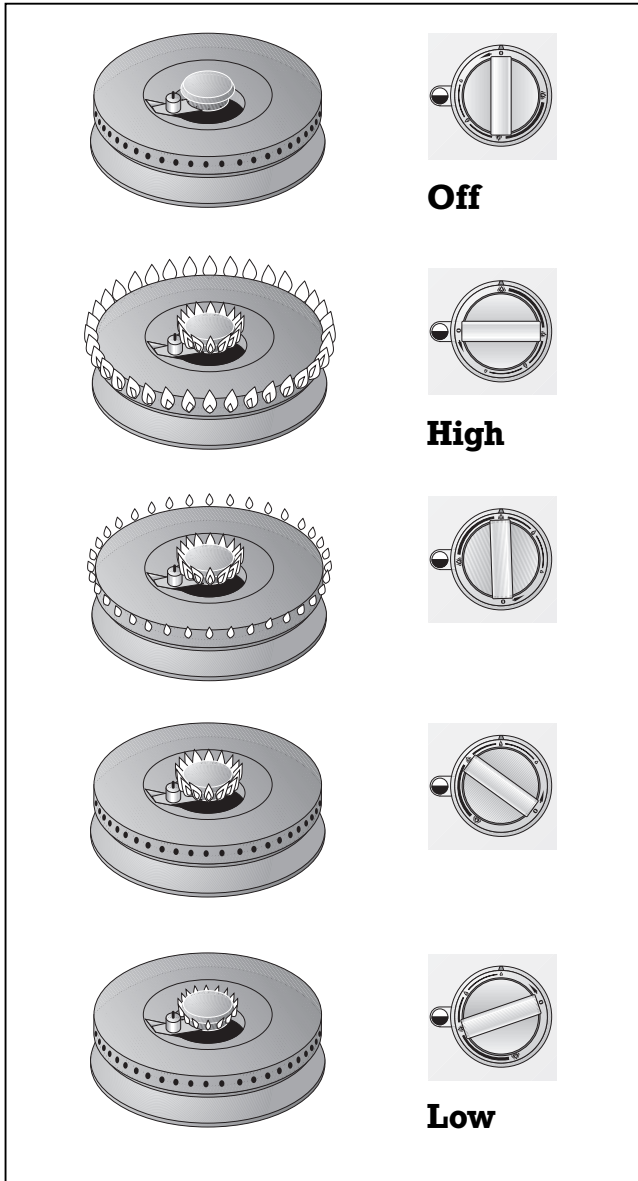


Flame setting:

- 0 OFF
- High setting of outer and inner flame ring
- Low setting of outer flame ring  
High setting of inner flame ring
- Outer flame ring off  
High setting of inner flame ring
- Outer flame ring off  
Low setting of inner flame ring

- 10 Burner head cover
- 11 Burner ring
- 12 Burner head
- 13 Electrode for automatic ignition,  
flame detection and flame control

### 3. Operating Principle



The gas hob features two normal burners, two large burners and a Wok burner.

The appliance features one-hand operation, flame detection and automatic re-ignition. The ignition is activated when the control knob is turned.

Should the flame go out during operation, the appliance will automatically re-ignite the burner.

During a disturbance, the appliance will cut off the gas supply as a safety measure, to prevent unburned gas escaping.

The flame setting is infinitely variable between high and low.

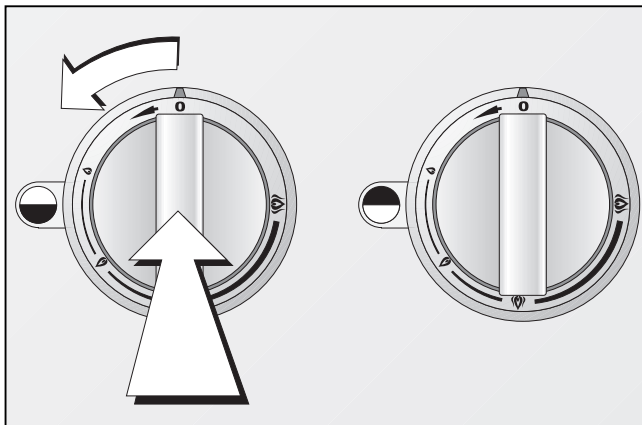
The total rated thermal load amounts to:  
17.0 kW referred to  $H_g^*$  (gross calorific value)  
15.3 kW referred to  $H_i$  (calorific value)

The specified rated load is defined by installation of the fixed nozzles.

The gas hob is converted to a different gas type by nozzle replacement (full and low-burning nozzles) (see nozzle table on page 18-20).

## 4. Operation

Only light a burner if all burner parts are dry, and assembled correctly. Otherwise, malfunctions may occur or the appliance may switch off.



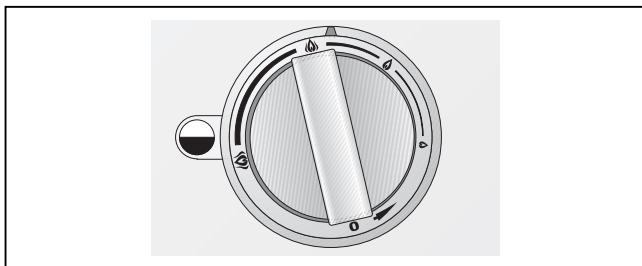
### Switching on

- Place a suitable pot or a pan on the corresponding cooking position.
- Press down the control knob for the corresponding cooking position and turn it to the required position between the 🔥 and 🔥 symbols. The burner ignites automatically.
- When using large pots or pans you should ignite the burner in the low position.
- Every time the gas hob is switched on, the electronics run an auto test. All electrodes fire and the required burner ignites after a few seconds. When switching on further burners, only the corresponding electrode fires.
- When being switched on, a short sound may be heard when the electronic of the gas hob opens the gas supply valve. This is a normal condition.

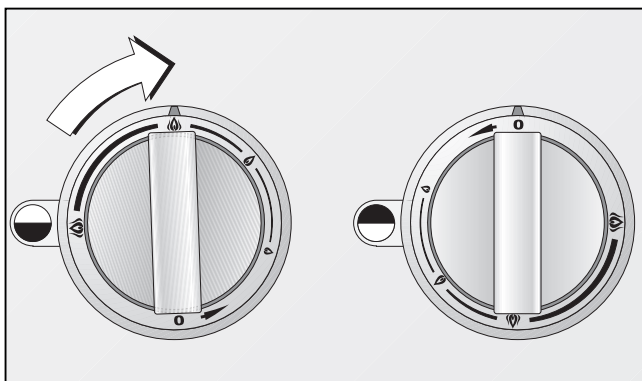
The flame size can be set continuously between full and low by slowly turning the control knob.

Should the flame go out during operation (e.g. because of a draught), the appliance will automatically re-ignite the burner.

Should the re-ignition be unsuccessful (e.g. burner is soiled by spilled over food or liquid), the gas supply is switched off automatically and a signal is sounded. Turn all control knobs to the OFF position. After the appliance has cooled down sufficiently, check if all the burner parts have been assembled correctly. Check if the burners or the electrodes have been soiled. **Note:** if a malfunction occurs on one burner, you can continue using the remaining burners, however, you must turn all control knobs to the off-position first, before recommencing.



**Note:** if the flame is set between inner burner high – outer burner low a pulsating noise might be heard. This depends on the type of gas used. This is not a fault. Choose a setting slightly higher or lower.









### **Switching off**

Fully turn the control knob to the OFF position. The electronics of the appliance switch the gas supply off, if all control knobs are in the off position.

### **Safety Deactivation**

The appliance switches off automatically if it has been operating for more than 12 hours. Turn the control knob to the OFF position. Then you can operate the appliance as usual.

## 5. Settings Table

<b>Cooking level</b>	<b>Cooking method</b>	<b>Examples</b>
High 	Boiling Searing Heating Boiling Blanching	Water Meat Fat, liquids Soup, sauce Vegetables
From  to 	Roasting Browning Roasting Baking Boiling in open pot Simmering in open pot	Meat, fish, potatoes Flour, onions Almonds, breadcrumbs Pancakes, egg dishes Liquids Dumplings, sausages, soup garnish, meat stock, poached eggs
From  to 	Simmering Boiling with closed lid Steaming Stewing Braising	Sweet sauces Pasta, soup, sauces Vegetables, potatoes, fish Vegetables, fruit, fish Goulash, rolled beef steaks, roasts, vegetables
Low 	Thawing Slow cooking Reheating	Frozen foods Rice, pulses Soup, casserole, vegetables in a sauce

Switch to the high setting in order to reach the required temperature quickly. Then switch back to a lower setting.

The output of the inner flame ring is the same on the normal, as well as the large burners.

The values given above must be looked upon as recommended values. The heat required depends not only on the type and condition of the food, but also the size and contents of the pot.

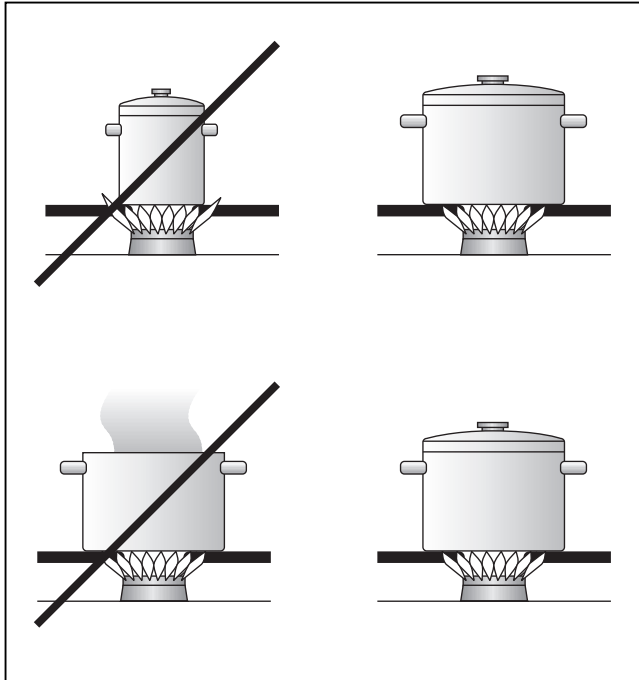
Due to the high performance of the cooktop, fat and oil will heat up quickly. Never leave the cooktop unattended, fat can ignite, food can burn.

Preferably use the rear cooking zones to prepare meals, that need longer to cook.

Preferably use the larger burners or the wok burner for brief cooking, deep fat frying and brief frying of large quantities.

## 6. Tipps zum Kochgeschirr

CG 492	Recommended pot diameter	Minimum pot diameter
Normal Burner	200 - 240 mm	90 mm
Large Burner	240 - 280 mm	90 mm
Large Burner (Wok)	240 - 320 mm	160 mm



Pots with a diameter of less than **90 mm** or more than **280 mm / 320 mm for the large (WOK) burner** should not be used. When using large pots, pay attention to keeping to a minimum distance of **50 mm** between the cooking vessel and combustible surroundings.

When buying pots, pay attention to the fact that the manufacturer frequently specifies the top pot diameter, which is generally larger than the diameter of the base.

Observe the manufacturer's specifications! Use cooking utensils that the manufacturer states as being "suitable for gas". Use pots with heat resistant handles.

Use pots and pans with a thick base, because heat distribution is particularly improved in the low setting. Using the correct size of pots and pans for the burner ensures improved cooking performance and energy efficiency.

To ensure an even distribution of heat, center the pot above the burner. The flames should be covered by the pot base.

Place the pot or pan securely and level on the pot grid. Turn the pan handle to the side, it should not point to the front. In order to guarantee a secure position on the pot grid, the pot base should be flat and not warped or dented.

Do not place any hot pots or pans on the stainless steel frame. The heat might change the colour of the steel.

Placing a fitting lid on the pot will shorten cooking times. Through a glass lid you can watch the cooking progress without having to take the lid off.

## 7. Wok Cookware Recommendations

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### **The Wok and Accessories**

(not included in the scope of delivery)

- The round-bottom wok is the ideal wok for your gas cooker.
- The wok looks like a hollow semisphere with a long handle or wooden handle. It has a rounded base and slanted sides. The thin steel passes the heat swiftly to the inside, but soon cools down again as soon as the flame is set to a lower setting. Therefore, ingredients cannot overcook.
- The diameter is between 35 - 40 cm for 4 persons.
- Make sure that a wok with a rounded base is positioned safely on the pot grid.
- Woks may consist of various materials. Cast-iron woks are more stable and keep the heat longer.
- They have a round, high cover. Therefore, they are also capable of steaming and stewing.
- The semicircular grid is hooked in on the edge of the wok. On it, you can steam ingredients, you can allow deep fried foods to drip or you can keep browned foods warm.
- Use the chan (rounded spatula) or a long handled, wooden spatula.
- Use a ladle to remove foods.
- Use the strainer to lift deep fried foods from the fat or large pieces out of a sauce.
- You can use bamboo baskets for steaming.

### **Cooking in the Wok**

You can fry, steam, deep fry, stew and cook normally.

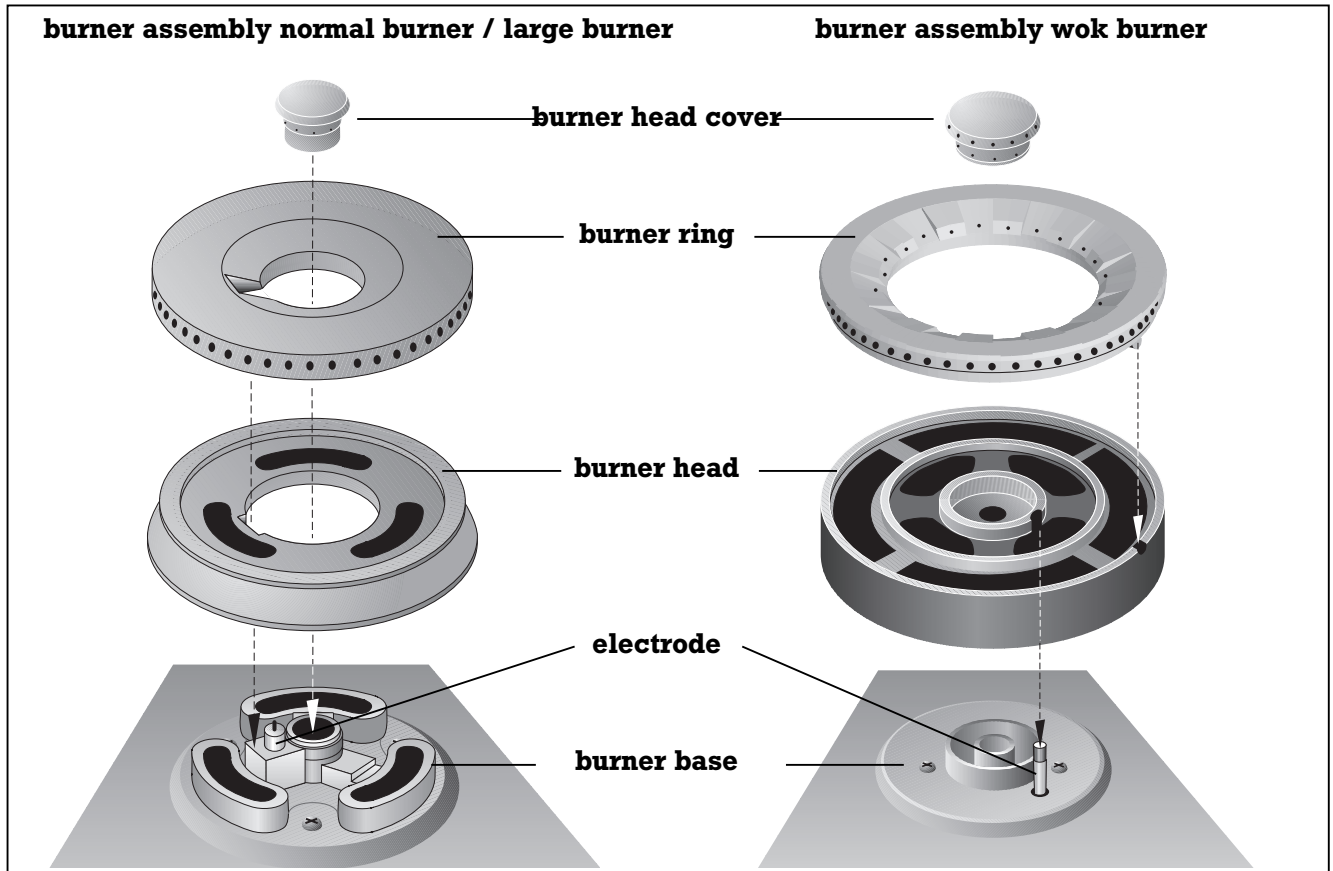
Stir frying is the special cooking method for the wok. Ingredients cut into small pieces are cooked as briefly as possible under strong heat and constant stirring. In the large, round pan everything can be stirred and turned faster and with greater ease than in a conventional frying pan. Thanks to stirring, ingredients do not burn onto the pan. Surplus oil drains off towards the middle. In next to no time, you obtain delicious roasted foods, the pores in meat close and the meat stays soft and juicy. Vegetables stay crispy, and taste and vitamins are retained.

Important: the cooking time is so short that all ingredients should be ready for cooking before you begin. The correct sequence is also important. First place the ingredients with the longest cooking time in the wok. For example, these are hard-fibred vegetables such as carrots. Soft vegetables such as mushrooms or sprouts are added later.

#### **Proceed as follows:**

- Pour sufficient oil into the wok to coat the surface. We advise you to use peanut or or soya oil.
- Heat up the oil to just before the smoking point; only then begin with stir frying.
- Cut the food into pieces of equal size, but not too small, thus making sure they will not burn.
- If you are cooking larger quantities, work with portions as otherwise not all of the food will reach the hot base of the wok.
- Meals that are ready ca be kept warm on a minimal flame. Clean the wok after every use and rub its inside with oil. This will prevent rusting.

## 8. Cleaning and Care



⚠ **Caution!** Do not use high-pressure or steam jet cleaning devices.

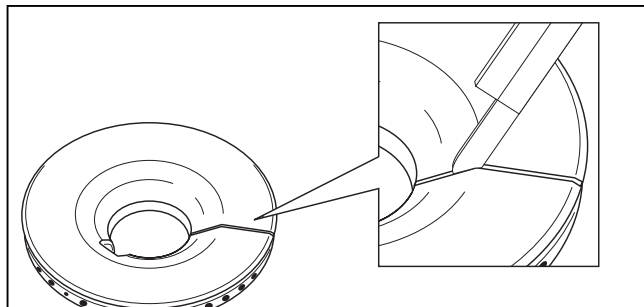
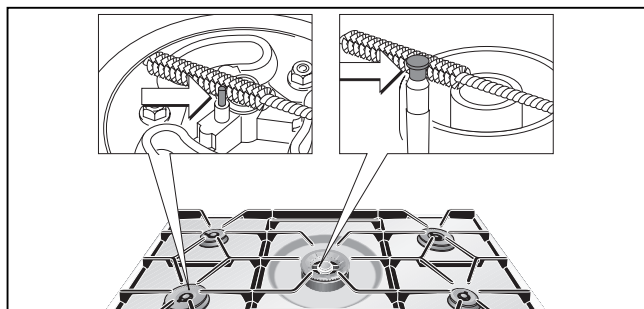
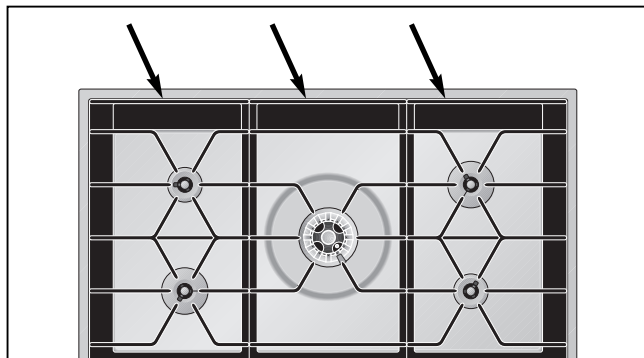
⚠ **Caution, risk of burns!** Before cleaning, please wait until the cooktop has cooled to hand-warm. Never switch on the cooktop while cleaning.

Please thoroughly clean the appliance before operating it for the first time and after every use.

**Note:** The burners (burner head cover, burner ring and burner head) will change their colour during operation and become darker. This change in colour will not influence the use-value.

Do not use non-suitable cleaning agents:

- scouring cleaning agents
- nitro polishing agents
- concentrated vinegar
- oven cleaner spray
- cleaners containing chloride
- abrasive sponges or objects



- Lift the pot grids one by one with both hands (be careful not to scratch the base).
- Remove the burner head cover, the burner ring and the burner head.
- **Important!** Only clean the burner parts when cold!
- **Important!** Do not remove the rear covers of the air intake (see picture)!
- Soak burnt-in remainders in a little water and detergent. This loosens even the most stubborn of soiling. Do not use any abrasive agents and abrasive sponges.
- Only use very little water to clean your cooktop. Be careful that no water enters the burner base.
- As the result of heat development, slight discoloration can appear on the stainless steel surface. **Do not attempt to scrape away such discoloration.** This damages the surface. Distribute stainless steel care agents uniformly and thinly on the hob. This will ensure an even surface and will keep your hob in a good condition for a long period of time.
- Always keep the electrodes clean. Remove burnt-in residues. Clean the electrodes carefully with the enclosed brush. Do not twist or damage the electrodes.
- Always keep the air channel in the burner ring clean (large burner only). If required clean air channel with the included tool (see picture). **⚠ Caution, risk of injury!** The tool has sharp edges.
- Make sure the burner parts are dry before assembly.
- When assembling the burner parts, make sure that the burner ring and burner head are placed in such a way that the locking lugs fit in the corresponding recesses.

- **Important!** Only operate the appliance with all parts dry. Damp burner parts will cause malfunctions when igniting or unstable flames.

**After prolonged operation, the burners (burner head cover, burner ring and burner head) will become darker through natural oxidation. You can remove this discoloration as follows:**

Mix equal parts of white vinegar with a max. 8 % acid (household vinegar) and warm water.

Soak the discolored burner parts for no longer than 10 minutes in the solution and remove stubborn stains with a cloth or sponge.

Rinse the burner parts thoroughly in clear water and dry completely before use.

**Note: The surface will be damaged if the solution is too concentrated or the burner parts are left in vinegar for too long!**

<b>Part / Material</b>	<b>Suggested Cleaning Procedure</b>	<b>Important Reminders</b>
Control Knobs	Wipe with a damp cloth.	Cloth should not be too wet, as moisture could penetrate behind the control knob.
Pot Grid (enamel on cast iron)	Take pot grids off for cleaning. Soak in sink. Clean with detergent and brush.	Do not clean in a dishwasher. Soak burnt-in remainders in sink. Abrasive cleaners, used too vigorously or too often can eventually mar the enamel.

**see next page**

Part / Material	Suggested Cleaning Procedure	Important Reminders
Burner Head Cover, Burner Ring, Burner Head (brass)	Remove coarse soiling with damp cloth and detergent. Use brass polish to keep the original shiny surface.	Do not clean in a dishwasher. Port openings must be kept free. Be careful not to loose the small parts.
Wok Burner Head (enamel on cast iron)	Clean with detergent and brush.	Do not clean in a dishwasher.
Electrode	Clean with the enclosed brush.	Soiled electrodes may cause malfunctions when igniting or flame control disturbance. Be careful when cleaning electrodes, they are fragile, do not turn. <b>Caution:</b> never switch on cooktop while cleaning electrodes.
Base, mounting frame (stainless steel, brushed)	Cloth with detergent and hot water. Soak burnt-in remainders with a little detergent solution. After cleaning, polish dry with a soft cloth to prevent water stains forming on the surface. For heavy soiling, you can order our stainless steel cleaner (Order No. 310631) from your Gaggenau dealer. <b>Caution:</b> no liquid should enter the housing of the cooktop through the burner base.	To prevent marring the polished stainless steel trough, always polish in the direction of the polish lines. Light discolorations may form if the natural oxidation is removed together with the soiling. Put some commercially available stainless steel polish on a cloth and polish the whole cooktop after cleaning to get an even stainless steel surface. Never allow food stains or salt to remain on stainless steel for any length of time. <b>Important:</b> certain stainless steel cleaners will scratch the surface. Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel. Check ingredients on label.

## 9. Maintenance

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**The appliance must be disconnected from the power and gas supply during all repair work.**

In the event of malfunctions, check whether the gas and electricity supplies are in proper working order.

The cooktop cannot be used during a power failure.

If the hob is being used when the power failure occurs, the appliance automatically shuts off the gas supply.

The hob will not turn back on after a power failure. A signal is sounded. Turn all control knobs to the OFF position. Then you can operate the appliance as usual.

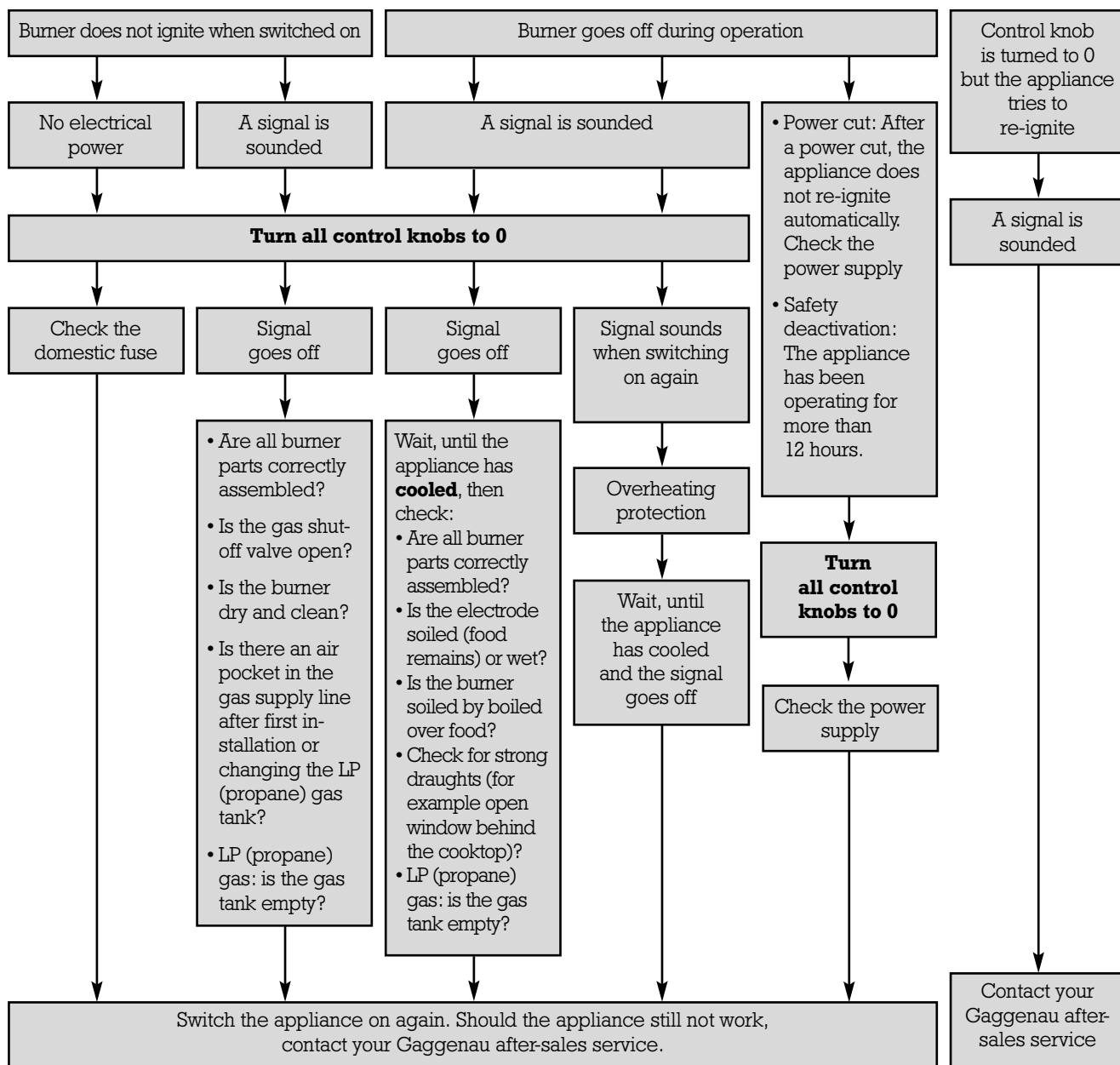
Before calling the service engineer, check the trouble-shooting guide on page 17 to see, if you can rectify the problem yourself. If your appliance still does not work, please contact your dealer or your local Gaggenau customer service agency. Specify the appliance type (see rating plate).

Repairs may only be carried out by authorised technicians, in order to guarantee the safety of the appliance.

Unauthorised tampering with the appliance will invalidate any warranty claims.

Only use original spare parts.

# 10. Trouble Shooting



# 11. Technical Data / Nozzle Table

## Technical data (gas)

<b>Burners:</b>	<b>Normal burner</b>	
	Full burning	2.0 kW
	Low burning	0.165 kW
	<b>Large burner</b>	
	Full burning	4.0 kW
	Low burning	0.165 kW
	<b>Wok burner</b>	
	Full burning	5.0 kW
	Low burning	0.3 kW
	<b>Total output</b>	17.0 kW

**Gas connection:** R 1/2" union nut for R 1/2" bracket to DIN 1999, conical-cylindrical

## Technical data (electrical)

<b>Rated consumption</b>	15 W
<b>Voltage</b>	AC 220-240 V
<b>Frequency</b>	50-60 Hz

**Technical modifications reserved.**

### Nozzle table wok burner

Nozzle table wok burner				
<b>Countries</b>	AT BE CH CZ DE DK ES FI FR GB GR HU IE IS IT LU NL PL PT RU SE	DE	BE CH CZ DK ES FI FR GB GR HU IE IS IT LU NO PL PT RU	AT CH DE
<b>Gas family</b>	Natural gas	Natural gas	LPG/Propane	LPG/Prop.
<b>Gas type</b>	H / E / L (G 20/25)	LL (G 25)	3 + (G30/31)	(G30/31)
<b>Pressure</b>	20/25 mbar	20 mbar	28-30/37 mbar	50 mbar
<b>Nozzle, full burn, outer</b>	1.55	1.70 B	1.00	0.87
<b>Nozzle, low burn, outer</b>	0.73	0.81	0.51	0.45
<b>Nozzle, full burn, inner</b>	0.58	0.63	0.37	0.33
<b>Nozzle, low burn, inner</b>	0.45	0.51	0.31	0.25
<b>Air gap adjustm. outer [mm]</b>	0	0	0	-2
<b>Air gap adjustm. inner [mm]</b>	*	*	*	*
<b>Total output</b>	17 kW	17 kW	17 kW	17 kW
<b>Total consumption</b>	1.70 m <sup>3</sup> /h	1.87 m <sup>3</sup> /h	1240 g/h	1240 g/h

\* open, fixed

### Nozzle table normal burner

<b>Nozzle table normal burner</b>				
<b>Countries</b>	AT BE CH CZ DE DK ES FI FR GB GR HU IE IS IT LU NL PL PT RU SE	DE	BE CH CZ DK ES FI FR GB GR HU IE IS IT LU NO PL PT RU	AT CH DE
<b>Gas family</b>	Natural gas	Natural gas	LPG/Propane	LPG/Prop.
<b>Gas type</b>	H / E / L (G 20/25)	LL (G 25)	3 + (G30/31)	(G30/31)
<b>Pressure</b>	20/25 mbar	20 mbar	28-30/37 mbar	50 mbar
<b>Nozzle, full burn, outer</b>	0.98	1.05	0.64	0.57
<b>Nozzle, low burn, outer</b>	0.48	0.51	0.29	0.26
<b>Nozzle, full burn, inner</b>	0.40	0.42	0.26	0.22
<b>Nozzle, low burn, inner</b>	0.36	0.40	0.22	0.21
<b>Air gap adjustm. outer [mm]</b>	0	0	6 (max)	6 (max)
<b>Air gap adjustm. inner [mm]</b>	*	*	*	*
<b>Total output</b>	17 kW	17 kW	17 kW	17 kW
<b>Total consumption</b>	1.70 m <sup>3</sup> /h	1.87 m <sup>3</sup> /h	1240 g/h	1240 g/h

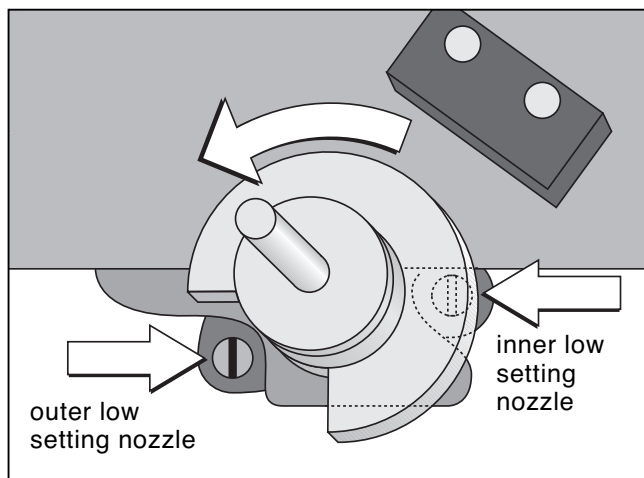
\* open, fixed

### Nozzle table large burner

<b>Countries</b>	AT BE CH CZ DE DK ES FI FR GB GR HU IE IS IT LU NL PL PT RU SE	DE	BE CH CZ DK ES FI FR GB GR HU IE IS IT LU NO PL PT RU	AT CH DE
<b>Gas family</b>	Natural gas	Natural gas	LPG/Propane	LPG/Prop.
<b>Gas type</b>	H / E / L (G 20/25)	LL (G 25)	3 + (G30/31)	(G30/31)
<b>Pressure</b>	20/25 mbar	20 mbar	28-30/37 mbar	50 mbar
<b>Nozzle, full burn, outer</b>	1.37	1.55	0.94	0.82
<b>Nozzle, low burn, outer</b>	0.59	0.65	0.40	0.35
<b>Nozzle, full burn, inner</b>	0.40	0.42	0.26	0.22
<b>Nozzle, low burn, inner</b>	0.36	0.40	0.22	0.21
<b>Air gap adjustm. outer [mm]</b>	0	0	2	-1
<b>Air gap adjustm. inner [mm]</b>	*	*	*	*
<b>Total output</b>	17 kW	17 kW	17 kW	17 kW
<b>Total consumption</b>	1.70 m <sup>3</sup> /h	1.87 m <sup>3</sup> /h	1240 g/h	1240 g/h

\* open, fixed

## 12. Nozzle Replacement



**See table on page 18-20  
for details of nozzle settings.**

### **Changing over to a different gas type**

**Only authorised specialists are permitted to change over to a different gas type.**

The nozzles needed for the gas type to be set are available as a conversion kit. Please specify the appliance type and the required gas type. The nozzles can be changed on the installed appliance.

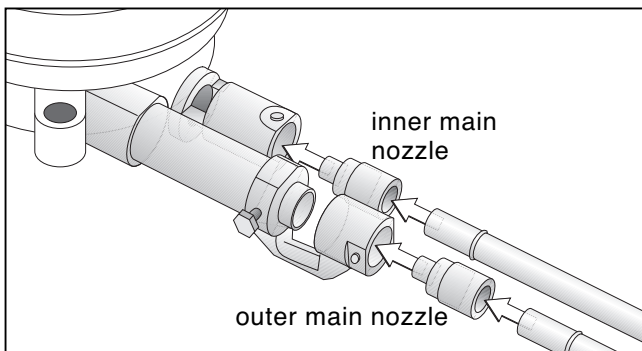
### **Loads for all gases**

For all gas types and pressures, the rated load is achieved by installing the high and low setting nozzles for the required gas type (see nozzle table).

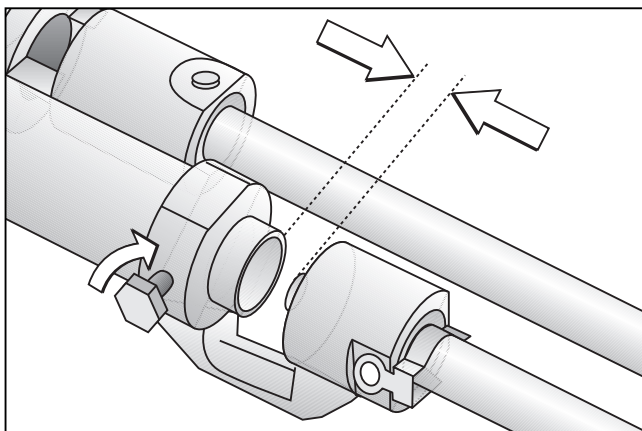
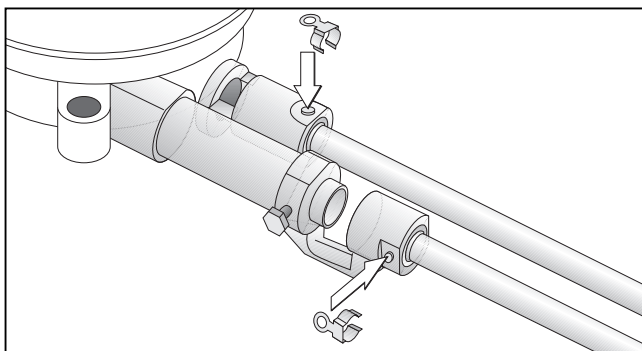
### **Replacing the low setting nozzles**

- Switch off the power at fuse point and close the gas supply!
- Detach pod grids, burner rings, burner head covers and burner heads.
- Detach the three cast iron covers on the rear of the cooker: first the parts on the sides, then the middle part.
- Undo trough securing nuts (three 7 mm nuts on each burner and two Torx T20 on the wok burner) and carefully detach the trough.
- Loosen both cover plates, slide to the center and remove.
- Remove the spindles between the control knobs and the gas taps.
- Remove the cover plate from the gas taps.
- Turn the gas tap with the plastic part so that the recess is above the nozzle. Screw out nozzle and take nozzle out with small pliers.

- 
- Replace both low setting nozzles on the gas taps according to the new gas type and as detailed in the low setting nozzle table. Fully screw in the new low setting nozzles.  
**Important:** be careful not to damage the O-ring.
  - Re-fit spindles and cover plates.

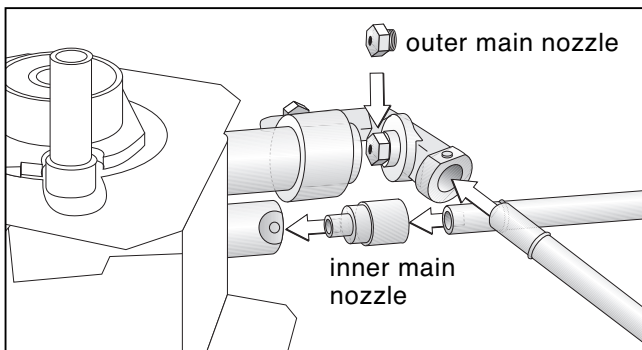


**See table on page 18-20  
for details of nozzle settings.**

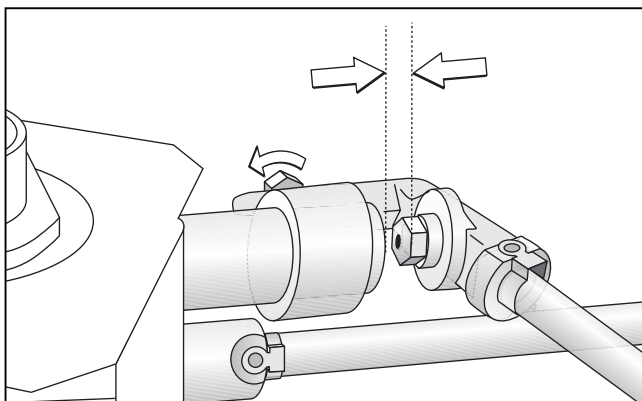
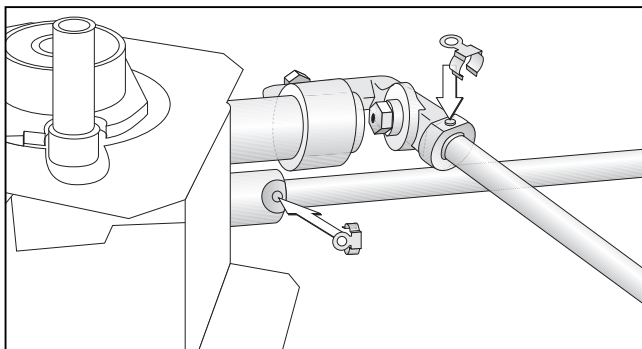


### **Replacing the main burner nozzles of the normal burner and large burner**

- Detach the safety spring on the supply lines. Leave the electrode connected. Unscrew the burners from the trough (Torx T20) and pull off the burner from both supply lines.
- Carefully pull off both main nozzles together with the O-ring by hand.
- Check whether the O-rings of the new nozzle seats are fitted correctly. Fully push nozzles onto the supply lines. **Note:** do not bend supply lines.
- Push the burners onto the supply lines. Push the safety springs back on.
- Screw the burners back on the trough.
- Loosen the locking screw and adjust the air regulation bush according to the nozzle table. Tighten the locking screw.



**See table on page 18-20  
for details of nozzle settings.**



### **Replacing the main burner nozzles of the wok-burner**

- Unscrew the Wok burner from the trough (Torx T20). Loosen locking screw from the air regulation bush. Fully push in the air regulation bush. Detach the safety springs on the supply line. Leave the electrode connected.
- Carefully pull off the Wok burner from both supply lines. Carefully pull off the inner main nozzle with O-ring by hand. Screw out the outer main nozzle (10 mm).
- Check whether the O-ring is fitted correctly in the nozzle seat of the new inner main nozzle. Fully push nozzle onto the supply lines. **Note:** do not bend supply lines.
- Change the screw-in nozzle and tighten it firmly.
- Push the burners onto the supply lines. Push the safety springs back on.
- Screw the burner back on the trough.
- Loosen the locking screw and adjust the air regulation bush according to the nozzle table. Tighten the locking screw.
- Fit the trough and tighten it firmly.

### **Checking functions**

The flames are adjusted correctly if no yellow tips are visible and if they do not go out when switching over swiftly from the high to the low setting.

Please do not forget to stick the new adhesive label included with the nozzle set over the old adhesive label on the gas connection, thus documenting the changeover to a different gas type.



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