

**G-1KB 1K2000**



**1051993**

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**Read this instruction manual before using and keep it available at all times!**

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

## 1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

### 1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



**DANGER!**

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



### **WARNING!**

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



### **CAUTION!**

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

### **IMPORTANT!**

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

### **NOTE!**

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

## 1.2 Safety instructions

### Safety During Operation of Stock-Pot Stoves

- Do not use a gas-supplied appliance in the event of a malfunction or damage or in the case of a suspected malfunction or damage. In case of malfunction, disconnect the appliance from gas supply (close the gas shut-off valve) and notify the technical service company immediately.

#### **WARNING! Fire hazard!**

**Do not use open flame for checking tightness of gas installation!**

- Regularly conduct tightness checks using suds (a spray for detecting leakages).

#### **WARNING!**

**Suffocation and explosion hazard due to leaking gas!**

- When you sense gas odour, observe the following rules:
  - immediately close the gas controller and the main gas valve;
  - do not light up any open flame, quench flames;

- do not smoke;
- do not operate any electric appliances in the vicinity of a gas-supplied appliance;
- if you are not able to precisely locate the source of gas leakage, notify the fire service or gas supply company immediately.

## Flammable Materials

- Never use the appliance near flammable or easily combustible materials (e.g.: petrol, spirit, alcohol). High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- Use the appliance only with materials designed to this end and with correct temperature settings. Materials, food products and left-overs of food products remaining in the appliance may catch fire.
- To avoid fire hazard, clean the appliance regularly.
- Never leave the appliance unattended, especially when cooking with fats or oils as they may cause fire.
- Close the gas shut-off valve should the fire emerge. Never put the flame out with water; to suppress fire, use a lid or a fire-blanket. Following extinction of fire, ensure sufficient fresh air inflow.

### Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

### Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

### Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

### Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

## 1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Preparing and heating-up foods with the use of suitable cookware.

**The appliance may be used outdoors only.**

## 1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- usage in closed rooms
- heating of rooms.



## 2 General information

### 2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

### 2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

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### 2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

## 3 Transport, Packaging and Storage

### 3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

### 3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

### 3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

- before storing disconnect the appliance from the gas cylinder.

## 4 Technical Data

### 4.1 Technical Specifications

Name:	<b>FEHLER - Variable ohne Inhalt G-1KB 1K2000</b>
Art. No.:	<b>1051993</b>
Material:	<b>FEHLER - Variable ohne Inhalt</b>
Hob diameter, min.–max. in mm:	600
Pot diameter, in mm:	400 - 600
Load-bearing capacity, max. in kg:	60
Connected load:	20 kW
Dimensions (W x D x H), in mm:	600 x 600 x 500
Weight, in kg:	22,7

We reserve the right to implement technical modifications.

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#### Version / Characteristics

- Operating mode: gas
- Gas type: liquid gas (LPG)
- Gas burner:
  - single-ring burner
  - power burner
- Ignition type: manual ignition
- Ignition protection
- Important Indications:
  - For outdoor use only
  - Gas connection set not included in the delivery
  - Pressure reducer is required, max. 50 mbar.

## Gas Pressure Table / Destination Country

Category	Gas Type / Gas Pressure	Destination Country
I2E	G20: 20 mbar	LU
I2E+	G20/G25: 20/25 mbar	LU
I3B/P	G30/G31: 30 mbar	IS, MT, NL
I3B/P	G30/G31: 50 mbar	LU
II2E+3+	G20/G25: 20/25 mbar G30/G31: 28-30/37 mbar	BE, FR
II2H3+	G20: 20 mbar G30/G31: 28-30/37 mbar	AL, CY, GR, IE, IT, LT, MK, PT, GB, CZ, SK, SI, ES, CH, TR
II2H3B/P	G20: 20 mbar G30/G31: 30 mbar	AL, BG, CY, HR, DK, EE, FI, GR, LV, LT, MK, NO, RO, SK, SI, SE, TR
II2H3B/P	G20: 20 mbar G30/G31: 50 mbar	AT, SK, CH
II2HS3B/P	G20: 25 mbar G30/G31: 30 mbar G25.1: 25 mbar	HU
II2ELwLs3B/P	G20: 20 mbar G27: 20 mbar G2.350: 13 mbar G30/G31: 37 mbar	PL
II2ELs3B/P	G20: 20 mbar G2.350: 13 mbar G30/G31: 37 mbar	PL

## Technical Data

Category	Gas Type / Gas Pressure	Destination Country
II2E3B/P	G20: 20 mbar G30/G31: 30 mbar	RO
II2L3B/P	G25: 20 mbar G30/G31: 30 mbar	RO
III1a2H3+	G110: 8 mbar G20: 20 mbar G30/G31: 28-30/37 mbar	IT
III1e2H3B/P	G150.1: 8 mbar G20: 20 mbar G30/G31: 30 mbar	SE
III1ab2H3B/P	G110: 8 mbar G120: 8 mbar G20: 20 mbar G30/G31: 30 mbar	SE

Tab. 1

## Characteristics of Burners and Nozzles

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Nominal throughput 20 kW		Reduced throughput 4 kW		
Gas Type / Gas Pressure	Nozzle Main burner Ø1/100 mm	Nozzle Ignition burner 1/100 mm	Primary air setting X (mm)	Nozzle pressure at reduced throughput (mbar)
LIQUID GAS G30/G31 – 50 mbar	185	adjustable	open	2,5
NATURAL GAS G20/G25 – 20 mbar	320 (G20) 380 (G25)	adjustable	1.0	0,8

Table 2

## Gas Consumption

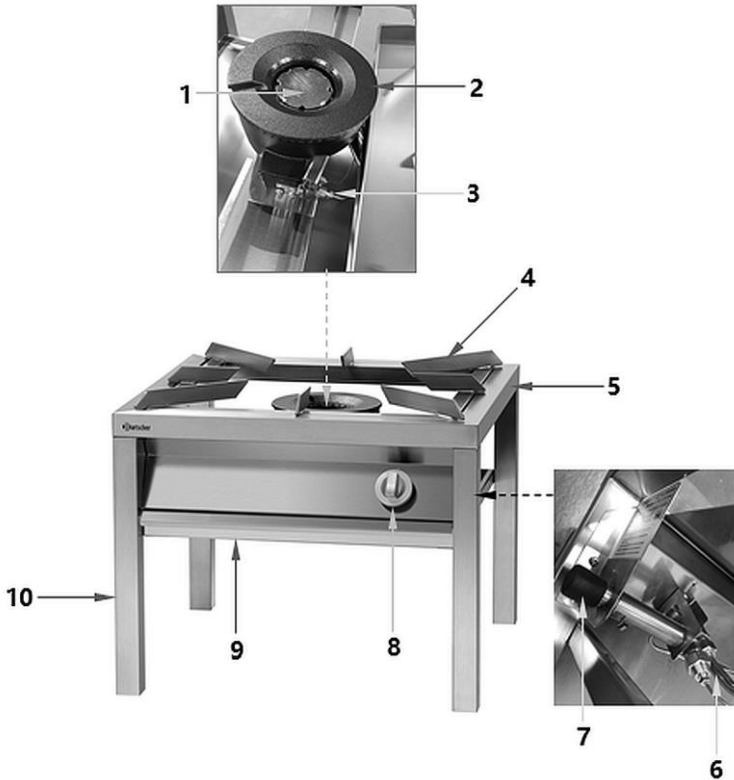
Model / Art. No.:	Nominal heat output (kW)	Gas consumption		Number of burners
		G20 (m <sup>3</sup> /h)	G30/G31 (kg/h)	
G-1KB 1K2000 / 1051993	20	2116	1419	1 x 20 kW

Tab. 3

## 4.2 Functions of the Appliance

The exceptionally large hob, distinguished by its high load-bearing capacity and 20 kW output, allows you to prepare food in larger quantities in the open air without any problems. Large and heavy pots, paella and cast iron pans are no challenge for this gas stock-pot stove.

### 4.3 List of Components of the Appliance



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- |                          |                    |
|--------------------------|--------------------|
| 1. Burner's lid          | 2. Burner's cup    |
| 3. Thermal flame control | 4. Cast-iron grate |
| 5. Frame                 | 6. Gas supply      |
| 7. Gas connected stub    | 8. Gas controller  |
| 9. Drip tray             | 10. Feet (4 pcs)   |

Fig. 1

### 5 Installation Instructions



#### CAUTION!

**Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.**

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

#### NOTE!

**The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.**

Observe the provisions of the following requirements and regulations in force:

1. DVGW TRGI (technical regulations for gas installations);
2. TRF (technical regulations for liquid gas);
3. DVGW G 631 (installation of commercial kitchen appliances for combustion of gas fuels).

Moreover the appropriate construction law, trade law, OHS, and VDE regulations must be followed in the place of installation.



### 5.1 Unpacking and Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



#### CAUTION!

##### Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels fixed on the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on surfaces that are:
  - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
  - sufficiently large, and thus enabling usage of the appliance with no problems;
  - easily accessible;
  - well ventilated.
- Position the appliance outdoors or in a large, open, and well-ventilated area.
- Make sure that there are no obstacles nor objects in the installation location, which might be affected by high temperatures of flames (e.g.: tree branches, furniture, curtains or other easily flammable objects).
- Never place the appliance directly next to walls, furniture, or other objects made of flammable materials. Assure a minimum lateral clearance of the appliance of 300 mm.
- If keeping the minimum clearance is not possible, and the appliance must be installed directly next to regular or low walls, pieces of furniture or other flammable objects, it is necessary to install protective materials (e.g., films made of materials resistant to high temperatures), which sustain temperatures of at least 65°C.
- Maintain sufficient lateral clearance for service purposes should maintenance and repair works be required.

### 5.2 Gas Connection

#### Important Indications

- Before installing the appliance and connecting it to gas supply, thoroughly check the fixed elements of gas installation, which should meet the provisions of construction law.
- Depending on type of gas, the intersection of gas supply line must be selected according to regulations in force and properly installed.
- The connection may be established as fixed or detachable; if flexible tubes are used, they must be made of stainless steel, pursuant to DIN 3383 Part 1 or 3384.
- Make sure that flexible tubes do not run on or near hot surfaces, are not subject to stress or pressure and do not come into contact with sharp edges or other objects that could damage the tube.
- If threaded connections are used with sealants or sealing materials, they must be tested and approved by DVGW.
- Check if the gas cylinder (if it is included) is correctly set up and secured, and if it is located in a dry place.
- Prior to installation of the appliance, make sure that it is set to gas and pressure available in the installation location (see rating plate on the appliance and Table 1). If factory default settings are not suitable, the appliance must be adapted to another type of gas (section „**Resetting to Other Type of Gas / Required Settings**“).
- If the pressure in gas tube exceeds or drops below 10% of standard pressure, install gas pressure controller, to provide for gas pressure stability.
- The attested gas shut-off valve must be installed in a easily accessible location between the gas supply installation and the appliance, so that, if needed, gas supply may be interrupted at any time.
- Gas connection stub is found at the right-hand side of the appliance.

### Appliance Connection



Fig. 2

1. Remove the cap from the gas connection stub.
2. Connect one end of the appropriate gas line to the gas connection stub at the right-hand side of the stock-pot stove.
3. Connect the other end to the gas cylinder or gas supply connection in the installation location.

4. To end with, perform tightness check of all connection points between the gas source and the appliance. Use soap suds, a suitable leak detection spray or other non-corrosive foaming agents for this purpose.

#### **WARNING!**

**Do not use open fire to test tightness!**

5. Apply the selected agent with a brush onto connection points (also on the shut-off valve).

#### **NOTE!**

**The connection is tight when there are no bubbles during test.**

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### Operating the Appliance with a Pre-Set Type of Gas

Check that the nameplate data on the appliance match the gas supply available at the installation site.

Also, check that the following conditions are met.

#### **Gas Supply Pressure Check (Fig. 3)**

The correct supply pressure is indicated on the appliance nameplate and in Table 2 '**Characteristics of Burners and Nozzles**'.

The supply pressure must be measured with a tube pressure gauge or an electronic manometer with a graduation of at least 0.1%.

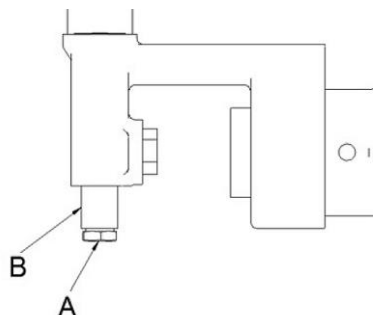


Fig. 3

1. Remove the screw 'A' from the pressure connection 'B'.
2. Connect the manometer.
3. Measure the gas pressure while the appliance is running.
4. Then remove the pressure gauge tube.
5. Re-tighten the screw 'A' back into pressure connection 'B'.

### Setting the Primary Air (Fig. 6)

The primary air is set at the factory. However, check that it is set to the value 'H' depending on the type of gas, as indicated in Table 2 '**Characteristics of Burners and Nozzles**'.

### Resetting to Other Type of Gas / Required Settings

- The appliance is approved and by factory default, prepared to operate with the type of gas stated on the rating plate (liquid gas).
- If the default factory settings of the appliance are not consistent with the type of gas available in the installation location, do not connect the appliance to gas supply.
- To set the appliance to the available gas type, it is necessary to exchange nozzles and introduce the required settings.

#### **CAUTION!**

**This setting may be introduced by qualified gas installer only, with consideration for technical data, through exchange of burner nozzles, as well as through introduction of the resulting settings.**

## Installation Instructions

- To adapt the appliance to another type of gas, the following steps are necessary:
  - replacement of main burner nozzle,
  - setting the reduced throughput,
  - setting the ignition burner nozzle.

### NOTE!

All the injection nozzles for the different gas types, marked with the given diameter (in hundredths of a millimetre), are included in the scope of supply and are contained in small bags.

### Exchange of Main Burner Nozzle / Primary Air Setting (Fig. 4)

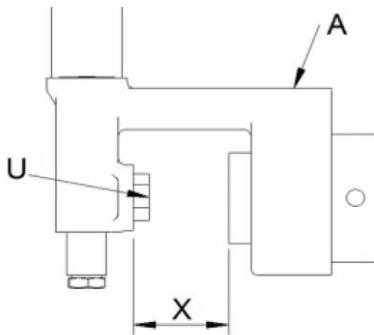


Fig. 4

1. Remove the upper protective cover.
2. Loosen threaded pin 'A' to move the air adjustment tube.
3. Unscrew the main burner nozzle 'U'.
4. Replace the main burner nozzle with the nozzle listed in Table 2 in the section '**Characteristics of Burners and Nozzles**'.
5. Screw the nozzle on.

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6. Adjust the distance 'X' for the primary air as specified in Table 2.
7. Refit the upper protective cover.

### Setting the Reduced Throughput (Fig. 5)

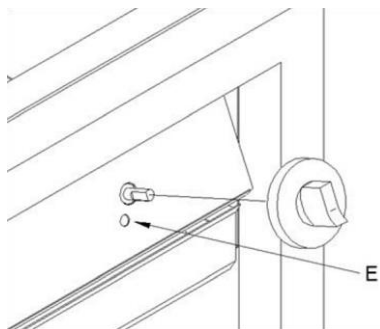


Fig. 5

#### NOTE!

In the case of liquid gas supply, the flame adjustment screw must be screwed all the way in.

1. Light the burner.
2. Rotate the gas controller to the low flame setting.
3. Remove the rotary controller.
4. Loosen or screw the flame adjustment screw through hole 'E' on the control panel until an even and stable flame is obtained.

Refer to Table 2 in the section '**Characteristics of Burners and Nozzles**' for the setting data.

### Setting the Primary Air (Fig. 6)

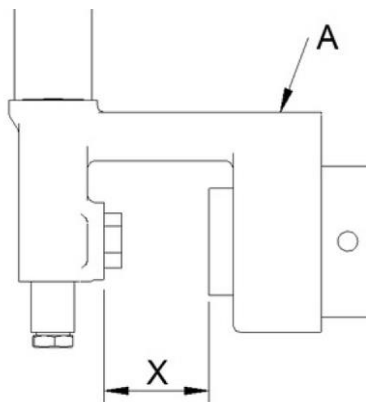


Fig. 6

The primary air is properly adjusted when the flames are stable, i.e. if the flame does not ignite when the burner is cold and there is no flashback when the burner is hot.

The distance provided for primary air adjustment is shown in Figure 6 and Table 2 in the section '**Characteristics of Burners and Nozzles**'.

1. To adjust the primary air, unscrew the threaded pin 'A' and move the sleeve to the desired distance.

### Adjusting the Ignition Burner (Fig. 7)

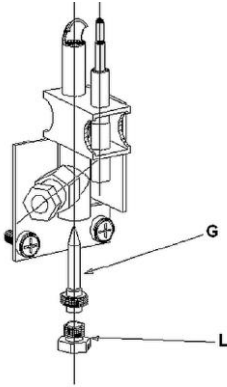


Fig. 7

The ignition burner is equipped with an adjustable nozzle.

1. To adjust the nozzle 'G' inside the group, loosen closure 'L' with a short screwdriver.
2. Tighten or loosen the nozzle 'G'.

To adjust for liquefied petroleum gas (LPG), the nozzle 'G' must be fully screwed in.

#### **ATTENTION!**

**After resetting or adjusting to another type of gas, make sure you place a suitable sticker on the rating plate, included with the burner's nozzle.**

### 6 Operating Instruction



#### WARNING!

##### Risk of burns by high, rising flames!

Never lean over the cooking place during ignition.

##### Risk of burns by hot elements or surfaces!

Never touch the hot surface of the gas burner during operation and directly afterwards.

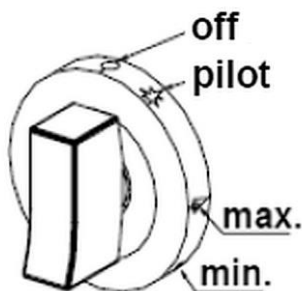
Use kitchen towels or protective gloves.

#### Before First Use

1. Before use, clean the appliance, observing instructions in section '**Cleaning**'.
2. Replace the drip tray under the burner.
3. Before using the appliance, make sure that its condition is flawless and that it is located in a well ventilated place.
4. Make sure that there are no objects near or under the appliance that may restrict the amount of air necessary for burning.
5. To start the appliance up, perform the following instructions.

#### Appliance Start-Up

##### Burner Ignition



1. Open the gas shut-off valve at the gas supply tube.
2. Rotate the gas controller (7, Fig. 1) to OFF **O** marking ('off', Fig. 8).
3. Press the gas controller (7).
4. Press and hold the gas controller (7) and rotate it counter-clockwise to the control flame **★** ('Pilot') setting.

This way the valve is opened and gas is delivered to the burner via the gas supply tube.

Fig. 8



5. Light the flame by holding a match to the ignition burner.



## Operating Instruction

6. Once the flame is lit, hold the gas controller down for a few more seconds to allow the thermocouple to heat up.
7. Let go of the gas controller.
8. If the flame goes out, repeat the firing process as above.

### Adjusting the Ignition Flame

1. The ignition flame can be adjusted by rotating the gas controller:
  - to the **max.** setting with the large flame symbol 
  - or
  - to the **min.** setting with the small flame symbol 

### Food Preparation

1. Then set the flame suitable, as per the prepared food. To this end, set the controller (7, Fig. 1) to the required position.



Fig. 9

2. Place a suitable pot or pan on the cast-iron grate, with the necessary food products in it.

The size of the hob is 600 mm.  
The diameter of the cooking surface of the pot/pan should be between 400–600 mm.

3. Prepare food on the stock-pot stove; food products may be cooked, fried, baked, stewed, etc.

### Switching the Appliance OFF

1. When the cooking process is finished, switch the appliance off.
2. Interrupt gas supply to the burner by closing the shut-off valve.
3. To switch the main burner off, rotate the gas controller to the right, to the position ('Pilot').
4. To switch the ignition flame off too, rotate the gas controller to the **O** ('off') position.

## 7 Cleaning and Maintenance

### 7.1 Safety Instructions for Cleaning

- Close the gas supply valve before cleaning.
- Leave the appliance to cool down completely.
- Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed objects may damage the appliance.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.
- Never clean the appliance with flammable or explosive liquids. When starting the appliance up, vapours may cause fire or explosion.
- Do not use steel wool, wire brushes nor putty-knives, which may leave particles of iron. These materials may get oxidized and leave the appliance with rust.

### 7.2 Cleaning

1. Clean the appliance regularly at the end of each working day, and, if necessary, also in the meantime or when the appliance is not to be used for a longer time.
2. Remove the burner's lid.
3. Wash the burner's lid and burner's cup with warm water and a mild cleaning agent.
4. Check burner's openings. If they are clogged, clean them using a steel wool cloth to remove deposits, without damaging the elements of the igniter.
5. Wash the frame of the appliance and cast-iron grate with warm water and a mild cleaning agent. Use a soft cloth or sponge.
6. Pull the drip tray out and remove food left-overs.

## Cleaning and Maintenance

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7. Rinse the drip tray with warm water, using gentle washing agent and a soft cloth.
8. Wipe all the cleaned parts and surfaces with a clean, damp cloth.
9. Finally, thoroughly dry all cleaned parts and surfaces with a soft cloth.

### 7.3 Maintenance

#### ***ATTENTION!***

**Unconditionally observe maintenance intervals!**

**All maintenance and repair works must be performed by an authorized gas specialist only.**

To keep the appliance operational, it must be subject to maintenance **at least twice a year**. The maintenance includes:

- verification of the condition of wear-and-tear elements;
- cleaning of the thermal flame control
- verification of burner's openings for their cleanness
- verification of appliance operation.

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We recommend to replace worn elements during maintenance, to avoid further service works and sudden failures of the appliance.

Additionally, we recommend signing an agreement for performance of maintenance works with a trusted and proven service company.

### 8 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

Problem	Possible Cause	Solution
The burner does not ignite	Loss of pressure in gas supply line	Check gas supply, check gas supply tubes for tightness
	Clogged nozzle	Contact the service company
	The gas controller has not been pressed down long enough, thermal element has not had enough time to warm up to generate necessary heat power	Repeat the ignition process
Ignition flame does not stay on	Soiled thermal element	Check the thermal element and clean with a soft wire brush
	Damaged thermal element	Contact the service company

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### 9 Disposal

At the end of the appliance's operational life cycle, dispose of the appliance, observing national and local regulations. To this end, we recommend contacting a professional company or local authorities' unit, proper for utilisation matters.

Before disposing of the appliance make sure that the appliance cannot be restarted to prevent any abuse and related risks, and then deliver it to the local collection point.