



Operating and Installation Instructions

MOD.: CGA76WOK-F	NG 5" WC			LPG 10" WC		
	Injector	Btu/h	Kw/h	Injector	Btu/h	Kw/h
Wok	2.00	17500	5.1	1.20	15500	4.5
Rapid	1.55	11500	3.4	1.02	11500	3.4
Semi Rapid x 2	1.30	8000	2.3	0.85	8000	2.3
Aux	1.05	5000	1.5	0.70	5000	1.5



SC755VPGC70XS0B32

SERIAL N°:14200001

120 V~ ; 60 Hz ; 0.6 W

Gas Cooktop

Model:

CGA60WOK-F

CGA76WOK-F

CGA90WOK-F

To prevent accidents and machine damage, read the Operating Manual **before** installation or use.

en - US

WARNING:

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
(In Massachusetts a licensed plumber / gas fitter)
- Note to the installer:
Please leave this instruction book with the consumer for the local electrical / gas inspector's use.

IMPORTANT SAFETY INSTRUCTIONS

Installation and connection

When using your gas appliance follow basic safety precautions including the following:

► Read all instructions before using for the first time.

► Be certain your appliance is properly installed and grounded by a qualified technician.

► To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician.

► Install the appliance so that the power cord and gas piping do not come into contact with any portion of the cooktop which may become hot during use.

► Do not connect the appliance to the main electrical supply using an extension cord. Extension cords do not meet the safety requirements of this appliance.

► Before servicing, turn off the gas valve and disconnect the power supply by either removing the fuse, unplugging the unit or manually "tripping" the circuit breaker.

► This equipment has not been designed for maritime use or for use in mobile installations such as aircraft or recreational vehicles. However, under certain circumstances it may be possible for installation in these applications. Please contact the Technical Service Department with specific requirements.

► After connecting the appliance test for leaks according to the installation instructions.

► If there is any doubt concerning installation contact Technical Service Department.

IMPORTANT SAFETY INSTRUCTIONS

Correct usage

- ▶ Do not operate the cooktop until it is properly installed in the countertop.
- ▶ This appliance is intended for residential cooking only.
- ▶ Use the appliance only for its intended purpose.
- ▶ Be sure drafts do not blow flammable material toward the flames or push the flames so that they extend beyond the edges of the pan.
- ▶ Install the cooktop in a room that has sufficient ventilation.
- ▶ This appliance must not be operated outdoors.
- ▶ Do not use aluminum foil to line any part of the cooktop.
- ▶ For proper lighting and performance of the burners, keep the igniters clean and dry.
- ▶ Make sure all components of the gas burners are assembled correctly before using the cooktop.
- ▶ Ensure that any burners in use are always covered with a pan.

▶ Do not use pans that extend past the burner grate. Using larger pans may cause the flames to spread out and damage the surrounding countertop or other countertop appliances.

▶ For safety and stability, do not use pans with a bottom diameter smaller than the burner grate.

▶ Only certain types of glass, ceramic or other glazed cookware are suitable for use on a cooktop without breaking due to the sudden temperature change.

▶ Do not store aerosols, gasoline, combustibles or any other flammable materials underneath or adjacent to the cooktop.

WARNING - NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating.

Protection from damage

- ▶ Do not use a steam cleaner to clean the appliance. Steam could penetrate electrical components and cause a short circuit.
- ▶ Spills containing salt or sugar should be removed immediately.

IMPORTANT SAFETY INSTRUCTIONS

Personal safety

- The burners become very hot when in use. Make sure that no one comes in contact with them.
- Do not leave children unattended in an area where the appliance is in use.
- Do not store toys or items of interest to children in cabinets above or behind the cooktop. Children climbing onto the cooktop to reach these items may become seriously injured.
- Do not allow children to operate or play with the cooktop. Keep all pans out of the reach of children.
- Use only dry, heat resistant potholders. Moist or damp potholders used on hot surfaces can result in steam burns. Do not let the potholder touch the hot burners. Do not use towels or other bulky items near the appliance.
- Be aware of loose fitting or hanging garments when operating the cooktop, they may present a fire hazard.
- Do not heat unopened food containers. Built-up pressure may cause the container to burst and result in injury.
- Do not store items on the cooktop when not in use.
- Do not let cooking grease or other flammable materials accumulate on the appliance.
- Do not leave the cooktop unattended while in use. Boil-overs cause smoking, and greasy spill-overs may ignite.
- Do not use water on grease fires. Smother any fire or flame, or use a dry chemical or foam-type extinguisher.
- Do not flambé under an exhaust hood. Flames could be drawn up into the hood by the suction or the grease filters may ignite.
- For safety reasons the flame should be adjusted to be the same size as the bottom of the pan or smaller. Do not use small pans with high flame settings as the flames can climb the sides of the pan.
- Only use cooking utensils suitable for cooktop use.
- Always position pan handles and utensils inward so they do not extend over adjacent work areas, burners or the edge of the cooktop.
- If there is a drawer directly underneath the appliance without a wooden base in between, ensure that no aerosols, combustible liquids or other easily flammable materials are kept in it. If cutlery inserts are to be placed in the drawer, these must be made of a heat-resistant material.

IMPORTANT SAFETY INSTRUCTIONS

Damage to the appliance

▶ In the event of damage or a defect, turn off the appliance immediately. Turn off the gas shut off valve and disconnect completely from the electricity supply. Contact the Technical Service Department. Do not use the appliance until it has been repaired.

Ensure power is not supplied to the appliance while repair work is carried out.

▶ Repairs should only be performed by qualified technicians to ensure safety. Repairs and other work by unqualified persons could be dangerous. Under no circumstance open the outer casing of the appliance.

▶ While the appliance is under warranty repairs should only be performed by a Miele authorized service technician. Otherwise the warranty is void.

Further safety notes

▶ When using a portable appliance near the cooktop, make sure that its power cord does not come in contact with the cooktop.

▶ Do not use containers made of plastic or aluminum. They may melt at high temperatures.

▶ Do not heat empty pots or pans, they may be damaged.

▶ Before discarding an old appliance, disconnect it from the gas and electrical supply and cut off the power cord to prevent it from becoming a hazard.

SAVE THESE INSTRUCTIONS

Before using the cooktop

Cleaning the cooktop

Before using for the first time clean the appliance as follows:

- Wash the gas burner assembly with a mild solution of warm water and liquid dish soap.
- Wipe dry and reassemble the parts in the proper order (see "Cleaning and care").
- Wipe the cooktop with a damp cloth and dry thoroughly.

Metal components have a protective coating which may give off a slight odor the first time your new appliance is heated.

The harmless odor will dissipate after a short time and does not indicate a faulty connection or appliance defect.

Ignition-System

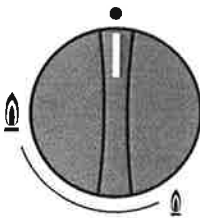
The gas cooktops are equipped with a Fast-Ignition-System which incorporates the following features:

- The control knob can be released once it is turned to the largest flame symbol.

Turning on and off / Regulating

The control knob is used to light the burner and to regulate the strength of the flame.

Normal / Fast burner



- Cooktop is turned off
- ↑ Highest flame
- ↑ Lowest flame

Turning on

- To light a burner press down and turn the corresponding control knob counterclockwise to the largest flame symbol. Release the knob. The ignitor will click and ignite the gas.

The ignition process lasts about 2 - 5 seconds. The flame should light within 4 seconds.

- Adjust the knob to the desired setting.

Turning off

- Turn the control knob clockwise to "●".

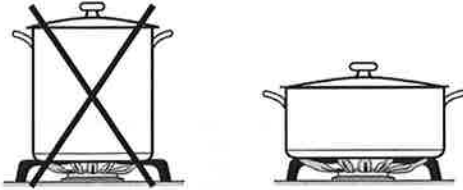
This stops the flow of gas and turns off the cooktop.

The knob must only be turned left to turn the appliance on and right to turn it off.

If the knob is turned,
- on without pressing it down first,
- clockwise past the 12 o'clock position, or
- counterclockwise past the smallest flame symbol,
parts of the cooktop could be damaged.

Pan size

- Set the cooktop to a high flame when using a large diameter pan and low flame when using small diameter pans.



- Generally, wide / shallow pans will heat quicker and cook more evenly than narrow / tall ones.
- Using oversized pans may cause the flames to spread out and damage the surrounding countertop or other countertop appliances. The proper pan size will also improve efficiency.
- Do not use small pans with high flame settings, the flames may climb the sides of the pan.
- Pots with a smaller diameter than the pan support and pots that do not sit securely (without wobbling) are hazardous and should not be used.

Suitable pans

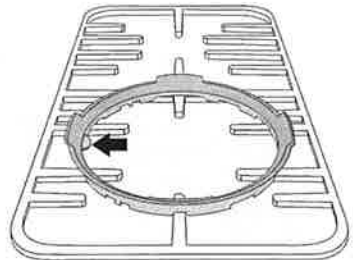
Unlike pans used on an electric cooktop, the bases do not need to be even for good results.

Thick pan bases will give more even results, as hot spots are reduced due to better heat distribution.

Thin pan bases will conduct the heat faster but not as evenly as thick pan bases. Stir the food frequently to prevent burning.

Wok burners

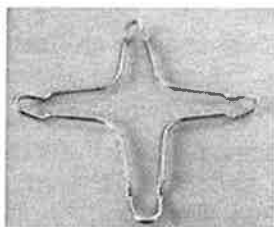
You can use a wok on these burners without any additional rings, trivets, etc.



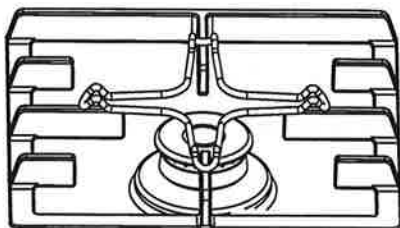
If you wish to use the wok ring, for extra stability, attach it as shown (depending on your grates).

Mini Trivet

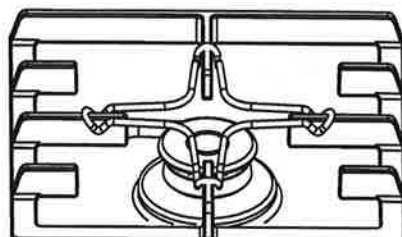
The mini-trivet included with this cooktop is to be used for cooking vessels of diameter 120mm or smaller



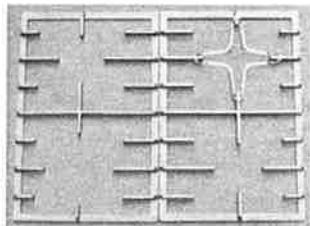
Incorrect fitment



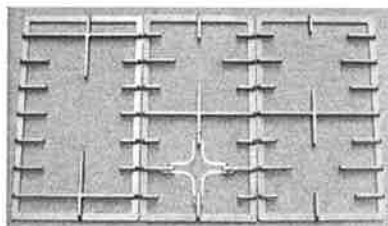
Correct fitment



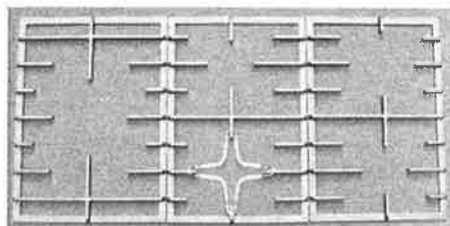
Examples of positioning of mini-trivet



MODEL:CGA60WOK-F



MODEL:CGA76WOK-F



MODEL:CGA90WOK-F

Never use a steam cleaner to clean this cooktop. Pressurized steam could cause permanent damage to the surface and to components.

Do not use any sharp or pointed objects which could damage the seal between the frame and the countertop.

Never use scouring agents, pads, abrasive cleaning agents, or strong cleaners, e.g. oven sprays, stain or rust removers, these could damage the surface of the appliance.

Keep the ignitor in the burner dry. If it gets wet it will not spark.

Dry your cooktop thoroughly after cleaning it to prevent lime deposits.

Spills containing salt or sugar should be cleaned immediately.

Cooktop

Let the appliance cool to a safe temperature before removing the grates.

- Clean the grates, cooktop and knobs with a sponge and a mild solution of warm water and liquid dish soap.
- Soak baked or hardened spills. Dry the cooktop and grates thoroughly after cleaning.

The stainless steel surfaces can be cleaned using a non-abrasive stainless steel cleaner.

To help prevent resoiling, a conditioner for stainless steel can also be used. Apply sparingly with even pressure.

Printed surfaces

Remove any soiling which comes into contact with the printed flame symbols and the Miele logo right away. Soiling, particularly salty food or liquid and olive oil, can cause damage if left on the printed surfaces for too long. **Do not use stainless steel cleaning agents on the printed surfaces.** This can rub off the print.

Stainless steel colored knobs

These controls may become discolored or damaged if not cleaned regularly. Do not use a stainless steel cleaner on the knobs.

Cleaning and care

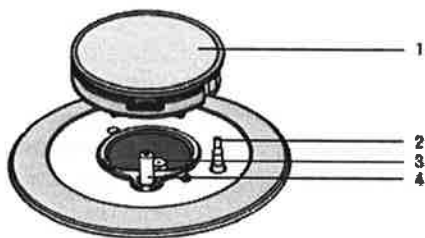
Burners

The burners can be dismantled and cleaned when cool.

- Remove the burner parts and wash them in a solution of hot water and liquid dish soap. Dry them thoroughly. Make sure that the flame holes are clean and completely dry.
- Wipe the burner base clean with a damp cloth and then dry.
- Gently wipe the ignitor and ignition safety control with a slightly damp cloth, and then wipe dry.


Make sure that no liquid gets into the appliance.

Reassembling the normal and fast burners



- 1 Burner
- 2 Flame safeguard sensor (where fitted)
- 3 Injector
- 4 Ignition spark plug

Frequently asked questions

 Repairs should only be carried out by an authorized technician in accordance with local and national safety regulations. Unauthorized repairs could cause injury or appliance damage.

The burners do not ignite after several attempts.

Possible fault	Fix
<ul style="list-style-type: none">- The burners are assembled incorrectly.- The gas valve is closed.- The burners are wet and soiled and/or the flame holes in the burners are soiled and clogged.- The igniters are wet.- The cooktop is not plugged in and the circuit breaker has tripped.	<ul style="list-style-type: none">- Reassemble the burners as shown in "Cleaning and Care - Burners".- Open the gas valve.- Clean the burners. See "Cleaning and Care".- Dry the igniters.- Plug the cooktop in and restore power. If lack of power is the problem, the cooktop can be lit with a match. See "Using the cooktop during a power failure".

The flame goes out after being lit.

<ul style="list-style-type: none">- The burners are assembled incorrectly.- The flame holes in the burners are soiled and clogged.	<ul style="list-style-type: none">- Reassemble the burners as shown in "Cleaning and Care - Burners".- Clean the burners. See "Cleaning and Care".
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The igniters no longer work.

<ul style="list-style-type: none">- Residue has been built up between the ignitor and the burner.- Make sure the ignitor is dry.	<ul style="list-style-type: none">- Clean the burners. See "Cleaning and Care".- Dry the igniters.
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The flame appears different than usual.

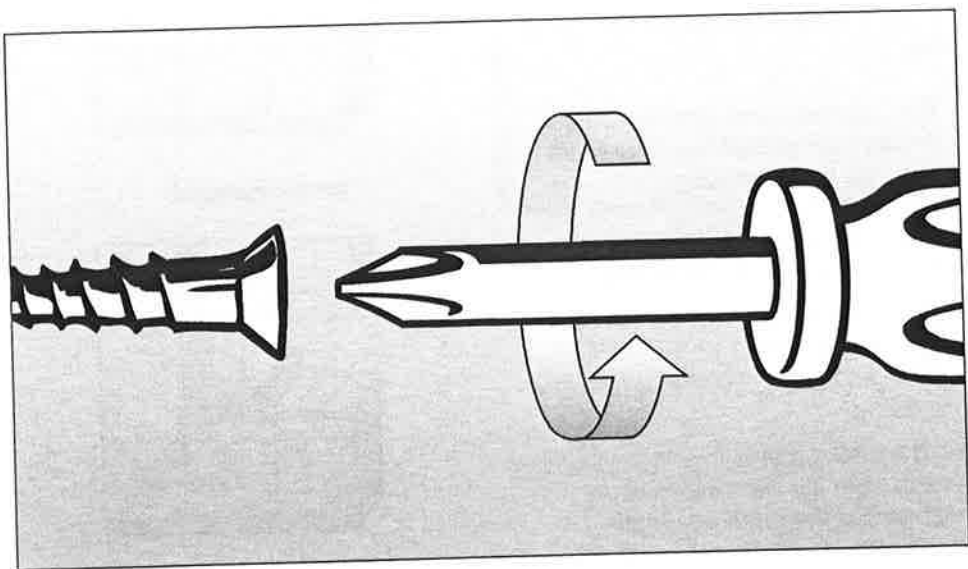
<ul style="list-style-type: none">- The burners are assembled incorrectly.	<ul style="list-style-type: none">- Reassemble the burners as shown in "Cleaning and Care - Burners".
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Technical Service

In the event of a fault which you cannot easily fix yourself, please contact the Technical Service Department at the address on the back of this booklet.

When contacting Technical Service please quote the serial number and model of the cooktop. This information is visible on the silver data plate supplied with the cooktop.

Adhere the data plate sticker to the box below:



Installation Instructions

To prevent accidents
and machine damage
read these instructions
before
installation or use.

IMPORTANT SAFETY INSTRUCTIONS

Installation

The minimum distances given in these Installation instructions are to combustible surfaces, and must be observed to ensure safe operation. Failure to do so increases the risk of fire.

The cabinetry and venting hood should be installed first to prevent damage to the cooktop.

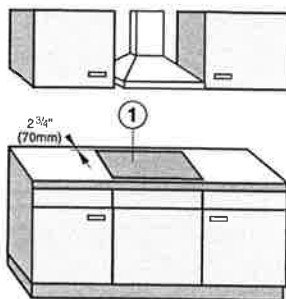
► Gas appliances should only be installed in a well ventilated area.

► The countertop must be bonded with heat resistant (212 °F/100 °C) adhesive to prevent distortion or dissolving.

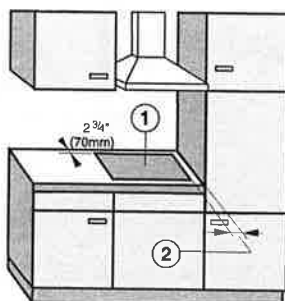
► The cooktop should only be installed as shown in the illustrations while maintaining the required safety distances shown. Do not install the cooktop between two tall cabinets, this is a fire hazard.

- ① = indicates cooktop cut-out
- ② = minimum distance between cut-out and a tall cabinet: 12" (305 mm)

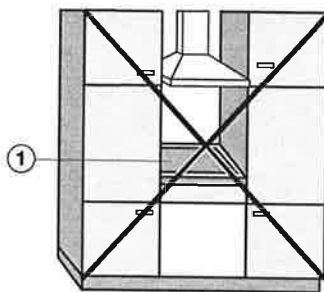
► This appliance has not been designed for maritime use or for use in mobile installations such as recreational vehicles or aircraft. However, under certain conditions it may be possible for installation in these applications. Please contact the Technical Service Department with specific requirements.



recommended



not recommended



not allowed

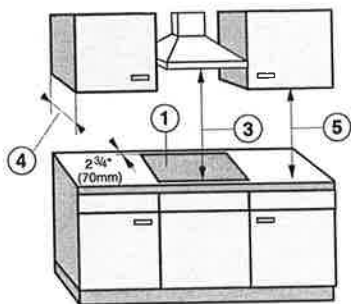
IMPORTANT SAFETY INSTRUCTIONS

▶ The cooktop must not be installed over a dishwasher, washer, dryer, refrigerator or freezer. Heat radiated by the cooktop may damage the appliances.

▶ Deep fat fryers must not be installed next to gas cooktops. Gas flames can ignite splattering oil. A distance of at least 12" (305 mm) should be maintained between these two appliances. The minimum distance between two cooktops must be 4" (100 mm).

▶ Install the appliance so that the power cord or gas piping does not come into contact with any portion of the cooktop which may become hot during use.

Safety distances above the appliance



There must be a safety distance of at least 30" (760 mm), ③ between the appliance and any objects above it. The overhead cabinet depth, ④, if unprotected, must not exceed 13" (330 mm). The minimum distance of combustible surfaces located above and to the sides of the cooktop, ⑤, is 18" (457 mm).

If the cabinet manufacturer recommends a greater distance, follow that manufacturers recommendation.

This appliance must be installed with its own shut off valve and the included gas pressure regulator. Both the valve and the regulator must be easily accessible to the consumer after the appliance is installed.

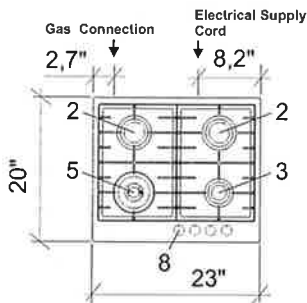
This appliance must be disconnected from the gas supply during any pressure testing of the system performed in excess of $\frac{1}{2}$ psi (3.5 kPa). This appliance must be isolated at test pressures equal to or less than $\frac{1}{2}$ psi (3.5 kPa).

Any pipe connections must be made using a thread sealant approved for gas connections. Failure to correctly install these items could lead to a gas leak and subsequent explosion.

When installing the cooktop under a venting hood, always observe the minimum distance recommended by the hood manufacturer.

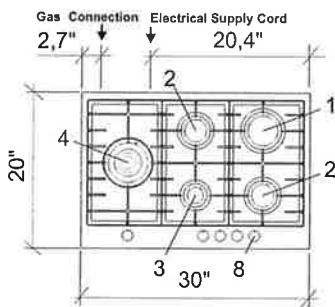
Keep this instruction book in a safe place for reference and pass it on to any future user.

Appliance dimensions



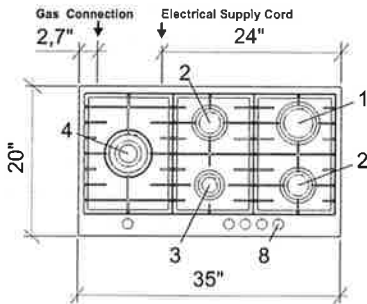
MODEL:CGA60WOK-F

Depth of cooktop casing
from benchtop surface : 2,7"



MODEL:CGA76WOK-F

Depth of cooktop casing
from benchtop surface : 2,7"



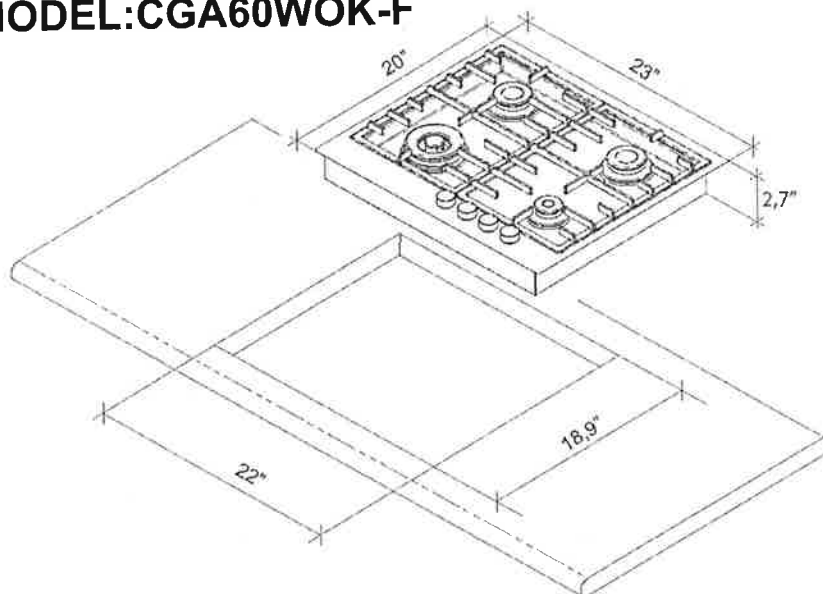
MODEL:CGA90WOK-F

Depth of cooktop casing
from benchtop surface : 2,7"

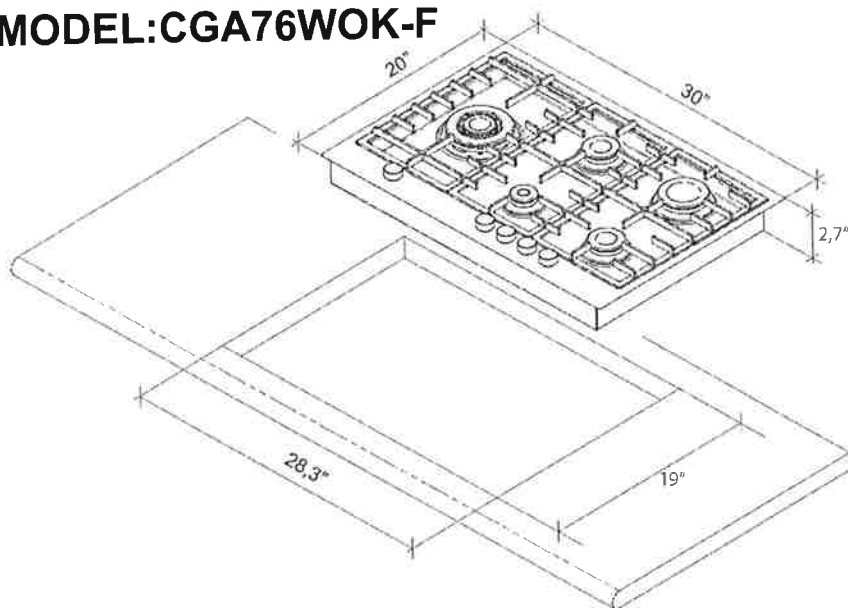
	NG	Universal LPG
1 Rapid burner	11500 BTU/hr	11500 BTU/hr
2 Semi-rapid burner	8000 BTU/hr	8051 BTU/hr
3 Auxiliary burner	5000 BTU/hr	5014 BTU/hr
4 Triple ring burner	17500 BTU/hr	15640 BTU/hr
5 Double ring burner	13600 BTU/hr	13600 BTU/hr
8 Control knob for burner		

Appliance dimensions

MODEL:CGA60WOK-F

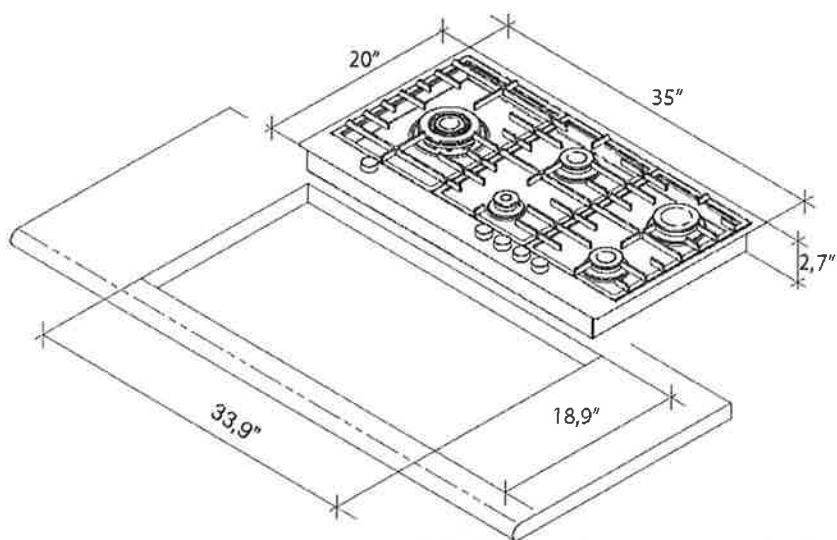


MODEL:CGA76WOK-F



Appliance dimensions

MODEL:CGA90WOK-F

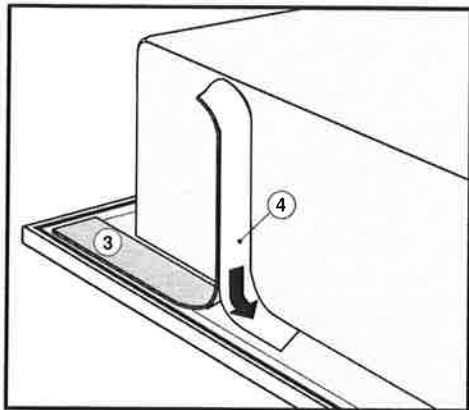


- Prepare the work top cut-out as shown in the diagram.
Remember to maintain the minimum safety distances to combustible surfaces:
 - 2 $\frac{3}{4}$ " (70 mm) between the cut-out and the back wall and
 - 12" (305 mm) between the cut-out and a side wall or tall unit to the right or left of the cut-out.(See "Important Safety instructions").
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture.

If during installation, the corners of the frame are not flush with the work top surface, the corner radius (max. $\frac{3}{16}$ " [4 mm]) can be carefully filed to fit.

Installation

Setting the cooktop into place

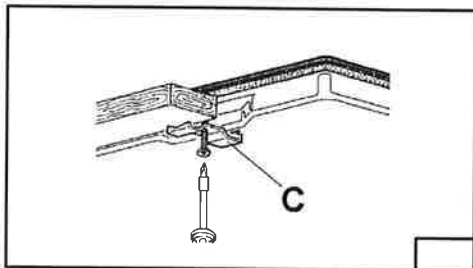


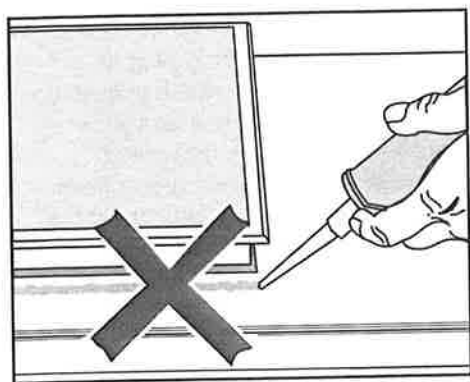
- After removing the protective backing, stick the supplied seal, under the edge of the cooktop.
- Screw the gas regulator onto the nipple underneath the cooktop. (See "Gas Connection - Gas pressure regulator".)
- Feed the power cord through the cut-out to the power outlet.
- Set the cooktop in the cut-out and center it.

Install the appliance so that the power cord and gas piping does not come in contact with any portion of the cooktop which may become hot during use.

Securing the cooktop

- Secure the cooktop with the included fixing bracket.





The sealing strip under the edge of the top part of the cooktop provides a sufficient seal for the worktop.

Do not let sealant get in between the cooktop frame and the worktop. This could cause difficulties if the cooktop ever needs to be taken out for servicing and possibly result in damage to the cooktop frame or the worktop.

Electrical connection

This appliance must be grounded according to local or national codes.

All electrical work should be performed by a qualified electrician in accordance with local codes and with the:

- National Electrical Code
ANSI / NFPA No. 70
for the USA
- or
- Canadian Electrical Code Part I
for Canada
(CSA Standard C 22.1).

WARNING

Disconnect the appliance from the main power supply before installation or service. To reduce the risk of electric shock, make sure that the appliance is properly grounded after installation.

This appliance is equipped with a three-prong grounding plug to prevent shock hazards. It should be plugged directly into a properly grounded outlet. Do not cut or remove the grounding prong from the plug. If the plug does not fit the outlet, have the proper outlet installed by a licensed electrician.

To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician.

Note to the installer

Please leave these instructions with the consumer or the appliance.

Power supply

The automatic ignition requires that the cooktop be connected to a 120 VAC, 60 Hz power supply. The supply line should be protected by a 15 A fuse.

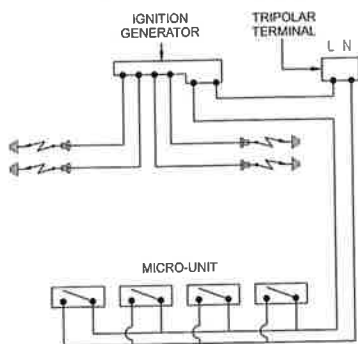
Actual power consumption (during ignition only) is 25 W.

This appliance is equipped with a 3 . 3 f t . (1.0 m) long power cord that is ready for connection to the appropriate outlet.

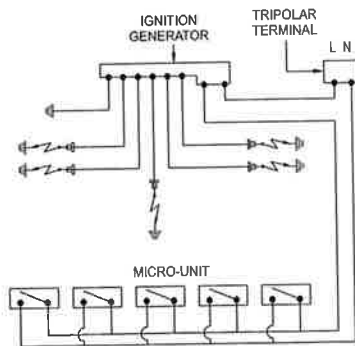
Place the power outlet so that it is accessible after the appliance has been installed in the countertop.

Wiring diagram

MODEL: CGA60WOK-F



MODEL: CGA76WOK-F / CGA90WOK-F



⚠ Caution: Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.

Gas connection

Installation and service must be performed by a qualified installer, service agency or gas supplier.

In Massachusetts a licensed plumber / gas fitter is required.

This appliance must be installed with its own shut off valve and the included gas pressure regulator. Both the valve and the regulator must be easily accessible to the consumer to turn on or shut off the gas supply after the appliance is installed.

This appliance and its individual shut off valve must be disconnected from the gas supply during any pressure testing of that system performed in excess of $\frac{1}{2}$ psi (3.5 kPa). The appliance must be isolated from the gas supply line by closing its individual manual shut off valve at test pressures equal to or less than $\frac{1}{2}$ psi (3.5 kPa).

Any pipe connections must be made using a thread sealant approved for gas connections. Failure to correctly install these items could lead to a gas leak and subsequent explosion.

The gas connection must be made in accordance with local codes or, in the absence of local codes, with

- the National Fuel Gas Code, ANSI Z 21.1 / NFPA 54 for the USA
- or
- the current Can / CGA B 149.1 and .2 Installation Codes for gas burning appliances for Canada.

Make sure that the maximum gas supply pressure before the gas pressure regulator is never more than $\frac{1}{2}$ psi for both natural gas or LP gas.

The minimum required gas pressure to get the required gas input is 4" w.c. for natural gas
10" w.c. for LP gas.

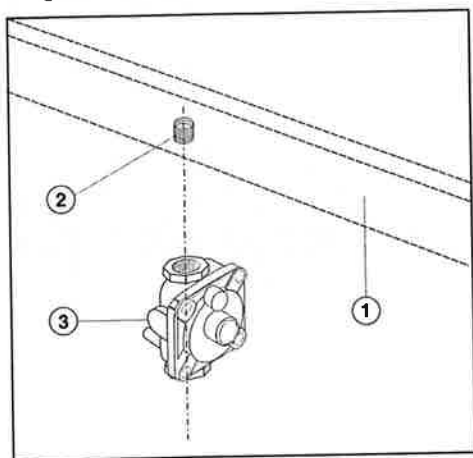
Gas pressure regulator

A pressure regulator that is convertible from natural to LP gas (Propane) or vice versa is included with the appliance. The included regulator corresponds with the gas type of the cooktop. Verify before installing.

The adjusted pressure is:

natural gas - 5" w.c.

LP gas - 10" w.c.



① Cooktop

② 1/2" NPT

③ Regulator

As shown in the above diagram, the included regulator **must** be used when connecting the cooktop to your gas supply. Make sure the regulator is easily accessible for adjustment after the appliance has been installed.

For convenience, an AGA or CGA approved flexible stainless steel gas hose (accordion type) may be used between the gas connection and the regulator. This will allow the appliance to be lifted out of the countertop for cleaning or servicing. Make sure that any drawers, cabinet doors, etc., do not rub on this gas hose.

Do not use any regulator unless it has been supplied by Doing so may cause a gas leak.

If there is any doubt concerning installation contact the Technical Service Department:

After connecting the appliance check all fittings for gas leaks e.g. with soapy water.

When installed properly, the flame will be steady and quiet. It will also have a sharp, blue inner core that will vary in length proportional to the burner size. Flame adjustment will not be necessary.

Gas connection

Nominal Rating Table

	CGA60WOK-F				CGA76WOK-F				CGA90WOK-F			
	NG 5"		LPG 10"		NG 5"		LPG 10"		NG 5"		LPG 10"	
	BTU/hr	Kw	BTU/hr	Kw	BTU/hr	Kw	BTU/hr	Kw	BTU/hr	Kw	BTU/hr	Kw
AUX BURNER												
Max. output	5000	1,4	5014	1,5	5000	1,4	5014	1,5	5000	1,4	5014	1,5
Min. output	940	0,3	955	0,3	940	0,3	955	0,3	940	0,3	955	0,3
SEMI RAPID BURNER X2												
Max. output	8000	2,3	8051	2,4	8000	2,3	8051	2,4	8000	2,3	8051	2,4
Min. output	1390	0,4	1390	0,4	1390	0,4	1390	0,4	1390	0,4	1390	0,4
RAPID BURNER												
Max. output	11500	3,4	11346	3,3	11500	3,4	11346	3,3	11500	3,4	11346	3,3
Min. output	2380	0,7	2412	0,7	2380	0,7	2412	0,7	2380	0,7	2412	0,7
TC WOK BURNER												
Max. output	xxx	xxx	xxx	xxx	17500	5,1	15640	4,6	17500	5,1	15640	4,6
Min. output	xxx	xxx	xxx	xxx	4750	1,4	4822	1,4	4750	1,4	4822	1,4
DC WOK BURNER												
Max. output	13600	4	13600	4	xxx	xxx	xxx	xxx	xxx	xxx	xxx	xxx
Min. output	4435	1,3	4435	1,3	xxx	xxx	xxx	xxx	xxx	xxx	xxx	xxx
ALL BURNER												
Max. output	34600	10	34716	10,3	50000	14,5	48100	14,2	50000	14,5	48100	14,2

Converting to another type of gas

GAS TRANSFORMATIONS AND ADJUSTMENTS

Replacing the nozzles

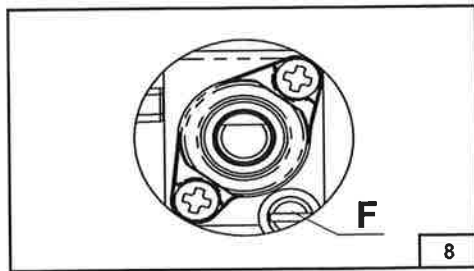
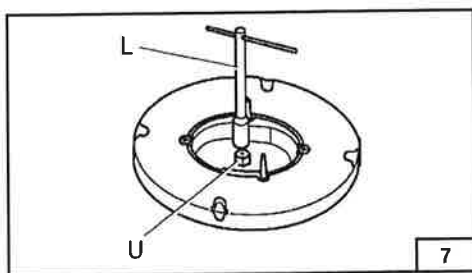
If the equipment is adjusted for a type of gas that is different from the original, it is necessary to replace the burner nozzles as well. The nozzles used to replace the original must be in accordance with the table of the technical characteristics enclosed.

To remove the racks and burners by means of a straight spanner 'L', unscrew the nozzle 'U' (Fig.7) and substitute it with the corresponding one and tighten the nozzle.

Adjusting the burners

The flame should always stay alight when the burner is switched on, even if there is an abrupt shift from the maximum to minimum flame position. If the flame does not stay alight, adjust it as follows:

- Start the burner
- Turn the tap up to the minimum position (small flame)
- Remove the knob from the tap rod
- Using a flat-tip screwdriver 'C' into the hole 'F' of the tap (fig.8) turn the by-pass screw up.



Help protect our environment

Disposal of packing materials

The cardboard box and packing materials are biodegradable and recyclable. Please recycle.

Disposal of an old appliance

Old appliances contain materials that can be recycled. Please contact your local recycling center about the possibility of recycling these materials.

Before discarding an old appliance, disconnect it from the gas and electrical supply and cut off the power cord to prevent it from becoming a hazard.

Q - Warranty

AEG products are designed and built to the highest standards.
We expect your appliances to provide many years of trouble free enjoyment.
In the event of an appliance requiring attention, each appliance is covered by a 2 year warranty from the date of purchase.

Refer to warranty policy for complete terms and conditions.

Coverage is for costs of parts and labor for appliances in capital cities & metropolitan areas. We reserve the right to charge directly for handling expenses outside the metropolitan region.

AEG products are supported by a national service support system.
Call our customer service department for attention.

Please retain your invoice **AEG to quote should you require service assistance. This will identify your product for our priority service back-up. Please attach your invoice to this manual for easy future reference.**

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For Service & Spares:
EURO-PARTS
1.800.678.8352

Important: Please record details of your purchase below and mail or fax to AEG

-----cut along line -----



Name: _____ TEL No _____
Address: _____
City : _____ State: _____ Zip Code: _____
Where purchased: _____ Purchase date: _____
Items purchased: _____
Serial No. (s): _____

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