

# INSTRUCTIONS AND ADVICE FOR THE USE, INSTALLATION AND MAINTENANCE OF MIXED AND GAS FUELLED BUILT-IN HOT PLATES

Dear Customer,

Thank you for having purchased one of our products.

We are certain that this new, modern, functional and practical appliance, built with the very highest quality materials, will meet your requirements in the best possible way. This appliance is easy to use. It is, however, important to thoroughly read the instructions in this handbook in order to obtain the best results.

*These instructions are only valid for the countries of destination, the identification symbols of which are indicated on the cover of the instruction manual and on the appliance itself.*

*The manufacturer shall not be held responsible for any damages to persons or property caused by incorrect installation or use of the appliance.*

Kuppersbusch USA

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Toll: (800) 459-0844 P: 813-288-8890 F: 813-288-8604

The logo for Küppersbusch, featuring the brand name in a white, sans-serif font inside a red rounded rectangle.

THE FUTURE OF COOKING SINCE 1875

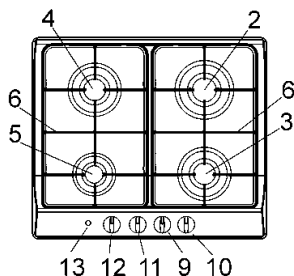
**MODELS: GMS 6540.0 E-UL - GMS 9551.0 E-UL**

The Manufacturer shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors; the designs in the figures are purely indicative. The Manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful, also in the interests of the user, without jeopardizing the main functional and safety features of the products themselves.

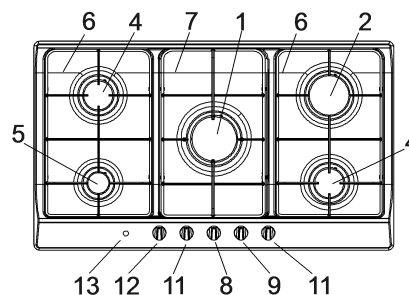
COD. 04037ULKUP - 25.06.2009

# DESCRIPTION OF HOBS

## TYPES: GMS 6540.0 E - UL



## TYPES: GMS 9551.0 E - UL



- |                                       |             |
|---------------------------------------|-------------|
| 1 Ultra rapid gas burner              | 11000 Btu/h |
| 2 Rapid gas burner                    | 10000 Btu/h |
| 3 Semirapid gas burner                | 6100 Btu/h  |
| 4 Semirapid gas burner                | 6100 Btu/h  |
| 5 Auxiliary gas burner                | 3550 Btu/h  |
| 6 Enamelled steel pan support 2F      |             |
| 7 Enamelled steel pan support central |             |
| 8 Burner n° 1 control knob            |             |
| 9 Burner n° 2 control knob            |             |
| 10 Burner n° 3 control knob           |             |
| 11 Burner n° 4 control knob           |             |
| 12 Burner n° 5 control knob           |             |
| 13 Electric ignition button           |             |

**Attention: this appliance has been manufactured for domestic use only and its employment by private person.**

# SAFE GUARD INSTRUCTIONS

## 1) SAFE GUARD INSTRUCTIONS

For all appliances:

- the product shall be installed according with the a statement that the installation must conform with local codes or, in absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1/NFPA 54*.
- The product must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70*.
- The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of  $\frac{1}{2}$  psi (3.5 kPa). The maximum gas supply pressure is 4 inch WC and 11 inch WC and the gas pressure regulator provided is regulated to 1 inch water column above the manufacturer's specified manifold pressure.
- Always disconnect all cord connect appliances shall include instructions relative to location of the wall receptacle and the warning to the user to disconnect the electrical supply before servicing the appliance.

**WARNING:** If the information on 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.

- Save the orifices removed from the appliance for future use.
- When a flexible service cord of the grounding type is provided to connect the appliance to a line-voltage electrical supply, the instructions shall also include the intent of the warning statement specified in 1.29.12.
- The maximum depth cabinets installed above cooking tops be 13 in. (330 mm).
- Keeping appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Not obstructing the flow combustion and ventilation air.

# USE

## 2) BURNERS

A diagram is screen-printed above each knob on the front panel. This diagram indicates to which burner the knob in question corresponds. After having opened the gas mains or gas bottle tap, light the burners as described below:

### - manual ignition

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then place a lighted match near the burner.

### - Electrical ignition

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then depress and release the ignition button "E".

### - Automatic electrical ignition

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then depress the knob.

### - Lighting burners equipped with flame failure device

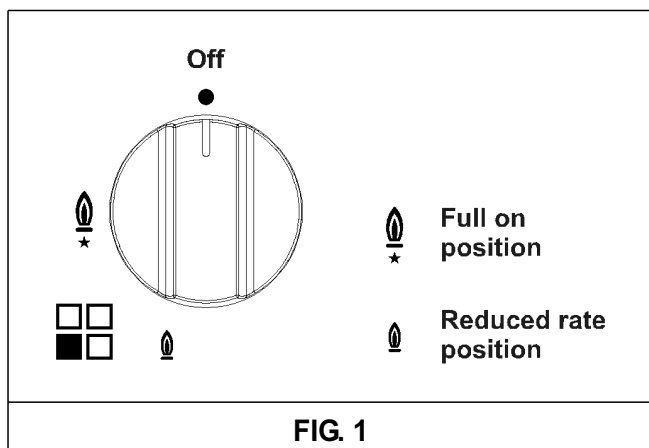
The knobs of burners equipped with flame failure device must be turned in an anticlockwise direction until they reach the full on position (large flame fig. 1) and come to a stop. Now depress the knob in question and repeat the previously indicated operations.

Keep the knob depressed for about 10 seconds once the burner has ignited.

### HOW TO USE THE BURNERS

Bear in mind the following indications in order to achieve maximum efficiency with the least possible gas consumption:

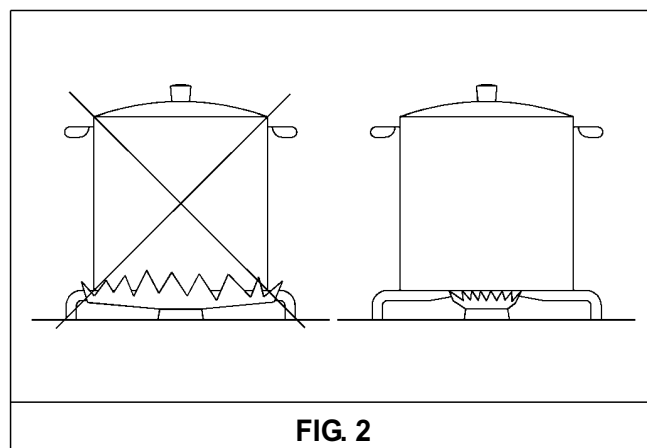
- use adequate pans for each burner (consult the following table and fig. 2).
- When the pan comes to the boil, set the knob to the reduced rate position (small flame fig. 1).
- Always place a lid on the pans.
- Use only pan with a flat bottom.



Burners	Power ratings	Pan Ø in cm
Ultra rapid	11000 Btu/h	24 ÷ 26
Rapid	10000 Btu/h	20 ÷ 22
Semirapid	6100 Btu/h	16 ÷ 18
Semirapid	6100 Btu/h	16 ÷ 18
Auxiliary	3550 Btu/h	10 ÷ 14

### WARNINGS:

- **burners with flame failure device may only be ignited when the relative knob has been set to the Full on position (large flame fig. 1).**
- **Matches can be used to ignite the burners in a blackout.**
- **Never leave the appliance unattended when the burners are being used. Make sure there are no children in the near vicinity. Particularly make sure that the pan handles are correctly positioned and keep a check on foods requiring oil and grease to cook since these products can easily catch fire.**
- **The machine must not be used by people (including children) with impaired mental or physical capacities, or without experience of using electrical devices, unless supervised or instructed by an expert adult responsible for their care and safety. Children should not be allowed to play with the equipment.**
- **Never use aerosols near the appliance when it is operating.**
- **If the built-in hot plate has a lid, any spilt food should be immediately removed from this before it is opened. If the appliance has a glass lid, this could shatter when the hot plate becomes hot. Always switch off all the burners before closing the lid.**
- **Containers wider than the unit are recommended.**



# USE

**Notes:**

*use of a gas cooking appliance produces heat and moisture in the room in which it is installed. The room must therefore be well ventilated.*

*Intensive and lengthy use of the appliance may require additional ventilation. This can be achieved by opening a window or by increasing the power of the mechanical exhausting system if installed.*



**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 of the oven.

# CLEANING

**IMPORTANT:**

*always disconnect the appliance from the gas and electricity mains before carrying out any cleaning operation.*

## 3) WORKTOP

Periodically wash the hot plate, the enamelled steel pan support, the enamelled burner caps "C" and the burner heads "T" (see fig. 3) with lukewarm soapy water. Following this, all parts should be thoroughly rinsed and dried. Never wash them while they are still warm and never use abrasive powders. Do not allow vinegar, coffee, milk, salted water, lemon or tomato juice from remaining in contact with the enamelled surfaces for long periods of time.

**WARNINGS:**

*comply with the following instructions, before remounting the parts:*

- *check that burner head slots "T" (fig. 3) have not become clogged by foreign bodies.*
- *Check that enamelled burner cap "C" (fig. 3) have correctly positioned on the burner head. It must be steady.*
- *The exact position of the pan support is established by the rounded corners, which should be set towards the side edge of the hot plate.*
- *Do not force the taps if they are difficult open or close. Contact the technical assistance service for repairs.*
- *Don't use steam jets for the equipment cleaning.*

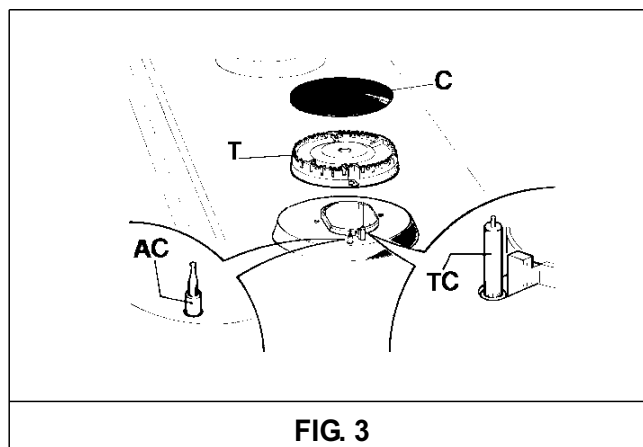


FIG. 3

# INSTALLATION

## TECHNICAL INFORMATION FOR THE INSTALLER

**Installation, adjustments of controls and maintenance must only be carried out by a qualified engineer.**

**Incorrect installation may cause damage to persons, animals or property for which the Manufacturer shall not be considered responsible.**

**During the life of the system, the automatic safety or regulating devices on the appliance may only be modified by the manufacturer or by his duly authorized dealer.**

### 4) INSTALLING THE WORKTOP

Check that the appliance is in a good condition after having removed the outer packaging and internal wrappings from around the various loose parts. In case of doubt, do not use the appliance and contact qualified personnel.

**Never leave the packaging materials (cardboard, bags, polystyrene foam, nails, etc.) within children's reach since they could become potential sources of danger.**

The measurements of the opening made in the top of the modular cabinet and into which the hot plate will be installed are indicated in either fig. 4. Always comply with the measurements given for the hole into which the appliance will be recessed (see fig. 4 and 5).

### 5) FIXING THE HOT PLATE

The hot plate has a special seal which prevents liquid from getting into the cabinet. Strictly comply with the following instructions in order to correctly apply this seal:

- detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
- Overturn the hot plate and correctly position seal "E" (fig. 6) under the edge of the hot plate itself, so that the outer side of the seal perfectly matches the outer edge of the hot plate. The ends of the strips must fit together without overlapping.
- Evenly and securely fix the seal to the hot plate, pressing into place with the fingers and remove the strip of protective paper from the seal and set the plate into the hole made in the cabinet.
- Fix the hob with the proper brackets "S" and fit the prominent part into the porthole "H" on the bottom; turn the screw "F" until the bracket "S" stick on the top (fig. 7).
- The prospective walls (left or right) that exceed the working table in height must be at a minimum distance from the cutting as mentioned both in the columns and the scheme.
- In order to avoid accidental touch with the overheating bottom of the hob, during the working, is necessary to put a wooden insert, fixed by screws, at a minimum distance of 150 mm from the lower surface of the top (see fig. 4).

## COMPLY WITH THE DIMENSIONS (in mm)

	A	B	C	D	E
4F (60)	553	473	67.5	59.5	100 min.
5F (90)	833	475	67.5	62.5	73.5 min.

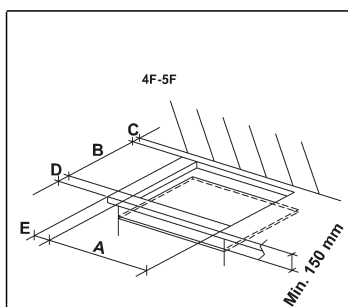


FIG. 4

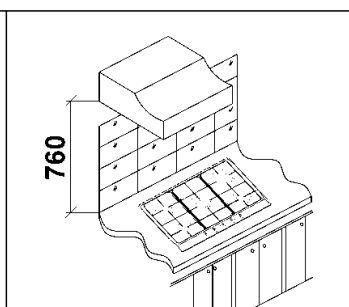


FIG. 5

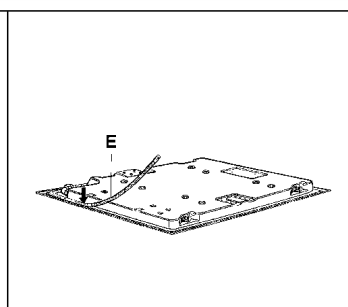


FIG. 6

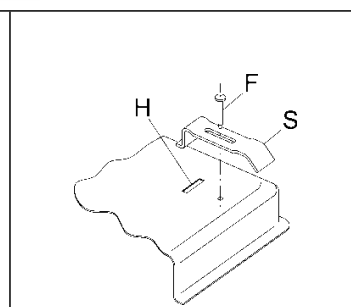


FIG. 7

# INSTALLATION

## 6) ROOM VENTILATION

To ensure correct operation of the appliance, it is important to ensure that the room where the hot plate is installed has sufficient ventilation.

## 7) GAS CONNECTION

### *Natural Gas and Propane Gas*

Natural Gas installations require the connection of a gas regulator at the appliance. This regulator is supplied with the appliance on purchase.

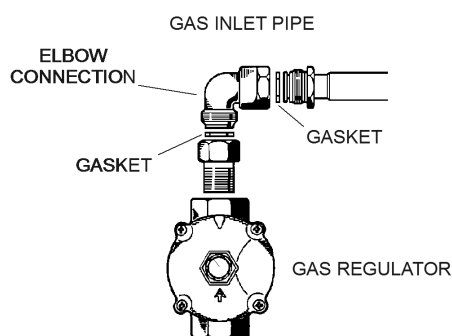
Assemble the regulator (noting the gas flow direction) and transition pieces (supplied with the appliance), in accordance with below figure.

The transition piece on the supply side of the regulator must be provided by the installer.

Unions compatible with the hose fittings must be used and connections tested for gas leaks.

Ensure the supply connection point is accessible with the appliance installed.

Warning: ensure that the hose assembly is restrained from accidental contact with the flue or flue outlet of an underbench oven.





# INSTALLATION

## 8) ELECTRICAL CONNECTION

**The electrical connections of the appliance must be carried out in compliance with the provisions and standards in force.**

Before connecting the appliance, check that:

- the electrical capacity of the mains supply and current sockets suit the maximum power rating of the appliance (consult the data label applied to the underside of the hot plate).
- The socket or system has an efficient earth connection in compliance with the provisions and standards in force. The manufacturer declines all responsibility for failing to comply with these provisions.

**When the appliance is connected to the electricity main by a socket:**

- fit a standard plug suited to the load indicated on the data label to the cable.
- Fit the wires following figure 8, taking care of respecting the following correspondences:

**Letter L (live) = wire;**

**Letter N (neutral) = wire;**

**earth symbol  = green or yellow-green wire.**

- Never use reductions, adapters or shunts for connection since these could create false contacts and lead to dangerous overheating.
- The outlet must be accessible after the built-in.

**When the appliance is connected straight to the electricity main:**

- install an omnipolar circuit-breaker between the appliance and the electricity main. This circuit-breaker should be sized, in compliance with current installation regulations.
- Remember that the earth wire must not be interrupted by the circuit-breaker.
- For optimum safety, the electrical connection may also be protected by a high sensitivity differential circuit-breaker.

You are strongly advised to fix the relative yellow-green earth wire to an efficient earthing system.

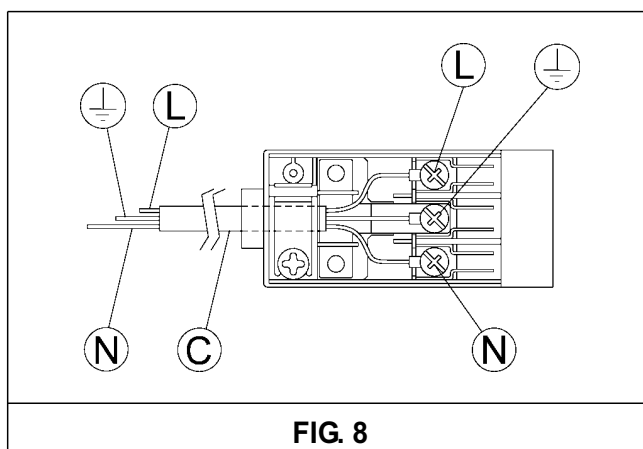


FIG. 8

# INSTALLATION

## 9) FIXING THE WORKTOP

The hot plate has a special seal which prevents liquid from infiltrating into the cabinet. Strictly comply with the following instructions in order to correctly apply this seal:

- detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
- Overturn the hot plate and correctly position seal "E" (fig. 6) under the edge of the hot plate itself, so that the outer side of the seal perfectly matches the outer perimetral edge of the hot plate. The ends of the strips must fit together without overlapping.
- Evenly and securely fix the seal to the hot plate, pressing into place with the fingers and remove the strip of protective paper from the seal and set the plate into the hole made in the cabinet.

- Fix the hob with the proper brackets "S" and fit the prominent part into the porthole "H" on the bottom; turn the screw "F" until the bracket "S" stick on the top (fig. 7).
- The prospective walls (left or right) that exceed the working table in height must be at a minimum distance from the cutting as mentioned both in the columns and the scheme.
- In order to avoid accidental touch with the overheating bottom of the hob, during the working, is necessary to put a wooden insert, fixed by screws, at a minimum distance of 60 mm from the lower surface of the top (see fig. 4).

# ADJUSTMENTS

***Always disconnect the appliance from the electricity main before making any adjustments. All seals must be replaced by the technician at the end of any adjustments or regulations. Our burners do not require primary air adjustment.***

## 10) TAPS

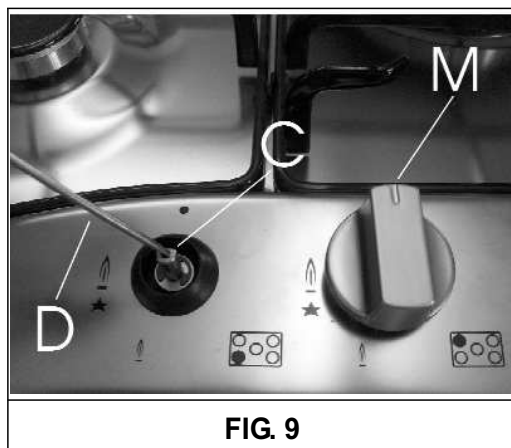
### ***“Reduced rate” adjustment***

- Switch on the burner and turn the relative knob to the “Reduced rate” position (small flame fig.1).
- Remove knob “M” (fig. 9) of the tap, which is simply pressed on to its rod.

- Insert a small screwdriver “D” into hole “C” (fig. 9) and turn the throttle screw to the right or left until the burner flame has been adequately regulated to the “Reduced rate” position.

Check that the flame does not go out when the knob is sharply switched from the “Full on” to the “Reduced rate” position.

***It is understood that only burners operating with Natural Gas or Town gas should be subjected to the above mentioned adjustments. The screw must be fully locked when the burners operate with Propane HD-5 (turn clockwise).***



# CONVERSIONS

## 11) REPLACING THE INJECTORS

The burners can be adapted to different types of gas by mounting injectors suited to the type of gas in question. To do this, first remove the burner tops using a wrench "B". Now unscrew injector "A" (see fig. 10) and fit a injector corresponding to the utilized type of gas in its place.

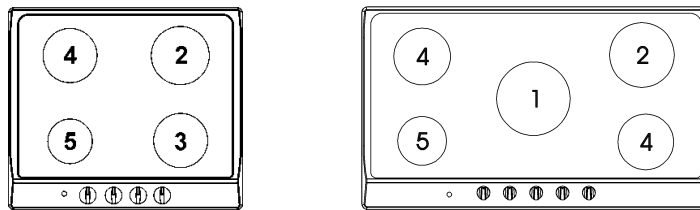
It is advisable to strongly tighten the injector in place.

**After the injectors have been replaced, the burners must be regulated as explained in**

**paragraphs 10. The technician must reset any seals on the regulating or pre-regulating devices. The envelope with the injectors and the labels can be included in the kit, or at disposal to the authorized customer Service Centre.**

For the sake of convenience, the nominal rate table also lists the heat inputs of the burners, the diameter of the injectors and the working pressures of the various types of gas.

## BURNER ARRANGEMENT ON THE HOT PLATE



TABLE

BURNERS		GAS	NORMAL PRESSURE inches water column	INJECTOR DIAMETER 1/100 mm	NOMINAL HEAT INPUT (Btu/h)	
N°	DESCRIPTION				Min.	Max.
1	ULTRA RAPID	PROPANE HD - 5 NATURAL GAS	11 7	94 176	4400 4400	11000 11000
2	RAPID	PROPANE HD - 5 NATURAL GAS	11 7	91 155	2500 2500	10000 10000
3	SEMIRAPID	PROPANE HD - 5 NATURAL GAS	11 7	70 120	1500 1500	6100 6100
4	SEMIRAPID	PROPANE HD - 5 NATURAL GAS	11 7	70 120	1500 1500	6100 6100
5	AUXILIARY	PROPANE HD - 5 NATURAL GAS	11 7	53 90	1200 1200	3550 3550

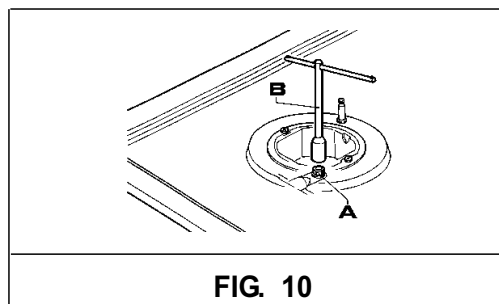


FIG. 10

# SERVICING

**Always disconnect the appliance from the electricity and gas mains before proceeding with any servicing operation.**

## 12) REPLACING COMPONENTS

Replacement of the components housed inside the appliance: remove the trivets and the burners from the upper part of the working table; remove the fixing screws "V" of the burner (fig. 11) and the knobs fixed by pressure with the hans, in order to take off the appliance.

After having carried out the above listed operations, the burners (fig. 12), taps (fig. 13) and electrical components can all be replaced (fig. 14).

**NB:** the ignition bar must be removed before replacing the taps in appliances with automatic ignition systems.

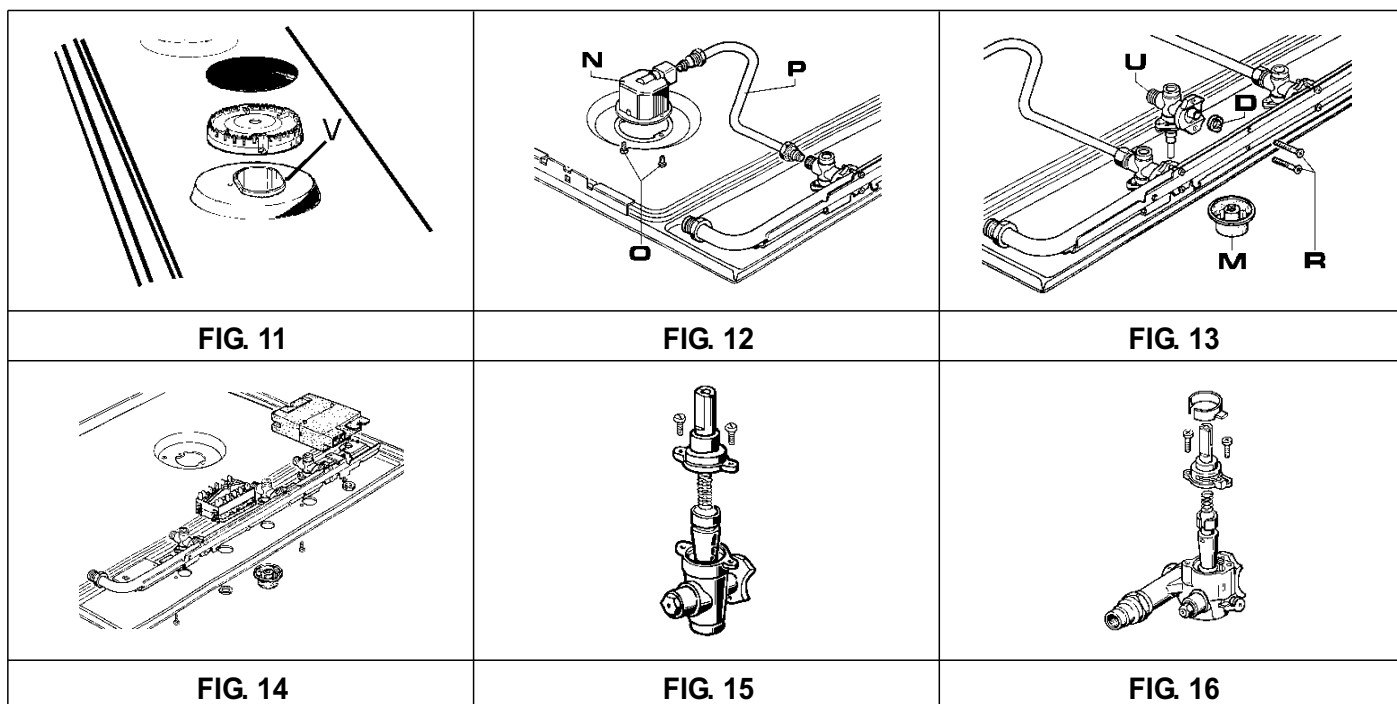
It is advisable to change seal "D" whenever a tap is replaced to ensure a perfect tightness.

## Greasing the taps (see fig. 15 - 16)

If a tap becomes stiff to operate, it must be immediately greased in compliance with the following instructions:

- remove the tap.
- Clean the cone and its housing using a cloth soaked in diluent.
- Lightly spread the cone with the relative grease.
- Fit the cone back in place, operate it several times and then remove it again. Eliminate any excess grease and check that the gas ducts have not become clogged.
- Fit all parts back in place, complying with the demounting order in reverse.
- The tight closure test must be done using a foamy liquid. **The use of the flame is prohibited.**

To facilitate the servicing technician's task, here is a chart with the types and sections of the powering cables and the ratings of the electrical components.



# TECHNICAL DATA ON THE DATA LABEL

## 4 BURNERS (60)

PROPANE HD - 5 = 11 inches water column  
NATURAL GAS = 7 inches water column

$\Sigma Q_n$  Natural Gas = 25750 Btu/h

Voltage = 120 V AC  
Frequency = 60 Hz

## 5 BURNERS (90)

PROPANE HD - 5 = 11 inches water column  
NATURAL GAS = 7 inches water column

$\Sigma Q_n$  Natural Gas = 36750 Btu/h

Voltage = 120 V AC  
Frequency = 60 Hz

# TECHNICAL DATA FOR THE APPLIANCE GAS REGULATION

## TECHNICAL ASSISTANCE AND SPARE PARTS

Before leaving the factory, this appliance will have been tested and regulated by expert and specialized personnel in order to guarantee the best performances.

Any repairs or adjustments which may be subsequently required may only be carried out by qualified personnel with the utmost care and attention.

For this reason, always contact your Dealer or our nearest After Sales Service Center whenever repairs or adjustments are required, specifying the type of fault and the model of the appliance in your possession.

Please also note that genuine spare parts are only available from our After Sales Service Centers and authorized retail outlets.

The above data are printed on the data label put on the inferior part of the appliance and on the packing label.

The above informations give to the technical assistant the possibility to get fit spare parts and a heaven-sent intervention. We suggest to fill the table below.

**MARK:** .....

**MODEL:** .....

**SERIES:** .....

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THE FUTURE OF COOKING SINCE 1875



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