

## Installation and Initial Operating Instructions

### ELRO Cooking Island Range 600



Anleitung vor  
Gebrauch lesen!  
Lire la notice d'utilisation  
avant l'emploi!  
Read instructions before use!

Originalanleitung  
Notice originale  
Original instructions



Date	10.07.2015
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PM	Sig
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Pages	24

# 1 Safety

Installation, connection and initial operation of the range may only be carried out by **concessioned experts** or **ELRO-instructed personnel**. The valid, country-specific and local regulations of the responsible supervisory authority must be adhered to.



Please observe WARNING and CAUTION guidelines and recommendations. Follow cleaning and maintenance instructions. These contribute to the flawless functioning of your ELRO Cooking Island Range 600.

If problems occur, please contact ELRO After Sales Service.

Please read the **Installation and Initial Operating Instructions** and the **Operating Instructions** beforehand.

If problems occur, contact ELRO After Sales Service immediately.

Symbol	Comment
	Caution!
	Caution hot surface
	Caution hot surface that must be touched
	Attention! Before accessing the terminal blocks, all power supply circuits must be disconnected.

The following instructions must be observed for all functional elements:

	Do not use pans made of stainless steel with induction! Empty or dry induction pans can overheat and be damaged permanently. Users with cardiac pacemakers should consult the pacemaker manufacturer or physician before using the induction range.
	Caution hot surface! Careless handling of the range can cause burning or scalding. Always let the range cool down before cleaning.
	Cooking fields may not be used as a work or storage surface. Do not place plastic containers on the cooking zone. Fats and oils can self-ignite at temperatures above

approx. 200°C!

The range may only be washed without pressure. Do not spray off with a hose or high-pressure cleaner!

If a mixer tap has been installed, the water pressure in the connection line may not exceed 500 kPa (5 bar).

When installing the range near walls, partitions, kitchen furniture, decorative cladding, etc. these items should not be made of flammable materials. If this is not the case, they must be covered with a suitable, non-flammable, heat insulating material, and fire safety regulations must be observed.

Safety devices and their proper functioning must be inspected regularly by ELRO After Sales Service. Damaged parts must be repaired or replaced immediately according to instructions.

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## 2 ELRO Island Cooking Range 600

Congratulations on your purchase of an ELRO cooking island range 600. Please read these Installation and Initial Operating Instructions as well as the Operating Instructions carefully. Follow safety guidelines and instructions, as well as cleaning and maintenance instructions. These contribute to the flawless functioning of the cooking range.

### 2.1 Manufacturer



Wohlerstrasse 47  
CH-5620 Bremgarten

[www.elro.ch](http://www.elro.ch)

#### 2.1.1 ELRO After Sales Service



+41 (0)56 648 94 11  
[services@elro.ch](mailto:services@elro.ch)

### 2.2 Type Designation

HE600 name on the data plate:

Type: HE600

Appliance no.: H600XXX

#### 2.2.1 Superstructure Elements

KK6YZ	Ceramic cooking field
SK6YZ	Steel hob
GK6YZ	Gas hob
GR6YY	Grill / Griddle
BM6YY	Bain-marie
MBYY	Mixer tap

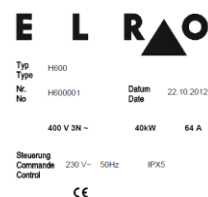
#### 2.2.2 Substructure Elements

BO6YZ	Oven
WS6YZ	Hot Cupboard
UE6YY	Substructure elements
UB6YY	Panel

Y = size, Z = operation from one-side / both sides

### 2.3 Appliance Number / Data Plate

The data plate with the appliance number is engraved on the front of the cover.



ELRO-WERKE AG, 5620 Bremgarten, Switzerland

## 2.4 Declaration of Conformity

### Konformitätserklärung – Déclaration de conformité – Declaration of conformity

#### ELRO-Werke AG, Wohlerstrasse 47, CH-5620 Bremgarten

Als Hersteller erklären wir hiermit, dass die aufgeführten Erzeugnisse in Übereinstimmung mit den nachstehend aufgeführten EU-Richtlinien und EN-Normen entwickelt, gefertigt, geprüft und in Verkehr gebracht werden.

*En tant que fabricant, nous déclarons par la présente que les produits décrits ci-après sont développés, fabriqués et mis en service d'après les directives UE et normes EN mentionnées ci-dessous.*

*As the manufacturer we declare herewith, that the products mentioned hereafter are developed, produced and brought into service in conformity with the below mentioned EU directives and EN norms.*

#### ELRO Herd 600

Erzeugnis - Produit - Product

**ELRO Cooking Range System 600**

**Fourneau ELRO Modèle 600**

Typenliste – Modèles - Type list

**HE 600 H600XXX**

Fortlaufende Nummer - n° en cours - sequential no.

#### Zutreffende EU-Richtlinien - Directives UE applicables - Applicable EU directives

Maschinenrichtlinie – Directive Machines – Machinery Directive (2006/42/EG)

Niederspannungsrichtlinie - Directive basse tension - Low Voltage Directive (2006/95/EG)

EMV-Richtlinie - Directive EMV - EMC Directive (2004/108/EG)

Gasgeräte Richtlinie - Directive appareils à gaz - Gas Appliances Directive (2009/142/EG)

#### Angewandte Normen - Normes appliquées - Applied norms

Elektrische Sicherheit

*Sécurité électrique*

*Electrical Safety*

EMV

*EMV*

*EMC*

Gasgeräte Sicherheit

*Sécurité appareils à gaz*

*Gas Appliances Safety*

EN 60335-1

EN 60335-2-36, EN 60335-2-38, EN 60335-2-49, EN 60335-2-50

EN 55014-1

EN 55014-2

EN 203-1+A1

EN 203-2

Brandschutzvorschriften VKF

Erstanbringung CE - Étiquetage CE - Labelling CE 2013

Ort/Datum – Lieu/Date – Place/Date

Bremgarten, 03. Juni 2013

Unterschrift – Signature – Signature



E. von Arx, Leiter Zertifizierung & Dokumentation










M. Eichenberger, Leiter Produktion

Angaben zum Unterzeichner – Informations sur le signataire – Signatory specifications

*Beauftragter im Sinne der Richtlinie (Name und Position) - Mandataire au sens de la directive (nom et position) - Representative according to the directives (name and position)*

### 3

#### 3.1 Pictograms

Pictogram	Meaning
	<b>Potential balance</b>
	<b>Protective conductor</b> (Connection for) protective conductor PE; protection class I according to DIN 40011
	<b>Fuse</b>
	<b>Earthing</b>
	<b>Attention!</b> Check all that connection clamps are free of tension (several supply sources).
	<b>Non-ionising electromagnetic radiation</b>
	<b>Pull appliance plug</b> Before service and maintenance work on the appliance



## 4 Functional Elements

Type	Image	Designation
KK..		Ceramic cooking field Radiant (ST) Induction (flat INDF ) (round INDR)
GK..		Gas hob
GR..		Grill / Griddle
BM..		Bain-marie
BO..		Oven
WS..		Hot cupboard

## 4.1 Technical Data

Technical data for this range can be found on the installation plan and the electrical diagram.

## 4.2 Noise Emissions

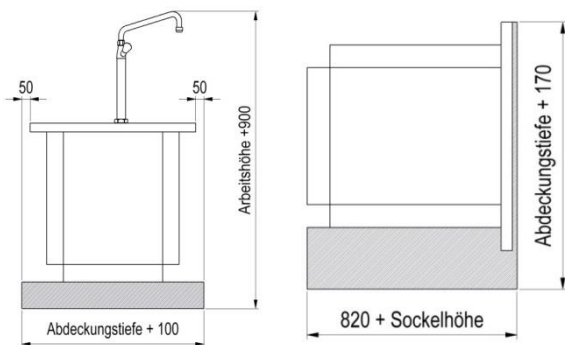
This appliance is technical working equipment that does not cause noise, or in special cases does not exceed a noise level of 70 dB (A).

## 4.3 IP-Code

The ELRO Cooking Island Range 600 fulfils the requirements for protection against water jets according to IPx5.

# 5 Transport

## 5.1 The range is delivered ex-factory on palettes



Abdeckungstiefe – Cover depth  
Sockelhöhe – Plinth height  
Arbeitshöhe – Working height

### Range Installation

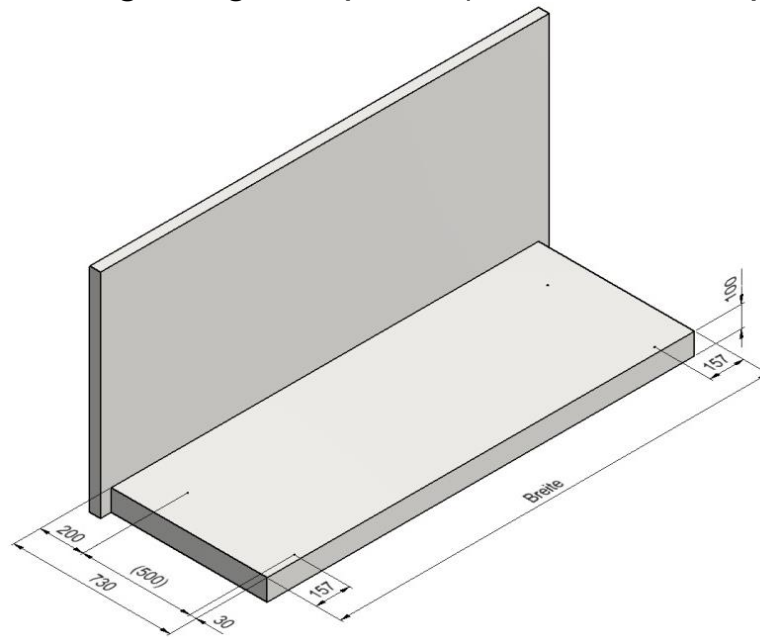
The Cooking Island Range 600 must be installed at the intended location according to the valid installation plan.

The customer must make sure that all the necessary equipment is available according to the installation plan.

The safety measures against contact with voltage-carrying parts according to EN 60335-1 must be verified and ensured after installation.

The customer's protective tubing for electrical connection lines must be dimensioned in length so that electrical safety is not impaired (e.g. sufficient creepage and clearance distance, no crushing of cables).

## 5.2 Wall mounting, range on plinth (customer's responsibility)



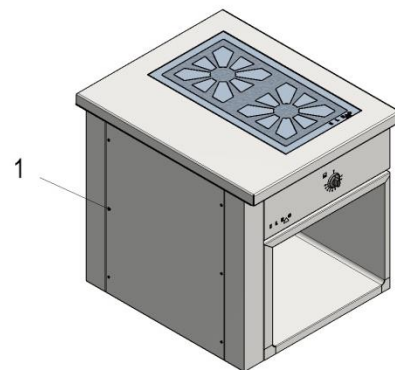
First make sure:

- Plinth height 100 mm
- Depth 730 mm
- Width according to installation plan

Width = Length substructure – 2 x 20 mm

The plinth must be level and horizontal in both dimensions.

Disassemble the front cover of the installation compartment (UB608). Loosen the six screws (1) and remove cover.



Slide the range off the slightly higher palette (approx. 4 cm) and 50 cm away from the wall.

Slide the connection cable into the installation compartment.

Position the range on the plinth so that so the cover upstand is centred against the back wall.

Mark the positions of the holes in each installation compartment on the plinth.

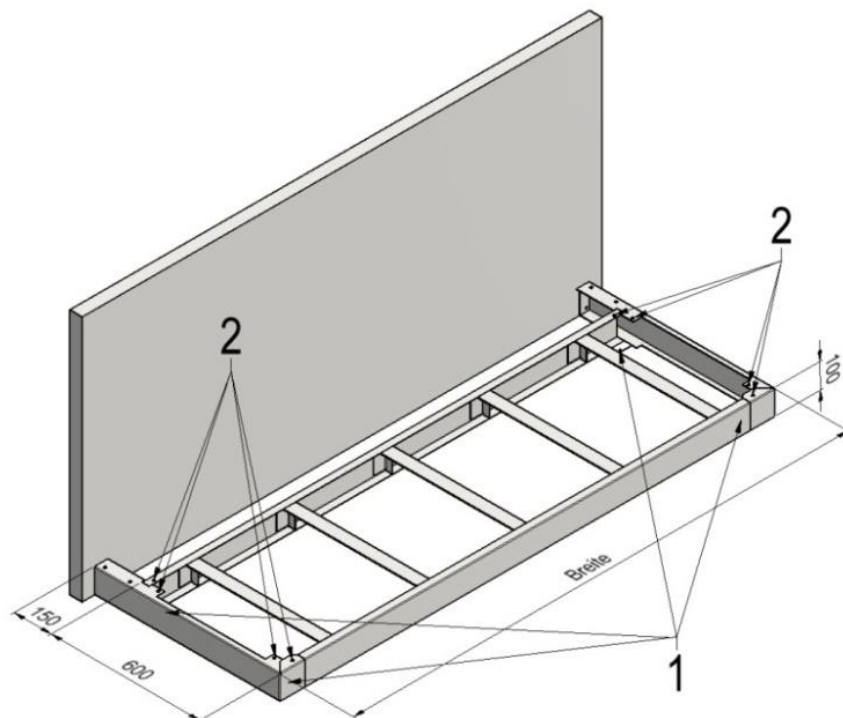
Move the range sideways to make enough room to drill the 4 holes Ø 8 mm / depth 45 mm at the marked positions. Insert plug type M6.

Move the range into the final position so that the drill holes are lined up with the holes in the installation compartments.

Screw the range down on the plinth with M6x30 screws.

Install the moulding on the wall.

### 5.3 Wall mounting, range on SS base



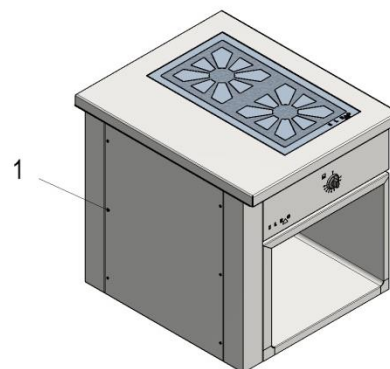
Slide the SS base (stainless steel base) in the intended position.

Check the distance of 750 mm from the wall to the base front edge. Level the base so it is horizontal in both dimensions.

Drill 4 holes  $\text{Ø} 8 \text{ mm}$  / depth 45 mm through the holes in the corners (1) into the floor. Insert plugs M6.

Screw the base to the floor with M6x30 screws.

Disassemble the front cover of the installation compartment (UB608). Loosen the six screws (1) and remove cover.



Slide the range off the slightly higher palette (approx. 4 cm) and 50 cm away from the wall.

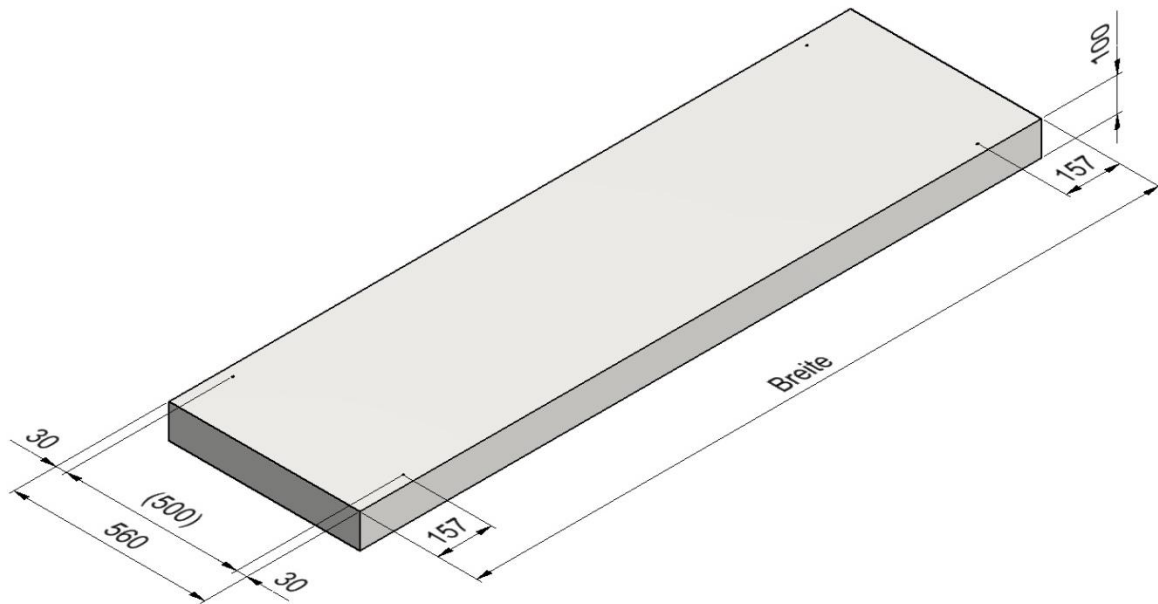
Slide the connection cable into the installation compartment.

Position the range on the base so that the cover upstand is against the back wall and the drill holes in the SS base are in line with the holes in the installation compartment.

Screw the range down on the base with M6x30 screws.

Install the moulding on the wall.

## 5.4 Freestanding, range on plinth (customer's responsibility)



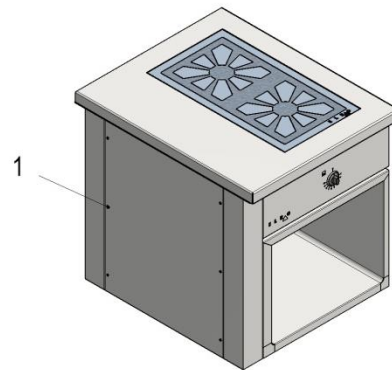
First make sure:

- Plinth height 100 mm
- Depth 560 mm
- Width according to installation plan

Width = length substructure – 2 x 20 mm

The plinth must be level and horizontal in both dimensions.

Disassemble the front cover of the installation compartment (UB608). Loosen the six screws (1) and remove cover.



Slide the range off the slightly higher palette (approx. 4 cm) and 30 cm away from the wall.

Slide the connection cable into the installation compartment.

Position the range on the plinth so that the drill holes in the plinth are in line with the holes in the installation compartment.

Mark the positions of the holes in each installation compartment on the plinth.

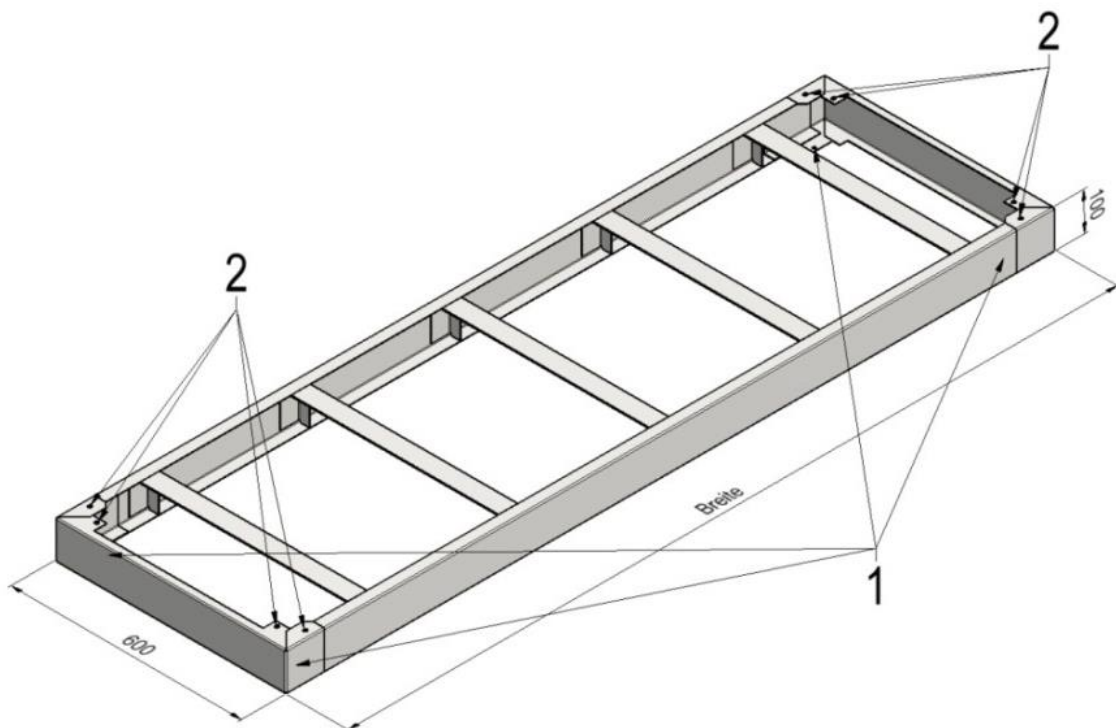
Move the range sideways to make enough room to drill the 4 holes Ø 8 mm / depth 45 mm at the marked positions. Insert plug type M6.

Position the range on the plinth so that the drill holes in the plinth are in line with the holes in the installation compartments.

Screw the range down on the plinth with M6x30 screws.

Install the moulding on the wall.

## 5.5 Free-standing, SS base



Slide the SS base (stainless steel) in the intended position.

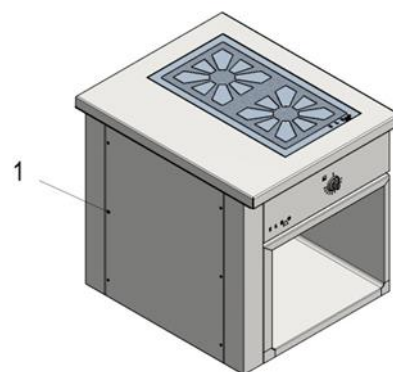
Level the base so that both dimensions are horizontal.

Drill 4 holes  $\varnothing$  8 mm / depth 45 mm through the holes on the corners (1) in the floor.

Insert M6 plugs.

Screw the base to the floor with M6x30 screws.

Disassemble the front cover of the installation compartment (UB608). Loosen the six screws (1) and remove cover.



Slide the range off the slightly higher palette (approx. 4 cm) and 30 cm away from the wall.

Slide the connection cable into the installation compartment.

Position the range on the plinth so that the drill holes in the plinth are in line with the holes in the installation compartment.

Screw the base to the floor with M6x30 screws.

## 6 Connection

Please observe the safety instructions in this document!

Protective measures against contact with voltage-carrying parts according to EN 60335-1 must be verified and ensured after installation.

The customer's protective tubing for electrical connection lines must be dimensioned in length so that electrical safety is not impaired (e.g. sufficient creepage and clearance distance, no crushing of cables).

The Cooking Island Range 600 is intended for permanent connection to permanently installed cables. If a residual current circuit breaker is installed it must be dimensioned so that it has at least 2mA per kW power output (EN 60 335-2).

Electrical connections must conform to national regulations or the following norms:

- Ceramic cooking field, gas hob and oven EN 60335-2-36
- Grill / Griddle EN 60335-2-38,
- Hot cupboard EN 60335-2-49,
- Bain-marie EN 60335-2-50.

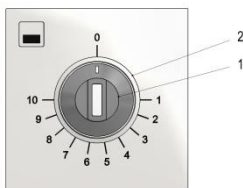
It is the customer's responsibility to provide the respective measures for the protective earthing connection, fuse protection, and an effective all-pole disconnection with a contact gap of at least 3 mm (e.g. switch, power circuit breaker, contactors).

Ranges used in Germany must be connected to a potential equalisation system. Please use the connection marked for this purpose!

The conductor cross-section of the electrical line must be adapted to the rated current of the appliance. The line type (insulation) must be suitable for use in professional kitchens.

## 7 Initial operation; Function check

### 7.1 Ceramic cooking field, radiant ST



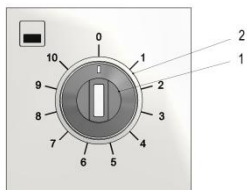
Set control knob (1) to level 10  $\Rightarrow$  illuminated ring (2) must light up.

After about 20 seconds, check to see if the cooking field is giving off heat by carefully passing your hand over the field.

Reset control knob (1) to level 0  $\Rightarrow$  illuminated ring (2) must go off.

Carry out this process on all cooking fields.

### 7.2 Ceramic cooking field, induction INDF / INDR



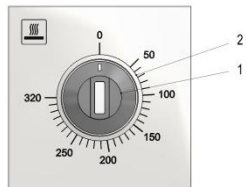
Without placing a pan on the cooking field, set control knob (1) to level 10  $\Rightarrow$  illuminated ring (2) must blink. No heat is given off in this setting.

Place an induction pan with a bottom diameter of at least 14 cm containing a small amount of water on the cooking field  $\Rightarrow$  illuminated ring (2) must light up, heat is given off  $\Rightarrow$  pan gets warm.

Reset control knob (1) to level 0  $\Rightarrow$  illuminated ring (2) goes out.

Carry out this process on all cooking fields.

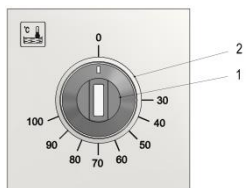
### 7.3 Grill / Griddle



Set control knob (1) at 100°  $\Rightarrow$  illuminated ring (2) must light up. After about 2 minutes, check to see if the grill /griddle plate is giving off heat by carefully passing your hand over the grill / griddle.

Reset control knob (1) to level 0  $\Rightarrow$  illuminated ring (2) must go out.

### 7.4 Bain-marie



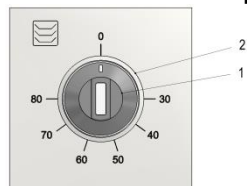
Fill 1/3 of the bain-marie with water.

Set control knob (1) to 100°C  $\Rightarrow$  illuminated ring (2) must light up.

After 15 minutes, check to see if the water is warm.

Reset control knob (1) to level 0  $\Rightarrow$  illuminated ring (2) must go off.

### 7.5 Hot cupboard

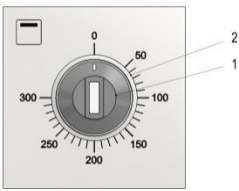


Set control knob (1) at 80°C  $\Rightarrow$  illuminated ring (2) must light up. After 2 minutes check to see if the bottom plate is getting warm by carefully passing your hand over the plate.

Reset control knob (1) to level 0  $\Rightarrow$  illuminated ring (2) must go off.



## 7.6 Oven



Set control knob (1) for upper and lower heat at 100°C ⇒ illuminated rings (2) must blink ⇒ when temperature is reached rings remain permanently lit.

After 2 minutes, check to see if the bottom plate and the upper heating element are getting warm by carefully passing your hand over the elements.

Reset control knob (1) to level ⇒ illuminated rings (2) must go off.

## 7.7 Gas hob

These instructions apply to: Germany, Switzerland, Austria, Great Britain, France, and Belgium.

Make sure that gas hob delivered to you has been set for the gas in your country and the respective connection pressure.

The appliance setting can be found on the data plate.

Modell	HE600	
Nr. No	H600003	Datum Date 10.06.2013
	230 V 3N~	<0.025 kW 10 A
Steuerung Commande Control	~	50 Hz IP25
Cat.	DE-II2ELL3B/P	AT/CH-II2H3B
p	20/50 mbar	20/50 mbar
Cat.	GB-II2H3+	
p	20;28-30/37 mbar	mbar
Brenner Brûleur Burner	6.0 6.0	ΣQn 24.0 kW
	6.0 6.0	
	G20-2.54 m³/h	G30-1.89 kg/h
	G25-2.95 m³/h	
	GB G30-3+-28-30/37mbar	Typ Type A1
ID-Nr.	CE 0085 BN0258	
	CE 02 0085 EN203-1	
	ELRO-Werke AG, CH-5620 Bremsgarten	

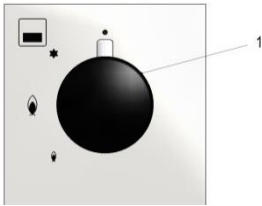
  

Modell	HE600	
Nr. No	H600004	Datum Date 01.07.2013
	230 V 3N~	<0.025 kW 10 A
Steuerung Commande Control	~	50 Hz IP25
Cat.	FR-II2E+3+	FR-I3B/P
p	20/50;28-30/37 mbar	50 mbar
Cat.	BE-I2E+	BE-I3+
p	20/25 mbar	28-30/37 mbar
Brenner Brûleur Burner	6.0 6.0	ΣQn 24.0 kW
	6.0 6.0	
	G20-2.54 m³/h	G30-1.89 kg/h
	G25-2.95 m³/h	
	FR G20-2E+-20/25mbar	Typ Type A1
ID-Nr.	CE 0085 BN0258	
	CE 02 0085 EN203-1	
	ELRO-Werke AG, CH-5620 Bremsgarten	

If this designation is not available, the required information for a conversion of the Cooking Island Range 600 to the respective country standards must be taken into account.

### 7.7.1 Regulations

The gas hob complies with type A1 according to EN 203. It may only be installed in a room with sufficient ventilation in order to prevent the formation health-hazardous substance concentrations. All parts secured by the manufacturer may not be altered by the engineer. Please contact ELRO After Sales Service if problems occur.



- 1 Control knob
- Setting 0
- ★ Ignition setting
- 🔥 High
- 🔥 Low

Before operation open the gas shut-off valve. Press control knob (1) in the setting 0 and turn it to the ignition setting. Hold this setting for at least 10 seconds after flame formation.

By turning control knob (1) you can regulate the output of the gas hob. If flames go out repeat the ignition process.

Turn off the gas hob by turning control knob (1) back to the 0 setting.

The ignition electrodes are ignited simultaneously in gas hobs with 2 and 4 gas burners.

Repeat this process with all the cooking fields.

After operation close the gas shut-off valve.

### 7.7.2 Conversion of Factory Settings

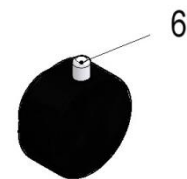
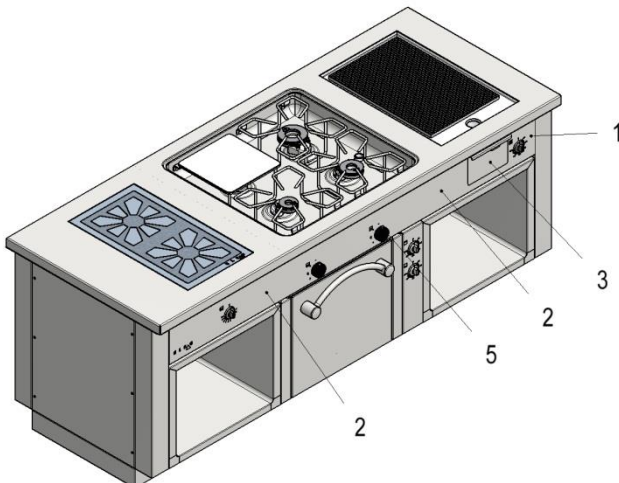
The gas hob has been set for a particular type of gas and connection pressure depending on the order. These values can be found on the data plate. If the local conditions deviate from the factory settings, an engineer must adjust the gas type and connection pressure.

A conversion set must be ordered at ELRO After Sales Service based on the appliance type and the new connection conditions.

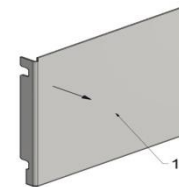
The required adjustment work is described as follows below:

- Disassembly
- Gas conversion
- Assembly

### 7.7.3 Disassembly



Gas hob control knob



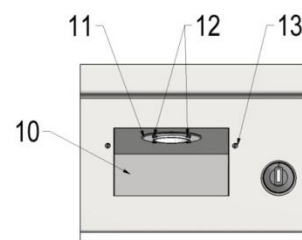
Switch plate

Disconnect the range from power and close the gas shut-off valve.

Remove all control knobs (5). For control knobs on the gas hob, you must first loosen and remove the indicator pin (6) with pliers. Then pull out the control knob.

If the range is equipped with a grill / griddle, you must first pull out the fat collecting drawer (3) and remove the two screws (2).

Remove the switch plate (1) after removing all the screws (2) Fat collecting drawer



#### 7.7.4 Gas Conversion

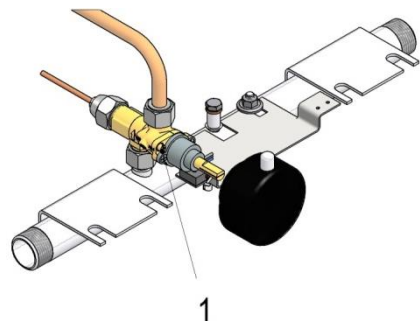
Depending on the type of gas, a maximum of three elements per cooking field must be modified:

- Gas valve nozzle for low setting
- Gas burner nozzle
- Bush for primary air

When using the gas hob in countries with group H natural gas, the bush for primary air may not be adjusted.

If such a range has to be changed to another gas quality, this may only be carried out by ELRO After Sales Service.

#### 7.7.5 Gas Valve Nozzle (Low Setting)



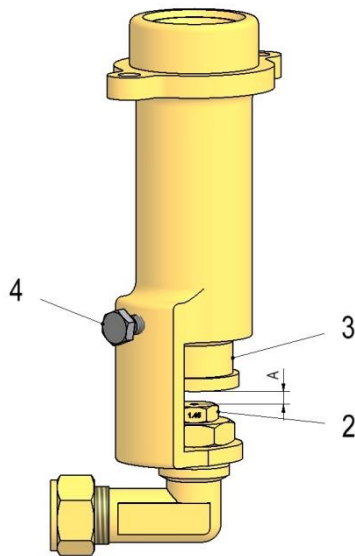
Select the appropriate gas valve nozzle(1) according to the following criteria in Table 1:

- Lowest heat setting of the cooking field
- Gas type and
- Connection pressure

Screw off the old gas valve nozzle (1) and replace it with the new one.

Tighten the gas valve nozzle (1) moderately!

### 7.7.6 Gas Burner Nozzle and Primary Air Supply



Select the appropriate gas burner nozzle (2) and the air bush (3) according to the following criteria in Table 1:

- Nominal heat load of the cooking field
- Gas type and
- Connection pressure

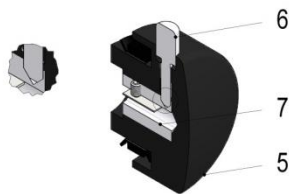
The information on the gas burner nozzle corresponds to a diameter in  $\frac{1}{100}$  mm.

Screw in the gas burner nozzle (2) flush to the holder.

To correctly set the primary air supply adjust the air bush (3) according to dimension A in Table 1. Fix the air bush with a screw (4).

After conversion, replace the old data plate with a new one containing the information for the new setting.

### 7.7.7 Assembly After Conversion



After installation of the nozzles and setting of the primary air bush, reassemble the switch plates (1) and reinsert the control knobs (5).

When inserting the control knobs (5) make sure not to damage the micro switch tongues located below the gas valve.

Position the control knob (5) so that the end of the indicator pin (6) rests in the guide sleeve recess (7). Screw in the indicator pin (6).

## 8 Maintenance

Service and maintenance may only be performed by ELRO After Sales Service or a company authorised by ELRO. In other cases all guarantee and recourse claims are void. This is also applies to additions and alterations that have not been authorised by ELRO.

## 9 Disposal

Contact ELRO After Sales Service for disposal of the appliance.

# 10 Appendix

## 10.1 Table 1: Gas valve nozzle – Gas burner nozzle – Air bush

Country	Settings			Gas valve nozzle ①			Gas burner nozzle ②			Air bush ③	
	Gas type	Cat.	Connection pressure [mbar]	Lowest Heat load [kW]	Article number	Diameter [ <sup>1</sup> / <sub>100</sub> mm]	Nominal heat load [kW]	Article number	Diameter [ <sup>1</sup> / <sub>100</sub> mm]	Smallest diameter [mm]	Dimension A [mm]
DE	G20	2ELL	20	0.88	36346	75	3.68	36330	145	14	6
				1.73	36347	100	6.31	32479	190	14	6
				1.90	36348	110	8.87	36333	225	16x90	6
	G25	2ELL	20	0.84	32494	80	3.67	36331	160	15.5	4
				1.68	36348	110	6.33	36332	215	16x46	4
				2.09	32489	130	8.64	35107	250	16x90	2
	G30	3B/P	50	0.92	36343	40	3.38	36326	82	14	6
				1.73	32492	55	6.3	36328	110	15.5	6
				2.08	36345	60	8.4	36329	130	16x90	6
AT/ CH	G20	2H	20	0.88	36346	75	3.68	36330	145	14	6
				1.73	36347	100	6.31	32479	190	14	6
				1.90	36348	110	8.87	36333	225	16x90	6
	G30	3B/P	50	0.92	36343	40	3.38	36326	82	14	6
				1.73	32492	55	6.3	36328	110	15.5	6
				2.08	36345	60	8.4	36329	130	16x90	6
BE	G20	2E+	20/25	0.88	36346	75	3.68	36330	145	14	6
				1.73	36347	100	6.31	32479	190	14	6
				1.90	36348	110	8.87	36333	225	16x90	6
	G30	3+	28- 30/37	0.88	36344	45	3.58	36327	95	14	6
				1.94	32493	70	5.7	36319	120 SP	17	6
				2.08	36346	75	8.5	36320	145 SP	18	6
FR	G20	2E+	20/25	0.88	36346	75	3.68	36330	145	14	6
				1.73	36347	100	6.31	32479	190	14	6
				1.90	36348	110	8.87	36333	225	16x90	6
	G30	3+	28- 30/37	0.88	36344	45	3.58	36327	95	14	6
				1.94	32493	70	5.7	36319	120 SP	17	6
				2.08	36346	75	8.5	36320	145 SP	18	6
	G30	3B/P	50	0.92	36343	40	3.38	36326	82	14	6
				1.73	32492	55	6.3	36328	110	15.5	6
				2.08	36345	60	8.4	36329	130	16x90	6
GB	G20	2H	20	0.88	36346	75	3.68	36330	145	14	6
				1.73	36347	100	5.92	32479	190	14	6
				1.90	36348	110	8.87	36333	225	16x90	6
	G30	3+	28- 30/37	0.88	36344	45	3.58	36327	95	14	6
				1.94	32493	70	5.7	36319	120 SP	17	6
				2.08	36346	75	8.5	36320	145 SP	18	6

## 10.2 Table 2: Nominal flow per burner size and gas type

Gas type	Standard test gas		Nominal flow per burner size			Connection	
	Name	H <sub>i</sub> -15°C [kWh/m <sup>3</sup> ]	Nominal heat load [m <sup>3</sup> /h]			Pressure p <sub>n</sub> [mbar]	p <sub>min</sub> - p <sub>max</sub> [mbar]
			<b>3.5 kW</b>	<b>6 kW</b>	<b>8.5 kW</b>		
Natural gas 2E, 2H	G20	9.45	0.370	0.635	0.900	20	17-25
Natural gas 2E+	G20	9.45	0.370	0.635	0.900	20 25	17-25 17-30
Natural gas 2LL	G25	8.13	0.431	0.738	1.046	20	18-25
Liquified gas 3B/P	G30	12.68 [kWh/kg]	0.276 [kg/h]	0.473 [kg/h]	0.670 [kg/h]	50	42.5-57.5
Liquified gas 3+	G30	12.68 [kWh/kg]	0.276 [kg/h]	0.473 [kg/h]	0.670 [kg/h]	28-30 37	20-35 25-45

### 10.3 Table 3: Nominal flow per appliance and gas type

Appliance type	Burner Equipment						Total heat load [kW]	Natural gas		Liquified gas
	Cooking field							2E, 2E+, 2H G20 H <sub>i</sub> -15°C=9.45 kWh/m <sup>3</sup>	2LL G25 H <sub>i</sub> -15°C=8.13 kWh/m <sup>3</sup>	3B/P, 3+ G30 H <sub>i</sub> -15°C=12.68 kWh/kg
								Nominal flow		
	1	2	3	4	5	6		[m <sup>3</sup> /h]	[m <sup>3</sup> /h]	[kg/h]
<b>GK-11 GK-12</b>	3.5	3.5					7.0	0.74	0.86	0.55
	3.5	6.0					9.5	1.01	1.17	0.75
	3.5	8.5					12.0	1.27	1.48	0.95
	6.0	6.0					12.0	1.27	1.48	0.95
	6.0	8.5					14.5	1.53	1.78	1.14
	8.5	8.5					17.0	1.80	2.09	1.34
<b>GK-21 GK-22</b>	3.5	3.5	3.5	3.5			14.0	1.48	1.72	1.10
	3.5	3.5	3.5	6.0			16.5	1.75	2.03	1.30
	3.5	3.5	3.5	8.5			19.0	2.01	2.34	1.50
	3.5	3.5	6.0	6.0			19.0	2.01	2.34	1.50
	3.5	3.5	6.0	8.5			21.5	2.28	2.64	1.70
	3.5	3.5	8.5	8.5			24.0	2.54	2.95	1.89
	3.5	6.0	6.0	6.0			21.5	2.28	2.64	1.70
	3.5	6.0	6.0	8.5			24.0	2.54	2.95	1.89
	3.5	6.0	8.5	8.5			26.5	2.80	3.26	2.09
	3.5	8.5	8.5	8.5			29.0	3.07	3.57	2.29
	6.0	6.0	6.0	6.0			24.0	2.54	2.95	1.89
	6.0	6.0	6.0	8.5			26.5	2.80	3.26	2.09
	6.0	6.0	8.5	8.5			29.0	3.07	3.57	2.29
	6.0	8.5	8.5	8.5			31.5	3.33	3.87	2.48
8.5	8.5	8.5	8.5			34.0	3.60	4.18	2.68	
<b>GK-31 GK-32</b>	3.5	3.5	3.5	3.5	3.5	3.5	21.0	2.22	2.58	1.66
	3.5	3.5	3.5	3.5	3.5	6.0	23.5	2.49	2.89	1.85
	3.5	3.5	3.5	3.5	3.5	8.5	26.0	2.75	3.20	2.05
	3.5	3.5	3.5	3.5	6.0	6.0	26.0	2.75	3.20	2.05
	3.5	3.5	3.5	3.5	6.0	8.5	28.5	3.02	3.51	2.25
	3.5	3.5	3.5	3.5	8.5	8.5	31.0	3.28	3.81	2.44
	3.5	3.5	3.5	6.0	6.0	6.0	28.5	3.02	3.51	2.25
	3.5	3.5	3.5	6.0	6.0	8.5	31.0	3.28	3.81	2.44
	3.5	3.5	3.5	6.0	8.5	8.5	33.5	3.54	4.12	2.64
	3.5	3.5	3.5	8.5	8.5	8.5	36.0	3.81	4.43	2.84
	3.5	3.5	6.0	6.0	6.0	6.0	31.0	3.28	3.81	2.44
	3.5	3.5	6.0	6.0	6.0	8.5	33.5	3.54	4.12	2.64
	3.5	3.5	6.0	6.0	8.5	8.5	36.0	3.81	4.43	2.84
	3.5	3.5	6.0	8.5	8.5	8.5	38.5	4.07	4.74	3.04
	3.5	3.5	8.5	8.5	8.5	8.5	41.0	4.34	5.04	3.23
	3.5	6.0	6.0	6.0	6.0	6.0	33.5	3.54	4.12	2.64
	3.5	6.0	6.0	6.0	6.0	8.5	36.0	3.81	4.43	2.84
	3.5	6.0	6.0	6.0	8.5	8.5	38.5	4.07	4.74	3.04
	3.5	6.0	6.0	8.5	8.5	8.5	41.0	4.34	5.04	3.23
	3.5	6.0	8.5	8.5	8.5	8.5	43.5	4.60	5.35	3.43
	3.5	8.5	8.5	8.5	8.5	8.5	46.0	4.87	5.66	3.63
	6.0	6.0	6.0	6.0	6.0	6.0	36.0	3.81	4.43	2.84
	6.0	6.0	6.0	6.0	6.0	8.5	38.5	4.07	4.74	3.04
	6.0	6.0	6.0	6.0	8.5	8.5	41.0	4.34	5.04	3.23
	6.0	6.0	6.0	8.5	8.5	8.5	43.5	4.60	5.35	3.43
	6.0	6.0	8.5	8.5	8.5	8.5	46.0	4.87	5.66	3.63
6.0	8.5	8.5	8.5	8.5	8.5	48.5	5.13	5.97	3.82	
8.5	8.5	8.5	8.5	8.5	8.5	51.0	5.40	6.27	4.02	

# 11 Notes

A series of horizontal dotted lines for writing notes.