

gorenje

GB

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GAS COOKER

Dear customer!

Thank you for purchasing the appliance from our new range of gas cookers. The following information will help you understand the features of the appliance and use it safely. We hope the appliance will serve you successfully for a long period of time.

IMPORTANT PRECAUTIONS

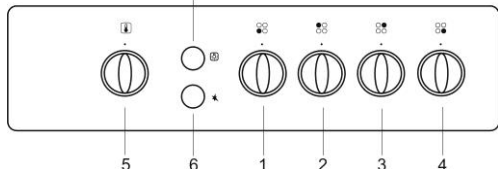
- This appliance is not connected to a kitchen hood.
- It must be installed and connected according to the standing regulations and relevant installation instructions. Special attention is drawn on room ventilation requirements.
- Make sure the technical information regarding gas type and voltage indicated on the rating plate agree with the type of gas and voltage of your local distribution system.
- The product is completed and adjusted according to the data on the type sheet.
- Installation, repairs, adjustments or resetting of the appliance to another type of gas may be performed by authorized persons only (see Certificate of Warranty)
- Installation of the appliance and resetting to another type of gas must be endorsed in the Certificate of Warranty by the authorized service. Failure to do so would render the warranty void.
- Do not store any flammable objects in the bottom drawer of the appliance.
- The appliance must not be used for any other purposes other than for the preparation of food. Using the appliance for any other purposes may result in life threatening concentration of combustion by-products, or cause malfunction. The warranty does not apply to faults resulting from the incorrect use of the appliance.
- It is recommended to have the appliance checked by the authorized service personnel every two years. Such professional maintenance will extend the useful life of the appliance.
- If you should smell gas, immediately shut the gas pipe cock and cut the gas supply. In such cases the appliance may be used only after the cause of such gas escape is discovered and removed by qualified personnel and the room thoroughly ventilated.
- When using gas for cooking, heat and moisture are generated into the room, so make sure it gets sufficient air supply: keep a window open or install a mechanical ventilation device (a vapor hood with mechanical extraction). Prolonged operation of the appliance may require extensive ventilation, for instance opening the window or boosting the performance of the hood with a mechanical fan.
- The appliance requires a minimum air admission of $2\text{m}^3/\text{h}$ for every kW of power input.
- Never use naked light to detect gas leakage!
- If you detect any defects on the gas installation of the appliance, never attempt to repair it by yourself. Switch the appliance off, cut the gas supply and call authorized personnel to make the repair.
- If you plan an absence exceeding 3 days, turn off the gas pipe cock and shut the gas supply. If the appliance is out of service for more than 3 months, it is advised to retest and reset all functions of the appliance.
- In change of the environment for which the appliance is designed, with a transient risk of fire or blast (e.g. at linoleum or PVC gluing, working with paints, etc.), the appliance must be put out of service in time, prior to the risk.
- Do not place any combustible objects on the appliance or at a distance shorter than its safety distance (the shortest distance of an appliance from combustible items is 750 mm in the direction of main radiation and 100 mm in other directions).
- Do not use cookware with damaged surface coating or otherwise defective due to wear or handling.
- Do not place the appliance on a pedestal.
- Manufacturer does not recommend using any additional accessories, for instance flame extinguishing protectors, or efficiency increase gadgets.
- Do not move the cooker by holding the hob.
- The manufacturer declines responsibility for any damage caused by violating the instructions and recommendations set herewith.
- Do not use pressure vapor cleaner for cleaning the appliance.
- Cooker may only be installed against non inflammable back wall.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

NOTE

The manufacturer reserves the right to make minor changes in the Instructions for Use resulting from relevant technological modifications or improvements of the product.

Different models are equipped with different accessories. Any additional accessories (grids, baking trays, grill pans, adjustable feet) are available in authorized GORENJE shops or our service outlets.

CONTROL PANEL



- 1 - left front burner control knob
- 2 - left rear burner control knob
- 3 - right rear burner control knob
- 4 - right front burner control knob
- 5 - oven burner control knob
- 6 - electric ignition
- 7 - oven light

BEFORE FIRST USE

1. Before using the appliance for the first time, remove protective and packing material from the cooker.
2. Various parts and components of the range and package are recyclable. Handle them in compliance with the standing regulations and national legislation.
3. Before first use of the oven set the temperature selector to the maximum position and leave the oven in operation with the door shut for about 30 minutes. Provide proper room ventilation. This process will remove any agents and odors remaining in the oven from the factory treatment.
4. Be sure that the power cords of adjacent or other appliances do not come into contact with burner, oven door or other hot parts of the range while in operation.

The manufacturer declines responsibility for any injuries to persons or damages to the appliance resulting from improper usage of the appliance.

OPERATION

CAUTION:

- The appliance is not a toy and may be operated only by adult persons in accordance with these instructions. Do not leave small children without supervision in a room where the appliance is installed.
- Gas cooker is an appliance whose operation requires supervision.
- Never close the lid while the hob burners or oven burner are still in operation.
- If there are small children in the house the manufacturer recommends the use of optional thermal curtain to reduce the door glass surface temperature. The accessory kit (additional door glass, new door hinges) is available at your nearest dealer.
- The maximum baking pan load inserted in guides is 3 kg, and the maximum baking pan load placed on a grid is 7 kg.
- The baking plates and roasting pans are not designed for a long-term storage of food (exceeding 48 hours). For longer storage use convenient dishes.

COOKING HOB

LIGHTING THE HOB BURNERS

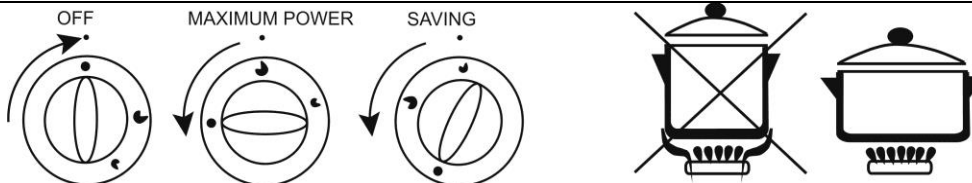
Press the appropriate burner control knob slightly towards the appliance and turn it anti-clockwise to the „MAXIMUM POWER“ position. Light the gas using a match or any gas ignition device. Hold the knob pressed about 5 seconds after the flame appears to allow the flame sensor to heat up.

LIGHTING THE BURNERS WITH HIGH VOLTAGE IGNITION KNOB

Press the appropriate burner control knob slightly towards the appliance and turn it anti-clockwise to the „MAXIMUM POWER“ position. Then push the knob towards the panel to a limit position. Now use another hand and press the gas ignition knob on the control panel. Hold the knob pressed about 5 seconds after the flame appears to allow the flame sensor to heat up. Release the knob and check whether the burner is on. If the flame dies after releasing the knob, repeat the ignition procedure. After that set the knob to the desired position.

SHUTTING THE HOB BURNERS OFF

Turn the selected knob to the “OFF” position and check whether the flame is extinct



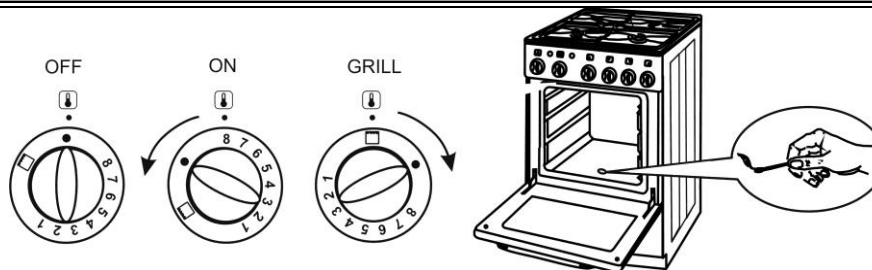
COOKING

- Use low and wide cookware for preparing food on gas burners. Make sure the burner flames heat the dish bottom and do not go beyond its rim.
- The appliance is fitted with different size burners. For optimum (economical) consumption of gas use the recommended cookware bottom diameters:
 - small burner from Ø 120 to Ø 160 mm,
 - medium burner from Ø 160 to Ø 220 mm,
 - large burner from Ø 220 to Ø 280 mm.
- Rotation of control knob sets the gas heating power (flame size) between the “MAXIMUM POWER” position and “SAVING” position. To reach the “SAVING” position, the knob must be rotated to the extreme left position. After the food is brought to boiling point, reduce the gas power to the position sufficient to maintain the desired cooking stage.

CAUTION:

- Before opening the hob lid any spilled liquid must be removed from the lid surface.
- Do not close the hob lid if the burners are still hot!

OVEN OPERATION



A TEMPERATURE SELECTOR

The gas supply to the oven burner is controlled by a temperature selector with a thermoelectric flame sensor.

The power input of the oven burner as well as the temperature of the oven space can be controlled by setting the control knob to the positions 8 – 1

IGNITION OF THE OVEN BURNER

- Open the oven door.

A TEMPERATURE SELECTOR

- Set the oven temperature selector knob to the position “8” and press it slightly towards the panel to a limit position. At the same time approach the match or press the ignition button to the burner in the oven bottom opening.
- After firing the burner hold the knob pressed to a limit position to the panel for about 5 seconds till the flame sensor heats up.
- Release the knob and check whether the burner is on. If the flame dies after releasing the knob, repeat the ignition procedure. After that set the knob to the desired position.

LIGHTING THE OVEN BURNER WITH HIGH VOLTAGE IGNITION KNOB

Press the appropriate burner control knob slightly towards the appliance and turn it anti-clockwise to the „MAXIMUM POWER“ position. Then push the knob towards the panel to a limit position. Now use another hand and press the gas ignition knob on the control panel. Hold the knob pressed about 5 seconds after the flame appears to allow the flame sensor to heat up. Release the knob and check whether the burner is on. If the flame dies after releasing the knob, repeat the ignition procedure. After that set the knob to the desired position.

IMPORTANT:

If the burner is not on after 10 seconds, open the oven door and wait for 5 minutes before the next try.

SHUTTING THE BURNER OFF

Turn the selected knob to the “OFF” position and check whether the flame is extinct.

BAKING / ROASTING FOOD

- Preheat the oven for a period of 10 - 15 min before putting yeast dough to bake.
- Put the baking tray to the centre of oven, keep the distance between back wall and baking tray

A TEMPERATURE SELECTOR

The oven knob is set to the position 8. After preheating and setting the oven temperature selector knob to the selected temperature put the food in the oven. The selected temperature will automatically be maintained throughout the baking/roasting procedure. Check the suggested numerical value setting of the temperature selector for each kind of food and baking/roasting method.

- For best baking/roasting results insert the grid with the tray into the second level guide from below.
- Experience says that yeast dough is well baked after 25 – 30 minutes, Christmas cake after 45 minutes, and pastry after 12 – 18 minutes. However, these times are merely referential and it is necessary to test them individually.
- If possible, avoid opening the oven door during the baking process if possible. The temperature regime within the oven might be disturbed, resulting in prolonged baking time or burnt food.
- If you should detect considerable differences between the set temperature and the actual oven temperature, contact qualified service personnel.

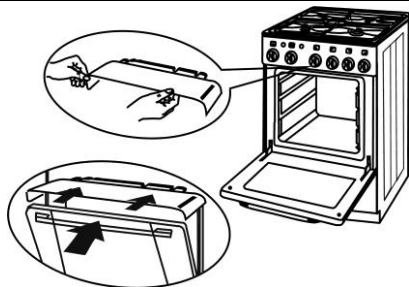
HELPFUL HINT:

When baking high rise yeast dough put it on aluminum baking tray and insert it in the second guide level from the bottom.

Relation between the temperature selector position and the oven temperature for different oven operations

Knob position	Oven temperature	Kind of baked food
1	150 – 160° C	Preservation
2 – 3	160 – 180° C	Foam pastry, meringue
3 – 4	180 – 196° C	Sponge-biscuit batter, Christmas cake, yeast dough
4 – 5	196 – 212° C	Cakes, lean meat, venison
5 – 6	212 – 228° C	Lean meat
6 – 7	228 – 244° C	Fat meat, poultry, pork
8	260° C	Flaky pastry, sweets

GRILL



GRILL BURNER OPERATION

- Set the oven temperature selector knob to the position GRILL and press it towards the panel to the limit position.
- At the same time hold a match at the grill burner near the oven ceiling or press the ignition button. The automatic ignition device will fire the burner.
- After firing the burner hold the knob pressed towards the panel for about 5 seconds until the flame sensor heats up.
- Release the knob and check whether the burner is on.
- If the flame dies after releasing the knob, repeat the ignition procedure.

IMPORTANT:

If the burner is not on after 10 seconds, open the oven door and wait for 5 minutes before the next try.

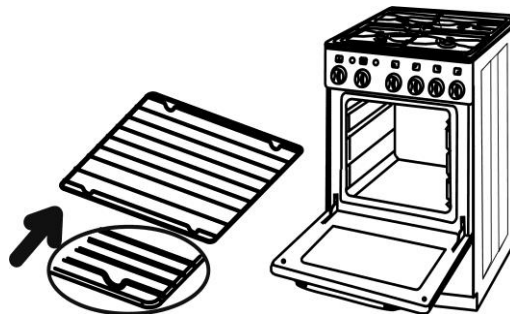
SHUTTING THE BURNER OFF

Turn the selected knob to the "OFF" position and check whether the flame is extinct.

GRILLING MEAT

- Before grilling install the control panel protection sheet by inserting it into the two pins located at the upper part of the oven.
- After firing the grill burner place the food on the tray and put in the oven.
- Appropriate grilling level is the second or third guide from the oven bottom.
- Effective grilling area is in the middle of grid (shelf)
- Insert the dripping tray below the grid (into the first level guide) for the collection dripping fat.

INSERTING OF GRID IN THE OVEN



CLEANING AND MAINTENANCE

Before attempting any cleaning or maintenance set all gas control knobs and temperature selectors to "OFF" position and let the cooker cool down completely.

Keep to the following principles while cleaning or maintaining the range:

- Set all knobs to off position.
- The main circuit - breaker located in front of the appliance must be in OFF position.
- Wait until the range is cool.

CLEANING THE CABINET

- Clean the exterior with a damp sponge and some detergent.
- Fat stains can be removed with warm water and special detergent for enamel.

Never clean enameled surfaces with abrasive agents as they may permanently damage the surface of the appliance.

HOB GRID

- Remove the cooking grid from the hob and wash it separately or place it into the dishwasher. After washing replace it to fit the appropriate groves in the hob.
- Remove burner parts (cover, distributor) from the hob and soak them in warm water with added detergent for 10 minutes.
- After washing dry the burner parts carefully and check whether all burner notches are clean, then return them back to their position.

NOTICE:

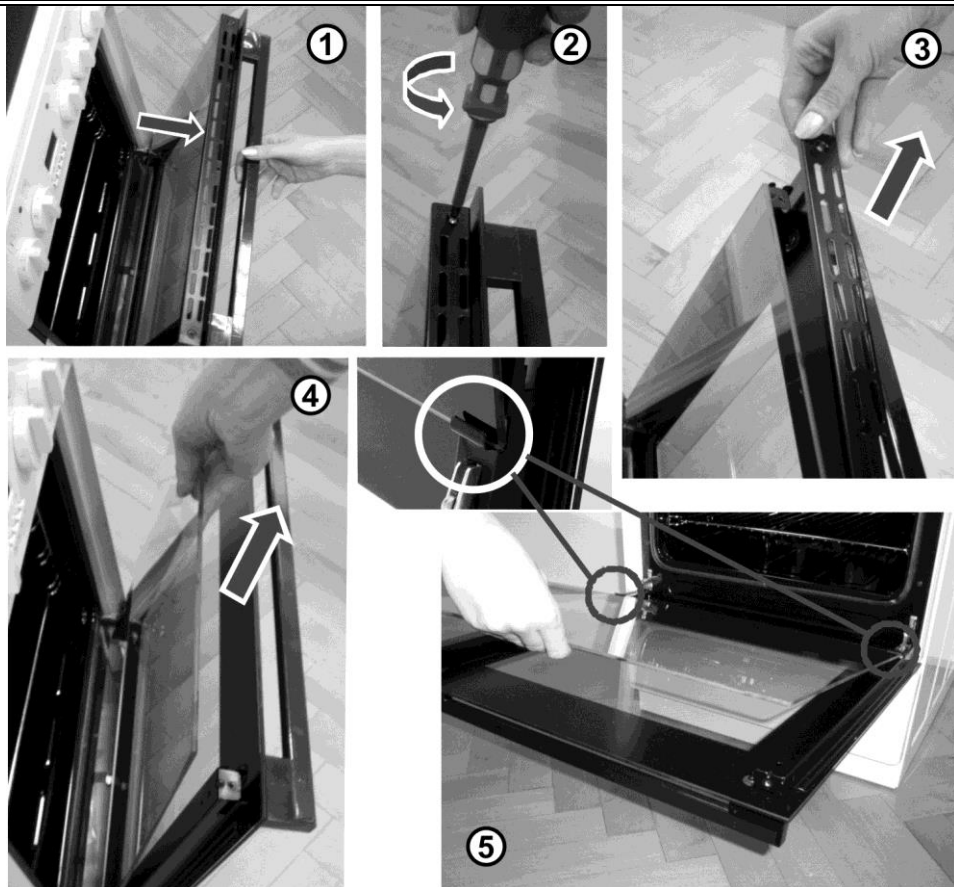
Since the burner distributor caps are made of aluminum alloy, we discourage you from cleaning them in a washing machine.

OVEN

- Clean the oven walls with a damp sponge and detergent.
- To clean stubborn stains burned into the oven wall use a special detergent for enamel.
- After cleaning carefully wipe the oven dry.
- Clean the oven only when it is completely cold.
- Never use abrasive agents, because they will scratch enameled surface.
- Wash the oven utensils with a sponge and detergent or put them in the dishwasher (grid, pan, etc.). You can also use special detergents to remove rough stains or burns.

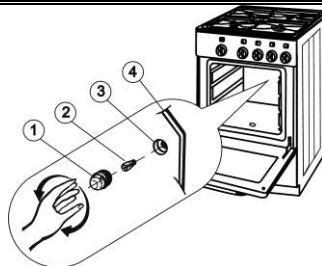
OVEN

procedure for cleaning of internal glass door.



BULB REPLACEMENT

- Set all the control knobs to the OFF position and disconnect the range from the mains.
- Unscrew the bulb glass cover in the oven by turning it anti-clockwise.
- Unscrew the bulb and replace it with a new bulb.
- Replace the bulb glass cover.



NOTE:

For oven illumination always use
T 300° C, E14, 230-240V, 25W bulb.

1. Glass cover
2. Lamp
3. Sleeve
4. Oven rear wall

WARRANTY TERMS AND CONDITIONS

In case of any defects to the appliance during the warranty period, do not attempt to repair it by yourself. Make a claim to the nearest authorized dealer or place of purchase, and make sure you can produce the endorsed Certificate of Warranty. In the absence of duly endorsed Certificate of Warranty your claim is void.

NOTE:

The appliance will be delivered to you with the appropriate protective wrapping. This packaging material is valuable and can be recycled if such facilities are available in your locality.

DISPOSAL OF PACKAGING

Deliver the disposed packaging material to your local collecting point for recycling.

Corrugated cardboard, wrapping paper

- sale to the collecting places;
- in waste paper containers;

Wooden parts

- other use;
- to the municipal disposal facility;

Wrapping foil and bags

- in waste plastic containers;

DISPOSAL OF OBSOLETE APPLIANCES



This appliance is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE).

The appliance contains valuable materials which ought to be reused or recycled, so once your appliance is of no use to you deliver it to the authorized scrap dealer for further treatment.

INSTALLATION INSTRUCTIONS AND SETTINGS

Solely company authorized to provide such activities may perform the installation of this appliance and it should be installed in compliance with local standards and regulations.

All installation, servicing and maintenance work should be carried out by competent personnel, and should comply with standing regulations, standards and requirements.

Installation of the appliance must be endorsed on the Certificate of Warranty.

Gas appliances are manufactured and certified in line with the following regulations:

EN 30-1-1 Cooking gas fuel appliances for household. Part 1 - 1: General safety requirements.

EN 30-2-1 Cooking gas fuel appliances for household. Part 2 - 1: Economical use of energy in general;

Combustibility of building materials ;

The appliance must be installed in accordance with valid local regulations, and shall be placed only in well vented spaces.

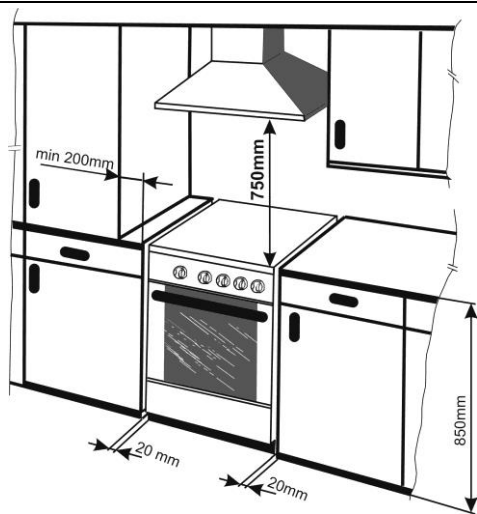
IMPORTANT PRECAUTION:

Any movement of the appliance from the existing installation requires shutting gas supply and disconnecting the appliance from electric mains power.

After installation the qualified personnel should perform the following:

- Leakage test on gas couplings, and correct electric connection to the mains.
- Check gas burners and their adjustment (oven burner prime air, saving power input, thermoelectric sensors).
- Explain to the customer all functions of the appliance and particulars regarding its servicing and maintenance.

LOCATION



Solely company authorized to provide such activities may perform the installation of this appliance and it should be installed in compliance with local standards and regulations.

The appliance is designed for installation in the line of kitchen cabinets. The cooker can be located in the standard kitchen with a minimum space of 20 m^3 .

If the kitchen is smaller (but not less than 15 m^3 as a minimum) it is necessary to provide a hood. Regarding thermal resistance the cooker can be positioned on any floor, as long as it is not located on a pedestal.

“Minimum distance of 750 mm, in line with the manufacturer’s instructions.

CONNECTION TO GAS SUPPLY

GAS SUPPLY

The appliance may be connected to gas supply by only by the authorized personnel. Connection must comply with the local standards and requirements. The gas supply pipe must be fitted with the accessible gas shut-off cock, located before the coupling with the cooker.

WARNING:

In handling the gas line (e.g. connection to the gas distribution system or flexible gas hose) always use a wrench to hold the gas line terminal, in order to avoid deformations.

CONNECTION TO THE NATURAL GAS NETWORK (G 20)

Connection must be made in accordance with standing local regulations. In case of excessive gas pressure use pressure regulator.

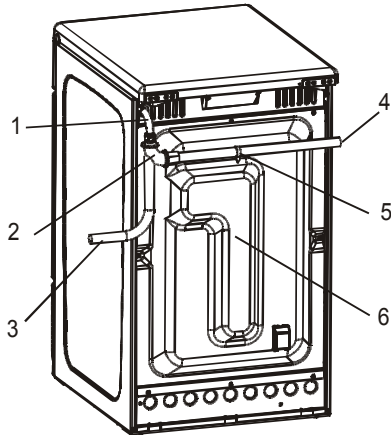
CONNECTION TO THE LPG NETWORK (G30 / G31)

Special LPG coupling must be installed at the 1/2" pipe connection.

FLEXIBLE HOSE CONNECTION

For safety reasons use only the certified hose complying with local standards and with recommended length of 1000mm. **Heat resistance of the connection hose should be at least 100° C.**

Each hose must contain instructions regarding the method of connection, allowed heating, inspections, service life, etc. These instructions must be unconditionally adhered to.



IMPORTANT PRECAUTION:

In case of left side connection (seen from the front) the hose must be connected by means of a clamp fixed in the back cover opening. You will find the fixing clamp in the accessory kit.

1. Connection ending
2. Knee
3. Connection hose (connection from the right)
4. Connection hose (connection from the left)
5. Fixing clamp
6. Back cover of the cooker

HOB BURNER SETTINGS

MINIMUM OUTPUT ADJUSTMENT

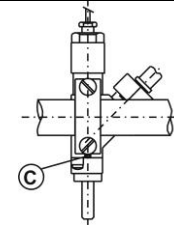
Before starting any adjustments disconnect the appliance from the mains power supply. Adjustments must be carried out with the tap at the "SAVING" position.

The minimum gas output is correctly adjusted when the inner cone of the flame arrives at the height of 3 to 4 mm.

If this is not the case, first remove the tap knob and then tighten or loosen the screw C, depending on whether the flame is to be reduced or increased.

The adjustments must be carried out so that the end position of the tap is actually its minimum position.

For butane/propane the screw C must be fully screwed in.



Burner	Small	Medium	Rapid	Oven burner	GRILL
Natural gas G 20 – 20 mbar					
Nozzle diameter (mm)	0,77	1,01	1,22	1,30	1,25
Adjustment X (mm)				3	2
Propane butane G 30 / G 31 – 28-30 / /37 mbar					
Nozzle diameter (mm)	0,50	0,66	0,83	0,85	0,82
Adjustment X (mm)				6	3

OVEN BURNER SETTINGS

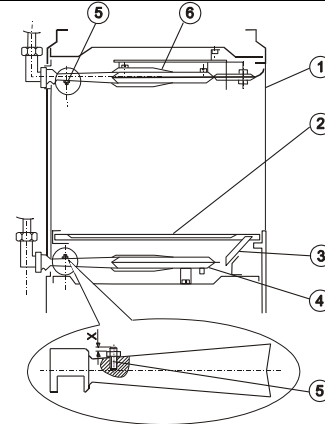
PRIMARY AIR ADJUSTMENT

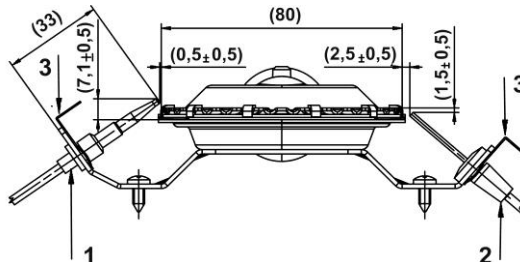
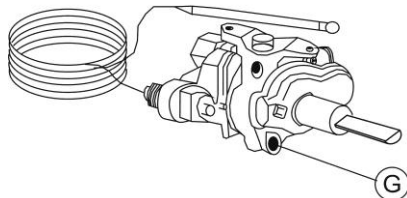
To access the primary air adjusting screw (5), open or remove oven door and remove oven bottom (2). By unscrewing the adjusting screw the quantity of primary air is increase, by tightening it is reduced. The air/gas mixture is correct when the flame has blue color.

Adjust screw 5 for value X in accordance with the table above and fig, and tighten the nut.

Check that the burner is working properly: the flame must be blue and sharp, without a yellow tip.

1. Front oven wall
2. Oven bottom
3. Ignition tube
4. Oven burner
5. Oven burner adjusting screw
6. Grill burner





1. Thermocouple, 2. Ignition electrode, 3. Washer

ADJUSTMENT OF OVEN BURNER MINIMUM POWER

On completion of this operation, proceed as follows:

- | | |
|--|---|
| <ul style="list-style-type: none"> • Remove the oven bottom. • Lift off the oven control knob. • Disconnect the cooker from the mains power supply. ----- • For propane/butane fully tighten screw G, • For natural gas unscrew screw G by a ½ or ¼ turn for natural gas • Light the oven burner and close the oven door. | <ul style="list-style-type: none"> • Set the temperature selector control knob to position 8 and heat the oven for 15 minutes. • Then set the temperature selector knob to position 1 and use screw G to adjust the flame. • Right turn reduces the height of the flame, and left turn increases the height. The adjustment is correct when the body of the flame is about 3 to 4 mm high. • Replace the knob and set it to the switch off position, then replace the oven base. <p>If the flame sensor does not operate properly, check its position according to fig.</p> |
|--|---|

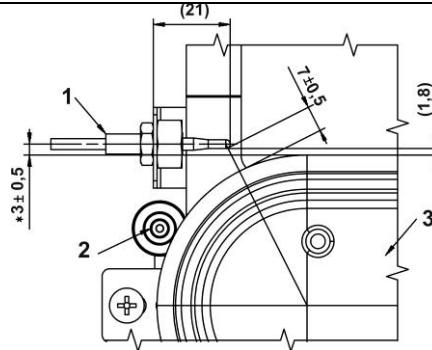
GRILL BURNER SETTINGS

PRIMARY AIR ADJUSTMENT

To access the primary air adjusting screw (5), open or remove oven door and remove oven bottom (2). By unscrewing the adjusting screw the quantity of primary air is increase, by tightening it is reduced.

FLAME SENSOR ADJUSTMENT

If the flame sensor does not operate properly, check its position according to fig.



1. Thermocouple, 2. Ignition electrode, 3. Grill burner

CONVERSION TO ANOTHER TYPE OF GAS

Conversion of cooker to another type of gas can be performed only by qualified technician.

Adhere to the following procedure:

- Change nozzles of all hob burners.
- Adjust or change gas pressure regulator if installed.
- Adjust oven and grill burner primary air.
- Adjust SAVING power position of burners.
- Stick new gas setting label with relevant nozzle information.

CONNECTION TO THE MAINS POWER

The appliance is fitted with power cord plug for connection to the mains.

Power socket to which the appliance is connected must be accessible at all times.

Faulty power cord must be immediately replaced with a new one.

CAUTION:

Make sure that the power cord is installed in such way to avoid touching hot parts of the cooker (exhaust at the back side, bottom part of the hob). High temperature could cause damage to the insulation.

ELECTRICAL CONNECTION

The electrical connection must be carried out in accordance with the current standards and laws in force and by a qualified electrician.

WARNING!!

This appliance must be earthed.

This appliance operates from a 3 pin, 3 amp plug, supplied fitted to the appliance. The voltage rating is 230 Volt and should be protected by a 3 amp fuse in the plug. Should the fuse require replacement, it must be replaced with a fuse rated at 3 amp approved to BS1362.

Should this plug not fit the socket outlet in your home it should be cut off and replaced with a suitable plug as outlined below.

NOTE:

The removed plug cannot be used for any other appliance and should therefore be properly disposed of and not left where children might find it and plug it into a supply socket – with the obvious consequent danger.

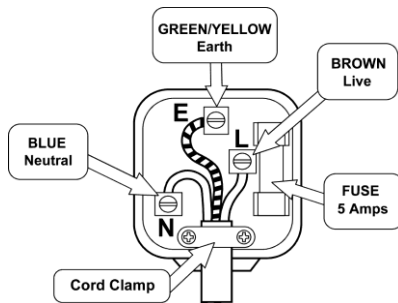



Fig. 15

IMPORTANT:

The wires in the mains lead on this appliance are coloured in accordance with the following code:

Green and Yellow = Earth
Blue = Neutral
Brown = Live

As the colours may not correspond with the markings identifying the terminals in your plug, proceed as follows:

- The green and yellow wire must be connected to the terminal in the plug which is marked with the letter E or with the earth symbol  or coloured green and yellow.
- The blue wire must be connected to the terminal marked with the letter N or coloured black.
- The brown wire must be connected to the terminal marked with the letter L or coloured red.

LEVELING THE APPLIANCE (CERTAIN MODELS ONLY)

Cooker hob must be leveled in horizontal position by means of 4 leveling screws supplied with the appliance.

PROCEDURE:

- Remove the range receptacle;
- Tilt the cooker on one side;
- Screw plastic screws into the bottom crossbar front and rear openings on one side;
- Tilt the cooker on the opposite side and fix the screws into the openings on the other side;
- Level the cooker using a screwdriver from the receptacle area, or by turning the leveling screw with a hexagon wrench;
- The procedure is less complicated if performed by using leveling screws.

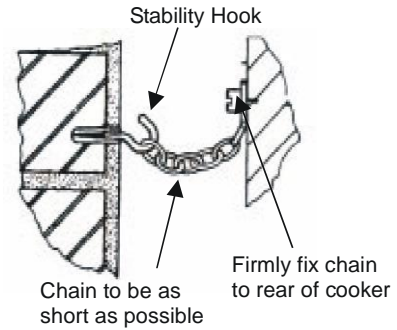
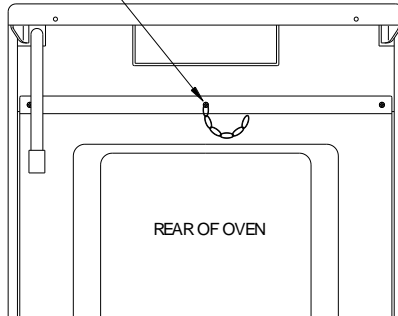
NOTE:

Leveling screws are unnecessary if the appliance height and horizontal position are acceptable.

STABILITY CHAIN

We recommend a stability chain is fitted to the cooker. The chain shown in the diagram below can be purchased from most hardware outlets and DIY shops.




SECURELY ATTACH STABILITY CHAIN USING SCREW SUPPLIED



NOTICE

The manufacturer reserves the right to make minor changes in these instructions for use resulting from technological changes which have no impact on the functioning of the appliance.

TECHNICAL DATA			
GAS COOKER	GI 52108 A	GI 52108 A-IE	GI 52108 G
Dimensions: height / width / depth (mm)			
Hotplates			
Burner input power			
Left front (kW)	1,00	1,00	1,00
Left rear (kW)	1,75	1,75	1,75
Right rear (kW)	2,70	2,70	2,70
Right front (kW)	1,75	1,75	1,75
Oven			
Oven burner (kW)	3,30	3,30	3,30
Grill burner (kW)	3,00	3,00	3,00
Oven light (W)	25	25	25
Electric ignitron (W)	2	2	2
Min. / max. oven temperature	150 / 260° C	150 / 260° C	150 / 260° C
Voltage	230 V ~	230 V ~	230 V ~
Total power input – gas (kW)	10,5	10,5	10,5
Total power input – electric (W)	27	27	27
Gas type	G 20 – 20 mbar	G 30 / G 31 – 28-30 / /37 mbar	G 20 – 20 mbar
Class / Category	II ₂ H ₃ +	II ₂ H ₃ +	II ₂ H ₃ +
	RP S (1/2 BSP male)	RP S (1/2 BSP male)	RP S (1/2 BSP male)
ACCESSORIES	GI 52108 A	GI 52108 A-IE	GI 52108 G
Wire self	+	+	+
Wire self OMIM	+	+	+
Backing try	+	+	+
Vzpour catch	+	+	+
Set of adjustable feets	+	+	+
Nozzles for G 30 / G 31 – 28-30 / /37 mbar	+		+
Nozzles for G 20 – 20 mbar		+	
Pan handle	+	+	+

FICHE, REGULATION (EU) NO 65/2014 AND PRODUCT INFORMATION REGULATION (EU) NO 66/2014			
	Symbol	Unit	Value
Supplier's name or trade mark			GORENJE
Model identification			G152108
Energy Efficiency Index per cavity	EE _{Icavity}		120,5
Energy efficiency class			B
Energy consumption (gas) during a cycle in conventional mode 	EC _{gas cavity}	MJ/cycle	6,69
Number of cavities			1
Heat source per cavity			Gas
Volume per cavity	V	l	46
Type of oven			
Type of hob			
Number of gas burners			4
Energy efficiency per gas burner	EE _{gas burner}		
- Small		%	-
- Medium		%	54,7
- Rapid		%	54,4
Energy efficiency for the gas hob	EE _{gas hob}	%	54,6
Mass of the appliance	M	kg	G152108AW – 40,5 G152108GW – 37,5

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