**Conversion instructions** 

Adjusting for a different gas type

## Attention:

This instructions should be executed by an Authorised person. When a non-qualified engineer executes these instructions it can lead to hazardous situations.

The supplier is not responsible for the consequences (the arising of a hazardous situation and/or damage to persons or goods) caused by incorrect performance of these instructions by engineers who are not employees of the supplier. Consequential damage arising through inexpert performance of these instructions is not accepted.

This conversion-set consists of original parts. Original parts are tested for suitability and safety during the type-approval of the appliance. Frequently performed batch-approvals guarantee the quality of original parts.

The supplier recommends, when converting an appliance to another gas type, to have this performed by an engineer of the service department. Phone the supplier to make an appointment with the service engineer. For addresses see the warranty regulations from the appliance.

#### Introduction

With this conversion-set you can convert your gas hob from natural gas to ULPG. Before you start conversion, check whether your gas hob is genuinely set to natural gas.

### Tools

- A. Tube- (or socket spanner 7)
- B. Screwdriver 4 mm (blade width)
- C. Torx 20 screwdriver
- D. Pointed pliers
- E. Leak spray and/or special pressure gauge
- F. 7+10 open-end spanner (wok)
- G. Wok insulation plate

# Attention: Check the gas tightness after converting the appliance (see chapter 3).

### Replace the following parts:

- injector for the burners
- simmer setting screws for the gas taps
- sealing rings for the sealing under the burners
- screws for fastening the burner head/drip tray on the burner
- 3 data labels with the modified gas setting
- 3 fibre rings underneath the wok burner screws
- Wok burner head (for G110 and G120 only)
- Roast burner head (for G110 and G120 only)
- Replace appliance regulator with test point adapter

For verification, you can find the values of the injector figures and simmer setting screws on the stickers of the sets. The characters of the sets (upper case characters for injectors and lower case characters for simmer setting screws) correspond with the characters on the sticker on the base of the lower tray of the appliance. The values are also indicated on the injectors and simmer setting screws.

The following sets are possible:

- Set 'A-a' for small burner
- Set 'B-b' for medium burner
- Set 'C-c' for large burner
- 'G1-g', 'G2' and 'G3' sets for wok burner ('g' for simmer setting screw)





Examples stickers sets

Set 'A-a' for small burner









Example sticker lower tray

#### Dismantling (see illustration A)

Please note: disconnect the appliance before you remove the drip tray. Prevent damage of the work top. Lay down parts of the appliance on a protected base.

- 1. Remove the pan supports and the burner heads. Pull up the control knobs vertically and remove them.
- 2. Remove the wok burner cup and the wok heads by removing the wok distributor from the appliance (refer to the manual to do this).
- 3. Unscrew the burner cups (see illustration A1). For this purpose use a Torx-20 (!).
- 4. Lift the burner cups vertically upwards.

Attention: remember the position of the burner cups. The sticker in the base layer also indicates the position of the burner cups. **A** is the small burner, **B** the medium burner, **C** the large burner and **E** the wok burner.

For the domino wok, first remove the appliance from the recess and then remove 3 screws on the left-hand and right-hand sides (see illustration A6).

- 5. Carefully open the drip tray at the front and slide away the pin of the grounding clip from the drip tray (see illustration A2).
- 6. Remove the drip tray/glass plate.
- 7. Attention! Remember the position of the spark plug holders. Replace the spark plug holder in the same position during assembly. When necessary, mark the position of the spark plug holders (see illustrations A3 and A4).













### Converting (see illustration B)

The position, the burner type (upper case character) and the tap (lower case character) are schematically indicated on the sticker in the bottom layer. There are small bags with the corresponding characters in the conversion set (see "Introduction").

- 1. Replace the injectors in the burners. Use a tubular spanner 7 for disassembling/assembling the injector (see illustrations B1, B2 en B3).
- 2. Replace the simmer setting screws in the taps. The position of the simmer setting screw can vary per type of gas tap (see illustration B4). Use a screwdriver, blade width 4 mm, for disassembling/assembling of the simmer setting screw (see illustration B5/B6) and when necessary use pliers.
- 3. On the wok burner, replace the injectors for simmer (G1), wok (G2) and roast (G3). The wok injector is indicated by one rib on the injector holder, the roast injector by two ribs. The simmer injector is the one in the middle (see illustrations B7 and B8). You can replace the simmer injector with a no. 7 open-end spanner and a 3.6 Nm tightening moment. Use a no. 10 open-end spanner with a 5 Nm tightening moment to replace the roast and wok injectors.

# For verification, you can find the values of the injectors and simmer setting screws on the data label of this set! For verification also view the values table, injector and simmer setting screws.

4. Replace the sticker 'B12' by the sticker 'B11' on the underside of the appliance and on the spare label included with the appliance.

## Warning!

Check the appliance for gas tightness, especially the injectors and simmer setting screws! Always check for gas tightness before using the appliance! Check the other injectors first before checking the roast injectors.

Please note: to do this, connect the appliance to the mains. Do not forget to use the insulation plate!











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### Check for gas tightness (see illustration C)

Use leak spray to check the gas tightness when the appliance is connected to the gas supply:

- 1. Seal the injector.
- 2. Open the gas tap. Attention; press and open taps with thermo electric safety device and keep them pressed!
- 3. Spray leak spray on the connections and check them for gas tightness (see illustrations C1 and C2).
- 4. When checking the gas density of the wok or roast injectors, the simmer injector must also be closed off. When checking the roast injector (wok), connect the appliance to the mains to be able to turn on the solenoid. Position the insulation plate to shield any live parts (switch) (C4).

When checking gas density, always leave the roast injector until last. Always use the sealing ring and the control knob. Refer to the manual. Be careful of any live parts.

Check the gas tightness with a pressure pump (see illustration C3) when the appliance is **not** connected to the gas supply:

- 1. Connect the pressure pump to the gas pipe (see illustration C4) and close all gas taps.
- 2. Increase the pressure to 150 mbar and close the tap (see illustration C3/10) between the pressure pump and the pressure gauge (see illustration C3/8). Check the pressure. The maximum pressure loss may amount to 5 mbar per minute. After checking, open the tap (see illustration C3/10) between the pressure pump and the pressure gauge.
- 3. Open one of the taps and close the corresponding injector (see illustration C5/11). Attention; press and open taps with thermo electric safety device and keep them pressed!
- 4. Increase the pressure to 150 mbar and again close the tap between the pressure pump and the pressure gauge. Check the pressure. The maximum pressure loss may amount to 5 mbar per minute.
- 5. Repeat this test for all taps and injectors.

You may use an other approved method for checking the gas tightness.

## Final assembly (see illustrations D)

- 1. Check the position of the spark plug holders. Incorrectly positioned spark plugs can result in incomplete combustion.
- 2. Place the drip tray on the appliance. Do not forget to connect the earth cable to the drip tray (see illustration D1)!
- 3. Place new seal rings in the burner cups (see illustration D2). Screw the burner cups onto the burners with new torx-screws.
- 4. Position new fibre rings underneath the wok burner screws.

### Start up

- 1. Put the knobs, the wok burner cup, the burner heads and the pan supports in position. For G110 and G120, replace the wok burner head and roast burner head with the burner heads included in the conversion set.
- 2. Check whether the appliance is connected to the correct type of gas and gas pressure.
- 3. Open the gas supply and insert the plug into the power socket.









### Checking operation (see images E/F)

Ignite the burners. Check whether the flame profile is uniform and stable for the complete flexibility ratio (see illustrations E1, E2 en E3).

Important for this is that:

- The flame does not smother in simmer rate, the burner does not 'blow off' at maximum burning (to be recognized in flames that are at a distance from the burner in combination with a 'hissing' sound) and there are no long yellow flames.
- The burners are positioned correctly (see images F1/F2).





Gas table		Natural gas (N.G.) 1Kpa (Au/Nz)		ULPG 2.75Kpa (Au/Nz)	
	Burner	Inscrip- tion injector	Inscription simmer setting screw	Inscrip- tion injector	Inscription simmer setting screw
Aa=	Small	90	45	48	26
Bb=	Medium	120	60	66	30
Cc=	Large	135	65	77	36
G1g=	Wok Simmer	66	65	40	34
G2=	Wok inner	120		63	
G3=	Wok outer	210		100	

