

Built-in Glass Ceramic Gas Hob GCM 642.1 ME Built-in Electronic Control Panel GES 642.1



THE HEART OF A GOOD KITCHEN



Service Manual: H2-120-57-03

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1. Technical data

Modifications in comparison to GCM 642.0 ME - GES 642.0

In the case of the previously-mentioned model 1, the following components have been modified:

- Dual-circuit cooking zone front left. This means that there is a selector switch on the control panel which activates the second solenoid valve (in the dual solenoid valve magnetic block), thus switching on the outer circuit as well.
- The radiation burner at the front left is equipped with two injector pipes: 1x inner circuit and 1x outer circuit (see illustration).



Gas glass-ceramic built-in hob

- 2 high-powered burners of 2.5 kW each
- Dual circuit zone at the front left

Electronic built-in control element

Selector switch for the front left dual-circuit cooking zone

Technical data

- Gas connection 5 kW
- Product Identification No. CE 0085 AT 0092

Special accessories

 Set of injectors for natural gas for natural gas G25 LL - 12.4 with a considerable range of fluctuation and if below L-rated natural gas. Acc.-no. 709 Acc.-no. 564 399

Dual-circuit operation

The outer annular enlargement of the burner diameter is switched on and off with the control knob located on the left beside the cooking zone control.

Knob symbols:



= large burner diameter

2. Overview of the appliance



Hob

- 1 Air vents
- 2 Simmering zones
- 3 Cooking zones
- 4 Residual heat display

Control panel

- 5 Symbol for cooking zones
- 6 Cooking zone pilot lights
- 7 Digital clock
- 8 Error displays for cooking zone
- 9 Controllers for cooking zones
- 10 Switch for dual-circuit zone
- 11 Symbol for dual-circuit zone

3. Converting to a different type of gas

- If the appliance is converted to run on a different type of gas, this should only be carried out by a qualified gas fitter.
- If the appliance is converted to run on a different type of gas, the jet injectors will always have to be replaced.
- All appliances marked with G20 must be operated within Wobbe index range 11.3 15.2 kWh/m³ without changing the setting.
- If a setting is changed, this must be clearly indicated.

3.1 Changing the jet injectors

- 1. Disconnect the gas or electricity supply before converting.
- 2. Pull the control panel forwards out of the holder and disconnect the two plug connections to the hob.
- 3. Carefully lift the hob forwards out of the worktop: e.g. push scrwedriver or similar under the hob. Place the entire hob with the glass ceramic cooking surface facing down on a suitable base.
- 4. Remove perforated protective panelling in the area of the gas connection.
- 5. Undo the clips 1 on the injector pipes 5.
- 6. Undo the fastening screws ② and push the valve block ③ to the rear. The injector holders ④ are pulled out of the injector pipes.
- 7. Remove the injectors using a 9 mm-wrench and insert the new injectors. When unscrewing the injectors, countercheck by gripping the injector holder ④ in a suitable manner.



1 Clip

- ② Fastening screw
- ③ Valve block
- ④ Injector holder

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⑤ Injector pipe

Ensure that injectors with the correct diameter are used! Suitable injectors are indicated on page 9 in the table "Diameter of injectors".

- 8. After changing the injectors, insert the injector holders right back into the injector pipes and secure with the clips.
- 9. Screw the fastening screws of the gas connection back in again and screw on the perforated protective panelling.
- 10. First insert the hob into the worktop opening.
- 11. Connect the hob with the control panel and insert the panel back into the opening.

4. Technical data

4.1 Power, consumption and installation dimensions

Burner power (H _S)		
	Front left	2.5 kW (2 x 1.25 kW)
	Front right	2.5 kW
Electrical connection		
	Gas (liquefied petroleum gas)	364 g/h
	Electrical connection	35 W
Dimensions / mm		
	Hob W x D x H	585 x 514 x 85
	Control panel with front W x H	585 x 100
Opening dimensions / mm		
	Hob W x D	560 x 490
	Control panel W x H	525 x 90

The ratings relate to the calorific value and are calculated with the test gases natural gas G20 (methane) and LPG G31 (propane).

The appliance must be inspected in accordance with the national regulations as well as the EU Gas Equipment Directive (90/396/EEC) and EN 30.

4.2 Gas connection data

Gas type	Rated load per jet	Gas flow rate per jet
Natural gas G20, 2H, 2E 20 mbar	2.5 kW	4.0 l/min
Natural gas G20+G25, 2E+ 20/25 mbar	2.5 kW	4.0/4.6 l/min
Natural gas G25, 2LL 20 mbar	2.5 kW	4.6 l/min
Liquefied petroleum gas G30/ G31, 3B/P butane/propane gas 50 mbar	2.5 kW	182 g/h
Liquefied petroleum gas G30/ G31, 3+ butane/propane gas 28-30/37 mbar	2.5 kW	182/178 g/h

If required, sets of injectors can be ordered for natural gas LL.

G20; 2H, 2E, 20 mbar and G20/G25, 20/25 mbar settings.

All appliances marked with the setting G20; 2H, 2E, 20 mbar must be operated within Wobbe index range (15 °C, 1013 mbar) 11.3 - 15.2 kWh/m³ without changing the setting.

All appliances marked with the pressure couple (G20/25, 20/25 mbar) must be operated within Wobbe index range (15 °C, 1013 mbar) $10.8 - 15.2 \text{ kWh/m}^3$ without changing the setting.

Attention! The settings for this appliance are indicated on an indicating label (or on the identification plate). If a setting is changed, this must be clearly indicated.

4.3 Diameter of injectors

Gas type	Ø Injector		
	left	right	
Natural gas G20, 2H, 2E 20 mbar	2 x 0 85 mm	1 20 mm	
Natural gas G20+G25, 2E+ 20/25 mbar	2 x 0.05 mm	1.20 mm	
Natural gas G25, 2LL 20 mbar	2 x 0.90 mm	1.25 mm	
Liquefied petroleum gas G30/G31, 3B/P butane/propane gas 50 mbar *	2 x 0.52 mm	0.72 mm	
Liquefied petroleum gas G30/G31, 3+ butane/propane gas 28-30/37 mbar	2 x 0.54 mm	0.76 mm	

 \bigwedge Attention! Only use special injectors obtained frome the Customer service!

The injectors are indicated 1/100 mm in the unit.

4.4 Table of permitted gas types and gas pressures

Country (ISO-abbreviation)	Category	Natural gas	Liquefied petroleum gas
Germany (DE)	II _{2ELL3B/P}	E (G20) 20 mbar LL (G25) 20 mbar	butane/propane gas G30/G31, 3B/P) 50 mbar
Austria (AT)	II _{2H3B/P}	H (G20) 20 mbar	butane/propane gas (G30/G31, 3B/P) 50 mbar
Switzerland (CH)	II _{2H3B/P}	H (G20) 20 mbar	butane/propane gas (G30/G31, 3B/P) 50 mbar
	II _{2H3+}	H (G20) 20 mbar	Pressure couple butane/propane gas (G30/G31) 28-30/37 mbar
Italy (IT)	II _{2H3+}	H (G20) 20 mbar	Pressure couple butane/propane gas (G30/G31) 28-30/37 mbar
Spain (ES)	II _{2H3+}	H (G20) 20 mbar	Pressure couple butane/propane gas (G30/G31) 28-30/37 mbar
United Kingdom (GB)	II _{2H3+}	H (G20) 20 mbar	Pressure couple butane/propane gas (G30/G31) 28-30/37 mbar
Netherlands (NL)	II _{2L3B/P}	L (G25) 25 mbar	Butane/propane gas (G30/G31, 3B/P) 30 mbar
Belgium (BE)	II _{2E+3+}	Pressure couple (G20/ G25) 20/25 mbar	Pressure couple butane/propane gas (G30/G31) 28-30/37 mbar
Luxembourg (LU)	I _{2E}	E (G20) 20 mbar	-
France	II _{2E+3+}	Pressure couple (G20/ G25) 20/25 mbar	Pressure couple butane/propane gas (G30/G31) 28-30/37 mbar



5. Dismantling the controls

- a) Subsequent to removing the controls, the covering 1 can be lifted by means of unscrewing the three screws.
- b) The following components are now accessible from the top:
 - 3 Control lamp distribution terminal
 - 4 Distribution plug wiring
 - 5 Control lamps
 - 6 Power controls
 - 7 Ignition and monitoring electronics system
 - 8 Electrical timer
 - 9 Power-line filter
 - 10 Mains terminal
 - 11 9 + 12-polar plug connection
 - 12 Dual-circuit cooking zone selector switch
 - 13 Control knob for dual-circuit cooking zone



6. Wiring plans (See following pages)

Legend

A 1 A 2 A B A L A R B 1 B 2 E 1 E 2 E 4 E 5 E 5 E 7 E 8 E R-L E R-L E R-R	Controlling and monitoring setting, left-ha Controlling and monitoring setting, right-h Controlling and monitoring setting, oven Controlling and monitoring setting, left-ha Controlling and monitoring setting, right-h Ionisation monitoring element, left-hand o Ionisation monitoring element, right-hand Fault light, left-hand burner Fault light, right-hand burner Pilot light, right-hand burner Pilot light, right-hand burner Pilot light, right Pilot light, left-hand burner Pilot light, left Residual heat, left Residual heat, right Energy controller, left Energy control, left, with dual-circuit conr Energy controller, right	and cooking zone hand cooking zone hand cooking zone cooking zone cooking zone
Aufnahmege	häuse 12-pol. XB	Installation casing, 12-pole XB
Automatisch	e Zündsicherung	Automatic safety pilot
Buchsen		Sleeves
Kochfläche L	_+R	Left-hand and right-hand cooking zones
(MVL) Y1 Ma	agnetventilblock links, Hauptgas	Left-hand solenoid valve block, gas main
(MVLa) Y1a	Magnetventilblock links, Zweikreisbrenne	rLeft-hand solenoid valve block, dual-circuit
		burner
(MVR) Y1 M	agnetventil rechts	Solenoid valve right
Nach Anschl	uss Blatt 2	After connection Page 2
P 1 Elektroni	ik Kurzzeitwecker	Electrical timer
S 7 Stabreg	er links	Bar control, left
S 8 Stabreg	er rechts	Bar control, right
S 9 Schalter	Zweikreis	Dual-circuit switch
Stifte		Pins
Steckergehä	use 9-pol.	Plug casing, 9-pole
T 1 Taktfunkenzünder		Intermittent spark igniter
U1 Störungs	lampe Brennstelle, links	Fault light, left-hand burner
Von Anschlu	ß Blatt 1	From connection Page 1
X A Steckve	rbindung Magnetventile	Connector solenoid valve
X B Steckver	rbindung Kochfläche links+rechts	Plug connection, cooking surface, left and right
X 1 Verteiler	leiste	Distributor link
X 2 Verbindu	ingsstuck	Connecting piece
Y 1 Magnetv	entil Brennstelle, links	Solenoid valve, left-hand burner
Y 1a Wagnetventil Brennstelle, links Zweikreisbrenner		Solenoid valve, left-hand dual-circuit burner
Y 2 Magnetventil Brennstelle, rechts		Solenoid valve, right-hand burner
Z 1 Funkens	torniter	Hadio interference filter
zur Zundung, onne Hocnspannungsverbinder		For ignition, without high-tension connector
(Zunder 11 E	(1 1 igniters part of the hob)	



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. EAVR. MVL 7-11.57.50.000 7-11.61.40.000 7-11.57.80.000 ľ V1a $\nabla \gamma$ 11 $\sqrt{4}$ we/bl we/rt we/bl Б ਕ 亡 MS р 4 5 6 7 8 9 000 6-5149.70.000 5/65 6/78 6/78 6/78 6/78 000 Steckergehäuse 9 pol. XA Buchsen Legende T1 Taktfunkenzünder (MVL) Y1 Magnetventilblock links,Hauptgas (MVLa) Y1a Magnetventilblock links,Zweikreisbrenner MVR) Y2 Magnetventil rechts 8 4 Zeichnungs – Nr Blatt 1 von 5-51.07.60.000- \cdot Name Datum Küppersbusch Ersetzt: Gez. 04.0101 Georg Gepr. Norm. Benennung Schaltplan Einbaukochfeld GES 642.1 M MV/T1 Zeichnung ist unser Eigentus. Vervielfastitgung nutzung hat strafrechtliche und etd Stand vom Name Aenderung

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