Built-in gas hob

GMS 634.1
GMS 755.1

Küppersbusch
THE HEART OF A GOOD KITCHEN

GB

Service Manual: H2-120-50-01

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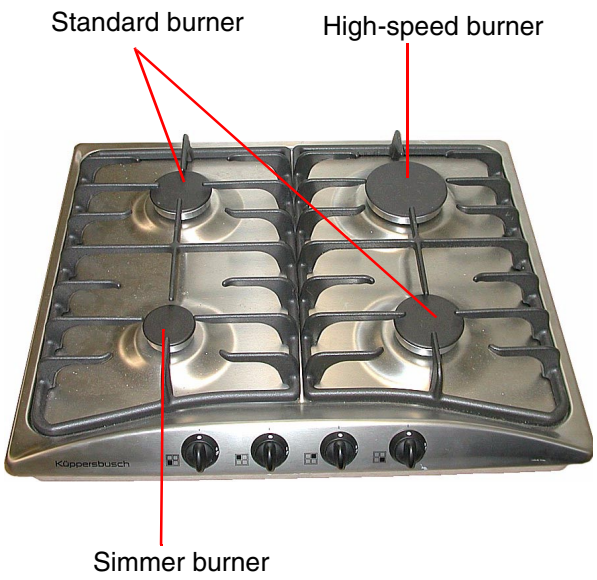


GMS 634.1
Design metallic (stainless steel)

Features:

- 4 burners
- Low-emission gas burners, comprising:
- 1 high-speed burner, 2.8 kW
- 2 standard burners, each 1.75 kW
- 1 simmer burner, 1.1 kW

Thermoelectric safety pilot

Cast-iron pan support

One-hand spark ignition

Technical data

- Gas connection: 7.3 kW
- Electrical connection: 0.1 kW, 230 volts (ready to plug in)
- Appliance dimensions: W x D approx. 580 x 500 mm
- Built-in height approx. 32 mm
- Niche dimensions: W x D approx. 553 x 473 mm
- Gas connection: R ½"
- Product identification number: CE0051 BL 1756

Operation with natural gas type LL not possible

Injector sets:

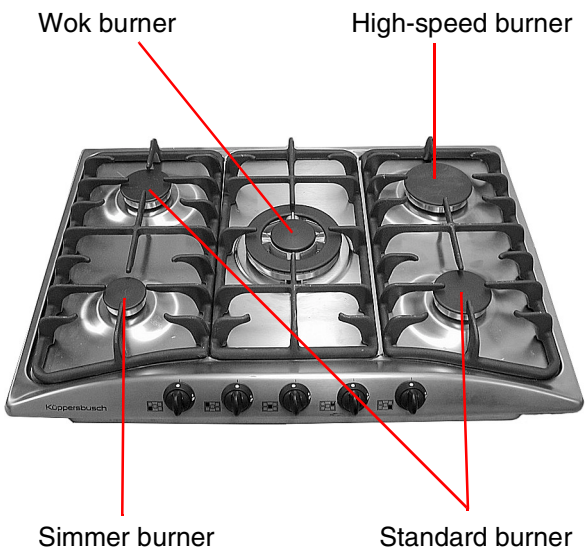
Liquid gas injector set, 50 mbar
spare part no. 565138

Liquid gas injector set, 30 mbar
spare part no. 565137

Natural gas type NL injector set, 25 mbar
spare part no. 565137

Natural gas injector set, 20 mbar (standard)
spare part no. 565139

1.2 GMS 755.1 built-in gas ceramic hob



GMS 755.1
Design metallic (stainless steel)

Features:

- 5 burners
- Low-emission gas burners, comprising:
- 1 high-speed burner, 2.8 kW
- 2 standard burners, each 1.75 kW
- 1 simmer burner, 1.1 kW
- 1 wok burner 3.3 kW

Thermoelectric safety pilot

Cast-iron pan support

One-hand spark ignition

Technical data

- Gas connection: 10.6 kW
- Electrical connection: 0.1 kW, 230 volts (ready to plug in)
- Appliance dimensions:
  W x D approx. 680 x 500 mm
- Built-in height approx. 32 mm
- Niche dimensions:
  W x D approx. 553 x 473 mm
- Gas connection: R ½"
- Product identification number: CE0051 BL 1754

Operation with natural gas type LL not possible

Injector sets:

Liquid gas injector set, 50 mbar
spare part no. 565138

Liquid gas injector set, 30 mbar
spare part no. 565137

Natural gas type NL injector set, 25 mbar
spare part no. 565137

Natural gas injector set, 20 mbar (standard)
spare part no. 565139

2. Requirements for installation and fitting

2.1 Instructions for installation

- The installation space must have a volume of at least 20 m^3 and it must be possible to ventilate the area by a window or a door opening out into the fresh air.
- The hob is built into a worktop opening, which must be cut in accordance with the dimensions specified below.
- The worktop must be installed horizontally and the opening must be cleanly cut.
- There should be no cross-bars below the worktop cut-out. They have to be reduced at least to the size of the worktop opening.
- The clearances of the hob cut-out at the front, the back and the side have to correspond to the dimension drawing! The front and the back frame widths result if the worktop is 600 mm deep. If the worktop is deeper, the clearance to the wall at the back will be wider.
- The edges of the worktop cut-out should be sealed with a coating of water-resistant protective paint.
- Lateral distance to tall cupboards must be a minimum of 300 mm on both sides.
- Primary burner inlet air is ensured by means of a gap between the hob board and the burner head.
- Additional space for the gas connection is required below the hob.
- The wall connection strip should be made of heat-resistant material and must not be provided with sockets in the area around the hob. We recommend using a support strip made of plastic and a covering strip made of aluminium. The lateral part on the worktop must not be longer than 30 mm.
- The wall above the wall connection strip in the area around the appliance must be made of non-inflammable material. Wood, plastic, PVC foil etc. do not meet this requirement.
- In normal use adjacent furniture may be subjected to increased temperatures. Such units must comply with the relevant legal and technical requirements for appliances generating heat. The plastic finish or the veneer of built-in kitchen units must have been produced using a heat-resistant adhesive (100 °C).
- The minimum clearance to wall-units and exhaust hoods installed above the oven is 760 mm.
- Before installation and after every removal of the hob, make sure sealing is undamaged and fits tightly. If not, it must be replaced. Do not use silicone or anything similar for additional sealing as there is a risk that coated worktops may be damaged when the hob is removed.

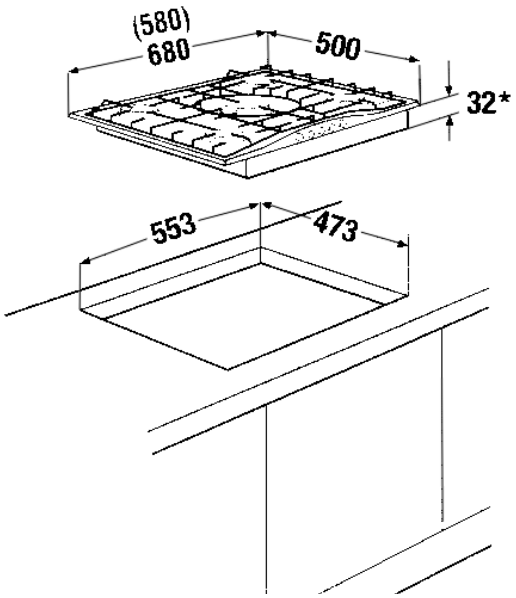
  Exception: uneven surfaces (e.g. ceramic tiling), where sealing with temperature-resistant permanently elastic material is necessary (e.g. silicone suitable for ceramics). This sealant may only be applied around the hob edges and never underneath it.

2.2 Installation

It is essential that KÜPPERSBUSCH built-in hobs only be combined with KÜPPERSBUSCH built-in ovens with an appliance cooling system. KÜPPERSBUSCH will not assume any liability whatsoever if other makes are used. Any mark of conformity or authorisation issued becomes invalid in the case of non-observation of this regulation.

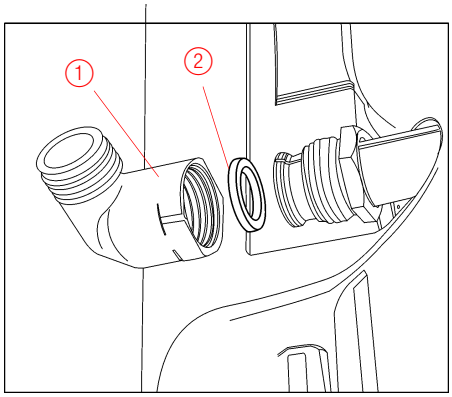
2.3 Installation dimensions

GMS 634.1 / GMS 755.1



Dimensions in brackets are for the GMS 634

*Installation height

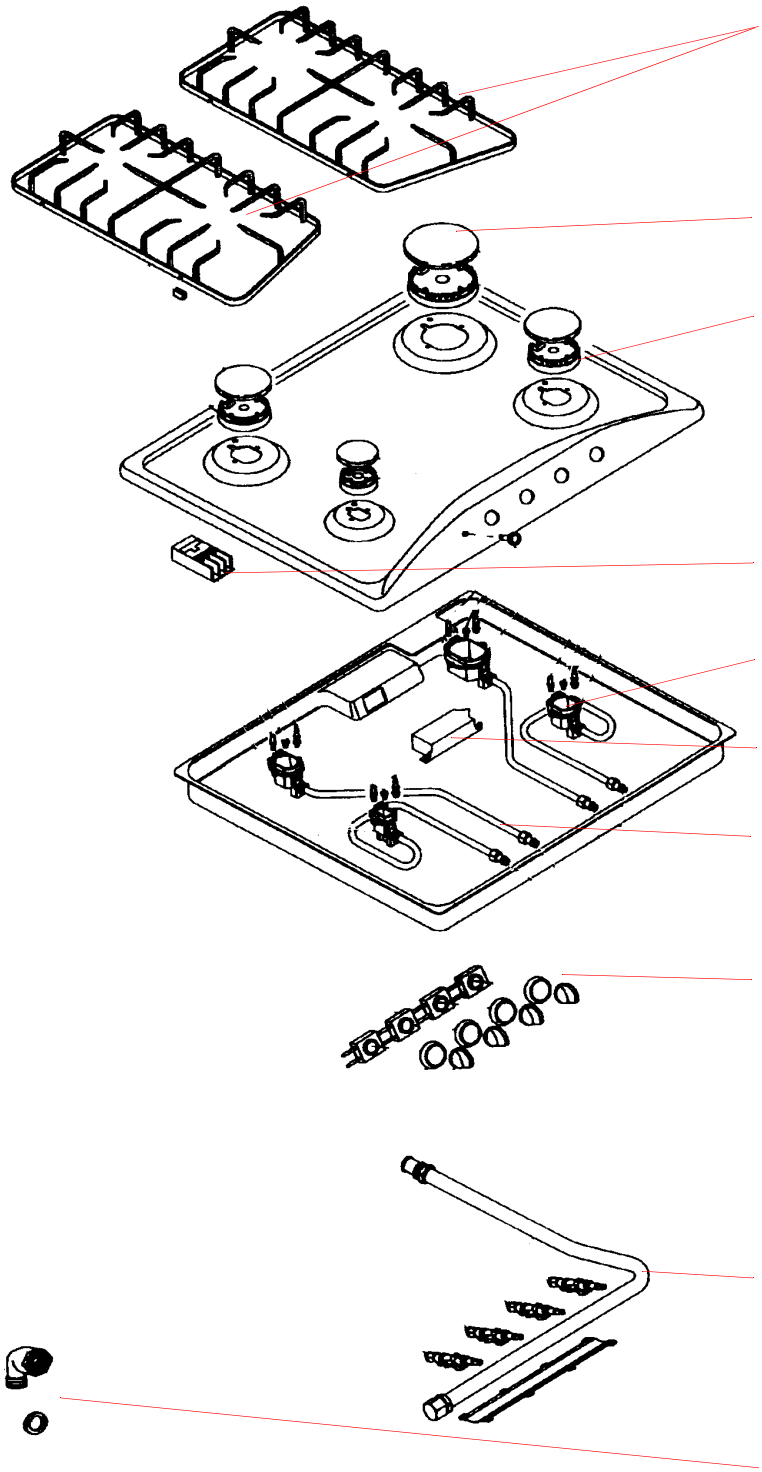


2.4 Installation

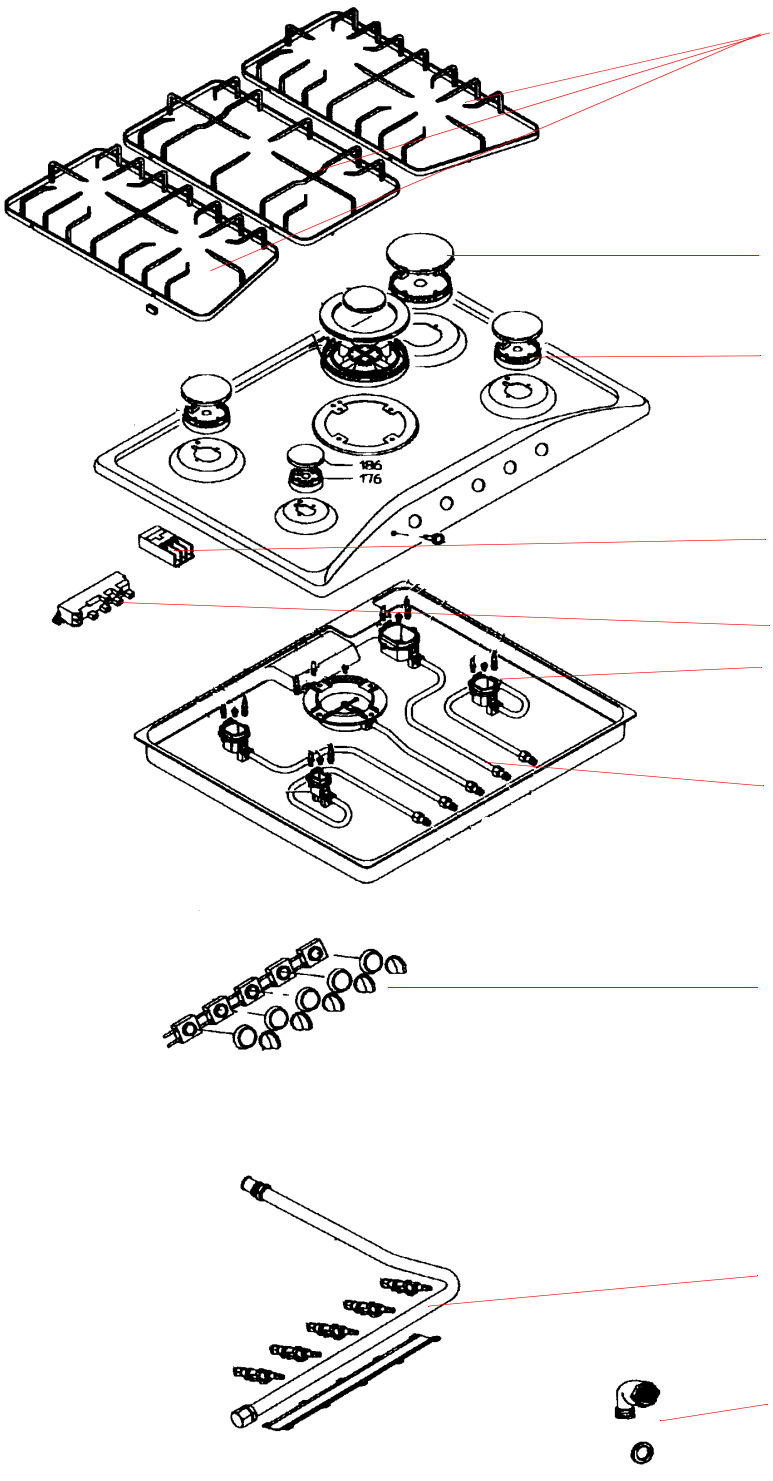
- Firstly make a clean worktop cut-out in accordance with the dimensions indicated (see “Installation dimensions”).
- Make sure that the sealing of the hob is properly positioned. Use temperature-resistant permanently elastic sealant around the hob edges on uneven surfaces (tiling, etc.).
  Do not apply this sealant under the hob on the work surface, as this would then be damaged during any later removal.
- If required, adjust the hob to another type of gas.
- Gas connection must be carried out with the connection angle ① supplied. In order to do so, install the sealing ring ② supplied.
- Place the hob into the worktop cut-out.
- Use the fixing clamps and the screws supplied to screw the hob securely from the bottom.

3. Overview of technical components

3.1 GMS 634.1 E



3.2 GMS 755.1 E

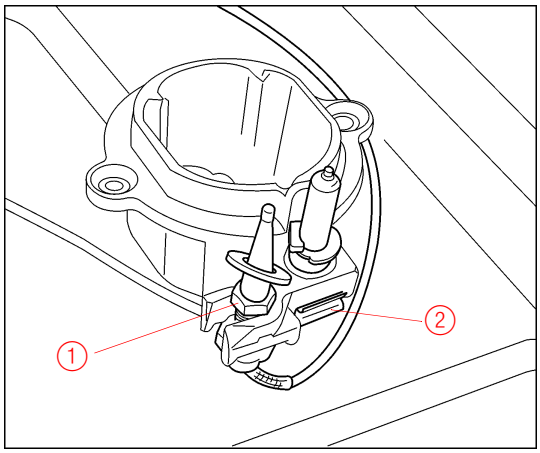


4. Replacing components

4.1 Dismantling the hob

1. Remove the fixing clamps underneath the appliance.
2. Press the hob out of the worktop from below.
3. Remove the control knobs.
4. Lift up the burner covers, the pan supports and the burner heads.
5. Remove the screws from underneath the appliance and lift up the stainless steel hob board. All of the technical components are now accessible.

4.2 Replacing the thermostat



1. Remove the hob board.
2. Screw the nuts of the thermostat ① off the burner.
3. Pull the thermostat downwards to remove it.
4. Pull the plug of the thermostat element of the gas tap.

The thermostat is installed in reverse order.

Attention! It is essential that the screwed connection between the thermostat and the burner be electrically conductive. (1 conductor thermostatic element)

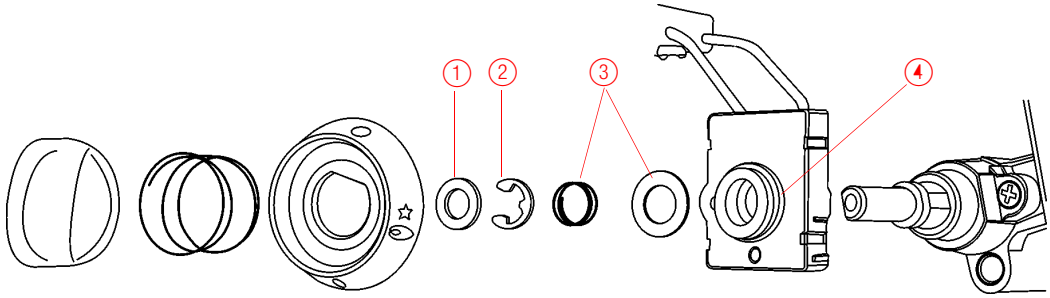
4.3 Replacing the spark ignition

1. Lift up the hob board.
2. Press the safety clamp ② upwards and remove.
3. Remove the spark ignition from the burner.

The spark ignition is installed in reverse order.

4.4 Replacing the gas tap

1. Lift up the hob board.
2. Remove the washer ① from all of the cooking zones.
3. Lift the securing rings ② off the hinge pins of the taps.
4. Remove the springs and the washers ③ from the hinge pins of the taps.
5. Remove the switch cover ④ from the hinge pins of the taps.

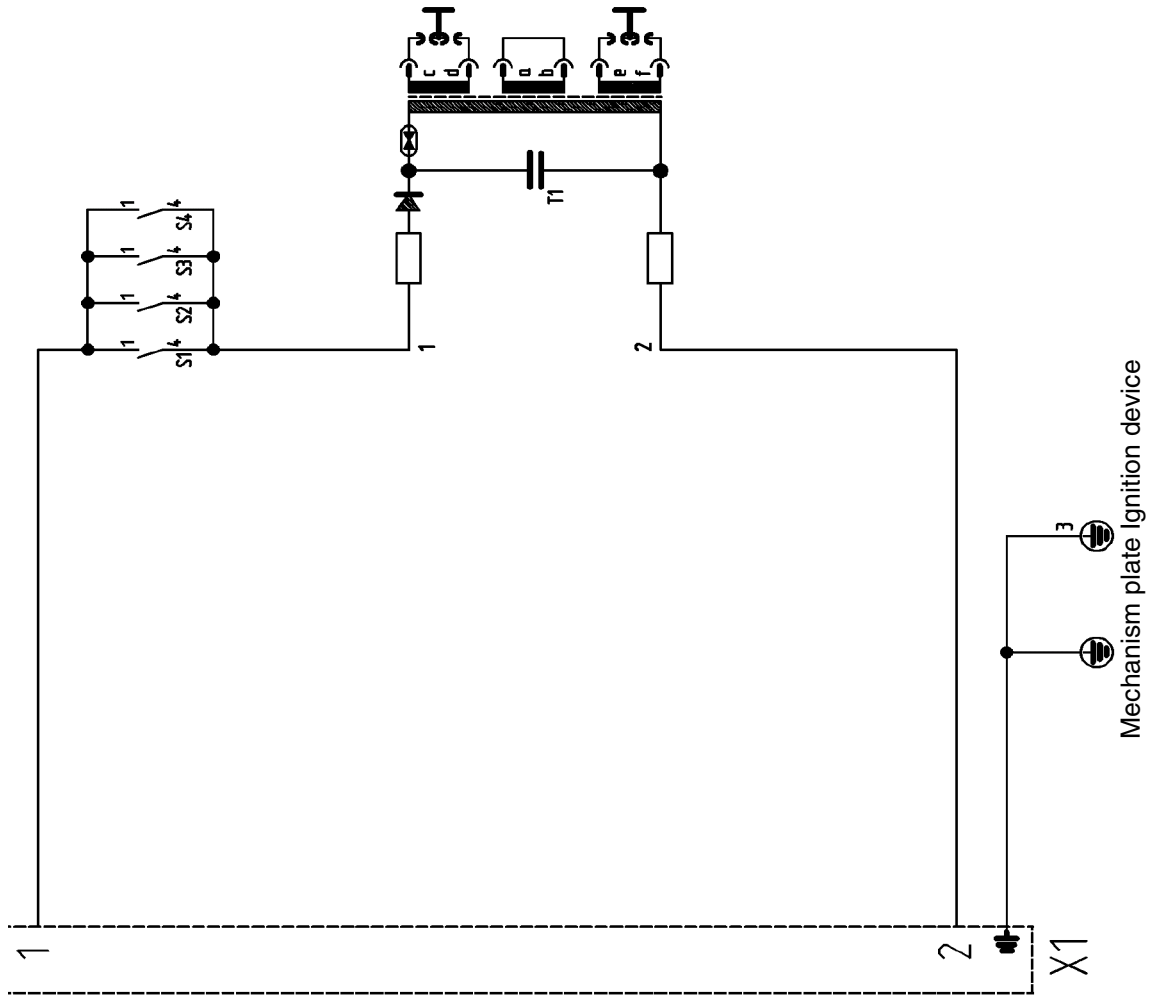


6. Remove the thermostat element from the gas tap.
7. Screw the swivel nut off the burner pipe on the gas tap.
8. Screw the shackle of the gas float of the gas tap off the gas tap and screw the gas tap out towards the top.

Assembly is carried out in reverse order.

Attention! It is essential to that there are no gas leaks on assembly!

5. Circuit diagram



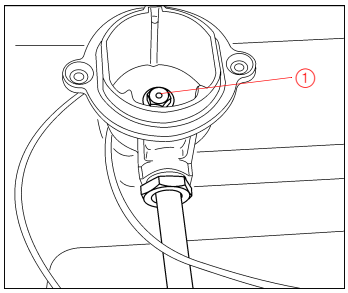
S1 – S4	Microswitch
T1	Timed spark ignition
X1	Mains clamp

6. Converting to a different type of gas

6.1 Order number for conversion kits

Natural gas injector set, G20/20 mbar	spare part no. 565139
Liquid gas injector set, G30/50 mbar	spare part no. 565138
Liquid gas injector set, G30/30 mbar	spare part no. 565137
NL natural gas injector set, G25/25 mbar	spare part no. 565137

6.2 Replacing the main injector



Once the burner cover and the burner heads have been removed, the main injector ① will be accessible.

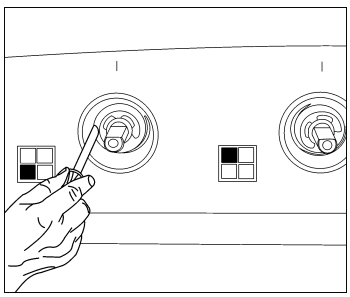
It can then be screwed out with a socket spanner.

Assembly is carried out in reverse order.

6.3 Adjusting the low-setting injectors

The low-setting injectors are not exchanged.
On adjusting to 50 mbar liquid gas, the jets are screwed in until they stop. For other types of gas they are screwed out accordingly.

Low-setting can be carried out as follows subsequent to removing the control knob:



Insert a slotted screw driver with a diameter of 3 mm approx. 40 mm down between the gas tap and the plastic covering for the hob (on the left of the hinge pins of the tap) until it reaches the low-setting screw and adjust the low setting.

6.4 Diameter of injectors

Jet identification of the main injector				
Gas type	**Wok burner**	**High-speed burner**	**Standard burner**	**Simmer burner**
Natural gas H, E, E+, G 20 (20/25 mbar)	121	117	97	72
Natural gas L, NL G 25 (25 mbar)	90	83	65	50
Liquefied petroleum gas, butane/ propane G 30 (50 mbar)	71	72	59	46
Liquefied petroleum gas, butane/ propane G 30 (28-30/37 mbar)	90	83	65	50

7. Technical data – gas connections

7.1 Table of permitted gas types and gas pressures

Country (ISO abbreviation)	Natural gas H, E (G 20) mbar	Natural gas L (G 25) mbar	Pressure couple Natural gas (G 20/25) mbar	Propane (G 31) mbar	Pressure couple (Butane/ propane) (G 30/31) mbar	Butane (Butane/ propane) (G 30) mbar	Category mbar
Germany (DE)	20					50	II2ELL3B/P
Denmark (DK) Finland (FI) Sweden (SE) Iceland (IS) Norway (NO)	20					28-30	II2H3B/P
Netherlands (NL)		25 25		50		28-30	II2L3P II2L3B/P
France (FR) Belgium (BE)			20/25		28-30/37		II2E+3+
United Kingdom (GB) Spain (ES) Italy (IT) Portugal (PT) Ireland (IE) Greece (GR)	20				28-30/37		II2H3+
Austria (AT)	20					50	II2H3B/P
Luxembourg (LU)	20				28-30/37		I2E, I3+

7.2 Gas connection data

Burners		**Natural gas 20 mbar 25 mbar**	**Butane/propane gas**	
		Input kW	Input kW	Gas rate g/h
Simmer burner	high	1	1	71g/h
	low	0,5	0,5	
Standard burner	high	1,75	1,75	125g/h
	low	0,6	0,6	
High-speed burner	high	2,8	2,8	200 g/h
	low	0,85	0,85	
Wok burner	high	3,3	3,3	225 g/h
	low	1,6	1,6	

The H_{SB} calorific value can be obtained from the relevant gas supply company upon installation. The flow rate is calculated as follows:

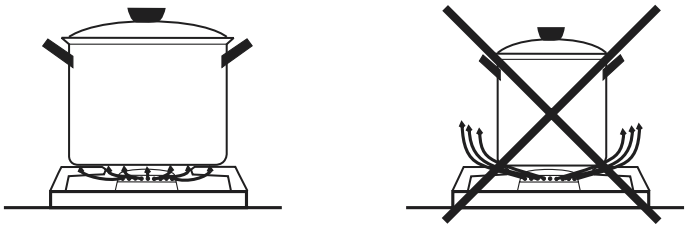
$$\text{Gas rate in l/min} = \frac{\text{Input kW} \times 1000}{\text{Gross calorific value kWh/m}^3 \times 60}$$

8. Other technical information

8.1 Which are the best pots and pans?

You can save time and power by choosing the best pans.

Choose a pot or pan whose diameter fits the burner size.



8.2 Cleaning and Care

Usually it is sufficient to clean the appliance with a damp cloth and a little washing-up liquid each time you use it. Wipe dry afterwards.

Do not use any abrasive or aggressive cleaning or scouring agents such as steel wool, soap-impregnated steel wool, metal or plastic sponges or similar agents with an abrasive surface.

8.3 Burner cover / pan supports

Do not use any abrasive or aggressive cleaning or scouring agents such as steel wool, soap-impregnated steel wool, metal or plastic sponges or similar agents with an abrasive surface.

Allow the burner parts to cool down before cleaning them.

Clean the burner covers and the pan supports in warm water with a detergent added. Dry well after cleaning.

Never use soda or chloric cleaning agents on the burner parts. Alkaline cleaning agents and oven sprays can damage the surfaces.

When replacing the burner covers, make sure that the pins lock into the openings.

Avoid dirt burning and becoming encrusted. Soak heavy soiling and food which has boiled over and burned before cleaning.