

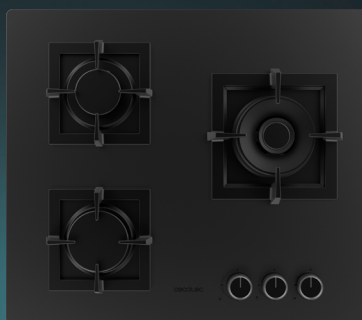
cecotec

BOLERO SQUAD G 1800S ETERNAL NANO GLASS

BOLERO SQUAD G 3800S ETERNAL NANO GLASS

BOLERO SQUAD G 5800S ETERNAL NANO GLASS

Placa de gas / Gas hob



bolero

Manual de instrucciones

Instruction manual

Manuel d'instructions

Bedienungsanleitung

Manuale di istruzioni

Manual de instruções

Instructiehandleiding

Instrukcja obsługi

Návod k použití

Kullanma kılavuzu

Manual d'istruccions

Οδηγίες χρήσης

Instrucciones de seguridad	5
Safety instructions	10
Instructions de sécurité	15
Sicherheitshinweise	20
Istruzioni di sicurezza	26
Instruções de segurança	31
Veiligheidsvoorschriften	36
Instrukcja bezpieczeństwa	41
Bezpečnostní pokyny	46
Güvenlik talimatları	51
Instruccions de seguretat	56
Οδηγίες ασφαλείας	61

ÍNDICE

1. Piezas y componentes	67
2. Antes de usar	67
3. Instalación	68
4. Funcionamiento	71
5. Limpieza y mantenimiento	73
6. Resolución de problemas	73
7. Especificaciones técnicas	75
8. Reciclaje de aparatos eléctricos y electrónicos	78
9. Garantía y SAT	79
10. Copyright	79

INDEX

1. Parts and components	80
2. Before use	80
3. Installation	81
4. Operation	84
5. Cleaning and maintenance	85
6. Troubleshooting	86
7. Technical specifications	87
8. Disposal of old electrical and electronic appliances	91
9. Technical support and warranty	91
10. Copyright	91

SOMMAIRE

1. Pièces et composants	92
2. Avant utilisation	92
3. Installation	93
4. Fonctionnement	96
5. Nettoyage et entretien	98
6. Résolution de problèmes	98
7. Spécifications techniques	100
8. Recyclage des équipements électriques et électroniques	103
9. Garantie et SAV	104
10. Copyright	104

INHALT

1. Teile und Komponenten	105
2. Vor dem Gebrauch	105
3. Montage	106
4. Bedienung	109
5. Reinigung und Wartung	111
6. Problembehebung	112
7. Technische Spezifikationen	113
8. Recycling von Elektro- und Elektronikgeräten	117
9. Garantie und Kundendienst	117
10. Copyright	117

INDICE

1. Parti e componenti	118
2. Prima dell'uso	118
3. Installazione	119
4. Funzionamento	122
5. Pulizia e manutenzione	124
6. Risoluzione dei problemi	125
7. Specifiche tecniche	126
8. Riciclaggio di apparecchiature elettriche ed elettroniche	129
9. Garanzia e supporto tecnico	129
10. Copyright	129

ÍNDICE

1. Peças e componentes	130
2. Antes de usar	130
3. Instalação	131
4. Funcionamento	134
5. Limpeza e manutenção	136
6. Resolução de problemas	136
7. Especificações técnicas	138
8. Reciclagem de produtos elétricos e eletrônicos	141
9. Garantia e SAT	142
10. Copyright	142

INHOUD

1. Onderdelen en componenten	143
2. Vóór u het apparaat gebruikt	143
3. Installatie	144
4. Werking	147
5. Schoonmaak en onderhoud	149
6. Probleemoplossing	149
7. Technische specificaties	151
8. Recycling van elektrische en elektronische apparatuur	154
9. Garantie en technische ondersteuning	155
10. Copyright	155

SPIS TREŚCI

1. Części i komponenty	156
2. Przed użyciem	156
3. Instalacja	157
4. Funkcjonowanie	160
5. Czyszczenie i konserwacja	161
6. Rozwiązywanie problemów	162
7. Specyfikacja techniczna	164
8. Recykling urządzeń elektrycznych i elektronicznych	167
9. Gwarancja i Serwis Pomocy Technicznej	167
10. Prawa autorskie	168

OBSAH

1. Díly a součásti	169
2. Před používáním	169
3. Instalace	170
4. Provoz	173
5. Čištění a údržba	174
6. Řešení problémů	175
7. Technické specifikace	176
8. Recyklace elektrických a elektronických zařízení	179
9. Záruka a technický servis	180
10. Copyright	180

İÇİNDEKİLER

1. Parçalar ve bileşenler	181
2. Kullanmadan önce	181
3. Kurulum	181
4. Kullanım	185
5. Temizlik ve bakım	186
6. Sorun Giderme	187
7. Teknik bilgiler	188
8. Elektrikli ve elektronik ekipmanların geri dönüşümü	191
9. Garanti ve Teknik servis	191
10. Telif Hakları	191

ÍNDEx

1. Peces i components	192
2. Abans de fer servir	192
3. Instal·lació	193
4. Funcionament	196
5. Neteja i manteniment	197
6. Resolució de problemes	198
7. Especificacions tècniques	200
8. Reciclatge d'aparells elèctrics i electrònics	203
9. Garantia i SAT	204
10. Copyright	204

ΕΥΡΕΤΗΡΙΟ

1. Μέρη και εξαρτήματα	205
2. Πριν από τη χρήση	205
3. Εγκατάσταση	206
4. Λειτουργία	209
5. Καθαρισμός και συντήρηση	211
6. Επίλυση προβλημάτων	212
7. Τεχνικές προδιαγραφές	213
8. Ανακύκλωση ηλεκτρικού και ηλεκτρονικού υλικού	216
9. Τεχνική υποστήριξη και εγγύηση	217
10. Copyright	217

o incidencia que resulte del mal uso de este dispositivo. Es responsabilidad del usuario operar y mantener el dispositivo según las instrucciones y recomendaciones detalladas en este manual. El no seguir las instrucciones puede resultar en daños personales, materiales, o en la pérdida de la garantía del producto.

SAFETY INSTRUCTIONS

Before using the appliance, read the following instructions carefully. Keep this instruction manual for future reference or new users.

- The installation and connection of the appliance must be carried out by authorised specialists. The manufacturer is not liable for damage caused by installation or connection errors.
- The appliance must be properly fitted and installed in a suitable and approved kitchen unit and worktop.
- This appliance is designed for domestic use only and is not intended for bars, restaurants, farmhouses, hotels, motels, and offices.
- WARNING: the appliance and its accessible parts may heat up during use. Be careful with the heating elements. Children under 8 years of age should be kept away from the appliance unless continuously supervised.
- CAUTION: accessible parts may be hot during operation or after use. Keep children away from the appliance when in use.
- Do not allow children to play with the appliance.
- Before installation, make sure that the local distribution conditions (gas type and pressure) are compatible with those of the appliance.

- The setting conditions for this appliance are indicated on the rating plate.
- This gas hob is not connected to any flue-gas evacuation system. It must be installed and connected in compliance with current installation regulations. Pay particular attention to the relevant ventilation requirements.
- WARNING: during use, a gas hob emits heat, moisture, and fuel gases into the room where it is located. Make sure that the room is well ventilated, especially when the hob is in operation. Keep natural ventilation channels open or install a mechanical-ventilation device (for example, an extractor hood).
- Intensive and prolonged use of the appliance may require additional ventilation, e.g. opening a window, or increasing the extractor hood power.
- This appliance can be used by children aged 8 years and people 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 must not play with the appliance. Cleaning and user maintenance should not be carried out by unsupervised children.
- The appliance is not intended to operate by means of an external timer or a separate remote-control system.
- WARNING: unattended cooking on a greasy or oily gas hob can be dangerous and may result in a fire. NEVER attempt to extinguish fire with water. Switch off the appliance and cover the flames, e.g., with a fireproof lid or blanket.
- CAUTION: always supervise the cooking process. Continuously monitor cooking during operation.
- WARNING: fire hazard. Do not place objects on the cooking

surfaces. The appliance could accidentally ignite or still be hot, which means that objects could melt, heat up or catch fire.

- WARNING: only use the pan supports supplied with the appliance or indicated as suitable by Cecotec. The use of unsuitable pan supports can cause accidents.
- The appliance must not be installed behind a decorative door to avoid overheating.
- Do not modify the appliance in any way.
- The gas hob cannot be used as a support or work surface.
- The appliance must be earthed in accordance with local regulations.
- Do not place the appliance on top of a dishwasher or tumble dryer to avoid steam damage.
- Turn off the burners after use.
- Monitor the cooking of very fatty or oily foods to avoid fire.
- Be careful not to burn yourself while or after using the appliance.
- Make sure that no cable of any fixed or mobile appliance touches the burners or hot cookware.
- Never cover the appliance with a cloth or protective film to prevent overheating and fire.
- Make sure the appliance is sufficiently ventilated according to these instructions.
- Do not allow objects of any size to fall onto the appliance.
- Do not leave empty cookware on the burners.
- Never store flammable objects (e.g., aerosols) in the space under the gas hob. Drawers/cabinets and their contents must be heat resistant.
- Precautions in the event of a fault: if you notice a fault, switch off and unplug the appliance.
- Repair of the appliance must be carried out by qualified

professionals. Do not try to fix the appliance yourself.

- Always make sure that the cookware is well centred on the burner. The bottom of the cookware should cover the burner as much as possible.
- Always place the cookware on the pan support, never on the burner cap or directly on the burner itself.
- Intensive and prolonged use of the appliance may require additional ventilation, e.g. opening a window, or increasing the extractor hood power.
- This appliance is designed for cooking only. It must not be used for other purposes, e.g. for heating rooms.
- Never immerse burner caps or pan supports in cold water. Fast cooling can damage the enamel.
- Always use suitable cookware.
- Regular cleaning of the burner parts is recommended to ensure optimum and safe operation.
- Keep any textiles such as gloves or tea towels away from the burner flame.
- Do not use baking griddles or trays.
- The appliance can only work efficiently if the burner components have been installed correctly, ensuring that cooking utensils (frying pans, pots, pans, among others) can be placed in a stable position.
- Aluminium trays or aluminium foil are not suitable as cooking utensils. Both burner caps and pan supports may be damaged.
- Never flambé under an extractor hood. High flames can cause a fire, even if the extractor hood is switched off.
- When the hob is used for the first time, you will notice some odour, do not worry, this is normal and will disappear with use.
- The appliance must not be placed or used outdoors.

- Do not use the appliance at room temperatures below 5 °C.
- The distance between the frying pan and a non-heat resistant wall should always be more than one centimetre. For shorter distances, the high temperature may cause the wall surface to discolour or warp.
- The burner components are hot during and immediately after use. Do not touch them and avoid contact with non-heat resistant materials.
- Never open the housing of the appliance.
- Do not use a pressure washer or steam cleaner to clean the hob.
- Never heat closed cans. Pressure build-up could cause an explosion.
- If you use a worktop protector, make sure it is suitable.
- WARNING! Cecotec accepts no liability for incidents or damage caused by improper use outside the rules set out in this instruction manual, or by non-compliance of these safety instructions and warnings.
- Possible damage produced by incorrect installation, setting or use is not covered by the warranty.
- Cecotec is not responsible for any damage, accident, or incident resulting from the misuse of this device. It is the responsibility of the user to operate and maintain the appliance according to the instructions and recommendations detailed in this manual. Failure to follow instructions may result in personal injury, property damage, or loss of product warranty.

INSTRUCTIONS DE SÉCURITÉ

Veuillez lire les instructions suivantes avec attention avant d'utiliser l'appareil. Gardez bien ce manuel pour de futures références ou pour tout nouvel utilisateur.

- L'installation et la connexion de l'appareil doivent être réalisées par des spécialistes autorisés. Le fabricant n'est pas responsable des dommages causés par des erreurs d'installation ou de connexion.
- L'appareil doit être correctement équipé et installé dans un meuble de cuisine et un plan de travail appropriés et approuvés.
- Cet appareil est conçu pour un usage domestique uniquement et ne doit pas être utilisé dans les bars, restaurants, fermes, hôtels, motels et bureaux.
- AVERTISSEMENT : l'appareil et ses pièces accessibles peuvent devenir chauds pendant l'utilisation. Évitez de toucher les éléments chauffants. Les enfants de moins de 8 ans doivent rester éloignés de l'appareil et être surveillés à tout moment.
- ATTENTION : les parties accessibles peuvent être chaudes lorsque la plaque de cuisson est en fonctionnement ou après chaque utilisation. Tenez les enfants loin de l'appareil.
- Ne laissez pas les enfants jouer avec l'appareil.
- Avant l'installation, assurez-vous que les conditions locales de distribution (type et pression de gaz) sont compatibles avec celles de l'appareil.
- Les conditions de réglage de cet appareil sont indiquées sur la plaque signalétique.
- Cette plaque de cuisson à gaz n'est pas raccordée à un système d'évacuation des gaz de combustion. Elle doit être installée et raccordée conformément aux réglementations

1. PARTS AND COMPONENTS

FIG. 1

- 1.- Operation knobs
- 2.- Burner and cap assembly
- 3.- Pan support

NOTE:

Figure 1 is a general graphical representation of all gas hob models included in this instruction manual.

Each hob varies in the number and arrangement of burner(s) and operation knob(s).

NOTE:

The graphics in this manual are schematic representations and may not exactly match the device.

2. BEFORE USE

- This appliance is packaged in a way as to protect it during transport. Take the appliance out of its box and remove all packaging materials. You can keep the original box and other packaging elements in a safe place to prevent damage to the appliance if you need to transport it in the future. In case the original packaging is disposed of, make sure all packaging materials are recycled accordingly.
- Make sure all parts and components are included and in good conditions. If there is any piece missing or in bad conditions, contact the official Cecotec Technical Support Service immediately.

Box content

- Gas hob
- Accessories (burners, caps, pan supports, etc., depending on the model)
- Assembly kit (depending on the model)
- Instruction manual

3. INSTALLATION

- Installation must be carried out by a qualified technician.
- The technician must show you the location of the gas valve and how to close it in case of emergency.
- Be sure to remove all packing material from the hob before putting it into operation to avoid possible fires.
- Observe the minimum clearances to combustible surfaces indicated in this manual. These must be in accordance with the information on the nameplate and with local regulations and standards.
- If the hob is installed near a window, appropriate precautions must be taken to prevent curtains from flying over the burners, as this would pose a serious fire hazard.
- When choosing the location of the hob, consider the position of the gas and electricity supply pipes.
- The gas supply and electrical power must be closed at the time of installation.
- Do not install another hob next to this appliance.
- Check the underside of the worktop to ensure that there are no protrusions. Make sure the worktop is solid, can support the weight of the hob and is level.
- Make sure that the location where you place the hob is well ventilated. Make sure that the ventilation is not obstructed by bulky objects, etc.
- Remember to glue the sealing gasket on the hob panel before installing it on the worktop.
- RISK OF CUTS. Please note that the edges of the stainless-steel hobs can cause cuts, extreme caution must be taken when handling.
- Figure 2 shows the safety distances to be observed when installing the hob.

Installation of the hob under a piece of furniture

- Always make sure the hob is well ventilated and that the air inlet and outlet are not blocked. Make sure the hob works properly.
- The following table shows the installation dimensions corresponding to figure 3:

A	B	C	D	E
700 mm	min 100 mm	min 20 mm	Air inlet	Air outlet 5 mm

Note: the safety distance between the hob and a cabinet over the hob must be at least 700 mm.



Warning: in case of breakage of the hob glass (depending on the model):
Immediately switch off all burners and any electrical heating elements and disconnect the appliance from the mains. Do not touch the surface of the appliance. Stop using the hob.

Installation on a worktop

The following table shows the appliance dimensions and the cutting dimensions of the worktop, corresponding to figure 4.

	Appliance dimensions		Worktop recess dimensions	
	A (mm)	B (mm)	C (mm)	Depth (mm)
EU01_100182	305	525	260	480
EU01_100191	605	525	560	480
EU01_100200	885	525	835	480

Gas supply connection

The gas connection between the supply point and the hob can be made via a metal bellows or a rubber gas supply pipe (the length of which must not exceed 1.5 m). For kitchen applications requiring a steriliser, oven, microwave or similar appliance under the hob, a metal bellows must be used, and the connection tube must be fixed.

IMPORTANT: gas hobs using liquefied petroleum gas (LPG) must be connected by means of a rubber gas hose.

- If a rubber hose is to be used for the connection, please note that a universal air inlet connector is required.
- The two ends of the gas hose are connected to the hob and the inner gas valve (the inner diameter of the hose is 9.5 mm).
- Make sure that the gas hose is not pinched, twisted or kinked. Once the connection has been completed, it must be ensured that no gas leaks occur. Do not expose the gas hose to high temperatures.
- It is recommended that the gas hob is regularly checked for leaks every year.
- Always check that the rubber gas hose is in good condition, without cracks or damage and replace it regularly.
- Fig. 5 key:

1. Universal air inlet connector
2. Clamp
3. Red line

NOTE: gas hobs using natural, and syngas must be connected by means of a metal bellows.

- The metal bellows must meet the following requirements: CJ/T197-2010.
- Install strictly in accordance with the installation method and procedure of the "Stainless steel flexible special gas connection pipe".
- Do not expose the gas hose to high temperatures.
- Gas leak detection must be carried out after the connection has been completed.

Fig. 6 key:

1.- Metal bellows

Important!

- The gas hose must be inserted up to the red line of the universal air inlet connector and secured with a clamp.
- A rubber gasket must be fitted between the intake elbow and the gas connection pipe to ensure the safety of the installation.

Gas leak detection

Leak detection with soapy water:

Wet the gaskets with soapy water using a soft brush and open the gas valve to see if bubbles are generated. If this happens, close the gas valve immediately, tighten the connection and try again until no bubbles are generated.

Fitting the accessories

- Ensure that the operation knobs, burner assembly and pan supports are correctly installed. Incorrect installation can seriously affect the normal use of the appliance and shorten its lifespan.
- When fitting the burners, make sure that they are correctly inserted into the ignition needle and the thermocouple. During this process, make sure that the stainless steel surfaces of the appliance are not scratched and that the ignition needle is not accidentally broken. Damage caused in this way is not covered by the warranty.

IMPORTANT: gas hobs are adapted for use with natural gas, if you wish to use them with another type of gas, such as butane gas, the burner nozzles must be replaced by a qualified technician.

The burner nozzles for butane gas are supplied separately with the hob.

Electric connection

Connect the 3*0.75 mm² power cable to an earthed socket as shown in figure 7.

Fig. 7 key:

1. Phase L > brown cable
2. Neutral > blue cable
3. Earth > yellow/green cable

Notes:

- For power cable connections, never use adapters, reducers or multiple connectors, as they can overheat and catch fire.
- If the installation requires modification of the power wiring system or the plug does not fit the type of outlet available, it is recommended that a qualified technician be called in to replace it. The technician must also check that the cross-section of the cable in the plug matches the power rating of the appliance.
- Never replace the power cable, contact the official Cecotec Technical Support Service or a qualified technician.

4. OPERATION

Note: By using a thicker cookware, you can improve heat distribution, especially when using a small burner. The larger the size of the cookware used, the higher the efficiency of the hob. If food is to be left unattended on the hob for a short period of time, set the flame to the minimum. This will reduce the risk of food burning and save energy. When using large cookware, be sure to leave a minimum distance of 25 mm around it. Also, note that the distance between it and the operation knob must be at least 50 mm.

Operation of the operation knobs (Fig. 8)

Fig. 8 key:

1. Press the knob.
2. Turn the knob to the left by holding it down.
3. Press and hold for approximately 3 seconds.
4. High temperature setting.
5. Low temperature setting.

If no flame is generated, turn the knob to the off position (0/OFF) and repeat the previous steps. This time hold down the knob for a longer time (up to 10 seconds maximum).

Danger of deflagration

If the flame still does not ignite after 15 seconds, turn off the burner and open a nearby window or door. After waiting at least one minute, try lighting the burner again.

Safety system

Some models have a safety system (thermocouple) to prevent gas leakage when the burner is accidentally turned off.

Fig. 9 key:

1. Ignition needle.
2. Thermocouple.

Before using the appliance, make sure that the safety system is activated. Carry out the following steps:

1. Switch on the appliance.
2. Do not let go of the operation knob once the flame is lit; keep pressing it firmly. Press and hold for about 4 seconds.

Switching off a burner

To switch a burner off, turn its corresponding operation knob clockwise to the off position (0/OFF).

Note:

- It is normal to hear a slight crackling noise during burner operation.
- It is normal for it to give off a strange smell during the first use. This is not dangerous and does not indicate any malfunction. These phenomena will disappear on their own.
- An orange flame is normal. This is due to dust or splashes of liquid in the environment.
- If the flame goes out accidentally, turn the burner knob to the off position (0/OFF). Wait at least one minute before relighting the burner.
- A few seconds after the burner has been switched off, you will hear a "knock" sound. This is not a problem; it is simply that the security system has stopped working.
- Keep the burner as clean as possible. If the ignition needle is dirty, no flame will ignite. Use a soft brush to clean this part regularly. Avoid knocking or hitting the ignition needle.

5. CLEANING AND MAINTENANCE**Warning: Explosion risk**

Before cleaning the hob, make sure that it has cooled down completely and that the gas valve is not supplied. Do not disassemble the safety system or watertight components.

When removing the burner cap, be careful not to strike the ignition needle to prevent it from cracking (Fig. 10).

Cleaning the panel and burner cap

Use a damp cloth or a very soft scouring pad. Do not use metallic scouring pads or scouring pads with rough or coarse surfaces or acidic cleaning agents.

Pan supports, caps and burners are not dishwasher safe.

Burner cleaning

It is recommended to clean the burner and its cap at least once a month. Especially if the flame is irregular. Remove the burner and use a steel needle to remove dirt and carbon deposits from the burner holes (Fig. 11).

Do not rinse the burner directly with water. Make sure it is completely dry before using it again.

Cleaning the ignition needle and thermocouple

Use a soft brush to clean the surface of the ignition needle and thermocouple.

Avoid knocking or hitting the ignition needle during cleaning. After cleaning, make sure that all parts are dry and then install them correctly.

The warranty will not cover the burner housing or burner and cap assembly if scratched due to improper installation or handling.

6. TROUBLESHOOTING

Problem	Cause	Solution
The burner does not switch on. The flame is irregular.	Irregular flame due to incorrect gas power setting.	Contact a qualified technician with your gas supply company to check the gas hose.
The flame suddenly changes its appearance	The parts of the hob are not correctly positioned.	Properly assemble all the parts.
The burner takes a long time to ignite	The parts of the hob are not correctly positioned.	Properly assemble all the parts.
The flame goes out as soon as it is lit	You have not held down the knob for long enough.	Hold down the knob for a longer period of time.
The pan support has discoloured	This is a frequent phenomenon due to high temperatures.	Clean the pan support with a specific cleaning product.
The power supply is interrupted	The fuse may be blown or a safety device (thermal switch, circuit breaker...) may be deactivated.	Check the fuse box in your home.
There is a problem with the burner ignition	There is food or cleaning agent residue between the ignition needle and the burner.	Clean up this debris.

The hob makes a lot of noise when it is switched on or when it is in operation	The burner cap is not fitted correctly.	Position it correctly.
The flame is too high and is yellow in colour	Some burner holes are blocked.	Clean the dirt.
The flame is red	There is a problem with the gas supply, or the room environment is humid.	This is a normal phenomenon.
The gas hob gives off a strange smell	Gas hose is worn or damaged.	The gas hose must be replaced by a qualified technician.
	The burner is not lit.	Turn it back on when the smell has dissipated.
The diameter of the cookware does not match the diameter of the pan support	The bottom of the cookware is too close to the burner.	Use an auxiliary pan support.



WARNING: Risk of personal injury

All repairs must be carried out only by qualified personnel. Do not attempt to disassemble or repair the appliance yourself.

- Do not repair or replace any part of the appliance unless specifically instructed to do so in this instruction manual. It may lead to a dangerous incident that endangers your health and/or damages property.
- In the event of a malfunction, please contact the official Cecotec Technical Support Service.

7. TECHNICAL SPECIFICATIONS

Product reference:

EU01_100182

EU01_100191


EU01_100200

Product:

Bolero Squad G 1800S Eternal Nano Glass

Bolero Squad G 3800S Eternal Nano Glass

Bolero Squad G 5800S Eternal Nano Glass

Product type	Gas hob			<div></div> <div>PIN CODE: 2531D0-0125</div>	
Reference	EU01_100182 EU01_100191 EU01_100200				
HB	Class 3				
Manufacturer:	CECOTEC INNOVACIONES, S.L. Av. Reyes Católicos, 60, 46910, Alfafar (Valencia) - SPAIN				
	G20			G30	
Type of gas:	I2H(20), I2E(20)			I3B/P(30)	
Burner type	Heating power (kW)	Injector size (mm)		Heating power (kW)	Injector size (mm)
Wok burner	5.6	1.15+1.15+1.05		5.6kW:408g/h	0.73+0.73+0.65
Rapid burner	3	1.29		3kW:218g/h	0.87
Semi-rapid burner	1.75	0.99		1.75kW:127g/h	0.65
Auxiliary burner	1	0.76		1kW:73g/h	0.5
Supply pressure	20 mbar			30 mbar	
Country code	EN			LU, NL, DK, FI, SE, CY, CZ, EE, LV, LT, MT, SK, SI, BG, IS, NO, HR, HU, IT, RO, BE, GB, FR	
Voltage/ Frequency/Power (Nominal)	AC 220-240 V, 50 Hz, 3.6 W				



PIN CODE: 2531D0-0125

Burner type	Wok burner	Rapid burner	Semi-rapid burner	Auxiliary burner
Number of burners				
EU01_100182	1	-	-	-
EU01_100191	1	1	1	-
EU01_100200	1	1	2	1

Please use the appropriate cookware for each burner.

In the following table you can check the sizes by reference:

Burner type	Maximum size	Minimum size
Wok burner	320 mm	120 mm
Rapid burner	200 mm	100 mm
Semi-rapid burner	200 mm	100 mm
Auxiliary burner	200 mm	100 mm

ERP tables

Reference	EU01_100182
Type of gas	I3B/P(30)/I3+(28-30)/37
Burner type	Wok
EE burner	55.93%
EE gas hob	55.93%
Reference	EU01_100182
Type of gas	I2H(20)/ I2E(20) / I2E+
Burner type	Wok

EE burner	53.59%
EE gas hob	53.59%

Reference	EU01_100191		
Type of gas	I3B/P(30)/I3+(28-30)/37		
Burner type	Wok	Fast	Semi-fast
EE burner	55.93%	61.32%	61.84%
EE gas hob	59.70%		

Reference	EU01_100191		
Type of gas	I2H(20)/ I2E(20) / I2E+		
Burner type	Wok	Fast	Semi-fast
EE burner	53.59%	59.75%	58.76%
EE gas hob	57.37%		

Reference	EU01_100200			
Type of gas	I3B/P(30)/I3+(28-30)/37			
Burner type	Wok	Fast	Semi-fast 1	Semi-fast 2
EE burner	55.93%	61.32%	60.29%	61.84%
EE gas hob	59.85%			

Reference	EU01_100200			
Type of gas	I2H(20)/ I2E(20) / I2E+			
Burner type	Wok	Fast	Semi-fast 1	Semi-fast 2

EE burner	53.59%	59.75%	58.12%	58.76%
EE gas hob	57.56%			

Technical specifications may change without prior notification to improve product quality.
Made in China | Designed in Spain

8. DISPOSAL OF OLD ELECTRICAL AND ELECTRONIC APPLIANCES



This symbol indicates that, according to the applicable regulations, the product and/or batteries must be disposed of separately from household waste. When this product reaches the end of its shelf life, you should dispose of the cells/batteries/accumulators and take them to a collection point designated by the local authorities.

Consumers must contact their local authorities or retailer for information concerning the correct disposal of old appliances and/or their batteries.

Compliance with the above guidelines will help protecting the environment.

9. TECHNICAL SUPPORT AND WARRANTY

Cecotec shall be liable to the end user or consumer for any lack of conformity that exists at the time of delivery of the product under the terms, conditions and deadlines established by the applicable regulations.

Repairs should be carried out by qualified personnel.

If at any moment you detect any problem with your product or have any doubt, do not hesitate to contact the official Cecotec Technical Support Service at +34 96 321 07 28.

10. COPYRIGHT

The intellectual property rights over the texts in this manual belong to CECOTEC INNOVACIONES, S.L. All rights reserved. The contents of this publication may not, in whole or in part, be reproduced, stored in a retrieval system, transmitted, or distributed by any means (electronic, mechanical, photocopying, recording or similar) without the prior authorization of CECOTEC INNOVACIONES, S.L.

www.cecotec.es

Cecotec Innovaciones S.L.
Av. Reyes Católicos, 60
46910, Alfafar (Valencia)

