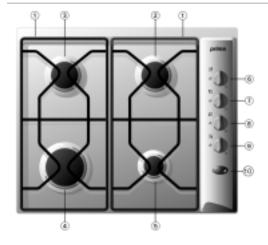


LPR 960/962/964

PRODUCT DESCRIPTION SHEET







- Removable panstand grids
- 2-3. Medium burners
- Large burner
- 5. Small burner
- 6. Medium burner control knob



Medium burner control knob 8. Large burner control knob



9. Small burner control knob



10. Electric ignition button



Symbols

7.

Shaded circle



Tap closed

Large flame



Maximum opening delivery

Small flame



Minimum opening or reduced delivery

Operation of burners with electric ignition

To light one of the burners:

- Press the relative knob and turn it anticlockwise to the large flame setting -).
- At the same time, press the push-button with a

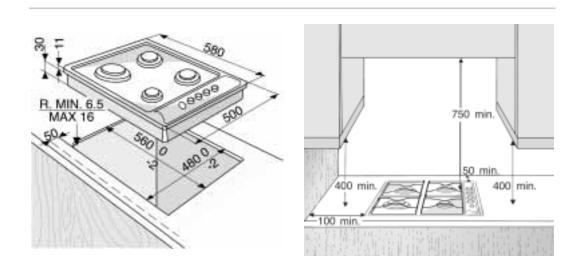
The spark plug gives out a spark that causes the burner to ignite.

If the burner does not ignite, press the push-button again.

Note:

Should particular local conditions of the delivered gas make the ignition of the burner difficult, it is advisable to repeat the operation with the knob turned to the small flame setting 👌.

DIMENSIONS OF COOKING HOB AND WORKTOP (mm)



NOTE: In case of installation of a hood above the cooktop, please refer to the hood instructions for the correct distance.

INJECTORS TABLE

CATEGORY II2H3+

	Type of	Injector	Rated heat	Rated	Reduced heat	Gas pressure mbar		
Type of gas used	burner	marking 100/mm	canacity consumption canacity		capacity	min.	rat.	max.
NATURAL GAS (Methane) G20	large medium small	Y115 H2 98 X72	3.00 1.65 1.00	286 l/h l 57 l/h 95 l/h	0.60 0.35 0.30	17	20	25
LIQUID PETROLEUM GAS (Cylinder) G30	large medium small	87 65 50	3.00 1.65 1.00	218 g/h 120 g/h 73 g/h	0.60 0.35 0.30	20	28-30	35
LIQUID PETROLEUM GAS (Cylinder) G31	large medium small	87 65 50	3.00 1.65 1.00	214 g/h 118 g/h 71 g/h	0.60 0.35 0.30	25	37	45

Type of gas used	Appliance model	Total rated heat capacity kW	Total rated consumption	Air required for burning m ³ /h
G20 20 mbar	4 gas	7.30	695 l/h	14.6
G30 28-30 mbar	4 gas	7.30	531 g/h	14.6
G31 37 mbar	4 gas	7.30	521 g/h	14.6

ELECTRIC SUPPLY: 230-240V ~ 50 Hz