

FR GUIDE D'INSTALLATION ET D'UTILISATION
EN GUIDE FOR INSTALLATION AND USE

TABLE DE CUISSON

TABLE DE CUISSON GAZ
COOKING GAS HOB

De Dietrich 

EN

DEAR CUSTOMER,

Discovering a De Dietrich product means experiencing the range of unique emotions.

The attraction is immediate, from the moment you set eyes on the product. The sheer quality of the design shines through, thanks to the timeless style and outstanding finishes which make each component an elegant and refined masterpiece in its own right, each one in perfect harmony with the others. Next, comes the irresistible urge to touch it.

De Dietrich design makes extensive use of robust and prestigious materials, where the accent is place firmly upon authenticity. By combining state-of-the-art technology with top quality materials, De Dietrich produces beautifully crafted products to help you get the most from the culinary arts, a passion shared by all lovers of cooking and fine food. We hope that you enjoy using this new appliance.

Thank you for choosing a De Dietrich product.

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IMPORTANT SAFETY INSTRUCTIONS – READ CAREFULLY AND RETAIN FOR FUTURE USE.

This guide can be downloaded from the brand web site.

- **WARNING** : this appliance may be used by children aged 8 years and older, and by persons with impaired physical sensorial or mental capacities, or without experience or knowledge, if they are supervised or have received prior instructions on how to use the appliance safely and have understood the risks involved.
- Children must not be allowed to play with the appliance.
- Cleaning and maintenance operations must not be carried out by children without supervision.
- Children must be supervised to ensure that they do not play with the appliance.
- It must be possible to disconnect the appliance from the power supply, either using a plug or by fitting a switch on the fixed wiring system in accordance with installation rules.
- The electrical plug must remain accessible after installation.
- If the power cable is damaged, it should be replaced by the manufacturer, its after-sales service department or by a similarly qualified person in order to avoid danger.
- Do not use steam cleaning appliances.

- The appliance is not designed to be switched on using an external timer or a separate remote control system.
- **WARNING** : leaving a hob unattended when cooking with fat or oil can be dangerous and could cause a fire.
- Never try to extinguish a fire with water but switch off the appliance, then cover the flame with a lid or a fire blanket.
- **WARNING** : fire risk: do not store any items on the cooking surfaces.
- Prior to installation, ensure that the local distribution conditions (type of gas and gas pressure) and the appliance's settings are compatible.
- The settings for this appliance are stated on the label inside the wallet or on the information plate.
- This appliance is not connected to a system for evacuating combustion products. It must be installed and connected in compliance with current regulations. Particular attention should be given to applicable ventilation requirements.
- The use of a gas hob produces both heat and humidity in a room. Ensure that the kitchen is well ventilated: keep mechanical ventilators open. Prolonged, intensive use of the hob may require additional ventilation, by opening a window, for example, or ventilating the room more efficiently by increasing the setting on mechanical ventilation, where installed.

- Do not use cookware that overhangs the edge of the hob.
- This hob has been designed for use by private persons in their homes.
- This appliance must be installed in compliance with current regulations and only used in a well ventilated area. Consult this guide before installing and using your appliance.
- You should never leave cooking unattended.
- These hobs are designed exclusively for cooking drinks and foodstuffs and do not contain any asbestos-based component parts.
- Never leave any or products in the cupboard beneath your hob (aerosols or other pressurized cans, papers, recipe books, etc.).
- If you have a drawer underneath the hob, we recommend avoiding placing objects in it that are temperature sensitive (plastics, paper, aerosols, etc.).
- Disconnect your hob from both electrical and gas supplies before carrying out any maintenance operations.
- When connecting electrical appliances to a nearby socket, ensure that the power supply cable is not in contact with any hot surface on the appliance.
- If a knob is difficult to turn, call your installer immediately.

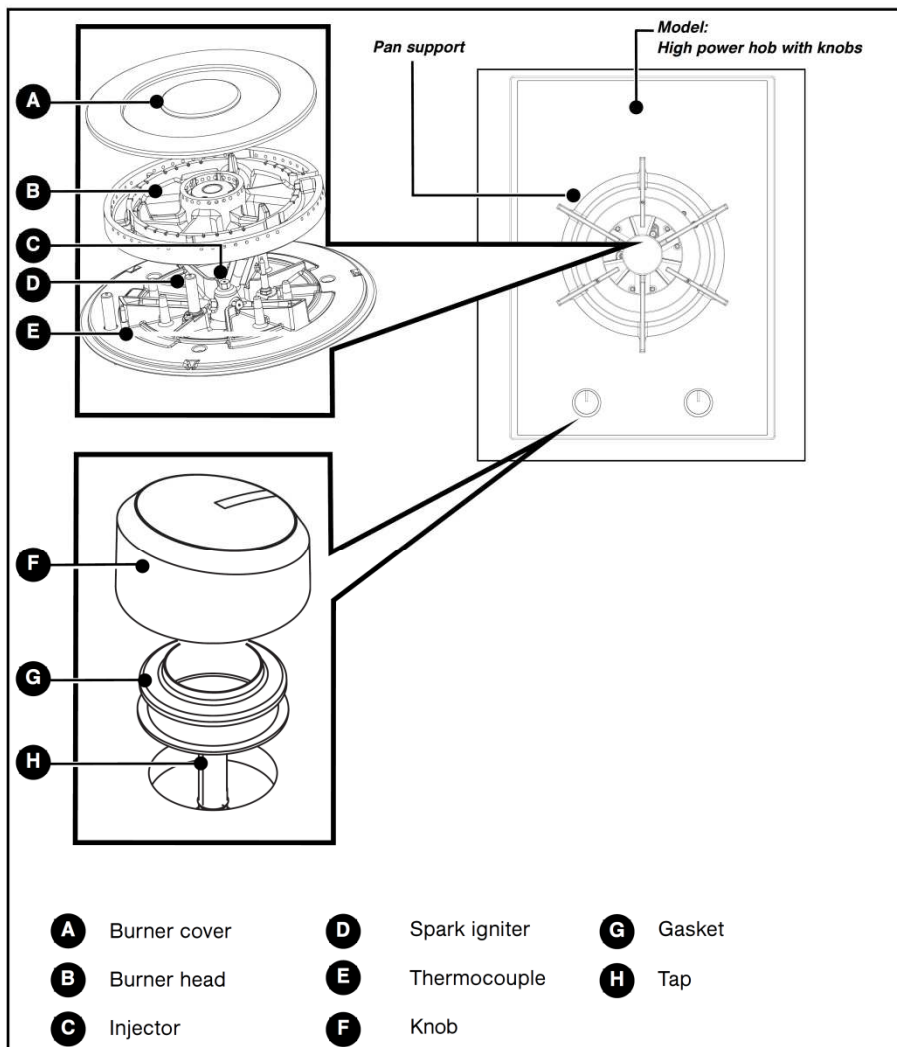
SAFETY INSTRUCTIONS

EN

- For safety reasons, after use, do not forget to close the main gas valve for mains gas lines or the valve on the top of your butane/propane gas cylinder.
- The conformity CE mark is applied to all these hobs.
- This appliance should be installed by a qualified technician / installer.
- This hob complies with standard EN 60335-2-6, as it applies to heat build-up in class 3 appliances and the implications for their installation (in compliance with standard EN 30-1-1).
- Never use aluminium foil for cooking. Never place products wrapped in aluminium foil or in aluminium trays on your hob. The aluminium will melt and permanently damage your appliance.
- To find your appliance's references easily, we recommend that you note them on the “After sales Service and Customer Relations” page (this page also explains where to find them on your appliance).
- **WARNING:** If a crack appears in the surface of the glass, disconnect your appliance from the power supply to avoid electric shock.
- **WARNING :** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

• 1 DESCRIPTION OF THE HOB

• DESCRIPTION OF THE HOB



Tip

This Guide to Installation and Use is valid for several models. There may be minor differences in details or fittings between your appliance and the descriptions provided.

2 INSTALLING YOUR APPLIANCE

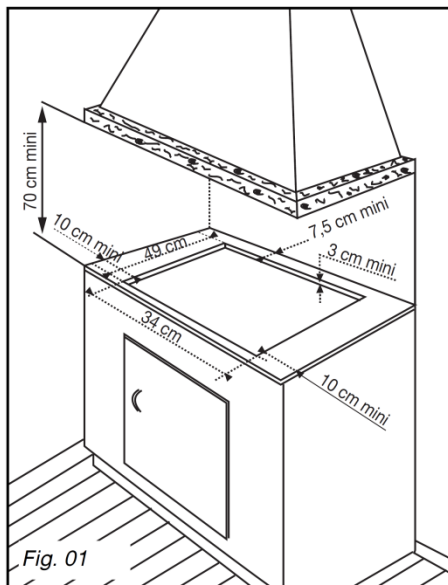


Fig. 01

• CHOICE OF LOCATION

Your appliance should be flush mounted in the surface of a support cabinet that is a minimum of 3 cm thick, made of a material that resists heat or that is covered with such a material.

So as not to inhibit the movement of cooking utensils, there should not be to any obstacle within 30 cm of the hob to the right or left or back.

If a horizontal divider wall is positioned under the hob, it should be placed between 10 cm and 15 cm away from the top of the work surface. Never store aerosol cans or pressurised containers in any compartment that may exist under the hob (see chapter "Safety instructions").

• BEFORE INSTALLATION

of your appliance and to ensure leaktightness between the drawer unit and the work surface, make sure that you glue the seal provided in the plastic bag (Fig. 02).

– Remove the pan supports, the burner covers and burner heads; noting their positions.

– Turn the hob over and carefully place it on top of the opening in the cabinet so as not to damage the knobs and spark plugs.

– Glue the foam seal, supplied with the appliance, to the outside edge of the frame. This seal ensures leaktightness between the glass and the work surface.

APPLIANCE				
	Width	Depth	Thickness	Model
Standard cabinet cut-out	34 cm	49 cm	depending on cabinet	38 cm
Standard cabinet cut-out	34 cm	49 cm	depending on cabinet	38 cm
Total dimensions above the work surface	38 cm	52 cm	5 cm	38 cm
Total dimensions below the work surface	34 cm	48 cm	5.1 cm	38 cm

(Fig. 02: model with touch-sensitive controls).

– Place your hob in the opening of the support unit, carefully centering it in the cut-out.

– Reposition the pan supports, burner covers and burner heads.

– Connect the hob's power cable to your kitchen's electricity supply (see section "Electricity connection").

– Connect your appliance to the gas supply (see section "Gas connection").

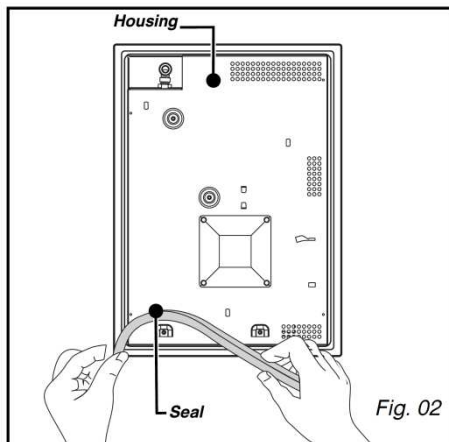
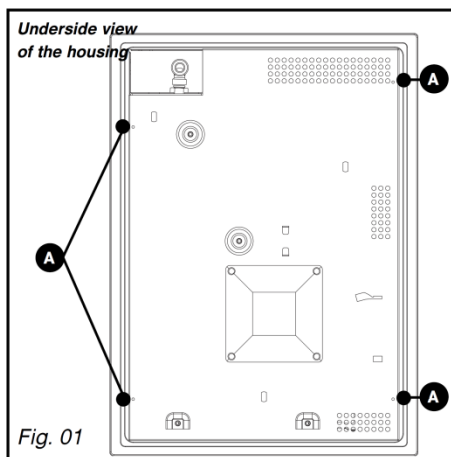


Fig. 02

2 INSTALLING YOUR APPLIANCE

• FITTING TIPS



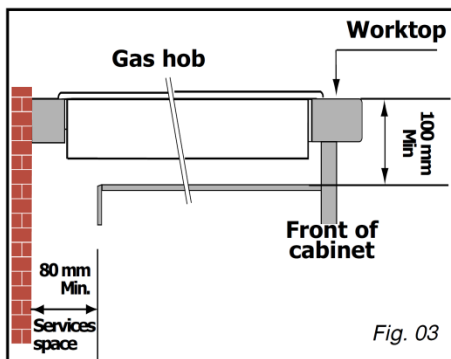
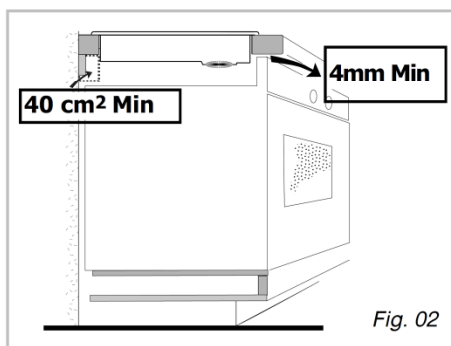
A Mounting holes

- If you wish, you can immobilise the hob using the four mounting brackets delivered with their screws, fixed to the four corners of the casing. You must use the holes provided for this purpose, according to the diagram above (Fig. 01).
- Stop screwing when the mounting bracket starts to become deformed. Do not use a screwdriver.

• CASE OF FLUSH FITTING ABOVE A DRAWER, OF A CABINET WITH A DOOR OR DRAWER

- Above an empty cabinet or a drawer (Fig. 02).

Fitting your hob above an oven requires the oven to be fitted low. It is recommended that the hob not be installed above an oven if the oven's ventilation is not frontwards. Create an air vent in the partition to the right or left of the oven, of 40 cm².



Warning
The hob's heat-safety features prevent it being used while it is in pyrolysis mode.

2 INSTALLING YOUR APPLIANCE

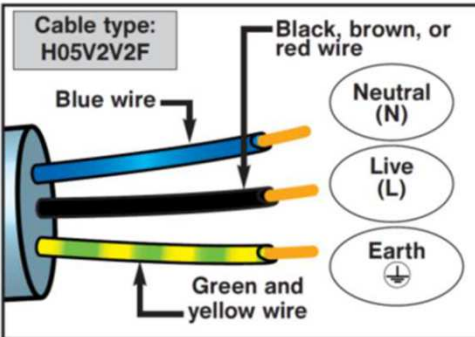
• **ELECTRIC CONNECTION**

○ The oven must be plugged in using a standardized power cable with 3 conductors each 1 mm² (1 ph + 1 N + ground) which must be connected to the 220~240 Volt network by means of a standardized IEC 60083 power socket or a single pole cut-off device in compliance with installation regulations. The safety wire (green-yellow) is connected to the appliance's ground terminal and must be connected to the installation's ground lead.

The electrical plug must remain accessible after installation.

CROSS-SECTION OF CABLE TO BE USED

	220-240 V _~ - 50 Hz Gas and dual
H05V2V2F - T90 Cable	3 conductors including 1 ground
Cross-section of the conductors in mm ²	1
Fuse	10A



If the supply cable is damaged, it must be replaced by a cable or special set available from the manufacturer or its after-sales department.

2 INSTALLING YOUR APPLIANCE

• GAS CONNECTION

• Preliminary comments

If your hob is installed above an oven or if proximity to other heating elements poses a threat of overheating the connection, you must insulate the cable in a rigid pipe.

If a hose or soft pipe (in the case of butane gas) is used, it should not come into contact with a moving part of the cabinet, nor should it pass through a location that may become blocked.



Warning

All soft pipes and hoses whose service life is limited must have a maximum length of two meters and must be accessible along their entire length. They must be replaced before the end of their service life (marked on the pipe). Regardless of the means of connection chosen, ensure that the connection is leaktight, after installation, with soapy water.

The gas connection must be installed in compliance with applicable regulations in the country of installation.

• Gas distributed by pipe, natural gas, propane-air gas or butane-air gas

For your safety, you must choose from the three following connection options:

– **Connection with a rigid pipe** made from copper and with screw-on mechanical connectors (G1/2 gas standard mark). Make the connection directly to the end of the elbow fitted on the appliance.

– **Connection with a wavy metal hose** (stainless steel) **with screw-on mechanical connectors** (compliant with the NF D 36-121 standard) whose service life is unlimited (Fig. A).

– **Connection with a reinforced rubber hose with screw-on mechanical connectors** (compliant with the NF D 36-103 standard) whose service life is 10 years (Fig. B).



Warning

When connecting your hob's gas supply, if you have to change the direction of the elbow fitted on the appliance:

① **Change the seal.**

② **Screw on the elbow's nut, being careful not to exceed a torque of 17 N.m.i**

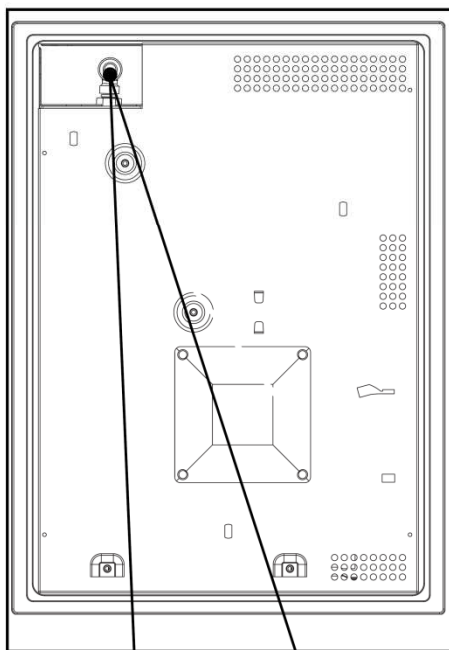


Fig. A

Fig. B

2 INSTALLING YOUR APPLIANCE

• Gas supplied by tank or cylinder (butane/propane)


For your safety, you must choose from the three following connection options:


– **Connection with a rigid pipe** made from copper and with screw-on mechanical connectors (G1/2 gas standard mark). Make the connection directly to the end of the elbow fitted on the appliance.

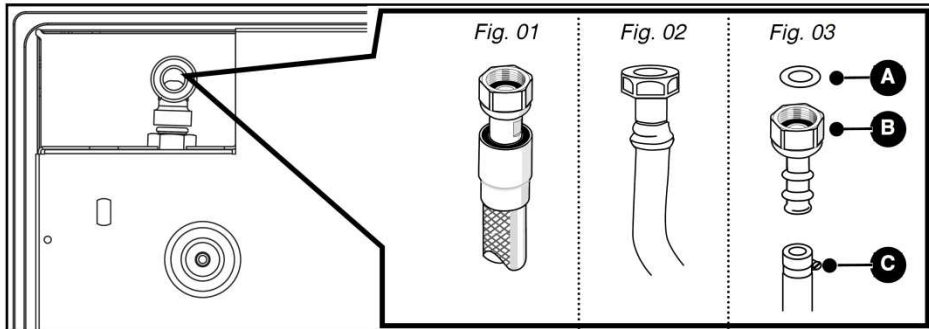
– **Connection with a wavy metal hose** (stainless steel) **with screw-on mechanical connectors** (compliant with the NF D 36-125 standard) whose service life is unlimited (Fig. 01).

– **Connection with a reinforced rubber hose with screw-on mechanical connectors** (compliant with the NF D 36-112 standard) whose service life is 10 years (Fig. 02).

In an existing system, a soft pipe fitted with clamps (compliant with the XP D 36-110 standard) whose service life is five years may be used. It is necessary in this case to use an adaptor without forgetting to fit a sealing washer between the adaptor and the hob's elbow (Fig. 03).

 **Tip**
You can obtain the adaptor and the sealing washer from your After-Sales Service Department.

 **Warning**
Screw on the adaptor with a torque not exceeding 25 N.m.



- A** Seal (not provided)
- B** Adaptor (not provided)
- C** Clamp (not provided)

2 INSTALLING YOUR APPLIANCE

• CHANGING THE GAS SUPPLY



Warning

Your appliance is sold pre-set for natural gas.

The injectors required for adapting it to butane/propane can be found in the plastic bag containing this guide.

Each time you change the gas supply, you must complete the following:

- Adapt the gas connection
- Change the injectors
- Adjust the hob connections.

• **Adapt the gas connection:** Refer to the “Gas Connection” **section**.

• **Change the injectors,** proceeding as follows:

- Replace the grill, the cap, and the head of the burner.
- Using a No.10 spanner, unscrew the central injector located at the base of the burner unit (see **A**) and using a No. 7 spanner, unscrew the 3 injectors located around the central injector (see **B**) around *Fig. 01*.

– Replace the corresponding gas injectors, in accordance with the positioning of the injectors and the gas characteristics table shown at the end of this section. To do this:

- First screw them in manually until the injector locks into place.
- Apply the spanner to the injector.
- Turn the spanner clockwise.
- Replace the head of the burner, the cap and the grill.



Tip

Each time you change the gas supply, tick the box corresponding to the new gas level on the label found in the plastic bag. Refer to the corresponding “Gas Connection” section.



Warning

Screw on the adaptor with a torque not exceeding 4 N.m.

Exceeding this limit may damage the product.

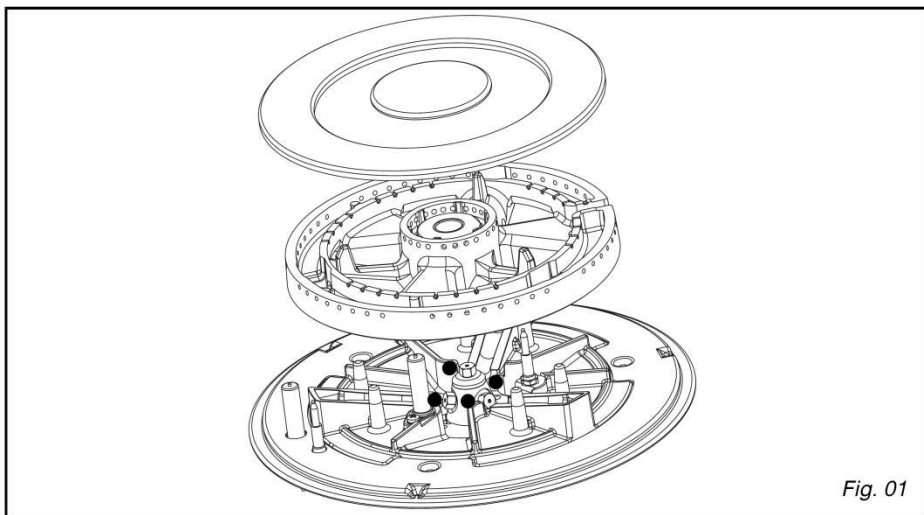


Fig. 01

2 INSTALLING YOUR APPLIANCE

- **Adjust the hob connections:** these are located underneath the knobs (*Fig. 04*).

- Proceed one tap at a time.
- Remove the knobs and the gaskets by pulling them up.

- Switching from natural gas to butane/propane

- Using a small flat-head screwdriver, **screw in** the brass burner power screws (yellow) (*Fig. 05*), all the way in, screwing them in a **clockwise direction**.

- Replace the gaskets and the knobs, paying careful attention to their direction and ensuring that the knobs are pushed in all the way.

- Switching from butane/propane to natural gas

- Unscrew the brass (yellow) burner power screws (*Fig. 05*), using a small flat-head screwdriver, **turn twice counterclockwise**.

- Replace the knob.
- Light the burner in maximum heat mode, then turn down to reduced heat mode.

- Remove the knob again, then turn the burner power screw **clockwise** until it reaches the lowest possible setting that does not extinguish the flame.

- Replace the gasket and knob.
- Make several attempts to change from the maximum flow rate to the minimum: **the flame should not go out** ; if it does, unscrew the burner-power screw so as to obtain good flame retention during these position switches.

- Reposition the burner heads, burner covers and pan supports on the hob.

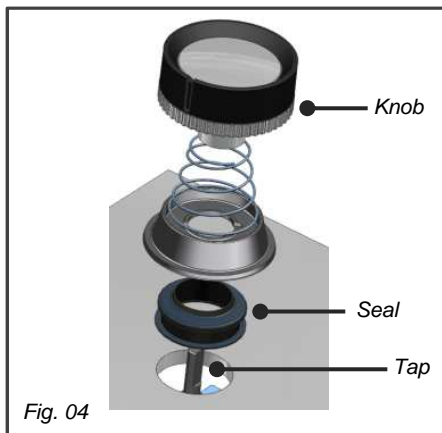


Fig. 04

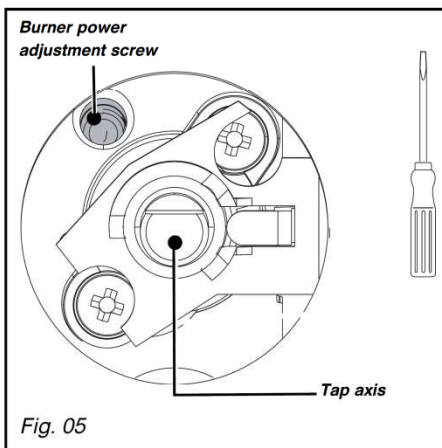
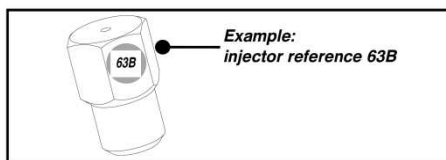


Fig. 05

2 INSTALLING YOUR APPLIANCE

• Markings on the injectors

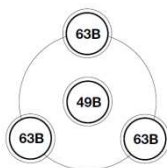
The table below shows where the injectors are positioned on your appliance according to the type of gas used. Each number is marked on the injector.



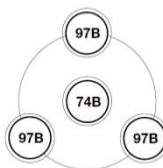
MARKINGS ON THE INJECTORS

38 cm hob with high-power flame

Butane/Propane Gas



Natural Gas



• Gas Properties

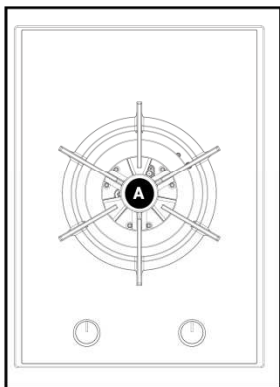
Appliance intended to be installed for use with:	Butane	Propane	Natural gas	Natural gas
FRcat: II 2E+3+	G30	G31	G20	G25
Hourly rate below: at 15° C under 1013 mbars	28-30 mbar	37 mbar	20 mbar	25 mbar
CENTRAL BURNER				
Marking engraved on injector	49B	49B	74B	74B
Nominal heat release rate (kW)	1,00	1,00	1,00	1,00
Reduced energy flow (with and without safety) (kW)	0,620		0,615	0,615
Hourly rate (g/hr)	73	71		
Hourly rate (l/hr)			100	116
EXTERNAL RING				
Marking engraved on injector	63B	63B	97B	97B
Nominal heat release rate (kW)	4,60	4,60	5,05	5,05
Reduced heat release rate (with safety) (kW)	2,050		2,050	2,050
Hourly rate (g/hr)	334	329		
Hourly rate (l/hr)			481	559
TOTAL FOR HIGH-POWER HOB				
Total heat release rate (kW)	5,60	5,60	6,10	6,10
Maximum flow rate (g/hr)	407	400		
Maximum flow rate (l/hr)			581	675

• 3 *USING YOUR APPLIANCE*

- **DESCRIPTION OF THE WORKTOP**

Model 1 burner with control knobs

DPG7449B





A High-power burner 6,1kW (*)

• 3 USING YOUR APPLIANCE

• SWITCHING ON THE GAS BURNERS



Each burner is supplied by a tap which can be opened by pressing it and turning it in a counterclockwise motion.

The point "O" corresponds to a closed tap.



– Choose the desired burner by using the symbols located near the knobs (e.g. : central burner  or external ring .

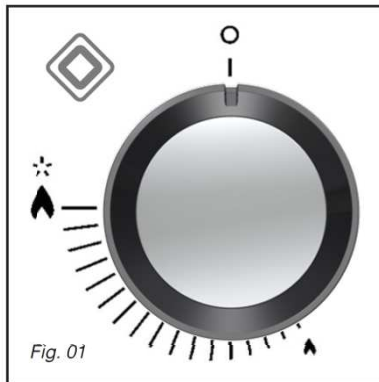
You can use the central burner and the external ring together.


Your hob is fitted with a burner-ignition system built into the knobs.

– To light a burner, press on the knob and turn it in a counterclockwise direction  to the maximum setting .

– Continue to press on the knob to produce a series of sparks until the burner lights.

The setting for more moderate flame intensities is between the symbol  and the symbol .



 **Tip**
When a knob becomes difficult to turn, do not force it. Call the installer for emergency repairs.

If the flame goes out accidentally, reignite normally following the lighting instructions.

• 3 USING YOUR APPLIANCE

• COOKWARE TO BE USED WITH GAS BURNERS

• Which burner should you use depending on your cookware?

Burner high-power flame	External ring	Central burner
20 to 30 cm	20 to 30 cm	8 to 14 cm
Wok	Frying, Boiling	Gentle simmer

– Adjust the ring of flames so that they do not extend beyond the edges of the cookware (Fig. 01).

– Do not use cookware with a concave or convex bottom (Fig. 02).

– Do not leave a gas burner operating with empty cookware.


– Do not use cookware that partially covers the knobs.

– Do not use cookware that goes over the edges of the cooking hob.

– Do not use heat distributors, toasters (Fig. 03), steel meat broilers or stewpots that have feet resting on or touching the glass top

– Only cooking hobs with the “high power” burner are equipped with a special “wok”-type grid.

This wok type grid allows you to use concave cookware. Supplied only for “high power” burners, it provides better flame distribution under large receptacles such as woks (Fig. 04).

 – Keep natural ventilation orifices in your home open or install a mechanical ventilation device (mechanical ventilation hood).

– Intensive, prolonged use of the appliance may require additional ventilation; you can, for example, open a window or provide more effective ventilation or increase power to the mechanical ventilation, if such a system is installed (a minimum air flow of 2 m³/hr per kW of gas power is required).

Example: 38 cm hob - 2 gas burners
total power: $3,6 + 0,85 = 4,45 \text{ kW}$

$4.45 \text{ kW} \times 2 = 8.90 \text{ m}^3/\text{hr}$ minimum flow

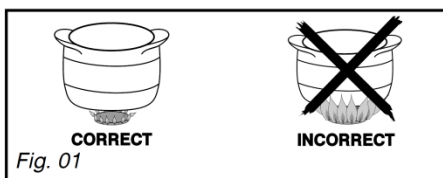


Fig. 01

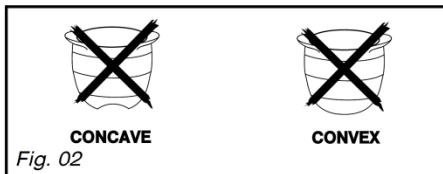


Fig. 02

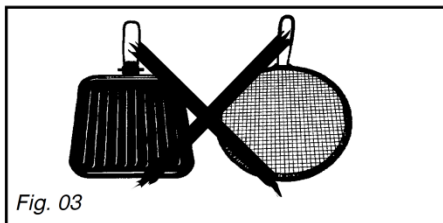


Fig. 03

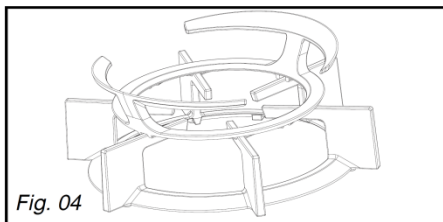


Fig. 04

• 4 DAILY CARE OF YOUR APPLIANCE

• MAINTAINING YOUR APPLIANCE

MAINTENANCE.....	WHAT TO DO	PRODUCTS/ACCESSORIES TO BE USED
Of the spark plugs and injectors	In the event that the spark plugs become soiled, clean them using a small, hard-bristled brush (non-metallic). The gas injector is located in the centre of the burner in the form of a crucible. Be careful not to clog it during cleaning, as this will reduce the performance of your hob. If it is obstructed, use a safety pin to unclog the injector.	. Small, hard-bristled brush. . Safety pin
Of the pan supports and gas burners	For tough stains, use a non-abrasive cream, then rinse with clean water. Carefully wipe each part of the burner before using your hob again.	. Gentle scrubbing cream. . Cleaning sponge
Of the glass worktop	- Clean with warm water and then wipe. For tough stains, use products designed for vitroc ceramic glass.	- Cleaning sponge. - Special vitroc ceramic glass products (e.g.: Cera-Clean).



Warning

- **Never clean your appliance while it is in operation. Set all the electric and gas controls to zero.**

- **If a crack appears in the surface of the glass disconnect your appliance immediately to prevent a risk of electric shock. Contact the After-Sales Service Department.**



Tips

- **It is better to clean the parts of the hob by hand rather than in the dishwasher.**

- **Do not use an abrasive sponge to clean your hob.**

- **Do not use steam cleaning.**

5 SPECIAL MESSAGES, INCIDENTS

• DURING USE

YOU OBSERVE THAT:	WHAT SHOULD YOU DO?
<ul style="list-style-type: none"> • Lighting of burners: There are no sparks when you press the knobs. 	<ul style="list-style-type: none"> . Check the electrical connection of your appliance . Check that the spark plugs are clean. . Check that the burners are clean and properly assembled . If the hob is attached to the work surface, check that the mounting brackets are not deformed. . Check that the gaskets under the knobs are not coming out of their slots.
<ul style="list-style-type: none"> • When you press a knob, all the burners spark at the same time (for model with knobs). 	<ul style="list-style-type: none"> . This is normal. The lighting function is centralised and controls all of the burners simultaneously.
<ul style="list-style-type: none"> • There are sparks, but the burner(s) does(do) not light. 	<ul style="list-style-type: none"> . Check that the gas inlet pipe is not pinched. . Check that the length of the gas inlet pipe is less than 2 meters. . Check that the gas inlet pipe is open. . If you have gas in a cylinder or tank, check that it is not empty. . If you have just installed the hob or changed the gas cylinder, hold the knob down in the maximum open position until gas arrives in the burners. . Check that the injector is not clogged; if it is, unclog it with a safety pin. . Light your burner before placing your saucepan on it.
<ul style="list-style-type: none"> • On sparking, the flame ignite but then go out as soon as the knob is released (for model with knobs). 	<ul style="list-style-type: none"> . Press firmly down on the knobs and hold them down for a few seconds after the appearance of flames. . Check that the parts of the burner are correctly mounted. . Check that the gaskets under the knobs are not coming out of their lodging. . Avoid strong air currents in the room. . Light your burner before placing your saucepan on it.
<ul style="list-style-type: none"> • In reduced heat mode, the burner goes out or the flames remain high. 	<ul style="list-style-type: none"> . Avoid strong air currents in the room. . Check that the gas type being used corresponds to the injectors installed (see the markings on the injectors in the "Gas properties" section). Reminder: The cooking hobs are sold pre-set for use with gas from the grid (natural gas). • Check that the burner-power screws are properly set (see "Changing the Gas Supply" section).
<ul style="list-style-type: none"> • The flames look irregular or uneven. 	<ul style="list-style-type: none"> • Check the cleanness of the burners and injectors under the burners, the burner assembly, etc. • Check that there is enough gas in the cylinder.

6 COOKING CHART

• GUIDE TO GAS COOKING

	PREPARATIONS	TIMES	HIGH POWER	BURNER CENTRAL	RING EXTERNAL
SOUPS	Broths Thick soups	8-10 minutes	X		
FISH	Court-bouillon Barbecue	8-10 minutes 8-10 minutes	X X		
SAUCES	Hollandaise, Bearnaise Bechamel, Aurore	10 minutes		X X	
VEGETABLES	Chicory, spinach Cooked peas Provençal tomatoes Browned potatoes Pasta	25-30 minutes 15-20 minutes	X X X X	X X	X
MEATS	Steak Blanquette, Osso-bucco Pan-fried cutlets Filet	90 minutes 10-12 minutes 10 minutes	X X X	X	
FRYING	Chips Fritters		X X		X
DESSERTS	Rice pudding Fruit compote Pancakes Chocolate Custard Coffee (small percolator)	25 minutes 3-4 minutes 3-4 minutes 10 minutes	X	X X X X	
MISCELLANEOUS	Paella	25 minutes		X	

• 7 SOME TIPS

Lighting with gas safety feature	<ul style="list-style-type: none"> . Hold the knob completely pressed down for a few seconds after the flame appears to trigger the safety system. . If there is a power failure, the burner may be lit by bringing a match to the burner and at the same time pressing the corresponding knob.
Use of cookware	<ul style="list-style-type: none"> . Always use stable cookware, that has a flat bottom and does not get damaged by heat. . Use cookware of an appropriate size: the diameter of the bottom of the cookware should be equal to or greater than the diameter of the electric cooking plate.
General maintenance	<ul style="list-style-type: none"> . Regularly clean the burners: this is vital for them to operate correctly and to ensure a stable and regular flame. . Check that the spark plugs are clean. Thoroughly dry the burners and burner covers before replacing them. . Finish cleaning by passing a piece of absorbent paper over the glass worktop to remove any trace of humidity.
Tips	<ul style="list-style-type: none"> . Once the water starts to boil, reduce the burner's heat to prevent overflowing. . Cover your saucepans with lids to save energy.



Tip

– In all cases, for more detailed information carefully read each page of the instructions.

• 8 ENVIRONMENT

5.1 - CARING FOR THE ENVIRONMENT

This appliance's packing materials are recyclable.

Recycle them and help to protect the environment by disposing of them in the council receptacles provided for this purpose.



Your appliance also contains various recyclable materials. It is therefore marked with this logo to indicate that, in European Union countries, used appliances must not be mixed with other waste. Appliance recycling organised by your manufacturer will thus be carried out in optimum conditions, in accordance with European directive 2002/96/EC on waste electrical and electronic equipment. Consult your local authority or your retailer to find the drop-off points for used appliances nearest to your home. We thank you for your help in protecting the environment.

9 AFTER-SALES SERVICE DEPARTMENT

• SERVICE CALLS

Any repairs to your appliance must be carried out by a qualified professional authorised to work on the brand. When you call, mention your appliance's complete reference (model, type, serial number). This information appears on the manufacturer's nameplate (*Fig. 01*).

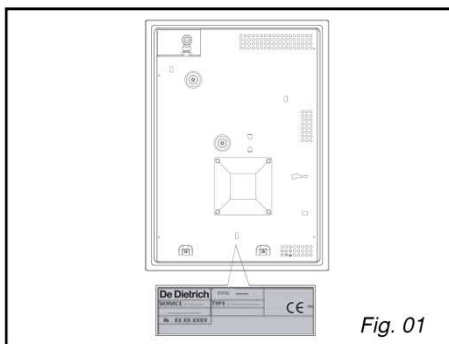


Fig. 01

GENUINE REPLACEMENT PARTS

During maintenance work, request that **only certified genuine replacement parts are used.**



Find full information about the brand at :
www.de-dietrich.com

De Dietrich 

Brandt France - SAS with share capital of €100.000.000 RCS Nanterre 801 250 531.