

en Instructions for connecting gas and gas conversion
(for After-Sales Service only)



HGV1F0U50Z
HGV1F0Y50Z
HGW3FSV50Z
HGW3FSY50Z
HJY5G7V60Z

Important information.....	3
Choose which side of the appliance to connect the gas on (* optional).....	3
Guidelines for ventilation.....	3
Gas connection.....	4
Approved connections.....	4
Liquefied gas connection (LPG)	4
Natural gas connection (NG).....	4
Electrical connection.....	5
Conversion to a different gas type.....	6
Changing the gas type	6
Parts for gas conversion	6
Replacing the burner nozzles.....	6
Setting the burner bypass nozzles and a small flame.....	7
Converting the appliance from liquid gas to natural gas.....	7
Converting the appliance from natural gas to liquid gas.....	7
Removing the control panel.....	7
Setting the bypass nozzles	8
Fitting the control panel.....	8
Replacing the oven gas burner (optional)	8
Leak test and function test	9
Check the gas connection	9
Checking the burner nozzles.....	9
Checking the bypass valves.....	9
Checking the oven burner nozzle (option).....	10
Check the grill burner nozzle (option)	10
Correct flame formation	10
Burners	10
Oven	10
Technical data – Gas	11
Appliance categories.....	11

Important information

The appliance must only be converted from one gas type to another by authorised personnel who have received appropriate training. The procedure must always be carried out in accordance with the instructions in this manual.

Incorrect connection and incorrect settings configuration may damage the appliance. The manufacturer accepts no responsibility for failure to connect or configure the appliance correctly.

Always observe the symbols on the rating plate. If there is no symbol that is relevant to your country, comply with the technical guidelines in force in your country when configuring the appliance.

Find out which gas type and which gas pressure your local gas supply network uses before installing the appliance. Make sure that all settings have been configured correctly before starting to use the appliance.

Always observe local and national guidelines and regulations.

All the connection data you need can be found on the rating plate to the right of the appliance door.

Enter the following data in the table:

Product number (E no.)

Production number (FD)

Enter the factory settings for the gas type/gas pressure in the table and then add the applicable gas type/gas pressure settings for once conversion has been carried out.

E no.	FD
After-sales service ☎	
Gas type/gas pressure	
This data can be found on the rating plate	
Gas type/gas pressure	
Data following gas conversion	

Caution!

After converting the appliance from one gas type to another, the new gas type must be indicated on the rating plate. Use a gas conversion label to do this. The gas type is marked with an asterisk (*) on the label. The label detailing the gas type (marked with an asterisk (*)) to which the appliance has been converted must be adhered in the designated place on the rating plate.

The changes made to the appliance and the type of connection are essential to enabling the appliance to work safely and in accordance with the relevant regulations.

⚠ Risk of gas escape!

- After connecting the appliance to the gas supply, always check the connection for leak tightness. The manufacturer accepts no responsibility for the escape of gas from a gas connection which has been previously tampered with.
- Do not move the appliance by pulling on the gas pipe (collector). This could damage the gas pipe.
- The appliance must not be moved once it has been installed. If you do move the appliance once it has been installed, check that the connection is leak-tight.

Switch off the power and gas supply before carrying out any work.

This appliance must not be installed on boats or in vehicles.

Choose which side of the appliance to connect the gas on (* optional)

The gas supply to the appliance can be connected on the left or right. The side on which the gas supply is connected can be changed if necessary.

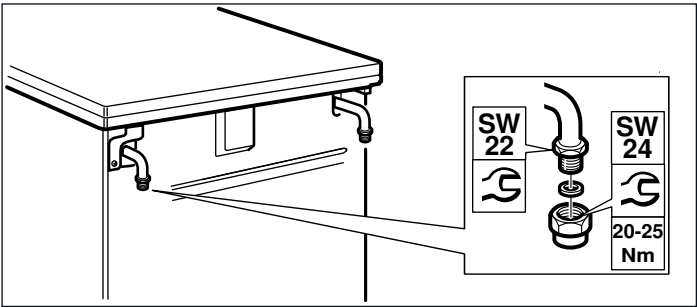
Connect the main gas supply.

If you change the side on which the gas supply is connected, the gas connection piece on the side that is not being used must be sealed with a blind plug.

To do this:

1. Place the new seal in the blind plug. Make sure the seal is seated correctly.
2. Secure the gas connection piece to the appliance **using a 22 mm spanner** and place the blind plug onto the connection piece using a 24 mm spanner.

Once the side on which the gas supply is connected has been changed, check that the connection is leak-tight. See the section entitled "Leak testing" for more information about this.



Note: Use a torque wrench to connect the appliance.

*** Option:** Only valid for some models.

Guidelines for ventilation

This appliance must only be installed in a room that is sufficiently ventilated.

If the total power for all gas appliances is below 11 kW, then this requirement is met if the installation room has a volume of over 15 m³ and at least one door leading outside or one window that can be opened.

If the total power for all gas appliances is above 11 kW, then this requirement is met if the installation room has a volume of over 2 m³ per kW and at least one door leading outside or one window that can be opened. Furthermore, an exhaust extractor hood or a controlled domestic ventilation system (no recirculated air operation) should be present and should have a

minimum flow volume of 15 m³/h for each kW of total power for all gas appliances. Appropriate supply air openings must be present.

Note: In some countries, the requirements for minimum room volume vary. Find out information on this from your after-sales service.

Gas connection

Approved connections

These instructions apply only when the appliance is set up in countries that are indicated on the rating plate.

If the appliance is set up, connected and used in a country that is not indicated on the rating plate, installation and assembly instructions must be used that contain data and information on the valid connection conditions in the relevant country.

Liquefied gas connection (LPG)

Caution!

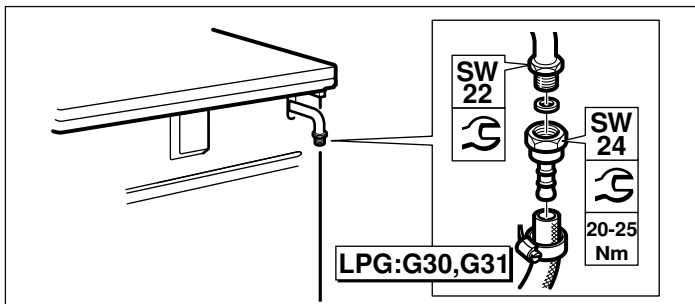
Observe the specific guidelines for each country.

If liquid gas (LPG) is used, the gas supply should be connected via a gas hose or a fixed connector.

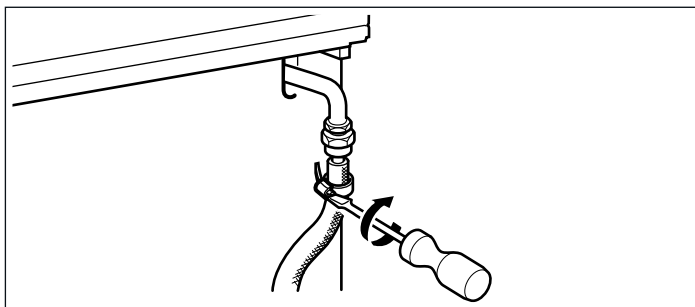
Important information on using a gas hose:

- Use a safety gas hose or a plastic gas hose (8 or 10 mm in diameter).
- It must be attached to the gas connection using an approved connecting device (e.g. a hose clamp).
- The hose must be short and completely leak-tight. The hose must not be longer than 1.5 m. Observe the applicable guidelines.
- The gas hose must be replaced once a year.

1. Place the new seal in the connection piece. Make sure the seal is seated correctly.
2. Secure the gas connection piece to the appliance **using a 22 mm spanner** and place the connection piece into the connection piece using a 24 mm spanner.



3. Fit the safety gas hose and use a pipe union or cable clamp to tighten it securely.



4. For information on how to carry out leak testing, see the section entitled "Leak testing". Open the gas connection shut-off.

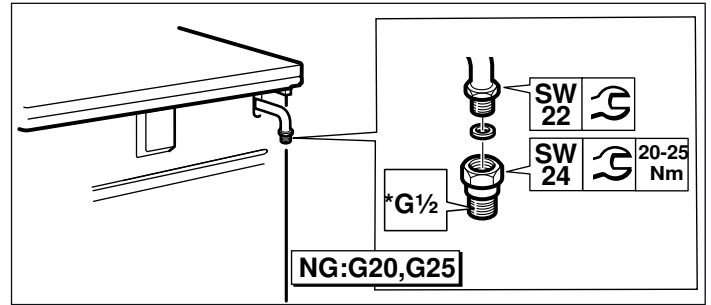
Note: Use a torque wrench to connect the appliance.

Natural gas connection (NG)

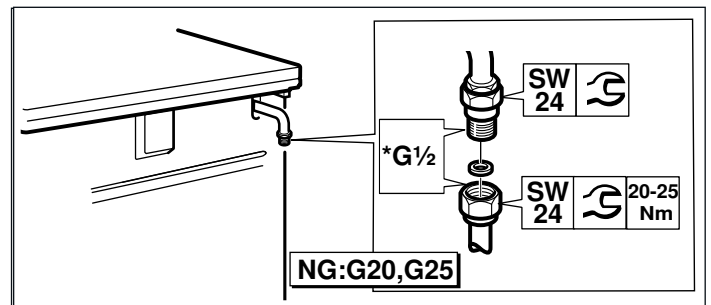
If natural gas (NG) is used, the gas supply should be connected via a gas pipe or a safety gas hose with threaded fittings at both ends.

Connection in accordance with EN ISO 228 G $\frac{1}{2}$ (TS EN ISO 228 G $\frac{1}{2}$)

1. Place the new seal in the connection piece. Make sure the seal is seated correctly.
2. Secure the gas connection piece to the appliance **using a 22 mm spanner** and place the connection piece into the connection piece using a 24 mm spanner.



3. Place the new seal into the gas pipe or safety gas hose. Make sure the seal is seated correctly.
4. Secure the connection piece using a **24 mm spanner**. Use a 24 mm spanner to place the threaded fitting of the gas pipe or safety gas hose on the connection piece and tighten it firmly.



5. For information on how to carry out leak testing, see the section entitled "Leak testing". Open the gas connection shut-off.

⚠ Risk of gas leak!

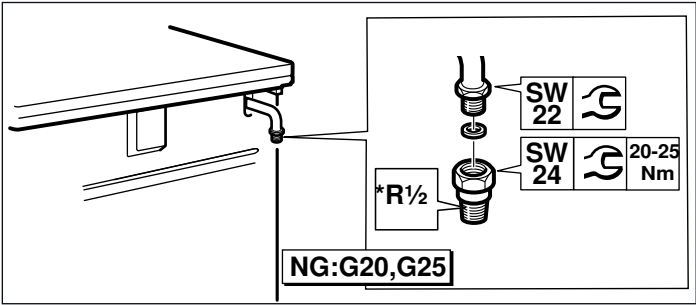
When connecting the gas pipe or safety gas hose, do not tighten the gas connection piece on the appliance using a 22 mm spanner. This may damage the connection piece.

Notes

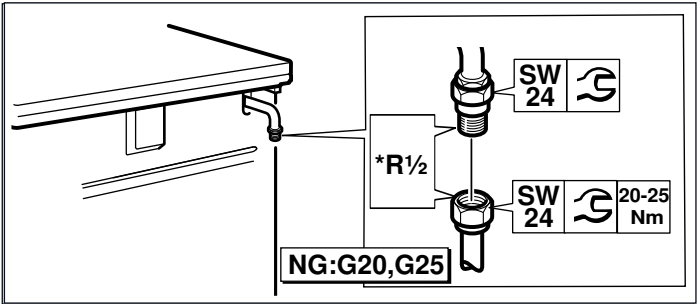
- *G $\frac{1}{2}$: EN ISO 228 G $\frac{1}{2}$ (TS EN ISO 228 G $\frac{1}{2}$)
- Use a torque wrench to connect the appliance.

Connection in accordance with EN 10226 R¹/₂ (TS 61-210 EN 10226 R¹/₂)

- 1. Place the new seal in the connection piece. Make sure the seal is seated correctly.
- 2. Secure the gas connection piece to the appliance **using a 22 mm spanner** and place the connection piece into the connection piece using a 24 mm spanner.



- 3. Secure the connection piece using a **24 mm spanner**. Use a 24 mm spanner to place the threaded fitting of the gas pipe or safety gas hose on the connection piece and tighten it firmly.



- 4. For information on how to carry out leak testing, see the section entitled "Leak testing". Open the gas connection shut-off.

⚠ Risk of gas leak!

When connecting the gas pipe or safety gas hose, do not tighten the gas connection piece on the appliance using a 22 m spanner. This may damage the connection piece.

Notes

- *R¹/₂: EN 10226 R¹/₂ (TS 61-210 EN 10226 R¹/₂)
- Use a torque wrench to connect the appliance.

Electrical connection

Only licensed specialists may connect the appliance. It is important that you comply with the requirements of your electricity supplier.

The appliance is designed to operate at 220-240 V. A 16 A fuse is required for connection.

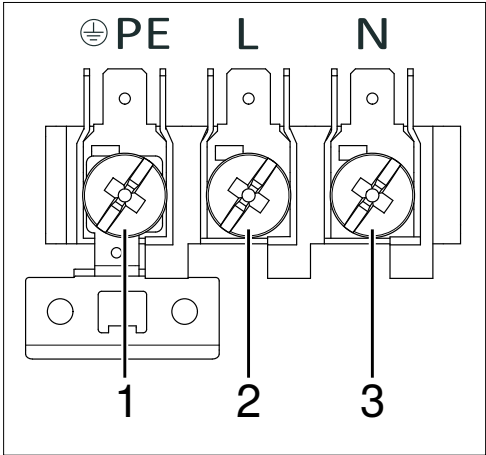
Any damage arising from the appliance being connected incorrectly will invalidate the warranty.

Caution!

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- The appliance must be disconnected from the power supply whenever installation work is being carried out.

- The appliance fulfils the requirements of protection class I and may only be connected to an earthed socket.



Notes

- | | |
|---|------------------|
| 1 | Yellow and green |
| 2 | Brown |
| 3 | Blue |

Conversion to a different gas type

Changing the gas type

- Change the gas connection piece.
- Change the burner nozzles.
- The bypass nozzles of the burner taps will need to be adjusted depending on the gas setting configured at the factory.
- If fitted, the nozzles for the oven burner and grill burner must also be changed.

The numbers on the burners refer to their diameter. You can find more information about which gas types can be used with the appliance and the appropriate gas nozzles in the section entitled *"Technical specifications – Gas"*.

After conversion

- Always test for leaks after converting the appliance to a different gas type. See the section entitled *"Testing for leaks"* for details.
- The burning must be checked after the product has been converted to a different gas type. See the section entitled *"Correct burning"* for details.
- Enter the new gas type and the new gas pressure in the table. See the section entitled *"Important information"*.

Parts for gas conversion

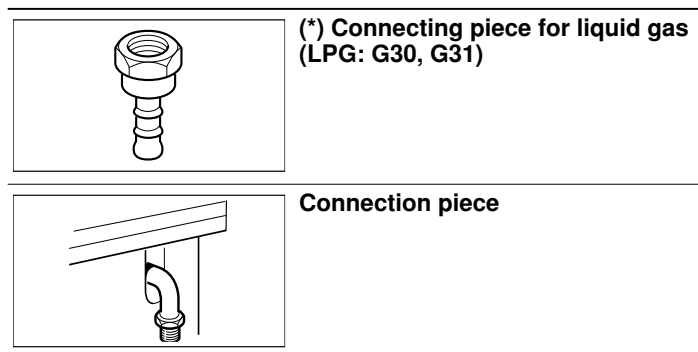
The parts required for the gas conversion procedure described are given below.

To find out the correct nozzle diameter, see the table entitled *"Technical data – Gas"*.

Always use a new seal.

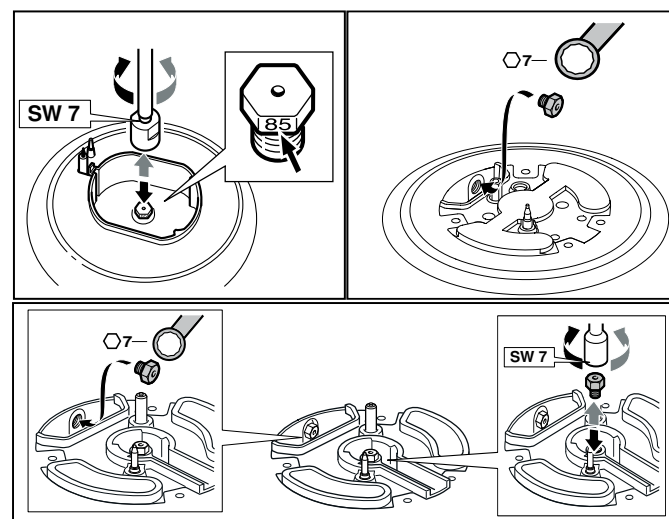
The gas connecting piece may vary depending on the gas type and the regulations in force in your country.

(*) A gas connection must never be made without these parts.



Replacing the burner nozzles

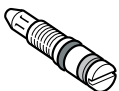
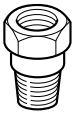
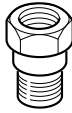
1. Make sure all the knobs on the control panel are turned off.
2. Close the gas connection shut-off.
3. Remove the pan supports and the burner parts.
4. Removing the burner nozzles



5. Look up the burner nozzles in the table. You can find information about this in the section entitled *"Technical data – Gas"*.

6. Position the new burner nozzles on the corresponding burners and screw them in place. (Tightening torque 4 Nm)

If the burner nozzles have been replaced, check that they are not leaking. You can find information about this in the section entitled *"Testing for leaks"*.

	Bypass nozzle
	Burner nozzle
	(*) Seal
	(*) Connecting piece for natural gas (NG: G20, G25) TS 61-210 EN 10226 R $\frac{1}{2}$ EN 10226 R $\frac{1}{2}$
	(*) Connecting piece for natural gas (NG: G20, G25) TS EN ISO 228 G $\frac{1}{2}$ EN ISO 228 G $\frac{1}{2}$

Setting the burner bypass nozzles and a small flame

The bypass nozzles are used to set the minimum flame height for the burners.

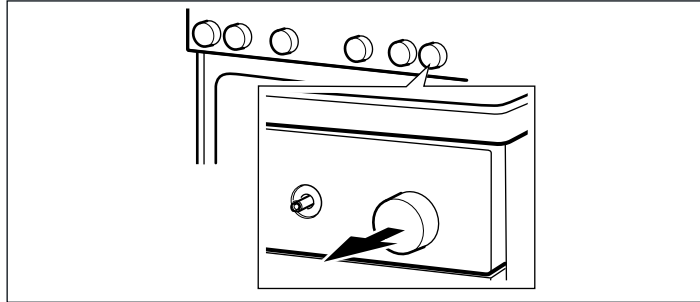
Preparation

Close the gas connection shut-off.

Risk of electric shock!

Disconnect the appliance from the mains.

1. Make sure the knobs on the control panel are turned off.
2. Remove the knobs one by one by holding them firmly against the control panel and pulling them towards you slightly.



Converting the appliance from liquid gas to natural gas

If the appliance is being converted from liquid gas (LPG: G30, G31) to natural gas (NG: G20, G25):

Turn all the bypass nozzles in the appliance anti-clockwise by half a turn. You can find information about this in the section entitled "Removing the control panel".

Then carry out the steps described in the "Setting the bypass nozzles" section.

Then carry out the steps described in the "Fitting the control panel" section.

Converting the appliance from natural gas to liquid gas

If the appliance has been set to natural gas (NG: G20, G25) and needs to be converted to liquid gas (LPG: G30, G31):

Fully tighten all the bypass nozzles in the appliance by turning them clockwise. See the section entitled "Removing the control panel".

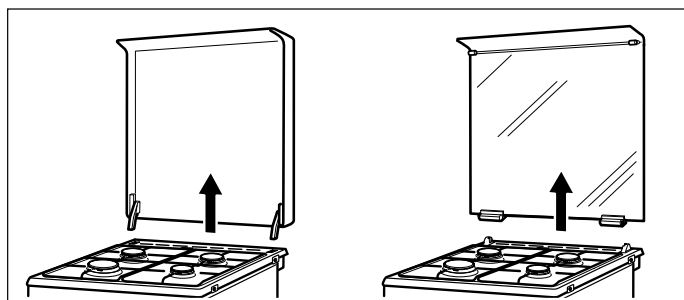
Then carry out the steps described in the "Setting the bypass nozzles" section.

Then carry out the steps described in the "Installing the control panel" section.

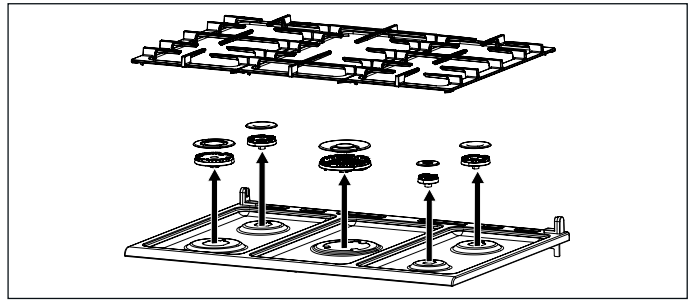
Removing the control panel

1. There may be some differences, depending on the type of appliance.

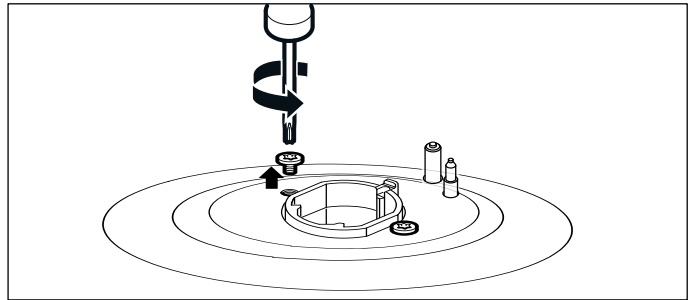
If the appliance has an upper cover, remove this. To remove the cover, open it fully, hold it by the sides with both hands and pull it upwards. The upper cover will come loose. Ensure that you do not lose the hinges (optional).



2. Remove the pan supports and the burner parts.

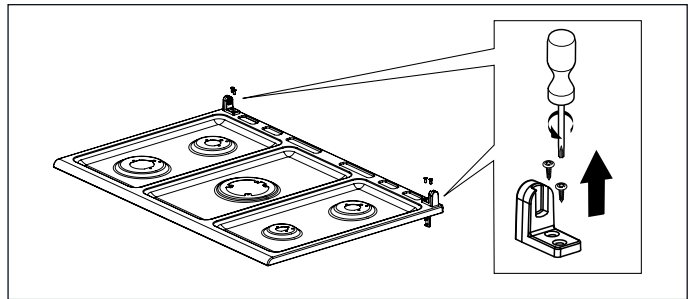


3. Remove all burner connection screws on the hob.

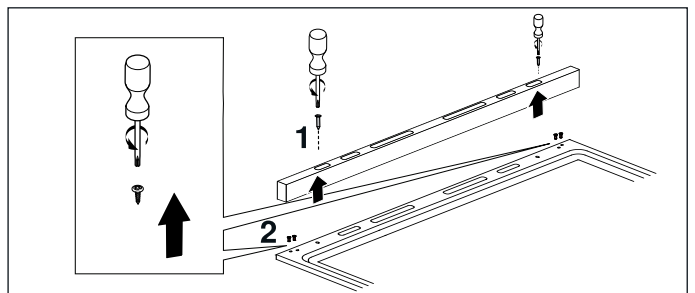


4. There may be some differences, depending on the type of appliance.

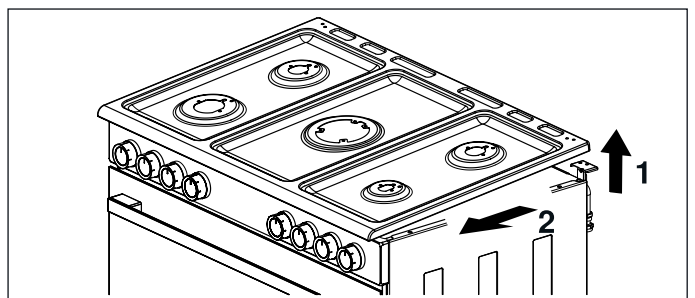
If screws are present on the left- and right-hand hinge fastener, remove these (optional).



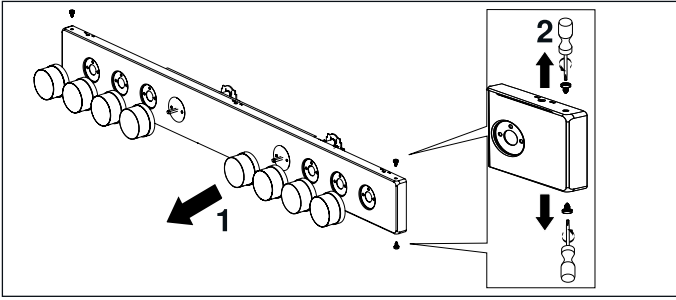
If there is a splash guard, remove the screws (1). Remove the screws in the hob top below the splash guard (2) (optional).



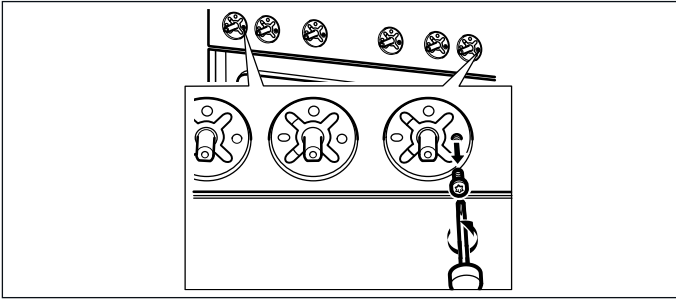
5. Lift up the hob top upwards by the burner hubs, then pull it forwards.



- Take the knobs off the hob top by pulling them towards you. Remove the screws in the corners of the front panel.

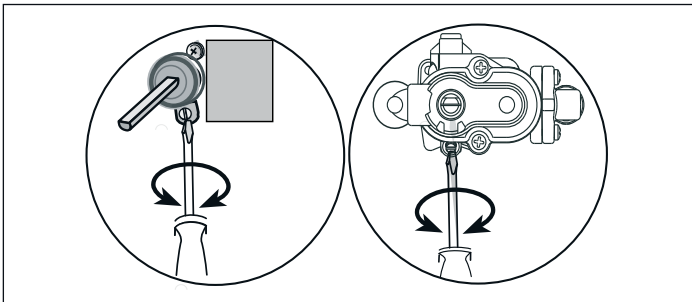


- Remove the screws that become visible after you remove the buttons from the front panel.



Setting the bypass nozzles

- Use a slotted screwdriver (no. 3) to set the bypass nozzles for the gas type that is going to be used, following the instructions in the section entitled "Converting from LPG to natural gas" or "Converting from natural gas to LPG".



- At this stage, it is important to test for leaks. See the section entitled "Testing for leaks".

Fitting the control panel

To reassemble, proceed in the reverse order of disassembly.

There may be some differences, depending on the type of appliance.

- Take hold of the control panel with both hands and carefully fit it into place. Make sure that you do not damage the cables and that the connections do not come loose.
- Insert the screws under the buttons on the front panel.
- Insert the screws in the corners of the front panel.
- Push the hob top backwards and slowly insert it.
- If you have to insert the screws on the left- and right-hand hinge brackets, insert these. (optional)
If there is a splash guard, insert the screws in the hob top (2). Insert the splash guard and attach the screws. (1) (optional)
- Insert the burner connection screws.
- Put the burner bases in place, positioning them by size, and make sure that the ignition plugs are inserted into the opening at the edge of each burner base. Place the burner caps in the centre of the burner bases of the corresponding size.

- If an upper appliance cover is available, hold this on both sides and lower it vertically into the holder (optional).
- Refit the pan supports.
- Carefully insert the knobs.
- At this stage, you must check that the burners are burning correctly. You can find information about this in the section entitled "Correct burner behaviour".
- Check whether the appliance is working correctly.

Replacing the oven gas burner (optional)

Preparation

Make sure all the knobs on the control panel are turned off.

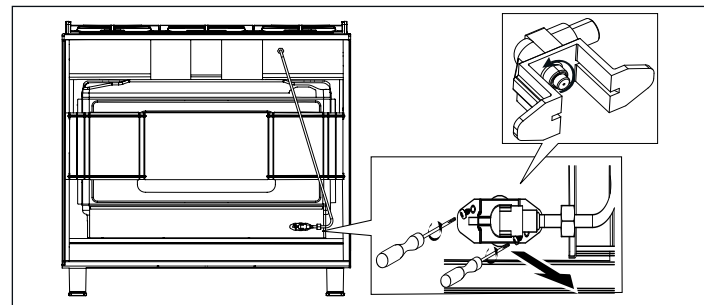
Close the gas connection shut-off.

⚠ Risk of electric shock!

Disconnect the appliance from the mains.

Replacing the nozzle for the lower oven gas burner (optional)

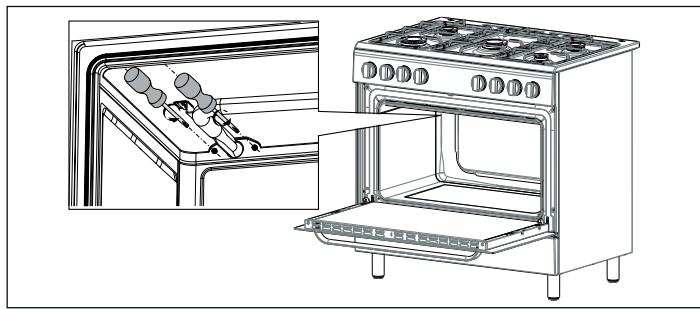
- On the rear cover, loosen the plastic screw on the power cord's fixing parts.
- Remove the screws on the rear cover and take the cover off.
- Remove the two screws on the nozzle holder for the lower oven burner and carefully take the nozzle holder out.
- Remove the nozzle from the nozzle holder using a 7 mm box spanner.



- Select the appropriate nozzle from the table depending on the new gas type. You can find information about this in the section entitled "Technical data – Gas".
- Put the new nozzle in place and tighten. (Tightening torque 4 Nm)
- At this stage, it is important to test for leaks. See the section entitled "Testing for leaks" for instructions on how to do this.
- Carefully fit the nozzle holder into place. Insert the screws.
- At this stage, it is important to test for leaks. See the section entitled "Testing for leaks" for instructions on how to do this.
- Fit the rear cover and insert the screws.
- On the rear cover, tighten the plastic screw on the power cord's fixing parts.
- At this stage, it is important to check that the burner is burning correctly. You can find information about this in the section entitled "Correct burner behaviour".

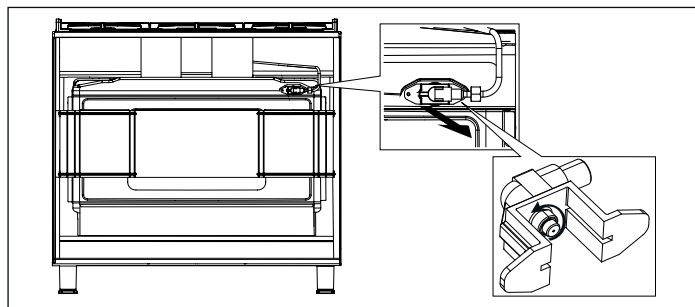
Replacing the nozzle for the grill burner (optional)

1. Open the oven door.
2. Remove the two fastening screws on the grill burner nozzle holder.



3. On the rear cover, loosen the plastic screw on the power cord's fixing parts.
4. Remove the screws on the rear cover and take the cover off.
5. Carefully take the grill burner nozzle holder out.

6. Remove the nozzle for the grill burner using a 7 mm box spanner.



7. Select the appropriate nozzle from the table depending on the new gas type. You can find information about this in the section entitled "Technical data – Gas".
8. Put the new nozzle in place and tighten. (Tightening torque 4 Nm)
9. At this stage, it is important to test for leaks. See the section entitled "Testing for leaks" for instructions on how to do this.
10. Carefully fit the grill nozzle holder into place.
11. Insert the two fastening screws on the nozzle holder.
12. At this stage, it is important to test for leaks. See the section entitled "Testing for leaks" for instructions on how to do this.
13. Fit the rear cover and insert the screws.
14. On the rear cover, tighten the plastic screw on the power cord's fixing parts.
15. At this stage, it is important to check that the burner is burning correctly. You can find information about this in the section entitled "Correct burner behaviour".

Leak test and function test

Risk of explosion!

Avoid sparking. Do not use an open flame.
Perform the leak test only with a suitable leakage spray.

In the event of a gas leak

Shut off the gas supply.
Ensure that the room affected is well ventilated.
Check the gas and valve connections again. Repeat the leak test.

The leak test must be performed by two people, in accordance with the following instructions.

Check the gas connection

1. Open the gas supply.
 2. Spray the gas connection with a leakage spray.
- If small bubbles or foam form, indicating a gas leak, follow the instructions in the section entitled "In the event of a gas leak".
- Perform the same steps for the part closed with the blind plug.

Checking the burner nozzles

1. Open the gas supply.
Carry out the leak test separately for each nozzle.
2. Carefully close the hole in the burner nozzle to be checked using your finger or a suitable device.
3. Spray the nozzle with a leakage spray.
4. Press the function selector and turn it anti-clockwise. This supplies the nozzle with gas.

If small bubbles or foam form, indicating a gas leak, follow the instructions in the section entitled "In the event of a gas leak".

Checking the bypass valves

1. Open the gas supply.
Carry out the leak test separately for each bypass screw.
2. Carefully close the hole in the burner nozzle to be checked using your finger or a suitable device.
3. Spray the nozzle in the burner to be checked with a leakage spray.
4. Push the control knob and turn it anti-clockwise. This supplies the nozzle with gas.

If small bubbles or foam form, indicating a gas leak, follow the instructions in the section entitled "In the event of a gas leak".

Checking the oven burner nozzle (option)

1. Open the gas supply.
2. Carefully close the hole in the oven burner nozzle using your finger or a suitable device.
3. Spray the nozzle with a leakage spray.
4. Press the function selector and turn it anti-clockwise. This supplies the nozzle with gas.

If small bubbles or foam form, indicating a gas leak, follow the instructions in the section entitled *"In the event of a gas leak"*.

Check the grill burner nozzle (option)

1. Open the gas supply.
2. Carefully close the hole in the grill burner nozzle using your finger or a suitable device.
3. Spray the nozzle with a leakage spray.
4. Turn the oven function selector clockwise. This supplies the nozzle with gas.

If small bubbles or foam form, indicating a gas leak, follow the instructions in the section entitled *"In the event of a gas leak"*.

Correct flame formation

Burners

The burning and soot formation of each burner must be checked after the product has been converted to a different gas type.

If there is a problem, compare the nozzle values with the values in the table.

1. Ignite the gas burners in accordance with the instructions in the operating manual.
2. Set the burner head to a small flame.
Check whether the flame safety system is working by keeping the flame at the "small flame" setting for one minute.
3. Check that the burners are burning correctly with both large and small flames. The flame should burn evenly and steadily.
4. Turn the burner knob back and forth quickly between the large flame setting and the small flame setting. Repeat this process several times. The gas flame must not flicker or go out.

Oven

Bottom gas burner or gas grill burner (optional)

1. Ignite the lower gas burner in accordance with the instructions in the operating manual.
2. Open the oven door and observe the flame.:
The flame must burn evenly. (Failure may occur during the first few minutes. However, the flame must stabilise after a few minutes.)
3. Switch on the appliance for a few minutes to check whether the thermocouple becomes sufficiently warm.
If required, check the settings and, in the event of a fault, ensure that the setting for the bypass nozzle on the burner is correct.

Technical data – Gas

Different types of gas and the corresponding values are listed here.

Gas type	kPa	Nozzle	Bypass	Burner type	Power (kW)	Power min. (kW)	Max. consumption	
		(mm)					G20 (m³/h)	G30 (g/h)
Natural gas	2,0	1,16	0,78	High output burner	3,0	≤ 1,3	0,285 m³/h	
NG		0,97	0,60	Standard output burner	1,75	≤ 0,9	0,167 m³/h	
G20		0,72	0,52	Economy burner	1,0	≤ 0,55	0,095 m³/h	
		1,48	0,94	Wok burner	4,0	≤ 1,7	0,381 m³/h	
		1,48/ 0,70	0,92/ 0,57	Dual-flame wok burner	4,2	≤ 2,6	0,399 m³/h	
		1,47	0,76	Oven burner	4,2	-	0,399 m³/h	
		1,30	-	Grill burner	3,1	-	0,295 m³/h	
Liquid gas	2,8 - 3,0	0,85	0,49	High output burner	3,0	≤ 1,3	218 g/h	
Butane		0,65	0,40	Standard output burner	1,75	≤ 0,9	127 g/h	
Propane		0,50	0,32	Economy burner	1,0	≤ 0,55	73 g/h	
LPG		1,00	0,59	Wok burner	4,0	≤ 1,7	291 g/h	
G30		0,95/ 0,44	0,57/ 0,30	Dual-flame wok burner	4,2	≤ 2,6	306 g/h	
		0,90	0,56	Oven burner	4,2	-	306 g/h	
		0,85	-	Grill burner	3,1	-	226 g/h	
Liquid gas	5,0	0,75	0,49	High output burner	3,0	≤ 1,3	218 g/h	
Butane		0,58	0,40	Standard output burner	1,75	≤ 0,9	127 g/h	
Propane		0,43	0,32	Economy burner	1,0	≤ 0,55	73 g/h	
LPG		0,80	0,59	Wok burner	3,4	≤ 1,7	248 g/h	
G30		0,68/ 0,43	0,57/ 0,30	Dual-flame wok burner	3,4	≤ 2,6	248 g/h	
		0,88	0,56	Oven burner	4,4	-	321 g/h	
		0,73	0,55	Grill burner	3,1	≤ 1,7	226 g/h	

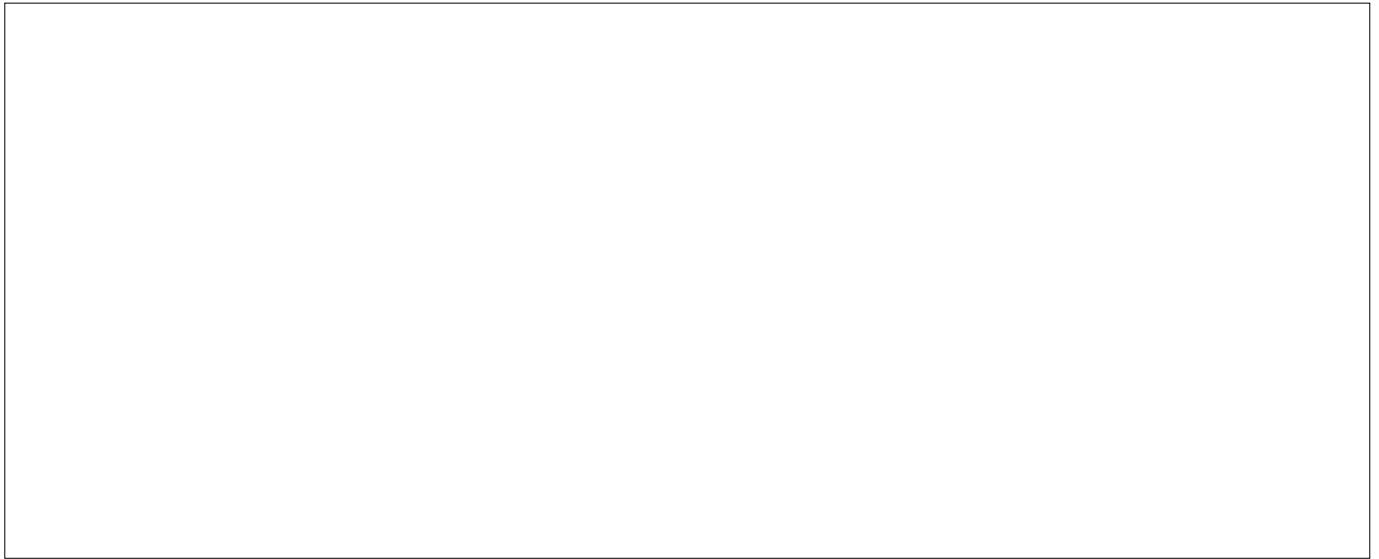
Your appliance must be operated at these pressure values. All information on the rating plate refers to these pressure values. The manufacturer does not accept any liability for operability, power of the appliance or for other risks if the appliance is

operated at pressure values other than those values specified for the appliance.

Note: If you are operating the appliance with liquefied gas, use a gas pressure regulator. The pressure regulator must be connected and maintained by a licensed technician.

Appliance categories

Country	Category	P (mbar)
RU, BY, KZ, AM, KG	II 2H3B/P	2000 тПа–3000 тПа
UA	II 2H3B/P	20 - 28 - 30
MA	I 3+	28 - 30/37
AE, LB, JO	II 2H3B/P	20 - 28 - 30
EG	II 2H3+	20 - 28 - 30/37



Robert Bosch Hausgeräte GmbH

Carl-Wery-Straße 34

81739 München

Germany

www.bosch-home.com



9001594541