EN

RANGE COOKER

PROFESSIONAL PLUS – PRO LINE – NOSTALGIE –
MAJESTIC. 06 - 07 - 09 - 10 - 12 - 15

INSTALLER - Installation Manual

ILVE

cod. EI33960030000EN
42/2023

INDEX

INFORMATION

- To be reminded to the user

ATTENTION

THE INSTALLER MUST GIVE THE FOLLOWING INFOMRATION TO THE USER

- Verify the integrity of the appliance and the presence of all the product documentation.

- Verify that the appliance has all the expected accessories.

- Verify the correct utilization of the appliance (use of the oven, thermostat, ignition of theburners).

- Suggest to fill out the warranty form.

- Request that a periodic maintenance service has to be carried out at least every twoyears.

LEAKING GAS

In case of gas leaking close the gas alimentation and disconnect the appliance from the mains. Call the authorized assistance service. Every operation and maintenance must be carried out exclusively by authorized and qualified personnel.

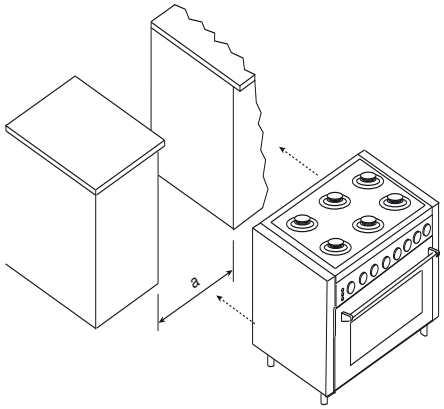
INSTALLATION

- Installation of the cooker

ATTENTION ⚠ The appliance weighs more than 60 kg, therefore it must be moved of appropriate intruments.

Measures to be respected

Do not drag the cooker as this will bend the supporting feet. Lift the appliance when positioning it.



a (mm)	models
600	P06... L06... K06...
700	P07... M07...
800	P08...
900	P09... L09... K09 PD09... LD09...
911	M09...

a (mm)	models
1000	PD10... M10... LD10
1200	P12... L12
1216	M12...
1500	P15...
1511	M15...

Directives/regulations

- This appliance is in compliance with the applicable CE standards.

This appliance complies with the following directives/regulation:
DIRECTIVE 2002/96/CE
LOW TENSION DIRECTIVE 2014/35/EU
GAR REGULATION DIRECTIVE UE 2016/426
ELECTROMAGNETIC COMPATIBILITY DIRECTIVE 2014/30/EU
REGULATION No. 1935/2004 (contact with foods)

- Installation must only be carried out by qualified persons in compliance with the regulations and standards in force: UNI 7129-1, UNI 7129-2, UNI 7129-3, UNI 7129-4, UNI 7131.

Room ventilation

This is a type "A" appliance which does not need to be joined to an exhaust system for combustion waste but must be installed under a hood or other smoke extraction system in compliance with the standards in force.
The knowledge and consultation of the standards are a key factor for a qualified technician. Indicatively the amount of air necessary for burner combustion is 2 m3/h for each KW of nominal power installed (see plate).
Should the appliance be subjected to intensive and prolonged use, supplementary ventilation may be necessary; in such cases open a window or increase the extractor fan's power.

INSTALLATION

- Installation of the cooker

Positioning of the appliance between furniture

- The appliance can be installed singularly: class 1.

- The appliance can be installed between two pieces of furniture: class 2/1.

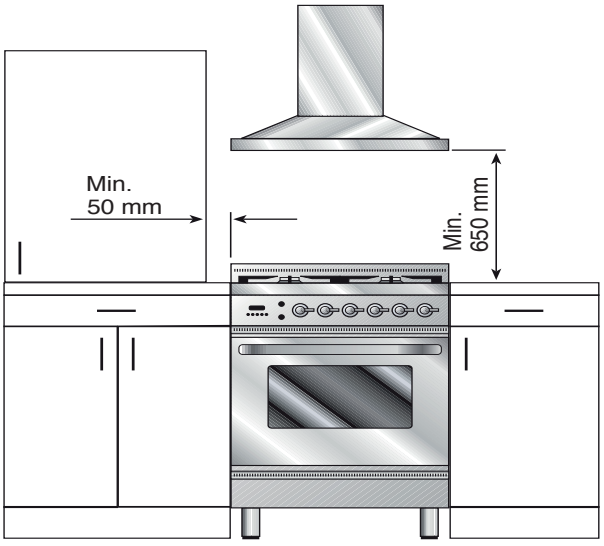
- The cooker is protected against excessive overheating, so it may be installed next to furniture with a height no higher than that of the worktop. The wall in contact with the back of the cooker must be made of fire-resistant material. To install the cooker correctly, take the following precautions.

A. Any furniture in the vicinity of the cooker with a height higher than that of the worktop must be at least 50mmfrom the edge of the top;

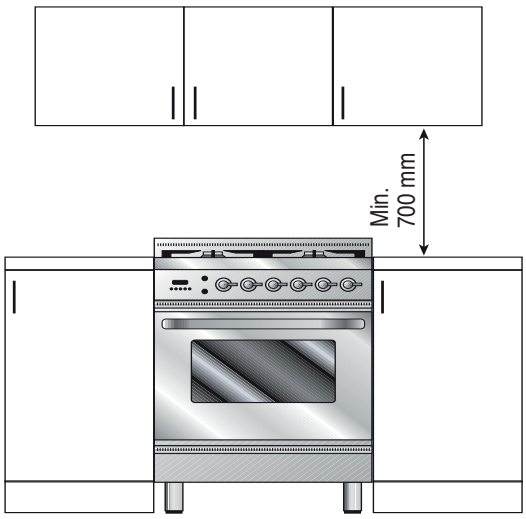
B. The extractor hood must be installed in the way indicated in its instructions booklet, and always at a minimumdistance of 650 mm from the top of the hob;

C. If the cooker is installed under a wall unit, the minimum distance between this unit and the worktop must be700 mm (millimeters).

WITH SUCTION HOOD



WITHOUT EXTRACTION HOOD



INSTALLATION

- How to install the fixing bracket

WARNING: overturning hazard

WARNING: To prevent the unit from tipping over, a stabiliser must be installed. Please refer to the installation instructions.

Model.: 60, 70, 80, 90 cm.

- Unpack the cooker and mount the feet by adjusting the height.

- Measure the height from the floor to the top edge of the back-cross bar (picture 5) and add 15mm.

- Sign the total height on the supporting back wall at the centre of the cooker width. Make a holeby means of a 6 diam. point and install the fixing bracket (picture 6).

- Check that the cooker is leaning against the back wall to avoid tipping.

ATTENTION

The anti-turnover system is assured only if the cooker is installed with the back part leaned against the back wall.

ELECTRICAL CONNECTIONS

- Groups of cooking

ATTENTION

The instructions below are intended for the skilled technician who will install the cooker, regulate it and perform technical maintenance and who will ensure that these operations are carried out in the most correct way possible, in compliance with the regulations in force.
Important: the cooker must be disconnected from the electric socket before performing all regulating or maintenance operations.

Rules for installation

• Installation must be carried out in a workmanlike manner, fully complying with the legislation in force regarding electrical installations. Otherwise, the manufacturer disclaims any responsibility. You will find your appliance's wiring diagram in this booklet.

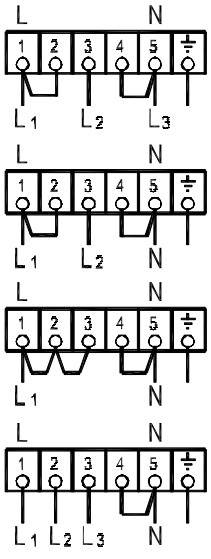
• The appliances are prepared for connection to the voltage shown on the data plate.

• Before connecting the appliance to the mains check that:
-the electromagnetic switch or the socket are able to support the appliance's load (see dataplate);
-the power supply system must have an efficient grounding system.

The appliance is supplied with a cable but without a plug: the connection must be made taking into account that the green-yellow cable is the ground conductor ⏚ and it must never be interrupted.
The socket must be visible and easily reachable so that the appliance can easily be disconnected. For direct connection to the mains, it is necessary that:
-the relief valve and domestic system can support the equipment's load (see data plate)
-the power supply system must have an efficient grounding system
- a device must be provided to ensure disconnection from the network, with a contact opening distance that allows full disconnection under the conditions of overvoltage category III, in accordance with the installation rules.
-the socket or omnipolar switch, with a minimum 3 mm contact opening, must be easily reachable once the appliance has been installed.
- means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules

ATTENTION

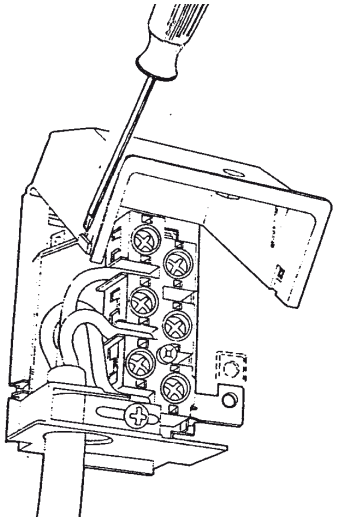
The range cooker can be supplied with single-phase, two-phase or three-phase voltage. For correct connection to the mains, follow the diagram below which shows the terminal box, in particular the connection terminals (1-2-3-4-5) and the various power supply lines (L1-L2-L3-N).



ELECTRICAL CONNECTIONS
- Groups of cooking

ATTENTION

The yellow-green ground wire must never be interrupted even by the switch. The power cable should be positioned so that it does not come into contact with surfaces that have a temperature of 50 °C higher than the environment. In case replacement of the power cable is necessary, contact the support service.



ELECTRICAL CONNECTIONS
- The kitchen whit induction hob

ATTENTION

The appliance is supplied without outlet: you need a normal one proper for the electric load. The power supply cable should not reach a 50°C temperature above the one of the surrounding.

ATTENTION

In range cookers with induction hobs, the 220...230...240 VAC3 connection must not be made.
(*) calculated by applying the coincidence factor EN60335-2-6

Data concerning the alimentation cable	POWER SUPPLY	CONNECTION	CABLE SECTION	CABLE TYPE
Mod. P..I06	220-240V a.c. 1P+N 50/60 Hz	1 fase + N	3 x 10*	H05RR
	380-415V a.c. 2P+N 50/60Hz	2 fase + N	4 x 4	H05RR
	380-415V a.c. 3P+N 50/60Hz	3 fase + N	5 x 1,5	H05RR
Mod. P..I09.. - M..I09.. LBI09	220-240V a.c. 1P+N 50/60 Hz	1 fase + N	3 x 10*	H07RN
	380-415V a.c. 2P+N 50/60Hz	2 fase + N	4 x 4	H05RR
	380-415V a.c. 3P+N 50/60Hz	3 fase + N	5 x 4	H05RR

ELECTRICAL CONNECTIONS

- The kitchen whit induction hob

Data concerning the alimentation cable	POWER SUPPLY	CONNECTION	CABLE SECTION	CABLE TYPE
Mod. PDI09.. - LDBI09..	220-240V a.c. 1P+N 50/60 Hz	1 fase + N	3 x 10*	H07RN
	380-400V a.c. 2P+N 50/60 Hz	2 fase + N	4 x 6	H05RR
	415V a.c. 2P+N 50/60 Hz	2 fase + N	4 x 10	H05RR
	380-400V a.c. 3P+N 50/60 Hz	3 fase + N	5 x 6	H05RR
	415V a.c. 3P+N 50/60 Hz	3 fase + N	5 x 10	H05RR
Mod. MDI10..E3	220-240V a.c. 1P+N 50/60 Hz	1 fase + N	3 x 10*	H07RN
	380-400V a.c. 2P+N 50/60 Hz	2 fase + N	4 x 6	H05RR
	415V a.c. 2P+N 50/60 Hz	2 fase + N	4 x 10	H05RR
	380-400V a.c. 3P+N 50/60 Hz	3 fase + N	5 x 6	H05RR
	415V a.c. 3P+N 50/60 Hz	3 fase + N	5 x 10	H05RR
Mod. PDI10..	220-240V a.c. 1P+N 50/60 Hz	1 fase + N	3 x 10*	H07RN
	380V a.c. 2P+N 50/60 Hz	2 fase + N	4 x 6	H05RR
	400-415V a.c. 2P+N 50/60 Hz	2 fase + N	4 x 10	H05RR
	380V a.c. 3P+N 50/60 Hz	3 fase + N	5 x 6	H05RR
	400-415V a.c. 3P+N 50/60 Hz	3 fase + N	5 x 10	H05RR
Mod. PI127.. - MI127..	220-240V a.c. 1P+N 50/60 Hz	1 fase + N	3 x 10*	H07RN
	380-415V a.c. 2P+N 50/60 Hz	2 fase + N	4 x 10	H05RR
	380V a.c. 3P+N 50/60 Hz	3 fase + N	5 x 6	H05RR
	400-415V a.c. 3P+N 50/60 Hz	3 fase + N	5 x 10	H05RR

GAS CONNECTIONS
– By the Qualified installer

Instructions (UNI 7129/7131)

a) CLASS (Subclass 2/1 kitchen recessed between furniture)
The apparatus must be connected to the gas mains by means of rigid or flexible metal pipes (maximum length 2 metres) suitable for gas appliances.
The connection pipes and their maximum lengths must conform to the applicable standards (UNI CIG 9891), which are replaced before expiry (if indicated on the tube) and connected to the device by means of the ISO R228 threaded fitting (Fig. A) with the interposition of the sealing gasket, or ISO R7 (Fig. A) with metallic seal on the thread (sealing materials may be used as long as they are suitable for gas connections)

b) CLASS (Kitchen for free installation)
In addition to the paragraph (a), the connection can also be made with flexible rubber pipe according to UNI CIG 7140 (maximum length 1.5 m) fixed to the hose holder for LPG with the relative clamp; The pipe must be visible and inspected throughout the route with the obligation of replacement at the expiry date, at no point shall it reach temperatures greater than 50 °c, shall not be subject to traction and torsion stresses, shall not present Choke, it must not come into contact with sharp parts, live edges or similar.

Fig. A

It is recommended to connect the tightness of the connections with special foaming (NO flame).

Transformation for Other Gases

The appliance is delivered to operate as indicated on the label on the appliance. If a transformation with other gases is necessary, proceed as described in the paragraph "adjustment and/or adaptation to different types of gases"

ATTENTION

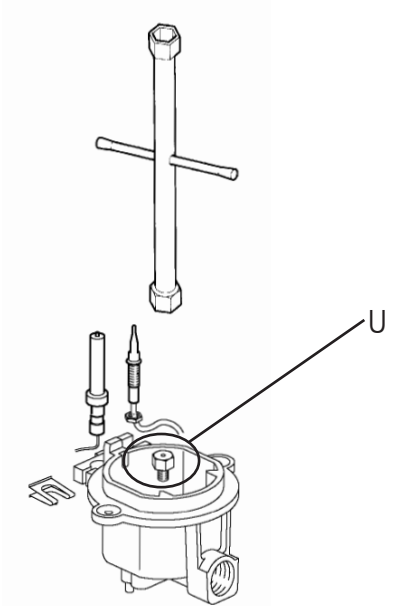
Any maintenance operation, etc. It must be carried out by an authorized technician after disconnecting the appliance from the mains and closing the gas supply.

ADJUSTMENT

- Replacement of the injectors for models

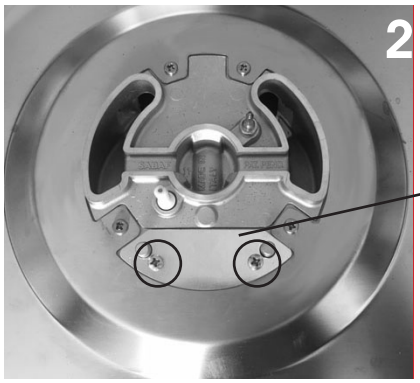
Procedure:
SR - R - P

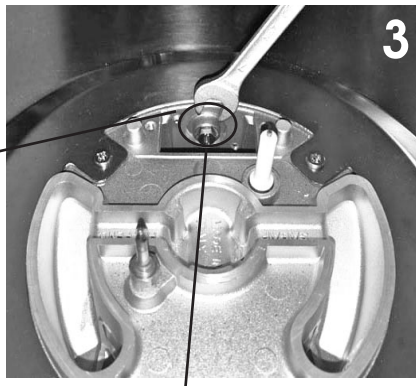
• Remove the grill and the burners from the hob.• Bruciatori SR – R – P :
SR – R – P burners: unscrew injectors "U" using a 7-mm spanner (fig. 1) and replace them with those for the newgas according to table number 2 on page 20.

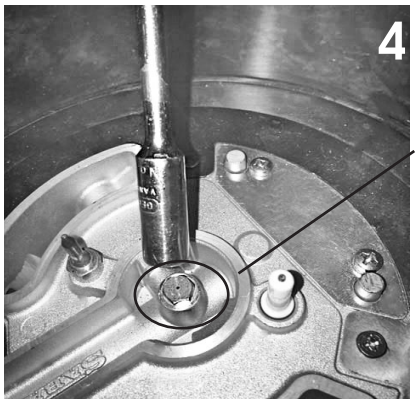


Procedure:
DCC/DUAL

• DCC/DUAL burners: unscrew the 2 screws "P" and remove cover "C" fig.2.
• unscrew injectors "U" using a 7 mmspanner (fig.3, fig.4) and replace them with those for the new gas according to table number below 15/16.







ADJUSTMENT

- Replacement of the injectors

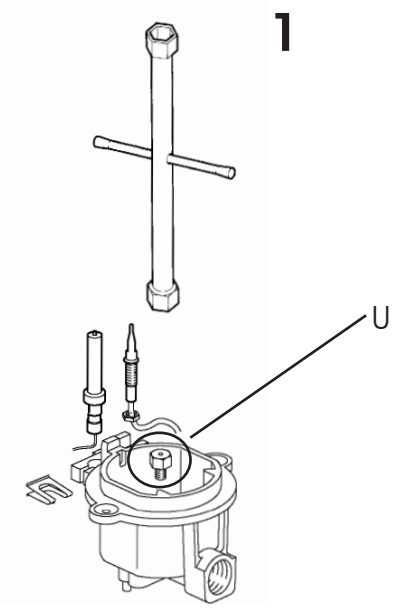
— Kitchen “K”

Procedure

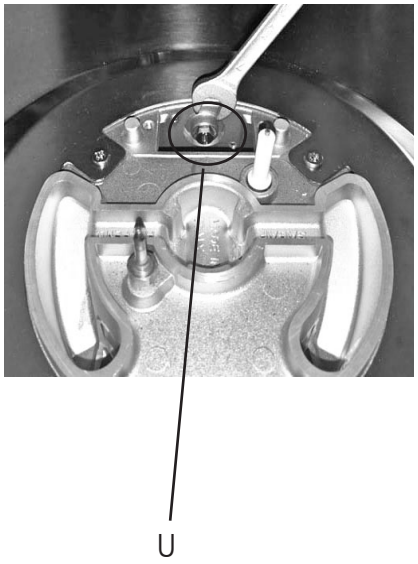
• Remove the grill and the burners from the hob.

• Unscrew injectors “U” using a 7-mm spanner (fig. 8, fig 10) and replace them with those for the new gasaccording to table number 3.

1



2



ADJUSTMENTS

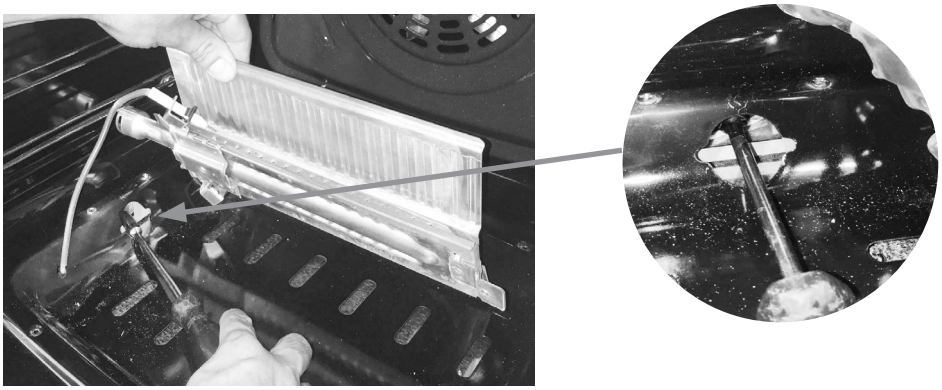
- Replacement of the injectors (oven H3)

Replacing the injectors

1. Remove the bottom of the oven by unscrewing the 4 screws.

2. Remove the burner by removing the screw that secures it.

3. Using a 7 mm hose wrench, unscrew the injector and replace it with the suitable gas adapter.supplied with the appliance. See the table below.



4. Refit the burner and then the bottom of the oven.

ADJUSTMENTS

- Adjustments minimun GAS flow

Adjustments

When installing the cooker, you must check that the minimum gas flow of the burners on the hob and in the oven is correctly regulated.
If the type of gas is changed it is indispensable to adjust the minimum flow.
The regulating procedure is as follows.

- Burners on the hob

1. Light one burner at a time and turn the flame up tomaximum.

2. Remove the knob of the corresponding gas tap andinsert a screwdriver in the end part of the tap or in thescrew (fig. A1,A2, C2 DUAL).

3. Turn the tap to minimum position.

4. Unscrew, turning to the left, to increase the flame, orscrew to the right to decrease it.

5. If a liquid gas is used (Butane - Propane), theregulating screw must be fully screwed in.

Fig. A1

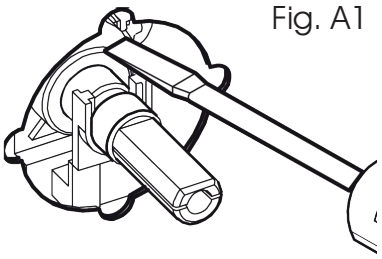


Fig. A2

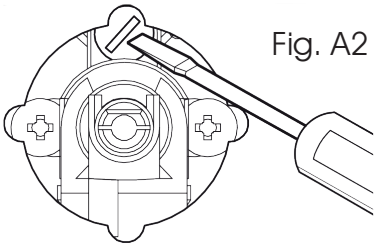
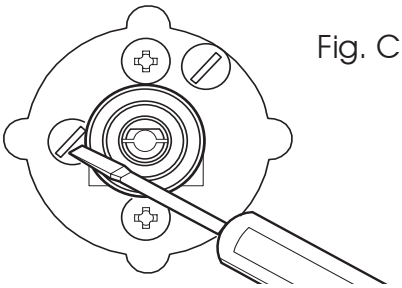
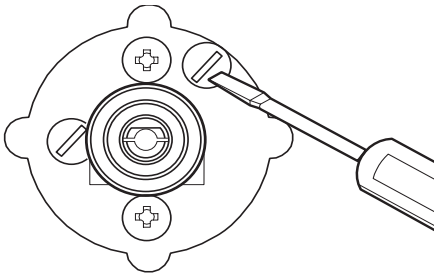


Fig. C2



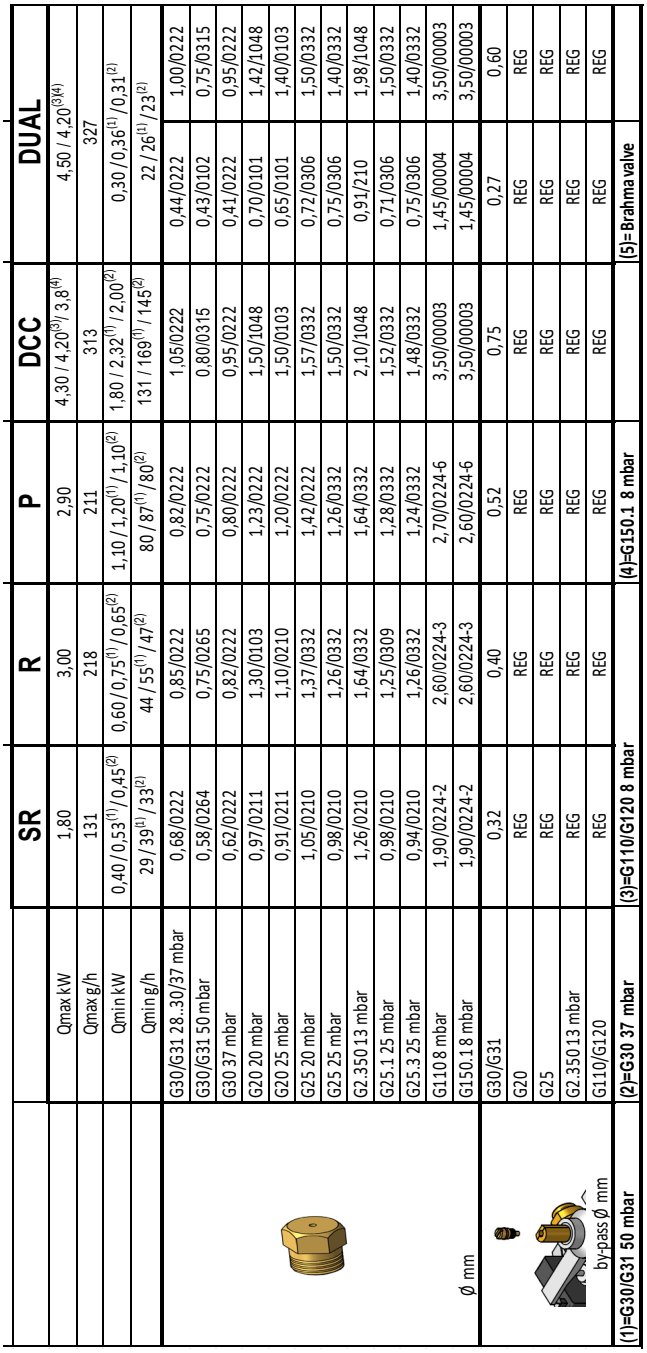


ADJUSTMENT

- Kitchen table PRO LINE

N. 1

		SR	R	P	DCC	DUAL
	Qmax kW	1,80	3,00	2,90	4,30 / 4.20[3] 3,8[4]	4,50 / 4.20[3][4]
	Qmax g/h	131	218	211	313	327
	Qmin kW	0,40 / 0.53[1] / 0,45[2]	0,60 / 0,75[1] / 0,65[2]	1,10 / 1.20[1] / 1.10[2]	1.80 / 2.32[1] / 2.00[2]	0,30 / 0,36[1] / 0,31[2]
	Qmin g/h	29 / 39[1] / 33[2]	44 / 55[1] / 47[2]	80 / 87[1] / 80[2]	131 / 169[1] / 145[2]	22 / 26[1] / 23[2]
Ø mm	G30/G31 28..30/37 mbar	0,68/0222	0,85/0222	0,82/0222	1,05/0222	0,44/0222 1,00/0222
	G30/G31 50 mbar	0,58/0264	0,75/0265	0,75/0222	0,80/0315	0,43/0102 0,75/0315
	G30 37 mbar	0,62/0222	0,82/0222	0,80/0222	0,95/0222	0,41/0222 0,95/0222
	G20 20 mbar	0,97/0211	1,30/0103	1,23/0222	1,50/1048	0,70/0101 1,42/1048
	G20 25 mbar	0,91/0211	1,10/0210	1,20/0222	1,50/0103	0,65/0101 1,40/0103
	G25 20 mbar	1,05/0210	1,37/0332	1,42/0222	1,57/0332	0,72/0306 1,50/0332
	G25 25 mbar	0,98/0210	1,26/0332	1,26/0332	1,50/0332	0,75/0306 1,40/0332
	G2.350 13 mbar	1,26/0210	1,64/0332	1,64/0332	2,10/1048	0,91/210 1,98/1048
	G25.1 25 mbar	0,98/0210	1,25/0309	1,28/0332	1,52/0332	0,71/0306 1,50/0332
	G25.3 25 mbar	0,94/0210	1,26/0332	1,24/0332	1,48/0332	0,75/0306 1,40/0332
	G110 8 mbar	1,90/0224-2	2.60/0224-3	2,70/0224-6	3,50/00003	1,45/00004 3,50/00003
	G150.1 8 mbar	1,90/0224-2	2,60/0224-3	2,60/0224-6	3,50/00003	1,45/00004 3,50/00003
by-pass Ø mm	G30/G31	0,32	0,40	0,52	0,75	0,27 0,60
	G20	REG	REG	REG	REG	REG REG
	G25	REG	REG	REG	REG	REG REG
	G2.350 13 mbar	REG	REG	REG	REG	REG REG
	G110/G120	REG	REG	REG	REG	REG REG



(1)=G30/G31 50 mbar **(2)=G30 37 mbar** **(3)=G110/G120 8 mbar** **(4)=G150.1 8 mbar** **(5)= Brahma valve**

ADJUSTMENT

- Kitchen table Professional / Majestic

N. 2

		SR	R	P	DCC	DUAL	06 H3	08/09 H3
	Qmax kW	1,80	3,00	3,10 / 3,00[6]	4,30 / 4,20[3][4] / 3,8[4]	5,00 / 4,20[3][4] / 4,5[6][7]	2,70	3,70
	Qmax g/h	131	218	225	313	364	196	269
	Qmin kW	0,40 / 0,53[1] / 0,45[2]	0,60 / 0,75[1] / 0,65[2]	1,10 / 1,20[1] / 1,10[2]	1,80 / 2,32[1] / 2,00[2]	0,30 / 0,36[1] / 0,31[2]		
	Qmin g/h	29 / 39[1] / 33[2]	44 / 55[1] / 47[2]	80 / 87[1] / 80[2]	131 / 169[1] / 145[2]	22 / 26[1] / 23[2]		
Ø mm	G30/G31 28..30/37 mbar	0,68/0222	0,85/0222	0,87/0222	1,05/0222	0,44/0222	1,04/0222	0,80/0222	0,92/0222
	G30/G31 50 mbar	0,58/0264	0,75/0265	0,75/0222	0,80/0315	0,43/0102	0,83/0315	0,68/0222	0,80/0222
	G30 37 mbar	0,62/0222	0,82/0222	0,82/0222	0,95/0222	0,41/0222	1,00/0222	0,74/0222	0,86/0222
	G20 20 mbar	0,97/0211	1,30/0103	1,30/0222	1,50/1048	0,70/0101	1,52/1048	1,17/0222	1,37/0332
	G20 25 mbar	0,91/0211	1,10/0210	1,23/0222	1,50/0103	0,65/0101	1,50/0103	1,10/0222	1,24/0332
	G25 20 mbar	1,05/0210	1,37/0332	1,42/0222	1,57/0332	0,72/0306	1,50/0332	1,30/0222	1,48/0332
	G25 25 mbar	0,98/0210	1,26/0332	1,35/0222	1,50/0332	0,75/0306	1,50/0332	1,25/0222	1,40/0332
	G2.350 13 mbar	1,26/0210	1,64/0332	1,64/0332	2,10/1048	0,91/210	1,98/1048	1,70/0222	1,90/0332
	G25.1 25 mbar	0,98/0210	1,25/0309	1,28/0332	1,52/0332	0,71/0306	1,52/0332	1,25/0222	1,43/0332
	G25.3 25 mbar	0,94/0210	1,26/0332	1,28/0332	1,48/0332	0,75/0306	1,40/0332	1,20/0222	1,37/0332
	G110 8 mbar	1,90/0224-2	2,60/0224-3	2,70/0224-6	3,50/00003	1,45/00004	3,50/00003	2,80/0222	2,80[5]/0222
	G150.1 8 mbar	1,90/0224-2	2,60/0224-3	2,60/0224-6	3,50/00003	1,45/00004	3,50/00003		
by-pass Ø mm	G30/G31	0,32	0,40	0,52	0,75	0,27	0,60		
	G20	REG	REG	REG	REG	REG	REG		
	G25	REG	REG	REG	REG	REG	REG		
	G2.350 13 mbar	REG	REG	REG	REG	REG	REG		
	G110/G120	REG	REG	REG	REG	REG	REG		
(1)=G30/G31 50 mbar (6)=G2.350 13 mbar	(2)=G30 37 mbar (7)=G25 20 mbar	(3)=G110/G120 8 mbar		(4)=G150.1 8 mbar		(5)= Brahma valve		ACTEK VALVE	

ADJUSTMENT

- Kitchen table models K

N. 3

		SR	R	DCC
	Qmax kW	1,75	3,00	4,00
	Qmax g/h	127	218	291
	Qmin kW	0,40 / 0,53 (1) / 0,45 (2)	0,60 / 0,80 (1) / 0,67 (2)	1,82 / 2,16 (1) / 1,95 (2)
	Qmin g/h	29 / 39 (1) / 33 (2)	44 / 58 (1) / 49 (2)	132 / 157 (1) / 142 (2)
Ø mm	G30/G31 28..30/37 mbar	0,65/0222	0,85/0222	1,00/0222
	G30/G31 50 mbar	0,58/0264	0,75/0265	0,78/0315
	G30 37 mbar	0,62/0222	0,80/0222	0,94/0222
	G20 20 mbar	0,97/0211	1,28/0103	1,50/0103
	G20 25 mbar	0,91/0211	1,22/0103	1,45/0103
	G25 20 mbar	1,00/0210	1,34/0332	1,52/0332
	G25 25 mbar	0,94/0210	1,21/0309	1,45/0332
	G2.350 13 mbar	1,21/0210	1,58/0309	2,05/0103
	G25.1 25 mbar	0,98/0210	1,25/0309	1,50/0332
	G25.3 25 mbar	0,94/0210	1,21/0309	1,45/0332
	G110 8 mbar	1,90/0224-2	2,60/0224-3	3,50/00003
	G120 8 mbar	1,90/0224-2	2,60/0224-3	3,50/00003
	G150.1 8 mbar	1,90/0224-2	2,60/0224-3	3,50/00003
by-pass Ø mm	G30/G31	0,32	0,40	0,75
	G20	REG	REG	REG
	G25	REG	REG	REG
	G2.350 13 mbar	REG	REG	REG
	G110/G120	REG	REG	REG
(1)=G30/G31 50 mbar	**(2)=G30 37 mbar**			

WIRING DIAGRAM

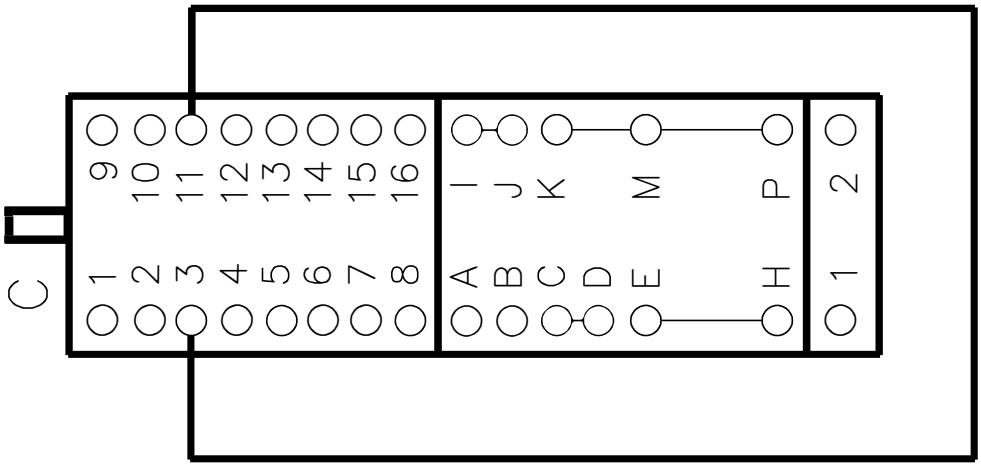
- Key

00	Black
11	Brown
22	Red
33	White
44	Yellow
45	Yellow-green
55	Grey
66	Blue
AA	Electrical ignition transformer
C	Switch
F	Fase
K1	Earth wire for terminal board
K2	" " lower resistance
K3	" " for oven fan
K4	" " circular resistance
K5	" " upper resistance
K6	" " oven lamp 1
K7	" " oven lamp 2
K8	" " rotisserie
K9	" " cooling fan
K10	" " selector
K11	" " oven thermostat

K12	" " programmer/timer
K13	" " grill
K14	" " el. hotplate
K15	" " frame
K16	" " barbecue
K17	" " fryer
L1	oven lamp
L2	oven lamp
M	Terminal board
MA	Electrical ignition microswitch
MD	Grill microswitch
MG	Rotisserie
MP	Door microswitch
N	Neutral
P	Timer/Programmer
P	Timer/Clock
PE	Electric hotplate
R1	Upper heating element
R2	Lower heating element
R3	Grill heating element
R4	Circular heating element
R5	Barbecue heating element

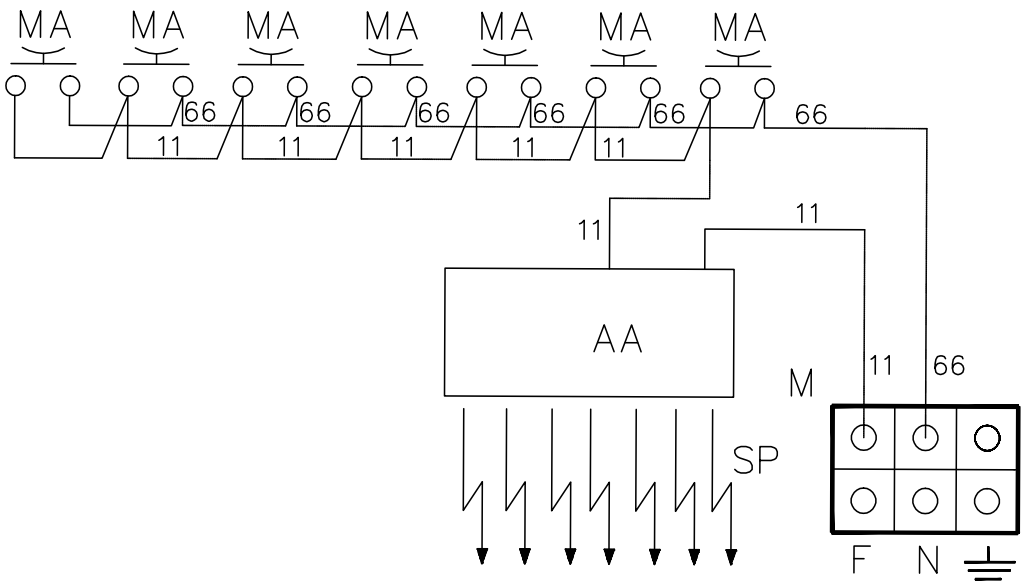
R6	Fryer heating element
RE	Energy regulator
S1	Oven warning light
S2	Mains power warning light
S3	Grill warning light
S4	Cooling fun warning
S5	Barbecue warning light
S6	El. hotplate warning light
S7	Turnsplit warning light
S8	Residual heat warning light
S9	Fryer warning light
SP	Sparking plug
SI	Interface board
T	Grill thermostat
TF	Oven thermostat
TR	Fryer thermostat
TS	Safety thermostat
TT	Cooling fan thermostat
V	Oven fan
VT	Cooling fan
TST	TST - Tangential motor safety thermostat
DY	Display

QUICK START

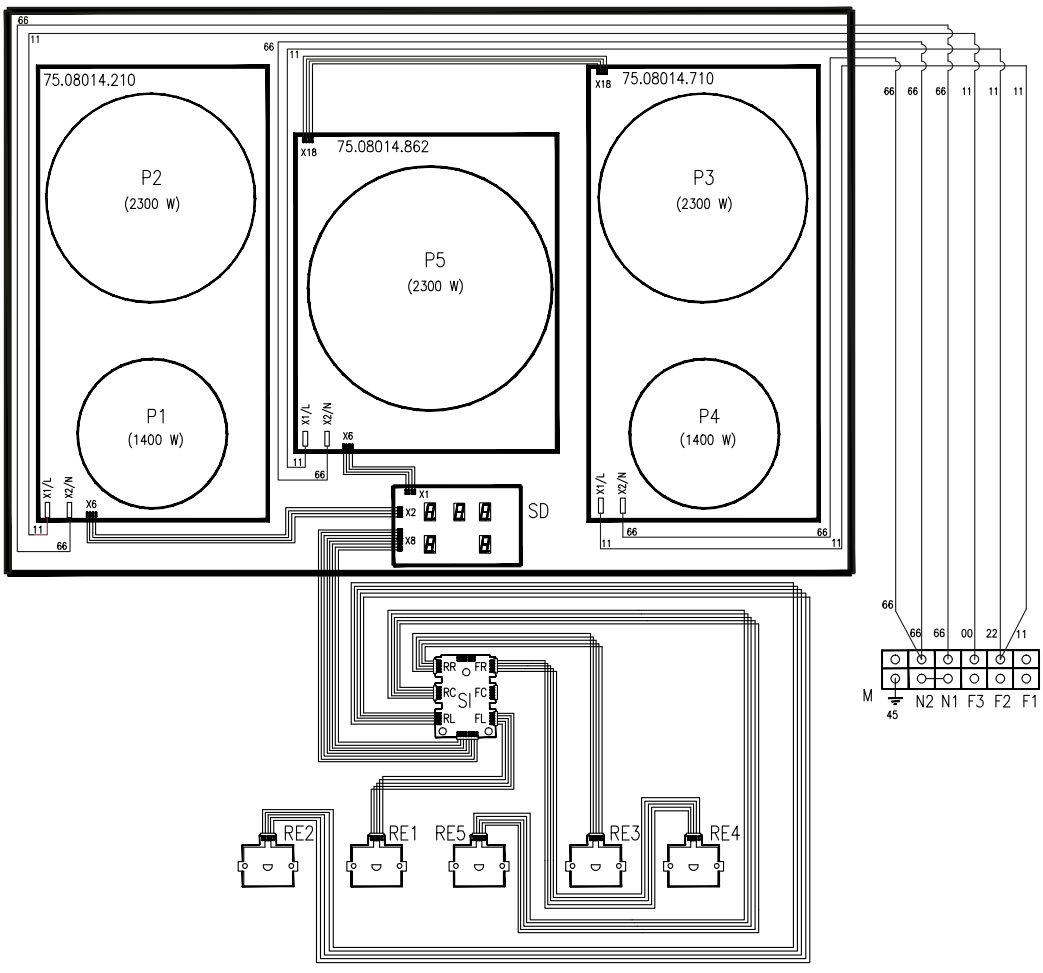


WIRING DIAGRAM

HOB GAS

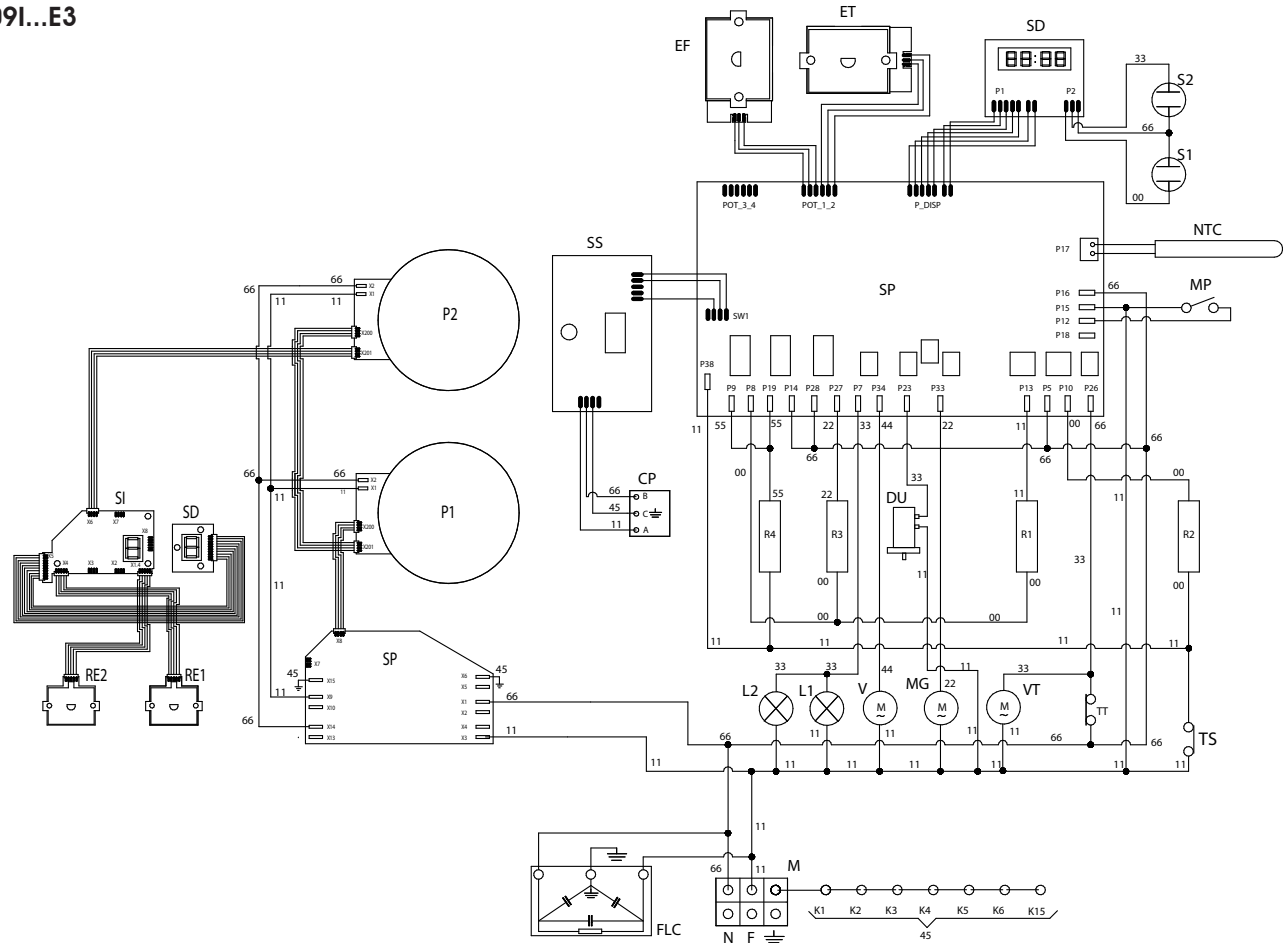


BASIC INDUCTION HOB AREA 5

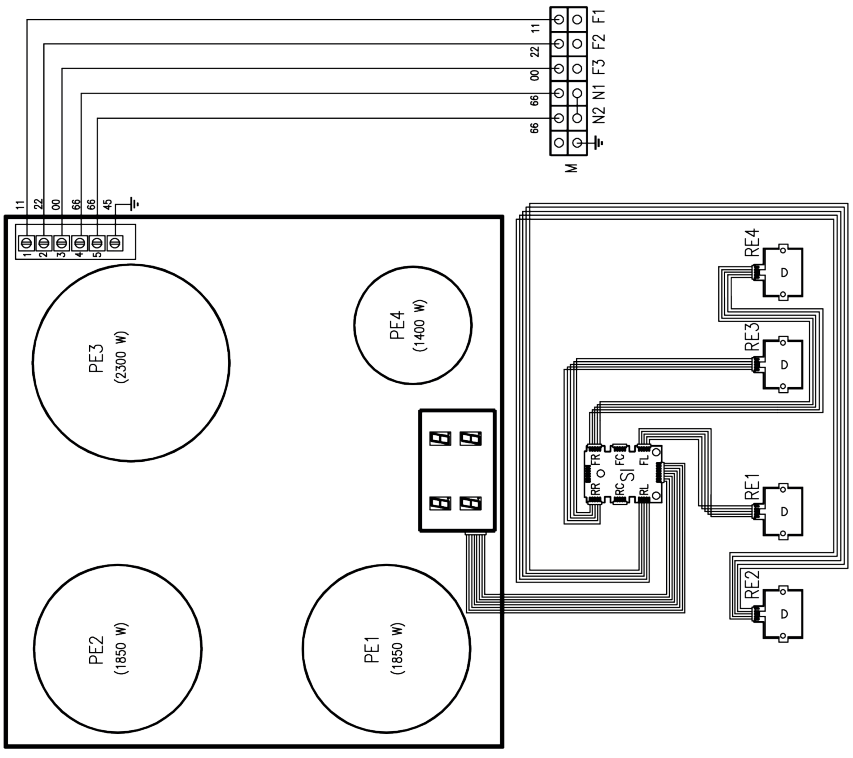


WIRING DIAGRAM

P09I...E3

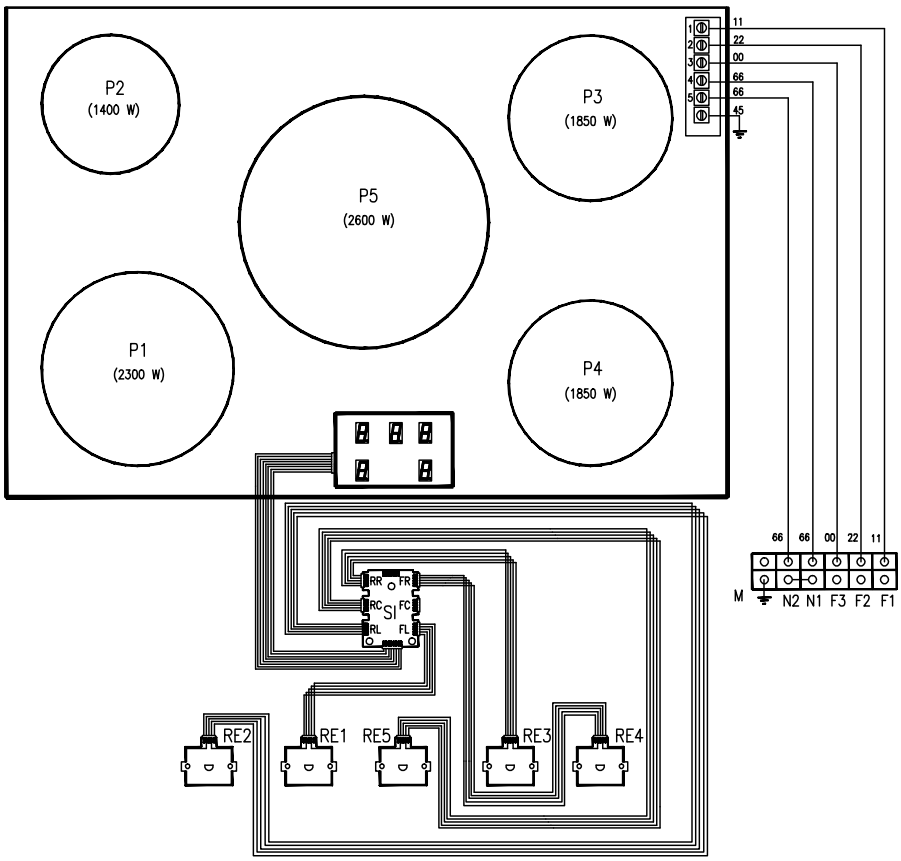


INDUCTION HOB AREA 4

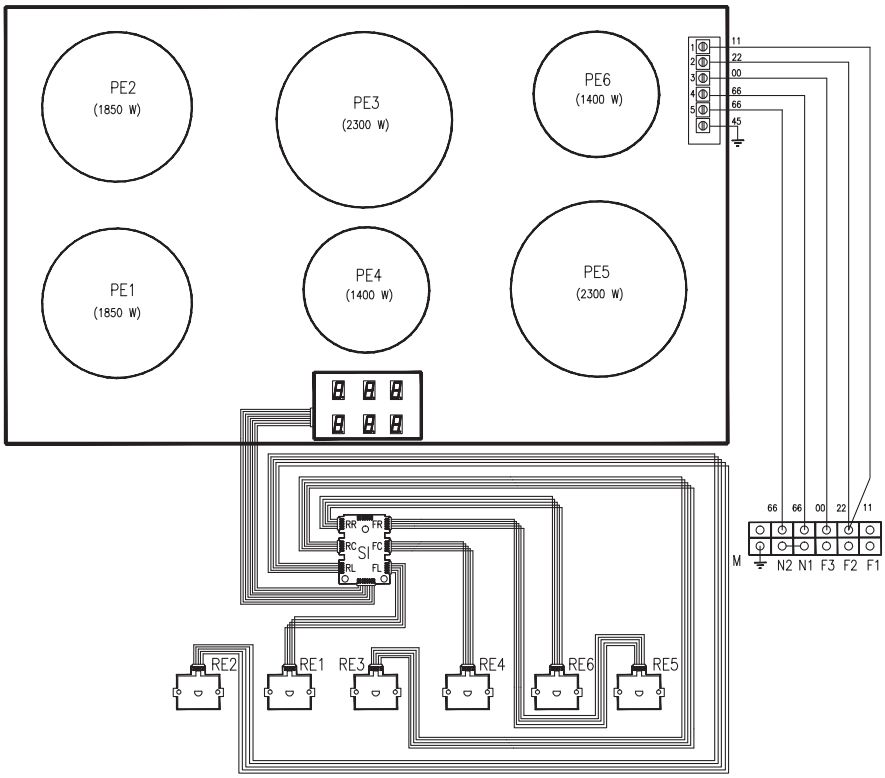


WIRING DIAGRAM

INDUCTION HOB AREA 5

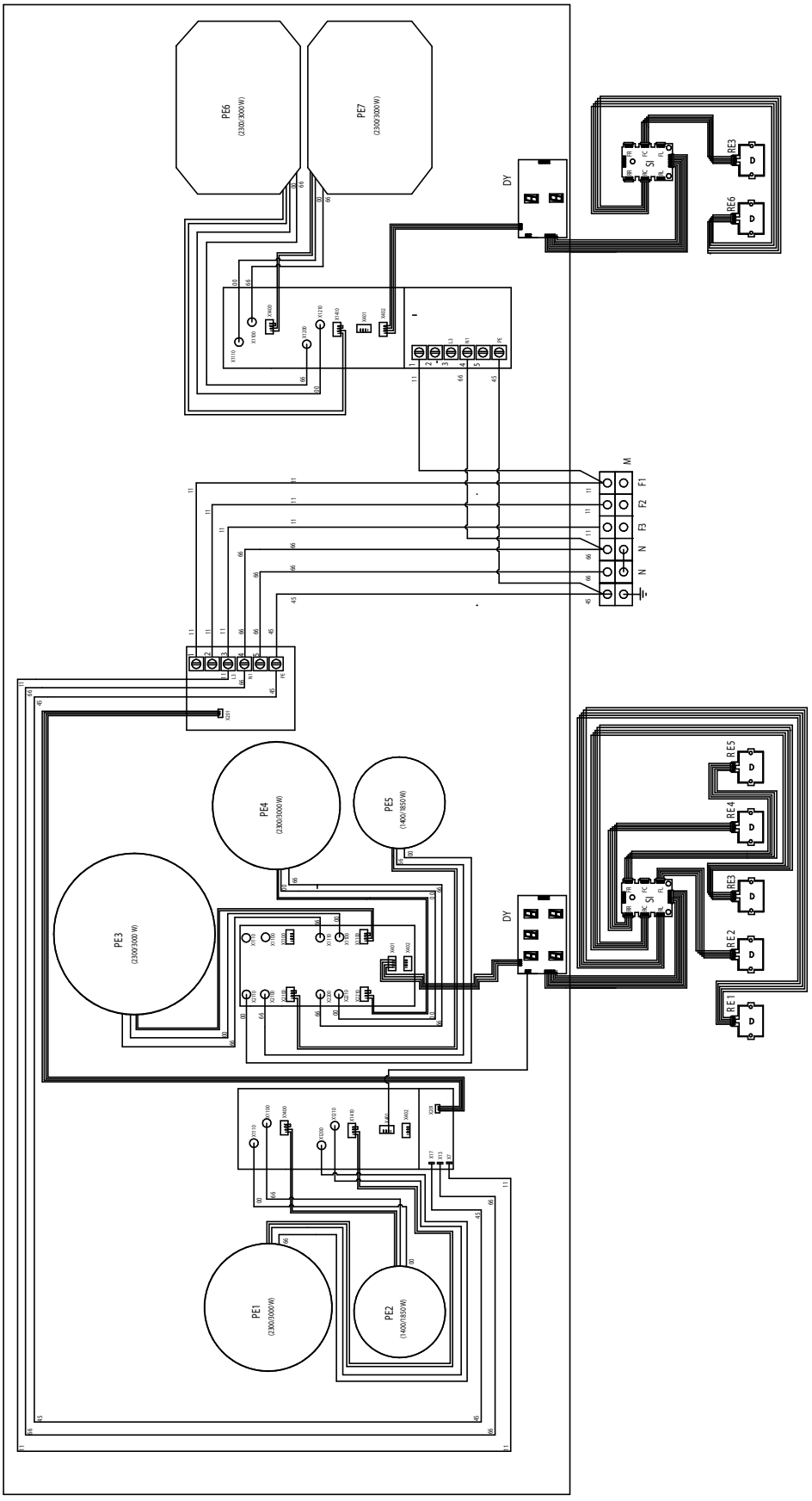


INDUCTION HOB AREA 6



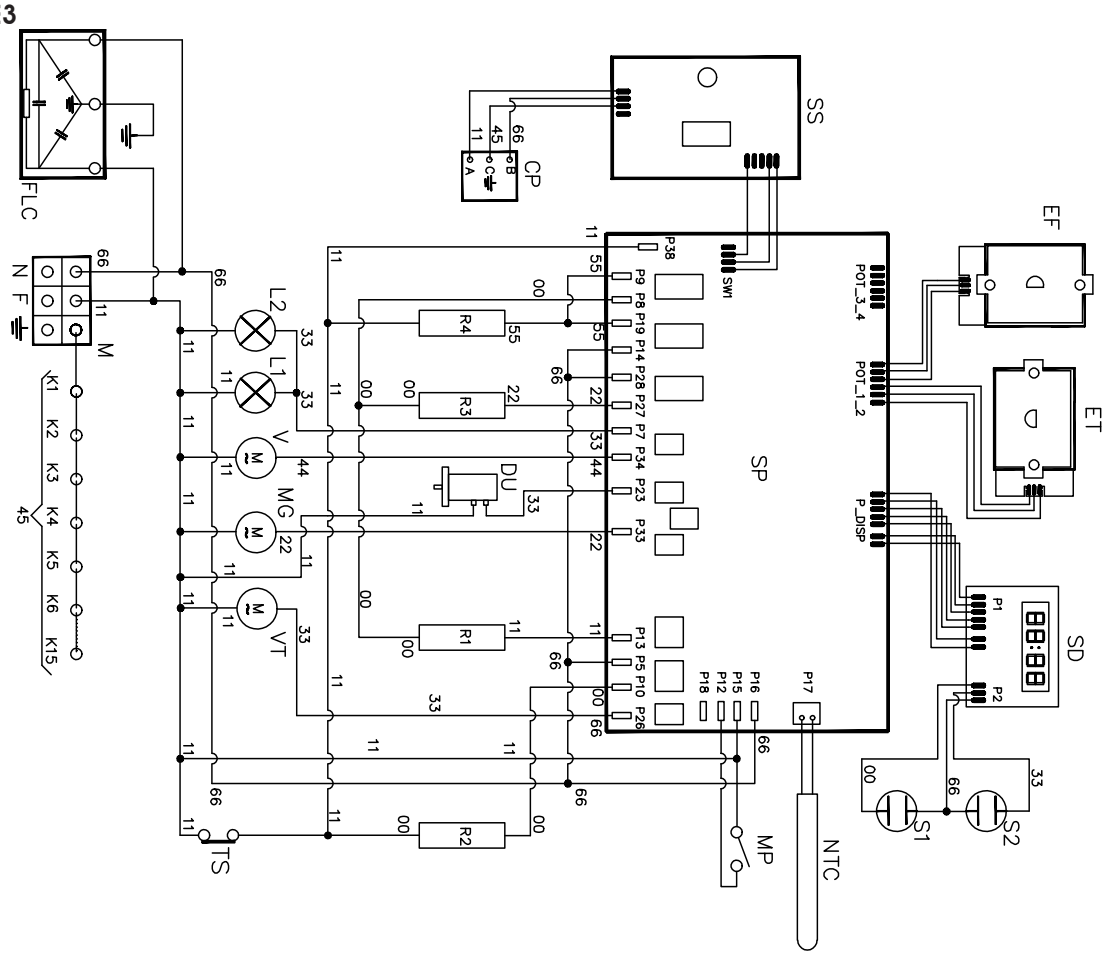
WIRING DIAGRAM

INDUCTION HOB AREA 7

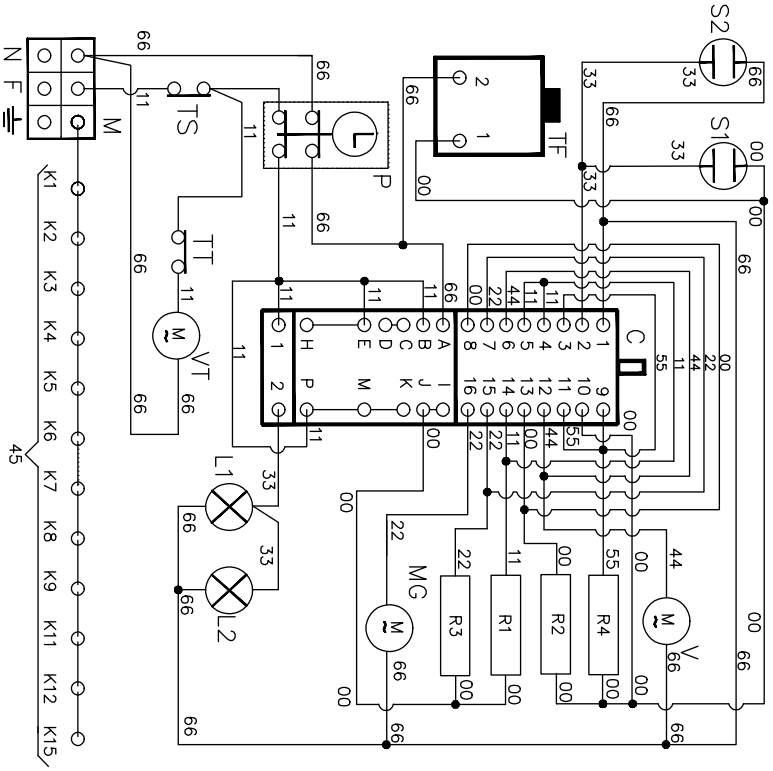


WIRING DIAGRAM

P (06-07-30”-08-09)...E3

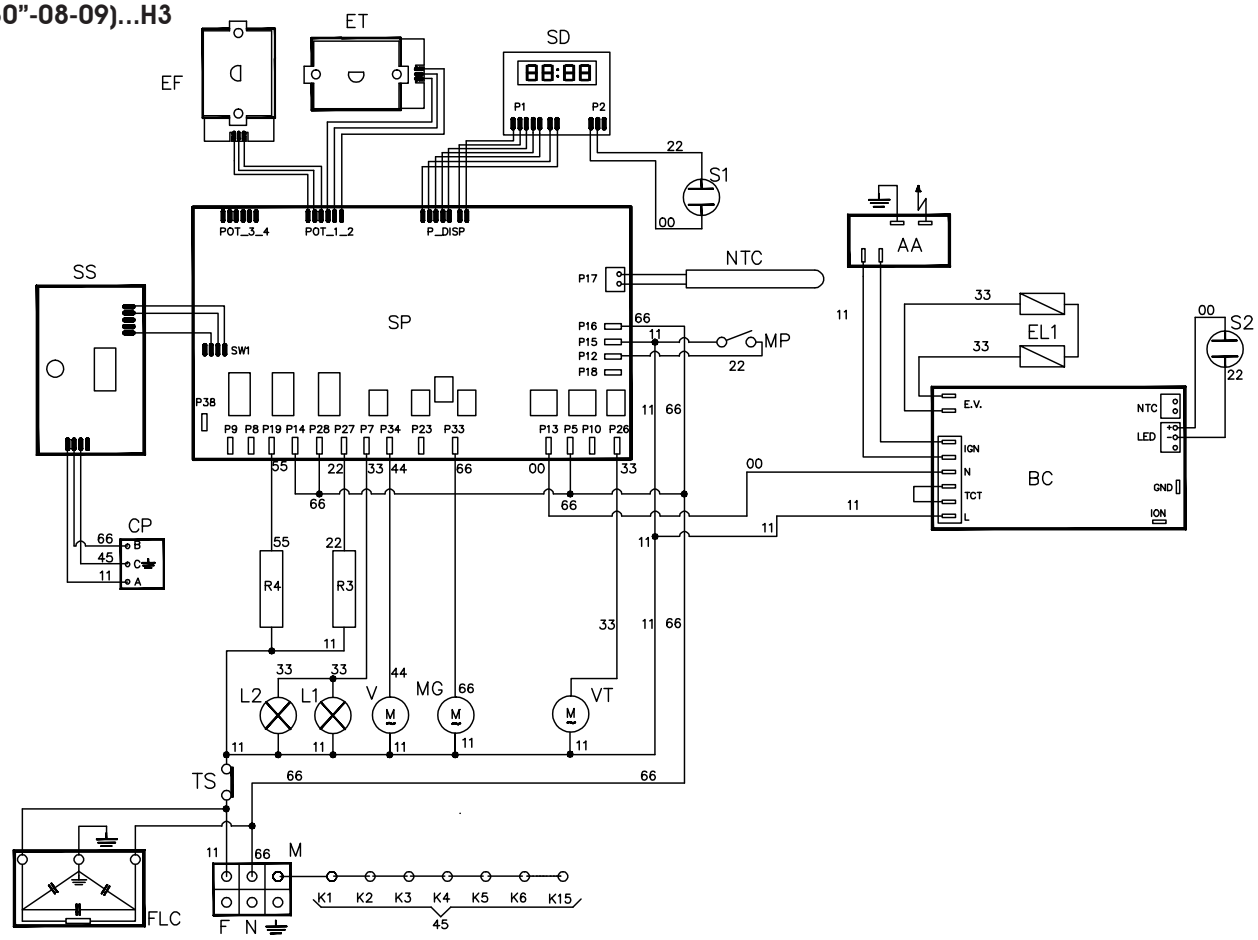


K/L (06-09)...MP

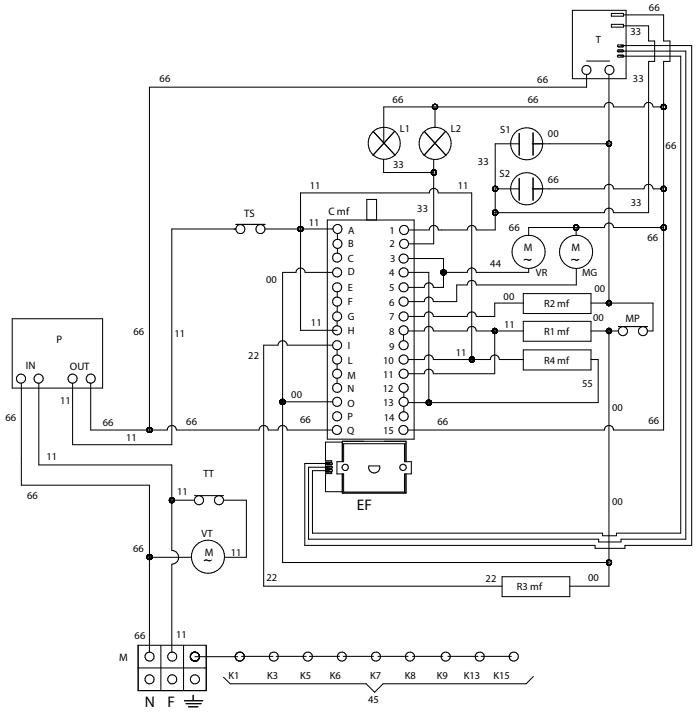


WIRING DIAGRAM

P (06-07-30”-08-09)...H3

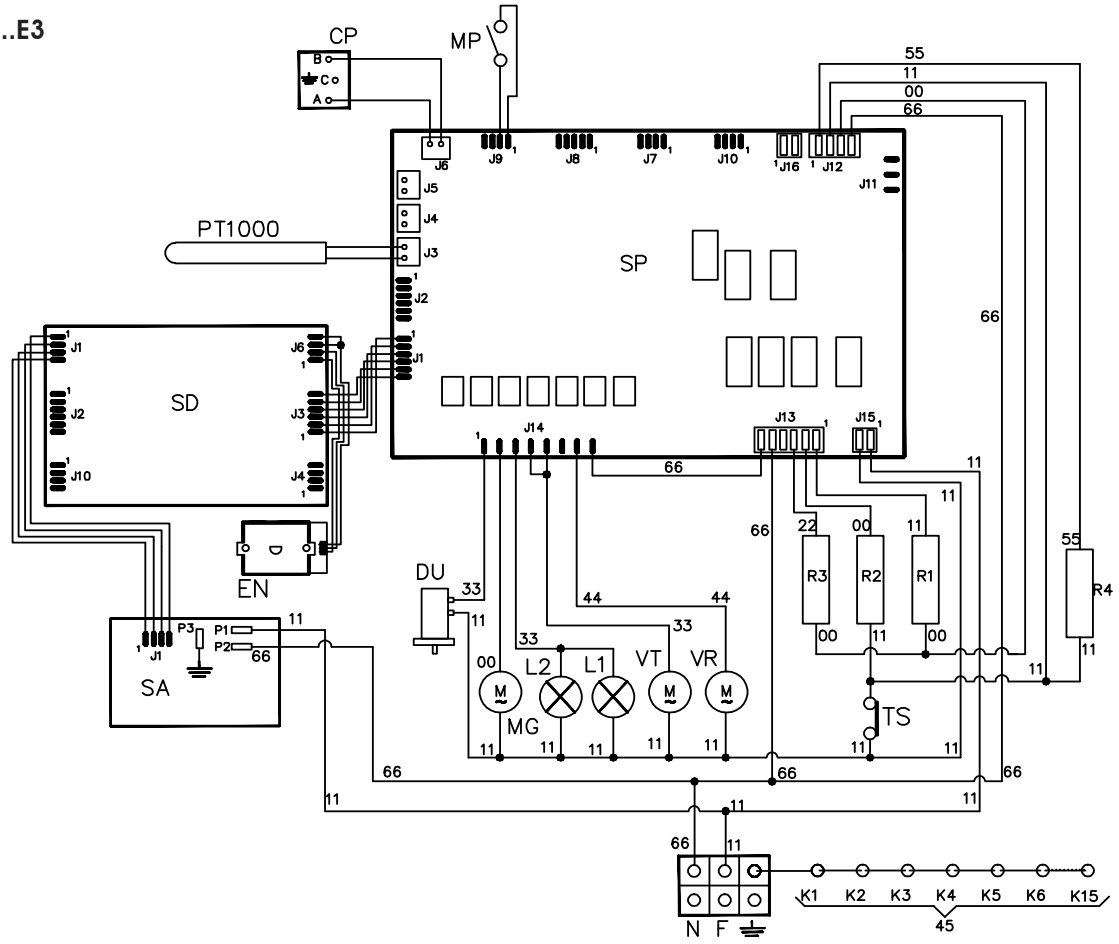


K/L (06-09)...M3

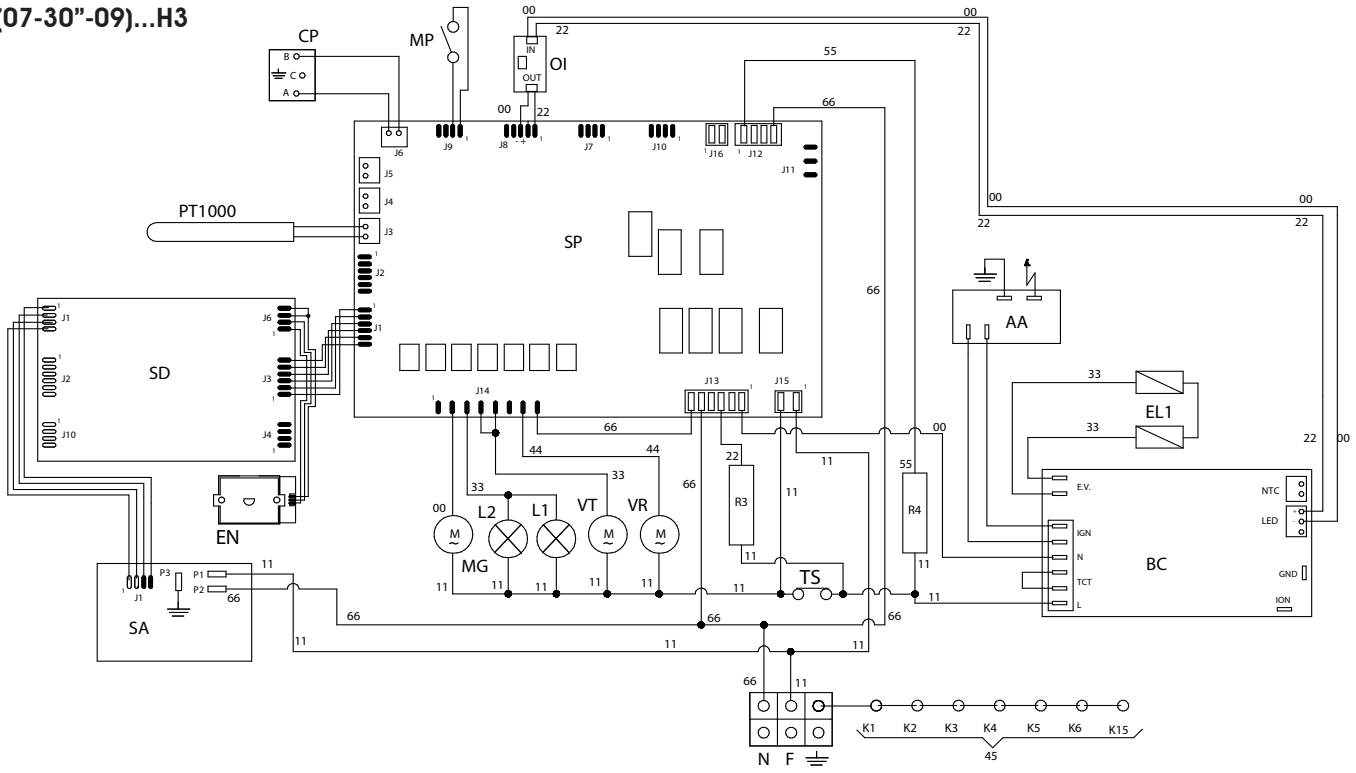


WIRING DIAGRAM

M(07-30”-09)...E3

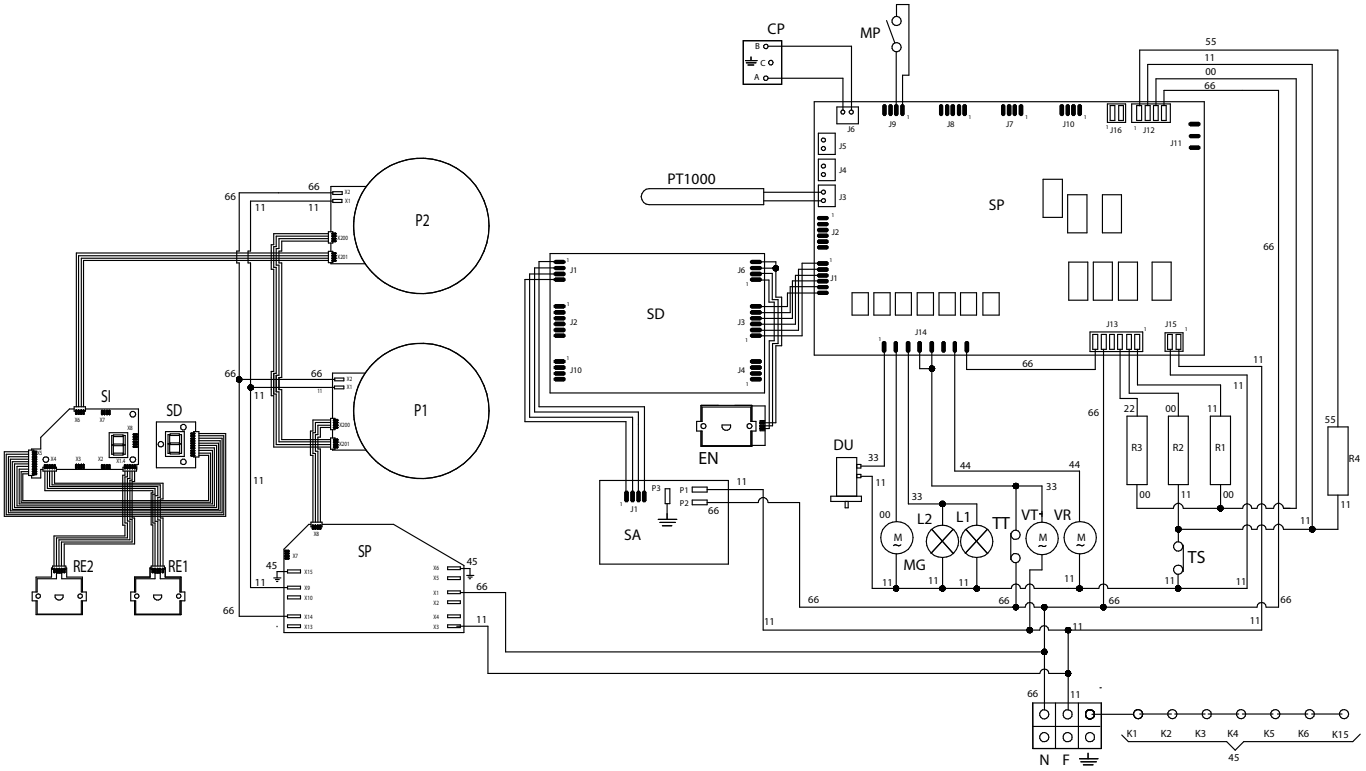


M(07-30”-09)...H3

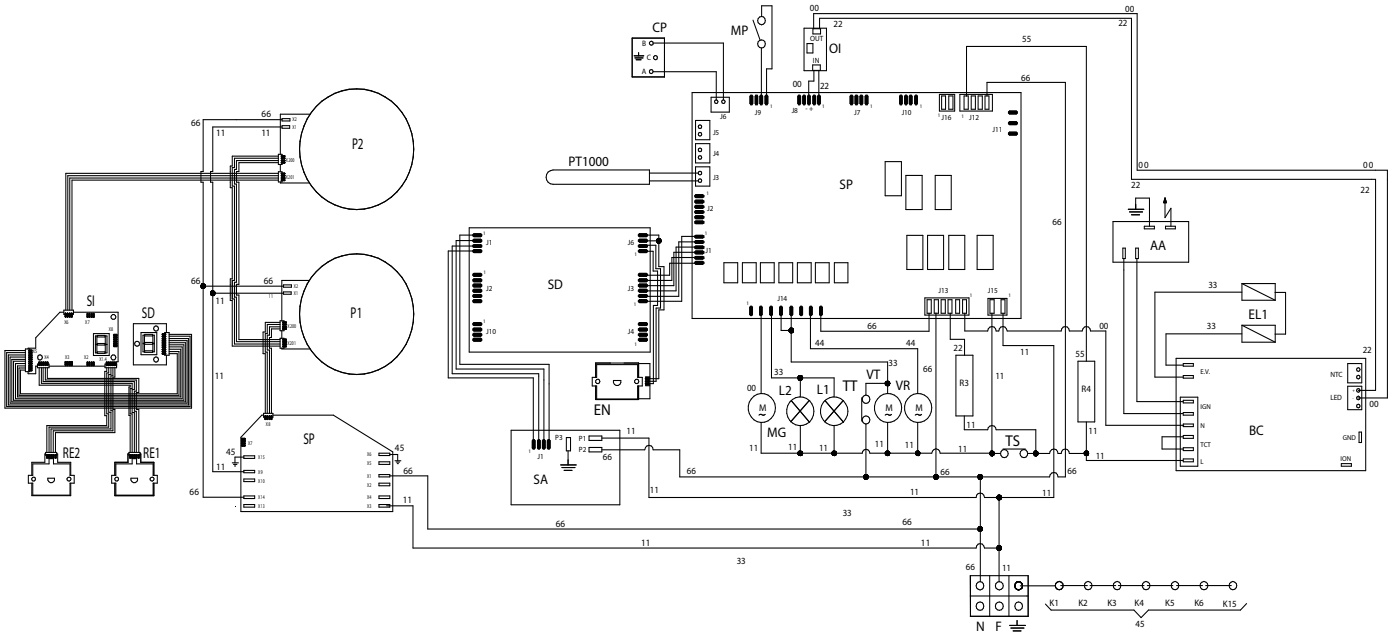


WIRING DIAGRAM

M09I..E3

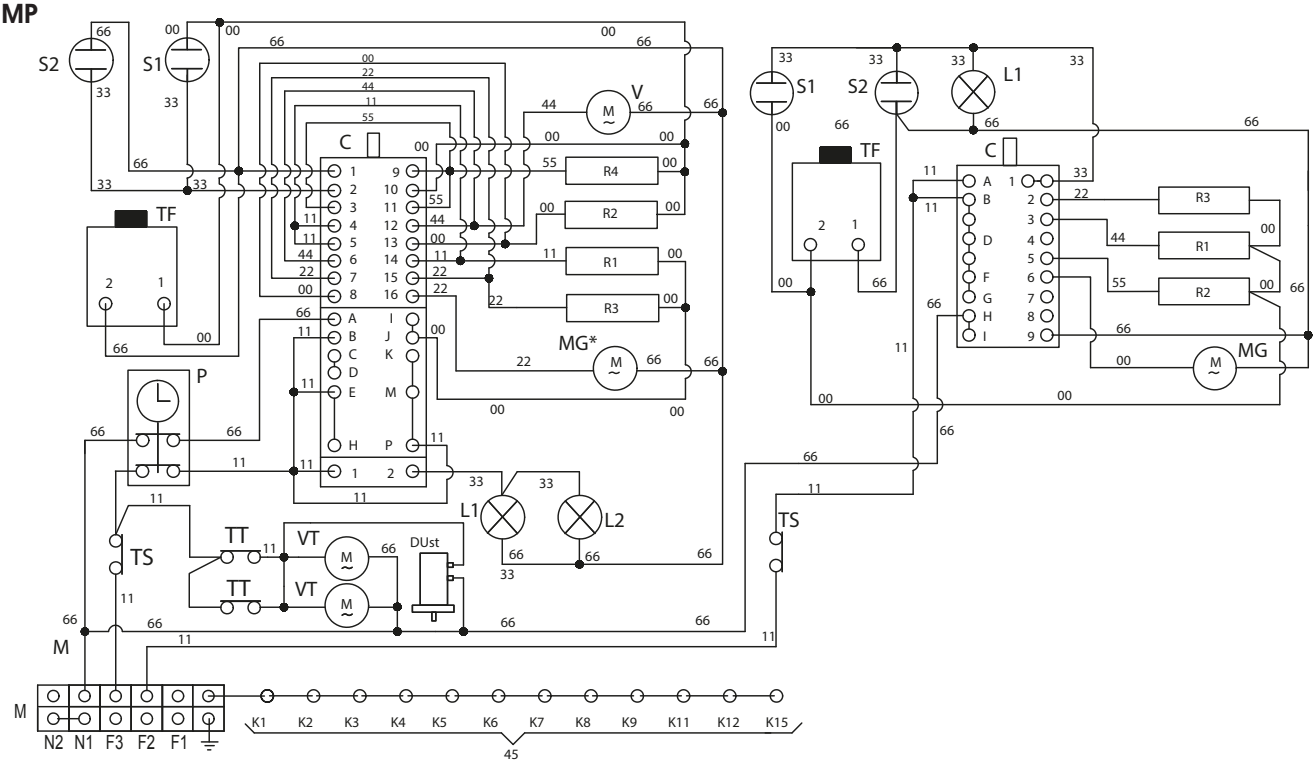


M09I..H3

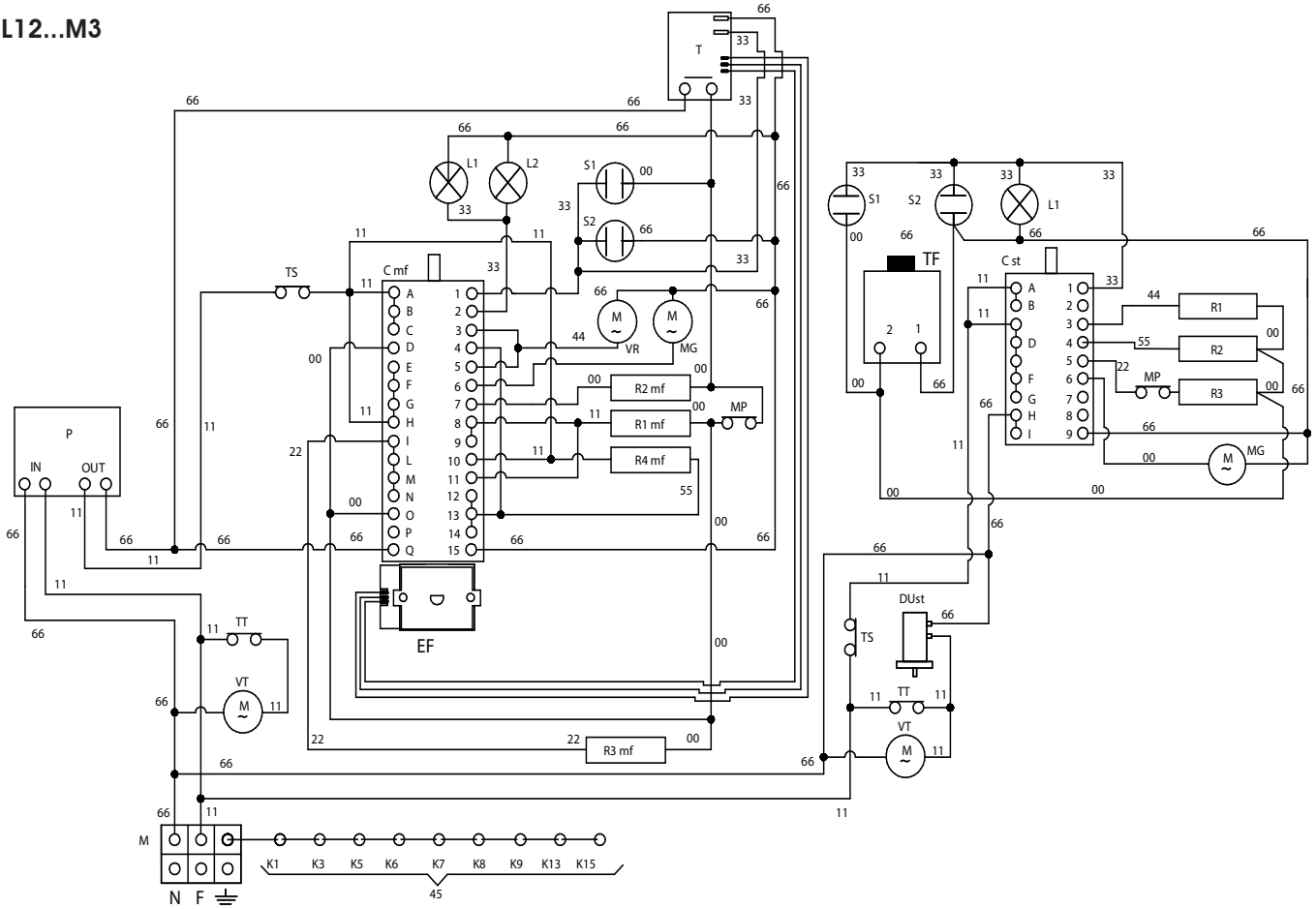


WIRING DIAGRAM

L12...MP

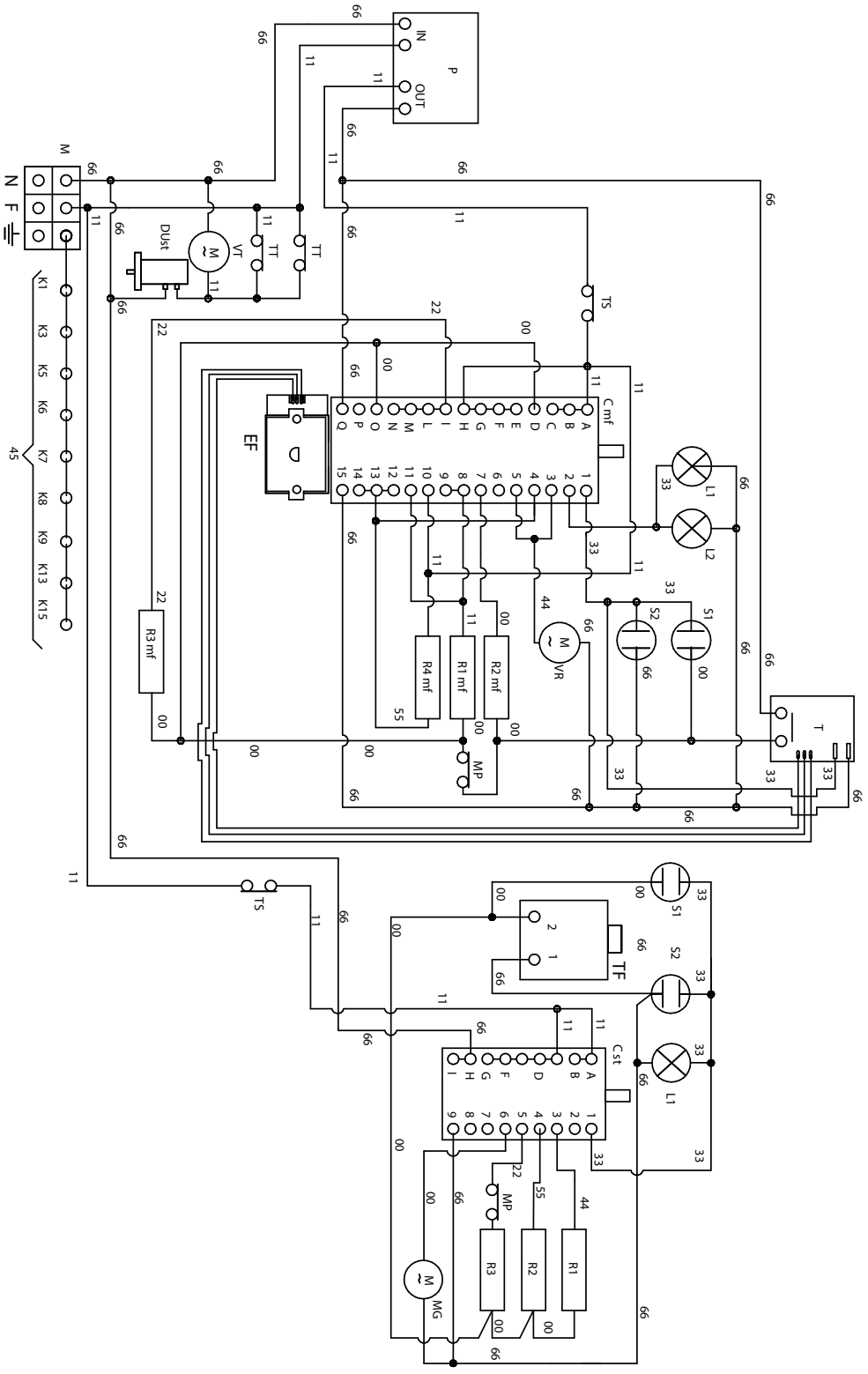


L12...M3



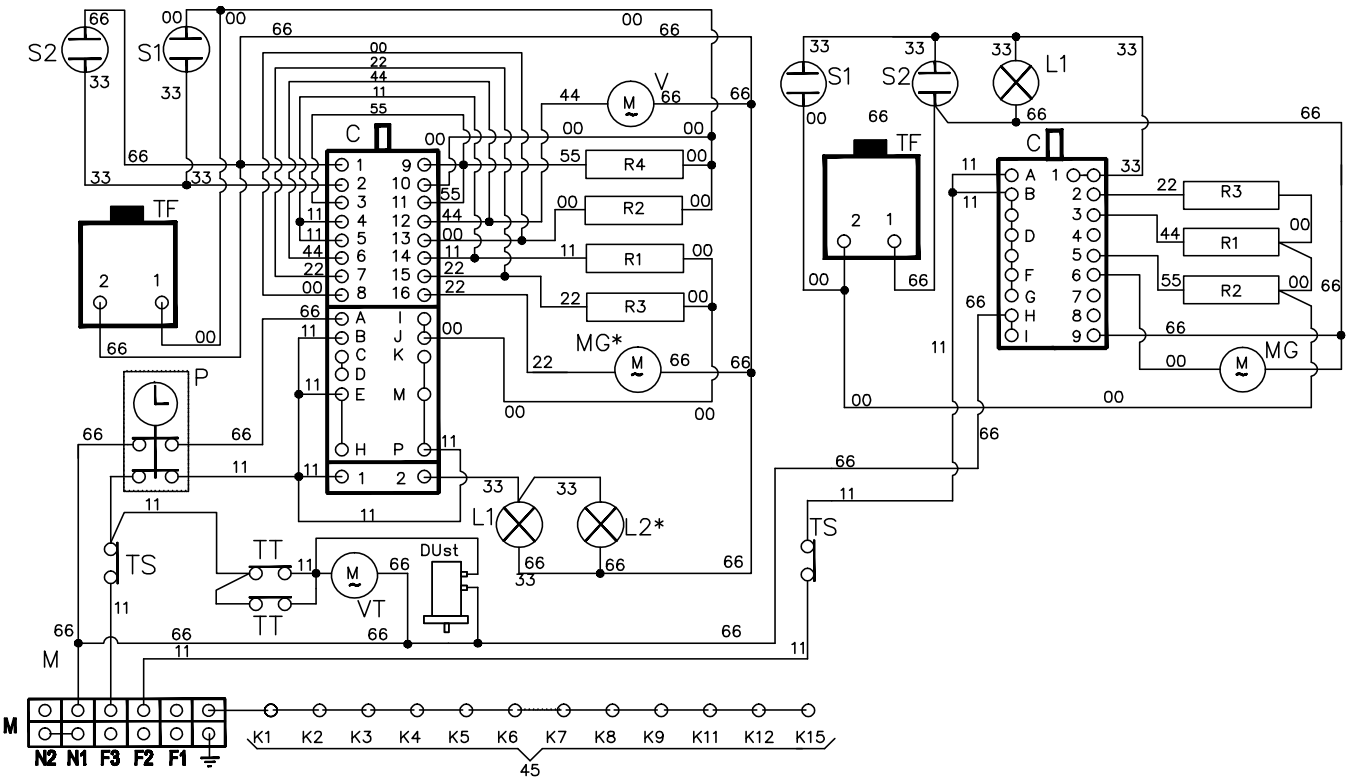
WIRING DIAGRAM

KD/LD (09-10)...M3

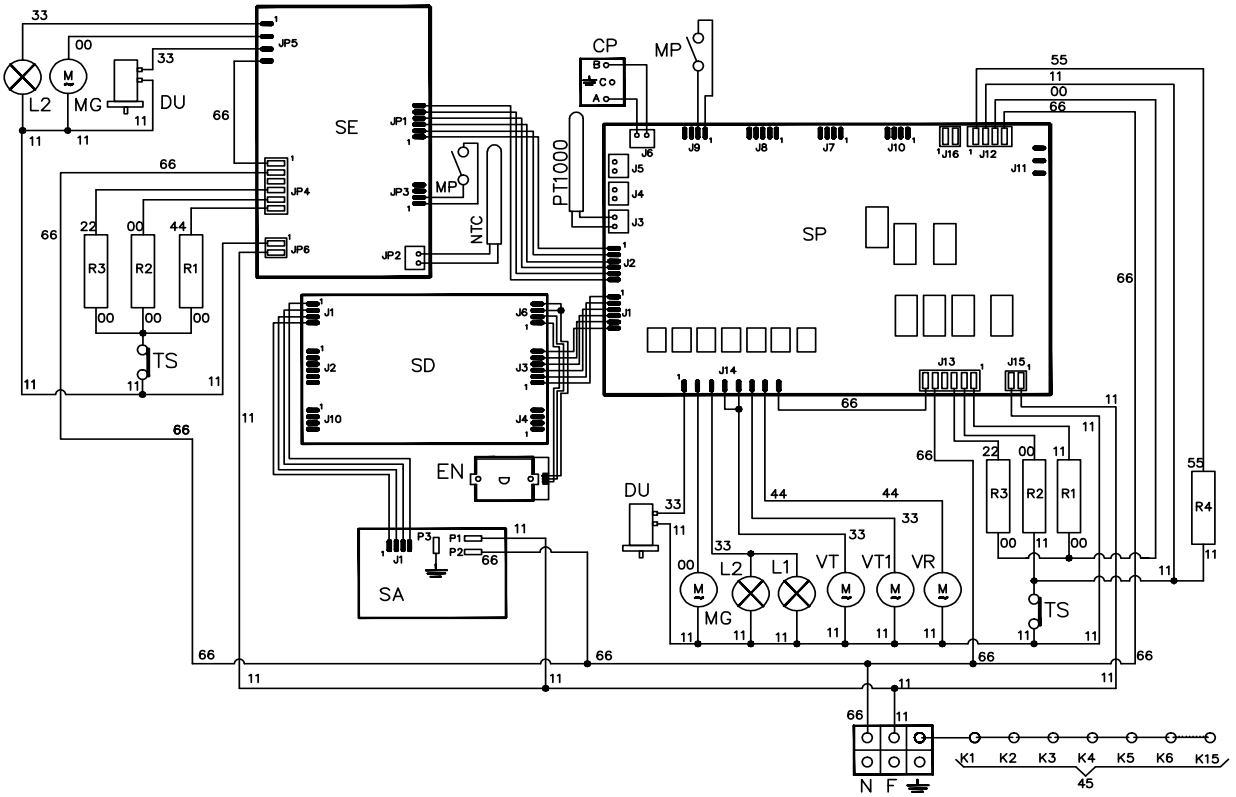


WIRING DIAGRAM

KD/LD (09-10)...MP

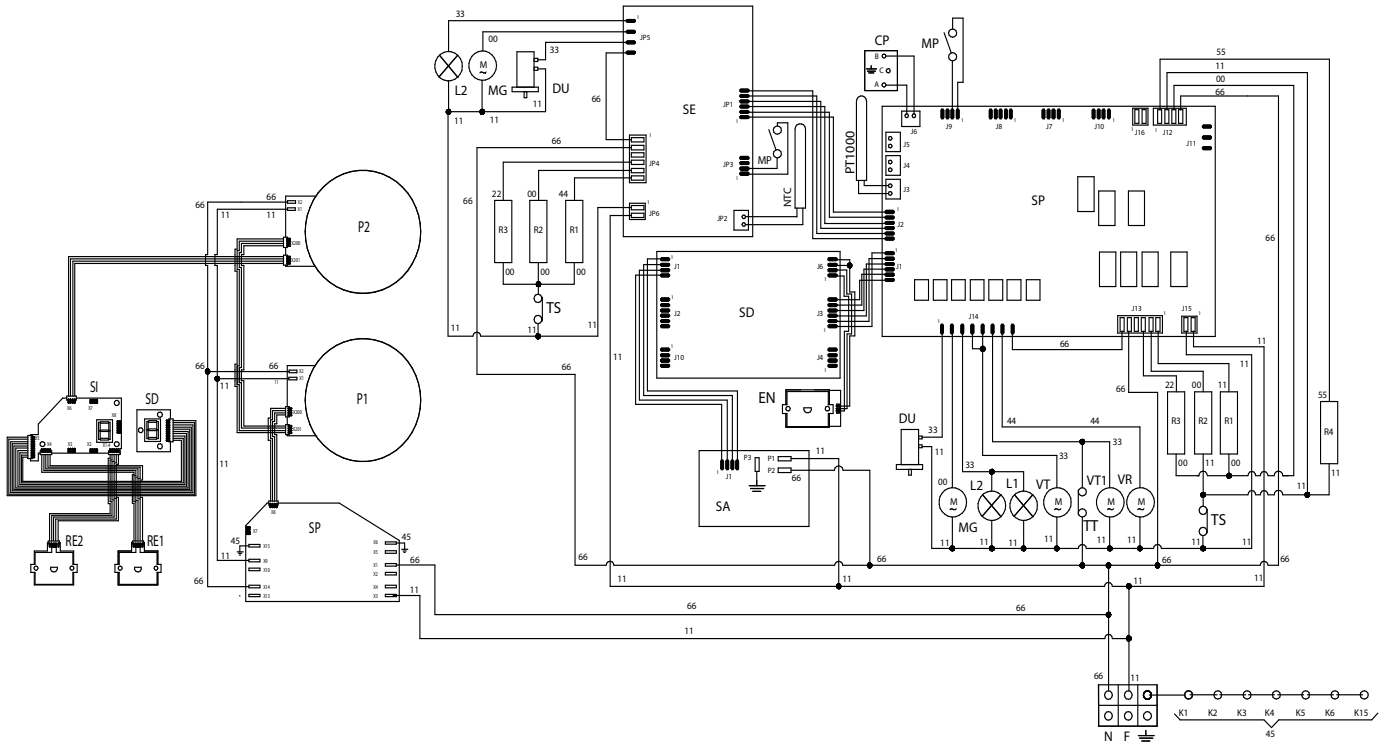


M12...E3

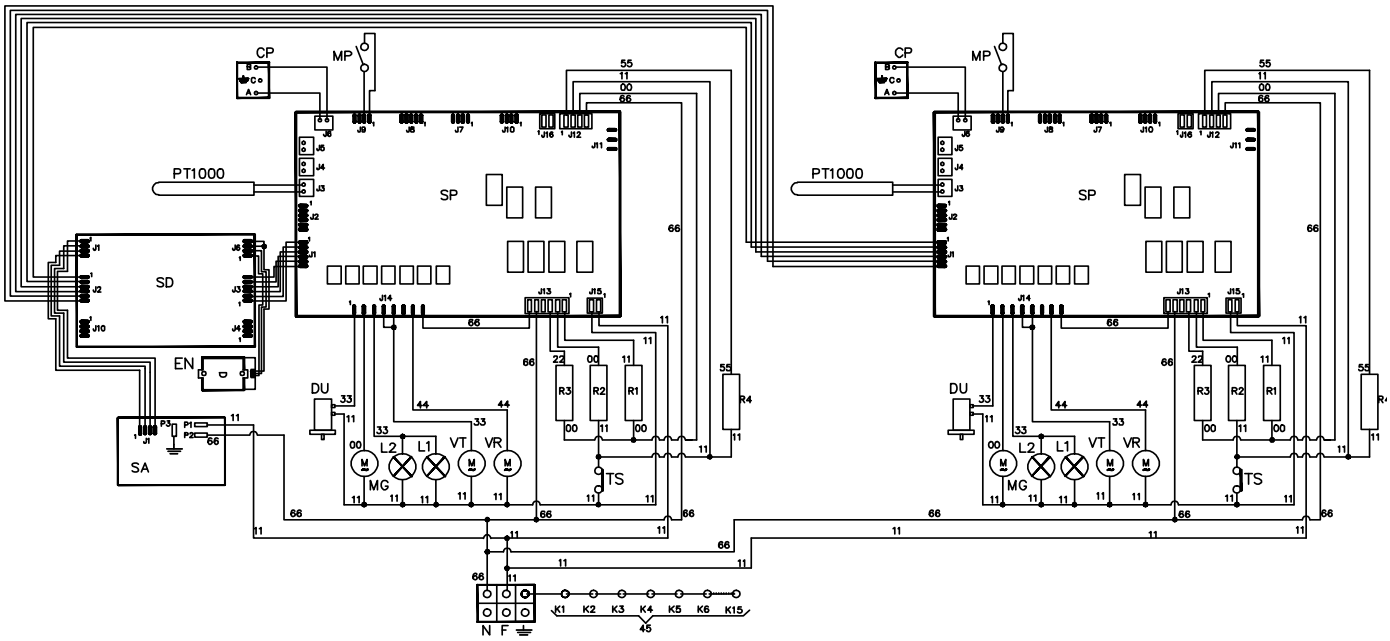


WIRING DIAGRAM

M12I...E3

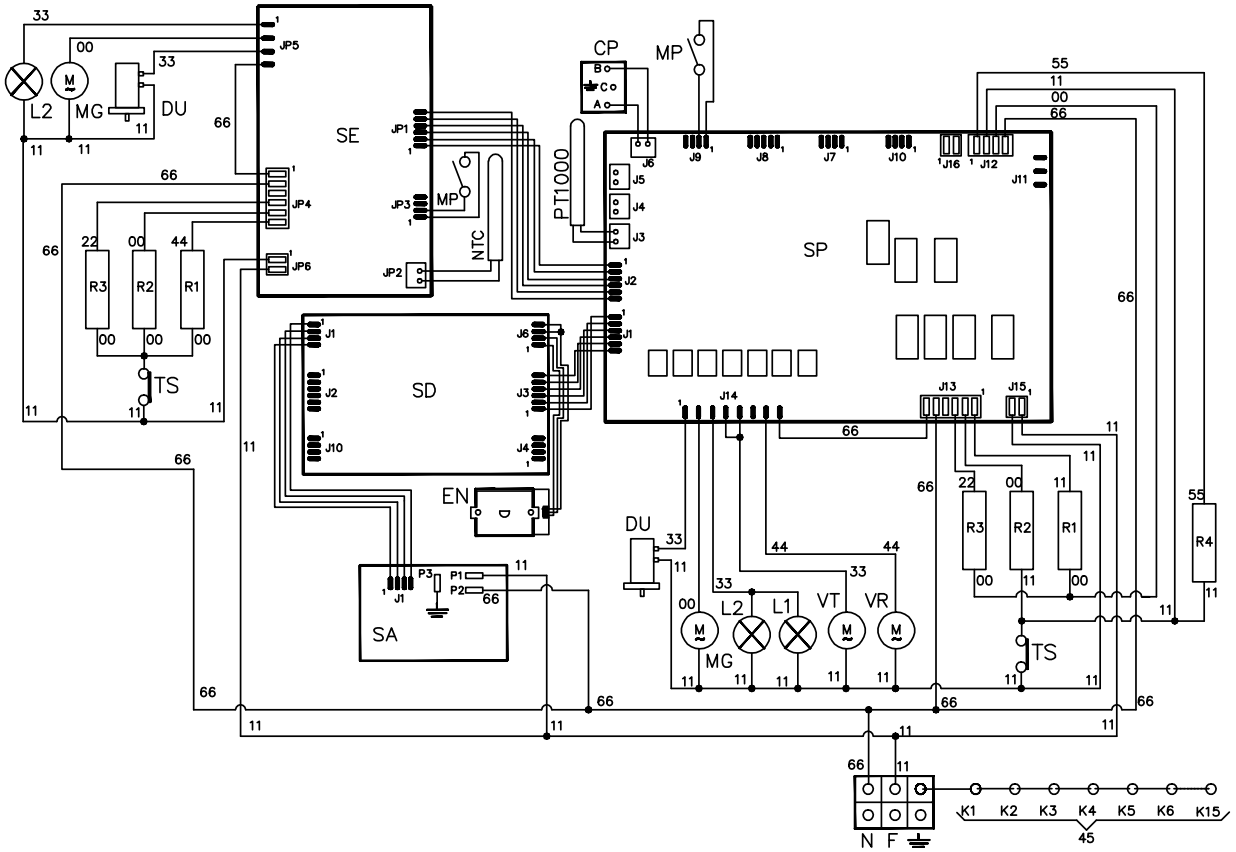


M15...E3

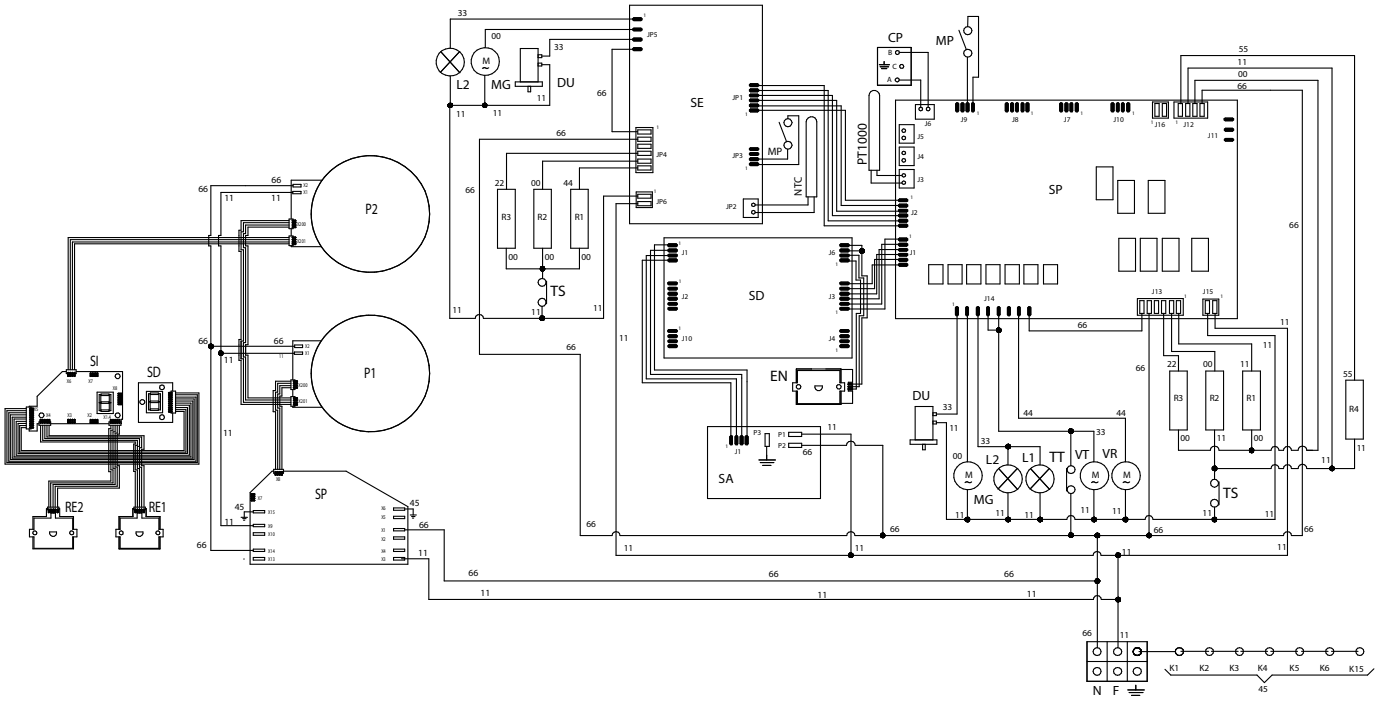


WIRING DIAGRAM

MD10...E3

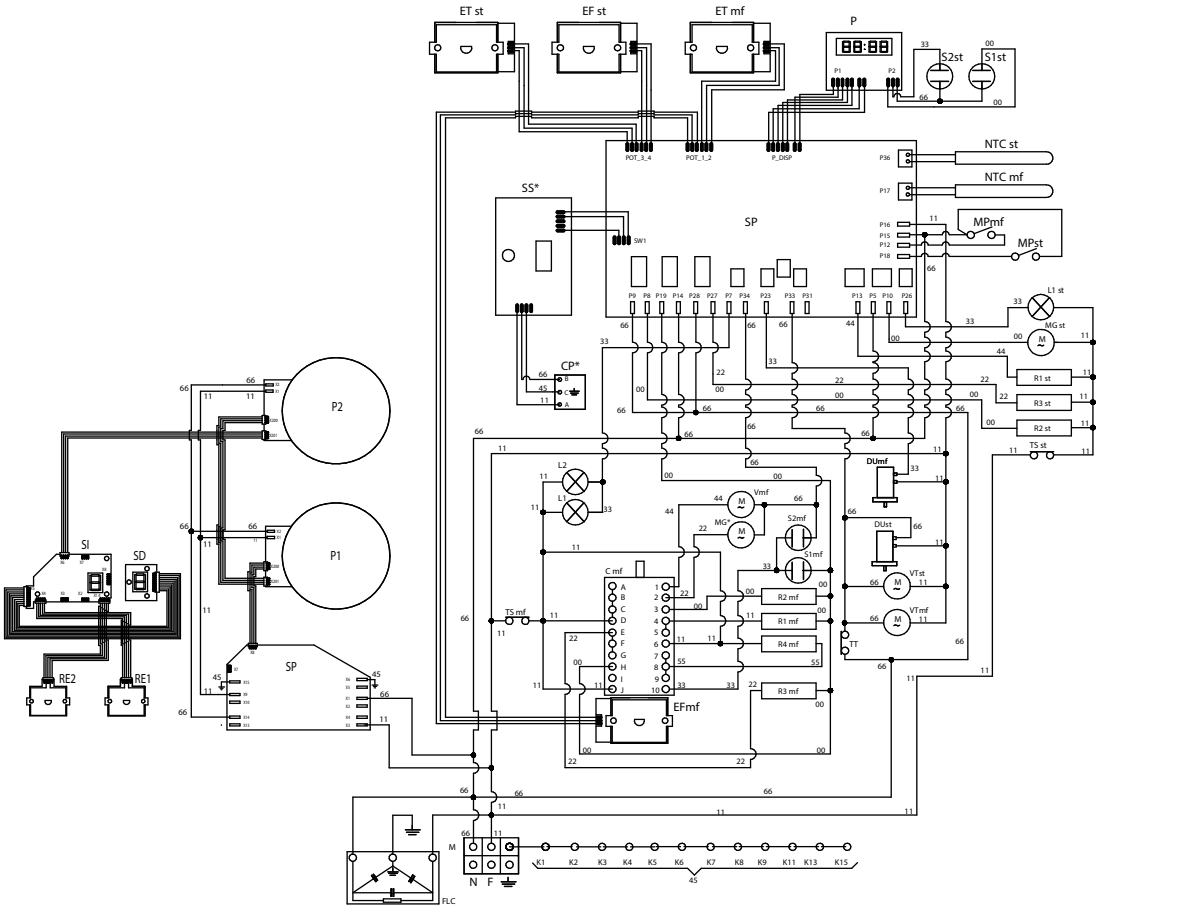


MD10I...E3

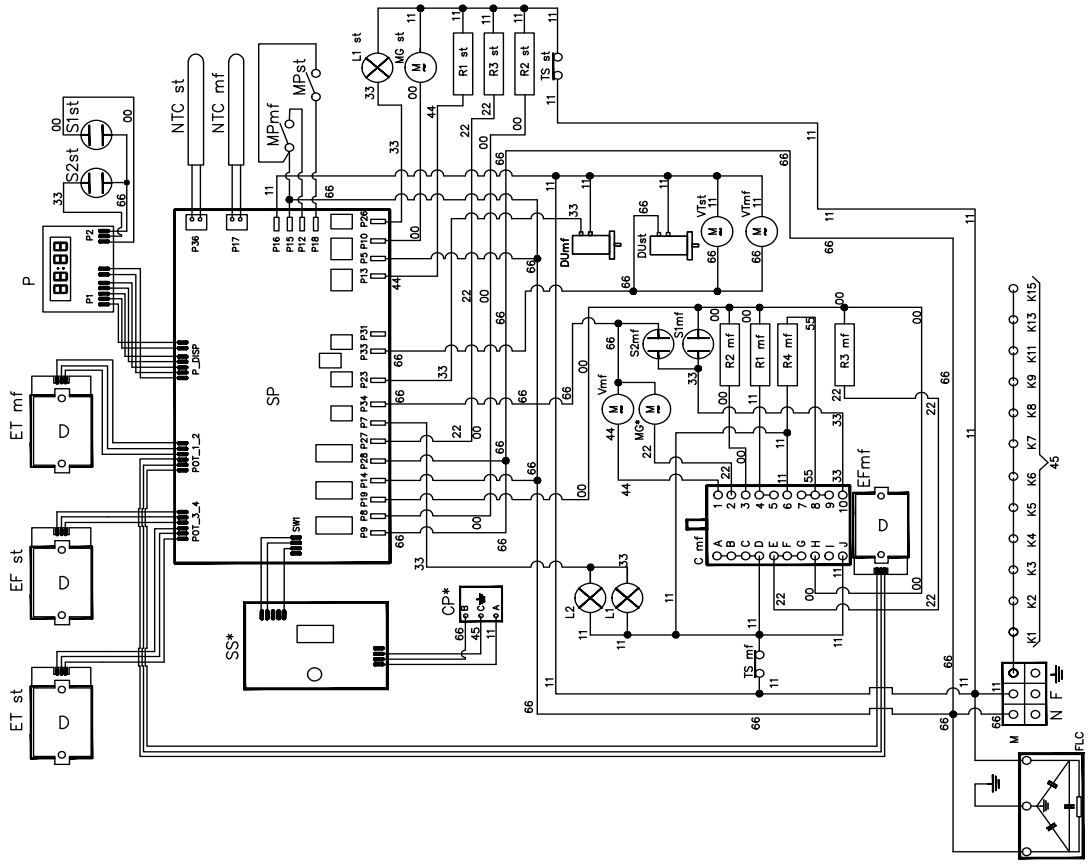


WIRING DIAGRAM

P12...IE3

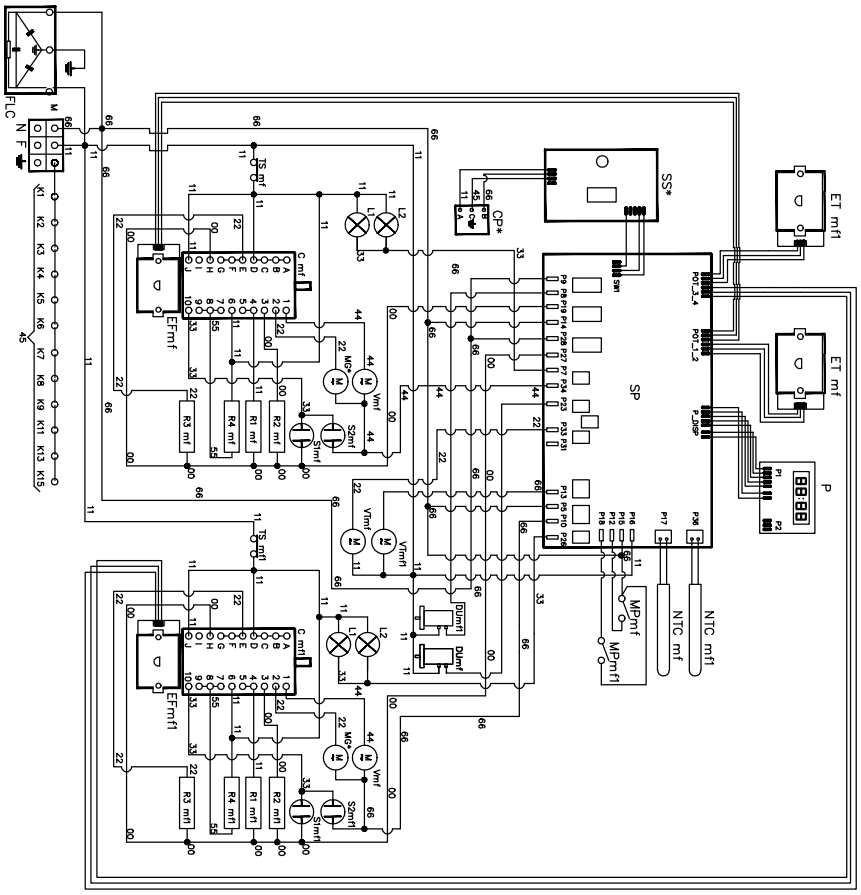


P12...E3



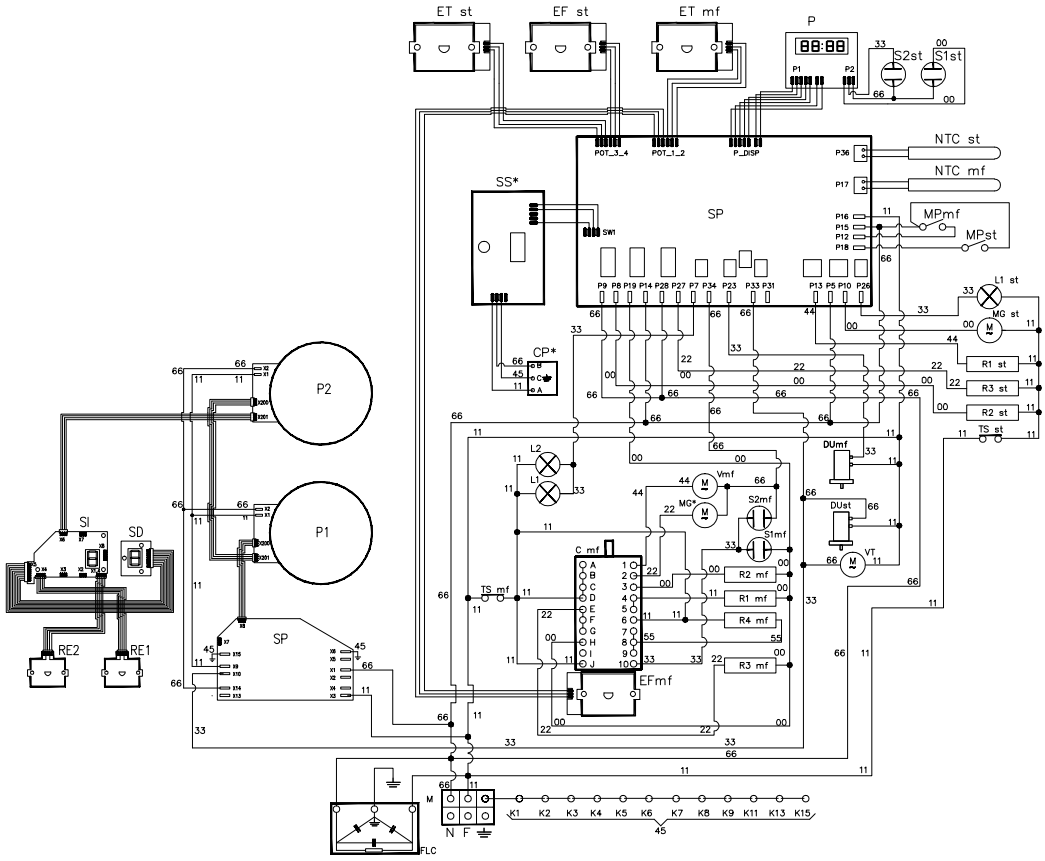
WIRING DIAGRAM

P15...E3

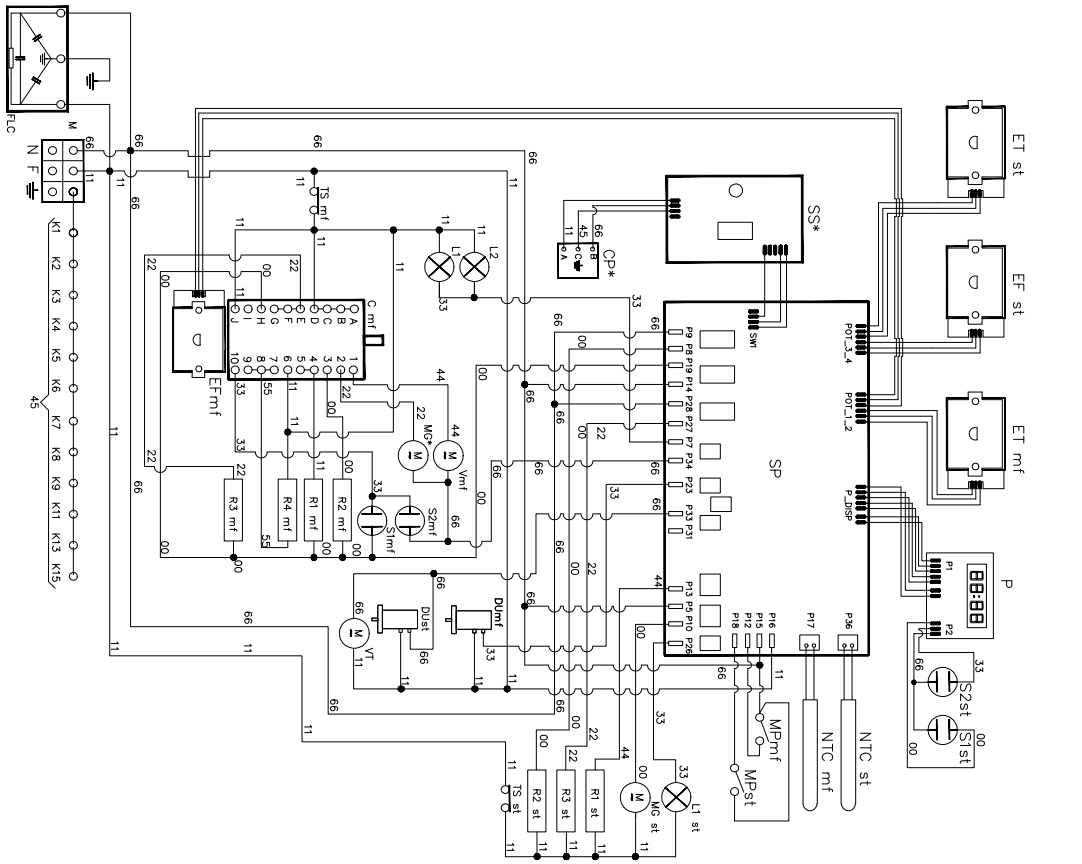


WIRING DIAGRAM

PD(09/10)I...E3



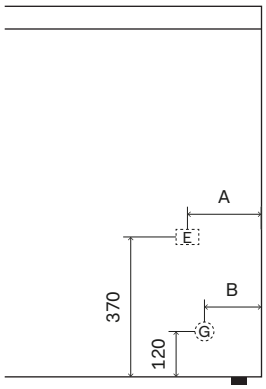
PD(09/10)...E3



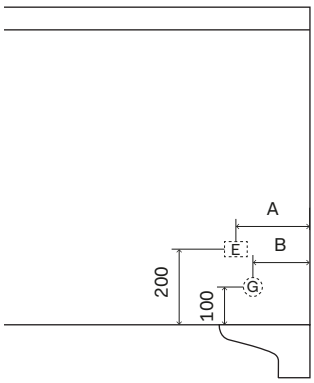
E ELECTRICAL CONNECTION G GAS CONNECTION – Majestic

Mod./mm	A	B
M07	205	130
M30	120	80
M09	190	140
MD10	140	95
M12	150	110
M15	195	150

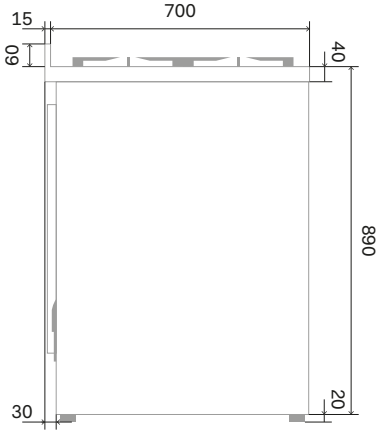
Rear view - M30



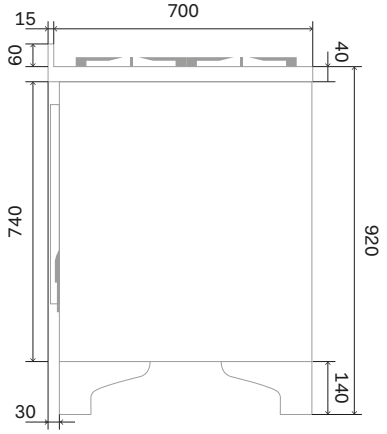
Rear view



Side view - M30



Side view

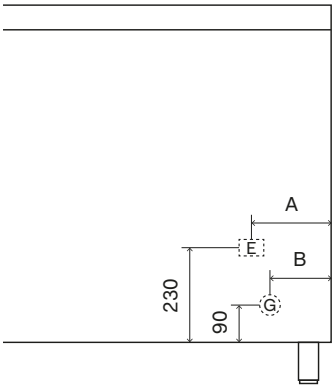


E ELECTRICAL CONNECTION G GAS CONNECTION

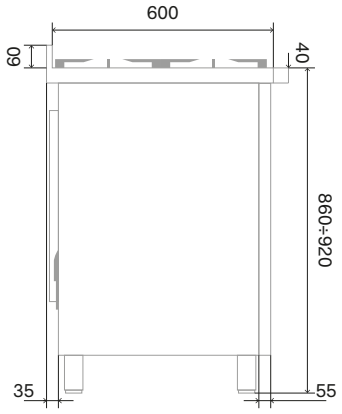
– Nostalgie, Professional Plus, Pro Line

Mod./mm	A	B
P06N / P06 / L06	130	80
P07N / P07	190	150
P09N /P09 / L09	240	150
PD09N / PD09 / LD09	140	80
PD10N / PD10/ LD10	140	80
P12N / P12 / L12	225	90
P15N / P15	200	135

Rear view



Side view



NOTE