



700 Series Gas Range Cooker

Instruction manual



Caution: Read the instructions before installing, servicing and using the appliance.

These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the technical instructions for converting the appliance to the conditions for use in that country.

Model:
JB963

Important Safety Instructions

- Read this manual carefully and keep for future reference.
- Warning: The appliance must be installed by an authorised service person.
- Warning: The equipment must be grounded.



Anything with this mark is related to the safe use of the product and personal safety. It must be operated in strict accordance with the requirements, otherwise it may cause damage to the product or endanger the user's safety.



Explosion / fire hazard

- **The instructions in this manual contain important information on the safe assembly, use, cleaning, and maintenance of the appliance. Therefore, keep the manual within easy reach of the person and technician who will be operating the machine.**
- **Installation of the device, conversion and maintenance work for different gas groups or electrical input must be carried out by a qualified specialist and in accordance with the manufacturer's instructions.**
- **The gas and electrical connections of the appliance must be arranged according to the tables and electrical diagram provided in this manual.**
- **The manufacturer is not liable for any ultimate damage to people or property caused by any procedure that does not comply with the user manual or maintenance or technical interventions not carried out by authorized persons.**
- **Being an appliance designed only for professional use, it should be operated by qualified personnel only.**
- **For your safety, do not store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliances. Keep the area free and clear of combustible materials.**
- **Follow all warning notices on the appliance.**

Gas supply, regulator and hoses

- If used with LPG bottled gas: A suitable regulator must be used for butane, propane or mixes.
- LPG gas cylinders should rest on a stable, flat surface, and should NEVER be stored or laid on their side, in the horizontal position. A leak would be very serious and liquid could enter the gas line with serious result.
- Ensure to use gas hoses with heatproof temperature of higher than 80°C.
- The hose should hang freely with no bends, twisting, tension, folds, or kinks that could obstruct free flow of gas. Always inspect the hose for cuts, cracks, perishing, or excessive wear before use.
- Apart from the connection point, no part of the hose should touch any hot parts. If the hose shows any sign of damage, replace it immediately with one suitable for use and meets the national standards for the country of use.
- Before use, ensure to check for gas leak (→ Gas leak testing). This is the only safe and sure way to detect any gas leaking from joints and connections after gas connection.
- Perform leak test annually, and whenever the gas cylinder or gas pipe is disconnected or reconnected.
- In case of gas leak or gas odour:
 - Stop using the appliance and shut off gas supply to it.
 - Extinguish any open flame.
 - Check for damages, poor connections, etc.
 - If odour continues, contact your local dealer.
- Never light a gas appliance with gasoline or combustible fluids!
- During use, do not attempt to disconnect any gas fitting part on this appliance or the gas supply cylinder/pipe.
- Shut off the gas supply to the appliance after each use, before cleaning and maintenance.
- Keep a fire extinguisher (powder type) handy.

General Safety Instructions for using the appliance

- Non-original spare parts do not ensure the correct operation of the unit and will imply the loss of the warranty.
- Do not leave the appliance unattended during use.
- Clean the appliance after use. For cleaning surfaces in contact with food, please refer to the "Cleaning, care & maintenance" section of this manual.
- It is recommended this gas appliance be inspected/serviced (at least annually) by a professional. Do not service it yourself.
- In case of any problem of equipment damage, gas piping leaks, igniter/valve damage, accessory loss, do not operate but call for the service immediately.

Caution: Hot surfaces - Risk of burns

- During and after cooking, the unit is still hot. Never touch the external/internal surfaces or heating elements to avoid scalding. Only touch the controls and door handle.
- Wear thermal mittens or similar to move or handle containers or trays inside the cooking chamber.
- Open the oven door slowly and be careful with high temperature vapours coming out from the cooking chamber.
- Do not stand directly over the door when opening.

Risk of fire

- Only use cleaning products recommended by the manufacturer. Using other products may damage the unit and invalidate the warranty.
- Do not use abrasive or flammable products for cleaning.
- If you do not clean the unit properly and as often as needed, grease and food leftovers will accumulate in the chamber or on the hobs and then ignite.
- Do not allow this appliance to touch or be covered by flammable materials, such as curtains, draperies, etc., when in operation.

Specific Safety Instructions for using the oven

- The oven must only and exclusively be used for the purpose it was designed, i.e., for cooking products such as fresh or frozen bread, pastries and all types of gastronomic products. Any use other than that mentioned may damage the unit.
- Do not put products with a high alcohol concentration into the oven.
- Do not place materials such as paper, cardboard or plastic inside.
- **Maximum loads:** Never exceed the maximum load capacity to avoid damaging the unit. Failure to comply with these maximum loading values will release Buffalo from any responsibility and the warranty will become null and void.

Model	Capacity	Maximum Load	Max. Load per rack
JB963	3 x wire racks (Sized 722x570mm)	60kg	Maximum 20kg per rack

Specific Safety Instructions for using the cooking hob

- DO NOT place empty cookware on the appliance.
- DO NOT place any magnetic objects, aluminium foil and plastic vessels on the surface during operation.
- DO NOT place metal objects such as knives, forks, and spoons on the surface as they may become hot during use.
- DO NOT move the appliance during cooking or with hot cookware on top of it.
- DO NOT use the surface for storage purposes.
- During operation, take care of your rings, watches and similar objects as they may become hot.
- In case of fire, never pour water onto hot oil or fat.
- Slippery materials such as oil spilled on the ground must be wiped away immediately. Otherwise it will cause the ground to be slippery.

Product Description

JB963 - Buffalo 700 Series Gas Range Cooker

Pack Contents

The following is included:

- Gas Range Cooker
- 1 Wire rack for the oven
- 2 Protective plates for the oven base
- Gas conversion kit from Natural gas to LPG
- Instruction Manual

BUFFALO prides itself on quality and service, ensuring that at the time of unpacking the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your BUFFALO dealer immediately.

Assembly



Caution: It is most important that this appliance is installed correctly and operation is correct before use. This appliance must be installed in accordance with National and local codes and regulations covering gas, health and fire safety.

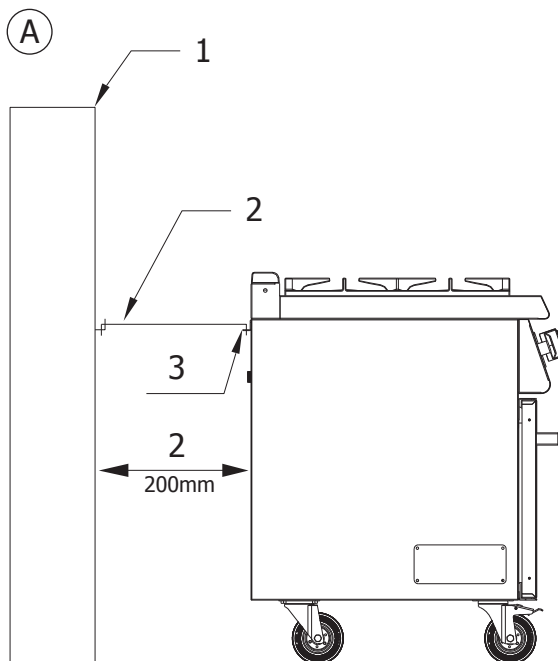
Before installation, verify that the current state adjustment of the appliance is compatible with the local distribution conditions, nature of gas and pressure.

It is suggested to wear gloves for all installation and gas connections/conversions.

- Remove all packaging and transit protection from the appliance, and dispose of safely in accordance with the regulations in force.
- Remove all protection films from the unit. Clean the adhesive residues with an appropriate solvent. Never use abrasive or acid products or tools that may damage the surface.

Placement

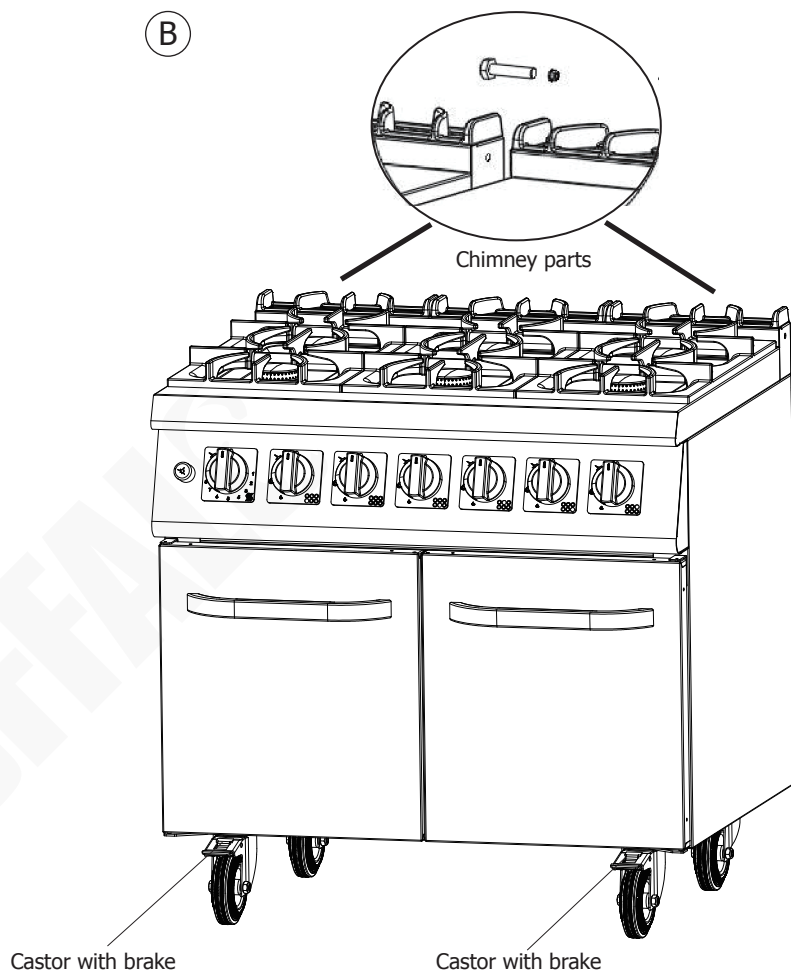
- The hanging cable must only be connected to the device by the authorized service personnel who will carry out the installation.
- The appliance must be mounted on a fixing panel or wall (Fig. A1).
- The device's fixing cable must be 200mm long (Fig. A2).
- The fixing hook on the rear of the appliance must be used (Fig. A3).
- Place the appliance under a filtered exhaust hood; Eliminate odours and fumes that may be emitted during cooking.
- Never leave flammable materials near the appliance.
- The appliance must be used in a well-ventilated area.
- During the installation of open-hearth devices, the combustion air inlets and combustion products discharge outlets must never be closed, narrowed or blocked in any way. Adequate air circulation should be ensured around the device for safe and efficient operation.



Fixing the Chimney parts (Fig. B)



Caution: Neither the combustion air intake nor the combustion evacuation of appliance fitted with open burners shall be disturbed.



Restraint - locking the castors

The appliance should be placed on a level surface.



Caution: Being an appliance with castors, it must be restrained to prevent from moving, tipping and splashing of hot liquid. "Restraint" here means, once the appliance is assembled and installed, the two braked castors on the front must be locked securely.

Gas connection



Caution: Installation of the device, conversion and maintenance work for different gas groups must be carried out by a qualified specialist and in accordance with the manufacturer's instructions. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.

This appliance shall be installed in conformity with the current regulations and used only indoor in a well-ventilated location to prevent the occurrence of unacceptable concentrations of substances harmful to health in which it is installed. Consult the instructions before installation and using this appliance.

Gas supply requirements

Note: Before gas connection, verify that the available gas supply (natural or propane) agrees with the specifications on the rating labels located on the unit. Make sure the appliance is configured for the connection kits for proper gas supply.

Components having adjustments protected by the manufacturer are only to be adjusted by an authorized service agent. They are not to be adjusted by the installer.

JB963 Rating label - NG1:

Country of Destination	Category	Gas and Supply Pressure	Injector Size Ø	Oven pilot injector size (mm)	Total Nominal Heat Inputs
BE, FR	I2E+	G20/G25:20/25mbar	2.00mm	0.35	42kW
Warning: Install the appliance in a suitably ventilated room. This appliance shall be installed in conformity with the current regulations and used only indoor in a well-ventilated location. Consult the instructions before installing and using this appliance.				 2195 Pin - 2195DR06 Fourth Way, Avonmouth, Bristol, BS11 8TB, UK Unit 9003, Blarney Business Park, Blarney, Co. Cork, Ireland buffalo-appliances.com	

JB963 Rating label - NG2:

Country of Destination	Category	Gas and Supply Pressure	Injector Size Ø	Oven pilot injector size (mm)	Total Nominal Heat Inputs
AT, BG, CZ, DK, GB , EE, FI, GR, HR, HU, IS, IE, IT, LV, LT, NO, PT, RO, SK, SI, ES, SE, TR, GB	I2H	G20:20mbar	1.90mm	0.35mm	42kW
DE, LU, PL, RO	I2E	G20:20mbar	1.90mm	0.35mm	42kW
NL	I2EK	G25.3:25mbar	1.90mm	0.35mm	42kW
Warning: Install the appliance in a suitably ventilated room. This appliance shall be installed in conformity with the current regulations and used only indoor in a well-ventilated location. Consult the instructions before installing and using this appliance.				 2195 Pin - 2195DR06 Fourth Way, Avonmouth, Bristol, BS11 8TB, UK Unit 9003, Blarney Business Park, Blarney, Co. Cork, Ireland buffalo-appliances.com	

JB963 Rating label - LPG1:

Country of Destination	Category	Gas and Supply Pressure	Injector Size Ø	Oven pilot injector size (mm)	Total Nominal Heat Inputs
AT, CH, DE, SK	I3B/P	G30/G31:50mbar	1.0/1.10mm	0.25	42kW
Warning: Install the appliance in a suitably ventilated room. This appliance shall be installed in conformity with the current regulations and used only indoor in a well-ventilated location. Consult the instructions before installing and using this appliance.				 2195 Pin - 2195DR06 Fourth Way, Avonmouth, Bristol, BS11 8TB, UK Unit 9003, Blarney Business Park, Blarney, Co. Cork, Ireland buffalo-appliances.com	

JB963 Rating label - LPG2:

Country of Destination	Category	Gas and Supply Pressure	Injector Size Ø	Oven pilot injector size (mm)	Total Nominal Heat Inputs
BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI	I3+	G30:28-30mbar G31:37mbar	1.20mm	0.25	42kW
BE, CY, DK, EF, FI, FR, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU MT	I3B/P	G30/G31:30mbar	1.20mm	0.25	42kW
PL	I3B/P	G30/G31:37mbar	1.20mm	0.25	42kW
Warning: Install the appliance in a suitably ventilated room. This appliance shall be installed in conformity with the current regulations and used only indoor in a well-ventilated location. Consult the instructions before installing and using this appliance.				 2195 Pin - 2195DR06 Fourth Way, Avonmouth, Bristol, BS11 8TB, UK Unit 9003, Blarney Business Park, Blarney, Co. Cork, Ireland buffalo-appliances.com	

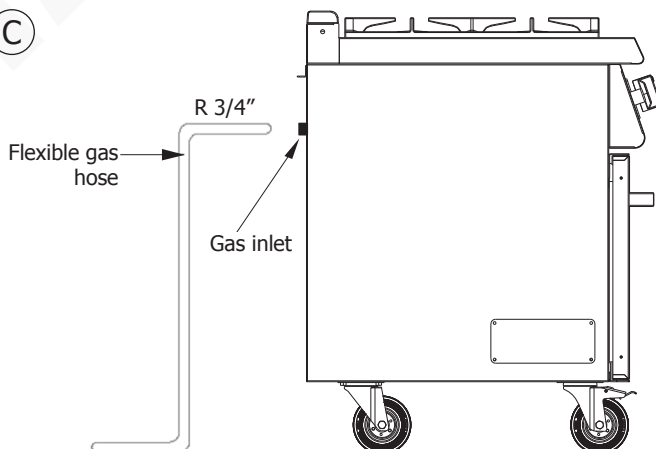
Gas connection



Caution:

- All gas supply connections and any pipe joint compound must be resistant to the action of propane gases.
 - It is required that a manual gas shut-off valve should be installed in the gas line ahead of the appliance, and the valve should be easily accessible.
 - Installation must allow for a sufficient flow of fresh air for the combustion air supply to prevent dangerous build-up of combustion products.
 - Do not connect to networks containing gases containing Carbon Monoxide or other toxic components.
- The appliance must be connected in accordance with the national and local gas standards of the respective country.
 - The gas inlets of the device are indicated with a label on the body of the device with a "G".
 - Connection to the gas installation should be made with a flexible pipe and a shovel valve. Secure the ball valve in question in a place that is easily accessible and away from heat in case of danger.
 - Installation should only be carried out by authorized and licensed technical personnel.
 - The type and pressure of the gas source must be compatible with the those as specified on the rating plates on the appliance. (It is dangerous to work with a different type of gas or pressure).
 - Before the connection is established, the installation pressure must be measured with a pressure gauge.
 - A hose (R 3/4") (Fig. C) that complies with the appropriate standards must be used for the gas connection.
 - The flexible gas hose to be used in the gas connection must comply with the applicable local gas standards and regulations. The gas hose length should be kept as short as possible and should not exceed 2 metres. The hose should not be allowed to come into contact with hot surfaces, twist, crushing, or subject to mechanical strain. The hose must not be kinked or stretched (EN 203-1 Article 8.3.2).
 - After the gas inlet connection is completed, check for possible gas leaks (see section "Gas leak testing" on next page).

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Caution: All adjustments and modifications to the gas installation and connection of the appliance must be made by qualified persons. If unsure of any aspect of the installation, instructions or performance of the appliance, contact your dealer promptly.

Gas leak testing



Caution! Always perform a leak test in a well-ventilated area. NEVER use an open flame for test.

After gas connection and prior to lighting, check all joints in the gas supply line for leaks. Use soap and water solution.

1. Check for leaks by brushing a solution of $\frac{1}{2}$ water and $\frac{1}{2}$ soap over all the gas system joints, including all valve connections, hose connections, and regulator connections.
2. If bubbles form over any of the joints, there is a leak:
 - Turn off the gas supply at the gas cylinder or natural gas pipe.
 - Re-tighten all joints, and repeat test.
 - If bubbles form again, stop using the appliance and contact your local distributor for assistance.
3. After leaks test, wipe the mixed solution from all joints and connections and fully purge gas pipes to remove air.

Nozzle replacement upon gas conversion



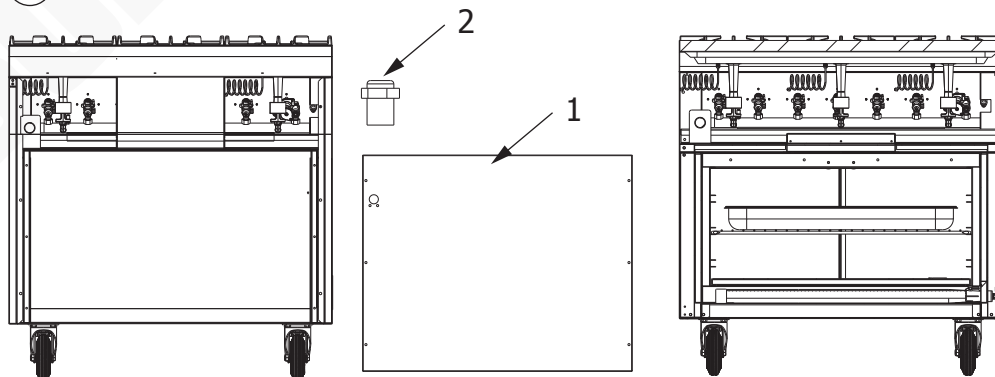
Caution: By default setting, the gas inlet on the rear of the unit is to connect to natural gas supply pipe.

Gas conversion between NG (natural gas) and LPG, and vice versa, must be carried out by qualified technicians only.

1. Nozzle replacement for the cooking hobs (Fig. D):

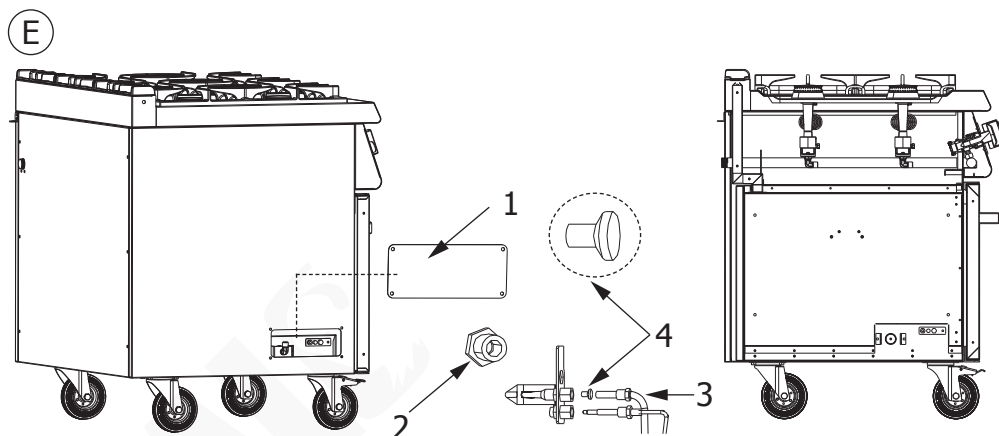
- Close the main gas valve of the appliance.
- Remove the back panel (Fig. D1).
- Remove the burner nozzle (Fig. D2).
- Check and install the manufacturer's recommended nozzles according to the desired gas type.
- Adjust the pressure according to the desired gas type (EN/CE) standards.
- Perform a leak test.
- Re-mount the parts back into place.
- **Caution: All necessary maintenance and modifications to the appliance must be carried out by qualified personnel.**

D



2. Nozzle replacement for the oven (Fig. E):

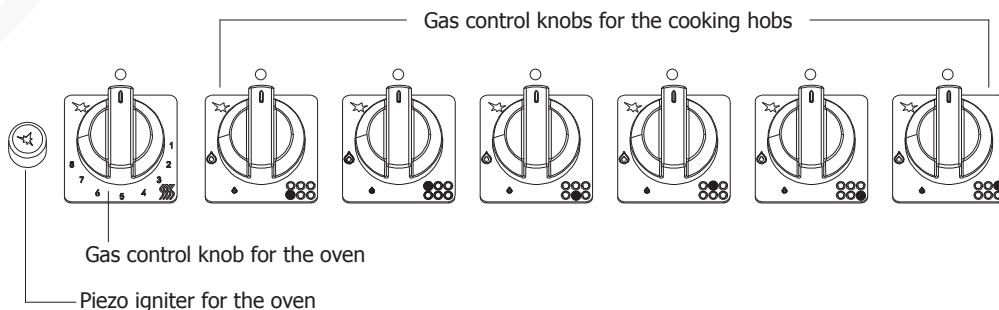
- Close the main gas valve of the appliance.
- Remove the mounting panel on the left side (Fig. E1).
- Remove the burner nozzle (Fig. E2).
- Disconnect the pilot gas pipe (Fig. E3) and remove the pilot nozzle (Fig. E4).
- Check and install the manufacturer's recommended pilot nozzle according to the desired gas type.
- Check and install the manufacturer's recommended burner nozzle according to the desired gas type.
- Adjust the pressure according to the desired gas type (EN/CE) standards.
- Perform a leak test.
- Re-mount the parts back into place.



Before first time use

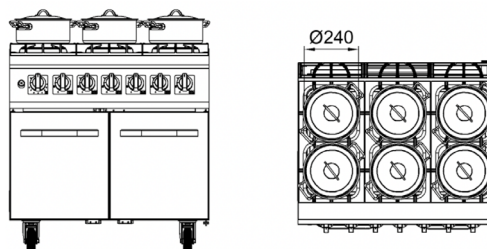
- In order to eliminate the odour and steam caused by the insulation of the oven, set the oven's gas control knob to the highest setting on the first start and run it empty with the door open for a while.
- The gas taps of the stove and oven have a safety valve; If the main flame goes out for any reason, the gas flow will automatically cut off.
- Do not cook on the hobs with the pots removed.
- Do not operate the oven with the bottom Protective plates removed and make sure they are placed correctly before use.

Knowing the control panel

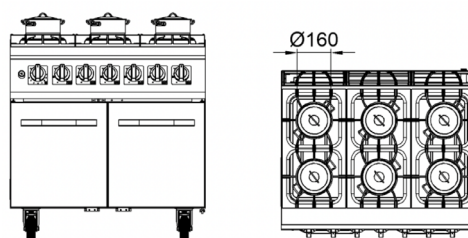


Using the cooking hobs

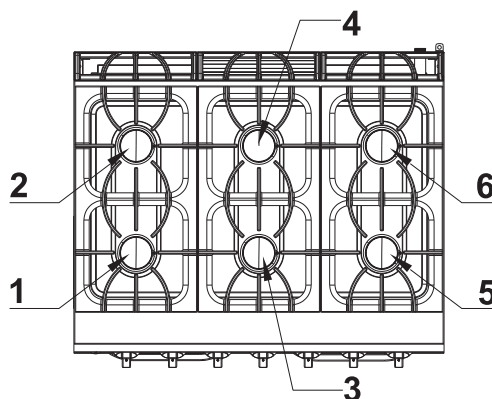
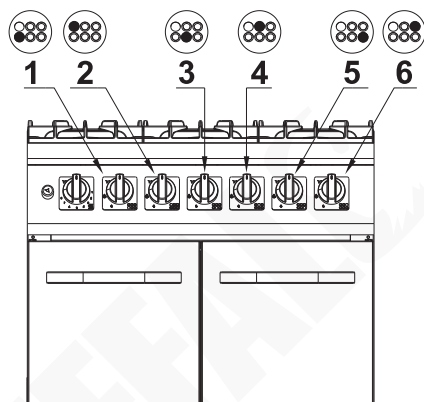
Maximum pot size to be used (240mm)



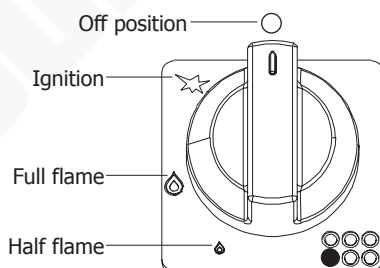
Minimum pot size to be used (160mm)



Alignment between gas control knobs and cooking hobs



Start cooking



- Turn the main gas valve to the open position.
- Turn the gas control knob to the ignition position  and gently push down to ignite with an external ignition source through the hole next to the hob.
- Set the flame level by turning the gas control knob to half flame  or full flame .
- If the appliance is being switched on for the first time, press and hold the knob at the ignition position  to fully purge gas pipes to remove air.

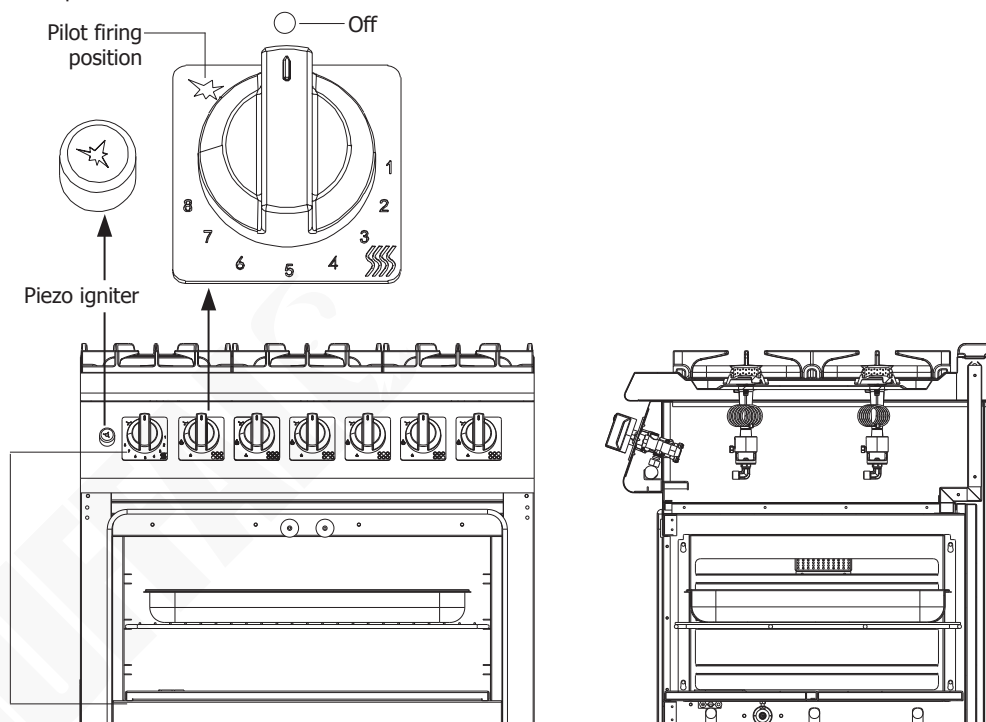
Close / Turn off

Turn the gas control knob to the "O" position to turn it off completely.

Using the oven

Cooking tips:

- Ensure to insert the protective plates on the oven base.
- A space of 70mm between food stuff on a same tray is recommended for efficient air flow.
- Caution: During baking, make sure no metal utensils comes in contact with the heating elements inside the oven cavity.
- Caution: Do not leave the oven door open during operation.
- Warning: Risk of sudden ejection of hot air or steam when the cooking chamber is hot and the door is opened.



Start cooking

- Turn the gas control knob to the pilot firing position .
- While holding the button, fire the pilot with the piezo igniter.
- After the pilot flame is lit, press and hold the button for another 5-10 seconds.
- Release the button slowly. The pilot flame must not go out.
- Turn the knob to the desired temperature setting (1-8). (Tip: The temperature stated below are approximate and for reference only as the actual temperatures may vary as per the device type, burner design, gas type, and installation conditions. The maximum setting is limited to not exceeding 300°C.)

Setting	1	2	3	4	5	6	7	8	O
Temperature	90°C	120°C	150°C	180°C	210°C	240°C	270°C	300°C	Off

- The valve automatically controls the main burner according to the set temperature.

Cleaning, care & maintenance

- Do not perform maintenance without closing the main gas valve of the appliance and disconnecting gas supply to it.
- Before it cools down completely, wipe the appliance with a cloth soaked in hot soapy water.
- Do not use cleaning agents and tools that may cause scratches on the surface of the appliance.
- Do not clean the appliance with pressurized water or steam.
- Remove the bottom Protective plates of the oven and oven racks, and clean daily with hot water and soap.
- If the device will not be used for a long time, cover the surfaces with a thin layer of petroleum jelly.



Caution: Do not move the appliance during cleaning. If moved, the gas inlet pipe at the back of the appliance may be damaged.

Caution: Do not enlarge burner ports or orifice/nozzle openings when cleaning these parts.

Danger: Never allow the flame to get out of control.



Caution: Any part replacement that may affect safety must be carried out by authorized persons.

Keep the main gas valve closed and keep away from fire during maintenance and repair.

Always check for leaks after repairs or parts replacement. Use a foam or gas detector for this purpose (See section "Gas leak testing" for reference).

If any dangerous condition occurs with the appliance, report it to an authorized service centre. Do not allow unauthorized persons to tamper with the device.

Transportation

- NEVER tilt the appliance when transporting. Always keep it upright.
- Do not move the device by pushing or dragging.
- Use appropriate handling tools, such as forklifts and pallet trucks, to prevent damage to the device.

Periodic maintenance and recommended replacement parts

Part	Recommended Maintenance frequency	Maintenance task to do	Recommended replacement frequency
Gas hose	6 months	Check for cracks, hardening and deformation	1-1.5 years
Plumbing flexible pipe	6 months	Check for cracks, hardening and deformation	1-1.5 years
Castors	1 year	Check for wear and deformation	When necessary
Door seal	6 months	Check for wear and deformation	When necessary
Door lock	6 months	Check for deformation	1 year
Magneto lighter	6 months	Check on ignition	1 year
Cigarette lighter cable	6 months	Check on ignition	1 year
Thermocouple	6 months	Check on the pilot flame detection performance	When necessary
Gas valve top furnace	12 months	Check for leakage and operation performance	When necessary
Gas valve furnace	12 months	Check for leakage and operation performance	When necessary
Burner	6 months	Check for blockage	When necessary
Oven pilot	6 months	Check for blockage	When necessary
Injector	6 months	Check for blockage	When necessary

Troubleshooting

A qualified technician must carry out repairs if required.

Fault	Probable Cause	Solution
Flame ignition failure	Blockage to the gas pipe	Check and remove all blockage debris
	Clogged ignition furnace	Clean with a small steel brush
	Clogged ignition nozzle	Clean and replace the nozzle if necessary
Yellow ignition flame	Insufficient air supply	Adjust air supply to maintain a proper balance of it and gas volume to guarantee efficient/complete gas combustion
	Contaminated burner	Clean and clean with a brush
Burner does not ignite	Damaged gas shut-off valve	Check and replace
Flame is not protected	Contaminated thermocouple	Check and clean with a small steel brush
	Thermocouple does not show voltage (mV)	Check and remove for repair
	Thermocouple loose	Check and re-fix
	Damaged thermocouple	Check and replace

Technical specifications

Note: Due to our continuous improvement process, the product specifications are subject to change without notice.

Model	Gas inlet	Total Nominal Heat Inputs	Oven Temperature range	Dimensions h x w x d mm	Net Weight
JB963	3/4"	42kW	90-300C	900 x 900 x 730mm	135kg

Compliance

BUFFALO parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

BUFFALO products have been approved to carry the following symbol:



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Every effort is made to ensure all details are correct at the time of going to press, however, BUFFALO reserve the right to change specifications without notice.

DECLARATION OF CONFORMITY

• Conformiteitsverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità • Declaración de conformidad

Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp • Tipo di apparecchiatura • Tipo de equipo

Object of the declaration • Voorwerp van de verklaring • Objet de la déclaration • Gegenstand das deklariert werden soll • Oggetto della dichiarazione • Objeto de la declaración • Objeto da declaração
Model • Modèle • Modell • Modello • Modelo

Batch No./ Serial No. • Batchnr./Serienr. • No. du lot/No. de série • Chargenr./Serien Nr. • Lotto N./N. di serie • Nº de Lote/Nº de Serie

Application of Council Directives(s)

Toepassing van Europese Richtlijn(en) • Application de la/des directive(s) du Conseil • Anwendbare EU-Richtlinie(n) • Applicazione delle Direttive • Aplicación de la(s) directiva(s) del consejo

The Notified Body • De Erkende Instantie • Partie notifiée • Der notifizierter Körper • L'ente notificato • El Cuerpo Notificado

Performed & issued the certificate(s) • voerde en vaardigde het (de) certifica(a)t(en) uit • Exécute et délivre les certificats • hat dieses Zertifikat angefertigt und ausgestellt • Ha portato a termine E ha rilasciato il/i certificato/i • realizó y emitió el/los certificado(s)

Manufacturer Name • Naam fabrikant • Nom du producteur • Name des Herstellers • Nome del produttore • Nombre del fabricante

Manufacturer Address • Adres fabrikant • Adresse du producteur • Anschrift des Herstellers • Indirizzo del produttore • Dirección del fabricante

This declaration of conformity is issued under the full responsibility of the manufacturer. I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).

Deze conformiteitsverklaring werd uitgevaardigd onder volledige verantwoordelijkheid van de fabricant. Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en).

La présente déclaration de conformité est délivrée sous l'entière responsabilité du fabricant. Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus

Diese Konformitätserklärung wird unter der vollen Verantwortung des Herstellers ausgestellt. Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht.

La dichiarazione di conformità viene rilasciata dietro completa assunzione di responsabilità da parte del produttore. Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.

La declaración de conformidad se emite bajo la total responsabilidad del fabricante. El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es) arriba mencionadas.

Date • Data • Datum • Data • Fecha

Signature • Handtekening • Signature • Unterschrift • Firma • Firma

Full Name • Volledige naam • Nom et prénom • Vollständiger Name • Nome completo • Nombre completo

Position • Functie • Fonction • Position • Qualifica • Posición

{SKU description}

Gas heated catering equipment- Open burners and wok burners

Gas heated catering equipment- Ovens

{description of the appliance or fitting}

700 Series Gas Range Cooker

{product code(s)}

JB963

{Batch No. or range of serial No.'s}

{relevant legislation and harmonized standards}

Gas Appliance Regulation (EU) 2016/426

EN 203-1:2021+ A1:2023;

EN 203-2-1:2021+ A1:2023

EN 203-2-2:2021+ A1:2023

EN 437:2021

{Name; address}

Szutest Uygunluk Değerlendirme A.Ş.

{NB No.} **2195**

{description of intervention}

Type Examination to the Gas Appliance Regulation (EU) 2016/426

{details of certificate including

Date; Period of validity; Conditions of validity}

Certificate # 2195-GAR-2613506 dated 15th May 2026 and valid to 17th Mar 2036

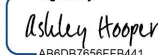
{name of manufacturer} **Buffalo**

{address of manufacturer}

**Fourth Way,
Avonmouth,
Bristol,
BS11 8TB
United Kingdom**

21-05-2026 | 20:19:40 BST

Signed by:



AB6DB7656FFB441...

Ashley Hooper

Group Head of Product Quality & Compliance



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Please click on the URL below or scan the QR code to access more information for your product:

<https://catering-brands-directory.com/product-passport/JB963/>



<http://www.buffalo-appliances.com/>



JB963_EN_A5_v1_2026/06/25