

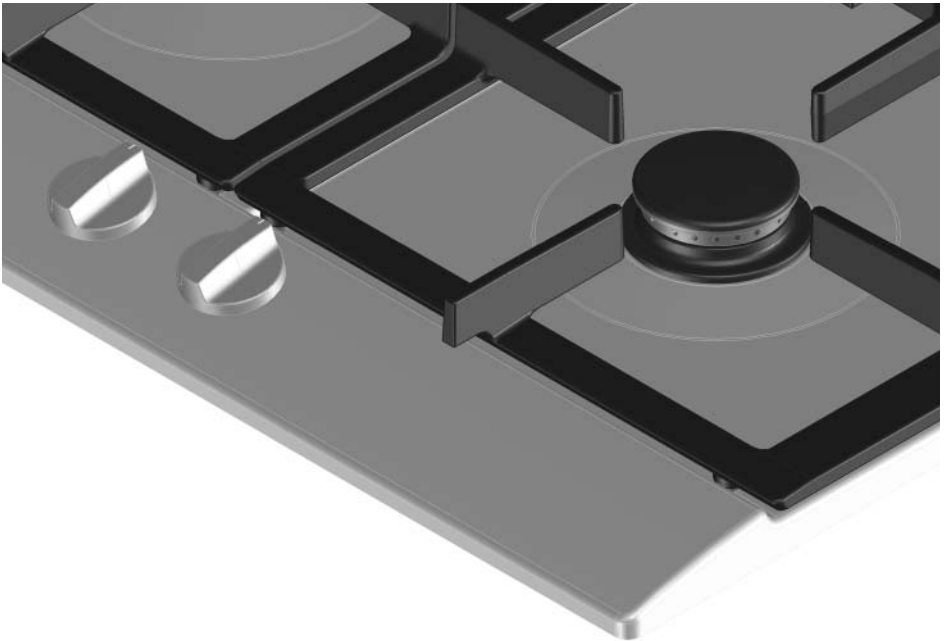
**GN642FFXA**

**GN792IFXA**

**GN952IFXA**

Manuale di installazione e dell'utente /  
Piano di cottura da incasso

Installation and user manual / Built-in Hotplate



**SAMSUNG**

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# 1 Preface

Thank you for using our appliance.

This booklet explains how the gas hob is best used. In addition to information on its operation, you will also find background information that may be useful when using the product.

Keep this booklet in a place where it can be easily found (possible subsequent users can also benefit from it).

To use this appliance correctly and prevent any potential risk, read the instructions before using the appliance.

If you are unsure of any of the information contained in these instructions, please contact the Samsung customer care center.

These instructions are only valid for the countries of destination (see page 2 of this booklet).



The manufacturer is not responsible for any damage to persons or property caused by incorrect installation or use of the appliance.

The appliance is only certified for the countries stated on the appliance.





The manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful, also in the interest of the user, without jeopardizing the main functional and safety features of the products themselves.

## 2.1 Safety warning

- Your safety is of the utmost importance to Samsung.
- You must read warnings carefully before installing or using the appliance.
- This instruction booklet must be kept with the appliance for any future reference.  
If the appliance is sold or transferred to another person, ensure the booklet is passed on to the new user.
- The manufacturer declines any liability should these safety measures not be observed.
- The following easy to understand signs have been used to help you use the appliance better and prevent accidents caused by misuse.
- Make sure you understand the following contents before reading the instructions.

 <b>Danger/Warning</b>	<i>Not observing this sign may result in serious injuries or even death.</i>
 <b>Caution</b>	<i>Not observing this sign may injure the user or damage his or her property.</i>

The below signs have the following meaning:

-  General danger, warning and caution
-  No access
-  No fire tool
-  Must do

### **Danger**

If you think gas is leaking, proceed as follows:

- Do not turn on the lights.
  - Do not switch on/off any electrical appliances or electric plugs.
  - Do not use a telephone.
1. Stop using the product and close the main gas valve.
  2. Open the window to ventilate.
  3. Contact our service center by using a phone outside.

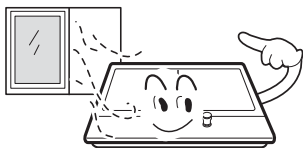


\* The fuel gas contains mercaptan so you can smell that gas is leaking even when only 1/1000 of the gas is in the air with the specific smell of rotten garlic or eggs.

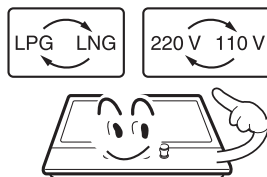
## 2.2 Installation

### ⚠ Warning

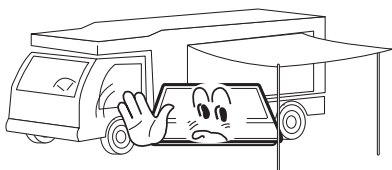
- The appliance must be installed in accordance with the valid regulations and may only be used in a well-ventilated area.



- Prior to installation, ensure that the gas and electrical supply complies with the type stated on the rating plate.



- Do not install this appliance on any type of marine vessel or Leisure Accommodation Vehicle.



- The gas pipe and electrical cable must be installed in such a way that they do not touch any part or the appliance.



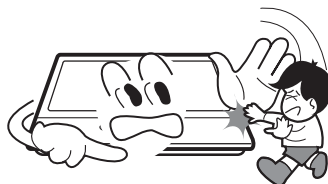
### ⚠ Caution

- This appliance should be installed by a qualified technician or installer.
- The conditions for this appliance are stated on the label or data plate.
- After unpacking the appliance, make sure the product is not damaged and that the connection cord is in perfect condition. Otherwise, contact the dealer before installing the appliance.
- While in use, the adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature of 65 °C above the ambient temperature of the room the appliance is located in.
- Remove all packaging before using the appliance.

## 2.3 Child and people safety

### Warning

- Do not allow children to play near or with the appliance. The appliance gets hot when it is in use. Children should be kept away until it has cooled.



### Caution

- This appliance is designed to be operated by adults.
- Children can injure themselves by pulling pans or pots off the appliance.
- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevent them from using the appliance safely without supervision or instruction by a responsible person to ensure they can use the appliance safely.

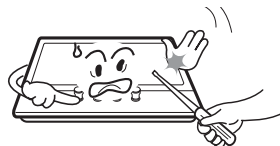
## 2.4 During use

### ⚠ Warning

- Only use the appliance for preparing food. Never use it as a heater.



- It is dangerous to modify or try to modify the characteristics of this appliance.



- A gas cooking appliance in use produces heat and moisture in the room in which it is installed. Make sure the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).



- Do not use this appliance if it is in contact with water. Do not operate this appliance with wet hands.



- The heating and cooking surfaces of the appliance get hot when they are in use. Be careful!



- Never leave the appliance unattended when cooking with oil and fats. Fat and oil that overheat can easily catch fire.



- Do not use large cloths, tea towels or similarly large rags as they can come into contact with the flames and catch fire.



- Unstable or misshapen pans should not be used on the hob as unstable pans can cause injury by tipping or spilling.



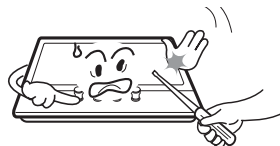
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- Do not use this appliance if it is in contact with water. Do not operate this appliance with wet hands.



- The heating and cooking surfaces of the appliance get hot when they are in use. Be careful!



- Never leave the appliance unattended when cooking with oil and fats. Fat and oil that overheat can easily catch fire.



- Do not use large cloths, tea towels or similarly large rags as they can come into contact with the flames and catch fire.



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## 2.4 During use

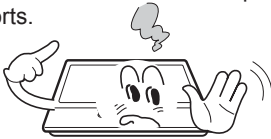
- Do not place any flammable objects near the appliance.



- Perishable food, plastic items and aerosols may be affected by heat and should not be stored above or below the appliance.



- Aluminium trays or foil are not suitable as cooking utensils. They can burn into the burners and pan supports.



- Do not spray aerosols in the vicinity of the appliance while it is in operation.



- The distance from the pan to a knob or non-heat-resistant wall should always be greater than 2 cm. In the case of smaller distances the high temperature may cause the knobs or wall to discolour and/or distort.



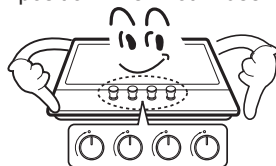
- Never flambé under an extractor hood. The high flames can cause a fire, even if the fan is switched off.



- Always use the pan supports. Placing the pan directly on the burner head can result in dangerous situations.



- Ensure the control knobs are in the 'OFF' position when not in use.



## 2.4 During use

### Caution

- This appliance is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Prolonged intensive use of the appliance may call for additional ventilation, for example, by opening a window or increasing the level of mechanical ventilation where present.
- Use heat-resistant pot holders or gloves when handling hot pots and pans.
- Do not let pot holders or gloves get damp or wet as this causes heat to transfer through the material quicker and you risk burning yourself.
- Only ever use the burners after placing pots and pans on them. Do not heat up empty pots or pans.
- Never use plastic or aluminium foil dishes on the appliance.
- When using other electrical appliances, make sure the cable does not come into contact with the surface of the cooking appliance.
- If you have any mechanical device, such as a pacemaker, in your body, consult your doctor before using the appliance.

## 2.5 Cleaning & service

### Warning

- Never use abrasive or caustic cleansing agents.



- This appliance should only be repaired or serviced by an authorised service engineer and only genuine, approved parts should be used.



### Caution

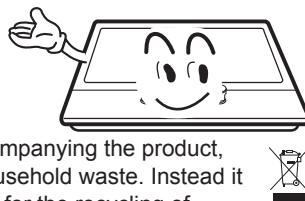
- Before attempting to clean the appliance, disconnect it from the mains and let it cool down.
- You should not use a steam jet or any other high-pressure cleaning equipment to clean the appliance.
- Never immerse hot burner parts in cold water. The rapid cooling can damage the enamel.

## 2.6 Environmental information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable by cutting off the cable.
- The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it must be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

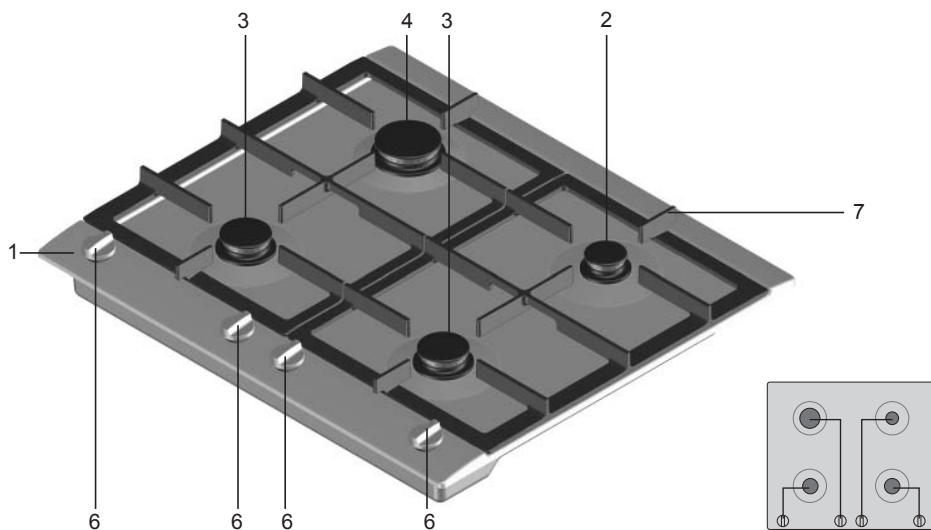
Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste-disposal service or the shop where you purchased the product.

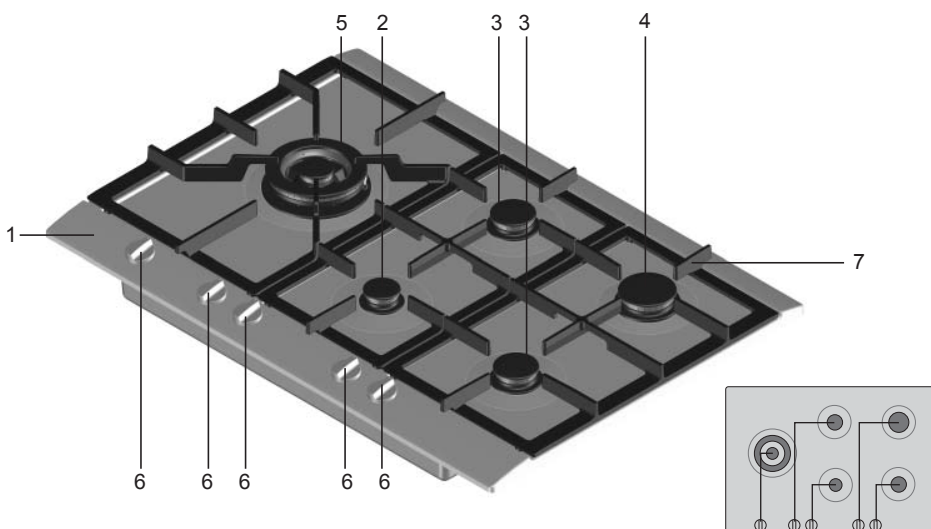


## 3.1 Description of the appliance

GN642FFXA

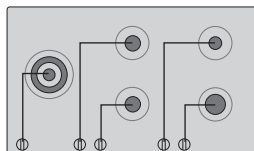
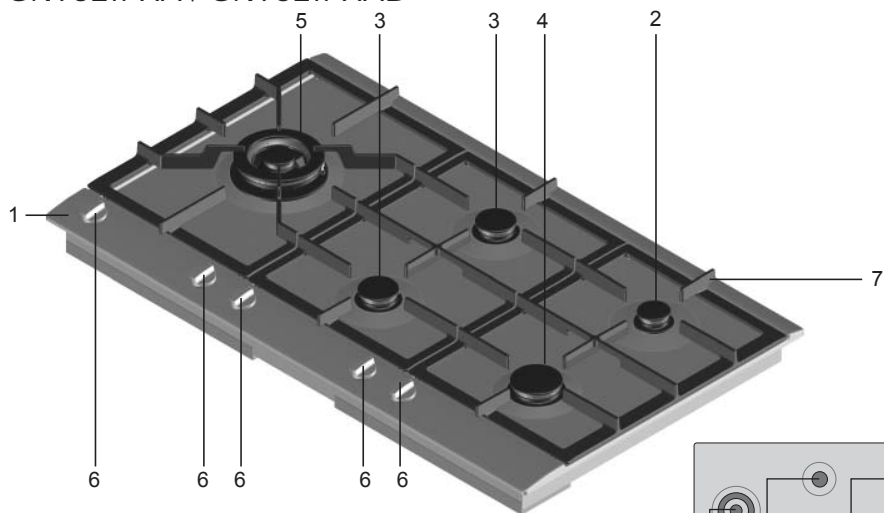


GN792IFXA / GN792IFXAB

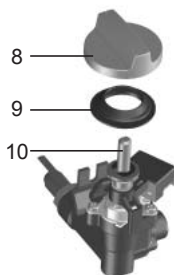


## 3.1 Description of the appliance

GN952IFXA / GN952IFXAB



### Knob



### Burner

(auxiliary, semi-rapid, rapid and wok)



1. Top plate
2. Auxiliary burner
3. Semi-rapid burner
4. Rapid burner
5. Wok burner
6. Control knob
7. Pan support
8. Control knob

9. Sealing ring
10. Tap
11. Burner cap
12. Burner head
13. Burner ring
14. Burner base
15. Thermocouple
16. Spark plug

## 3.2 How to use the appliance

### The burner

#### Choose the burner properly for usage:

- Use the strong, super-strong or wok burner to fry, stir-fry, deep-fry or heat large quantities of food.
- The simmer burner is well suited to prepare sauces and simmer and boil food. On its high setting, this burner is strong enough to cook food through.
- The normal burners can be used for all other dishes.

- Cook with the lid on the pan. This way you save up to 50% energy.
- Use pans with a flat, clean, dry base. Pans with a flat base stand stably and pans with a clean base transfer the heat more effectively to the food.

#### Wok burner (GN792 and GN952)

With the wok burner, you can prepare dishes at a very high temperature. For this purpose it is important to:

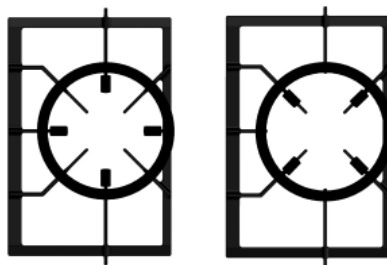
- cut the ingredients into strips, slices or pieces before cooking.
- use good-quality oil, such as olive, maize, sunflower or peanut oil when stir-frying. A small quantity is enough. Butter and margarine on the other hand will burn because of the high heat.
- place the dishes with the longest cooking time in the pan first, so that at the end of the cooking time all ingredients are cooked al dente at the same time.

The burner caps on the wok burner are made of brass. It is normal for the colour of the brass caps to change as a result of high temperature that occur during use of the wok.

#### Use of the wok auxiliary support (GN792 and GN952)

The auxiliary support supplied for the wok burner provides additional stability for woks with a round base.

Always position the auxiliary support on the wok support at a 45 degree angle (see illustration). If positioned incorrectly, the auxiliary support will get too hot and may become damaged.



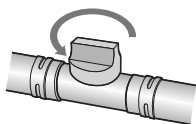
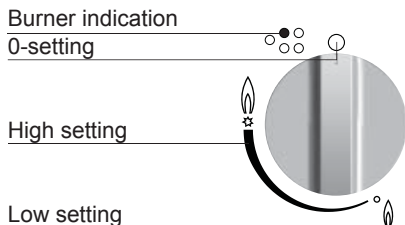
wrong

right

## 3.3 How to turn on

### Turn on

Each burner can be adjusted steplessly between the full and low positions.



- Open the main gas valve (only by first use).
- Place a pot or a pan on the corresponding cooking position.
- Press the control knob and turn it counterclockwise to ignite the burner. The burner ignites.

#### Flame failure device

The flame failure device ensures that the gas supply shuts off if the flame goes out during the cooking process.

- Hold the control knob pressed in the high setting for approximately 5 seconds to switch on the flame failure device.



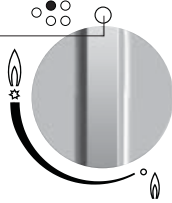
- Dirty igniters make it harder to ignite the burner, so you should keep them as clean as possible. Clean them with a small brush and make sure you do not hit or knock the ignition device violently.
  - The flame failure should not be operated for more than 15 seconds. If the burner does not light after 15 seconds, stop operating the device and open the compartment door and/or wait at least 1 minute before attempting to ignite the burner again.
- In the event that the burner flames are accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least 1 minute.



## 3.4 How to turn off

### Turn off

0-setting



- Turn the control knob clockwise to the 0-setting. The burner goes out.



- Although turned off, the burner is still hot. Be careful you don't get burned.



## 3.5 Safety and energy saving advice

The diameter of the bottom of the pan should correspond to that of the burner.



- Do not use pans with a base diameter less than 12 cm. Smaller pans will not be stable.
- Do not use cooking pans that extend beyond the edge of the hotplate.

NO		YES	
	Do not use small diameter cookware on large burners. The flame should never come up the sides of the cookware.	Always use cookware that sits stably on the burner to avoid wasting gas and discolouring the cookware.	
	Never cook without a lid or with the lid half off: you are wasting energy.	Always place the lid on the cookware.	
	Do not use a pan with a convex or concave bottom.	Only use pots, saucepans and frying pans with a thick, flat bottom.	
	Do not use cookware with a large diameter on the burners near the controls. Large cookware that is placed in the middle of the burner may touch the controls or be so close to them that they increase the temperature in this area and cause damage.	Always place the cookware right over the burners, not to one side.	
	Never place cookware directly on top of the burner.	Place the cookware on top of the pan support.	
	Do not use excessive weight and do not hit the hob with heavy objects.	Handle cookware carefully when they are on the burner.	



- Do not use roasting pans, frying pans or grill stones that require using several flames at the same time because the resulting heat build-up can damage the appliance.

- Do not touch the hob top and pan support while using them or for a certain period after using them.












- As soon as a liquid starts boiling, turn down the flame so that it barely simmers.

## 3.6 Cleaning and maintenance



- Cleaning operations must only be carried out when the appliance is cool.
- The appliance must be disconnected from the mains before commencing any cleaning activities.
- Clean the appliance regularly, preferably after each use.
- Abrasive cleaners or sharp objects will damage the surface of the appliance; it is best to use water and a little washing-up liquid.

USE	DO NOT USE	
 Soft cloth	 Nylon brush	 Metal brush
 Sponge brush	 Edible oil	 Acidic/alkali detergent
 Neutral detergent	 Abrasive chemicals	 Thinner/benzene

### Your appliance is made of high-grade materials that are easy to clean

- Burner parts should not be cleaned in the dishwasher. The parts may be damaged by the dishwasher detergent! Do not use too much water it can get into the burner or ventilation openings.
- Clean the spark plugs preferably with a cloth. Do this carefully. If too much pressure is applied, the distance from the point of the spark plug to the burner may change, causing the burner to ignite poorly or not at all. The spark plug will only operate correctly in a dry environment. If the plug is very dirty, clean the point with a tiny brush.

### General

- Regular cleaning immediately after use prevents spilled food baking on to the surface and causing stubborn stains that are difficult to remove.
- Clean the control knobs, burners and pan supports first and then the spillage well. This avoids the hob getting dirty again during cleaning.

### Stubborn stains on enamel (pan supports, burner caps, spillage wells)

Remove with a non-abrasive cream or a soft sponge. Never use scouring powder, scouring pads, sharp objects or aggressive cleansing agents.

## 3.6 Cleaning and maintenance

### **Stubborn stains on stainless steel (spillage wells)**

In particular spilled red cabbage, red beetroot, soy sauce, rhubarb and other foodstuffs with a high sugar content and acidic liquids can discolour the surface. To remove stubborn stains from stainless steel, use a cleansing agent specially formulated for stainless steel and always clean in the direction of the structure of the steel in order to avoid shiny spots. (Any resulting damage is not covered by the warranty!)

If the stains cannot be removed using the method described above, clean the hob with oven and grill cleaner. Bear in mind, however, that you will have to clean the entire spillage well in order to avoid differences in colour. You must also treat the spillage well afterwards with a polish or maintenance product for stainless steel. It is normal for the surface to discolour somewhat during the product's lifetime.

### **Keradur® burner bases**

The burner bases have a unique Keradur® surface coating. The special dirt-repelling lacquer has a ceramic filling that makes cleaning easier and substantially improves the durability of the burners. The burner bases are best cleaned with a mild cleaning product and a soft cloth.

## Pan support, control knobs

- Take off the pan supports.
- Clean them and the control knobs with a damp cloth, washing-up liquid and warm water. Stubborn stains are best soaked beforehand.
- Finally dry everything with a clean soft cloth.

## Top plate

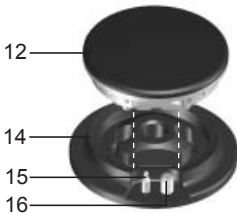
- Regularly wipe over the top plate using a soft cloth that has been dampened in warm water to which a dash of washing-up liquid has been added.
- Dry the top plate thoroughly after cleaning.
- Thoroughly remove salty foods or liquids from the hob as soon as possible to avoid the risk of corrosion.
- Stainless steel parts of the appliance may become discoloured over time. This is normal because of the high temperatures. Clean these parts with a product that is suitable for stainless steel each time the appliance is used.

## 3.6 Cleaning and maintenance

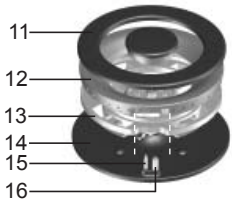
### Burners

- Remove the burner caps, burner head and burner ring by pulling them upwards and away from the top plate.
- Soak them in hot water and a little detergent.
- After cleaning and washing them, wipe and dry them carefully. Make sure that the flame holes are clean and completely dry.
- Wipe the fixed parts of the burner base with a damp cloth and dry afterwards.
- Gently wipe the thermocouple and spark plug with a well wrung-out cloth and wipe dry with a clean cloth
- Make sure that the injector is not blocked before placing the burners back on the top plate.

Assemble the auxiliary, semi-rapid, rapid and wok burners as follows

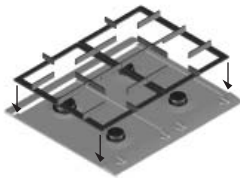


Replace the burner head (12) by ensuring that the locating tabs fit into the notches in the burner base (14).



Place the burner head (12) on the burner ring (13) so that the thermocouple (15) and the spark plug (16) extend through their respective holes in the burner head.

Replace the burner cap (11) by ensuring that the locating tabs fit into the notches in the burner base (14).



#### Replace parts in the correct order after cleaning

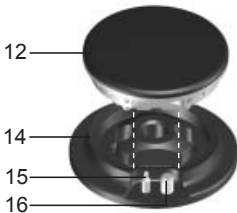
- Do not mix up the top and bottom.
- The locating lugs must fit exactly into the notches.
- Set the pan supports down vertically without sliding them over the spillage well.

## 3.6 Cleaning and maintenance

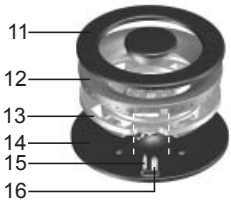
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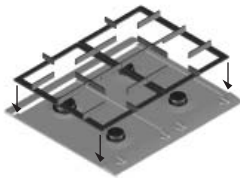


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#### Replace parts in the correct order after cleaning

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- The locating lugs must fit exactly into the notches.
- Set the pan supports down vertically without sliding them over the spillage well.

## 3.7 Troubleshooting

Repairs to the gas and electrical components of this appliance must only be carried out by a suitably qualified and competent person to ensure safety. However, some minor problems can be resolved without requiring the involvement of a specialist (see table below). **If the problem cannot be solved, please contact the Samsung customer care center.**

PROBLEM	CAUSE	SOLUTION
<b>A burner does not ignite.</b>	Burner parts not correctly installed.	Assemble the burner parts using the centring ridges.
	Fuse defective or fuse in meter cabinet switched off.	Fit a new fuse or switch the automatic fuse back on.
	Plug not in socket.	Push the plug into the socket.
	Spark plug dirty/damp.	Clean and dry the spark plug.
	Burner parts dirty/damp.	Clean and dry the burner parts, making sure that the outflow holes are open.
	Ventilation opening at the rear closed.	Ensure adequate air supply.
	Main gas valve closed.	Open the main gas valve.
	Fault in the gas network.	Check with your gas supplier.
	Gas bottle or tank is empty.	Connect a new gas bottle or have the tank filled.
	Control knob not kept pressed in far enough.	Press the control knob in far enough between high and low.
<b>The burner goes out after igniting.</b>	Control knob not kept pressed in long enough or far enough.	Press the control knob in far enough between high and low for at least 5 seconds.
<b>The burner does not burn evenly.</b>	Burner parts incorrectly installed.	Assemble the burner parts using the centring ridges.
	Burner parts dirty or damp.	Clean and dry the burner parts. Check that the outflow holes are open.
	Wrong type of gas used (where bottled gas is used).	Check that the gas used is suitable for the appliance.
<b>There is a smell of gas in the vicinity of the appliance.</b>	A burner is turned on but not lit.	Check if any gas taps are open.
	There may be a leak between the coupling and the gas bottle.	Make sure the connection is airtight.

## 3.8 Application for service

If you have any comments or questions regarding a Samsung product, contact the SAMSUNG customer care centre.

Region	Country	Customer Care Center (TEL)	Web Site	FAX no.	Address	Remark
Europe	BELGIUM	02 201 2418	www.samsung.be	N/A	Samsung Electronics Benelux B.V. Medialaan 50, 1800 Vilvoorde, Belgium	
	CZECH REPUBLIC	844 000 844	www.samsung.com/cz	N/A	Distributor pro Českou republiku: Samsung Zrt., česká organizační složka Vysokčilova 4, 14000 Praha 4	
	DENMARK	70 70 19 70	www.samsung.com/dk	N/A	Samsung Electronics Nordic AB SE -19427 Kanalvägen 10A, Upplands Väsby, Sweden	
	FINLAND	030-6227 515	www.samsung.com/fin	N/A	Samsung Electronics Nordic AB SE -19427 Kanalvägen 10A, Upplands Väsby, Sweden	
	FRANCE	3260 SAMSUNG or 08 25 08 65 65 (€ 0,15/Min.)	www.samsung.com/fr	01 48 63 06 38	Samsung Service Consommateurs 66 rue des Vanesses BP 50116 - Villepinte -95950 ROISSY cedex, France	
	GERMANY	01805 - 121213 (€ 0,14/Min.)	www.samsung.de	01805 - 121214	Samsung Electronics GmbH Samsung House, Am Kronberger Hang 6, 65824 Schwalbach/Ts., Deutschland	
	HUNGARY	06-80-SAMSUNG (7267864)	www.samsung.com/hu	N/A	Samsung Electronics Magyar Rt. Szépvölgyi Business Park, 1037 Budapest, Szépvölgyi út 35-37	
	ITALIA	800-SAMSUNG (7267864)	www.samsung.com/it	02 92141801	Samsung Electronics Italia S.p.A Via C. Donat Cattin, 5, 20063, Cernusco Sul Naviglio (MI)	
	LUXEMBURG	02 261 03 710	www.samsung.lu	N/A	Samsung Electronics Benelux B.V. Medialaan 50, 1800 VilvoordeBelgium	
	NETHERLANDS	0900 20 200 88 (€ 0,10/Min.)	www.samsung.nl	N/A	Samsung Electronics Benelux B.V. Postbus 681 2600AR Delft Nederland	
	NORWAY	815-56 480	www.samsung.com/no	N/A	Samsung Electronics Nordic AB SE -19427 Kanalvägen 10A, Upplands Väsby, Sweden	
	POLAND	0 801 801 881	www.samsung.com/pl	+48-22-607 4448	Samsung Electronics Polska sp. Z o.o. Dział Obsługi Klienta02-678 Warszawa; ul. Szturmowa 2a	
	PORTUGAL	80 8 200 128	www.samsung.com/pt	N/A	SAMSUNG ELECTRÓNICA PORTUGUESA, S.A Rua Cesario Verde, no 5-4, Piso2795-753 Queijas-Portugal	
	SLOVAKIA	0800-SAMSUNG (726786)	www.samsung.com/sk	N/A	N/A	
	SPAIN	902 10 11 30	www.samsung.com/es	N/A	SAMSUNG ELECTRÓNICS IBÉRIA, S.A Ciències, 55-65 (Polígono Pedrosa) 08908 HOSPITALET DE LLOBREGAT (Barcelona)	
	SWEDEN	0771-400 200	www.samsung.com/se	N/A	Samsung Electronics Nordic AB SE -19427 Kanalvägen 10A, Upplands Väsby, Sweden	
U.K	0870 SAMSUNG (7267864)	www.samsung.com/uk	0870 7221127	Samsung Electronics U.K. Ltd. Customer Care Centre PO Box 17243 Edinburgh, EH11 4YB United Kingdom		
Republic of Ireland	0818 717 100	www.samsung.com/uk	+44 (0)870 7221127			
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CIS	RUSSIA	8-800-200-0400	www.samsung.ru	+7-495-783-0556	117545 Россия, Москва, ул. Дорожная, д.3, корп. 6	
	KAZAHSTAN	8-800-080-1188	www.samsung.kz	+7 (3272) 58-59-66	050051 4th floor, 172 Dostyk Ave. Almaty Republic of Kazakhstan	
	UZBEKISTAN	8-800-120-0400	www.samsung.uz	+998-71-120-7208	100-742 12fl., International Business Center, 107B, Amir Temur str., Tashkent, Uzbekistan	
	UKRAINE	8-800-502-0000	www.samsung.com/ur	+380 (44) 537 59 48	30A, Spaska St, Floor 3, Kiev 04070, Ukraine	
	LITHUANIA	8-800-77777	www.samsung.lt	+370 52 139 770	Zemaites 21, Vilnius, LT-2009, Lithuania	
	LATVIA	800-7267	http://www.samsung.com/lv/index.htm	+371 7 50 84 80	J. Alunana 2, Riga, LV-1340, Latvia	
	ESTONIA	800-7267	www.samsung.ee			
Asia Pacific	AUSTRALIA	1300 362 603	www.samsung.com/au	(612) 9763 5750	Samsung Electronics Australia 7 Parkview Drive, Homebush Bay NSW 2127	
	MALAYSIA	1800-88-9999	www.samsung.com/my	03-22636759	Samsung Malaysia Electronics Sdn. Bhd. 3B-1-1, Level 1, Block 3B, Plaza Sentral, Jalan Stesen Sentral 5, KL Sentral, 50470, Kuala Lumpur, Malaysia	
	THAILAND	1800-29-323202-689-3232	www.samsung.com/th	02-689-3298	Thai Samsung Electronics Co.,Ltd Service Department 1,6 floor Boommitr Building 138 Silom Rd., Suriyawong Bangrak Bangkok 10500 บริษัท ไทยซัมซุงอิเล็กทรอนิกส์ จำกัด ชั้น 1,6 ถนนสีลม แขวงสุริยวงศ เขตบางกรีก กรุงเทพฯ 10500	

## 4.1 Technical instructions

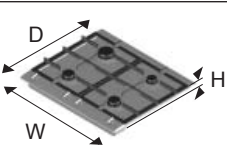
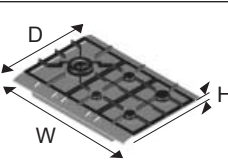
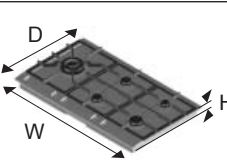


- This appliance must be installed and serviced by a qualified technician or installer.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- The conditions for this appliance are stated on the label (or data plate).
- This appliance is not connected to a combustion product evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention must be given to the relevant ventilation requirements.
- Before installation, turn off the gas and electricity supply to the appliance.
- All appliances containing any electrical components must be earthed.
- The electrical connection and the gas connection must comply with national and local regulations.
- The wall socket and plug must be accessible at all times.
- To create a fixed connection, ensure that a multi-pole switch with a distance of 3 mm between the contacts is installed in the supply cable.
- Make sure the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the appliance that get hot.
- In all cases, the main gas valve for the appliance must be easily accessible.
- The gas pipe and the connector must not be bent or blocked by any other appliances.
- Check the dimensions of the appliance as well as the dimensions of the gap to be cut in the kitchen unit.
- The panels located above the work surface, directly next to the appliance, must be made of non-flammable material.
- A pipe made entirely out of metal must be used behind the oven.
- Turn on the appliance tap and light each burner. Check for a clear blue flame without yellow tipping. If a burner shows any abnormality, check the following:
  - is the burner head on correctly;
  - is the burner base positioned correctly;
  - is the burner vertically aligned with the injector nipple.
- Before using the appliance for the first time, a full operational and leakage test (using water and washing-up liquid) must be carried out by the fitter after installation.



## 4.2 Technical data for engineers

### Appliance specifications

			
<b>Model</b>	<b>GN642FFXAB1E/L1</b>	<b>GN792IFXAB1E/L1</b>	<b>GN952IFXAB1E/L1</b>
<b>Pan support</b>	Cast-iron		
<b>Top plate</b>	Stainless steel		
<b>Control knob</b>	Metalized		
<b>Weight</b>	11 kg	17 kg	19 kg
<b>Dimension (WxDxH)</b>	600 x 526 x 53 mm	750 x 526 x 53 mm	900 x 526 x 53 mm
<b>Ignition method</b>	Ignition in every position		
<b>Gas connection</b>	KNEE 1/2" ISO 228 - 1/2" EN 10226-2		
<b>Gas type / gas pressure</b>	G20 / 20 mbar		
<b>Auxiliary</b>	1.00 kW (1EA)		
<b>Semi-rapid</b>	2.00 kW (2EA)		
<b>Rapid</b>	3.00 kW (1EA)		
<b>Wok</b>		4.50 kW (1EA)	
<b>Electric supply</b>	220~240 V, 50/60 Hz, 0,6 VA		
<b>Burner feature</b>	Rapid (1EA), Semi-rapid (2EA), Auxiliary (1EA)	Rapid (1EA), Semi-rapid (2EA), Auxiliary (1EA), Wok (1EA)	

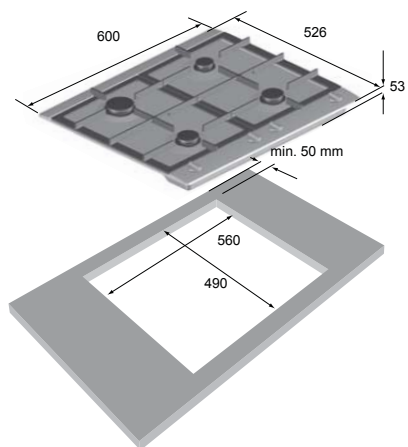
Appliance class: Class 3

Appliance category: II2L3B/P

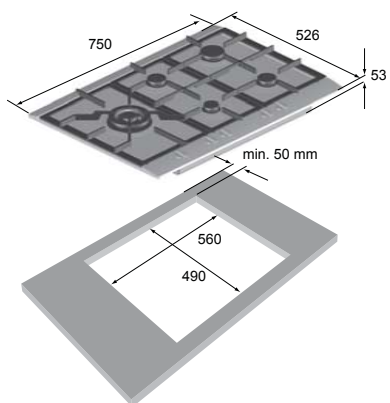
## 4.3 Positioning

### Cutout size

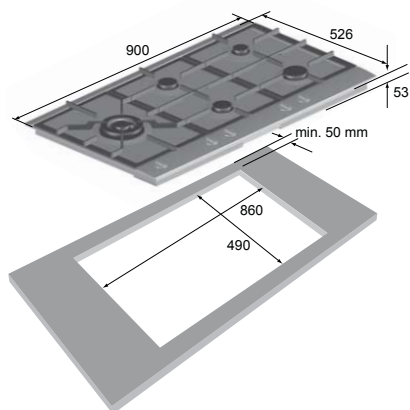
#### GN642FFXA



#### GN792IFXA



#### GN952IFXA

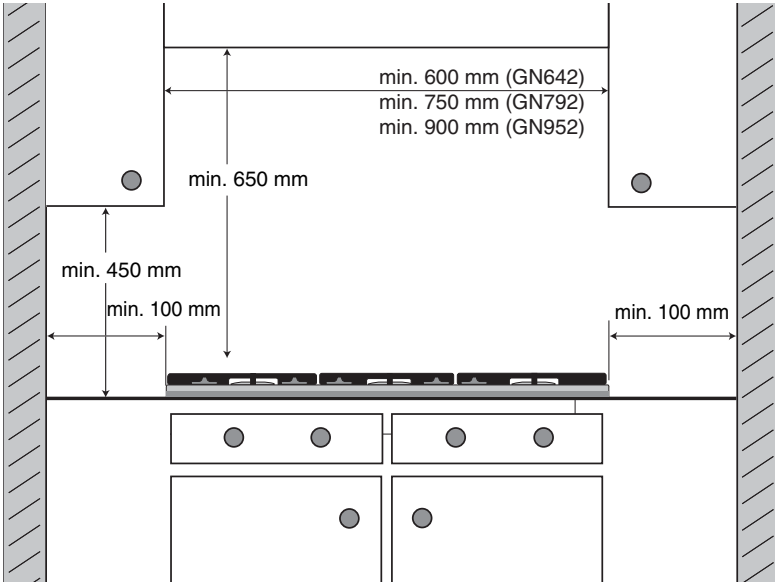


Min. distance to the rear wall after building-in: 50 mm.

## 4.3 Positioning

### Space to be left free around the appliance

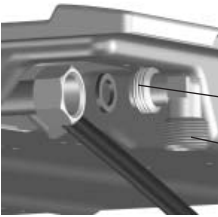
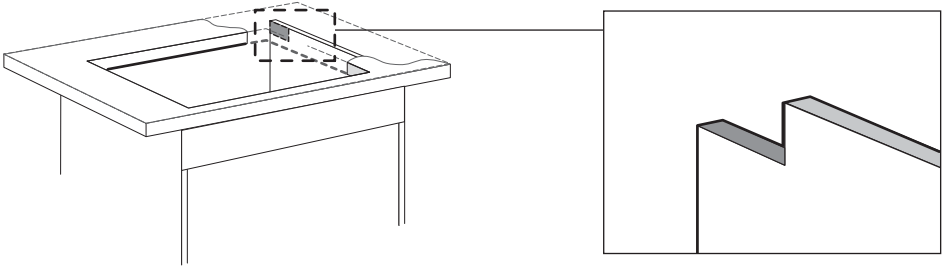
A hob generates heat. Leave a sufficient distance between the appliance and non heat-resistant materials.



The gas hob may only be built in next to one vertical wall.

## 4.4 Installing the appliance

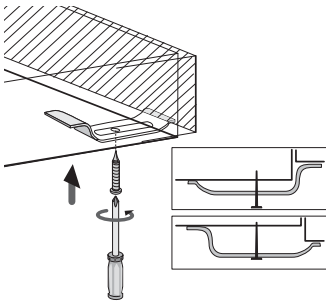
Make a hole in the side of the cupboard for the gas pipe and electricity supply.



Connect the cooking appliance to the gas supply. Check the connection for leaks with soapy water.

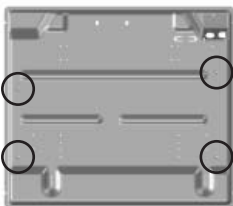
1/2" ISO 228

1/2" EN 10226-2

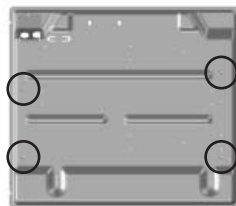


1. Place the bracket over the holes that match the size of the screws (see illustration below).
2. Slightly tighten a screw through the bracket so that the bracket is attached to the hob, but so that you can still adjust the position.
3. Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.
4. On the underside of the hob, adjust the brackets into a position that is suitable for your worktop. Then fully tighten the screws to secure the hob into position.

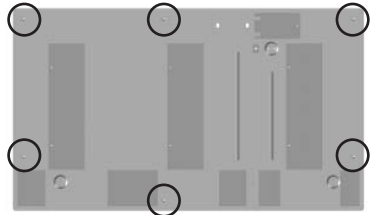
**GN642FFXA**



**GN792IFXA**



**GN952IFXA**



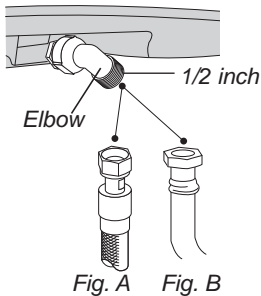
## 4.5 Gas connection



- This appliance must be installed and connected in accordance with the installation regulations in force in the country in which the appliance is to be used.
- This appliance is made to run on natural gas only and cannot be used on any other type of gas without modification. Conversion for use on LPG and other gases must only be undertaken by a qualified person.

### Gas distributed by pipe (natural gas, propane-air gas or butane-air gas)

The gas inlet connection fitting is 1/2 inch female thread. For your safety, you must choose from the three following connection options:



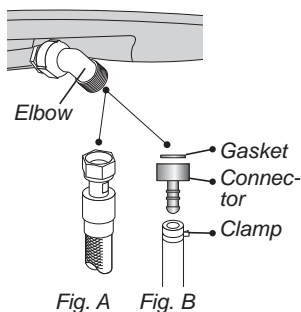
- **Connection with a rigid pipe** made from copper and with screw-on mechanical connectors. Make the connection directly to the end of the elbow fitted on the appliance.

- **Connection using flexible undulated metal tube with screw-on connectors (Fig. A).**

You can use a flexible stainless steel pipe available from your after sales service department. Use the correct fittings!

- **Connection using flexible tube with screw-on connectors (Fig. B).** These tubes must not exceed 2 metres in length and must be accessible along their entire length. Use the correct fittings!

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



- For safety reasons, we advise making the connection with a rigid pipe if possible using a flexible undulated metal tube with screw-on connectors (maximum length 2 metres, Fig. A).

- For an existing installation, where it is not possible to fit a reinforced, braided, flexible gas hose, the connection can be made with a flexible gas hose (maximum length 2 metres), with two clamps: one on the connector, the other on the pressure regulator. A gasket should be fitted between the connector and the hob's elbow (Fig. B).



- A full operational and leakage test must be carried out by the fitter after installation.

## 4.6 Electrical connection



■ This appliance must be installed and connected in accordance with the installation regulations in force in the country in which the appliance is to be used.

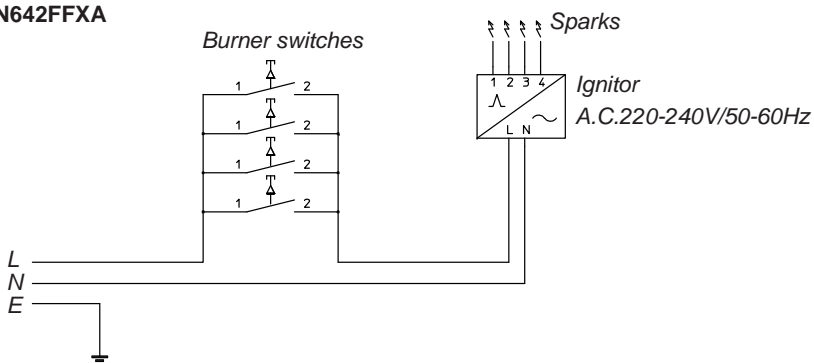
- This appliance must be earthed.
- This appliance is designed to be connected to a 220~240V, 50/60Hz AC electricity supply.
- The wires in the mains lead are colour coded as follows:
  - Green/yellow = Earth
  - Blue = Neutral
  - Brown = Live



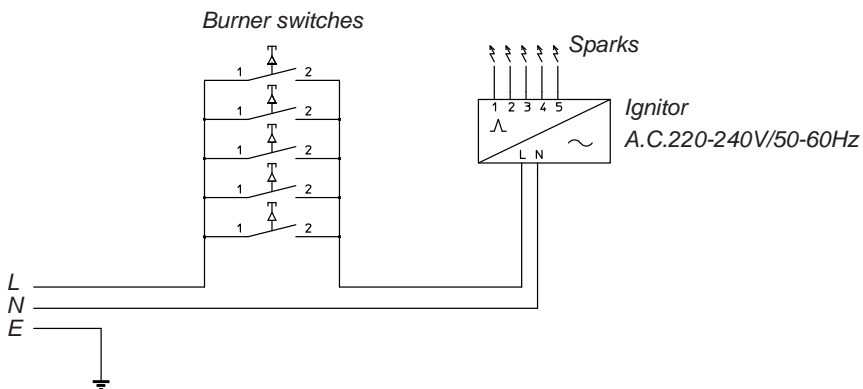
■ The green/yellow wire must be connected to the terminal that is marked with the letter E or the earth symbol.



### GN642FFXA



### GN792IFXA and GN952IFXA



## 4.7 Gas conversion

This appliance has been set up for natural gas. The appliance can be set up for other gas types and pressures by means of a conversion kit. You can order the kit from the sales and service organisation. The conversion instructions are supplied with the kit.