

IT MANUALE PER L'INSTALLAZIONE E L'UTILIZZO
SV INSTALLATIONS- OCH ANVÄNDARMANUAL
EN GUIDE FOR INSTALLATION AND USE

Piano di cottura GN 642*/*
Spishäll GN 642*/*
Cooking Hob GN 642*/*



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• SAFETY RECOMMENDATIONS

– We have designed this cooking hob for use by private persons in their homes.

– All cooking should take place under your surveillance.

– These cooking hobs are meant to be used exclusively for cooking beverages and foodstuffs and do not contain any asbestos-based materials.

– As part of our commitment to constantly improving our products, we reserve the right to make changes to them based on technological advances to their technical, functional and/or esthetic properties.

– Using a gas cooking appliance results in the generation of heat and humidity in the location where it is installed. **Please ensure that your kitchen has proper ventilation:** keep natural ventilation orifices open or install a mechanical device (mechanical ventilation hood).

– Intensive, prolonged use of the appliance may require additional ventilation; you can, for example, open a window or provide more effective ventilation by increasing power to the mechanical ventilation, if you have it.

– Do not store **CLEANING** products or **FLAMMABLE** products (aerosol cans or containers under pressure, as well as papers, cookbooks, etc.) in the cabinet underneath your cooking hob.

– If you use a drawer located under the hob, we recommend that you avoid storing in it items that are heat sensitive (plastic, papers, aerosol cans, etc.).

– The conditions for adjusting the hob are written on a sticker located in the plastic bag, as well as on the packaging.

– In order to easily locate the reference information for your appliance, we recommend that you note them on the "After-Sales Service Department and Customer Relations" page. (This page also explains to you where to find this information on your appliance).

– Your hob should be disconnected from power and fuel supplies (electricity and gas) before any repairs.

– When you connect the power cables of any electrical appliances plugged in close to the hob, ensure that they are not in contact with the cooking zones.

– As a safety measure, do not forget after use to close the general supply tap for gas distributed by pipe or the tap of the tank for butane or propane gas.

– When a knob becomes difficult to turn, **DO NOT FORCE IT**. Request an emergency service call for the installer.

– The **CE** compliance designation is affixed to these hobs.

– This appliance must be installed in compliance with currently applicable regulations and used only in a well-ventilated location.

Consult this guide before installing and using your appliance.

• ENVIRONMENTAL PROTECTION

– The packing materials can be recycled.

– Dispose of them in containers provided for this purpose based on their individual recycling symbols.

– Used appliances should be disposed of in compliance with the regulations in effect in your place of residence.



Warning

Installation should only be performed by installers and qualified technicians.

Before installation, ensure that the conditions of local distribution (gas type and pressure) and the settings of the appliance are compatible.

This hob complies with the EN 60335-2-6 standard with regard to the heating of cabinets and the Class 3 standard with regard to installation (according to the EN 30-1-1 standard).

• **RESPECT FOR THE ENVIRONMENT**

– This appliance's packaging material is recyclable. Help recycle it and protect the environment by dropping it off in the municipal receptacles provided for this purpose.



– Your appliance also contains a great amount of recyclable material. It is marked with this label to indicate the used appliances that should not be mixed with other waste. This way, the appliance recycling organised by your manufacturer will be done under the best possible conditions, in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your town hall or your retailer for the used appliance collection points closest to your home.

– We thank you doing your part to protect the environment.

• DESCRIPTION OF YOUR HOB

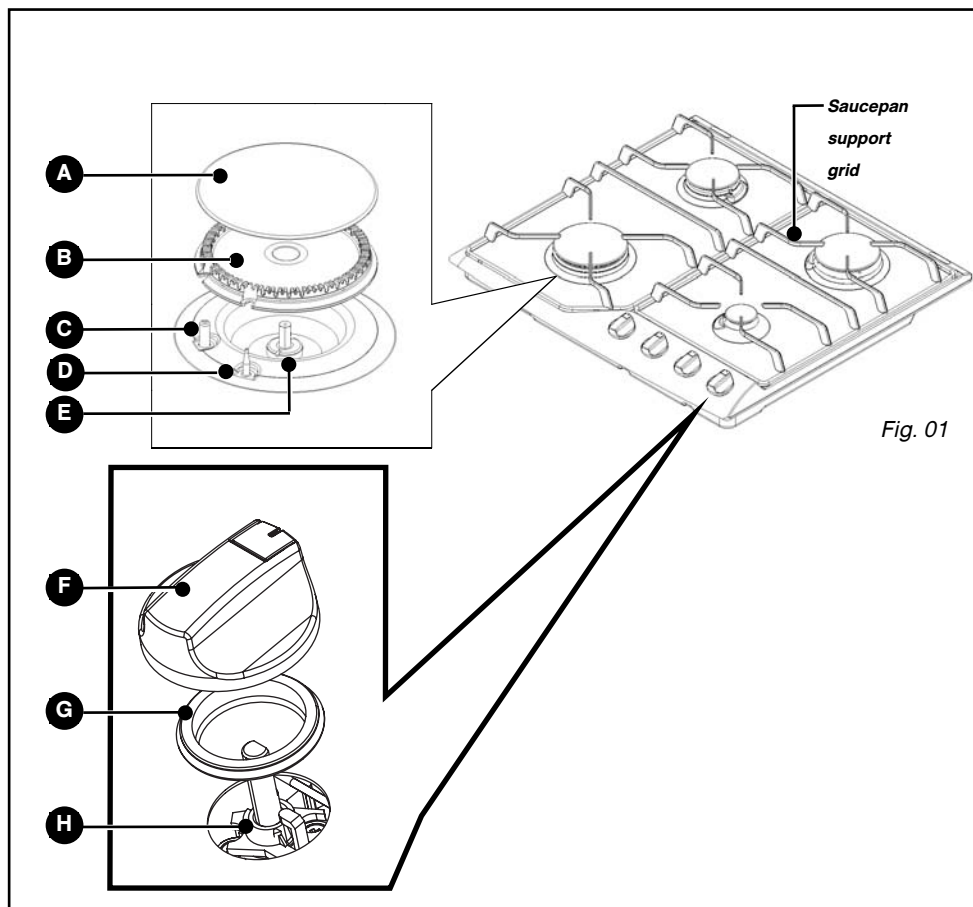


Fig. 01

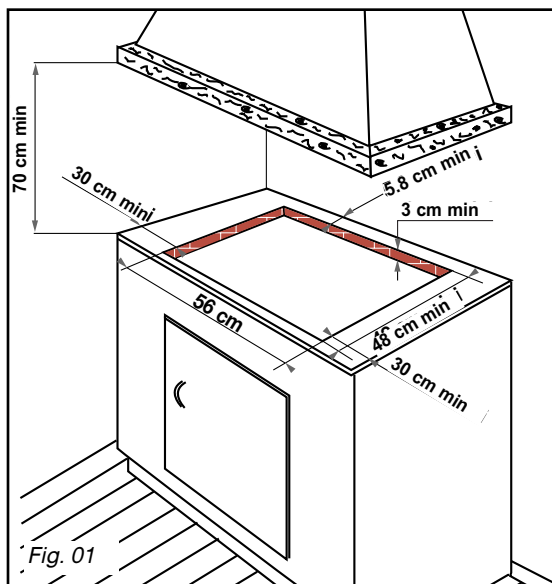
- | | | |
|------------------------|-----------------------|-----------------|
| A Burner covers | D Thermocouple | G Gasket |
| B Burner head | E Injector | H Tap |
| C Spark plugs | F Knob | |



Tip

This Guide to Installation and Use is valid for several models. Minor differences in details and fittings may emerge between your appliance and the descriptions provided.

1 / INSTALLING YOUR APPLIANCE



APPLIANCE			
	Width	Depth	Thickness
Total dimensions above the work top	58 cm	52.2 cm	4.9 cm
Total dimensions below the work topravail	55.4 cm	47.4 cm	3.5 cm

• PROPER POSITIONING

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

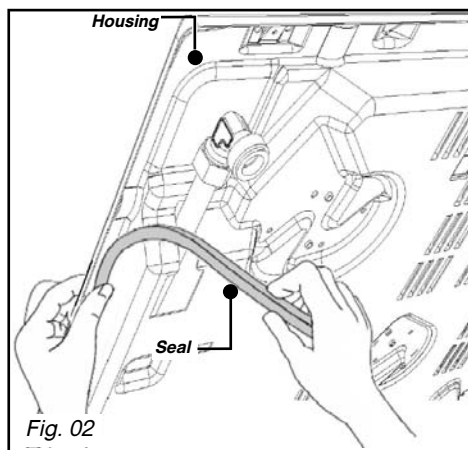
So as not to disturb movement of cooking utensils, there should not be to the right or left or back any obstacle within 30 cm of the hob. If a horizontal divider wall is positioned under the hob, it should be placed between 10 cm and 15 cm away from the top of the work top. In any event, do not store aerosol cans or containers under pressure in any compartment that may exist under the hob (See "Safety Recommendations" chapter).

• FLUSH MOUNTING

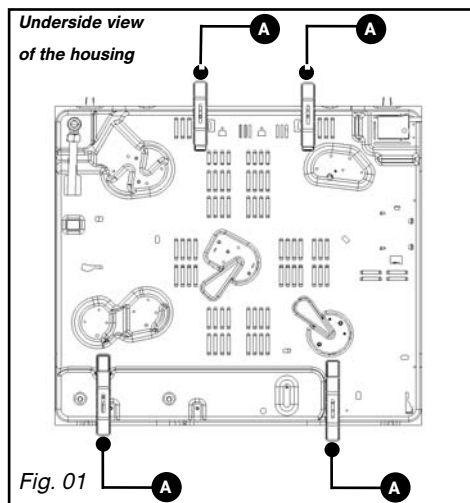
Follow the diagram (Fig. 01).

- Remove the pan supports, the burner covers and burner heads; noting their positions.
- Turn the hob over and carefully place it on top of the opening in the cabinet so as not to damage the knobs and spark plugs.

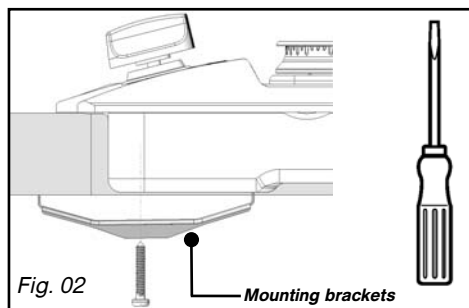
- To ensure a tight seal between the housing and the work top, glue the foam seal **along the exterior edge of the housing** before installing the hob (Fig. 02).



• TIPS FOR FLUSH MOUNTING



A Mounting brackets



Place your hob in the opening of the support cabinet, carefully pulling the table toward you. Reposition the burner heads, burner covers and pan supports on the hob.

Connect your hob to the gas supply (See "Gas Connection" chapter) and to the power supply (See "Electrical Connection" chapter).

If you wish, you can immobilise the hob using the four mounting brackets delivered with a screw (Fig. 02) to attach them to the four corners of the housing. **You must use the holes provided for this purpose, according to the diagram above (Fig. 01).**

Stop screwing when the mounting bracket starts to become deformed. Do not use a screwdriver.

• ELECTRICAL CONNECTION

Your hob is sold with a power cable (type H05V2V2F - T90, cross-section 1 mm²) with three conductors (phase + ground + neutral). After-sales service reference: 77X3767 (6470.1516). It must be connected to a 220-240 V~ monophase grid via a standardised CEI 60083 electrical outlet with phase + ground + neutral or an all-pole cut-off device with a minimum distance between contact openings of 3.5 mm.

The plug of the electrical outlet must be accessible after installation.

CABLE CROSS-SECTION TO BE USED	
	220-240 V~ 50 Hz
H05V2V2F - T90 cable	3 conductors, including one ground wire
Cross-section of conductors in mm ²	1
Fuse	10 A



Warning

The safety wire (green-yellow) is connected to the appliance's ground terminal ⊕ and must be connected to the ground lead ⊕ of the electrical set-up. The fuse in your set-up must be 10 amperes.

If the power cable is damaged, it must be replaced by a cable or a special kit available from the manufacturer or its After-Sales Service Department.



Tip

In order to easily locate the reference information for your appliance, we recommend that you note them on the "After-Sales Service Department and Customer Relations" page (this page also explains to you where to find this information on your appliance).

• GAS CONNECTION

• Preliminary comments

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

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

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

• Gas distributed by pipe; natural gas

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

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

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

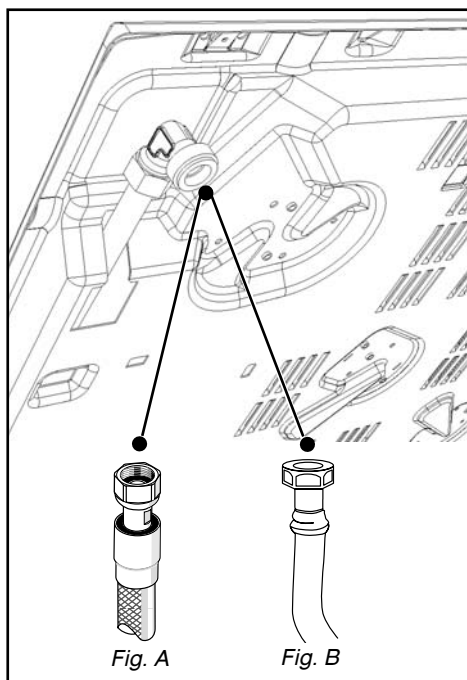
– **Connection with a reinforced rubber hose** with **screw-on mechanical connectors** (compliant with the NF D 36-103 standard) whose service life is 10 years (Fig. B).



Warning

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

- ① **Change the gasket.**
- ② **Screw on the elbow's nut, careful not to exceed a torque of 17 N.m.**



1 / INSTALLING YOUR APPLIANCE

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

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

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

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

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

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



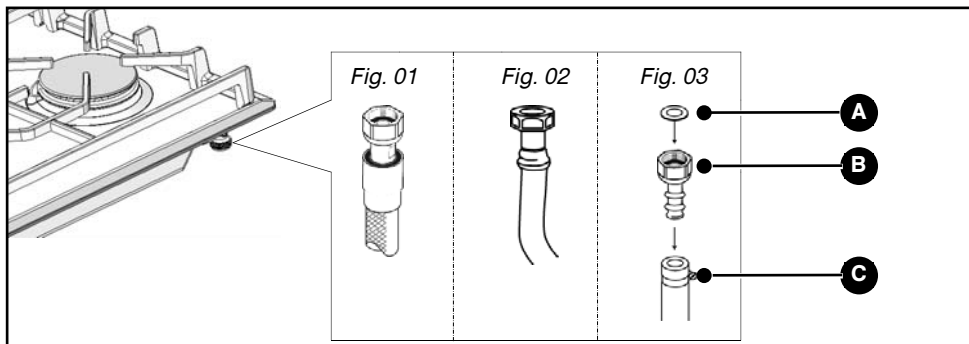
Tip

You can obtain the adaptor and the sealer washer from your After-Sales Service Department.



Warning

Screw on the adaptor with a torque not to exceed 25 N.m.



Sealing washer



Adaptor (not supplied)



Clamp (not provided)



Warning

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

• CHANGING THE GAS SUPPLY



Warning

Your appliance is sold pre-set for natural gas.

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

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

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

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

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

– Remove the pan supports, heads and covers from all burners.

– Using the wrench provided, unscrew the injectors located under each crucible and remove them (Fig. 01).

– Replace with the corresponding gas injectors, in compliance with the placement of the injectors and the table of gas properties at the end of this section; to do this:

– First screw them in manually until the injector locks into place.

– Apply the wrench to the injector as far as it will go.

– Draw a line on the burner plate using a pencil at the place indicated (Fig. 02).

– Turn the wrench clockwise until the line appears on the other side (Fig. 03).



Warning

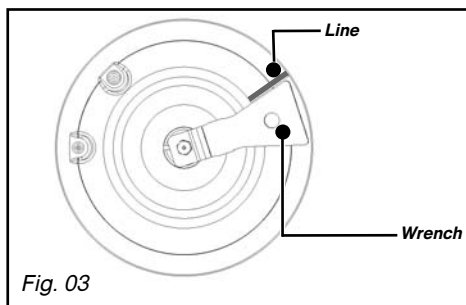
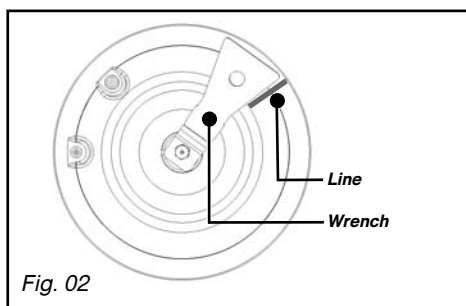
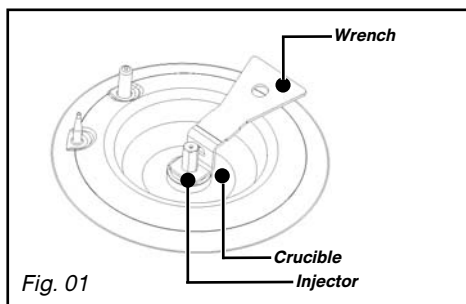
Exceeding this limit may damage the product.

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



Tip

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



1 / INSTALLING YOUR APPLIANCE

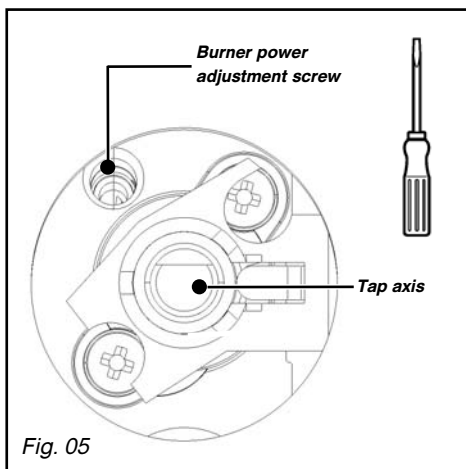
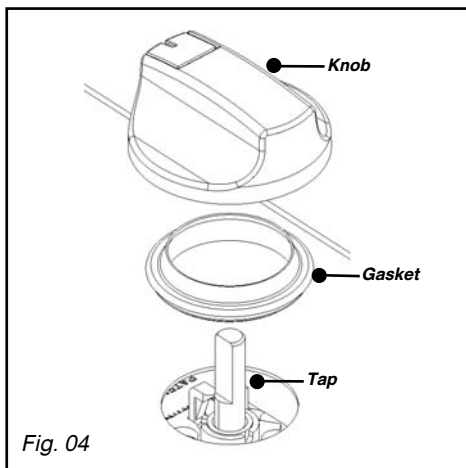
- **Adjust the hob connections:** they are located underneath the knobs (*Fig. 04*).
 - Proceed one tap at a time.
 - Remove the knobs and the gaskets by pulling them up.

- Switching from natural gas to butane/propane

- With a small flat-head screwdriver, **screw in all the way** the brass (yellow) burner power screws (*Fig. 05*), **in a clockwise direction**.
- Replace the gaskets and the knobs, paying careful attention to their direction and ensuring that the knobs are pushed in all the way.

– Switching from butane/propane to natural

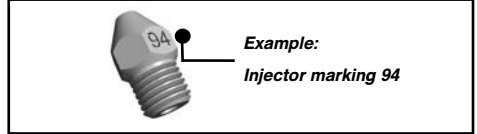
- Unscrew the brass (yellow) burner power screws (*Fig. 05*), using a small flat-head screwdriver, **by turning two times counterclockwise**.
- Replace the knob,
- Light the burner in maximum heat mode, then turn down to reduced heat mode.
- Remove the knob again, then turn the burner power screws **clockwise** until it reaches the lowest possible setting that does not extinguish the flame.
- Replace the gasket and knob.
- Make several attempts to shift from the maximum flow rate to the minimum: **the flame should not go out**; if it does, unscrew the burner power screw so as to obtain good flame retention during these position switches.



• Markings on the injectors

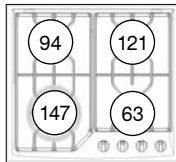
MARKINGS ON THE INJECTORS

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

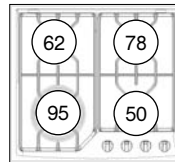


Four-burner gas model with double crown burner *

Natural Gas



Butane/Propane Gas



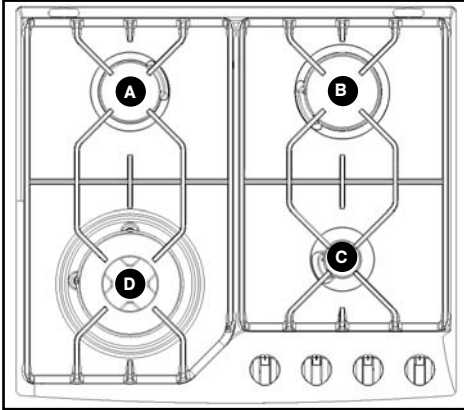
* See "Description of the Top" chapter

• Gas Properties

	IT GB	IT GB	IT SE GB	SE
Appliance intended to be installed in:	Butane	Propane	Natural gas	Butane
GB - ITcat: I12H3+	G30	G31	G20	G30
SEcat: I12H3 B/P	28-30 mbar	37 mbar	20 mbar	30 mbar
Hourly rate below: At 15° C under 1013 mbar				
HIGH-SPEED BURNER				
Marking engraved on injector	78	78	121	78
Nominal heat release rate (kW)	2,25	2,25	2,25	2,25
Reduced heat release rate (kW)	0,850		0,850	0,850
Hourly rate (g/h)	164	161		164
Hourly rate (l/h)			214	
DOUBLE CROWN BURNER				
Marking engraved on injector	95	95	147	95
Nominal heat release rate (kW)	3,50	3,50	3,80	3,50
Reduced heat release rate (with safety) (kW)	1,450		1,400	1,450
Hourly rate (g/h)	254	250		254
Hourly rate (l/h)			362	
SEMI-FAST BURNER				
Marking engraved on inector	62	62	94	62
Nominal heat release rate (kW)	1,45	1,45	1,50	1,45
Reduced heat release rate (with safety) (kW)	0,700		0,650	0,700
Hourly rate (g/h)	105	104		105
Hourly rate (l/h)			143	
AUXILIARY BURNER				
Marking engraved on injector	50	50	63	50
Nominal heat release rate (kW)	0,900	0,900	0,850	0,900
Reduced heat release rate (kW)	0,350		0,300	0,350
Hourly rate (g/h)	65	64		65
Hourly rate (l/h)			81	
Hob, 60 cm, FOUR-BURNER GAS MODEL WITH DOUBLE CROWN BURNER				
Total heat release rate (kW)	8,10	8,10	8,40	8,10
Maximum flow rate (g/h)	588	579		588
Maximum flow rate (l/h)			800	

• DESCRIPTION OF THE TOP

GN 642*



- A** Semi-fast burner 1,50 kW*
- B** High-speed burner 2,25 kW*
- C** Auxiliary burner 0,85 kW*
- D** Double crown burner 3,8 kW*

* Power obtained with natural gas G20

• SWITCHING ON GAS BURNERS

The burner safety measure is a metal rod located directly to the side of the flame.

Each burner is controlled by a tap fitted with a safety system that, in the event of accidental flame extinction (spills, draughts, etc.), quickly and automatically cuts the gas supply and prevents it from being released.

Each burner is supplied by a tap that is opened when you press in the knob and turn it in a counterclockwise direction.

The “○” point corresponds to a closed tap.

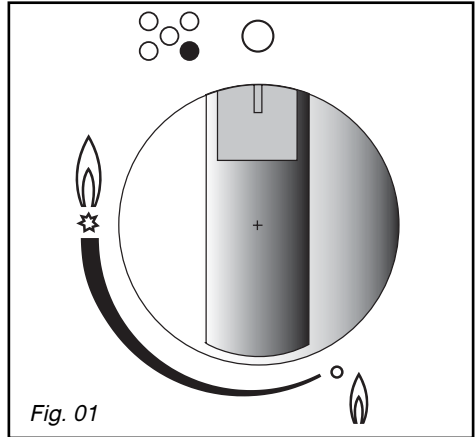
– Select the desired burner by referring to the symbols located near the knobs (e.g. front right burner ○○○●).

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

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

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

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



Tip

In order to ensure the proper lighting of the double crown burner, we suggest that you light it before placing cookware on it.

When a knob becomes difficult to turn, do not force it. Request an emergency service call from the installer.



Warning

Hold the knob completely pressed down for a few seconds after the flame appears to trigger the safety system.

• COOKWARE FOR GAS BURNERS

- Which burner should you use depending on your cookware?

Diameter of the cookware	Burner	Use
20 to 30 cm	Double crown	
16 to 28 cm	High-speed	Searing foods
12 to 24 cm	Semi-fast	Sauces - Reheating
	Auxiliary	Gentle simmer



Warning

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

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

– Do not use cookware that partially covers the knobs (Fig. 03).

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



Tip

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

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

Example: 60 cm - Four gas burners

Total power: 1.5 + 2.25 + 3.8 + 0.85 = 8.4kW

8.4 kW x 2 = 16.8 m³/h
minimum flow.

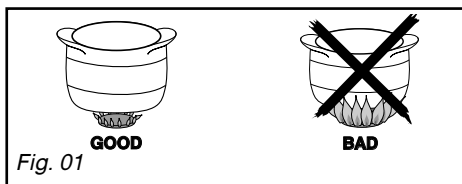


Fig. 01

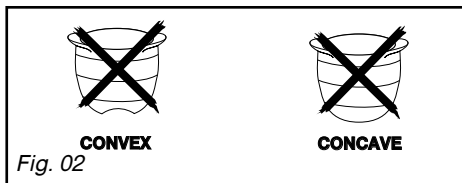


Fig. 02

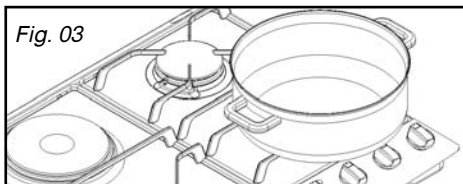


Fig. 03

• MAINTAINING YOUR APPLIANCE

MAINTENANCE...	WHAT TO DO	PRODUCTS/ACCESSORIES TO USE
Of the spark plugs and injectors	<p>In the event that the spark plugs become soiled, clean them using a small, hard-bristled brush (non-metallic).</p> <p>The gas injector is located in the centre of the burner in the shape of a dish. Be careful not to obstruct it during cleaning, as this will undermine the performance of your hob.</p> <p>In the event of obstruction, use a safety pin to unclog the injector.</p>	<ul style="list-style-type: none"> . Small, hard-bristled brush. . Safety pin
Of the pan supports and gas burners	<p>If tough stains occur, use a non-abrasive cream, then rinse with clean water. Carefully wipe each part of the burner before using your hob again.</p>	<ul style="list-style-type: none"> . Gentle scrubbing cream . Disinfectant sponge
Of the enamel or stainless steel	<p>To clean the hob's enamel, use a scrubbing cream. Polish it with a dry cloth.</p> <p>Do not allow acidic liquids such as lemon juice, vinegar, etc. to remain in contact with the enamel.</p> <p>To clean the hob's stainless steel, use a sponge and soapy water or a commercially available special stainless steel product.</p>	<ul style="list-style-type: none"> . Gentle scrubbing cream . Commercially available specialised product



Warning

It will be easier to maintain your hob if you clean it before it has completely cooled down. However, never clean your appliance while it is in operation. Set all the gas controls to zero.



Tip

- It is better to clean the parts of the hob by hand rather than in the dishwasher.*
- Do not use an abrasive sponge to clean your hob.*
- Do not use steam cleaning.*

• DURING OPERATION

YOU OBSERVE THAT	WHAT SHOULD YOU DO:
<ul style="list-style-type: none"> • Lighting the burners: There is no spark when you press on the knobs or button. 	<ul style="list-style-type: none"> . Check the electrical connection of your appliance . Check that the spark plugs are clean . Check that the burners are clean and properly assembled . If the hob is attached to the work top, check that the mounting brackets are not deformed. . Check that the gaskets under the knobs are not coming out of their lodging.
<ul style="list-style-type: none"> • When you press on a knob, there are sparks on all of the burners simultaneously. 	<p>This is normal. The lighting function is centralised and controls all of the burners simultaneously.</p>
<ul style="list-style-type: none"> • There are sparks, but the burner (burners) does (do) not light. 	<ul style="list-style-type: none"> . Check that the gas inlet pipe is not pinched. . Check that the length of the gas inlet pipe is less than two meters. . Check that the gas inlet pipe is open. . If you have gas in a cylinder or tank, check that it is not empty. . If you have just installed the hob or changed the gas cylinder, hold the knob down in maximum open position until gas arrives in the burners. . Check that the injector is not clogged; if it is, unplug it with a safety pin.
<ul style="list-style-type: none"> • If the hob has a gas safety: during lighting, the flames light, then go out as soon as the knob is released 	<ul style="list-style-type: none"> . Press firmly down on the knobs and hold them down for a few seconds after the appearance of flames. . Check that the parts of the burner are correctly mounted. . Check that the gaskets under the knobs are not coming out of their lodging. . Avoid strong draughts in the room. . Light your burner before placing your saucepan on it.
<ul style="list-style-type: none"> • In reduced heat mode, the burner goes out or the flames remain high. 	<ul style="list-style-type: none"> . Avoid strong draughts in the room. . Check that the gas type being used corresponds to the injectors installed (Read about markings on the injectors in the "Changing the Gas Supply" chapter). Reminder: The cooking hobs are sold pre-set for use with network gas (natural gas). . Check that the burner power screws are properly set (See the "Changing the Gas Supply" chapter).
<ul style="list-style-type: none"> • The flames look irregular or uneven. 	<ul style="list-style-type: none"> . Check the cleanliness of the burners and injectors under the burners, the assembly of the burners, etc.
<ul style="list-style-type: none"> • During cooking, the knobs become hot. 	<ul style="list-style-type: none"> . Use small saucepans on the burners located closest to the knobs. Larger saucepans should be placed on the largest burners, those that are furthest from the knobs. . Properly place the saucepan in the centre of the burner.

• GAS COOKING GUIDE

	PREPARATIONS	TIMES	DOUBLE CROWN	FAST	SEMI-FAST	AUXILIARY
SOUPS	Bouillons Thick soups	8-10 minutes	X	X		
FISH	Court-bouillon Barbecue	8-10 minutes 8-10 minutes	X			
SAUCES	Hollandaise, béarnaise Béchamel, aurore	10 minutes			X X	X X
VEGETABLES	Endives, spinach Cooked peas Provençal tomatoes Golden brown potatoes Pasta	25-30 minutes 15-20 minutes	X X	X X X		
MEATS	Steak Blanquette, Osso-bucco Sauteed poultry breasts Tournedos	90 minutes 10-12 minutes 10 minutes	X X			
FRYING	French fries Beignets		X X			
DESSERTS	Rice pudding Fruit compote Crêpes Chocolate Crème anglaise Coffee (small percolator)	25 minutes 3-4 minutes 3-4 minutes 10 minutes		X	X X X	X X X



IT

Per qualsiasi domanda o commento sui prodotti SAMSUNG, rivolgersi al centro post-vendita SAMSUNG,

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SV

Kontakta kundtjänst på SAMSUNG Om du har några frågor eller kommentarer som har att göra med produkter från SAMSUNG,

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