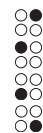


1. Removable grates
2. Rapid burner
3. Auxiliary burner
4. Semi-rapid burners
5. Rear right semi-rapid burner control knob
6. Rear left semi-rapid burner control knob
7. Front left rapid burner control knob
8. Front right auxiliary burner control knob

**Symbols**

- Solid disc ● Tap closed
- Large flame Max. opening/max. delivery
- Small flame Min. opening or reduced delivery



**Operation of gas burners with safety and electric ignition**

**To light one of the burners:**

- Press and turn the corresponding knob anticlockwise to the large flame symbol .
- At the same time, keep the knob pressed against the control panel until the burner ignites . The igniter spark will light the burner.
- Once the burner is lit, keep the knob pressed for about 10 seconds.
- Release the knob.

If the burner fails to light, repeat the above steps.

**Note:**

The burner safety device shuts off the gas if the flame goes out accidentally (sudden draughts, interruption in gas delivery, boiling over of liquids, etc.). The device must not be pressed for more than 15 sec. If the burner does not stay alight after this time has elapsed, wait at least one minute before trying to light it again.

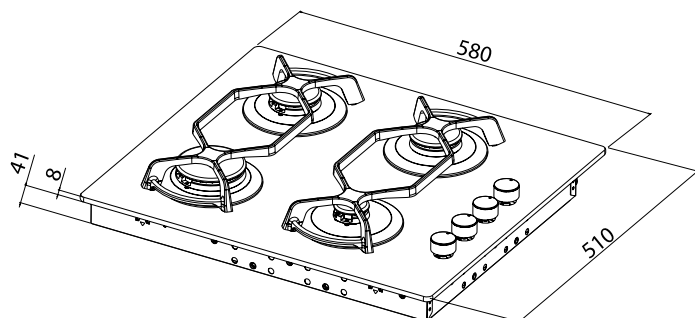
**Important:**

Improper use of the grates could scratch the hob: do not place the grates upside down and/or slide them on the hob.

**It is inadvisable to use:**

- cast iron grills or earthenware pots and pans
- dissipators such as metal mesh etc.
- two burners simultaneously for one container (e.g. fish kettle).

**HOB DIMENSIONS (mm)**



**NOTES:** If a hood is installed above the hob, refer to the hood assembly instructions for the correct distance to be respected.

**INJECTOR TABLE**

Type of gas used	Type of burner	Injector marking	Nominal heating capacity kW	Nominal consumption	Reduced heating capacity kW	Gas pressure (mbar)		
						min.	nom.	max.
NATURAL GAS (Methane) G20	rapid	128	3.00	286 l/h	0.60	17	20	25
	semi-rapid	104	1.90	181 l/h	0.35			
	auxiliary	78	1.00	95 l/h	0.30			
LIQUEFIED PETROLEUM GAS (Butane) G30	rapid	87	3.00	218 g/h	0.60	20	28-30	35
	semi-rapid	70	1.90	138 g/h	0.35			
	auxiliary	50	1.00	73 g/h	0.30			
LIQUEFIED PETROLEUM GAS (Propane) G31	rapid	87	3.00	214 g/h	0.60	25	37	45
	semi-rapid	70	1.90	136 g/h	0.35			
	auxiliary	50	1.00	71 g/h	0.30			

Type of gas used	Model configuration	Nominal heating capacity kW	Total nominal consumption	Air necessary (m <sup>3</sup> ) for the combustion of 1 m <sup>3</sup> of gas
G20 20 mbar	4 gas	7.80	743 l/h	9.52
G30 28-30 mbar	4 gas	7.80	567 g/h	30.94
G31 37 mbar	4 gas	7.80	557 g/h	23.80

**POWER SUPPLY: 230V ~ 50Hz**

**BEFORE USING THE HOB**

These instructions are only valid for the countries whose symbol is given on the dataplate (under the hob).

- Keep the packing elements (plastic bags, polyurethane foam, etc.) out of the reach of children, as they are a potential source of danger.

- Use a detergent recommended for cleaning the stainless steel hob and remove and deposits of fat or food. Before using the hob, make sure to remove any stickers.
- Make sure the hob was not damaged during transport.
- **Make sure installation and the gas/electrical connections are carried out by a qualified technician according to the Manufacturer's instructions and in compliance with the current local regulations.**

**SAFEGUARDING THE ENVIRONMENT**

**Packing**

The packing materials are 100% recyclable and marked with the recycling symbol (♻).

**Products**

This appliance is marked in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is correctly scrapped, the user can help prevent potentially harmful consequences for the environment and the health of people.

The symbol on the product or accompanying documentation indicates that this product should not be treated as domestic waste but must be taken to a suitable centre for collection and recycling of electrical and electronic equipment. Disposal must be carried out in compliance with local regulations on waste disposal.

For further information on the treatment, recovery and recycling of this product, contact your competent local office,

the household waste collection service or the shop where you purchased the appliance.



## PRECAUTIONS AND GENERAL ADVICE

- Disconnect the hob from the power supply before any cleaning or maintenance operation.
- The use of a gas appliance produces heat and humidity in the room. Make sure the room is well-ventilated, or install an extractor hood with exhaust duct.
- In case of prolonged use, additional ventilation may be needed (opening a window or increasing the hood extraction speed).
- Keep children away from the hob when in use and when its has just been switched off.
- The appliance is not intended for use by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it, unless they are under the supervision of or instructed in its use by a person responsible for their safety.
- After use, make sure the knobs are in the off position ●, and close the main gas cock or the gas cylinder valve.
- Attention: The cover (if present) could break if overheated. Before closing it, make sure all the burners are off.

- Warning: The protective rubber feet on the grates are a choking hazard for young children. After cleaning the grates, make sure all the rubber feet are correctly fitted.

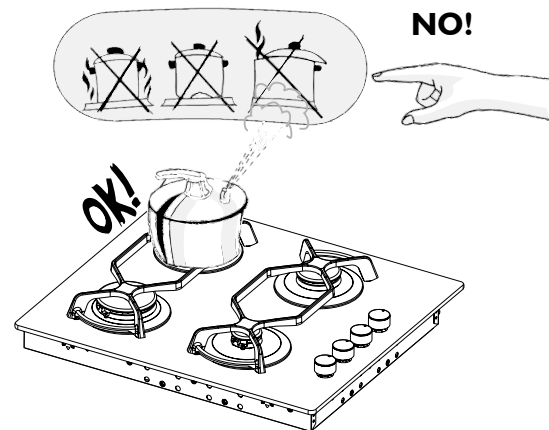
### Declaration of Conformity

- This cooking hob has been designed, constructed and put on the market in conformity with:
  - safety requirements of "Gas" Directive 90/396/EEC;
  - safety objectives of "Low Voltage" Directive 2006/95/EC (which replaces 73/23/EEC as amended).
  - protection requirements of "EMC" Directive 89/336/EEC;
  - requirements of Directive 93/68/EEC.
- This hob is suitable for contact with foodstuffs and complies with (EC) Regulation no. 1935/2004.
- This cooking hob (Class 3) has been designed only for cooking food. Any other use (such as heating a room) is improper and dangerous.

## ENERGY SAVING

- The hob is equipped with burners and/or hotplate of different widths. Use pots and pans with bottoms the same width as that of the burners and hotplate, or slightly larger.
- Only use flat-bottomed pots and pans.
- The pots and pans must not overlap the control panel.

- If possible, keep the pan covered during cooking.
- Cook vegetables, potatoes, etc. with a small amount of water in order to reduce cooking time.
- Using a pressure-cooker gives a further reduction in energy and cooking time.



Burner	Pan width
Rapid (9.1 cm)	from 24 to 26 cm
Semi-rapid (6.4 cm)	from 16 to 22 cm
Auxiliary (4.5 cm)	from 8 to 14 cm
WOK (12 cm)	from 24 to 26 cm
Fish kettle (23 cm x 4.5 cm)	from 16 to 35 cm

## CLEANING AND MAINTENANCE

### Cleaning the hob surface, grates and control panel

- Before cleaning the hob, disconnect it from power supply and wait until it is cool.
- Wipe with a cloth moistened with hot water and soap or diluted liquid detergent.
- Do not use abrasive or corrosive products, chlorine products or steel wool.
- Do not use steam cleaning equipment.
- Do not use flammable products.
- Do not leave acid or alkaline substances such as vinegar, salt or lemon juice, etc., on the hob.

### Stainless steel surface

- Clean with a specific product normally available on the market.

**Note:** Continuous use of the hob may alter the colour of the surface near the burners due the high temperature of the flame.

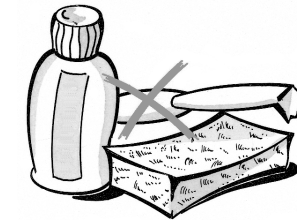
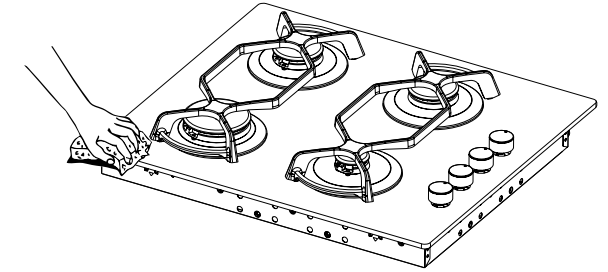
### Cleaning the burners

1. Lift and remove the cap.
2. Remove the burner by pulling it up.
3. Place the burner and cap in hot water with liquid detergent. (Do not put in a dishwasher).
4. Rinse and dry thoroughly.
5. Make sure none of the burner openings are clogged.
6. Refit the burner and cap.

**Note:** To avoid damaging the electric ignition, do not use it when the burners are not fitted.

### Cleaning the electric hotplate (if present)

Clean the hotplate when half-cold. Wipe with a cloth moistened with water and salt, and finish by rubbing with a cloth moistened with oil.



## TROUBLESHOOTING GUIDE

### 1. The burner fails to ignite:

- Is the gas tap open?
- Has the supply of the town gas (methane) been suspended?
- Is the gas cylinder (liquefied gas) empty?
- Are the burner openings clogged?
- Were the flame-spreader and burner correctly positioned after cleaning? (See the section "Cleaning and maintenance".)

### 2. The electric ignition does not work:

- Is there a power failure?

## AFTER-SALES SERVICE

### Before contacting the After-sales Service:

1. Check "Troubleshooting guide" to see if you can eliminate the problem yourself
2. Turn the hob on again to check if correct operation has been restored.
3. If the problem persists, contact the After-sales Service. Give the following information:
  - type of fault;
  - hob model;
  - service number (i.e. the number after the word SERVICE on the dataplate under the hob and on the warranty certificate);
  - your full address;
  - your telephone number.

If any repairs are required, contact an **authorised service centre**, indicated in the warranty.

In the unlikely event that an operation or repair is carried out by an **unauthorised technician**, always request certification of the work carried out and insist on the use of **original spare parts**.

**Failure to comply with these instructions may compromise the safety and quality of the product.**

**SERVICE** 0000 000 00000



Whirlpool Europe S.r.l.  
Viale G. Borghi, 27 - 21025  
Comerio (VA)  
Phone 0332.759111 -  
Fax 0332.759268  
www.whirlpool.eu

# INSTALLATION

(to be read together with the enclosed national regulations references)

## Technical information for the Installer

If there is no oven under the hob (any oven installed must be manufactured by Whirlpool and equipped with a cooling system), insert a separator panel at a distance of at least 20 mm from the bottom of the hob.

**Note:** Before installation, make sure the local gas supply conditions (gas type and pressure) and hob settings are compatible with those indicated on the Product Sheet and on the dataplate

- The outer surfaces of the cabinets or appliances next to the hob must be heat resistant (thermal protection “Y”) according to national standards.
- Installation must comply with current local regulations.
- The air in the room where the hob is installed must be sufficient for correct combustion of the gas (see the separate Product Sheet).

The natural flow of air must occur through a suitable opening, which must be:

- permanent, made on one of the external walls of the room and communicating with the outside in an area free of pollution sources;
- constructed to ensure that the openings on the inside and outside cannot be intentionally or accidentally obstructed;
- protected by a metal grille or net that does not reduce its working section;
- situated near the floor and positioned so as not to interfere with the operation of the fume exhaust devices.
- This appliance is not connected to a fume exhaust device.
- Fume exhaust must occur through a suitable hood or fan installed on the wall or on the window.

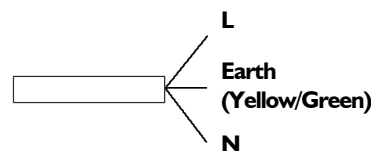
## Assembly

**Important:** The power cable and plug must be suitable for the hob's electrical input and the cable must be long enough to allow the hob to be removed upwards.

## Electrical connection

- The electrical connections must comply with local regulations.
- The data relevant to the voltage and input are given on the dataplate.
- Appliance earthing is compulsory by law.
- The manufacturer declines any liability for damage or injury caused by failure to comply with the above regulations.

- When installing, provide for an omnipolar cut-out switch with contact opening distance of at least 3 mm.
- If necessary, the power cable must only be replaced with one having the same characteristics as the original supplied by the manufacturer (type H05V2V2-F - T90°C or H05RR-F). This operation must be carried out by the After-Sales Service or a qualified technician.



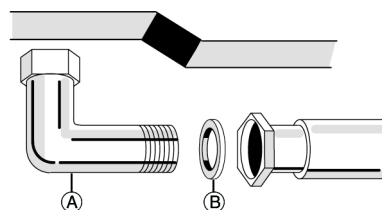
## Connection to the gas supply

The gas supply system must comply with local regulations.

The specific local regulations for some countries are given in the enclosed National Safety Regulations card.

If no information concerning the required country is given, please ask your installer for more details.

Connection of the hob to the gas supply or gas cylinder must be made using a rigid copper or steel pipe with fittings complying with local regulations, or by means of a continuous-surface flexible stainless steel tube complying with local regulations. Fit the gasket (B) in the elbow connection. The maximum length of the flexible metal tube is 2 m.



**FOR BELGIUM ONLY:** The elbow connection (A) on the appliance must be replaced with the one supplied.

**Important:** If a flexible stainless steel tube is used, it must be installed in such a way that it cannot touch any movable part of the cabinet, but passes through a part free of obstructions and can be inspected along its entire length.

**After connecting to the gas supply, check for leaks with soapy water.**

**Important:** In case of gradual difficulty in turning the burners knobs, contact the authorised Service Centre to replace the tap.

## ADAPTATION TO DIFFERENT TYPES OF GAS

If a different type of gas to that specified on the dataplate and on the orange sticker at the top of the hob is used, the hob must be adapted for this new function. The orange sticker must be removed and glued in the instruction handbook, which must be kept for the entire service life of the hob.

1. To replace to injectors, contact the After-Sales Service or a qualified technician. Injectors not supplied with the appliance must be ordered from After-Sales Service.
2. Connect the hob to the gas shut-off cock with a pipe suitable for the gas used, in compliance with current regulations.

3. Adjust the minimum setting of the taps.

**Note:** For liquefied gas (G30/G31) the minimum adjustment screws (by-pass) must be fully screwed down.

## Replacing the injectors (see table on page 1)


1. Remove the grates (A).
2. Remove the burner bodies (B).
3. Using a suitable wrench (C), unscrew the injector to be replaced.
4. Replace it with the injector required for the new type of gas.
5. Refit the injector in (D).

Before installing the hob, remember to apply the gas setting label supplied with the injectors, so that it covers the information already present



## Adjusting minimum setting of gas taps

1. To ensure correct adjustment of the minimum setting, remove knob (E) and proceed as follows:

- tighten (-) to decrease the height of the flame;
- loosen (+) to increase the height of the flame;

Adjustment must be carried out with the tap in minimum position (small flame) .

After adjusting, reinstate the seals with sealing wax or equivalent material.

2. The primary air of the burners does not need adjusting. After adjusting, light the burners and turn the knobs from max.  to min.  to check flame stability.

