

DOMINO HOBS

Instruction for the use - Installation advice

Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations given below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please keep this booklet carefully. It may be useful in future, either to yourself or to others if doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or unreasonable use of the appliance.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

- ✓ **After having unpacked the appliance, check to ensure that it is not damaged. If you have any doubts, do not use it and consult your supplier or a professionally qualified technician.**
- ✓ **Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.**
- ✓ **The packaging material is recyclable and is marked with the recycling symbol ♻.**
- ✓ **Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.**
- ✓ **The manufacturer cannot be considered responsible for damage caused by unreasonable, incorrect or rash use of the appliance.**
- ✓ **If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with old appliances.**
- ✓ **The appliance should be installed and all the gas/electrical connections made by a qualified engineer in compliance with local regulations in force and following the manufacturer's instructions**

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- ✓ *Never touch the appliance with wet hands or feet;*
- ✓ *do not operate the appliance barefooted;*
- ✓ *do not allow children or disabled people to use the appliance without your supervision.*

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or unreasonable use of the appliance.

DECLARATION OF CE CONFORMITY

- This cooking hob has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This cooking hob has been designed, constructed, and marketed in compliance with:
 - Safety requirements of the "Gas" Directive 90/396/EEC;
 - Safety requirements of EEC Directive "Low voltage" 73/23 (gas or gas/electric appliances);
 - Safety requirements of EEC Directive "EMC" 89/336 (gas or gas/electric appliances);
 - Requirements of EEC Directive 93/68.

TIPS FOR THE USER

- ✓ *During and after use of the cooktop, certain parts will become very hot. Do not touch hot parts.*
- ✓ *Keep children away from the cooking hob when it is in use.*
- ✓ *After use, ensure that the knobs are in position ● (off), and close the main gas delivery valve or the gas cylinder valve.*
- ✓ *In case of difficulty in the gas taps operation, call Service.*
- ✓ *Before any cleaning or maintenance, switch off the electricity to the cooktop.*

Risk of fire!

- ✓ *Do not leave inflammable material on the cooktop.*
- ✓ *Make sure that the electrical cables of other appliances installed nearby cannot come into contact with the cooktop.*
- ✓ *Never cook the food directly on the electric hotplates, but in special pans or containers.*

mod. EHS 321
with safety valve

mod. EH 321
without safety valve

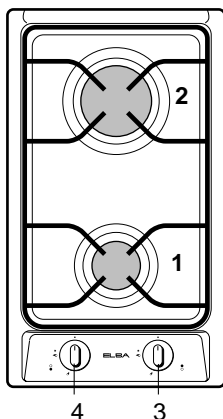


Fig. 1.1

mod. EHS 311
with safety valve

mod. EH 311
without safety valve

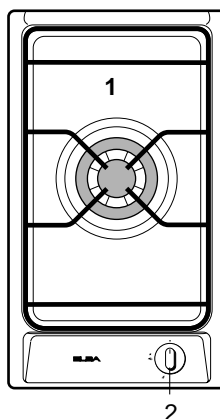


Fig. 1.2

NOTE:

The models **EH 321** and **EH 311** have a safety valve system fitted, the flow of gas will be stopped if and when the flame should accidentally go out.

All the appliances are fitted with a gas-lighter incorporated into the knob.

“2 GAS” COOKING HOB (Fig. 1.1)

The appliance has class 3

COOKING POINTS

1. Semirapid burner (SR) - 1,75 kW
2. Rapid burner (R) - 3,00 kW

CONTROL PANEL DESCRIPTION

3. Burner 2 (R) control knob
4. Burner 1 (SR) control knob

CAUTION:

- If the burner is accidentally extinguished, turn the gas off at the control knob and wait at least 1 minute before attempting to relight.
- Gas hobs produce heat and humidity in the environment in which they are installed. Ensure that the cooking area is well ventilated by opening the natural ventilation grilles or by installing an extractor hood connected to an outlet duct.
- If the hob is used for a prolonged time it may be necessary to provide further ventilation by opening a window or by increasing the suction power of the extractor hood (if fitted).

“1 GAS triple ring burner”

COOKING HOB (Fig. 1.2)

The appliance has class 3

COOKING POINT

1. Triple ring burner - 3,50 kW

CONTROL PANEL DESCRIPTION

2. Triple ring burner control knob

mod. EH 302

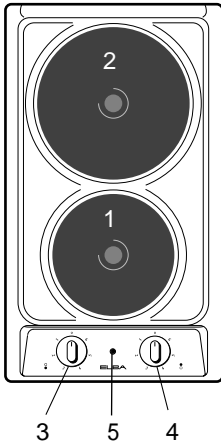


Fig. 1.3

“2 ELECTRIC” COOKING HOB (Fig. 1.3)

- Electrical insulation Class I.
- Overheating surfaces protection Type Y.

COOKING POINTS

1. Normal electrical plate Ø 145 - (1000 W)
2. Rapid electrical plate Ø 180 - (2000 W)

CONTROL PANEL DESCRIPTION

3. Electrical plate 1 control knob
4. Electrical plate 2 control knob
5. Power indicator light

mod. EH 305

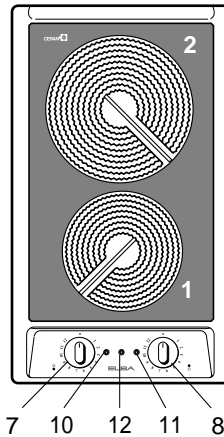


Fig. 1.4

VITROCERAMIC HOBS (Fig. 1.4)

- Electrical insulation Class I.
- Overheating surfaces protection Type Y.

COOKING POINTS

1. Hi-light cooking zone Ø 145 - 1200 W
2. Hi-light cooking zone Ø 180 - 1800 W

CONTROL PANEL DESCRIPTION

7. Front zone control knob
8. Rear zone control knob
10. Front zone residual heat indicator
11. Rear zone residual heat indicator
12. Power indicator light

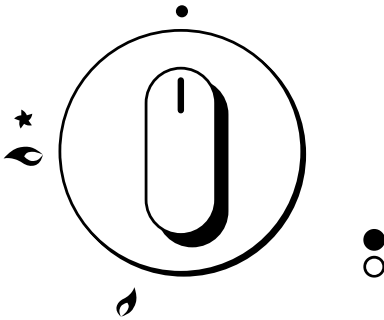


Fig. 2.1

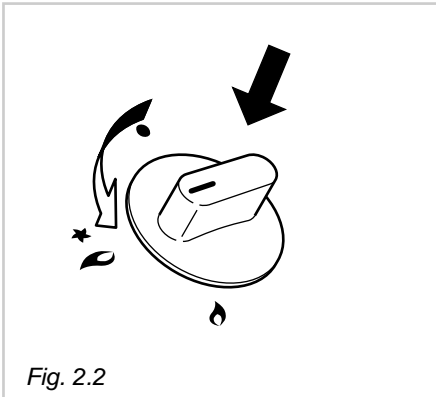


Fig. 2.2

GAS BURNERS

Gas flow to the burners is adjusted by turning the knob (illustrated in fig. 2.1) which control the safety valves.

Turning the knob so that the indicator line points to the symbols printed on the panel achieves the following functions:

- ✓ full circle ● = closed valve
- ✓ symbol ★ = maximum aperture or flow
- ✓ symbol ★ = minimum aperture or flow

To light one of the gas burners, hold a flame (e.g. a match) close to the top part of the burner, push in and turn the relative knob in an anti-clockwise direction, pointing the knob indicator towards the large flame symbol (i.e. max. gas flow).

To reduce the gas flow to minimum, rotate the knob further anti-clockwise to point the indicator towards the small flame symbol.

The maximum aperture position permits rapid boiling of liquids, whereas the minimum aperture position allows slower warming of food or maintaining boiling conditions of liquids.

Other intermediate operating adjustments can be achieved by positioning the indicator between the maximum and minimum aperture positions, and never between the maximum aperture and closed positions.

The device shall not be operated for more than 15 seconds. If after 15 seconds the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 minute before attempting a further ignition of the burner.

N.B. When the cooker top is not being used, set the gas knobs to their closed positions and also close the cock valve on the gas bottle or the main gas supply line.

VALVELESS ELECTRIC SPARK-LIGHTING GAS BURNERS

To light one of the gas burners, push in and turn the relative knob to the maximum aperture position (large flame symbol) and hold the knob in until the flame has been lit.

The sparks produced by the lighter situated inside the relative burner will light the flame.

In the event that the local gas supply conditions makes it difficult to light the burner in maximum aperture position, try again with the knob in minimum position.

LIGHTING GAS BURNERS FITTED WITH SAFETY VALVE DEVICE

In order to light the burner, you must:

- 1 – Turn the knob fig. 2.2 in anti-clockwise direction up to the maximum aperture, push in and hold the knob; this will light the gas. If there is no mains electrical supply, bring a lighted match close to the burner.
- 2 – Wait about ten seconds after the gaslights before releasing the knob (starting time for the valve).
- 3 – Adjust the gas valve to the desired position.

If the burner flame should go out for some reason, the safety valve will automatically stop the gas flow.

To re-light the burner, first turn the oven control knob to position ●, wait for at least 1 minute and then repeat the lighting procedure.

CHOICE OF BURNER (fig. 2.3)

The symbols printed on the panel beside the gas knobs indicate the correspondence between the knob and the burner.

The most suitable burner is to be chosen according to the diameter and volume capacity of the container to be warmed.

It is important that the diameter of the pots or pans suitably match the heating potential of the burners in order not to jeopardise the efficiency of the burners, bringing about a waste of gas fuel.

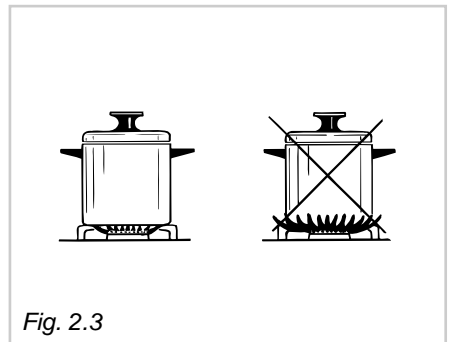
A small diameter pot or pan placed on a large burner does not necessarily mean that boiling conditions are reached quicker.

Caution!
*the cooking hob becomes very hot during operation.
Keep children well out of reach.*

DIAMETERS OF PANS WHICH MAY BE USED
ON THE HOBBS

BURNERS	MINIMUM	MAX.
Semirapid	12 cm	22 cm
Rapid	22 cm	26 cm
Triple ring	24 cm	28 cm

do not use pans with concave or convex bases



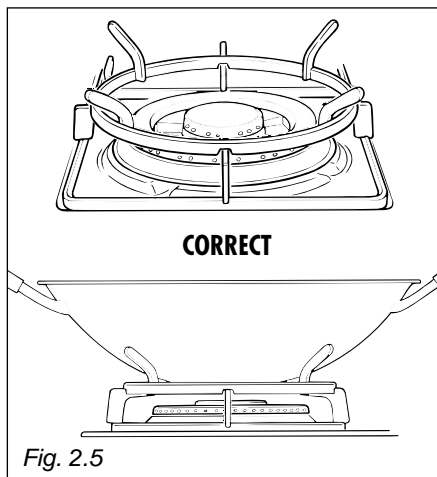
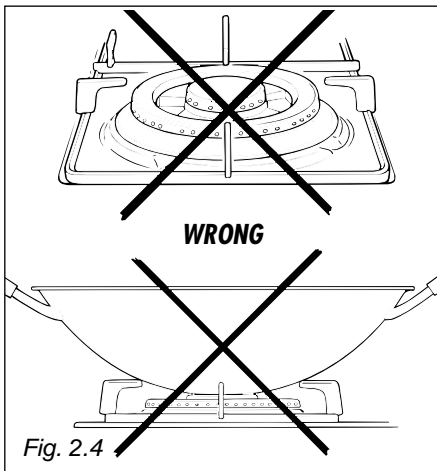
SPECIAL WOK GRILLE

(fig. 2.4 and 2.5)

This special grille for woks should be placed over the pan-rest for the tripling burner.

Warning:

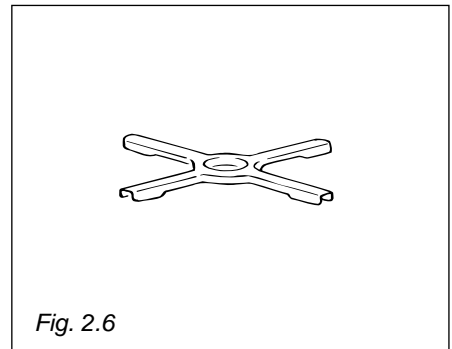
- ✓ Using woks without this special grille may cause the burner to malfunction.
- ✓ Do not use the grille for ordinary, flat-bottomed saucepans.



GRILLE FOR SMALL COOKWARE

(fig. 2.6)

Put it on the auxiliary burner (the smallest) grid when small cookware is being used to prevent the cookware from tipping over.



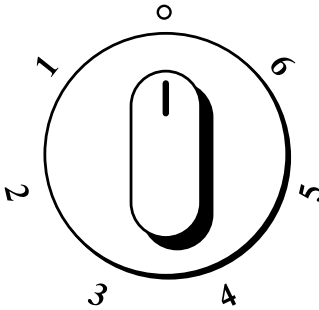


Fig. 3.1

NORMAL HOTPLATE

To turn on the electric hotplate, rotate the knob (fig. 3.1) to the desired setting. The numbers from 1 to 6 indicate the operating positions with increasing number corresponding to higher temperature settings.

When the pan comes to the boil, turn the heat down to the level desired.

Remember that the hotplate will continue to produce heat for about five minutes after it has been turned off.

RAPID HOTPLATE (red dot)

The rapid hotplate control knob is similar to that of the normal hotplate, with 6 selectable heating positions (fig. 3.1).

The characteristics of this hotplate, which is also equipped with a thermostatic cut-off device, make it possible to:

- achieve the cooking temperature rapidly
- make full use of its output power using flat-bottomed pans
- limit the output power with unsuitable saucepans.

PROPER USE OF THE ELECTRIC HOTPLATE (fig. 3.2)

When the pan comes to the boil, turn the heat down to the level desired.

Remember that the hotplate will continue to produce heat for about five minutes after it has been turned off.

While using the electric hotplate, you must:

- ✓ avoid keeping it on without something on it;
- ✓ avoid pouring liquids on it while it is hot;
- ✓ use flat-bottomed (electric hotplate type) pots and pans only
- ✓ use cooking receptacles which cover as much of the surface of the hotplate as possible.
- ✓ to save electricity, use lids whenever possible.
- ✓ never cook food directly on the hotplate: always use a pan or suitable container.

An indicator light located on the control panel signals that the hotplate is operating.

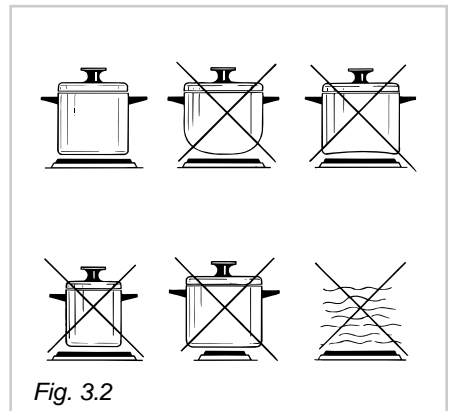
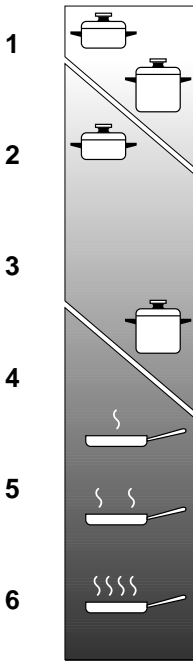


Fig. 3.2

Hob controlled by 7-position switch **0 - 6**



- = *Warming*
- = *Cooking*
- = *Roasting - Frying*

Fig. 3.3

ELECTRIC HOTPLATE USAGE TABLE

<i>Position of switch</i>	Type of cooking
0	Switched OFF
1 2	For melting operations (of butter or chocolate)
2	To keep foods warm or heat small quantities of water.
3	To heat greater quantities of water and to whip creams and sauces.
3 4	Slow boiling, e.g. spaghetti, soups, boiled meats, to continue steam heating of roast meats and stews.
4	For all kinds of fried foods, steaks, cutlets and cooking without a lid.
4 5	For browning of meat, cooked potatoes, fried fish and for boiling large quantities of water.
6	Rapid frying, grilled steaks, etc.

Never cook food directly on the electric hotplates!
Always use a saucepan or special container.

Caution! the cooking hob becomes very hot during operation.
Keep children well out of reach.

4

VITROCERAMIC HOB

The main characteristic of this pyroceram cooker top is that it permits rapid vertical transmission of the heat from the heating elements below to the saucepans on top.

The heat does not spread horizontally, however, and therefore the glass stays cold only a few centimetres from the hob.

The hobs are controlled by the continuous energy regulation switch (0-12) (fig. 4.1).

The heat intensity can be regulated continuously from 0 (off) to "12" (max).

Check that the hob is clean and then switch on by turning the control knob

When the top is working, the pilot light will be on.

When the hob temperature is above 60°C, the corresponding indicator light will come on to indicate that the hob is hot.

This light will stay on even after the hob has been switched off to indicate that the hob is still hot.

The residual heat persists for some time after the hob has been switched off.

During this time avoid touching the hob and take particular care if there are children nearby.

The light will go out automatically when the hob temperature drops below 60°C.

"Hi-light" radiant zones

(Fig. 4.2)

The heating element is formed of a coil of resistant material which reaches the working temperature quickly.

Operation of the cooking zone is controlled by a continuous energy regulator from 1 (minimum position) to 12 (maximum temperature).

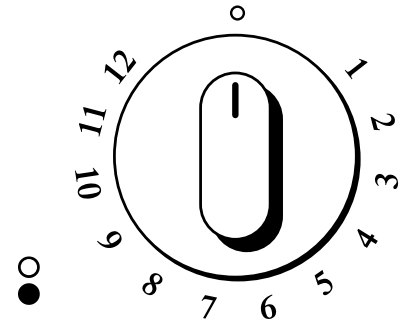


Fig. 4.1

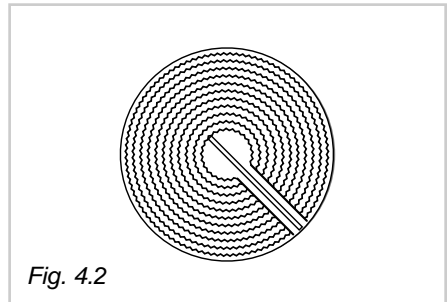
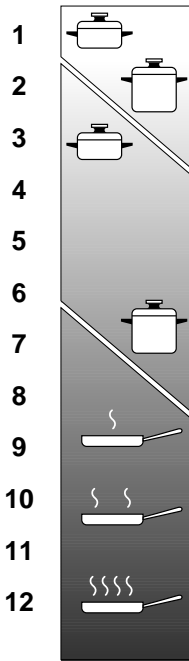


Fig. 4.2

Hob controlled by
continuous energy regulation switch
0 - 12



- = *Warming*
- = *Cooking*
- = *Roasting - Frying*

Fig. 4.3

ELECTRIC HOTPLATE USAGE TABLE

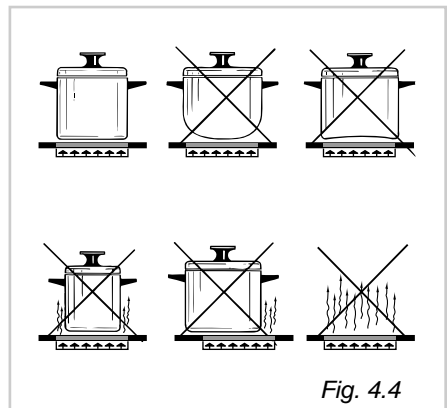
<i>Position of switch</i>	Type of cooking
0	Switched OFF
1 2	For melting operations (of butter or chocolate)
2 3 4	To keep foods warm or heat small quantities of water.
4 5 6	To heat greater quantities of water and to whip creams and sauces.
6 7	Slow boiling, e.g. spaghetti, soups, boiled meats, to continue steam heating of roast meats and stews.
7 8	For all kinds of fried foods, steaks, cutlets and cooking without a lid.
8 9 10	For browning of meat, cooked potatoes, fried fish and for boiling large quantities of water.
11 12	Rapid frying, grilled steaks, etc.

**Do not scratch the cooktop with cutting or sharp objects.
Do not use the cooktop as a work surface.**

**Caution! the cooking hob becomes very hot during operation.
Keep children well out of reach.**

HINTS FOR SAFE USE OF THE HOBS

- Before switching on, check which knob controls the required hob. You are advised to place the saucepan on the hob before switching on and to take it off after switching off.
- Use saucepans with an even flat bottom (be careful of cast iron saucepans). Uneven bottoms can scratch the pyroceram surface. Check that the bottom is clean and dry.
- Check that the saucepan handle does not protrude from the top to avoid knocking it over. This precaution also makes it more difficult for children to reach the saucepan.
- Do not use the top if the surface is broken or damaged.
- Do not bend over the hobs when they are on.
- Do not leave aluminium foil, grease-proof paper etc. or plastic on the hob when it is hot.
- Remember that the hobs stay hot for quite a long time (approx. 30 min.) after they have been switched off.
- Scrupulously follow the cleaning instructions.
- Do not drop heavy or sharp objects on the glass ceramic cooktop.
- **If you note a crack in the cooktop, switch the appliance off immediately and call the After-Sales Service.**
- Never cook the food directly on the glass ceramic cooktop, but in special pans or containers.



GENERAL RECOMANDATION

- ✓ **Before you begin cleaning you must ensure that the hob is switched off.**

It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.

- ✓ All enamelled surfaces have to be washed with soapy water or some other non-abrasive product with a sponge and are to be dried preferably with a soft cloth.
- ✓ Avoid leaving alkaline or acid substances (lemon juice, vinegar etc.) on the surfaces.

ENAMELLED PARTS

- ✓ All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products.
- ✓ Dry preferably with a chamois leather.
If acid substances such as lemon juice, tomato conserve, vinegar etc. are left on the enamel for a long time they will etch it, making it opaque.

STAINLESS STEEL ELEMENTS

- ✓ Stainless steel parts must be rinsed with water and dried with a soft and clean cloth or with a chamois leather.
- ✓ For difficult dirt, use a specific non-abrasive product available commercially or a little hot vinegar.
- ✓ **Note: regular use could cause discolouring around the burners, because of the high flame temperature.**

CONTROL KNOB

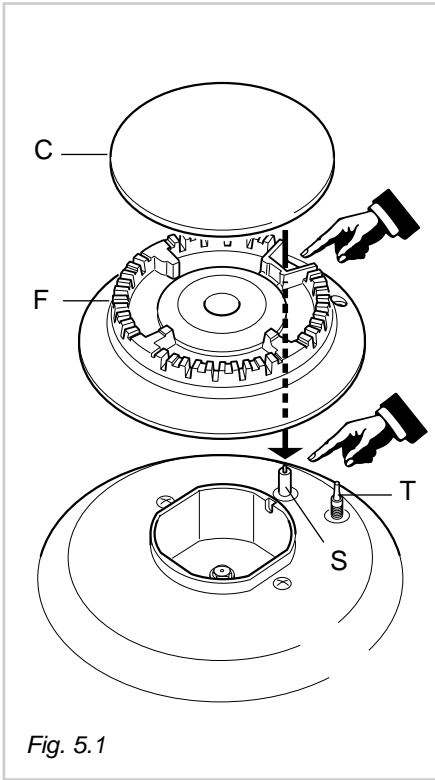
- ✓ The control knobs may be removed for cleaning but care should be taken not to damage the seal.

GLASS LID (optional for gas and electric plates models)

- ✓ Do not close the glass lid when the gas burners or the electrical plates are still hot and when the oven, installed below the cooking hob is on or still hot.
- ✓ Do not rest hot pans or heavy objects on the cooker lid.
- ✓ Remove any spillages from the surface of the lid before opening.

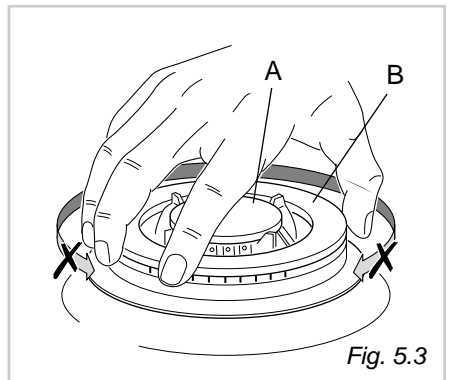
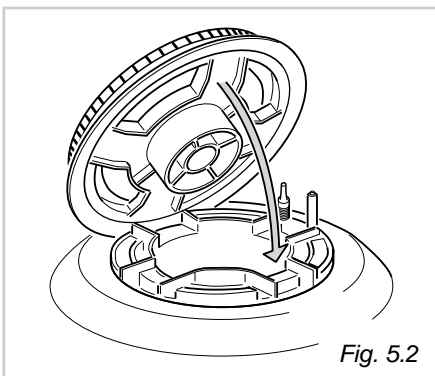
GAS TAPS

- ✓ In the event of operating faults in the gas taps, call the Service Department.



BURNERS AND GRIDS

- ✓ These parts can be removed and cleaned with appropriate products.
- ✓ After cleaning, the burners and their flame distributors must be well dried and correctly replaced.
- ✓ It is very important to check that the burner flame distributor and the cap has been correctly positioned - failure to do so can cause serious problems.
- ✓ In appliances with electric ignition keep the electrode clean so that the sparks always strike.
- ✓ **Note: To avoid damage to the electric ignition do not use it when the burners are not in place.**



CORRECT REPLACEMENT OF THE BURNERS

It is very important to check that the burner flame distributor F and the cap C has been correctly positioned (see figs. 5.1 and 5.5) failure to do so can cause serious problems.

Check that the electrode "S" (fig. 5.1) is always clean to ensure trouble-free sparking.

In the models with safety device, check that the probe "T" (fig. 5.1) next to each burner is always clean to ensure correct operation of the safety valves.

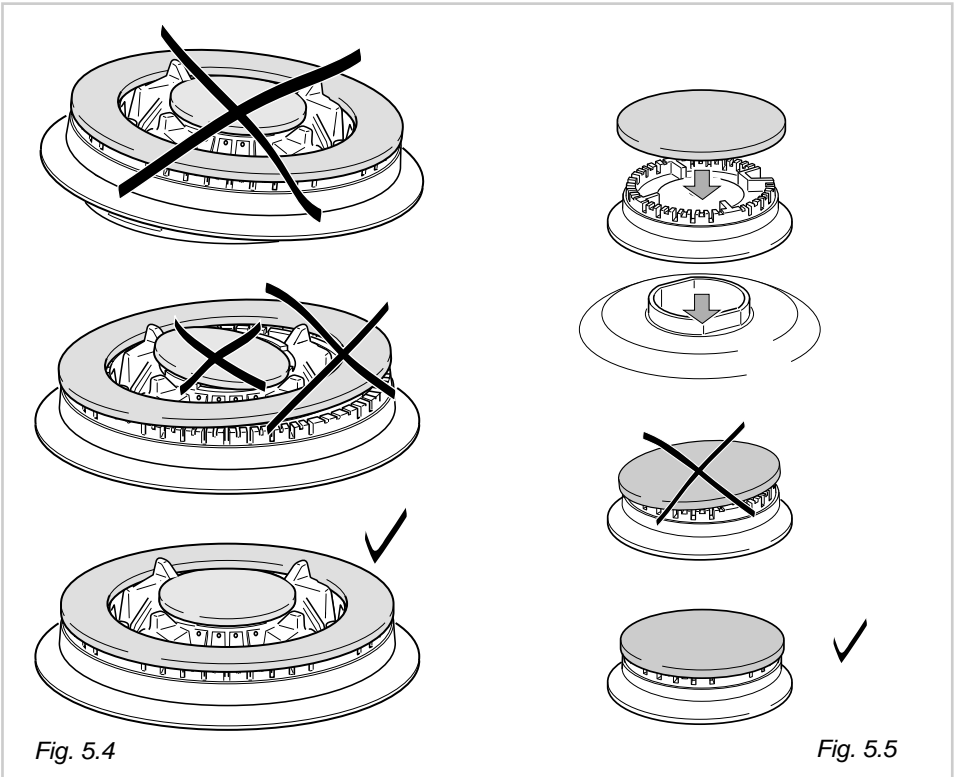
Both the probe and ignition plug must be very carefully cleaned.

TRIPLE RING BURNER

The triple ring burner must be correctly positioned (see fig. 5.2); the burner rib must be enter in their logement as shown by the arrow.

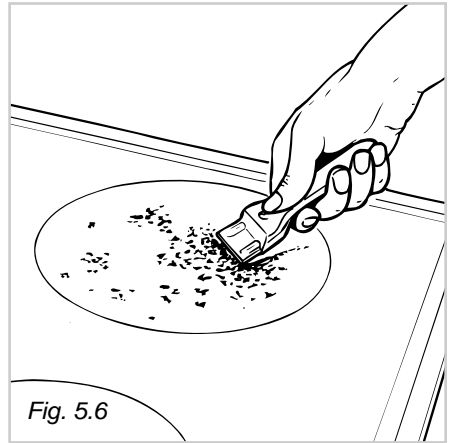
Then position the cap A and the ring B (fig. 5.3 - 5.4).

The burner correctly positioned must not rotate (fig. 5.3).



CLEANING ELECTRIC HOTPLATES

- ✓ Always clean when the hotplate is tepid.
- ✓ Use a soft cloth, dampened with water, and a little salt. To finish off, use a soft cloth with a little oil.
- ✓ Do not use water, to avoid the formation of rust.



VITROCERAMIC HOB

Before cleaning the top, make sure that it is switched off.

Remove any encrustation using a special scraper which can be bought (fig. 5.6).

Remove dust using a damp cloth.

Detergents can be used as long as they are not abrasive or corrosive.

All residues of detergent must be eliminated with a damp cloth.

Keep all objects that could be melted by the heat away from the top: plastic objects, aluminium foil, sugar or sugary products.

If an object melts on the top, remove immediately (while the top is still hot) using the special scraper to avoid permanent damage to the pyroceram surface.

Avoid using knives and pointed objects as they could damage the surface of the top.

Also avoid using abrasive sponges or wire wool which can permanently scratch the pyroceram surface.

**Do not scratch the cooktop with cutting or sharp objects.
Do not use the cooktop as a work surface.**

Do not use steam jet cleaners because the humidity could infiltrate into the appliance making it dangerous.

Installation advice

6

INSTALLATION

IMPORTANT

- ✓ The appliance should be installed by a **QUALIFIED INSTALLATION TECHNICIAN**. Failure to comply with this condition will render the guarantee invalid.
 - ✓ The appliance must be installed in compliance with regulations in force in your country and in observation of the manufacturer's instructions.
 - ✓ Always unplug the appliance before carrying out any maintenance operations or repairs.
 - ✓ Before any operation of cleaning and maintenance disconnect the appliance from the electrical network.
-
- ✓ *The appliance must be housed in heat-resistant units.*
 - ✓ *These tops are designed to be embedded into kitchen fixtures measuring 600 mm in depth.*
 - ✓ *The walls of the units must not be higher than work top and must be capable of resisting temperatures of 75 °C above room temperature.*
 - ✓ *Do not instal the appliance near inflammable materials (eg. curtains).*

GAS COOKING HOBS

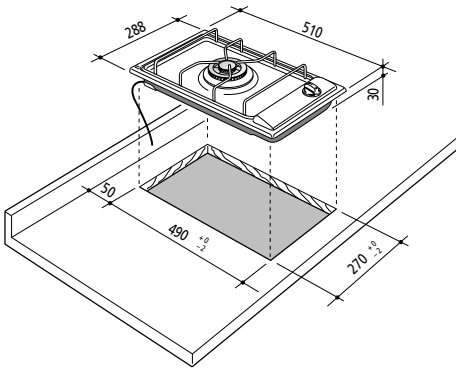


Fig. 6.1a

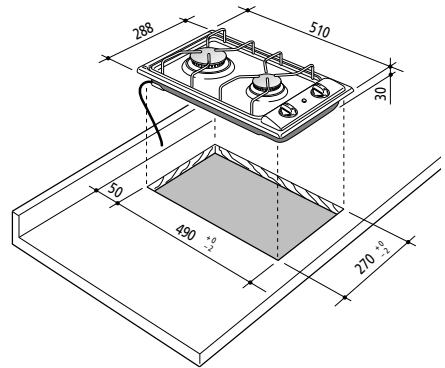


Fig. 6.1b

TECHNICAL INFORMATION FOR THE INSTALLER

Before installing the cooktop, remove the protective film.

This cooktop can be built into a working surface 20 to 40 mm thick and 600 mm deep.

In order to install the cooker top into the kitchen fixture, a hole with the dimensions shown in figs. 6.1a - 6.1b has to be made, keeping in consideration the following:

- within the fixture, between the bottom side of the cooker top and the upper surface of any other appliance or internal shelf there must be a clearance of at least 30 mm;
- the cooker top must be kept no less than 100 mm away from any side wall;
- the cooker top must be kept at a distance of no less than 50 mm from the rear wall.
- there must be a distance of at least 650 mm between the hob and any wall cupboard or extractor hood positioned immediately above (see fig. 6.2)

- the coatings of the walls of the unit or appliances near the cooktop must be heat resistant ("Y" protection against heating in compliance with standards EN 60335-2-6).

Do not instal the appliance near inflammable materials (eg. curtains).

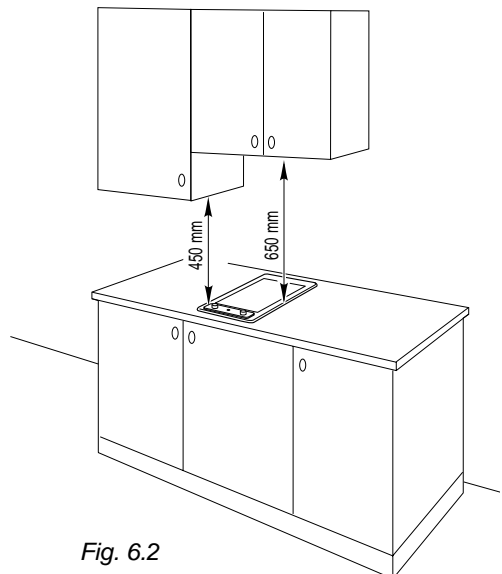


Fig. 6.2

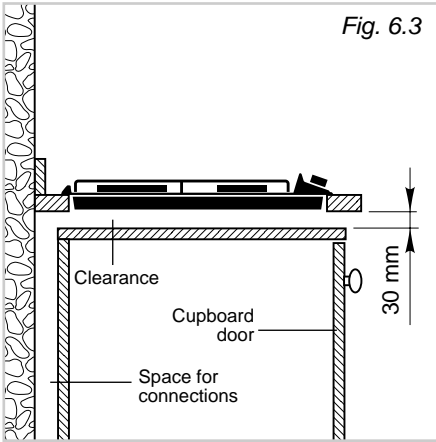


Fig. 6.3

WITH CUPBOARD DOORS

(fig. 6.3)

The fixture has to be made according to specific requirements in order to prevent the gas burners from going out, even when the flame is turned down to minimum, due to pressure changes while opening or closing the cupboard doors. It is recommended that a 30 mm clearance be left between the cooker top and the fixture surface beneath it.

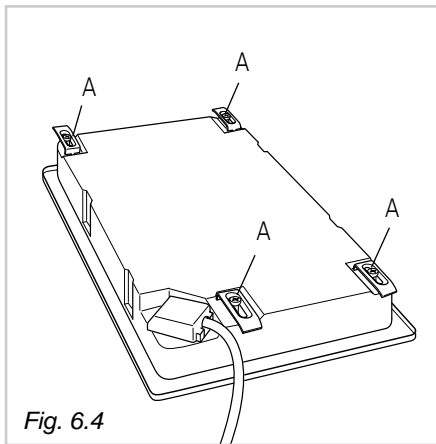


Fig. 6.4

FASTENING THE COOKTOP

(fig. 6.4)

Each cooktop is supplied with a set of tabs and screws to fasten it on units with a working surface from 2 to 4 cm deep.

The kit includes 4 tabs "A" and 4 self-threading screws "B".

- ✓ Cut the unit.
- ✓ Stretch gasket "D" over the edge of the hole made, being careful to overlay the junction edges
- ✓ Turn the cooktop over and put tabs "A" (fig. 6.4) into the mountings, only tighten screws "B" a few turns. Make sure that the tabs are mounted correctly as shown in the figure 6.4. Turn the tabs so that the cooktop can be put into the hole.

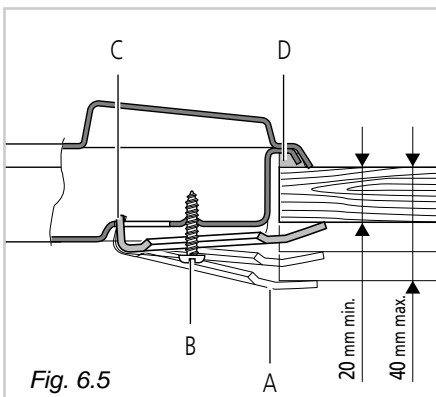


Fig. 6.5

- ✓ Put the cooktop into the hole cut into the unit and position it correctly.
- ✓ Put tabs "A"; into place, tooth "C" of the tabs should go into the hole.
- ✓ Tighten screws "B" until the cooktop is completely secured.
- ✓ Using a sharp tool cut off the part of gasket "D" which protrudes from the cooktop.

CHOOSING SUITABLE SURROUNDINGS (for gas models)

The room where the gas appliance is to be installed must have a natural flow of air so that the gas can burn (in compliance with the current laws in force).

The flow of air must come directly from one or more openings made in the outside walls with a free area of at least 100 cm².

If the appliance does not have a no-flame safety device this opening must have an area of at least 200 cm².

The openings should be near the floor and preferably on the side opposite the exhaust for combustion products and must be so made that they cannot be blocked from either the outside or the inside.

When these openings cannot be made, the necessary air can come from an adjacent room which is ventilated as required, as long as it is not a bedroom or a danger area (in compliance with the current laws in force).

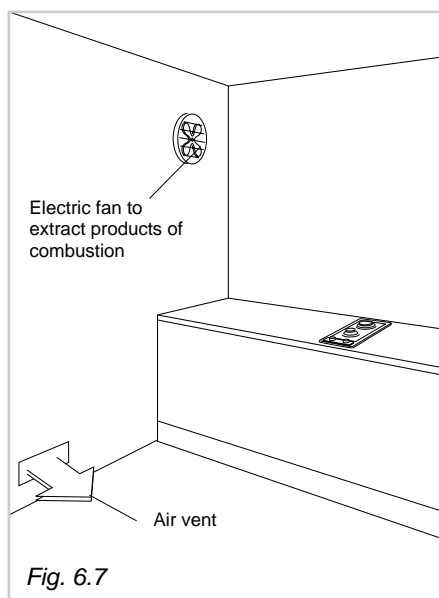
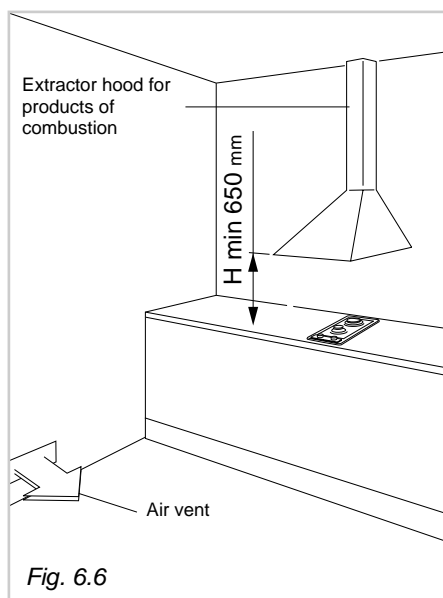
In this case, the kitchen door must allow the passage of the air.

DISCHARGING PRODUCTS OF COMBUSTION

Extractor hoods connected directly to the outside must be provided, to allow the products of combustion in the gas appliance to be discharged (fig. 6.6).

If this is not possible, an electric fan may be used, attached to the external wall or the window; the fan should have a capacity to circulate air at an hourly rate of 3-5 times the total volume of the kitchen (fig. 6.7).

The fan can only be installed if the room has suitable vents to allow air to enter, as described under the heading "Choosing suitable surroundings" (in compliance with the current laws in force).



ELECTRICAL PLATES AND VITROCERAMIC COOKING HOBS

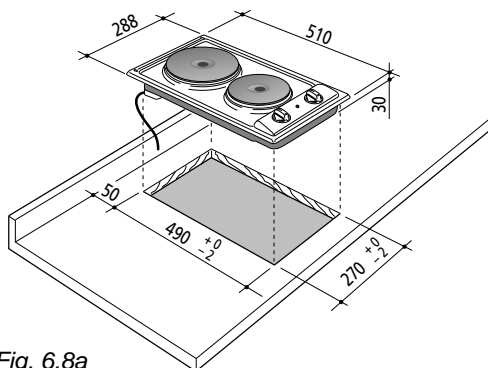


Fig. 6.8a

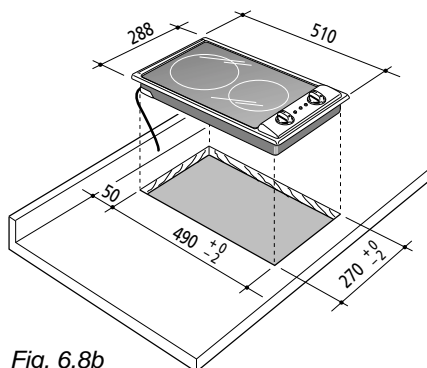


Fig. 6.8b

TECHNICAL INFORMATION FOR THE INSTALLER

Before installing the cooktop, remove the protective film.

These cooking hobs are designed to be embedded into kitchen fixtures measuring 600 mm in depth and from 20 to 40 mm thick, for 2 electrical plates hob, and from 30 to 40 mm thick for vitroceramic hob.

In order to install the cooker top into the kitchen fixture, a hole with the dimensions shown in figs. 6.8a and 6.8b has to be made, keeping in consideration the following:

- within the fixture, between the bottom side of the cooker top and the upper surface of any other appliance or internal shelf there must be a clearance of at least 30 mm;
- the cooker top must be kept no less than 50 mm away from any side wall;
- the cooker top must be kept at a distance of no less than 50 mm from the rear wall.
- there must be a distance of at least 650 mm between the hob and any wall cupboard or extractor hood positioned immediately above (see fig. 6.9).

- the coatings of the walls of the unit or appliances near the cooktop must be heat resistant ("Y" protection against heating in compliance with standards EN 60335-2-6).

Do not install the appliance near inflammable materials (eg. curtains).

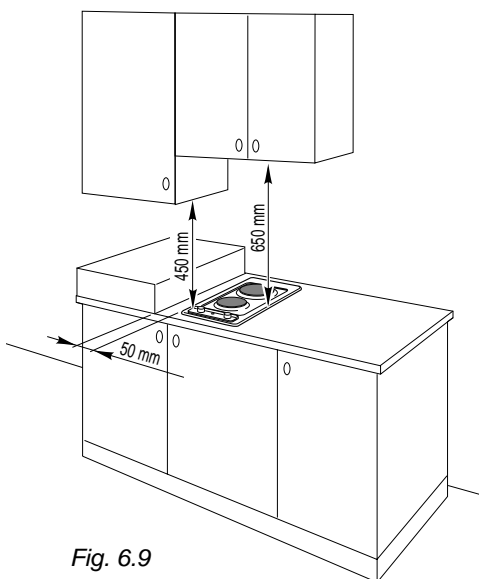


Fig. 6.9

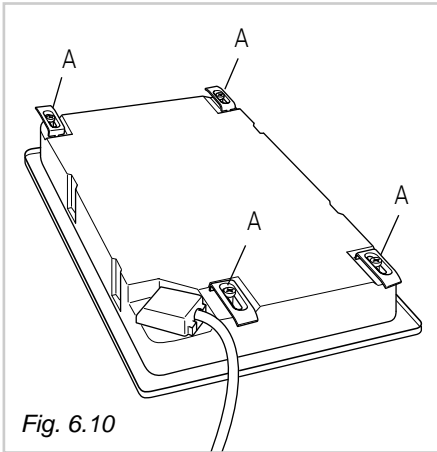


Fig. 6.10

FASTENING THE COOKTOP

Each cooker top is provided with an installation kit including brackets and screws for fastening the top to fixture panels from 20-30 to 40 mm thick, figs. 6.11 (2 electrical plates hob) e 6.12 (vitroceramic hob).

- ✓ Cut the unit.
- ✓ Stretch gasket "D" over the edge of the hole made, being careful to overlay the junction edges
- ✓ Turn the cooktop over and put tabs "A" (fig. 6.10) into the mountings, only tighten screws "B" a few turns. Make sure that the tabs are mounted correctly as shown in the figures 6.11 and 6.12. Turn the tabs so that the cooktop can be put into the hole.
- ✓ Put the cooktop into the hole cut into the unit and position it correctly.
- ✓ Put tabs "A"; into place, tooth "C" of the tabs should go into the hole.
- ✓ Tighten screws "B" until the cooktop is completely secured.
- ✓ Using a sharp tool cut off the part of gasket "D" which protrudes from the cooktop.

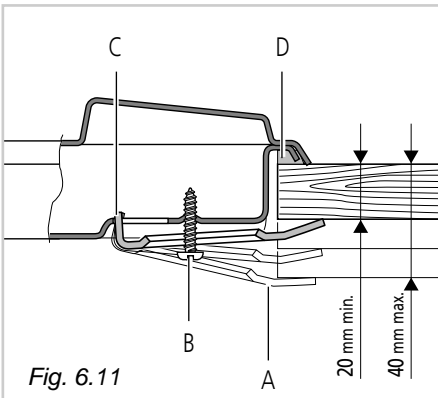


Fig. 6.11

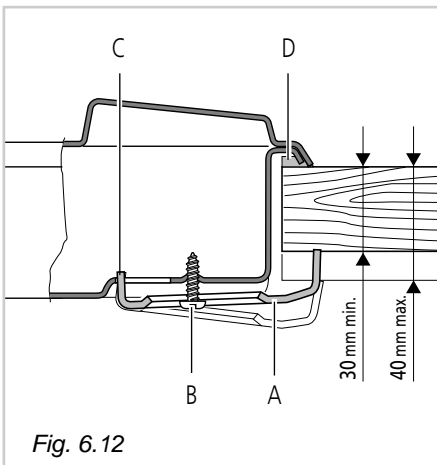


Fig. 6.12

TYPES OF GASES

The gases normally used may be grouped, in view of their features, in three families:

- L.P.G. (in cylinders) G30
- NATURAL GAS (methane) G20
- CITY GAS G110

INSTALLATION

The appliance is predisposed and adjusted to operate with the gas indicated on the specifications plate applied onto the appliance.

If the appliance must be operated with a gas different than that indicated on the plate, it is necessary to execute the following operations:

- gas connection
- replacement of the injectors
- regulating of the minimum

Gas connection

The connection must be executed by qualified technician according to the relevant standard.

The fitting (fig. 7.1) is made up of:

- ✓ 1 elbow fitting "A"
- ✓ 1 adapter "B" for natural or city gas
- ✓ 1 adapter "C" for L.P.G.
- ✓ gaskets "D", "E" and "F"

The hob must be installed in a room with adequate ventilation.

Gas connection for:

Natural gas G20 or city gas G110

- ✓ Remove the adapter "C" using two spanners.
- ✓ Connect the cooking hob to the gas net by a suitable rubber tube (inside diameter 13 mm).

Make sure the tube is snugly fit at both ends and use a standard tube clamp (not supplied) to fasten it.

L.P.G. (in cylinders) G30

- ✓ Fit up the adapter "C" to the adapter "B" interposing gasket "E". Tighten using two spanners.
- ✓ Connect the cooking hob to the cylinder pressure regulator by a suitable rubber tube (inside diameter 8 mm).

Make sure the tube is snugly fit at both ends and use a standard tube clamp (not supplied) to fasten it.

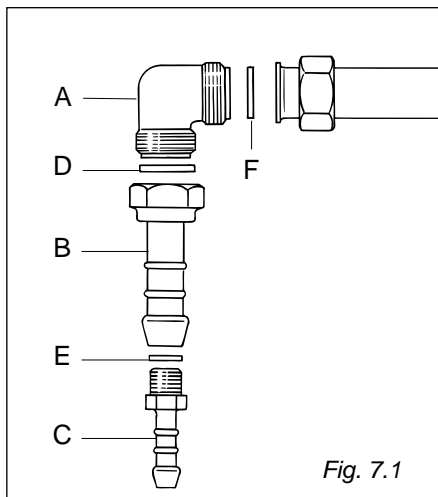


Fig. 7.1

ROTATION OF THE ELBOW

The appliance is supplied with a gas connection oriented towards the centre of the cooking hob.

The connection to the gas supply must be effected only from this side or in vertical position by turning the elbow downwards.

To turn the elbow, follow these operations:

- ✓ loosen the nut
- ✓ turn the elbow
- ✓ lock the nut
- ✓ make sure that there are no leakages by a soapy solution

IMPORTANT:

✓ **Never attempt to turn the elbow “A” without having first slackened off the relative lock nipple.**

✓ **The seals “D-E-F” (fig. 7.1) are the elements that guarantees the seal in the gas connection.**

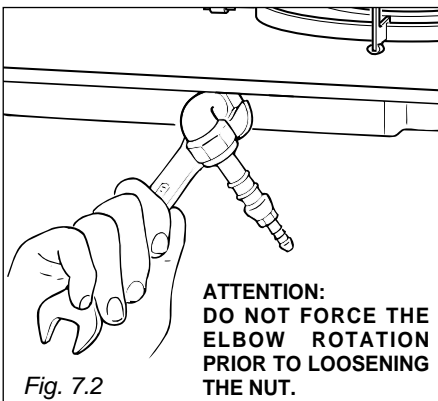
It is recommended that they be replaced whenever they shows even the slightest deformation or imperfection.

✓ **After connecting to the mains, check that the couplings are correctly sealed, using soapy solution, but never a naked flame.**

✓ **The connection with rigid metal pipes should not cause stresses to the hob ramp.**

✓ **If the rubber tube is used for the gas connection:**

- **Make sure the tube is snugly fit at both ends and use a standard tube clamp (not supplied) to fasten it.**
- **The rubber tube must be as short as possible, without contractions or kinks.**
- **The rubber tube must never be at any point in its lenght in contact with the “hot” parts.**
- **From time to time check to make sure that the rubber is in perfect condition and substitute it at printed due date or if it shows signs of wearing or damage.**



ADAPTING THE APPLIANCE TO FUNCTION WITH DIFFERENT TYPES OF GAS

If a gas different from that indicated on the label is used, adapt the cooktop to this new function.

If the injectors are not supplied they can be obtained from the “Service Centre”.

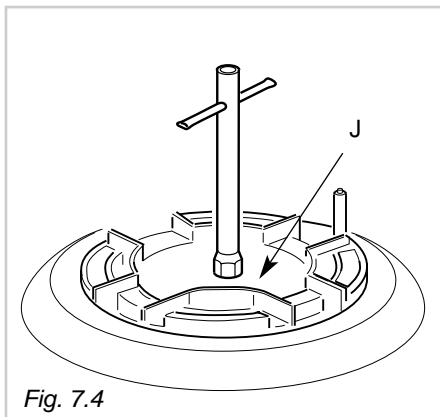
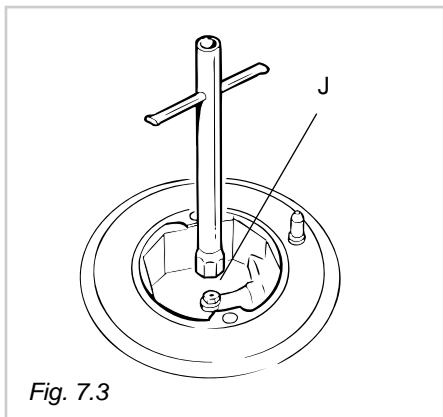
Select the injectors to be replaced according to the table at page 27).

The nozzle diameters, expressed in hundredths of a millimetre, are marked on the body of each injector.

OPERATIONS TO BE PERFORMED WHEN SUBSTITUTING THE INJECTORS

- ✓ Remove the gratings, the burner covers and the knobs;
- ✓ Using a wrench substitute the nozzle injectors “J” (Fig. 7.3 - 7.4) with those most suitable for the kind of gas for which it is to be used.

The burner are conceived in such a way so as not to require the regulation of the primary air.



**TABLE FOR THE CHOICE OF THE INJECTORS for
burners with safety valve device**

	NOMINAL POWER	REDUCED POWER	LPG	NATURAL GAS	TOWN GAS
	[Hs - kW]	[Hs - kW]	Ø injector [1/100 mm]	Ø injector [1/100 mm]	Ø injector [1/100 mm]
BURNERS					
Semi-rapid (SR)	1,75	0,45	65	97	190
Rapid (R)	3,00	0,75	85	115	300
Triple ring (TR)	3,50	1,50	95	135	340

**TABLE FOR THE CHOICE OF THE INJECTORS for
burners without safety valve device**

	NOMINAL POWER	REDUCED POWER	LPG	NATURAL GAS	TOWN GAS
	[Hs - kW]	[Hs - kW]	Ø injector [1/100 mm]	Ø injector [1/100 mm]	Ø injector [1/100 mm]
BURNERS					
Semi-rapid (SR)	1,75	0,45	65	97	190
Rapid (R)	3,00	0,75	85	115	260
Triple ring (TR)	3,50	1,50	95	135	290

REGULATING THE BURNER MINIMUM SETTING

When switching from one type of gas to another, the minimum flow rate must also be correct: the flame should not go out even when passing suddenly from maximum to minimum flame.

To regulate the flame follow the instructions below:

- Light the burner
- Set the cock valve to minimum

On gas valves provided with adjustment screw in the centre of the shaft (fig. 7.5):

- Using a screwdriver with max. diameter 3 mm, turn the screw inside the tap until the correct setting is obtained.

On gas valves provided with adjustment screw on the valve body (fig. 7.6):

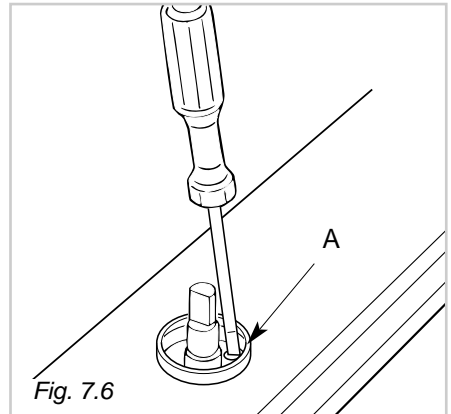
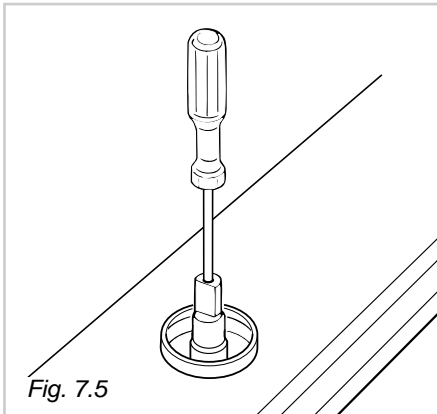
- Turn the screw “A” to the correct setting with a screwdriver.

For G 30/G 31 gas, tighten the adjustment screw completely.

LUBRICATING THE GAS TAPS

If one of the gas taps becomes difficult to turn, dismantle it, thoroughly clean with petrol and apply special high-temperature grease.

These operations must be performed by a specialised engineer.



IMPORTANT: Installation has to be carried out according to the instructions provided by the manufacturer. Incorrect installation might cause harm and damage to people, animals or objects, for which the manufacturer accepts no responsibility.

DETAILS

- ✓ Connection to the electric power supply must be carried out by a qualified technician and following the appropriate safety regulations;
 - ✓ Before carrying out the connection to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the cooker's power rating (also indicated on the identification plate);
 - ✓ The appliance is supplied without a power supply plug and therefore if you are not connecting directly to the mains, a standardized plug suitable for the load must be fitted.
 - ✓ The power point must be connected to a suitable earth wiring, in conformity to current safety regulations.
 - ✓ The colours of the wires in the hob power cable may not correspond with the colours marked on the terminals of your electrical plug. The plug should in any case be wired as follows:
 - connect the green/yellow wire to the terminal marked with the letter PE or the earth symbol or coloured green/yellow;
 - connect the blue wire to the terminal marked with the letter N or coloured black;
 - connect the brown wire to the terminal marked with the letter L or coloured red.
 - ✓ It is possible to connect the appliance directly to the mains supply by means of a heavy duty switch with 3 mm minimum distance between the contacts.
 - ✓ The power supply cord must not touch against any hot surfaces and must be placed so that its temperature does not exceed 75°C at any point along its length.
 - ✓ After having installed the appliance, the power switch or power plug must always be in a accessible position.
 - ✓ The appliance must have its own supply; any other appliances installed near it must be supplied separately.
 - **N.B. For connections to the mains power supply, never use adaptors, reductions or multiple power points as these may overheat and catch fire.**
- In the event that installation should require modifications to the mains supply wiring system, it is recommended that a qualified technician be called to carry out substitution.
The technician will also have to verify that the cross-section of the electric cables on the power point match the appliance's power rating.

**Connection to a good earth wiring system is absolutely essential.
The manufacturer accepts no responsibility for any inconvenience caused by failure to comply with this rule.**

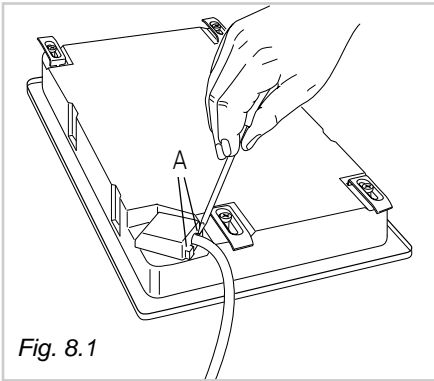


Fig. 8.1

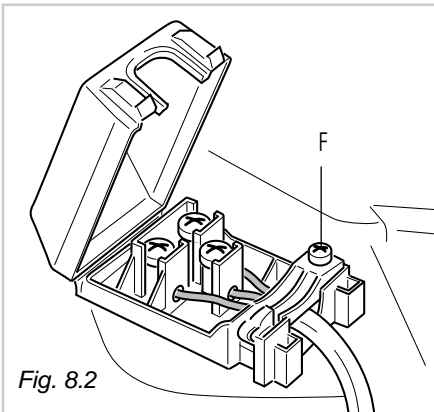


Fig. 8.2

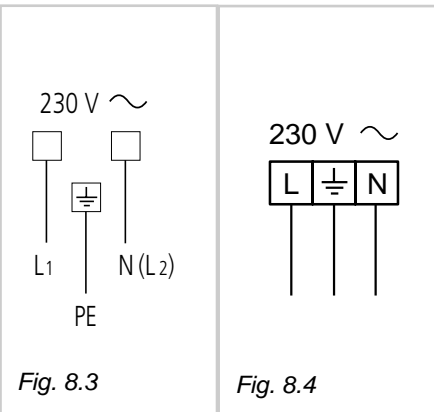


Fig. 8.3

Fig. 8.4

REPAIRS

REPLACING THE POWER SUPPLY CABLE (for 2 electrical plates and vitroceramic models)

Turn the cooktop over and unhook the terminal board cover by inserting a screwdriver into the two hooks "A" (fig. 8.1).

Open the cable gland by unscrewing screw "F" (fig. 8.2), unscrew the terminal screws and remove the cable.

The new supply cable, of suitable type and section, is connected to the terminal board following the diagram fig. 8.3.

REPLACING THE POWER SUPPLY CABLE (for gas models)

- The supply cable must be replaced with a cable of the same type.
- The electrical cable must be connected to the terminal board following the diagrams of fig. 8.4.

FEEDER CABLE SECTION

GAS COOKING HOB

tipo "H05V2V2-F" or "H05RR-F"

resistance to temperatures of 90°C

230 V~ 3 x 0,75 mm²

ELECTRIC HOTPLATES COOKING HOB

The external diameter of the supply cable must not be more than 9 mm.

tipo "H05RR-F"

230 V~ 3 x 1,50 mm²

VITROCERAMIC COOKING HOB

The external diameter of the supply cable must not be more than 9 mm.

tipo "H05RR-F"

230 V~ 3 x 1,50 mm²

Descriptions and illustrations in this booklet are given as simply indicative.
The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

Rif. 1546.4



Cod. 1101960