



Instructions for Installation and Use

Gas Hob
Model GF760RX
Model GE760RX

To the Installer

Before installation fill in the product details on the back cover of this book.
The information can be found on the rating plate.

To the User

You must read the instructions prior to installing and using the appliance and
then retain them for future reference.

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Retention of this Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

If the Book is lost or damaged a copy may be obtained from:
INDESIT Company UK LTD, Morley Way, Peterborough, PE2 9JB

Introduction

Your new hob is guaranteed* and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.

To help make best use of your cooking equipment, please read this booklet carefully.

The hob is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

***The guarantee is subject to the provisions that the appliance:**

- (a) Has been used solely in accordance with this booklet.**
- (b) Has been properly connected to a suitable supply voltage as stated on the rating plate, attached to the appliance.**
- (c) Has not been subjected to misuse or accident or been modified or repaired by any person other than the manufacturers authorised employee or agent.**
- (d) Has been correctly installed.**



This appliance conforms with the following European Economic Community directives:

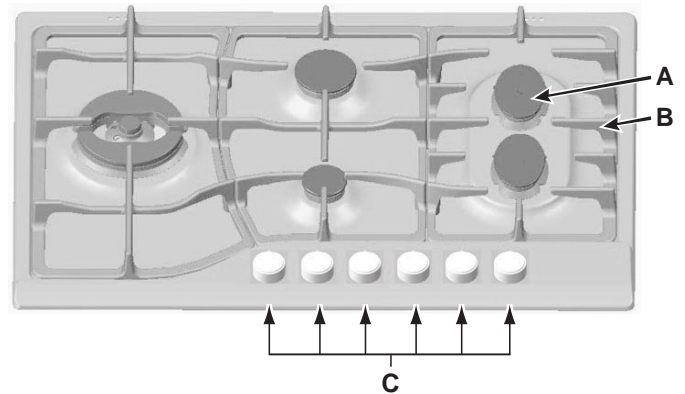
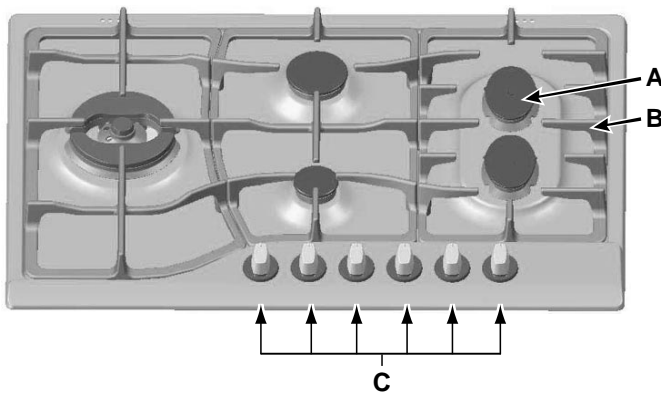
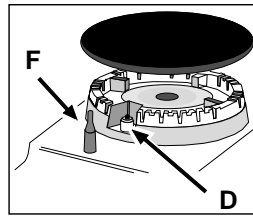
- 73/23/EEC of 19/02/73 (Low Voltage) and subsequent modifications;
- 89/336/EEC of 03/05/89 (Electromagnetic Compatibility) and subsequent modifications;
- 90/396/EEC of 29/06/90 (Gas) and subsequent modifications;
- 93/68/EEC of 22/07/93 and subsequent modifications.
- 2002/96/EC

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

Congratulations on choosing an Hotpoint appliance, which you will find is dependable and easy to use. We recommend that you read this manual for best performance and to extend the life of your appliance. Thank you.

Close-up View



- A Gas Burners
- B Support Grid for Cookware
- C Control Knobs for Gas Burners
- D Ignitor for Gas Burners

- F Safety Device - Activates if the flame accidentally goes out (spills, drafts, etc.), interrupting the delivery of gas to the burner.

How To Use Your Appliance

The position of the corresponding gas burner or electric hot plate (if present) is indicated on each control knob.

Gas Burners

The burners differ in size and power. Choose the most appropriate one for the diameter of the cookware being used.

The burner can be regulated with the corresponding control knob by using one of the following settings:

- Off
- High
- Low

To turn on one of the burners, place a lighted match or lighter near the burner, press the knob all the way in and turn it anti-clockwise to the "High" setting.

On those models fitted with a safety device (F), the knob must be pressed in for about 4 seconds until the device that keeps the flame lit warms up.

To light the selected burner, first press the corresponding knob down fully, turn it anti-clockwise to the high flame symbol, and keep the knob pressed down until the burner ignites for approximately 3-4 seconds to allow the safety device "F", which keeps the flame lit automatically, to heat up.

To turn off a burner, turn the knob clockwise until it stops (it should be on the "•" setting).

Caution: If the burner accidentally goes out, turn off the gas on the control knob and wait at least 1 minute before you try to light it again.

The section entitled, "Practical Cooking Advice", provides information on the recommended settings for various types of food or cooking processes. When the knob is on any of the settings other than "Off", the operating light comes on.

How to Keep Your Cooktop in Shape

Before cleaning on your appliance, disconnect it from the electrical power supply.

To extend the life of the hob, it is vital that it be cleaned carefully and thoroughly on a frequent basis, keeping in mind the following:

- **Do not use steam equipment to clean the appliance.**
- **Remove any liquid from the lid before opening it.**
- The enameled parts and the glass top, if present, must be washed with warm water without using abrasive powders or corrosive substances which could ruin them;
- The removable parts of the burners should be washed frequently with warm water and soap, making sure to remove caked-on substances;
- On cooktops with automatic ignition, the end of the electronic ignition device must be cleaned carefully and frequently, making sure that the gas holes are not clogged;

- Stainless steel can be stained if it remains in contact with highly calcareous water or aggressive detergents (containing phosphorous) for an extended period of time. It is recommended that these parts be rinsed thoroughly with water and then dried well. It is also a good idea to clean up any spills.

Greasing the Taps

The taps may jam in time or they may become difficult to turn. If so, the tap itself must be replaced.

N.B.: This operation must be performed by a technician authorised by the manufacturer.

Practical Advice

Practical Advice on Using the Burners

For best performance, follow these general guidelines:

- Use the appropriate cookware for each burner (see table) in order to prevent the flame from reaching the sides of the pot or pan;
- Always use cookware with a flat bottom and keep the lid on;
- When the contents come to a boil, turn the knob to "Low".

Burner	∅ Cookware diameter (cm)
Fast (R)	24 - 26
Semi Fast (S)	16 - 20
Auxiliary (A)	10 - 14
Triple Crown (TC)	24 - 26
Fishburner (SP)	16 - 20

Is there a problem?

It may occur that the hob does not function or does not function properly. Before calling customer service for assistance, let's see what can be done.

First of all, check to see that there are no interruptions in the gas and electrical supplies, and, in particular, that the gas valves for the mains are open.

The burner does not light or the flame is not uniform around the burner.

Check to make sure that:

- The gas holes on the burner are not clogged;
- All of the movable parts that make up the burner are mounted correctly;
- There are no draughts around the cooking surface.

The flame does not stay lighted on the model with the safety device.

Check to make sure that:

- You press the knob all the way in;
- You keep the knob pressed in long enough to activate the safety device.
- The gas holes are not clogged in the area corresponding to the safety device.

The burner does not remain on when set to "Low".

Check to make sure that:

- The gas holes are not clogged.
- There are no draughts near the cooking surface.
- The minimum has been adjusted correctly (see the section entitled, "Minimum Regulation").

The cookware is not stable.

Check to make sure that:

- The bottom of the cookware is perfectly flat.
- The cookware is centered correctly on the burner or electric hot plate.
- The support grids have not been inverted.

If, despite all of these checks, the cooktop does not function properly and problem persists, call the nearest INDESIT Company Customer Service Centre, informing them of:

- The type of problem.
- The abbreviation used to identify the model (Mod. ...) as indicated on the warranty.

Never call upon technicians not authorized by the manufacturer, and refuse to accept spare parts that are not genuine.

Safety Is a Good Habit to Get Into

To maintain the EFFICIENCY and SAFETY of this appliance, we recommend:

- **call only the Service Centers authorized by the manufacturer**
- **always use original Spare Parts**

- This manual is for a class 3 built-in cooktop.
- This appliance is designed for non-professional use in the home and its features and technical characteristics must not be modified.
- These instructions are only valid for the countries the symbols for which appear on the manual and the serial plate.
- The electrical system of this appliance is safe only when it is correctly connected to an adequate earthing system, as required by current safety standards.

Prevent children and the disabled from coming into contact or having access to the following, as they are possible sources of danger:

- The controls and the appliance in general;
- The packaging (plastic bags, polystyrene, nails, etc.);
- The appliance, during and immediately after use given the heat generated by its use;
- The appliance when no longer installed (in this case, all potentially dangerous parts must be made safe).

The following should be avoided:

- Touching the appliance with wet parts of the body;
- Using the appliance with bare feet;
- Pulling on the appliance or the power supply cord to disconnect them from the electrical outlet;
- Improper and/or dangerous use;
- Obstructing the ventilation or heat dissipation slots;
- Allowing the power supply cord of small appliances to come into contact with the hot parts of the cooktop;

- Exposure to atmospheric agents (rain, sun);
- Using flammable liquids nearby;
- Using adaptors, multiple outlet plugs and/or extensions;
- Using unstable or deformed cookware;
- Leaving the electric hobs on without cookware on top of them;
- Closing the glass top (if present) while the gas burners or electrical hot plates are still hot;
- Trying to install or repair the appliance without the assistance of qualified personnel.

The assistance of qualified personnel must be called upon in the following cases:

- Installation (in accordance with the manufacturer's instructions);
- When in doubt about the operation of the appliance;
- Replacement of the electrical outlet because it is incompatible with the plug.

Contact service centers authorized by the manufacturer in the following cases:

- When in doubt about the condition of the appliance after having removed the packing;
- Damage to or replacement of the power supply cord;
- In the case of a breakdown or malfunction: ask for original spare parts.

It is recommended that you follow the guidelines below:

- Only use the appliance to cook food, avoiding all other uses;

- Check the condition of the appliance after it has been unpacked;
- Disconnect the appliance from the power supply in the event of malfunction and always before cleaning or maintenance;
- When not in use, disconnect the appliance from the power supply and turn off the gas valve (if present);

- Always check to make sure that the control knobs are on the "•"/"o" setting when the appliance is not in use;
- Cut the power supply cord after disconnecting it from the electrical mains when you decide to no longer use the appliance.
- The manufacturer will not be held liable for any damages arising out of : incorrect installation or improper, incorrect or unreasonable use..

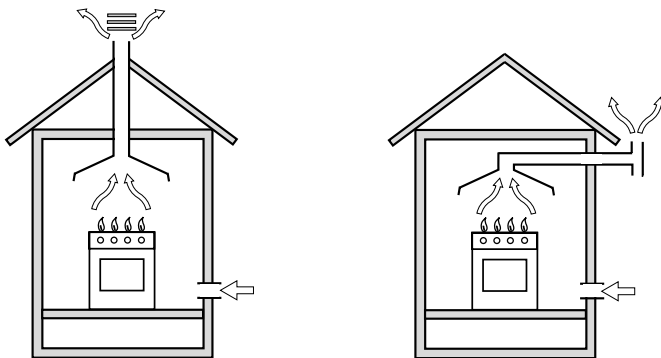
Installation

The following instructions are directed at the qualified installer so that the installation and maintenance procedures may be followed in the most professional and expert manner possible. **Important: Unplug the electrical connection before performing any maintenance or regulation upkeep work.**

Positioning for gas hob

Important: this unit may be installed and used only in permanently ventilated rooms according to the British Standards Codes Of Practice: B.S. 6172 / B.S. 5440, Par. 2 and B.S. 6891 Current Editions. The following requirements must be observed:

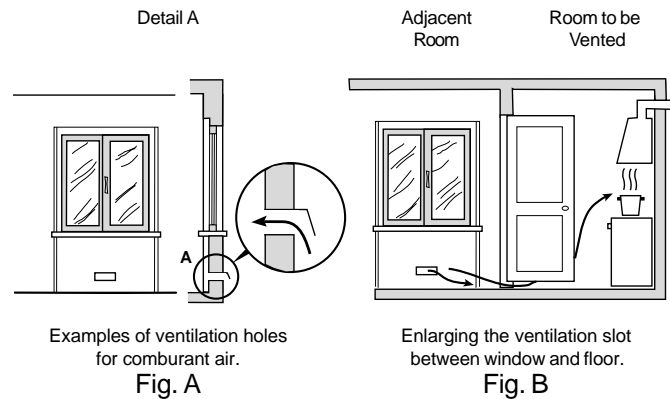
- a) The room must be fitted with a ventilation system which vents smoke and gases from combustion to the outside. This must be done by means of a hood or electric ventilator that turns on automatically each time the hood is operated.



In a chimney stack or branched flue.
(exclusively for cooking appliances)

Directly to the Outside

- b) The room must also allow for the influx of the air needed for proper combustion. The flow of air for combustion purposes must not be less than 2 m³/h per kW of installed capacity. The supply of said air can be effected by means of direct influx from the outside through a duct with an inner cross section of at least 100 cm² which must not be able to be accidentally blocked. Those appliances which are not fitted with a safety device to prevent the flame from accidentally going out must have a ventilation opening twice the size otherwise required, i.e. a minimum of 200cm² (Fig. A). Otherwise, the room can be vented indirectly through adjacent rooms fitted with ventilation ducts to the outside as described above, as long as the adjacent rooms are not shared areas, bedrooms or present the risk of fire (Fig. B).



Examples of ventilation holes for comburant air.
Fig. A

Enlarging the ventilation slot between window and floor.
Fig. B

- c) Intensive and prolonged use of the appliance may necessitate supplemental ventilation, e.g. opening a window or increasing the power of the air intake system (if present).
- d) Liquidified petroleum gases are heavier than air and, as a result, settle downwards. Rooms in which LPG tanks are installed must be fitted with ventilation openings to the outside in order to allow the gas to escape in the event of a leak. Therefore, LPG tanks, whether empty or partially full, must not be installed or stored in rooms or spaces below ground level (cellars, ect.). It is also a good idea to keep only the tank currently being used in the room, making sure that it is not near sources of heat (ovens, fireplaces, stoves, etc.) that could raise the internal temperature of the tank above 50°C.

Installation of built-in stove tops

The appliance can be installed next to furniture units which are no taller than the top of the cooker hob. The wall in direct contact with the back panel of the cooker must be made of non-flammable material. During operation the back panel of the cooker could reach a temperature of 50°C above room temperature. For proper installation of the cooker, the following precautions must be taken:

- The hob may be located in a kitchen, a kitchen/diner or bed sitting room, but not in a bathroom or shower room.
- The furniture standing next to the unit, that is higher than the working boards, must be placed at least 600 mm from the edge of the board.
- The cabinets should be positioned next to the hood at a height of at least 420 mm (Fig. C).

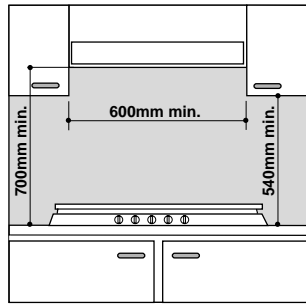


Fig. C

- d) Should the hob be installed directly under a cupboard, the letter should be at least 700mm (millimetres) from the worktop, as shown in Fig. C.
- e) The dimensions of the room for the furniture must be those indicated in the figures in the last two pages of the cover. Fixing hooks are provided which allow to place the hob plate on work tops that measure from 20 to 40 mm in thickness (see Fig. D). To obtain a good fixing of the hob plate it is advisable to use all the hooks supplied.

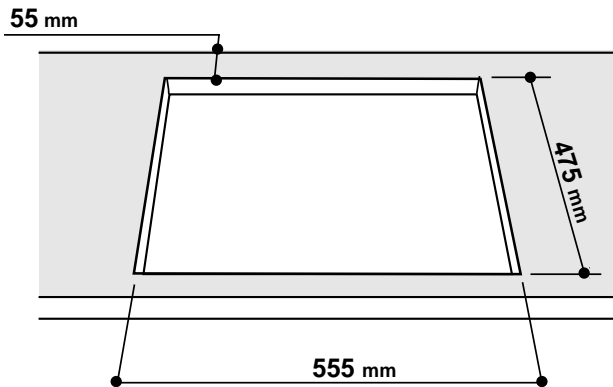
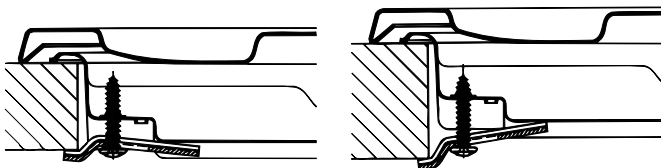
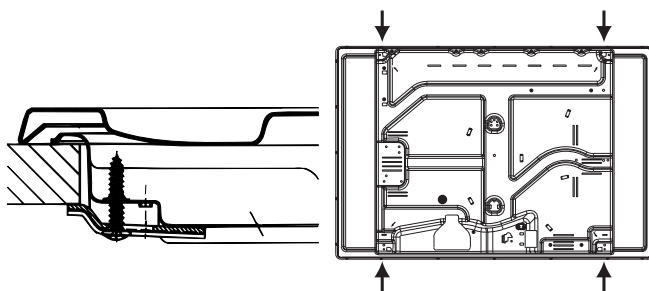


Fig. D



Hook position for
H=30mm top

Hook position for
H=40mm top
Front



Hook position for
H=20mm top

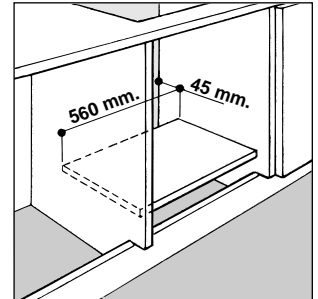
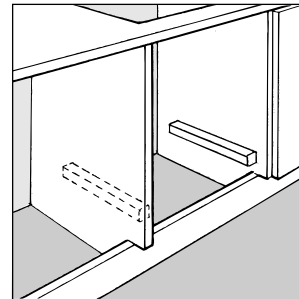
Back

N.B: Use the hook contained in the "accessories set"

- f) **The hob can only be installed above built-in ovens provided with cooling ventilation.**

- g) In the event the hob is not installed above a built-in oven, a wood panel must be inserted as insulation. This panel must be placed at least 20 mm from the bottom of the cooktop itself.

Important: When installing the hob above a built-in oven, the oven should be placed on two wooden strips; in the case of a joining cabinet surface, remember to leave a space of at least 45 x 560 mm at the back.



Gas connection for gas hob

The cooker should be connected to the gas-supply by a corgi registered installer. During installation of this product it is essential to fit an approved gas tap to isolate the supply from the appliance for the convenience of any subsequent removal or servicing. Connection of the appliance to the gas mains or liquid gas must be carried out according to the prescribed regulation in force, and only after it is ascertained that it is adaptable to the type of gas to be used. If not, follow the instructions indicated in the paragraph headed "Adaptation to different gas types". In the case of connection to liquid gas, by tank, use pressure regulators that conform to the regulation in force.

Important: For safety, for the correct regulation of gas use and long life of the appliance, ensure that the gas pressure conforms to the indications given in table 1 "Nozzle and burner characteristics".

Connection to non-flexible tube

(copper or steel)

Connection to the gas source must be done in such a way as to not create any stress points at any part of the appliance.

The appliance is fitted with an adjustable, "L" shaped connector and a gasket for the attachment to the gas supply. Should this connector have to be turned, the gasket must be replaced (supplied with the appliance).

The feeding connector of the gas to the appliance is a threaded 1/2 gas male cylinder.

Connection to flexible steel tube

The gas feed connector to the appliance is a threaded, male 1/2" connector for round gas pipe. Only use pipes and sealing gaskets that conform to the standards currently in force. The maximum length of the flexible pipes must not exceed 2000 mm. Once the connection has been made, ensure that the flexible metal tube does not touch any moving parts and is not crushed.

Check the Seal

Once the appliance has been installed, make sure all the connections are properly sealed, using a soapy water solution. Never use a flame.

Adapting the hob for Different Types of Gas

To adapt the hob to a different type of gas than that for which it was designed, (see the sticker under the hob or on the packaging), the burner nozzles must be changed, as follows:

- Remove the pan supports and slide the burners out of the cooktop.
- Unscrew the nozzles using a 7mm socket wrench and replace them with those for the new type of gas. (See table 1, "Burner and Nozzle Specifications").
- Reassemble the parts following the instructions in reverse order.
- On completing the operation, replace the old rating label with the one showing the new type of gas; the sticker is available from our Service Centre.

If the gas pressure is different than that prescribed, a pressure regulator must be installed at the source, in compliance with national standards governing the use of piped gas regulators.

Regulation of Air Supply to the Burner

The burners do not need a primary air regulator.

Minimum Regulation

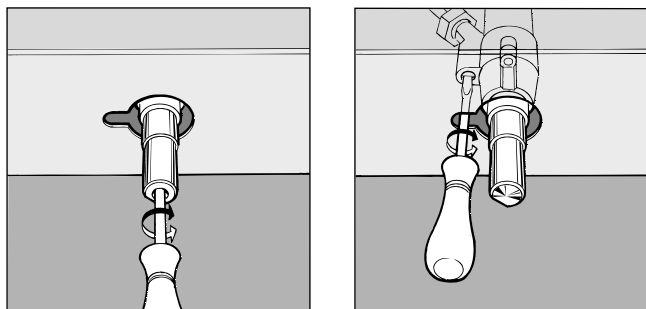
- Turn the gas valve to minimum.
- Remove the knob and turn the regulator screw (positioned

either on the side of the top or inside the shaft) clockwise until the flame becomes small but regular.

N.B.: In the case of liquid gas, the regulation screw must be fully screwed in (clockwise).

- Make sure that, when the knob is turned rapidly from high to low, the flame does not go out.
- In the event of a malfunction on appliances with the security device (thermocouple) when the gas supply is set at minimum, increase the minimum supply levels using the regulator screw.

Once the adjustment has been made, apply sealing wax, or a suitable substitute, to the old seals on the by-pass.



Characteristic of the burners and nozzles

Table 1

Burner	Diameter (mm)	Thermal power kW (p.c.s.*)		Liquid Gas				Natural Gas	
		Nomin.	Ridot.	By-Pass 1/100 (mm)	Nozzle 1/100 (mm)	Flow* g/h		Nozzle 1/100 (mm)	Flow* l/h
						***	**		
Fast (R)	100	3,00	0,70	41	86	218	214	116	286
Semi Fast (S)	75	1,90	0,40	30	70	138	136	106	181
Auxiliary (A)	55	1,00	0,40	30	50	73	71	79	95
Triple Crown (TC)	100	2,50	0,80	48	83	182	179	124	238
Supply Pressures	Nominal (mbar)					28-30	37	20	
	Minimum (mbar)					20	25	17	
	Maximum (mbar)					35	45	25	

* At 15°C and 1013 mbar-dry gas

** Propane P.C.S. = 50.37 MJ/kg.

*** Butane P.C.S. = 49.47 MJ/kg.

Natural P.C.S. = 37.78 MJ/m³

Electrical Connection

Power supply voltage and frequency: 230-240V a.c. 50 Hz.

Note: the supply cable must be positioned so that it never reaches at any point a temperature 50°C higher than the room temperature. The cable must be routed away from the rear vents. Should you require it, you may use a longer cable, however, you must ensure that the cable supplied with the appliance is replaced by one of the same specifications in accordance with current standards and legislation.

Your appliance is supplied with a 13 amp fused plug that can be plugged into a 13 amp socket for immediate use. Before using the appliance please read the instructions below.

WARNING - THIS APPLIANCE MUST BE EARTHED. THE FOLLOWING OPERATIONS SHOULD BE CARRIED OUT BY A QUALIFIED ELECTRICIAN.

Replacing the fuse:

When replacing a faulty fuse, a 13 amp ASTA approved fuse to BS 1362 should always be used, and the fuse cover re-fitted. If the fuse cover is lost, the plug must not be used until a replacement is obtained.

Replacement fuse covers:

If a replacement fuse cover is fitted, it must be of the correct colour as indicated by the coloured marking or the colour that is embossed in words on the base of the plug. Replacements can be obtained directly from your nearest Service Depot.

Removing the plug:

If your appliance has a non-rewireable moulded plug and you should wish to remove it to add a cable extension or to re-route the mains cable through partitions, units etc., please ensure that either:

- the plug is replaced by a fused 13 amp re-wireable plug bearing the BSI mark of approval.

or:

- the mains cable is wired directly into a 13 amp cable outlet, controlled by a switch, (in compliance with BS 5733) which is accessible without moving the appliance.

Please note: for appliances with a rating greater than 13 amp (eg: electric hob, double ovens and freestanding electric cookers etc.) the mains cable must be wired into a cooker output point with a rating of 45 amp. In this case the cable is not supplied.

Disposing of the plug:

Ensure that before disposing of the plug itself, you make the pins unusable so that it cannot be accidentally inserted into a socket. Instructions for connecting cable to an alternative plug:

Important: the wires in the mains lead are coloured in accordance with the following code:

Green & Yellow	- Earth
Blue	- Neutral
Brown	- Live

If the colours of the wires in the mains lead do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

Connect Green & Yellow wire to terminal marked "E" or  or coloured Green or Green & Yellow.

Connect Brown wire to terminal marked "L" or coloured Red.

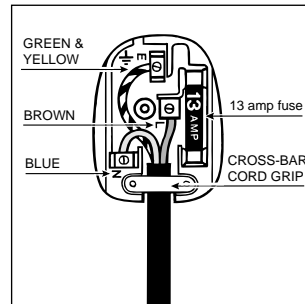
Connect Blue wire to terminal marked "N" or coloured Black.

If a 13 amp plug (BS 1363) is used it must be fitted with a 13 amp fuse. A 15 amp plug must be protected by a 15 amp fuse, either in the plug or adaptor or at the distribution board. If you are in any doubt about the electrical supply to your machine, consult a qualified electrician before use.

How to connect an alternative plug:

The wires in this mains lead are coloured in accordance with the following code:

BLUE	"NEUTRAL" ("N")
BROWN	"LIVE" ("L")
GREEN AND YELLOW	"EARTH" ("E")



Disposing of the appliance

When disposing of the appliance please remove the plug by cutting the mains cable as close as possible to the plug body and dispose of it as described above.



After Sales Service

"No company is better positioned to offer an after sales service on a Hotpoint appliance than us - the manufacturer"

As part of our commitment to you, all Hotpoint appliances have the added benefit of a fully inclusive parts and labour guarantee for the first 12 months. In addition to this you also have the advantage of **free replacement parts for the first 5 years** when fitted by a Hotpoint engineer. When the 12 months parts and labour guarantee expires we offer the following after sales service options:

Repair Service and Information Help Desk

UK: 08709 066066

www.hotpointservice.co.uk

Republic of Ireland: 1850 302 200

Note: Our operators will require the Model number and the Serial number of your appliance

Available 364 days a year with a fast, effective and value for money service. We have the largest white goods repair service in the UK with over 1200 of our own fully trained engineers. All repairs include a parts and labour guarantee for 12 months from the date of the repair.

If you require any information or have any questions about your appliance, our operators are on hand with help and advice.

All this ensures that you will receive the best available after sales service possible.

Extended Warranties

UK: 08709 088 088

www.hotpointservice.co.uk

Republic of Ireland: 1850 502 200

Whether you have just one or a number of Hotpoint appliances in your kitchen, we offer two service cover plans to give you total peace of mind.

- Repair Protection Plan - FREE service repairs for a single Hotpoint appliance during the period of cover.
- Kitchen Cover - FREE service repairs for all your Hotpoint appliances less than 8 years old.

Genuine Parts and Accessories UK: 08709 077 077

www.hotpointservice.co.uk

Republic of Ireland: (01) 842 6836

A wide range of genuine parts and accessories are available from our hotline or through our web site.

Genuine parts and accessories, extended warranties and service repairs are all available on our web-site at:

www.hotpointservice.co.uk



Guarantee

"Satisfaction guaranteed or your money back"

We give you a unique 'satisfaction guaranteed' promise - **valid for 90 days** - after you have purchased your Hotpoint appliance. If there is a technical problem simply call our Hotpoint Repair Service or visit our web-site at www.hotpointservice.co.uk and where necessary, we will arrange for an engineer to call. If the technical problem is not resolved under this guarantee, **we will replace your machine or, if you prefer, give you your money back.**

All Hotpoint appliances carry a fully inclusive 12 month parts and labour guarantee as well as free replacement parts for the first 5 years provided that they are fitted by a Hotpoint engineer.

Guarantee terms and conditions

Your guarantee is only applicable in the United Kingdom or Republic of Ireland and is subject to the following provisions that your appliance:

- Has been installed and used correctly in accordance with this instruction booklet.
- Has been used solely for domestic purposes and is located on domestic premises (ie. not for commercial or trade use).
- Has been properly connected to a suitable electrical supply voltage as stated on the appliance rating plate.
- Has not been subject to misuse, accident, modified or repaired by anyone other than one of our own service engineers.



For pre purchase information on any other Hotpoint product call: 08701 50 60 70
or visit: www.hotpoint.co.uk



Recycling & Disposal Information

As part of Hotpoint's continued commitment to helping the environment, Hotpoint reserves the right to use quality recycled components to keep down customer costs and minimise material wastage. Please dispose of packaging and old appliances carefully.

To minimise risk of injury to children, remove the door, plug and cut mains cable off flush with the appliance. Dispose of these parts separately to ensure that the appliance can no longer be plugged into a mains socket, and the door cannot be locked shut.







Key Contacts

After Sales Service

Over 1200 trained specialists, directly employed by us, ensure that you can have complete confidence in both the appliances and services we offer.



Repair Service and Information Desk

UK: 08709 066 066

(Open 8 to 8 Mon - Fri, 8 to 6 Sat, 10 to 4 Sun & Bank Holidays)

www.theservicecentre.co.uk

Republic of Ireland: 1850 302 200

Note: Our operators will require the following information:

Model number:

Serial number:

Extended Warranties

UK: 08709 088 088

(Open 8 to 8 Mon - Sun)

www.theservicecentre.co.uk

Republic of Ireland: 1850 502 200

Genuine Parts and Accessories

UK: 08709 077 077

(Open 8-30 to 5-30 Mon - Fri & 9 to 12 Sat)

www.theservicecentre.co.uk

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