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Thank you for choosing our product.

We advise you to read this manual carefully. It contains all necessary instructions for maintaining unaltered the appearance and functional qualities of the hob.



INSTRUCTIONS FOR THE INSTALLER: these are for the **authorised persons** who must carry out a suitable check of the gas system, install the appliance, set it functioning and carry out an inspection test.



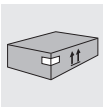
INSTRUCTIONS FOR THE USER: these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.

Introduction

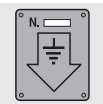
1 INSTRUCTIONS FOR SAFE AND PROPER USE



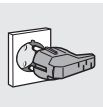
THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE HOB. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE HOB. ALSO KEEP THE SERIES OF NOZZLES SUPPLIED. INSTALLATION MUST BE CARRIED OUT BY AUTHORISED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER. **THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.**



DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



THE PLUG TO BE CONNECTED TO THE POWER CABLE AND THE SOCKET MUST BE THE SAME TYPE AND MUST CONFORM TO CURRENT REGULATIONS.

NEVER UNPLUG BY PULLING ON THE CABLE.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE COOKING HOB, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE.



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE POSITION "ZERO" (OFF) WHEN YOU FINISH USING THE HOB.



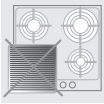
THE IDENTIFICATION PLATE, WITH TECHNICAL DATA, SERIAL NUMBER AND MARKING IS CLEARLY VISIBLE UNDER THE CASING. THE PLATE ON THE CASING MUST NOT BE REMOVED. A COPY OF THE PLATE IS ENCLOSED WITH THIS BOOKLET AND SHOULD BE STICKED IN THE FRAME IN THE INNER COVER.

BEFORE CONNECTING THE DEVICE, MAKE SURE THAT IT HAS BEEN REGULATED FOR THE TYPE OF GAS THAT WILL FEED IT.



DO NOT PUT PANS WITHOUT PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE COOKING HOB GRIDS.

Introduction



DO NOT USE PANS OR GRIDDLE PLATES THAT EXTEND BEYOND THE EXTERNAL PERIMETER OF THE HOB.



THE APPLIANCE IS NOT INTENDED FOR USE BY YOUNG CHILDREN OR INFIRM PERSON WITHOUT SUPERVISION.
YOUNG CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.



REPLACED APPLIANCES MUST BE TAKEN TO A SPECIAL GARBAGE COLLECTION CENTRE.



WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.



DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.



2 POSITIONING OF THE HOB

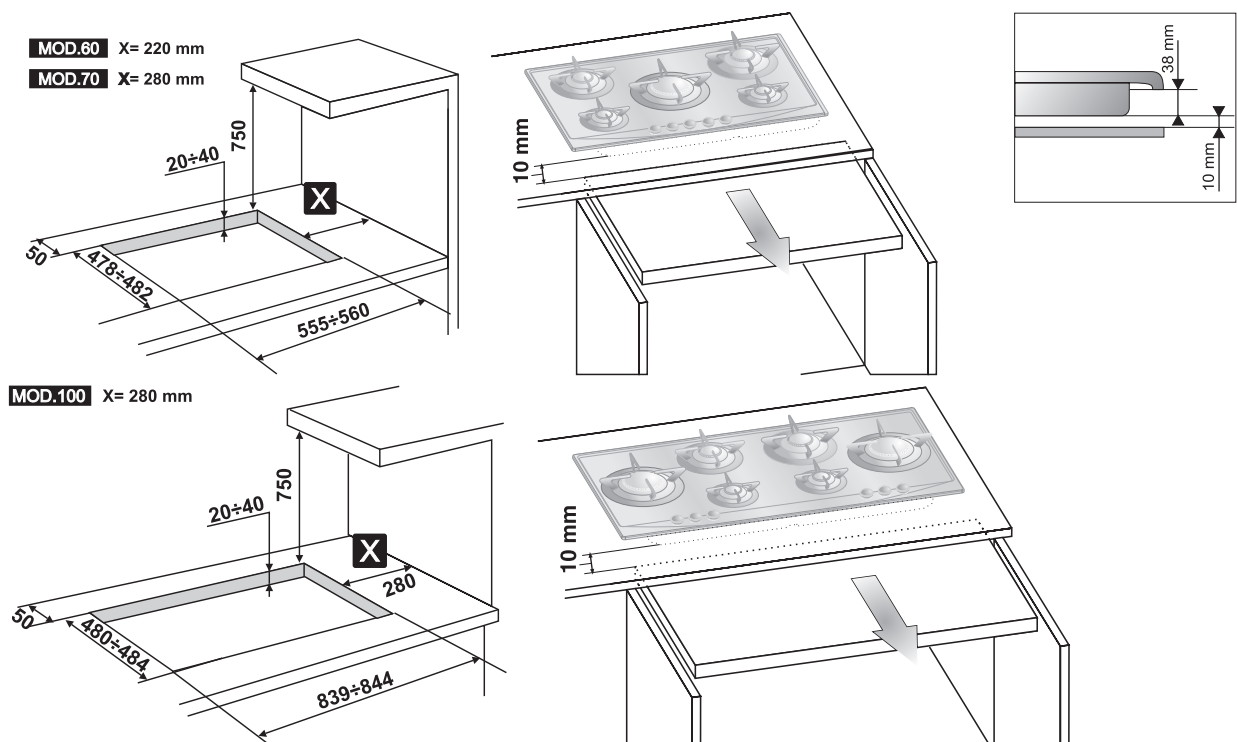


It is the law that all gas appliances are installed by **authorised persons**. Clearance around the appliance must comply with the requirements of AGA601. The following operation requires building and/or carpentry work so must be carried out by a competent tradesman. Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant ($T 90^{\circ}\text{C}$).

2.1 Attachment to the support structure

Create an opening with the dimensions shown in the figure in the top surface of the counter, keeping a minimum distance of **50 mm** from the rear border.

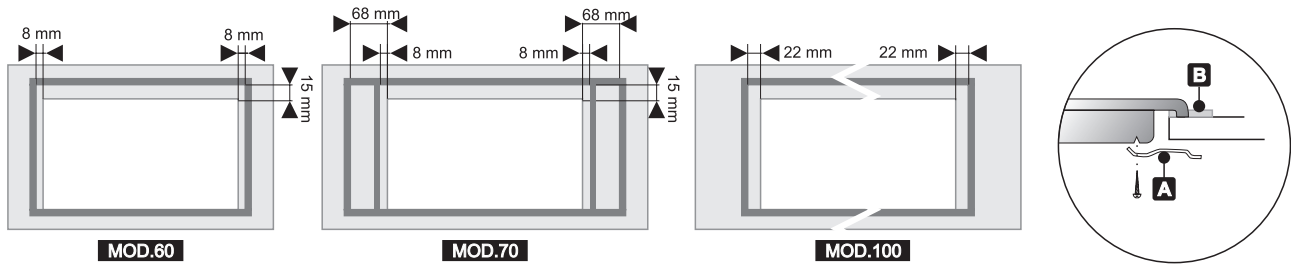
This appliance is classified as “type Y” in relation to fire hazards and can therefore be mounted against walls higher than the work surface on condition that a certain distance “X” be kept between the appliance and the wall as shown in the figure so as to avoid damage from overheating. Make sure there is a minimum of **600 mm** between the hot plate flames and any shelf that may be installed directly above them. In case of installation on a hollow compartment with doors, a separating panel has to be placed under the hob. Keep a minimum distance of **10 mm** between the bottom of the unit and the panel surface. The panel has to be easily removable to allow access in the event of technical service.



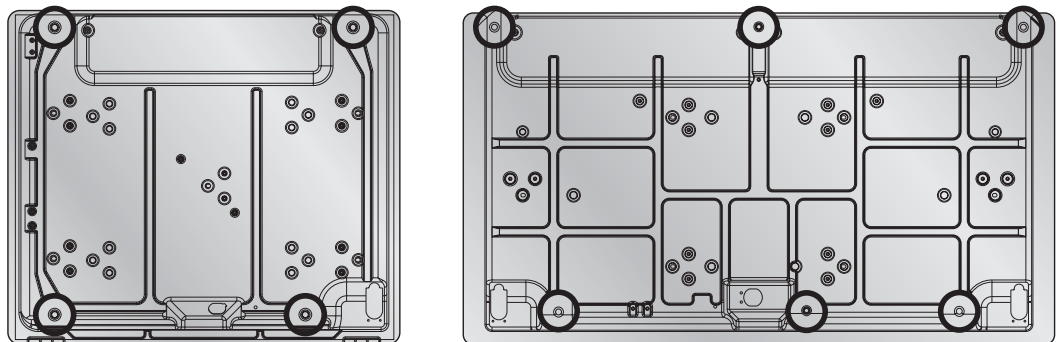


Instructions for the installer

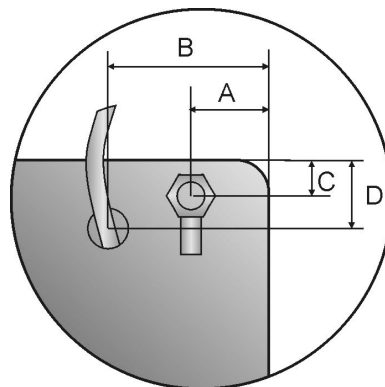
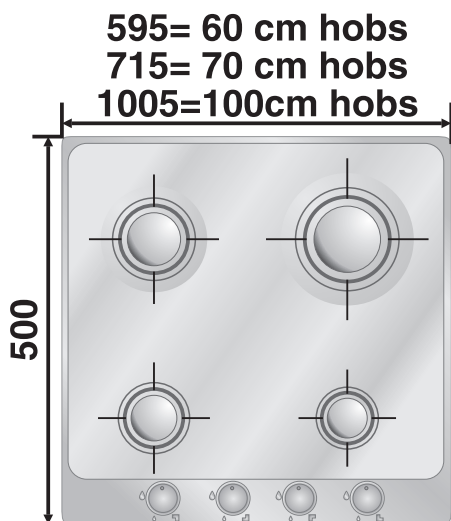
Carefully position the insulation gasket (supplied) on the external perimeter of the hole made in the top surface (see figures below) and try to make it stick to the entire surface by applying light pressure with your hands. Refer to the distances shown in the figure for the model to be installed, keeping in mind that for both models the long front side has to skim the hole. Secure the hob to the counter with brackets **A** (supplied). Carefully trim any excess from border **B** of the gasket. The distances in the following drawing refer to the hole **on the inner side** of the gasket.



The diagram below shows the exact positions of the holes to be used for clamping the hob to the top correctly.



Overall dimensions: location of gas and electrical connection points (all measures in mm).



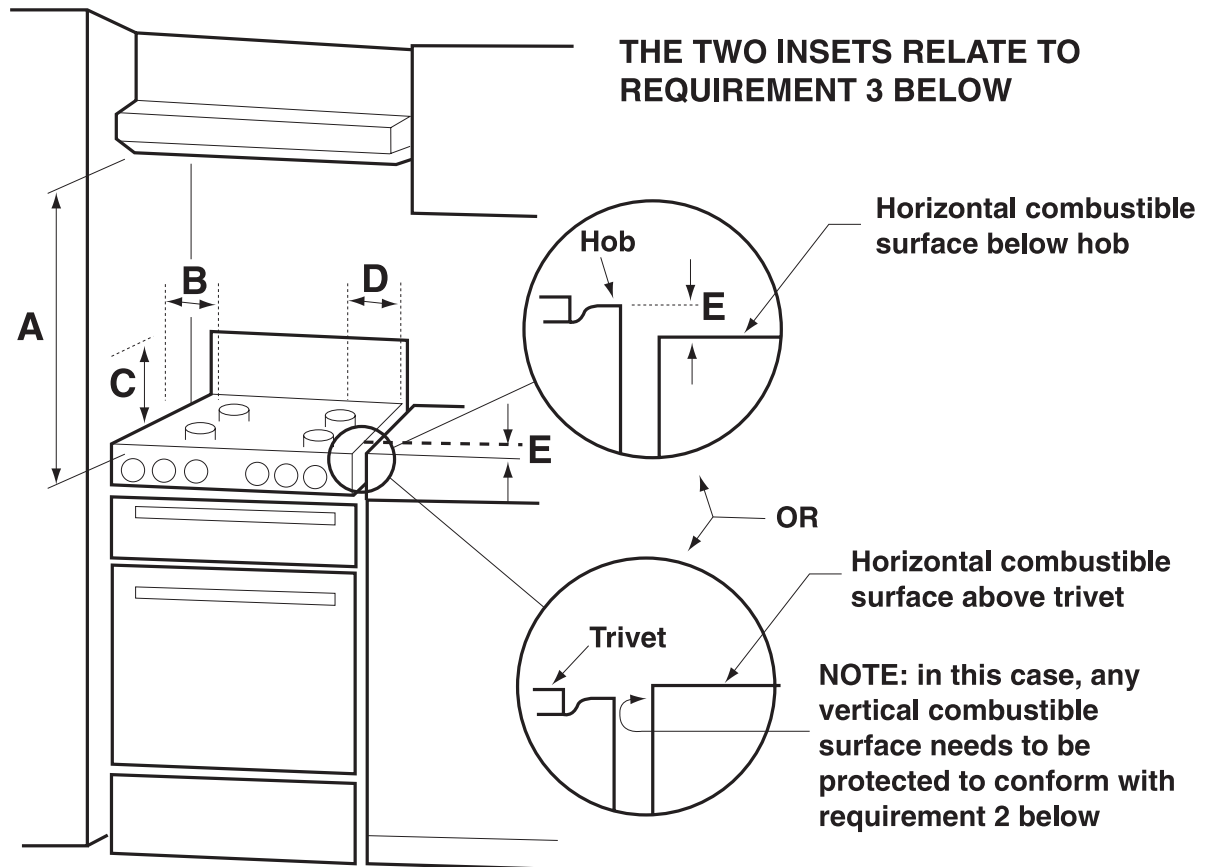
	60 cm hob	70 cm hob	100 cm hobs
A	45	105	105
B	290	340	470
C	45	45	45
D	45	45	65

Instructions for the installer



2.2 Clearance above and around domestic appliances

Extract from AS5601



REQUIREMENTS

- 1 Overhead clearances – (Measurement **A**)
Range hoods and exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the clearance between the highest part of the *hob* of the cooking *appliance* and a *range hood* be less than **600 mm** or, for an overhead exhaust fan, **750 mm**.

Any other downward facing *combustible surface* less than **600 mm** above the highest part of the *hob* shall be protected for the full width and depth of the cooking surface area in accordance with Clause 5.12.1.2. However, in no case shall this clearance to any surface be less than **450 mm**.

- 2 Side clearances – (Measurements **B & C**)
Where **B**, measured from the periphery of the nearest *burner* to any vertical *combustible surface*, is less than **200 mm**, the surface shall be protected in accordance with Clause 5.12.1.2 to a height **C** of not less than **150 mm** above the *hob* for the full dimension (width or depth) of the cooking surface area. Where the cooking *appliance* is fitted with a 'splashback', protection of the rear wall is not required.
- 3 Additional requirements for Freestanding and Elevated Cooking Appliances – (Measurements **D & E**)
Where **D**, the distance from the periphery of the nearest *burner* to a horizontal *combustible surface* is less than **200 mm**, then **E** shall be **10 mm** or more, or the horizontal surface shall be above the *trivet*.



Instructions for the installer

See insets above.

NOTES

- 1 Requirement 3 does not apply to a freestanding or elevated cooking appliance which is designed to prevent flames or the cooking vessels from extending beyond the periphery of the appliance.
- 2 The 'cooking surface area' is defined as that part of the appliance where cooking normally takes place and does not include those parts of the appliance containing control knobs.
- 3 For definition of hob, see Clause 1.4.64.
- 4 For definition of trivet, see Clause 1.4.109.
- 5 Consideration is to be given to window treatments when located near cooking appliances. See Clause 5.3.4.

2.3 Room ventilation



Caution – This hob may only be installed and operated in rooms permanently ventilated in accordance with current regulations. For proper operation of a gas appliance it is essential for the air necessary for combustion of the gas to be able to flow naturally into the room. Air must flow directly into the room through openings in its outside walls. This (these) opening (s) must have a free passage cross-section of at least 100 cm² or 200 cm² for appliances not equipped with gas safety device. These openings must be constructed so that they cannot be obstructed indoors or outdoors, and should preferably be close to the floor on the side opposite to the combustion gas discharge point. If it is not possible to make the openings in the room where the cooker is installed, the necessary air may be taken from an adjoining room, provided it is not a bedroom or a room with fire risk.

2.4 Discharge of combustion products



Discharge of combustion products must be guaranteed by means of hoods connected to a natural draught flue with certain efficiency, or by means of forced aspiration.

An efficient aspiration system requires careful planning by a specialist capable of installing it, respecting the positions and distances prescribed by standards. After installation, the installer must issue a certificate of conformity.



3 GAS CONNECTION

This appliance is suitable for installation with Natural Gas or ULPG (propane). Refer to page 12 for the relevant burner pressure and appropriate injector sizes. When the appliance is to be connected to Natural Gas then the pressure regulator supplied must be fitted to the gas inlet. A test point (for checking the gas pressure) is supplied either with the regulator or as a separate fitting in the case of ULPG (propane) appliances.

Connection of the appliance to the gas supply must be in accordance with the requirements of AS5601. A ½" BSP connector at the inlet is recommended and the gas supply line to the appliance must be of adequate length to allow sufficient withdrawal of appliance for service or disconnection and be:

1. annealed copper pipe or;
2. flexible hose according to AS/NZ1869 & be at least Class "B", 10 mm diameter.

The appliance must be installed with provision to allow the gas to be turned off and disconnected for servicing and removal of the appliance as required from the gas supply.

Before the appliance is operated make certain all relevant parts are placed in the correct position.

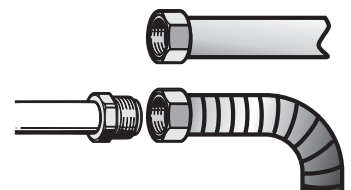
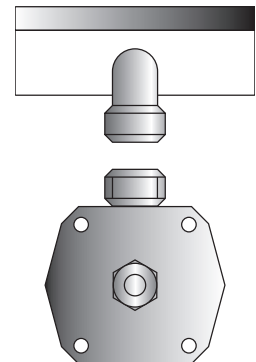
When the installation is completed the installation connections of appliance will require to be leak tested, the burner operating pressure and flame checked and adjusted.

Warranty service calls do not cover these adjustments!

To check the operating pressure of the appliance it is recommended at least 2 large size burners are used. Ensure appliance is secured to wall when installation is completed.

N.G. The regulator supplied must be fitted to the ½ BSP thread at the rear of the appliance. An approved manual shut-off valve must be installed. The N.G. regulator must be checked and adjusted to 1.0kPa after installation.

ULPG: Can be connected to the inlet fitting directly. The pressure must be checked to ensure it is operating at 2.75kPa. A separate test point fitting must be installed between the piping & the appliance for the pressure to be checked to ensure it is operating at 2.75kPa.



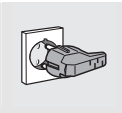


Instructions for the installer

4 ELECTRICAL CONNECTION



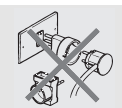
Make sure that the voltage and capacity of the power line conform to the data shown on the plate located under the casing. **Do not remove this plate for any reason.**



The plug on the end of the supply cable and the wall socket must be the same type and conform to the current electrical system regulations. Check that the power line is adequately grounded.



On the power line, install an omnipolar cut-off device with contact cut-off distance greater than or equal to 3 mm, located in an easily accessible position near the unit.



Do not use reducers, adapters or shunts.

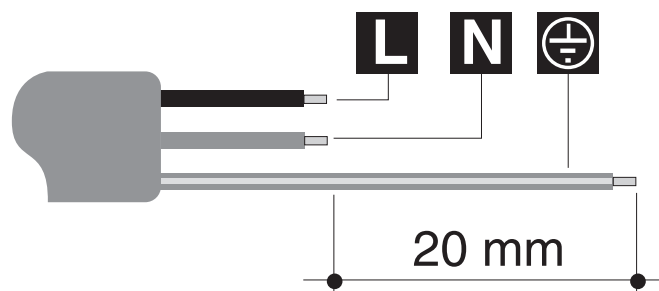


If the power cable is replaced, the wire section on the new cable must not be less than 1.0 mm² (3 x 1.0 cable), keeping in mind that the end to be connected to the hob must have the ground wire (yellow-green) longer by at least 20 mm. Use only H05V2V2-F cable or similar which has a maximum temperature of 90°C. Any replacement needed should be carried out by a specialised technician who should make the mains connections according to the following diagram.

L = brown

N = blue

⊕ = yellow-green



The manufacturer will not be liable for any damage to persons or property caused by non-observance of the above instructions or deriving from the tampering of even a single part of the hob.



5 ADAPTING TO DIFFERENT TYPES OF GAS



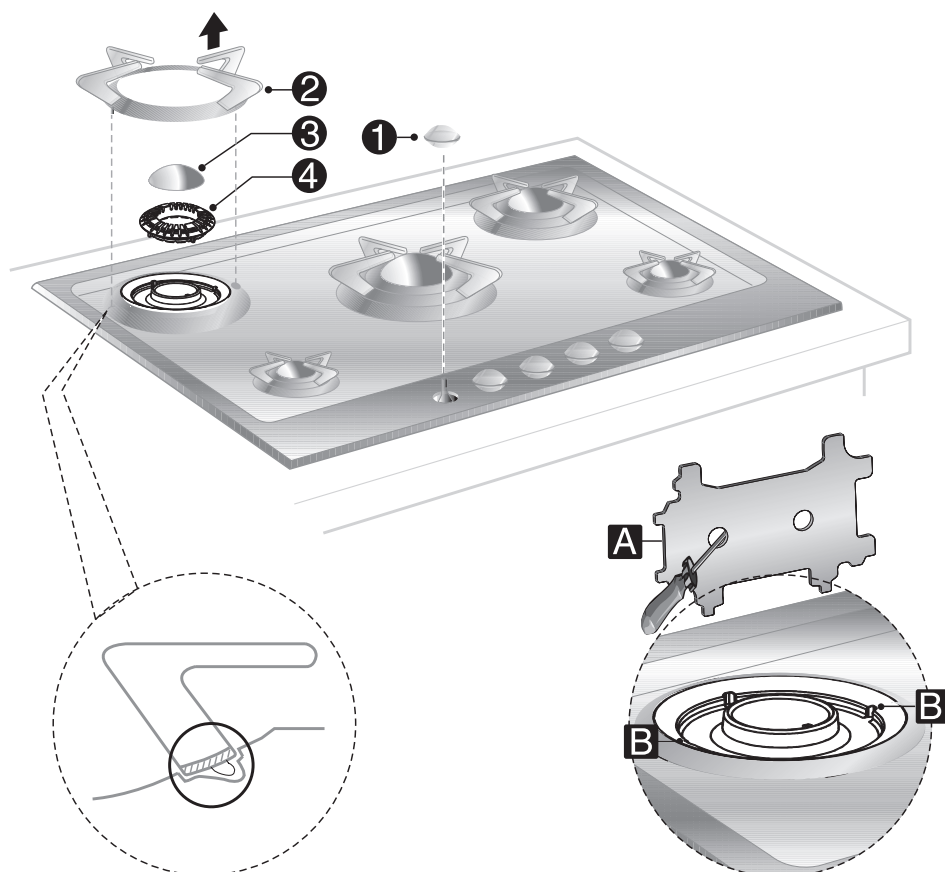
Before performing any cleaning or maintenance work, disconnect the appliance from the electrical socket.

The hob has been adjusted for **natural gas** at a pressure of 1.0 kPa. For functioning with other types of gas the nozzles must be replaced and the primary air adjusted. To replace the nozzles and regulate the burners, you have to remove the top as described in the following paragraph.

5.1 Removing the hob

Remove all of the burner components by following the numerical sequence shown in the figure:

- Remove all of the knobs (1) by pulling them upward;
- Remove the grids (2), lifting up **one of the two horizontal spokes**;
- Remove the burner caps (3) and flame crowns (4);
- With wrench **A** (supplied), open the bayonet clamps on the burner rings by levering on guides **B**;
- Insert a wrench or a screw driver in one of the holes of the tool to simplify removal;
- After having removed all of the above-described components, raise the surface to access the burners and gas taps.



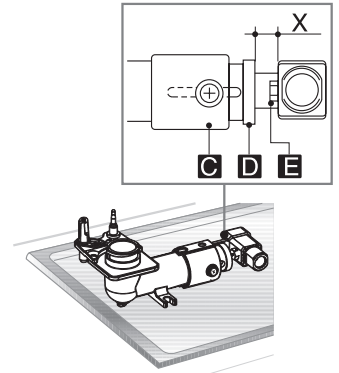


Instructions for the installer

5.2 Adjustment for LPG (Propane)

Check that the connection has been made as described in the “Gas connection” section.

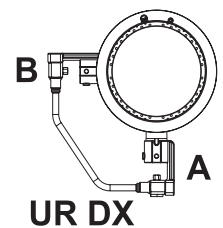
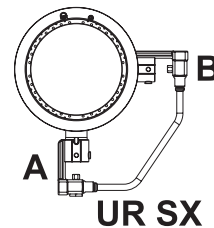
Undo the screw “C” and push the air regulator “D” fully down. Use a spanner to remove the nozzles “E” and fit those of suitable type following the instructions given in the tables for bottled gas **LPG (Propane)** 2.75 kPa. The nozzle must not be tightened to a torque of over **3 Nm**.



Burner	LPG (Propane) – 2.75 kPa	
	Nominal gas consumption (MJ/h)	Injector (mm)
Auxiliary (1)	4.2	0.54
Semi rapid (2)	5.9	0.65
Medium rapid (3)	8.6	0.78
Large rapid (4)	9.5	0.85
UR (5)	A	0.82
	B	0.54



CAUTION: for references A and B on the left UR and right UR burners, see drawings at side.



5.3 Adjustment for natural gas

The hob has been adjusted for **natural gas** at a pressure of 1.0kPa.

To allow the unit to work back with this type of gas, after it has been adjusted for LPG (Propane), perform the same operations described in paragraph “5.2 Adjustment for LPG (Propane)”, but refer to the following table for the proper injectors.

Burner	NG – 1.0 kPa	
	Nominal gas consumption (MJ/h)	Injector (mm)
Auxiliary (1)	3.2	0.82
Semi rapid (2)	4.8	1.00
Medium rapid (3)	8.6	1.25
Large rapid (4)	11.4	1.50
UR (5)	A	1.45
	B	0.82



6 FINAL OPERATIONS

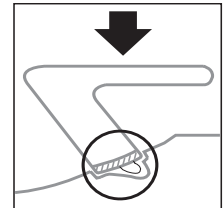
6.1 Reassembling the hob

Follow the instructions given in paragraph “5.1 Removing the hob”, but in the reverse order.




*When replacing the burner rings, remember that they have to be tightened **completely** by means of the wrench supplied, otherwise the flame interruption zones on the flame crowns will not be aligned with the grid spokes.*

When positioning the grids, make sure that the pins are aligned with their seats in the surface, then press them in with the palm of your hand until they lock in place.



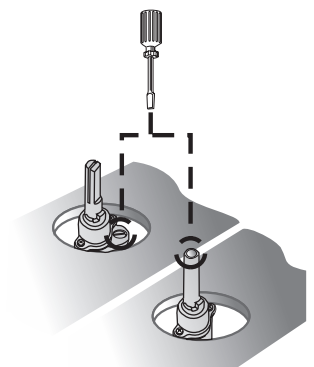
6.2 Adjustment of minimum for natural gas

Replace the components on the burner and slide the knobs on the gas tap pins.

Light the burner and set it at minimum position .

Remove the knob and turn the regulation screw inside or next to the gas tap pin (depending on the model) until you get a suitable minimum flame.

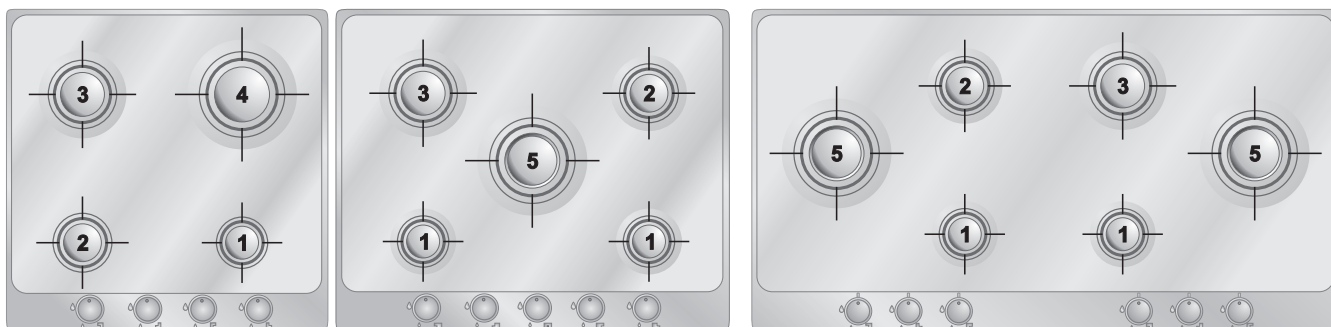
Replace the knob and check flame stability by rapidly turning the knob from maximum to minimum. The flame should not go out.





Instructions for the installer

6.3 Arrangement of the burners on the hob



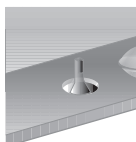
BURNERS

1. Auxiliary
2. Semi rapid
3. Medium rapid
4. Large rapid
5. UR



If the flame of the UR burners have unstable flame (the ring does not ignite or has difficulty igniting), clean the perforated ring carefully to remove any residues deposited in the holes. If the problem persists after this cleaning, contact an authorised service centre.

6.4 Lubrication of gas taps



With time it may happen that the gas taps get blocked and hard to turn. Clean them inside and re-grease them.

This operation must be done by an authorised person.



7 DESCRIPTION OF THE CONTROLS

7.1 Front control panel

All of the commands and controls for the hob are found on the front panel.

MODEL 60 CONTROL PANEL




MODEL 70 CONTROL PANEL






MODEL 100 CONTROL PANEL

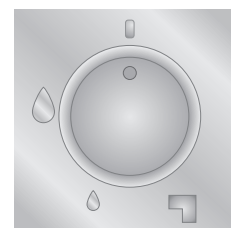


DESCRIPTION OF THE KNOB

The flame is lit by pressing the knob and simultaneously turning it anticlockwise to the minimum flame symbol .

To adjust the flame, turn the knob to the zone between maximum  and minimum .

Turn off the flame by turning the knob to position .



ARRANGEMENT OF THE BURNERS – Description of symbols



REAR LEFT



REAR RIGHT



FRONT LEFT



FRONT RIGHT



MIDDLE LEFT



MIDDLE RIGHT



MIDDLE



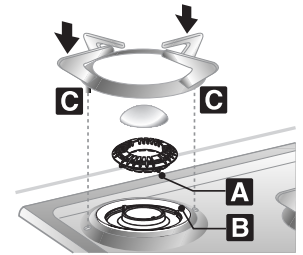
Instructions for the user

8 USING THE HOB




Check that the flame crowns, the burner caps and grids are correctly assembled. Pins **A** of the flame crowns must be inserted in housings

B of the burner rings, and pins **C** on the grids must be blocked in their respective housings on the hob.



8.1 Ignition of the burners



The device is fit with electronic ignition. Simply press and simultaneously turn the knob counter-clockwise on the low flame symbol , until the burner is ignited.

The burner might go off when the knob is released. In this case repeat the aforesaid operation keeping the knob pressed for more than 2 seconds.

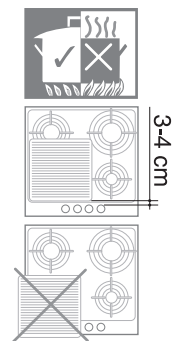


Should the burners go off accidentally in the models with valves, a safety device will trip after approximately 20 seconds to block the gas outlet even if the cock is open.

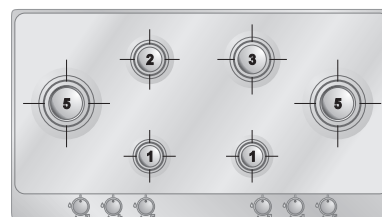
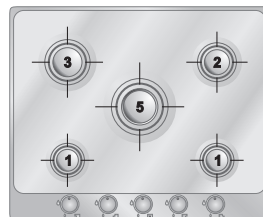
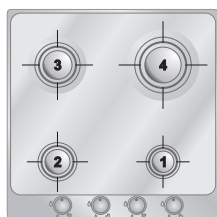
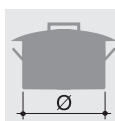
8.2 Practical advice for using the burners

For better burner performance and minimum gas consumption, flat bottomed, even pans must be used, with covers and proportional in size to the burners (see paragraph "8.3 Diameter of pans").

To avoid overcooking or damage to the surface top while cooking, all pans or griddles must be positioned within the cooking hob perimeter and must be at a minimum distance of **3-4 cm** from the knobs.



8.3 Diameter of pans



BURNERS

Ø min. and max. (in cm)

1	Auxiliary	7-18
2	Semi rapid	10-24
3	Medium rapid	18-24
4	Large rapid	20-24
5	UR	20-28

Instructions for the user



9 CLEANING AND MAINTENANCE



Before any intervention, disconnect the power supply of the device.

9.1 Cleaning stainless steel



To keep the hob in good condition, you should clean it after every use (after it has cooled).

9.1.1 Regular daily cleaning of the hob

In order to clean and preserve the surface, always use specific products only, which do not contain abrasive substances or chlorine-based acid substances.

How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

9.1.2 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.

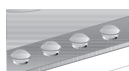
Use normal non-abrasive products and remove spots or residuals with non-scratch sponges or, if need be, with wood or plastic utensils.

Rinse thoroughly and dry with a soft cloth or deerskin.



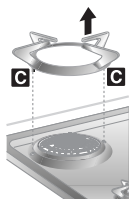
9.2 Cleaning of the components

9.2.1 Knob



The knobs are made of stainless steel and therefore should be cleaned in the same way as the hob.

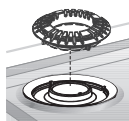
9.2.2 Grids and burners cap



In normal use of the hob, the grids and burner caps normally get browned as a result of the high temperature. For optimum cleaning remove the burner cap and lift up **one of the horizontal spokes** of the grid to remove it from its housing. Clean these parts with a fine abrasive sponge or similar products found on the market. Then redo with specific polish to make the steel shiny.

Reassemble the burner caps on their flame crowns. When replacing the grids, make sure that pins **C** are aligned with their seats on the hob, then press them in with the palm of your hand until they lock in place.

9.2.3 Flame crowns



The flame crowns are removable. Wash them with hot water and non-abrasive detergent. Be careful to remove all deposits.

When you replace them, make sure that they are **completely dry** and inserted correctly in their housings (see Section "8. Using the hob").



Instructions for the user

9.2.4 Ignition plugs and safety devices



For good functioning of the ignition plugs and the safety devices, keep them very clean.

Check frequently and clean with a damp cloth when necessary.

9.3 Preventive maintenance



This appliance does not need any special maintenance. However, a few simple operations have to be carried out periodically to prevent malfunctioning:

Burners: the burners must be cleaned periodically (once a year) to ensure correct combustion; make sure that all the openings and flame ports are clean and free of obstacles, and that the burners rest firmly on their supports.

Gas connection: the gas connection must be checked periodically. (every 2 years)

Flexible pipes: if a flexible pipe is used, it must be inspected periodically (once a year) for leakages: if the surface of the pipe appears rigid and cracked, disconnect immediately the cooker from the gas supply and replace the pipe with a new one.

Valves: if the gas valves get stuck or hard to turn, they need to be cleaned and re-greased; this operation must be carried out by an authorised person.

10 PROBLEMS AND CAUSES

Each of the following cases is caused by an abnormal operation of the appliance and should be dealt with by authorised persons: please contact your local dealer or Service Center in case you detect any of these malfunctioning.

PROBLEM	CAUSE	WHAT TO DO
The flame is very long with bright yellow tips. Black deposits on the bottom of the pans.	Defect of comburent air or incorrect injectors. Burner dirty or flame ports obstructed.	Clean the burner. Call Service Center if the problem remains.
The flame is very short and noisy. The flame moves away from the burner ports.	Excess of comburent air.	Call Service Center.
The flame extinguishes when the burner knob is set to the low flame position.	Incorrect adjustment of the minimum heat input or excess of comburent air.	Call Service Center.
The valve knob is hard to rotate.	Gas valve worn out or needs lubrication.	Call Service Center.

Spazio per targhetta caratteristiche

Space for rating plate

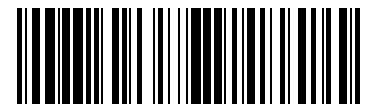
Espacio para placa caracteristica

Espace pour plaquette signaletique

Platz für Typenschild

Plaats voor typeplaatje

Utrymme för Identifikationsplåten



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