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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 person** 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.

INSTALLATION MUST BE CARRIED OUT BY AN AUTHORISED PERSON 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 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 \square OR $\mathbf{0}$ (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.

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

Introduction



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



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



THE HOB IS TO BE USED BY ADULTS ONLY. DO NOT LET UNSUPERVISED CHILDREN PLAY WITH THE HOB.



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



THIS APPLIANCE IS DESIGNED FOR COOKING FOOD AND 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. INSTALLATION OF THE APPLIANCE

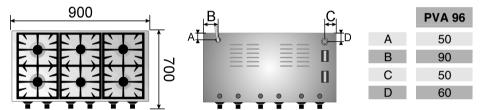
It is the law that all gas appliances are installed by an **authorised persons**. Clearance around the appliance must comply with the requirements of AGA601. (see 2.6)

2.1 Positioning



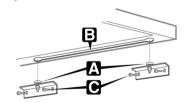
The following operation requires building and/or carpentry work so must be carried out by a competent tradesman. Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant (T 90°C).

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



2.1.1 Fixing

Insert screws **A** of the brackets provided into slots **B** under the appliance. Slide the brackets into slots **B**. Position the appliance on to the support frame and secure it by means of screws **C**.



2.2 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.



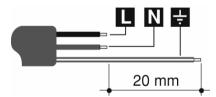
Do not use reducers, adapters or shunts.



If the power cable is replaced, the wire section on the new cable must not be less than $1.0~\text{mm}^2$ (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.



2.3 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 LPG (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 LPG (propane) appliances.

Connection of the appliance to the gas supply must be in accordance with the requirements of AG601. 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 annealed copper pipe.



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.

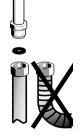
When the installation is completed the installation connections of appliance will require to be leak tested, the burner operating pressure and flame checked and adjusted.

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.

L.P.G. 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.



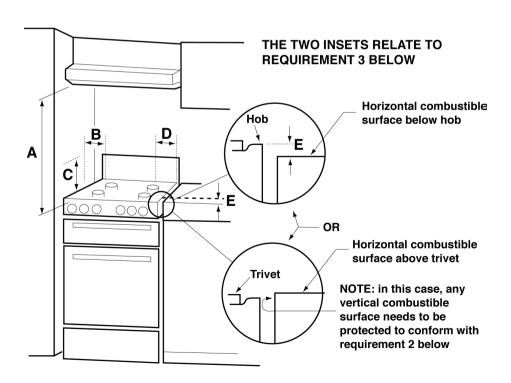




3.1 Room ventilation

Caution – This cooker 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, proveded it is not a bedroom or a room with fire risk.

3.2 Clearance above and around domestic appliances Extract from AGA601





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 Appliaces – (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*. 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.



4. ADAPTING TO DIFFERENT TYPES OF GAS

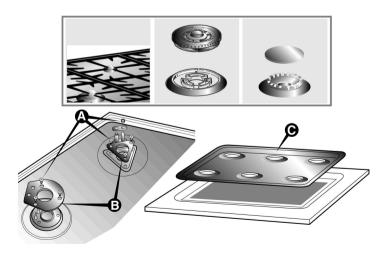


Before any intervention, disconnect the power supply of the device.

The hob has been adjusted for **natural gas** at a pressure of 1.0kPa. If used with other types of gas, you have to replace the nozzles and regulate the primary air to the burners. Then regulate the minimum flame on the gas taps. For nozzle replacement and burner adjustment you must raise the hob as described in the following paragraph.

4.1 Removing the top

- Slide out the grids, and remove all burner caps, flame cap crowns and burners.
- 2. Remove the screws and nuts **A** which hold burner supports in place.
- 3. Remove plates **B**.
- 4. Lift up top **C** with the aid of a screwdriver and remove it from its seat.
- 5. Replace the burner nozzles according to the specifications in the reference gas table.
- 6. Adjust primary air as described in paragraph "4.2 Regulation for LPG".





4.2 Regulation for LPG

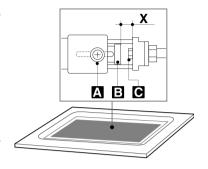
Loosen screw **A** and push air regulator **B** to the bottom.

With a 7 mm wrench, remove nozzle **C** and replace it with the proper one (follow the instructions on the reference tables for the type of gas to be used).

The torque wrench setting of the nozzle must not exceed **3 Nm**.

Regulate the air by sliding regulator **B** until reaching distance "**X**" shown in the table in paragraph "4.4 Regulation of primary air".

Lock regulator **B** by tightening screw **A**.



	LPG – 2.75 kPa		
Burner	Nominal gas consumption (MJ/h)	Turn-down gas consumption (MJ/h)	Injector (mm)
Auxiliary	5.3	1.5	0.62
Semi rapid	6.6	1.5	0.70
Rapid	9.0	3.2	0.82
Wok	15.0	5.4	1.05

4.3 Adjustment for natural gas

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

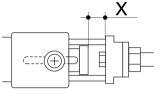
To allow the unit to work back with this type of gas, after it has been adjusted for LPG, perform the same operations described in paragraph "4.2 Regulation for LPG", but choose the nozzles and regulate the primary air for natural gas, as shown in the following table and in paragraph "4.4 Regulation of primary air".

	NG – 1.0 kPa		
Burner	Nominal gas consumption (MJ/h)	Turn-down gas consumption (MJ/h)	Injector (mm)
Auxiliary	5.3	1.4	1.00
Semi rapid	6.6	1.4	1.15
Rapid	9.0	2.4	1.35
Wok	15.0	4.3	1.75



4.4 Regulation of primary air

Referred to distance "X" in mm.



Burner	NG 1.0 kPa	LPG 2.75 kPa
Auxiliary	3.0	2.5
Semi rapid	3.0	2.0
Rapid	3.0	2.0
Wok	4.0	2.5

5. FINAL OPERATIONS

Having carried out the above adjustments, reassemble the appliance following, backwards, the instructions in paragraph "4.1 Removing the top".

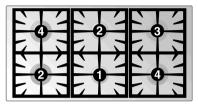
5.1 Adjustment of minimum for natural gas

Light the burner and take it to the minimum. Remove the gas tap knob and turn the adjustment screw inside or at the side of the tap shaft (depending on the model) until there is a regular minimum flame. Replace the knob and check burner flame stability: (rapidly turning the knob from maximum to minimum position, the flame should not go out). Repeat the operation on all the gas taps.





5.3 Arrangement of burners on the hob



	Burners
1	Auxiliary
2	Semi rapid
3	Rapid
4	Wok



5.4 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.



6. USE OF THE HOB

6.1 Burner knob

To light the flame, press and turn the knob anticlockwise to the large flame symbol. Adjust the flame by turning the knob to the area comprised between maximum and minimum marks. To turn off, set the knob to either or 0.





6.2 Lighting the burners



Before lighting the burners make sure that the flame cap crowns are properly fitted into their seats and equipped with the corresponding caps, and check that niche **A** is aligned with pin **B**.

Grid **C** (available in some models) is intended for use with "wok" pans.







Each knob corresponds to the burner indicated. The appliance is equipped with an electronic lighting device. To light the burners, press and turn the knob anticlockwise to the large flame symbol. Keep the knob pressed for about 2 seconds to let the thermocouple heat up. If the burner turns off when the knob is released, it means that the thermocouple isn't hot enough. Repeat ignition and keep the knob pressed longer.



If the burners turn off accidentally, a safety device will trip after about 20 seconds to cut off gas flow (even with the gas tap open).







6.3 Practical advice for using the burners

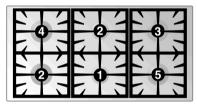
For better use of the burners and lower gas consumption, use covered containers that are proportional in size to the burner to prevent the flame from licking the sides (see paragraph "6.4 Diameter of containers"). When water reaches the boiling point, lower the flame so that it doesn't overflow.

To avoid burns or damage to the hob, all vessels or griddle plates must be placed within the perimeter of the hob.

When using fats or oils, be extremely careful that they don't overheat and catch fire.

6.4 Diameter of containers





Burners		Ø min. and max. (in cm)	
1	Auxiliary	12-14	
2	Semi rapid	16-20	
3	Rapid	18-24	
4	Wok	20-24	
5	Wok	20-26	



7. CLEANING AND MAINTENANCE



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

7.1 Cleaning stainless steel



To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

7.1.1 Ordinary Daily Cleaning

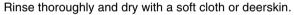
To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids. **How to use:** pour the product on a damp cloth and wipe the surface,

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

7.1.2 Food stains or residues

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

Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.





7.2 Cleaning of the hob components

Grids, caps, flame cap crowns and burners can be removed for ease of cleaning. Wash them in warm water using a non-abrasive detergent, taking care to remove all tough spots. Before remounting, allow the components to fully dry out. Re-install the caps on the corresponding crowns making sure that niches A are perfectly aligned with pins B of the burners.



To work well, the ignition plugs and thermocouples must always be very clean. Check them frequently and clean them with a wet rag if necessary. Any dry residue should be removed with a toothpick or a needle.







7.3 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 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.

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.



8. PROBLEMS AND CAUSES

Each of the following cases is caused by an abnormal operation of the appliance and should be dealt with by an authorised perso: 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.	Call Service Center.
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 lubrification.	Call Service Center.