Built-in hobs

Instructions for use and installation

P 640 TC (IX) GB

INDESIT

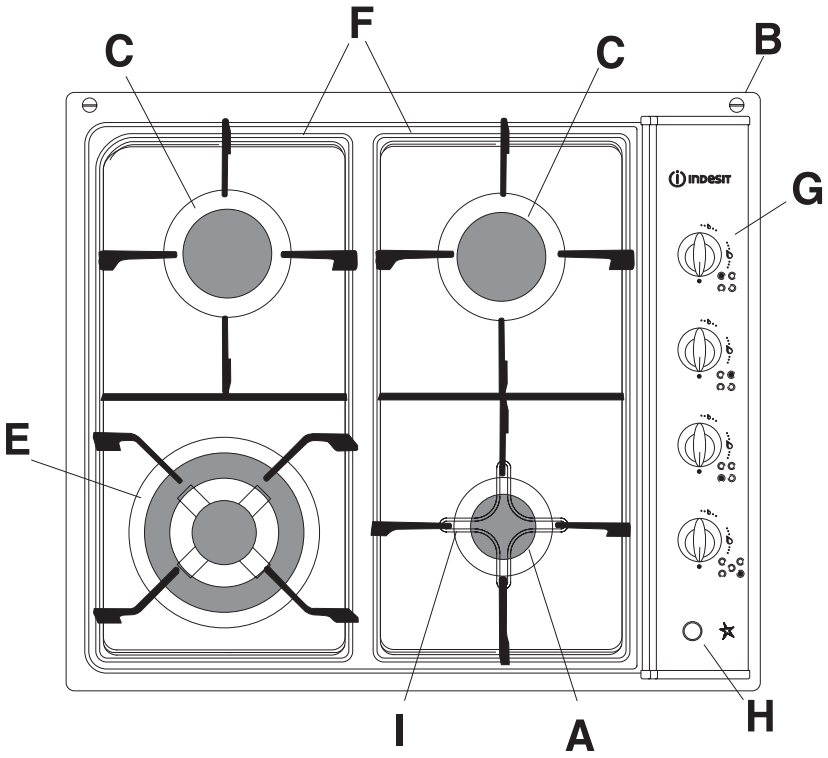
GB Built-in hobs

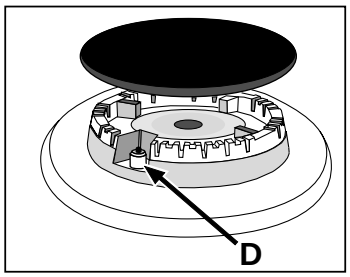
Instructions for use and installation

Congratualtions on choosing an Indesit 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.

Contents

Close-up View





A **Auxiliary gas burner**
B **Hooks**
C **Semi-fast gas burner**
D **Ignitor for Gas Burners**
E **Triple ring gas burner**
F **Support Grid for Cookware**
G **Control Knobs for Gas Burners**
H **Ignition Pushbutton for gas burners**
I Pan reducing support

How To Use Your Appliance

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

The symbols near the knobs also show the position of the relative burner on the hob.

Lighting the burners

Automatic ignition "D":

- turn the relative knob counter-clockwise until the pointer is on the high-flame symbol;
- press the automatic gas ignition by pushing the button marked with the symbol ;
- Checking that the flame is stable. If it is not, repeat the operation.

For minimum power, turn the knob towards the low flame symbol. Intermediate positions are possible by putting the knob anywhere between the high and the low flame symbol.

To turn off the burner, turn the knob clockwise to the off position "●" .
- Difficulty in ignition is sometimes due to air inside the gas duct.
- When the equipment is not in operation, check that the knobs are in the off position "●" . The main gas supply cut-off cock should also be closed.

Practical tips for using the burners
To obtain maximum efficiency from the burners, it is advisable to use only pans with a diameter that is suitable for the burner being used, so that the flame does not extend beyond the pan base (see following table).
When a liquid starts boiling, it is advisable to turn the flame down just enough to keep the liquid simmering.

Burner	Diameter of the pan in cm.
Auxiliary A (small)	from 6 to 14
Semi-fast S (medium)	from 15 to 20
Triple ring T (large)	from 21 to 30

The hob is fitted with **pan reducing support** (fig.1), which should only be used on the auxiliary "A" burner (small).

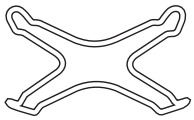


fig.1

How to Keep Your Cooktop in Shape

Before cleaning or performing maintenance on your appliance, disconnect it from the electrical power supply.
To extend the life of the cooktop, it is absolutely indispensable that it be cleaned carefully and thoroughly on a frequent basis, keeping in mind the following:
- 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 substance. Check that the gas outlet slits are not clogged. Dry the burners carefully before using them again.
- Frequently clean the end part of the automatic glow plugs of the hob.
- The steel parts and especially the areas with the screen-printed symbols should not be cleaned with diluents or abrasive detergents. It is advisable to use only a a damp cloth with tepid water and a liquid detergent;
- Avoid cleaning appliance parts when they are still warm;
- Avoid leaving acidy liquids (vinegar, lemon juice, aggressive detergents, etc.) on enamelled or painted parts;

Greasing the Gas Valves
Over time, the gas valves may stick or become difficult to turn. If this is the case, they must be cleaned on the inside and then regreased.
Important: This procedure must be performed by a technician authorized by the manufacturer.

Is there a problem?

It may occur that the cooktop does not function or does not function properly. Before calling customer service for assistance, lets 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 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 Merloni Elettrodomestici 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 original.

Safety Is a Good Habit to Get Into

- This manual is for a class 3.
- This appliance is designed for non-professional use in the home and its features and technical characteristics must not be modified.
- 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 in 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 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 becuase 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 "●" 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.

Instructions for the installer

The following instructions are provided for qualified installers so that they may accomplish installation, adjustment and technical maintenance operations correctly and in compliance with national current regulations and standards.

Important: the appliance should be disconnected from the mains electricity supply before any adjustment, maintenance, etc. is carried out. Maximum caution should be used whenever it is necessary to keep the appliance connected to the electricity supply.

The hobs have the following **technical characteristics:**

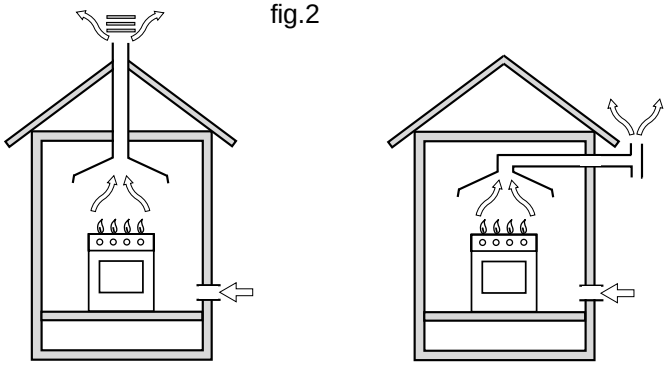
-Category II 2H3+ **Class 3**

Positioning

This appliance may only be installed and operated in permanently ventilated rooms in compliance with provisions laid down by current regulations and standards. The following requirements must be observed:

The appliance must discharge combustion products into a special hood, which must be connected to a chimney, flue pipe or directly to the outside (fig.2). If it is impossible to fit a hood, the use of an electric fan is permitted, either installed on a window or on an external wall, which must be switched on at the same time as the appliance.

fig.2



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

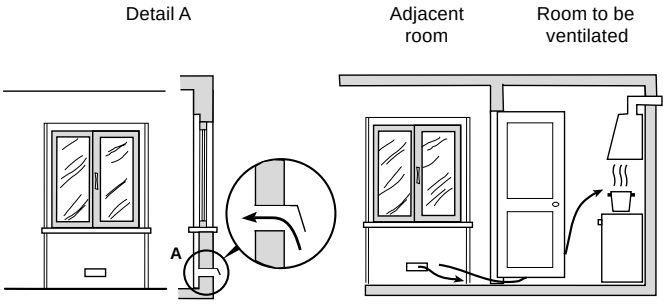
Directly to the outside

Kitchen ventilation

The air flow into the room where the appliance is installed must equal the quantity of air that is required for regular

combustion of the gas and for ventilating the same room.
Air must be taken in naturally through permanent apertures made in the outside walls of the room or through single or branching collective ventilation ducts in compliance with the standards in force. The air must be taken directly from the outside, from an area far from sources of pollution.
The ventilation aperture must have the following characteristics (fig.3A):

- total free cross section of passage of at least 6 cm² for every kW of rated heating capacity of the appliance, with a minimum of 100 cm² (the heating capacity is indicated on the **rating plate**);
- it must be made in such a way that the aperture, both on the inside and outside of the wall, cannot be obstructed;
- it must be protected, e.g. with grills, wire mesh, etc. in such a way that the above-mentioned free section is not reduced;
- it must be situated as near to floor level as possible.



Examples of ventilation holes for comburant air

Fig. 3A

Enlarging the ventilation slot between window and floor

Fig. 3B

The air inflow may also be obtained from an adjoining room, provided the latter is not a bedroom or a room where there is a risk of fire, such as garages, mews, fuel stores, etc. and is ventilated in compliance with the standards in force.
Air from the adjoining room to the one to be ventilated may be made to freely pass through permanent apertures with a cross section at least equal to that indicated above. These apertures may also be obtained by increasing the gap between the door and the floor (fig.3B). If an electric fan is used for extracting the combustion products, the ventilation aperture must be increased in relation to its maximum performance. The electric fan should have a sufficient capacity to guarantee an hourly exchange of air equal to 3-5 times the volume of the kitchen. Prolonged, intensive use of the appliance may require extra ventilation, e.g. an open window or a more efficient ventilation system by increasing the extraction power of the electric fan if installed. Liquid petroleum gas descends towards the floor as it is heavier than air. Apertures in the outside walls in rooms containing LPG cylinders should therefore be at floor level, in order to allow any gas from leaks to be expelled. Do not store LPG cylinders (even when empty) in basements/rooms below ground level; it is advisable to keep only the cylinder in use in the room at any one time and connected far from heat sources which could raise its temperature to above 50 °C.

Fitting into modular kitchen units
For correct operation of the hob built into a kitchen unit or other compartment, the latter must be suitable.
The installation diagram plus dimensions of the housing hole is given in fig. 4.

The hob must be at least 60 mm from the rear wall. If the hob is to be installed near a corner, it must be at least 100 mm. from the side wall (fig.5). If the hob is installed on a base unit with doors, hob operation is not influenced by the opening and closing of these doors.

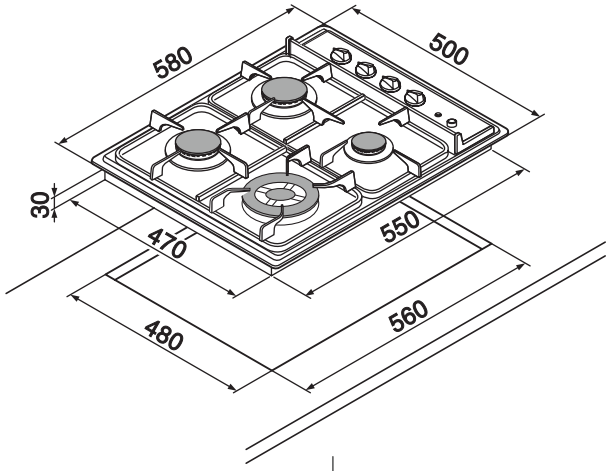


fig.4

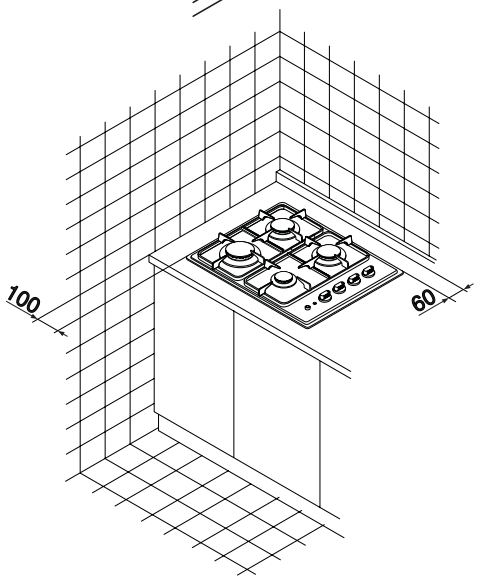


fig.5

Installation above an oven
Suitable precautions must be taken to ensure that the installation is in compliance with current accident-prevention regulations regarding electrical and gas connections.
Both the electricity supply cable and the gas pipe must not touch hot parts of the oven housing, in order to avoid overheating. When installing above a built-under oven without forced cooling ventilation, suitable air vents should be provided for as shown in fig.6 (inlet at least 200 cm² from the bottom, outlet at least 120 cm² from the top part) to allow adequate ventilation inside the housing unit.
Also a wooden panel "**A**" should be installed beneath the hob as insulation, positioning it at a minimum distance of 15 mm from the hob housing (fig.6).

Fixing to the housing unit
Proceed with fixing to the housing unit as follows (fig.7):

- mount the hooks "**B**", partly tightening the provided screws "**A**" into the relative holes;
- position the provided sealing gasket "**X**" 5÷6 mm from the edge of the installation hole, matching up the two ends of

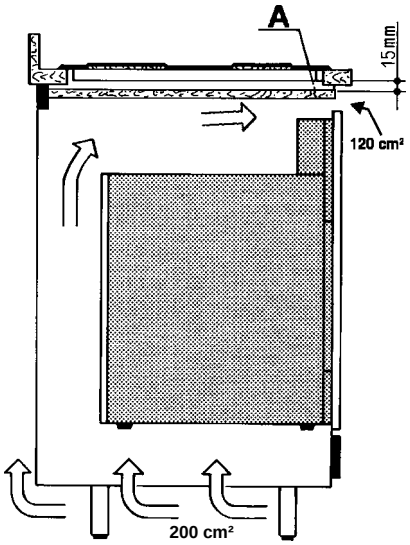


fig.6

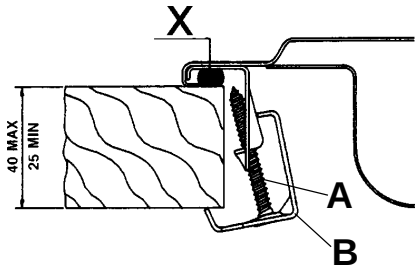


fig.7

the seal without overlapping;

- insert the hob into the hole, making sure it is positioned centrally and that the edge adheres to the sealant;
- position the hooks "**B**" correctly, as shown in figure and then tighten the screws "**A**" to hold them in place;

Gas supply connection

- Check that the appliance is set for the type of gas available and then connect it to the mains gas piping or the gas cylinder in compliance with current regulations and standards.
- This appliance is designed and set to work with the gas indicated on the label situated on the actual hob. If the gas supply is other than the type for which the appliance has been set, proceed with replacing the corresponding nozzles (provided), following instructions given in the paragraph “Adaptation to different types of gas”.
- For trouble-free operation, suitable use of energy and longer life of the appliance, make sure that the supply pressure complies with the values indicated in the table 1 "burners and nozzles specifications, otherwise install a special pressure regulator on the supply pipe in compliance with current standards and regulations.
- Connect in such a way that the appliance is subjected to no strain whatsoever.

Either a rigid metal pipe with fittings in compliance with the standards in force must be used for connecting to the nipple union (threaded ½"G male fitting) situated at the rear of the appliance to the right (fig.8), or flexible steel pipe in compliance with the standards in force, which must not exceed 2000 mm in length. Should it be necessary to turn the fitting, the gasket (supplied with the appliance) must be replaced.

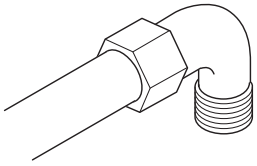


fig.8

Upon completion of installation, check the gas circuit, the internal connections and the taps for leaks using a soapy solution (never a flame). Also check that the connecting pipe cannot come into contact with moving parts which could damage or crush it. Make sure that the natural gas pipe is adequate for a sufficient supply to the appliance when all the burners are lit.

Important: A pressure regulator, in compliance with the standards in force, must be inserted when connecting to a liquid gas supply (in a cylinder).

Adaptation to different types of gas

If the hob is to be converted for use with a type of gas other than that for which it was set in the factory (indicated on the label to be found on the hob), the burner nozzles should be replaced as follows:

- Remove the pan supports and the burners.
- Unscrew the nozzles “**A**” (fig.9) using a 7 mm socket wrench and replace them with the ones which have a diameter suitable for the type of gas to be used, according to the table 1 "burners and nozzles 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;

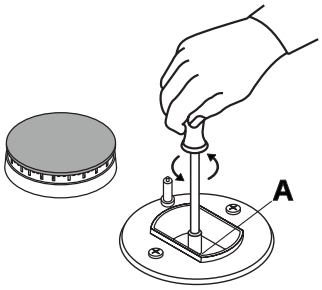


fig.9

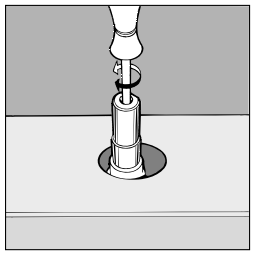


fig.10

Regulation of Air Supply to the Burner

The burners do not need any primary air regulator.

Minimum Regulation

- Put the tap to the low flame position;
- Remove the tap knob and turn the adjusting screw, situated inside the tap stem (fig.10), using a screwdriver (loosening the screw increases the height of the flame, tightening decreases it).
  note: the adjusting screw must be fully screwed down for liquid gas.
- Having obtained the low flame setting required and with the burner lit, abruptly change the position of the knob several times from minimum to maximum and vice versa and check that 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.

Instructions for the installer

Electrical connection

THE APPLIANCE MUST BE EARTHED

The hob is designed to work with alternating current at the supply voltage and frequency indicated on the rating plate (situated under the hob or at the end of the instruction booklet). Make sure that the local supply voltage corresponds to the voltage indicated on the rating plate.

Connecting the supply cable to the mains electricity supply

For models supplied without a plug, fit a standard plug, suitable for the load indicated on the rating plate, onto the cable and connect to a suitable socket.

To connect directly to the mains supply, a double-pole switch with a contact separation of at least 3 mm suitable for the load and complying with current standards and regulations, must be fitted between the appliance and the mains supply outlet. The yellow-green earth wire must not be interrupted by the switch. The supply cable must be in such a position that no part of it can reach a temperature of 50°C above room temperature. For installation above a built-under oven, the hob and the oven must be connected separately to the electricity supply both for safety reasons and for easy removal of the oven if necessary. Do not use adapters or shunts as they could cause heating or burning. Before connecting to the power supply, make sure that:

- the limiter valve and the domestic system can withstand the load from the appliance (**see rating plate**);
- the supply system is efficiently earthed according to standards and laws in force;
- the socket or double-pole switch are easily accessible when the appliance is installed.

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

Green & Yellow **- Earth**
Blue **- Neutral**
Brown **- Live**

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

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

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

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

FAILURE TO OBSERVE THE ACCIDENT-PREVENTION REGULATIONS RELIEVES THE MANUFACTURER OF ALL LIABILITY.

Replacing the cable

Use a rubber cable of the type H05RR-F with a cross section 3 x 0.75 mm².

The yellow-green earth wire must be 2-3 cm longer than the other wires.

Burners and nozzles characteristics

Table 1

Burner	Diameter (mm)	Thermal power kW (H.s.*)		Liquid gas: By-pass 1/100	Liquid gas: Injector 1/100	Liquid gas: Flow * g/h		Natural gas: Injector 1/100	Natural gas: Flow* l/h
		Nomin.	Reduc.	(mm)	(mm)	***G30	**G31	(mm)	G20
Semi-rapid C	75	1.65	0.4	30	64	120	118	96	157
Auxiliary A	55	1.00	0.3	27	50	73	71	71	95
Triple ring E	130	3.25	1.3	57	91	236	232	124	309
Supply pressure	Nominal (mbar)					28-30	37		20

* At 15°C and 1013 mbar-dry gas
** Propane G31 H.s. = 50,37 MJ/kg
*** Butane G30 H.s. = 49,47 MJ/kg
Natural gas G20 H.s. = 37,78 MJ/m³

CE

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.

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