



Instructions for use and maintenance of HOBS



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- Thank you for choosing one of our quality products, capable of giving you the very best service. To make full use of its performance features, read the parts of this manual which refer to your appliance carefully. **The Manufacturer declines all responsibility for injury or damage caused by poor installation or improper use of the appliance.**
- To ensure its appliances are always at the state of the art, and/or to allow constant improvement in quality, the manufacturer reserves the right to make modifications without notice, although without creating difficulties for users.
- If spare parts are required, your order to your dealer must include the model number and serial number indicated on the name-plate underneath the hob.
- APPLIANCE COMPLYING WITH THE FOLLOWING DIRECTIVES:
 - EEC 90/396
 - EEC 73/23 and 93/88
 - EEC 89/336 (radio-frequency interference)
 - EEC 89/109 (contact with foods)

FOREWORD

- Refer only to the headings and sections covering accessories actually installed on your appliance.

GAS BURNERS CHARACTERISTICS

Gas	Burner	Injector 1/100mm	Consumption MJ/h
Natural Gas 1.00 kPa	auxiliary	90	3.9
	semi-rapid	110	5.9
	rapid	155	11.7
	triple internal	70	15.9
	external	170	
Propane Gas 2,75 kPa	auxiliary	50	3.2
	semi-rapid	65	5.4
	rapid	85	9.6
	triple internal	37	14.1
	external	97	

ELECTRIC HOTPLATES

ø 145 mm 1,0 kW - Normal hotplate
1,5 kW - Rapid hotplate

ø 180 mm 1,5 kW - Normal hotplate
2,0 kW - Rapid hotplate

Cat.: see nameplate on cover; Class 3
Type "X" hobs

EQUIPMENT

Depending on the models, hob may also have:

- Safety device for one or more hob burners
- Electric ignition on top burners
- One or more electric hotplates

For the LAYOUT OF HOB BURNERS see the models illustrated in figure 1 at the back of this manual.

For the ELECTRIC WIRING DIAGRAM see figure 2 at the back of this manual.

The electrical power is indicated on the nameplate underneath the hob.

A copy of the nameplate is glued to the cover of this manual.

INSTALLATION

This appliance shall be installed only by authorised personnel and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, water supply regulations, electrical wiring regulations, AS 5601/AG 601 - Gas Installations and any other statutory regulations.

Before installing, ensure that the appliance is correctly preset for the local distribution conditions (gas type and pressure).

The presettings of this appliance are indicated on the nameplate shown on the cover.

This appliance is not connected to a flue gas extractor device. It must be installed and connected in accordance with the regulations in force.

This appliance may only be installed and may only operate in rooms permanently ventilated in accordance with national regulations in force.

NOTE: If the hob is to be installed above a cupboard, then a dividing shelf as pictured above must be installed to prevent access to the underneath of the hob.

If the hob is to be installed above an underbench oven, then a dividing shelf is not required. (Fig. 13)

IMPORTANT:

DO NOT SPRAY AREOSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION. WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.

-THE APPLIANCE IS NOT INTENDED FOR USE BY YOUNG CHILDREN OR INFIRM PERSONS WITHOUT SUPERVISION.
 - YOUNG CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.
 - DO NOT USE A STEAM CLEANER TO CLEAN THE HOB.

VENTILATION

The rooms in which gas appliances are installed must be well ventilated in order to allow correct gas combustion and ventilation. Ventilation must be in accordance with AS 5601/AG 601 - Gas installations. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

POSITIONING (fig. 3)

Free the hob from the packaging accessories, including the films covering the chrome plated or stainless steel parts. Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 600mm above the top of the burner and no construction shall be within 450mm above the top of the burner. Any combustible partition parallel to and below the hotplate must be at least 25mm below the base of the hotplate, and a square opening with sides of 10 cm must be made under the gas hose elbow. You are advised to make the gas connection before fitting the hob into the supporting unit.

FIXING

A self-adhesive seal (A) is supplied with the hob. This must be placed under the edge of the box unit, as close as possible to the edge itself (fig. 4). The seal must run all round the unit to ensure a perfect seal and prevent moisture from seeping under the hob.

The hooks are secured directly to the box unit using the screws.

There are 25mm spacers supplied with the hotplate, which must always be fixed to the hotplate base panel to ensure a 25mm gap is maintained to combustible materials. Each spacer is composed of two pieces of 12.5 mm each and they must be fitted one on top of the other. The spacers must be then directly screwed into the three holes pierced (D) in the hotplate base. (please see figure 12)

Place the hob in the hole in the work top, making sure that the adhesive ensures a good seal between the edge of the hob and the surface of the supporting unit (fig. 5) and conclude fixing by tightening the screws which secure the hooks (C) into their seats (fig. 6). In installations where it is possible to touch the base of the hotplate, a barrier shelf has to be installed to prevent accidental contact with the potentially hot base of the hotplate. If the barrier shelf is made from combustible materials, it must be fitted at least 25mm below the base of the hotplate. The 25mm spacers supplied must be fitted to the base panel of the hotplate to ensure a 25mm gap between the hotplate base and the barrier panel.

CONNECTING TO THE GAS SUPPLY

Before connecting the hob, check that it is preset for the gas to be used. Otherwise, make the conversion as described in the section headed "Adapting to different gas types". The Gas Connection is male 1/2 BSP and is situated at the right-hand side of the appliance, 42mm from the rear and 30mm from the RHS of the cooktop. This appliance is suitable for connection with a

rigid pipe only. The rigid connection (fig. 7) is compulsory for operation with both natural and LPG.

IMPORTANT:

- After installation, check that all connections are airtight.

ADAPTING TO DIFFERENT TYPES OF GAS

If the hob is not already preset to operate with the type of gas available, it must be converted. Proceed as follows:

- Replace the injectors (see table on p. 3);
- regulate the minimum settings.

N.B.: every time you change the type of gas, indicate the new type of gas on the serial number label.

REPLACING INJECTORS (fig. 8)

The hob is preset with natural gas. The appliance is preset with the injectors necessary for adaptation to bottled gas (propane).

If the hob has to be changed from natural gas, proceed as follows:

- Remove the grid, the burner caps (A), and the burners (B);
- Unscrew and remove the injector in the bottom of each injector holder (C);
- replace the injector in accordance with the table in page 3, tighten and screw right down;

- remove the Natural Gas regulator and replace with the test point assembly.

- check that the system is gas-tight ;
- replace the burners, the burner caps and the grid.

With triple flame burners (fig. 8b):

- carry out the operations already described and also
- unscrew the two screws which secure the guard plate (D) and replace the side injector as indicated in the table on page 18, screw in and tighten fully.

IMPORTANT:

- Never over-tighten the injectors;
- after replacing, check that all the injectors are airtight.

SETTING HOB BURNER MINIMUM LEVELS

If the hob is to work on bottled gas (butane/propane), the tap by-pass must be screwed right down. The hob may be equipped with type A taps, with by-pass inside (accessed by inserting a small screwdriver into the rod) or type B taps, with by-pass on the outside on the right (accessed directly). See figure 9.

If the cooker is to work on natural gas, proceed as follows for both types of tap:

- Ignite the burner at maximum flame;
- pull off the knob, without using a lever against the control panel, which might be damaged;
- access the by-pass with a small screwdriver and back off by about 3 turns (turning the screwdriver anti-clockwise);
- turn the tap rod anti-clockwise again until it stops: the burner will be at maximum flame;
- screw the by-pass slowly back in, without pushing the screw-driver, until the flame has apparently shrunk to 1/4 of the maximum size, checking that it is sufficiently stable even in quite strong draughts.

CONNECTING TO THE ELECTRICAL MAINS

Before making the connection, check that:

- the mains voltage is as indicated on the nameplate;
- the earth connection is in good working order.

If the socket is not easily accessible, the installation engineer must provide a switch with a contact breaking gap of 3 mm or more.

If the appliance power lead is not fitted with a plug, use an approved standard type, remembering that:

- the green-yellow wire must be used for the earth connection;
- the blue wire is the neutral;
- the brown wire is live;
- the lead must never touch hot surfaces over about 75 degrees C;
- in case of replacement, the power lead

must be of type H05RR-F or H05V2V2-F of adequate gauge (see fig.2) for gas and all-electric appliances, and type FR 3 R3 of adequate gauge (see fig.2) for gas-electric appliances;

- the power supply lead must only be replaced by a qualified person.

IMPORTANT:

the manufacturer declines all liability for damage due to failure to comply with the regulations and standards in force. Check that the appliance is correctly connected to the earth (see diagrams in fig. 2 at the back of the manual).

FOR HOBBS WITH ELECTRIC IGNITION

The correct gap between the electrode and the burner is shown in figure 10.

If no spark is generated, do not keep on trying as this might damage the generator.

Possible causes of malfunctions:

- spark plug damp, dirty or broken;
- electrode-burner gap not correct;
- spark plug wire broken or without sheathing;
- spark discharging to earth (to other parts of the hob);
- generator or microswitch damaged;
- air has built up in the pipes (particularly if the hob has been out of use for a long time);
- air-gas mixture incorrect (poor fuel setting).

THE SAFETY DEVICE

The correct gap between the end of the thermocouple sensor and the burner is shown in figure 10.

To check that the valve is working properly, proceed as follows:

- ignite the burner and leave it to work for about 3 minutes;
- turn off the burner by returning the knob to off position (●);
- after 90 seconds turn the knob pointer to the "open" position;
- release the knob in this position and move a burning match towards the burner; IT

MUST NOT IGNITE.

Time needed to excite the magnet during ignition: 10 seconds approx.

Automatic tripping time, after flame has been turned off: not more than 90 seconds.

IMPORTANT:

- The electrical plug must be disconnected and the gas tap turned off before any technical work inside the appliance.
- Never use matches to check the gas circuit for leaks. If a specific control device is not available, foam or very soapy water can be used.
- When re-closing the hob, check that the electrical wires of the spark plugs (if present) are not close to the injectors, so that they cannot run across them.

Before Leaving



Check all connections for gas leaks with soap and water. **DO NOT** use a naked flame for detecting leaks. Ignite all burners to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

HOW TO USE THE HOB


VENTILATION

All gas cooking appliances produce heat and moisture in the rooms where they are installed. Take care to ensure that the kitchen is well ventilated; keep the ventilation openings unobstructed or install an extractor hood with fan. In case of intensive or prolonged use, additional ventilation may be required; open a window, or increase the extractor fan power.

IGNITING THE HOB BURNERS

- Press the knob and turn it anti-clockwise until it reaches the  symbol on the control panel (maximum flame position);
- at the same time, move a burning match towards the burner head;
- to reduce the flame, turn the knob further in the same direction until its pointer is against the  symbol (minimum flame position).

FOR HOB BURNERS EQUIPPED WITH SAFETY DEVICE

- Press the knob and turn it anti-clockwise until it reaches the  symbol on the control panel (maximum flame position);
- move a burning match towards the burner, keeping the knob pressed right down for about 10 seconds;
- then release the knob and check that the burner remains on. Otherwise, repeat the operation.

SAFETY DEVICE

Burners equipped with this device have the advantage that they are protected if they accidentally go out. If this occurs, the supply of gas to the burner concerned is automatically cut off, preventing the hazards deriving from a leak of unburnt gas: no more than 90 seconds must pass after the flame has gone out.

FOR HOBBS WITH ELECTRIC IGNITION

All the above applies, except that the match is no longer required; a spark is obtained by

pressing the button on the control panel once or more, or by pressing the knob of the burner to be ignited.

Ignition will be even easier if there is a pan on the burner.

If electronic ignition is difficult with some types of gas, set the knob on the low (small flame) setting.


IMPORTANT:

- Difficulty in igniting burners is normal if the hob has been out of use for some time. The air accumulated in the pipes will be expelled in a few seconds;
- Never allow too much unburnt gas to flow from the burners. If ignition is not achieved within a relatively short time, repeat the procedure after returning the knob to the off position (●);

HOW TO USE THE HOB BURNERS

Use pans of diameter suitable for the burner type. The flames must not project beyond the base of the pan. Recommended sizes:

- for auxiliary burners = pans of at least 8 cm
- for semi-rapid burners = pans of at least 14 cm
- for rapid burners = pans of at least 22 cm.

N.B.: Never keep the knob at settings between the maximum flame symbol  and the off position (●).

FOR HOBBS EQUIPPED WITH ELECTRIC HOTPLATES

The different heat settings are obtained as follows:

- 1 = minimum setting for all hotplates;
- 6 = maximum setting for normal and rapid hotplates (with red disc);
- 0 = off.

Pans must never be smaller in diameter than the hotplates and their bottoms must be as flat as possible (see fig. 11).

IMPORTANT:

- Never leave hotplates on without pans, except when first used; leave for about 10 minutes to dry oil or moisture residues;

- if the hotplate is to be out of use for a long time, apply a little grease to its painted surface;
- do not allow spills to burn onto the hotplate, requiring the use of abrasive cleaners.

For economical cooking:

- Use pans with flat bottoms which are in contact with the hotplate in all points:
 - in stainless steel with thick or sandwich bottom;
 - in aluminium with thick, flat bottom;
 - in enamelled steel;
- make sure that pans are of appropriate size; the pan bottom diameter must be equal to or larger than that of the hotplate used;
- switch the hotplate off a few minutes before the dish is completely cooked;
- use a lid whenever possible to prevent losses by evaporation;
- never supply more power than the food is able to absorb; excess heat leads to losses of water and fats and wasted energy;
- never use more water than necessary.

The table below will serve as a guide, bearing in mind that cooking times and temperatures may vary depending on the type and amount of foods cooked and personal taste.

Knob setting	Heat intensity	Cooking process
0	OFF	-
1	WEAK	Keeping foods warm bechamel ,sauce
2	LOW	Reheating foods
3	MEDIUM	Pasta, vegetable soups, ragout
4	MEDIUM /HIGH	Boiling, roasting
5	HIGH	Steamed vegeta bles, steaks,fish
6	VERY HIGH	Grilling,omelettes, lamb, chops

GENERAL PRECAUTIONS

Warning: Servicing should be carried out only authorised personnel.

- The power supply must always be disconnected before any technical work.
- Enamelled or chrome plated parts must be washed with lukewarm soapy water or non abrasive detergents. A metal brush may be used to remove hard deposits from burners and flame caps. Dry thoroughly.
- Never use abrasives to clean enamelled or chrome-plated parts.
- Do not use too much water when washing the hob. Take care that no water or other substances enter the burner housing holes, as this may be dangerous.
- The spark plugs for electric ignition must be kept clean and dry; always check after use, particularly if there have been drips or overflows from pans.
- Never knock enamelled parts or ignition spark plugs (where present).
- When the hob is not in use, the central (or wall) gas tap should be turned off.

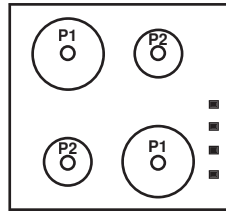
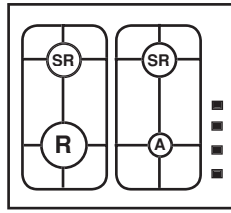
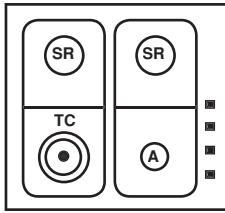
ABNORMAL OPERATION

Any of the following are considered to be abnormal operating and may require service:

- Yellow tipping of the hob burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by cupboard doors.
- Gas valves, which are difficult to turn.

The manufacturer declines all responsibility for injury or damage deriving from poor installation or incorrect use of the hob.

In case of malfunctions, particularly gas leaks or short-circuits, service or spare parts, refer to your warranty card for contact details.



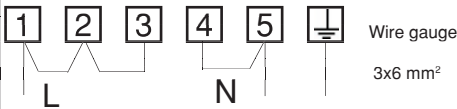
A = AUXILIARY **R = RAPID**
SR = SEMI-RAPID **TC = TRIPLE FLAME**

P1= HOTPLATE \varnothing 180
P2= HOTPLATE \varnothing 145

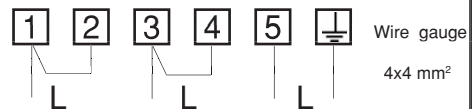
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CONNECTION DIAGRAM

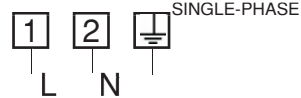
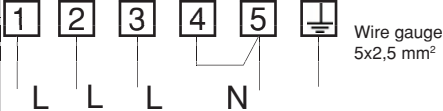
SINGLE-PHASE + NEUTRAL



THREE-PHASE



THREE-PHASE + NEUTRAL

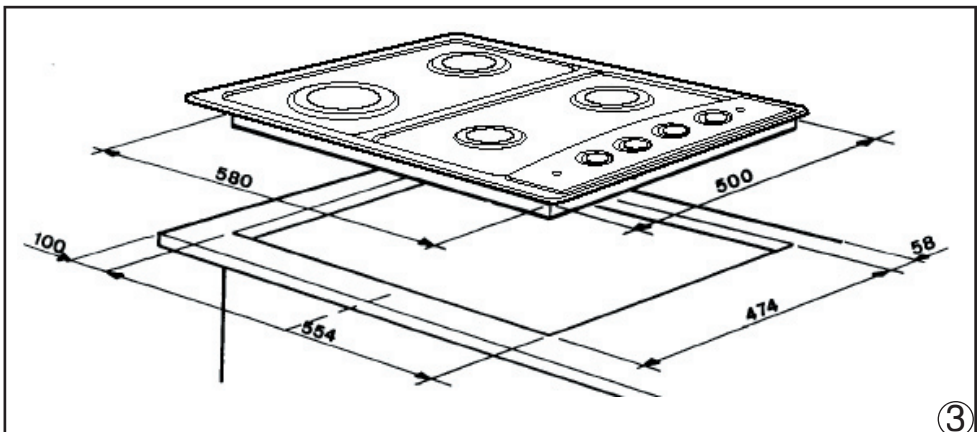


Wire gauge

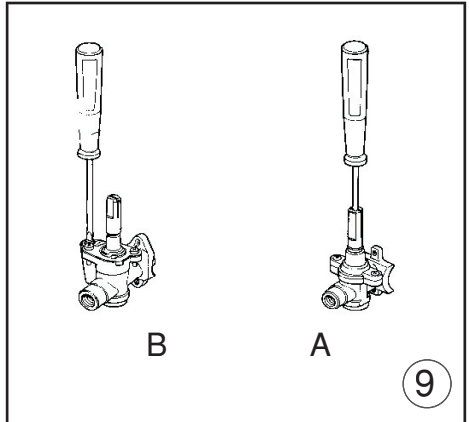
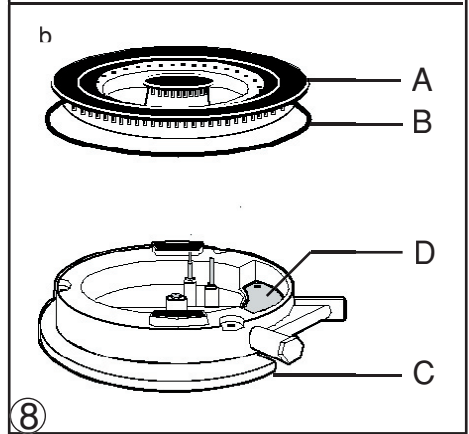
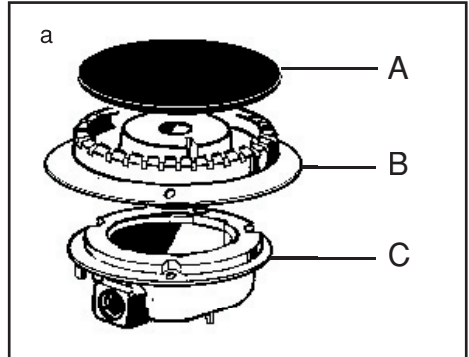
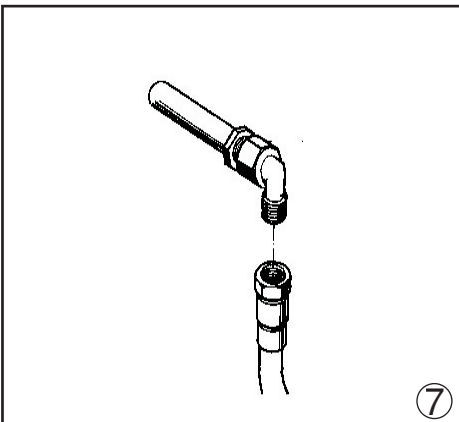
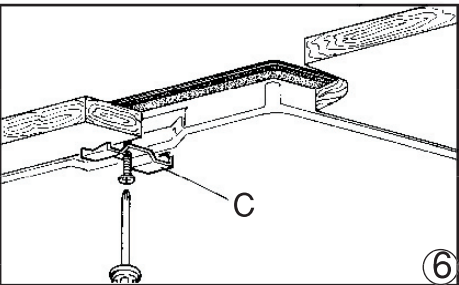
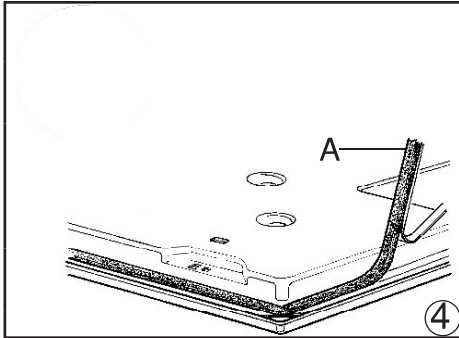
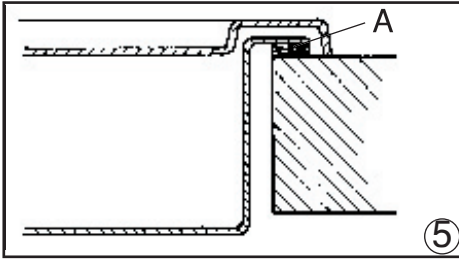
>3,5kw
 2,2 - 3,5 kW
 0 - 2,2 kW

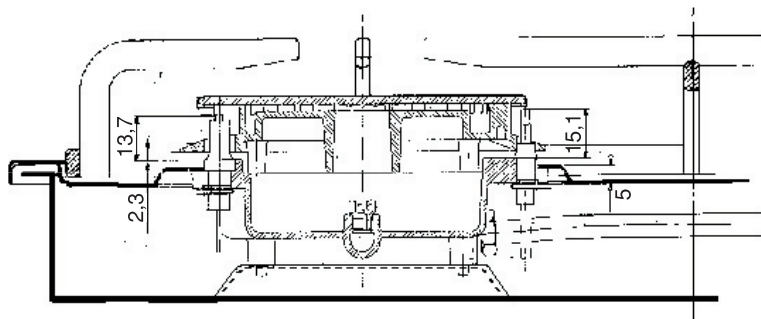
3x2,5 mm²
 3x1,5 mm²
 3x1 mm²

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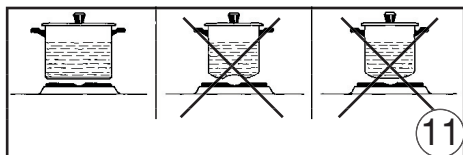


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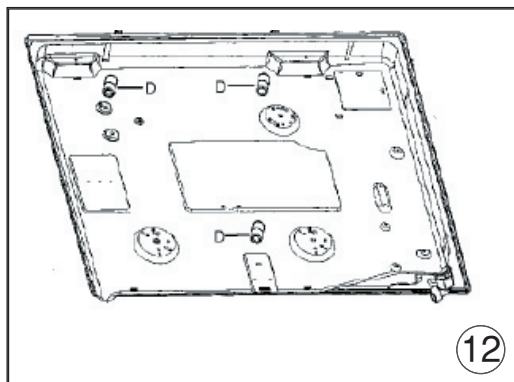




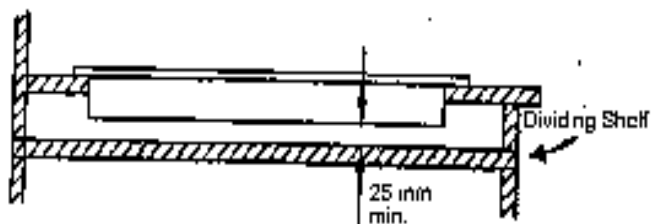
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