

(GB)
pag. 7

**INSTRUCTIONS FOR THE INSTALLATION, MAINTENANCE
AND USE OF FIXED HOBS**

48''(1216 mm) (W) x 25 1/8'' (640mm) (D)

READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING THE APPLIANCE.

These instructions are valid only for those countries which are indicated by their identification symbol on the front cover of the instruction booklet and on the label on the appliance.

The manufacturer cannot be held responsible for any damage to things or persons caused by an incorrect installation or by incorrect use of the appliance.

The manufacturer cannot be held responsible for any inaccuracies due to errors in printing or writing contained in this booklet. The appearance of the figures shown is also only approximate.

The manufacturer reserves the right to make changes to his products when it is considered necessary and useful without effecting the essential features regarding safety and function.

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THIS APPLIANCE HAS BEEN DESIGNED FOR NON PROFESSIONAL USE IN HOUSEHOLDS.



This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

This guideline is the frame of a European-wide validity of return and recycling on Waste Electrical and Electronic Equipment.

TECHNICAL MANUAL FOR THE INSTALLER

INFORMATION FOR THE INSTALLER

The installation, all regulations, changes and maintenance referred to in this part must only be carried out by qualified staff.

A wrong installation can cause damage to persons, animals or things which the manufacturer cannot be held responsible for.

The safety and automatic regulation devices on the appliances can only ever be changed by the manufacturer or by the supplier which has been authorised to do so.

INSERTING THE HOB

When you have removed the various adjustable parts from their internal and external packaging, check that the hob is intact. If you are in doubt do not use the appliance and contact the qualified staff.

The parts which make up the packaging (polystyrene, bags, boxes, nails etc.), are dangerous objects and must be kept out of children's reach.

Taking into consideration the specific dimensions of the appliance (see table N°1), make an opening in the work surface (see figure.1): using the measurements indicated in table N° 1

The appliance must be classified in class 3 and thus it is subject to all the regulations indicated by the norms regarding these appliances.

Table n.1 see fig.1

A	15cm Min
B	91,5cm
C	122cm
D	33cm Max
E	45,7cm Min
F	85 - 91,5cm
G	16,5cm
H	2,5cm Min
i	1,8cm
L	5 cm Min
M	61 cm

IMPORTANT INFORMATION CONCERNING THE INSTALLATION OF THE APPLIANCE

The hob can be installed by itself, in an isolated position or inserted between two kitchen units or between one kitchen unit and a wall. Furthermore the back wall and surrounding surfaces must resist a temperature of 65 K.

To prevent the plastic layer which covers the kitchen unit from ungluing, the glue used to join the two surfaces together must resist temperatures of up to 150 °C

The installation of the appliance must be carried out according to the norms in force of the country concerned and the appliance must be installed in a well ventilated place.

This appliance is not equipped with devices to remove the products of combustion. The appliance must therefore be connected following the norms for installation mentioned above. Special attention must be paid to the information below regarding aeration and ventilation of the premises.

VENTILATION OF THE PREMISES

To guarantee that the appliance works correctly it is necessary that the place where the appliance is installed is continuously ventilated. The volume of the premises must not be less than 25 m³ and the quantity of air needed must be based on the regular combustion of gas and on the ventilation of the premises. The natural flow of air will take place through permanent openings made in the wall of the premises to be ventilated: these openings will be connected to the outside and must have a minimum section of 100 cm² (see Fig. 2). These openings must be made in such a way that they cannot be obstructed.

POSITION AND VENTILATION

The cooking appliances that use gas must always remove the products of combustion via a hood linked to chimneys, chimney flues or via a direct connection to the outside (see Fig. 3). If it is not possible to fit a hood it is possible to use a fan, fitted on the window or facing directly outside, which operates when the appliance is in use. (see Fig. 4). In this way the norms in force of the country concerned regarding the ventilation of premises are strictly followed.

BACKGUARD INSTALLATION INSTRUCTION

- 1) Remove n°2 screws fixing worktop as shown in fig.5
- 2) Place front part of the backguard and attach it from bottom side with the two removed screws (point 2) as shown in fig .6
- 3) Fix the front part of the backguard with the screws supplied with the backguard kit (fig.7)
- 4) Assemble back part with front part of the backguard and fix them with a screws supplied with the backguard kit (fig.8)

CONNECTING THE APPLIANCE TO THE GAS SUPPLY

Before connecting the appliance to the gas supply you first need to remove the plastic protective plug for the gas supply which is inserted under pressure in the gas inlet connection. To remove the plug simply unscrew it.

Then make sure that the details shown on the label on the lower part of the case are compatible with those of the gas supply. A label on the last page of this manual and on the lower part of the case indicates the conditions for regulating the appliance: type of gas and pressure used.

IMPORTANT: This appliance must be installed in accordance with the norms in force of the country concerned and it must only be used in a well-ventilated place.

ATTENTION: Remember that the gas inlet connection for the appliance is threaded 1/2 gas cylindrical male in accordance with the norms UNI-ISO 228-1. (Fig. 10)

ADAPTING TO DIFFERENT TYPES OF GAS

Before carrying out any maintenance work, disconnect the appliance from the gas and electric supply.

- CHANGING THE NOZZLES FOR USE WITH OTHER TYPES OF GAS:

To change the nozzles of the burners use the following procedure:

Lift up the burners and unscrew the nozzles (Fig. 9) using an adjustable spanner of 7 mm and change the nozzles with those designed for the new gas supply according to the information given in TABLE N° 2 shown below.

ATTENTION: After carrying out the changes described above, the technician must put the label corresponding to the new gas supply on the appliance to take the place of the old label. This label is found in the bag containing spare nozzles.

TABLE N°2: Adapting to different types of gas

APPLIANCE CATEGORY: I12H3+

Burner	Types of Gas	Pressure	Nozzle Diameter	Rated Capacity				Reduced Capacity		by-pass Diameter
		mbar	1/100 mm.	g/h	l/h	kw	kcal/h	kw	kcal/h	1/100 mm.
Auxiliary	Natural G20	20	77	-	95	1	860	0,48	413	34 reg.
	Butane G30	30	50	73	-	1	860	0,48	413	34
	Propane G31	37	50	71	-	1	860	0,48	413	34
Semi-Rapid	Natural G20	20	101	-	167	1,75	1505	0,6	516	36 reg.
	Butane G30	30	66	127	-	1,75	1505	0,6	516	36
	Propane G31	37	66	125	-	1,75	1505	0,6	516	36
Rapid	Natural G20	20	129	-	286	3	2580	1,05	903	52 reg.
	Butane G30	30	87	218	-	3	2580	1,05	903	52
	Propane G31	37	87	214	-	3	2580	1,05	903	52
Dual Inner	Natural G20	20	70	-	76	0,8	688	0,48	413	34 reg.
	Butane G30	30	46	58	-	0,8	688	0,48	413	34
	Propane G31	37	46	57	-	0,8	688	0,48	413	34
Dual Outer	Natural G20	20	2x110	-	419	4,4	3784	1,8	1548	65 reg.
	Butane G30	30	2x69	298	-	4,1	3526	1,8	1548	65
	Propane G31	37	2x69	293	-	4,1	3526	1,8	1548	65

REGULATION OF BURNERS:

- 1) Regulation of the "MINIMUM" on the burners

To regulate the minimum on the burners carry out the following procedure indicated below:

- 1) Turn on the burner and put the knob onto position MINIMUM (small flame).
 - 2) Remove the knob (Fig. 11) of the tap which is set for standard pressure. The knob is found on the bar of the tap itself.
 - 3) Beside the tap bar on the work top, use a small screw driver that fits the screw (gold) found on the lower part of the tap (Fig. 11) and turn the fixing screw to the right or left until the flame of the burner is regulated in the most suitable way to MINIMUM.
 - 4) Make sure that the flame does not go out when changing the position quickly from MAXIMUM to the MINIMUM position.
- ATTENTION: The regulation described above can be carried out only with burners using methane gas and city gas (where available), while with burners using liquid gas the screw must be fully screwed in, in a clockwise direction.**

CONNECTION OF THE APPLIANCE TO THE ELECTRICITY SUPPLY:

Connection to the electricity supply must be carried out according to the norms and indications of the law in force.

Before carrying out the connection check that:

- The electric charge of the system and the sockets are suitable for the maximum power of the appliance (see label on the lower part of the case).
- The socket or system is equipped with an efficient earth connection according to the norms and indications of the law currently in force. No responsibility can be held if these indications are not respected.

When the connection to the electricity supply is made with a socket.

Fit onto the electric cable a standard plug (if it is not provided) which is appropriate for the charge indicated on the label. Connect up the wires according to the diagram in Fig. 12 taking care to respect the corresponding pairs listed below:

letter L (phase) = brown coloured wire;

letter N (neutral) = blue coloured wire;

symbol "⏏" earth = green-yellow coloured wire;

- The electric cable must be positioned so that it cannot reach a temperature of over 75 K at any point.
- Do not use reducers, adapters or shunts for the connection as they could cause false contacts and subsequent dangerous overheating.

When the connection is made directly with the electricity supply:

- Place a single-pole switch between the appliance and the electricity supply. The switch must be of a suitable charge for the appliance with a minimum opening between the contacts of 3 mm.
- Remember that the earth wire must not be interrupted by the switch.
- Alternatively the electrical connection can also be protected by a differential switch of high sensitivity.
- You are strongly advised to fix the special yellow-green earth wire to an efficient earthing system

ATTENTION: The appliance conforms with the regulations of directives 90/396EEC (Gas Directive) regarding gas appliances for domestic use and the like, 93/68 and 73/23 (Low Voltage Directive) regarding electrical safety and 2004/108/CE, 93/68 and 89/336 (EMC Directive) regarding electromagnetic compatibility.

MAINTENANCE OF THE MACHINE

CHANGING THE PARTS

Before carrying out any maintenance work, disconnect the appliance from the gas and electric supply.

To replace different components such as burners, taps and electrical parts you must take out the hob from the kitchen unit by releasing the fixing hooks, unscrew the fixing screws of the burners on the work top, unscrew the fixing nuts of the electric plates which are visible on the lower part of the hob and remove the worktop in order to carry out the replacement of the defective parts.

NOTE: If the taps need replacing you also need to unscrew the two fixing screws of the gas ramp at the bottom of the hob which are found on the upper part of the latter.

For appliances equipped with automatic "ON" switches you must dismantle the "ON" switch chain before replacing the taps.

You are advised to change the seal on the tap every time you replace a tap in order to ensure a perfect hold between the body and ramp.

WARNING: The electric cable which is provided with the appliance is connected to the appliance with a type X connection and thus can be replaced with the same type of cable as that installed without using special tools.

In the event of wear or damage to the mains cable, replace it following the indications shown below in table n°3:

Table N°3: Type and section of the electric main cable for hob

Dimension of hob	Type of hob	Type/ section of main cable
122x64 cm.	Gas burners and griddle	H05VV-F 3 x 0,75 mm ²

WARNING: If you replace the electric mains cable the installer must have the earth conductor about 2 cm longer than the phase conductors and must also take heed of the warnings regarding electric connection.

USE AND MAINTENANCE MANUAL

DESCRIPTION OF HOBS

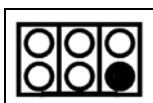
Table 4 GAS BURNER DIMENSION (fig.13-14)

DESCRIPTIVE CAPTION FOR HOB (fig.13)

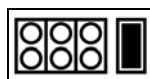
1. Small Burner
2. Medium burner
3. Rapid burner
4. Dual burner
5. Griddle

CONTROL PANEL DESCRIPTION

On the control panel, small symbols show the function of each knob or key. Here as follows are the several controls that a cooker can have:



the symbol shows the disposition of burners on the worktop, the full dot identifies the burner in object (in this case the front burner on the right).



the symbol shows the disposition of burners and the griddle on the worktop, the full dot identifies the element in object (in this case the electric griddle).

USE OF THE BURNERS

On the control panel above every knob there is a diagram which indicates which burner the knob in question refers to. The burners can be turned on in several ways according to the type of appliance and its individual features:

- **Manual "On" switch (this is always possible even if the electric current is cut off):** Turn the knob corresponding to the selected burner in an anticlockwise direction so that the knob is at MAXIMUM (this corresponds to a large flame) and then put a lit match to the burner.

- **Electric "On" switch:** Turn the knob corresponding to the selected burner in an anticlockwise direction so that the knob is at MAXIMUM (this corresponds to a large flame) and then press the lighter button and let it go as soon as the burner is alight..

- **Automatic Electric "On" switch:** Turn the knob corresponding to the selected burner in an anticlockwise direction so that the knob is at MAXIMUM (this corresponds to a large flame) and then press in the knob. Let it go as soon as the burner is alight.

- **"On" switch for burners with safety device (thermocouples):** Turn the knob corresponding to the selected burner in an anticlockwise direction so that the knob is at MAXIMUM (this corresponds to a large flame) and then use one of the lighting devices described above. When the burner is lit keep the knob pressed in for about 10 seconds in order to allow the flame to heat up the thermocouple. If the burner goes out when letting the knob go, repeat the operation all over again.

N.B.: You are advised not to try and light a burner if its flame divider is not correctly in place.

Advice for the best use of the burners:

- Use suitable pans for each burner (see tab. n° 4 and Fig. 14).
- When boiling point is reached turn the knob on to MINIMUM.
- Always use pans with a lid.

TABLE N°4: Recommended pan diameters.

BURNER	PAN DIAMETERS recommended (cm.)
Auxiliary	12 - 14
Semi-rapid	14 - 26
Rapid	18 - 26
Double crown	22 - 26

ATTENTION: use containers with a flat bottom

ATTENTION: If there is no electric current you can light the burners with matches.

Lighting the burners with safety thermocouples can only be carried out when the knob is on MAXIMUM (large flame) .When cooking food with oil or fat which can easily set alight, the user must not leave the appliance.

Do not use sprays near the appliance when it is in use. When using the burners make sure that the pan handles are in the correct position. Keep children away. If the hob has a lid, before closing it, make sure that the surrounding work surface is cleaned of any food that has been left there.

NOTE: The use of a gas cooking appliance produces heat and humidity in the place where it is installed. Therefore you need to ensure that the place is well ventilated, keeping clear the natural ventilation openings (Fig. 2) and using the mechanical ventilation device/ flue or electric fan (Fig. 3 and 4). Intensive or prolonged use of the appliance may require additional entilation such as by opening a window or an increased ventilation efficiency obtained by increasing the power of the echanical ventilators if it is present.

USING THE ELECTRIC GRIDDLE

WARNING

The griddle element is hot after use. Allow sufficient time for griddle components cool before cleaning.

The electric griddle element is rated 120 volts AC 1100 watts.

Seasoning the griddle

Before using the griddle for the first time, it must be seasoned.

If the griddle has not been used for a period of time, it should be reseasoned.

To season the griddle:

1. clean the griddle thoroughly with hot, soapy water to remove any protective coating.
2. rinse with a mixture of 1 quart water and 1 cup white vinegar. Dry thoroughly.
3. Pour 1 teaspoon vegetable oil into the center of the griddle. Do not use corn oil as it gets sticky. Rub the oil over the entire surface of the griddle using a heavy cloth.
4. Turn the control knob to a maximum setting (7). Turn the heat off when the oil begins to smoke. Allow the griddle to cool.
5. Repeat step 3. Be sure to cover the entire surface with the oil
6. Repeat step 4. Allow the griddle to cool. Wipe the entire surface of the griddle using a heavy cloth. Apply a very thin layer of vegetable oil. The griddle is now ready to use.

Use (see fig.15)

Press and turn the knob anti-clockwise to the selected position

Pre-heat at the maximum temperature, (7 position) for 15 minutes, then place the food on the griddle and cook to the desired temperature.

The activation of the griddle is shown by the indicator light which is also found on the front panel of the appliance.

Griddle cooking recommendations

FOOD	KNOB POSITION	SETTING
Eggs	5-6	300°F to 325°F (150°C to 160°C)
Bacon; Breakfast Sausage	6	350°F to 375°F (177°C to 190°C)
Toasted Sandwiches	5-6	325°F to 350°F (160°C to 177°C)
Boneless Chicken Breasts	6	350°F to 375°F (177°C to 190°C)
Boneless Pork Chops, ½" thick	6	350°F to 375°F (177°C to 190°C)
Ham Slices, ½" thick	6	350°F to 375°F (177°C to 190°C)
Pancakes; French Toast	6	350°F to 375°F (177°C to 190°C)
Potatoes; Hash Browns	7	375°F to 400°F (190°C to 205°C)

CLEANING THE APPLIANCE:

Never use abrasive cleaners

Before cleaning the appliance it should be disconnected from the power supply.

Cleaning the work surface: periodically clean the burner heads, the cast iron pan supports and the burner caps using warm water.

Any spillage must always be removed as soon as possible using a rag.

If it become difficult to open or close a valve, do not force it, but immediately request the assistance of the technical service personnel.

Cleaning the enamelled parts: Enamelled parts should be cleaned frequently with soapy water. Never use abrasive powder. Do not leave acidic or alkaline substances on the enamelled parts (such as vinegar, lemon juice, salt, tomato sauce, etc.) and do not wash the enamelled parts while they are still hot.

Cleaning the griddle: (Fig.16) Thoroughly clean the griddle of grease and food particles, using a square-edged spatula, while it is still hot. Remove drip tray and discard grease into a grease resistant container for disposal. Wash drip tray with hot soapy water, rinse and dry. Wipe the griddle with a dry, heavy, coarse cloth to remove any remaining residue and food particles. Wash with hot soapy water, rinse and dry. Once the griddle has cooled, rub the surface lightly with vegetable oil. Do not use corn oil or cooking sprays as they get sticky. If the griddle is cleaned with anything other than a dry, heavy, coarse cloth, it will need to be reseasoned. Never flood the hot griddle with cold water. This could cause the griddle to crack or warp.

Cleaning the stainless steel parts: Clean the parts with soapy water and dry them with a soft cloth. The shine is maintained by periodically using specific stainless steel cream cleaner. Never use abrasive powders. Use specific stainless steel cream cleaner to eliminate the glue remains after the elimination of the blue plastic protection film on the worktop after installation.

Cleaning the burner caps: Lift the burner caps from the burner heads and wash them in soapy water and dry thoroughly. Before replacement on the burner head ensure that the holes are not clogged.

ATTENTION: for further details about cleaning of the appliance, please contact your appliance retailer.

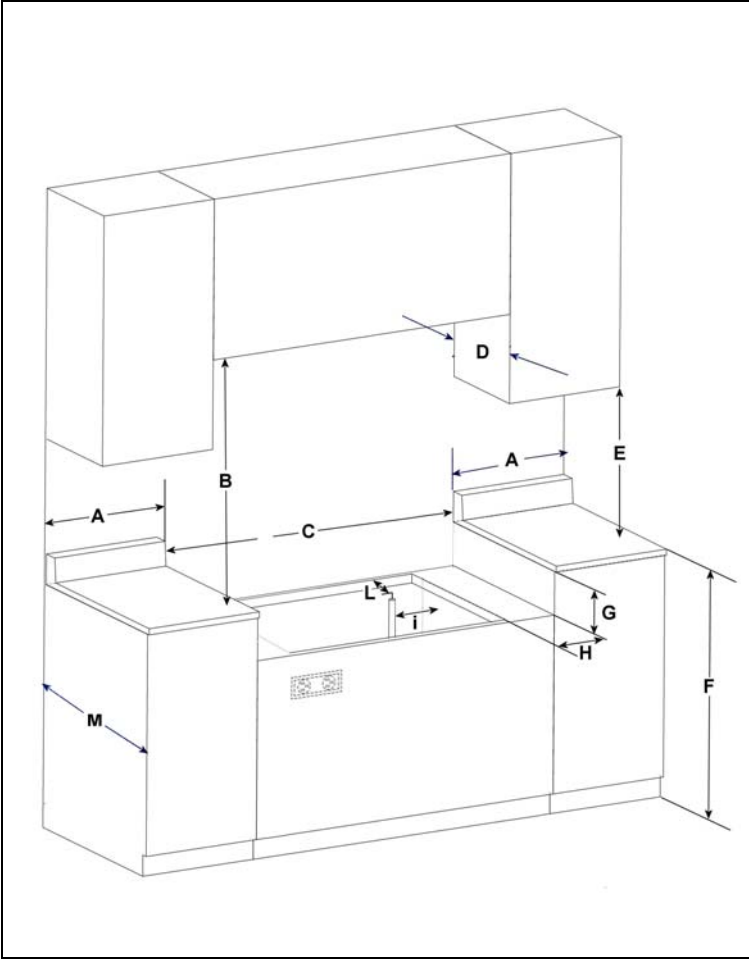


Fig.1

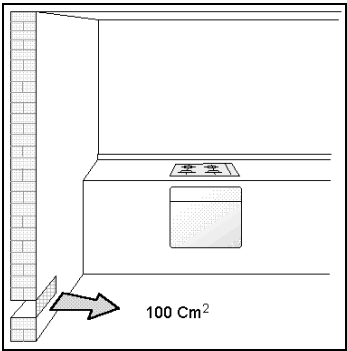


Fig.2

Fig.3

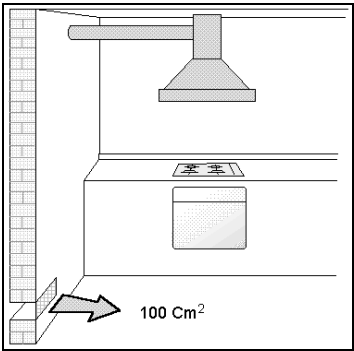
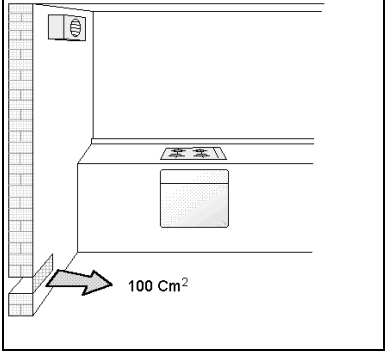


Fig.4



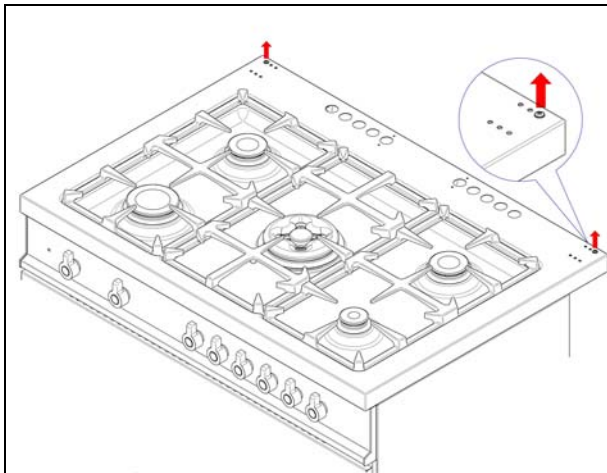


Fig.5

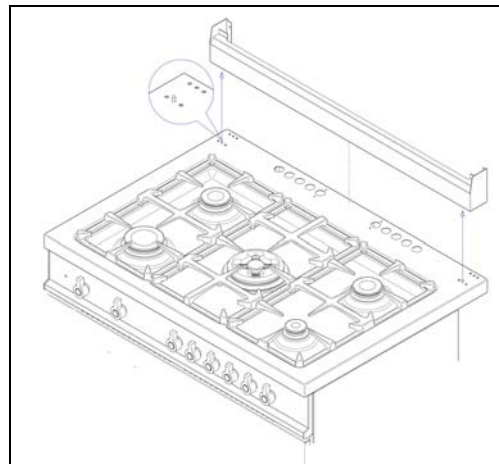


Fig.6

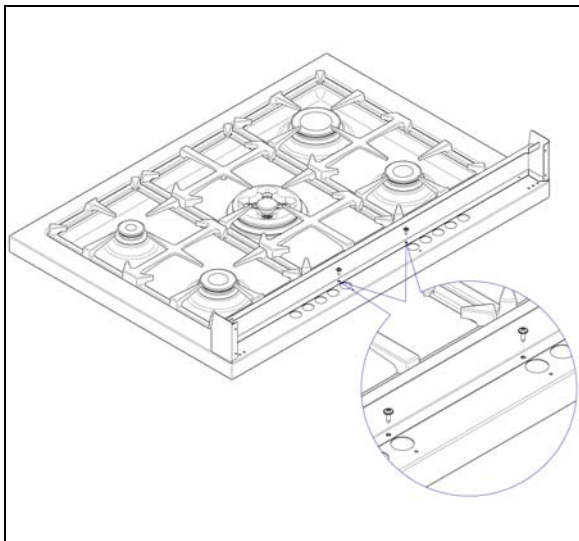


Fig.7

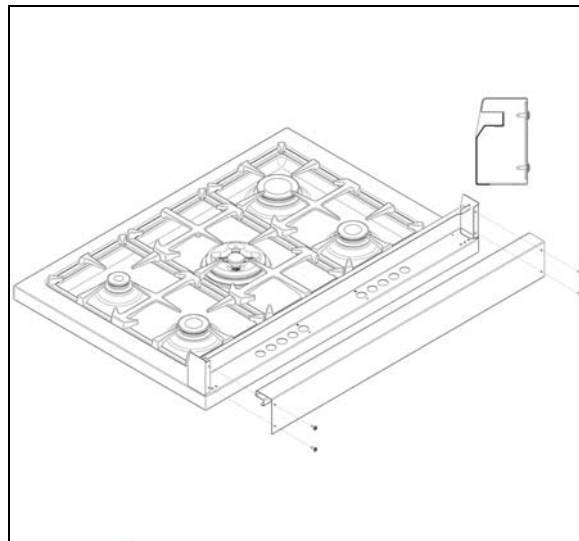


Fig.8

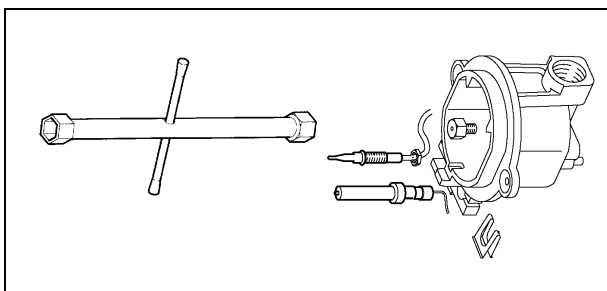


Fig.9

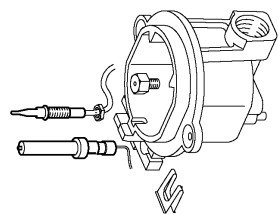
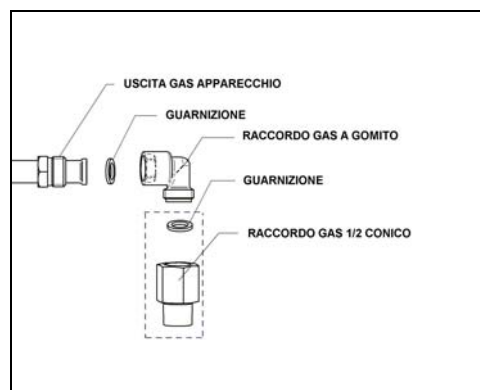


Fig.10



- RACCORDO GAS A GOMITO
- GUARNIZIONE
- RACCORDO GAS 1/2 CONICO

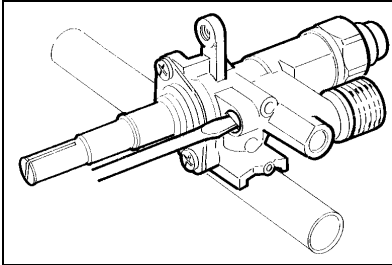


Fig.11

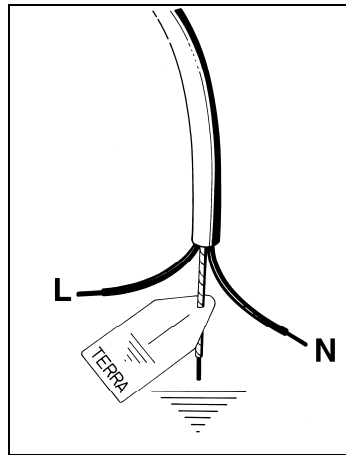


Fig.12

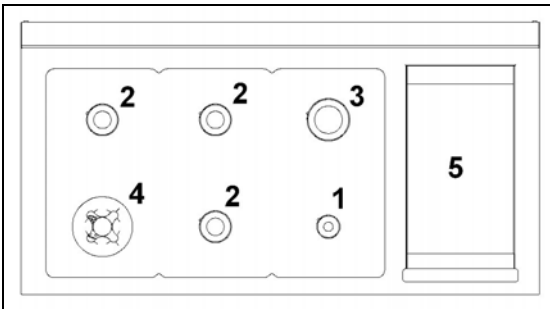


Fig.13

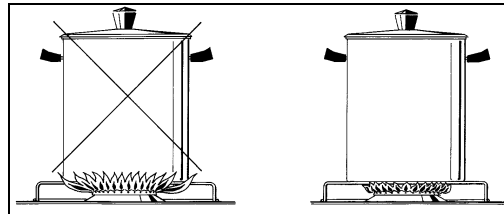


Fig.14

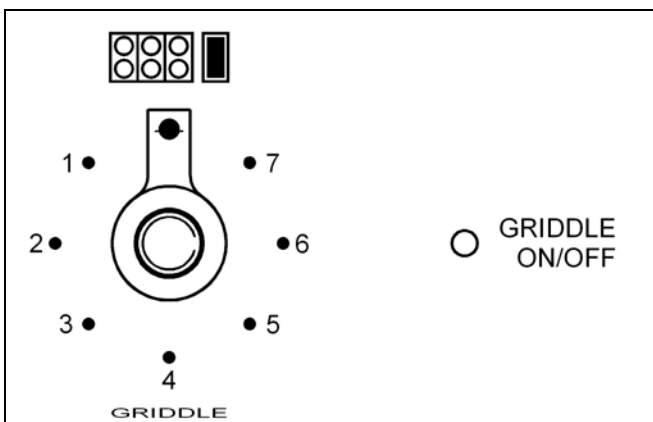


Fig.15

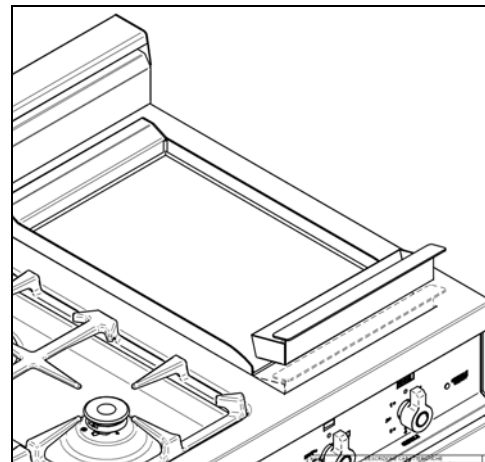
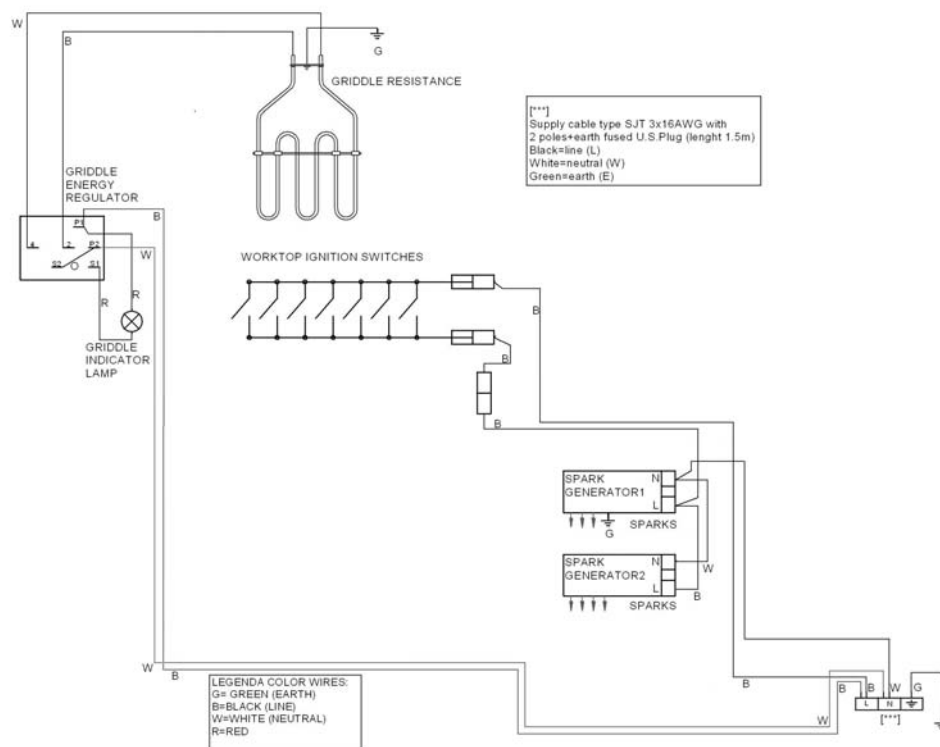


Fig.16



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