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**THESE INSTRUCTIONS ARE VALID ONLY FOR END USER COUNTRIES WHOSE IDENTIFICATION SYMBOLS APPEAR ON THE COVER OF THIS MANUAL.**



*INSTRUCTIONS FOR THE INSTALLER: these are for the **qualified technician** 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.*

# 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 QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE IS DESIGNED TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING FOOD**; ALL OTHER USES ARE TO BE CONSIDERED IMPROPER.
**THE MANUFACTURER DECLINES ALL LIABILITY FOR IMPROPER USE** .



DO NOT LEAVE THE PACKAGING MATERIALS UNATTENDED IN THE HOME ENVIRONMENT. SEPARATE THE DIFFERENT WASTE MATERIALS FROM THE PACKAGING AND DELIVER THEM TO THE NEAREST COLLECTION CENTRE FOR RECYCLABLE WASTE.




REGULATIONS REQUIRE THAT THE APPLIANCE IS EARTHED IN ACCORDANCE WITH ELECTRICAL SAFETY REGULATIONS.



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY CABLE AND THE SOCKET MUST BE OF THE SAME TYPE AND MUST CONFORM TO CURRENT REGULATIONS.
THE POWER SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.
**NEVER UNPLUG THE APPLIANCE BY PULLING THE POWER SUPPLY CABLE**.



IMMEDIATELY AFTER INSTALLATION, CARRY OUT A BRIEF INSPECTION TEST OF THE APPLIANCE, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE POWER SUPPLY AND CONTACT YOUR NEAREST TECHNICAL ASSISTANCE CENTRE.
**NEVER ATTEMPT TO REPAIR THE APPLIANCE YOURSELF**.



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



THE APPLIANCE DATA PLATE, WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME, IS POSITIONED AT A VISIBLE POINT UNDER THE SAFETY COVER.
**THE DATA PLATE ON THE PROTECTIVE COVER MUST NEVER BE REMOVED**.



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



**DO NOT USE** COOKING RECEPTACLES THAT EXTEND BEYOND THE OUTSIDE PERIMETER OF THE HOB.



**THE APPLIANCE IS DESIGNED FOR USE BY ADULTS**. DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT.



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.



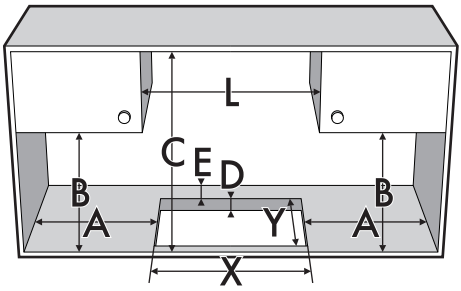
**The manufacturer declines all liability for injury** to persons or animals and for damage to property resulting from non-observance of the above prescriptions or from tampering with any part of the appliance or for the use of non-original spare parts.

## 2 POSITIONING OF THE HOB

*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).*

### 2.1 Attachment to support structure, traditional built-in model

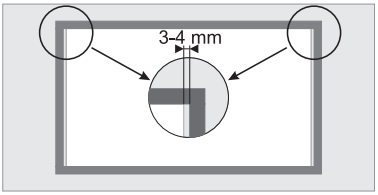
Create an opening with the dimensions shown in the figure in the work surface.



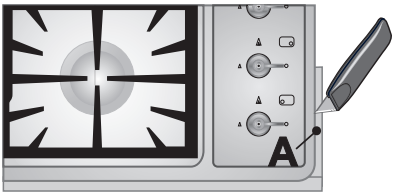

| A (mm) | B (mm) | C (mm) | D (mm) | E (mm) | L (mm) | X (mm) | Y (mm) |
|---|---|---|---|---|---|---|---|
| min 110 | min 460 | min 750 | 20÷50 | min 50 | 870 | 482 | 847 |

Carefully position the gasket provided all around the outer edge of the hole in the work surface as shown in figure 2, pressing it down lightly to ensure it adheres properly. The front and rear sides of the gasket must skim the hole. Now place the hob on the insulating gasket and use the screws and fixing brackets (fig. 4) to secure the hob to the supporting structure, adjusting it until perfectly horizontal.
Carefully trim off the excess edge of the gasket **C** (Fig.3). The dimensions in figure 2 below refer to the distance between the hole and the inside edge of the gasket. Do not fit the brackets shown in fig. 4 until the hob has been set in place.

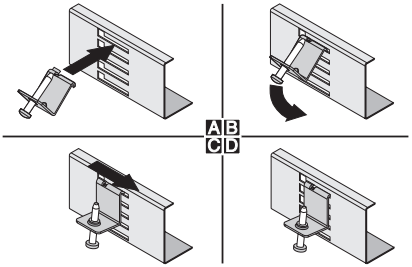
2)




3)

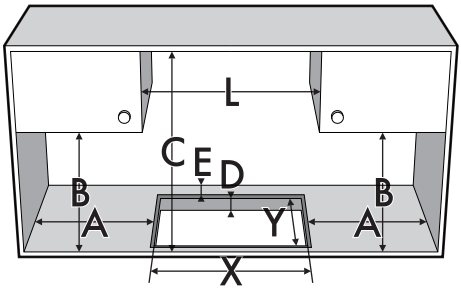



4)




### *2.2 Attachment to support structure, flush-mounting model*

Create an opening with the dimensions shown in the figure in the work surface.



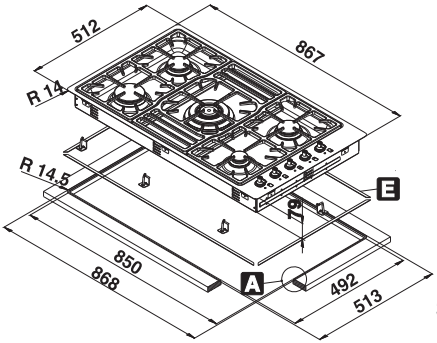

| A (mm) | B (mm) | C (mm) | D (mm) | E (mm) | L (mm) | X (mm) | Y (mm) |
|---|---|---|---|---|---|---|---|
| min 110 | min 460 | min 750 | 20÷40 | min 50 | 870 | 482 | 847 |

This type of appliance also requires a cut 3 mm deep in the work-top with the dimensions shown in figure 4 (detail A, figure 2).

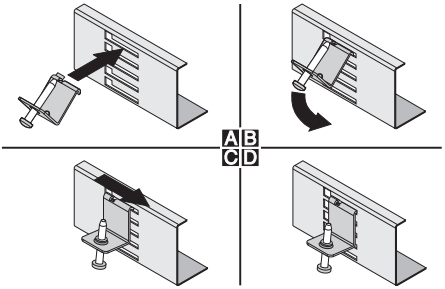
Before positioning the hob, position the adhesive sponge material "**E**" supplied over the milled surface (fig. 2). Now place the hob on the cut in the work-top and use the screws and fixing brackets (sequence shown in Fig. 3) to secure the hob to the supporting structure, adjusting it until perfectly horizontal. Do not fit the brackets shown in fig. 3 until the hob has been set in place.

# Instructions for the installer

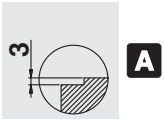
2)




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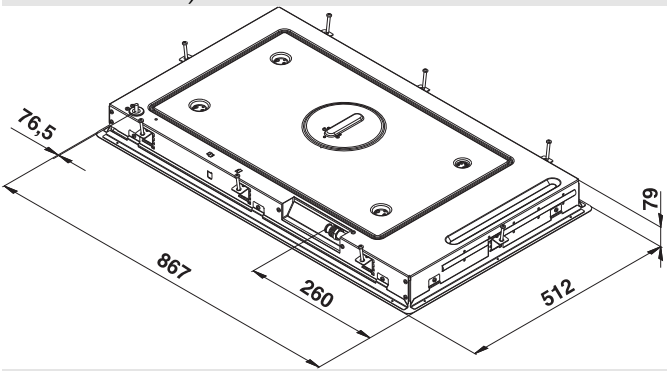

4)



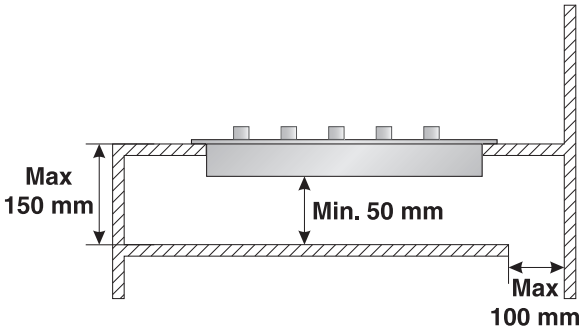

*Apply a layer of "waterproof primer" to the milled surface.*

*Important: Other types of installation will only be possible under the manufacturer's supervision.*

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




*Caution: surface temperature underneath may exceed 125 degrees C.*
*To avoid a hazard, under-bench access must be restricted.*
*Refer to installation instruction*




*IMPORTANT: when installing the appliance above a cupboard, a dividing shelf, as shown above, must be installed.*
*If installed above an under-bench oven, this is not required.*
*Installation of an oven without cooking fan underneath the hob is forbidden.*

### *2.3 Electrical connection*



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



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



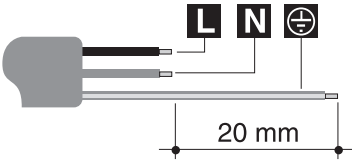
On the power line, install an all-pole disconnect switch with minimum contact gap of **3 mm** located at an easily accessible position near the appliance.



Do not use reducers, adapters or shunts.



*If the power cable is to be replaced, the wire section on the new cable must not be less than 0.75 mm$^2$ ( 3 x 0.75 cable), bearing in mind that the end to be connected to the appliance must have the earth wire (yellow-green) at least 20 mm longer.*



*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 declines all liability** for injury to persons or animals and for damage to property resulting from non-observance of the above prescriptions or from tampering with any part of the appliance.*

### *2.4 Ventilation requirements*



The appliance may be installed only in rooms with permanent ventilation, as required by standard regulations in force. The room in which the appliance is installed must have sufficient air flow to satisfy the requirements of normal gas combustion and of necessary air exchange in the room. The air intakes, protected by grills, must be appropriately sized and placed so as not to be blocked in any way.
The room must be suitably ventilated to avoid overheating or excess humidity produced by cooking; after any prolonged use, a window should be opened or the speed of any fans should be increased.

### *2.5 Discharge of combustion products*



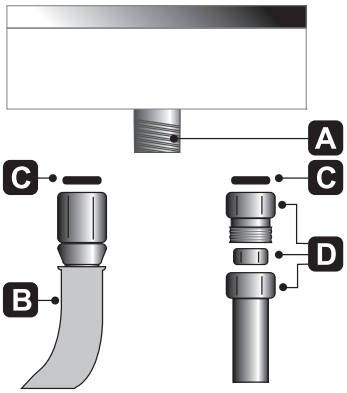
Discharge of combustion products must be guaranteed by means of hoods connected to a natural draught flue with certain efficiency, or by means of forced aspiration. An efficient aspiration system requires careful planning by a qualified specialist, respecting the positions and distances prescribed by standards. After installation, the installer must issue a certificate of conformity.

### *2.6 Gas connection*

Connection to the gas mains may be made with a **rigid copper pipe** or with a **flexible pipe** conforming to the provisions defined by standard regulations in force.
After connection operations, check for leaks using a soapy solution.
The hob has been inspected for **G20 natural gas** (2H) at a pressure of 20 mbar. For use with other types of gas, see chapter "3. ADJUSTMENT TO DIFFERENT TYPES OF GAS. The hose connection at the rear of the appliance has a ½" internal thread (ISO 228-1).

**Connection with rigid copper pipe:** the connection to the gas mains must not provoke stress of any kind on the appliance.
Connection may be made by using biconical adapter **D** with insertion of gasket **C** supplied.

**Connection with flexible steel pipe:** use only flexible stainless steel pipes conforming to standard regulations in force, inserting gasket **C** supplied between the fitting **A** and the flexible pipe **B**.







*The flexible pipe must be installed so that pipe length does not exceed 1.5 meters of maximum extension. Make sure that the pipes do not touch any moving parts or become crushed.*

### *2.7 Connection to LPG*



Use a pressure regulator and make the connection to the tank according to the provisions of standard regulations in force. Make sure that feed pressure conforms to the levels shown in the table in paragraph "3.2 Burner and nozzle characteristics table

# 3 ADJUSTMENT TO DIFFERENT TYPES OF GAS

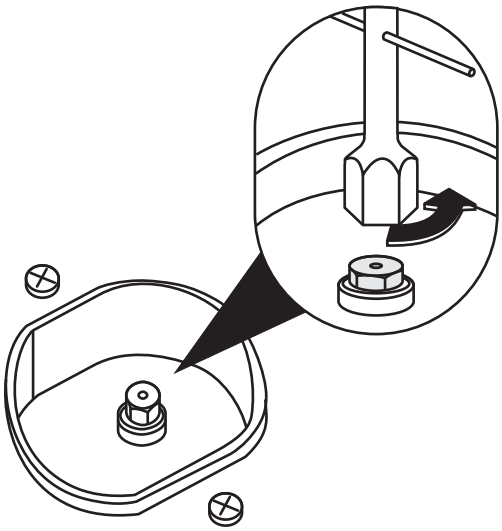
*Before performing any cleaning or maintenance work, unplug the appliance from the mains.*

The hob is set for **natural gas G20 (2H)** at a pressure of 20 mbar. In the case of functioning with other types of gas the burner nozzles must be changed and the minimum flame adjusted on the gas taps. To change the nozzles, proceed as described below.

## 3.1 Replacement of nozzles on the hob

1. Remove the grids and all the caps and flame-spreader crowns;
2. Unscrew the burner nozzles with a 7 mm socket wrench;
3. Replace the nozzles according to the type of gas to be used (see paragraph “3.2 Burner and nozzle characteristics table”).
4. Replace the burners in the correct position.

*Nozzles for town gas (G110 – 8 mbar) are available from authorized assistance centres.*



### 3.2 Burner and nozzle characteristics table

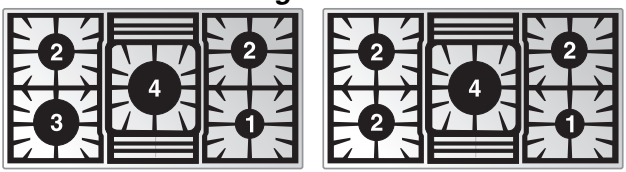
| Burner | Rated heating capacity (kW) | LPG – G30/G31 30/37 mbar | | | | | |
|---|---|---|---|---|---|---|---|
| | | Nozzle diameter 1/100 mm | By-pass mm 1/100 | | Reduced flow rate (W) | Flow rate g/h G30 | Flow rate g/h G31 |
| Auxiliary (1) | 1.05 | 50 | 30 (*) | 28/30 (**) | 400 | 76 | 75 |
| Semi rapid (2) | 1.75 | 65 | 30 (*) | 32/33 (**) | 500 | 130 | 128 |
| Rapid (3) | 2.3 | 75 | 45 (*) | 42/45 (**) | 800 | 166 | 164 |
| Ultra rapid (4) | 3.9 | 100 | 65 (*) | 63/65 (**) | 1600 | 284 | 279 |

*/**: diameters marked * and ** must be fitted respectively on valves marked * and **shown in point “4.1 Regulation of minimum for natural gas”.

| Burner | Rated heating capacity (kW) | Natural gas – G20 20 mbar | |
|---|---|---|---|
| | | Nozzle diameter 1/100 mm | Reduced flow rate (W) |
| Auxiliary (1) | 1.05 | 72 | 400 |
| Semi rapid (2) | 1.75 | 97 | 500 |
| Rapid (3) | 2.3 | 103 | 800 |
| Ultra rapid (4) | 3.9 | 135 | 1600 |

| Burner | Rated heating capacity (kW) | City gas – G110 10 mbar | |
|---|---|---|---|
| | | Nozzle diameter 1/100 mm | Reduced flow rate (W) |
| Auxiliary (1) | 1.05 | 145 | 400 |
| Semi rapid (2) | 1.75 | 185 | 500 |
| Rapid (3) | 2.3 | 220 | 800 |
| Ultra rapid (4) | 3.9 | 340 | 1200 |

### 3.3 Arrangement of burners on cooking hob




**BURNERS**

1 Auxiliary
2 Semi rapid
3 Rapid
4 Ultra rapid

## 4 FINAL OPERATIONS

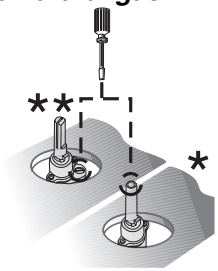
After carrying out the above adjustments, remount in reverse order to the instructions given in paragraph “3.1 Replacement of nozzles on the hob”.



*After adjustment to a different kind of gas from the one for which the appliance has been tested, replace the plate inside the storage compartment with one corresponding to the new kind of gas. The label is available from your nearest Authorised Assistance Centre.*

### 4.1 Regulation of minimum for town gas and natural gas

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 burner flame stability: (when you turn the knob quickly from maximum to minimum position, the flame should not go out). Repeat this operation for all the gas taps.




### 4.2 Regulation of minimum for LPG

To regulate the minimum for LPG, fully tighten the screw inside or next to the gas tap pin (depending on the model) in a clockwise direction.
The diameters of the by-passes for each burner are given in table “3.2 Burner and nozzle characteristics table”.



### 4.3 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.**

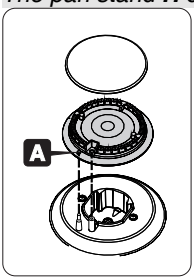
# 5 USING THE HOB

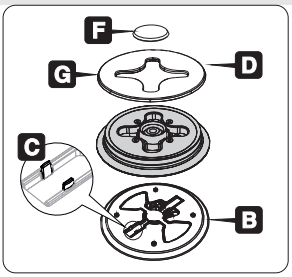
## 5.1 Ignition of the burners

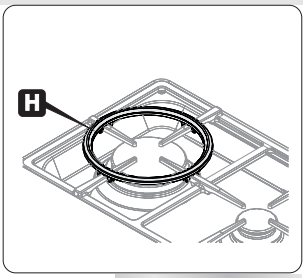
*Before turning on the burners, make sure that the flame-spreader crowns and respective caps are properly fitted in their housings. Ensure the flame-spreader holes **A** are aligned with the ignition plugs and the thermocouples.*

*To prevent damage to the work top, the hob comes complete with a raised pan stand **H**. This must be placed under pans with a diameter bigger than those indicated in the table in paragraph "5.3 Pan diameters". In any case, pans with a diameter greater than 28 cm must be used solely on the central burner.*

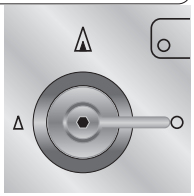
*The pan stand **H** can also be used with woks.*




A symbol next to each knob indicates the relative burner. The device is fitted with electronic ignition. Simply press and turn the knob counter-clockwise to the high flame symbol ⧋ until the burner is ignited.



In models with safety valve, after ignition, the knob has to be held down for a few seconds to allow the thermocouple to heat up. The burner might go off when the knob is released: this means the thermocouple has not heated up sufficiently.

Wait a few moments and then repeat the operation, holding the knob down for longer. This operation is not necessary for burners without thermocouples.

Once the burner is ignited, adjust the flame as required.

Always check that the control knobs are in the position O (off) when you finish using the hob.

*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).*

### *5.2 Practical advice for using the burners*



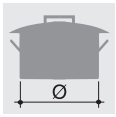


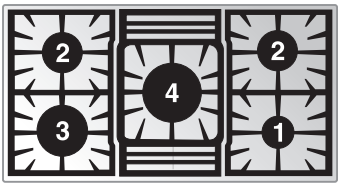
For better use of the burners and lower gas consumption, use covered cooking receptacles that have a flat, smooth bottom and are proportional in size to the burner to prevent the flame from licking the sides (see paragraph “5.3 Pan diameters”). When water reaches boiling point, lower the flame so that it does not boil over.

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

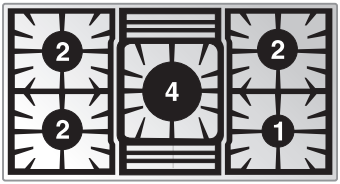
When using fats or oils, be extremely careful that they do not overheat and catch fire.

### *5.3 Pan diameters*




| BURNERS | | Ø min. and max. (in cm) |
|---|---|---|
| 1 | Auxiliary | 12 – 20 |
| 2 | Semi rapid | 16 – 24 |
| 3 | Rapid | 18 – 26 |
| 4 | Ultra rapid | 20 – 26 |




See below for the diameters of the pans which can be used with the raised pan stand.

| | | Ø min. and max. (cm) |
|---|---|---|
| 1. | Auxiliary | 16-26 |
| 2. | Semi rapid | 22-26 |
| 3. | Rapid | 24-28 |
| 4. | Ultra rapid | 26-34 |

# 6 CLEANING AND MAINTENANCE



***Before any intervention, disconnect the appliance from the mains.***



***Never use a steam jet to clean the appliance.***

## *6.1 Cleaning the stainless steel*



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

### 6.1.1 Routine 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, rinse thoroughly and dry with a soft cloth or chamois leather.

### 6.1.2 Food stains or residues



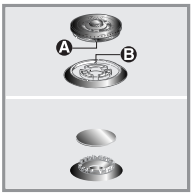


Under no circumstances must metallic scourers or sharp scrapers be used: they will damage the surface.

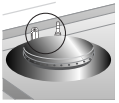
Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.

Rinse thoroughly and dry with a soft cloth or chamois leather.

## *6.2 Cleaning of cooking hob components*




To facilitate cleaning, pan stand grids, caps, flame-spreader crowns and burners are all removable; wash with warm water and non-abrasive detergent, taking care to remove all stubborn food residues. Wait for all parts to be fully dry **before remounting**. Refit the caps on the respective flame-spreader crowns, making sure that notches **A** align with burner pins **B** .



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

In models equipped with pan stands, fit as shown in the figure, taking care to position them exactly as shown. Refer to the enlarged details in

the figure below for guidance.

