



installation and operating instructions



PGFA95SC
gas cooktop

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Thank you for choosing our product.

We advise you to read this manual carefully. It contains all necessary instructions for maintaining unaltered the appearance and functional qualities of the hob.



INSTRUCTIONS FOR THE INSTALLER: these are for the **authorised persons** 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.

Instructions for the installer



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 COOKING HOB. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE COOKING HOB. ALSO KEEP THE SERIES OF NOZZLES SUPPLIED. INSTALLATION MUST BE CARRIED OUT BY AUTHORISED PERSONS IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.



DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



THE PLUG TO BE CONNECTED TO THE POWER CABLE AND THE SOCKET MUST BE THE SAME TYPE AND MUST CONFORM TO CURRENT REGULATIONS.

THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.

NEVER UNPLUG BY PULLING ON THE CABLE.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE COOKING HOB, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE.



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



THE IDENTIFICATION PLATE, WITH TECHNICAL DATA, SERIAL NUMBER AND MARKING IS CLEARLY VISIBLE UNDER THE CASING.

THE PLATE ON THE CASING MUST NOT BE REMOVED.



Instructions for the installer



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



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



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



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



THIS APPLIANCE IS DESIGNED FOR COOKING FOOD AND IT SHALL NOT BE USED AS A SPACE HEATER.



DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.

Instructions for the installer



2. INSTALLATION OF THE APPLIANCE



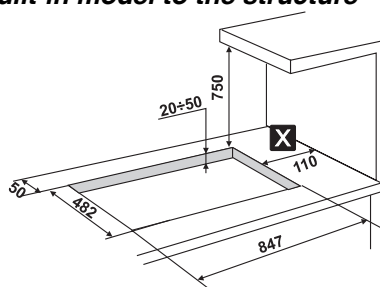
The following operation requires building and/or carpentry work so must be carried out by a competent tradesman.

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 Fixing the conventional built-in model to the structure

Create an opening with the dimensions shown in the figure in the work surface, observing a minimum distance of 50 mm from the rear edge.

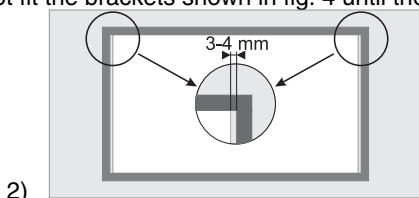
This appliance can be installed next to walls that are higher than the work surface, as long as the distance "X" is kept between the appliance and the wall, as shown in the figure, to avoid damage from overheating. Make sure there is a minimum of 750 mm between the gas rings and any shelf



1)

that may be installed directly above them. 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.

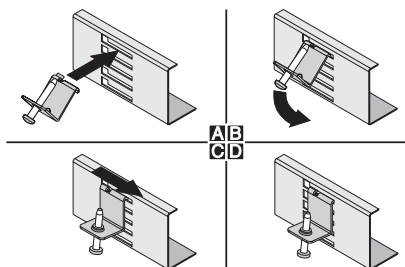
Carefully trim off the excess edge of the gasket **C** (Fig.3). The dimensions in figure 2 below refer to the distance between the hole and the inside edge of the gasket. Do not fit the brackets shown in fig. 4 until the hob has been set in place.



2)



3)

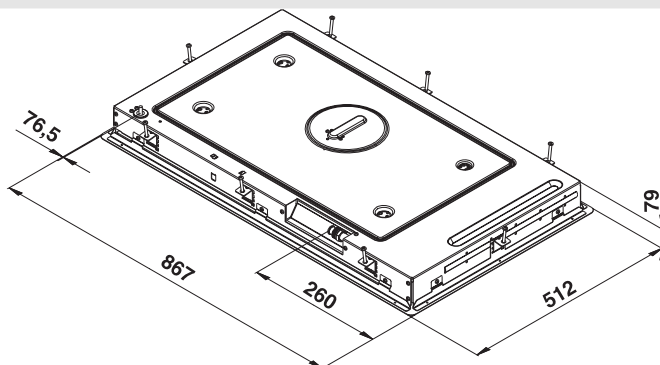


4)

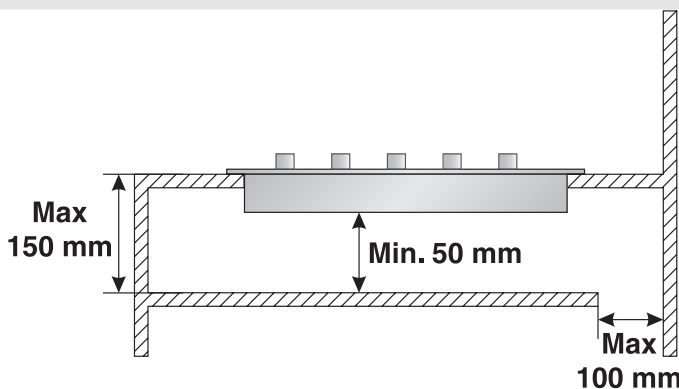
Instructions for the installer



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.

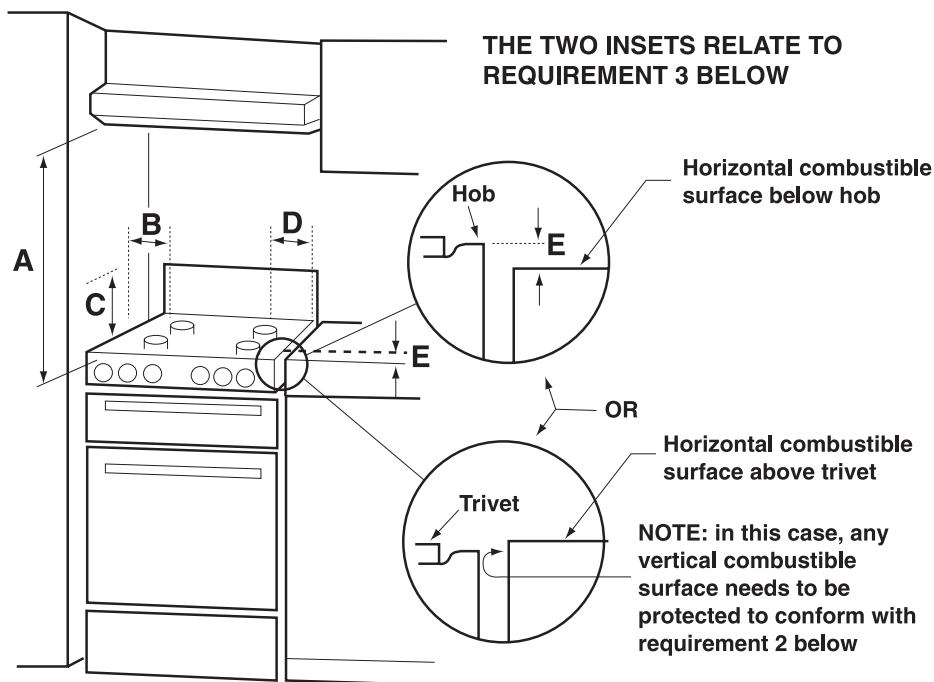
Installation of an oven without cooking fan underneath the hob is forbidden.



Instructions for the installer

2.3 Clearance above and around domestic appliances

Extract from AS5601



REQUIREMENTS

- 1 Overhead clearances – (Measurement **A**)
Range hoods and exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the clearance between the highest part of the *hob* of the cooking appliance and a *range hood* be less than **600 mm** or, for an overhead exhaust fan, **750 mm**.

Any other downward facing *combustible surface* less than **600 mm** above the highest part of the *hob* shall be protected for the full width and depth of the cooking surface area in accordance with Clause 5.12.1.2. However, in no case shall this clearance to any surface be less than **450 mm**.

Instructions for the installer



- 2 Side clearances – (Measurements B & C)
Where **B**, measured from the periphery of the nearest *burner* to any vertical *combustible surface*, is less than **200 mm**, the surface shall be protected in accordance with Clause 5.12.1.2 to a height **C** of not less than **150 mm** above the *hob* for the full dimension (width or depth) of the cooking surface area. Where the cooking *appliance* is fitted with a 'splashback', protection of the rear wall is not required.
- 3 Additional requirements for Freestanding and Elevated Cooking Appliances – (Measurements D & E)
Where **D**, the distance from the periphery of the nearest *burner* to a horizontal *combustible surface* is less than **200 mm**, then **E** shall be **10 mm** or more, or the horizontal surface shall be above the *trivet*. See insets above.

NOTES

- 1 Requirement 3 does not apply to a freestanding or elevated cooking appliance which is designed to prevent flames or the cooking vessels from extending beyond the periphery of the appliance.
- 2 The 'cooking surface area' is defined as that part of the appliance where cooking normally takes place and does not include those parts of the appliance containing control knobs.
- 3 For definition of hob, see Clause 1.4.64.
- 4 For definition of trivet, see Clause 1.4.109.
- 5 Consideration is to be given to window treatments when located near cooking appliances. See Clause 5.3.4.

2.4 Room ventilation



Caution – This hob may only be installed and operated in rooms permanently ventilated in accordance with current regulations. For proper operation of a gas appliance it is essential for the air necessary for combustion of the gas to be able to flow naturally into the room. Air must flow directly into the room through openings in its outside walls. This (these) opening (s) must have a free passage cross-section of at least 100 cm², or 200 cm² for appliances not equipped with gas safety device. These openings must be constructed so that they cannot be obstructed indoors or outdoors, and should preferably be close to the floor on the side opposite to the combustion gas discharge point. If it is not possible to make the openings in the room where the cooker is installed, the necessary air may be taken from an adjoining room, provided it is not a bedroom or a room with fire risk.



Instructions for the installer



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 specialist capable of installing it, respecting the positions and distances prescribed by standards. After installation, the installer must issue a certificate of conformity.



3. GAS CONNECTION

This appliance is suitable for installation with Natural Gas or ULPG (propane). Refer to page 12 for the relevant burner pressure and appropriate injector sizes. When the appliance is to be connected to Natural Gas then the pressure regulator supplied must be fitted to the gas inlet. A test point (for checking the gas pressure) is supplied either with the regulator or as a separate fitting in the case of ULPG (propane) appliances.

Connection of the appliance to the gas supply must be in accordance with the requirements of AS5601. A ½" BSP connector at the inlet is recommended and the gas supply line to the appliance must be of adequate length to allow sufficient withdrawal of appliance for service or disconnection and be:

1. annealed copper pipe or;
2. flexible hose according to AS/NZ1869 & be at least Class "B", 10 mm diameter.

The appliance must be installed with provision to allow the gas to be turned off and disconnected for servicing and removal of the appliance as required from the gas supply.

Before the appliance is operated make certain all relevant parts are placed in the correct position.

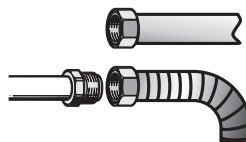
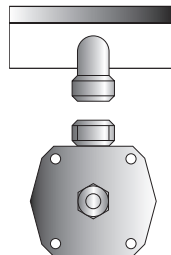
When the installation is completed the installation connections of appliance will require to be leak tested, the burner operating pressure and flame checked and adjusted.

Warranty service calls do not cover these adjustments!

To check the operating pressure of the appliance it is recommended at least 2 large size burners are used. Ensure appliance is secured to wall when installation is completed.

N.G. The regulator supplied must be fitted to the ½ BSP thread at the rear of the appliance. An approved manual shut-off valve must be installed. The N.G. regulator must be checked and adjusted to 1.0kPa after installation.

ULPG: Can be connected to the inlet fitting directly. The pressure must be checked to ensure it is operating at 2.75kPa. A separate test point fitting must be installed between the piping & the appliance for the pressure to be checked to ensure it is operating at 2.75kPa.





Instructions for the installer

3.1 Electrical connection



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



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



On the power line, install an omnipolar cut-off device with contact cut-off distance greater than or equal to **3 mm**, located in an easily accessible position near the unit.



Do not use reducers, adapters or shunts.

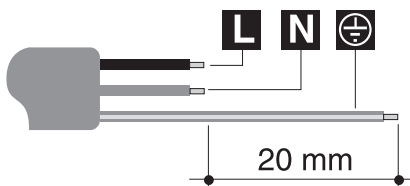


If the power cable is replaced, the wire section on the new cable must not be less than 0.75 mm^2 (3 x 0.75 cable), keeping in mind that the end to be connected to the hob must have the ground wire (yellow-green) longer by at least 20 mm. Use only H05V2V2-F cable or similar which has a maximum temperature of 90°C . Any replacement needed should be carried out by a specialised technician who should make the mains connections according to the following diagram.

L = brown

N = blue

 = yellow-green



The manufacturer will not be liable for any damage to persons or property caused by non-observance of the above instructions or deriving from the tampering of even a single part of the hob.



4. ADAPTATION TO DIFFERENT TYPES OF GAS



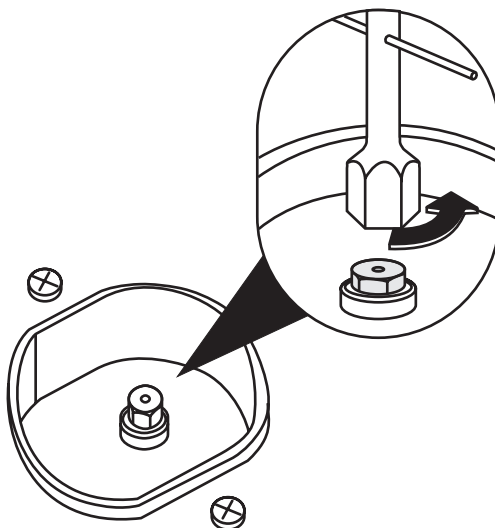
Before performing any cleaning or maintenance work, detach the appliance from the electrical socket.

The hob of the cooker is adjusted for use with either **natural gas** at a pressure of **1.0 kPa**. If used with other types of gas, you have to replace the nozzles, then adjust the minimum flame on the gas taps. For nozzle replacement and burner adjustment operate as described in the following paragraph.

4.1 Replacement of nozzles on the hob

This operation requires no primary air regulation.

1. Extract the grids and remove 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 and the description in paragraph “4.2 Burner and nozzle characteristics table”.
4. Replace the burners in the correct position.





Instructions for the installer

4.2 Burner and nozzle characteristics table

Burner	ULPG – 2.75 kPa	
	Nominal gas consumption (MJ/h)	Injector (mm)
Auxiliary (1)	3.9	0.54
Semi rapid (2)	6.3	0.68
WOK (4)	13.5	1.00

Burner	NG – 1.0 kPa	
	Nominal gas consumption (MJ/h)	Injector (mm)
Auxiliary (1)	3.9	0.90
Semi rapid (2)	7.5	1.20
WOK (4)	15	1.75

4.3 Arrangement of burners on cooking hob

BURNERS



- 1 Auxiliary
- 2 Semi rapid
- 4 WOK

Instructions for the installer



5. FINAL OPERATIONS

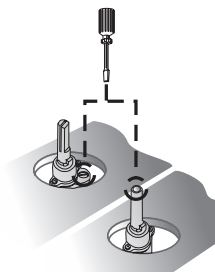
Having carried out the above adjustments, reassemble the appliance following, backwards, the instructions in paragraph “4.2 Burner and nozzle characteristics table”.



After adjustment to a different kind of gas from the one for which the cooker has been tested, replace the plate inside the heating compartment with one corresponding to the new kind of gas. This plate can be obtained from your nearest Authorised Assistance Centre.

5.1 Adjustment of minimum for natural gas

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



5.2 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 a specialised technician.**





Instructions for the user

6. USE OF THE COOKING HOB

6.1 Lighting the burners

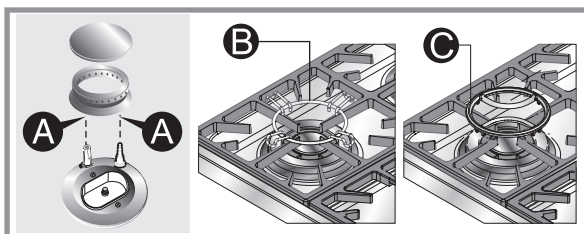



*Before lighting the hob burners check that the flame caps are in the correct position and that their burner caps are in place, making sure that the holes **A** in the flame caps correspond to the spark plugs and thermocouples.*

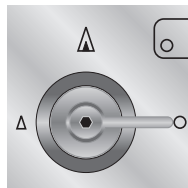


Panstand grid B, available upon request, is intended for use with woks (Chinese pans).

To prevent damage to the worktop, the hob is equipped with a raised grid C: installs over pans larger than the diameter shown in the table in paragraph " 5.3 Diameter of receptacles". Note that pans larger than 28 cm diameter must be used only on the central burner.




Each knob corresponds to the burner indicated. The appliance is equipped with an electric lighting device. To light the burners, press and turn the knob anticlockwise to the large flame symbol . Keep the knob pressed for about 2 seconds to let the thermocouple heat up.



If the burner turns off when the knob is released, it means that the thermocouple isn't hot enough. Repeat ignition and keep the knob pressed longer.

Once the burner has been ignited, the flame can be regulated as required.

Always check that the control knobs are in the position  (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).

Instructions for the user



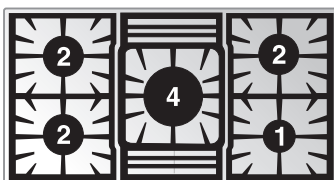
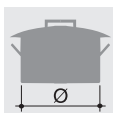
6.2 Practical advice for using the burners

For better use of the burners and lower gas consumption, use covered containers that are proportional in size to the burner to prevent the flame from licking the sides (see paragraph “6.3 Diameter of containers”). When water reaches the boiling point, lower the flame so that it doesn’t overflow.

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

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

6.3 Diameter of containers



BURNERS

- 1 Auxiliary
- 2 Semi rapid
- 4 WOK

Ø min. and max. (in cm)

- 12-14
- 16-20
- 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 |
| 4. | Ultra rapid | 26-34 |



Instructions for the user

7. CLEANING AND MAINTENANCE



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

7.1 Cleaning stainless steel



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

7.1.1 Ordinary Daily Cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.

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

7.1.2 Food stains or residues

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

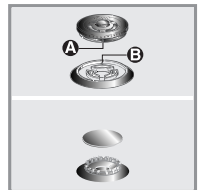
Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.

Rinse thoroughly and dry with a soft cloth or deerskin.



7.2 Cleaning of cooking hob components

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



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



Instructions for the user



7.3 Preventive maintenance

This appliance does not need any special maintenance. However, a few simple operations have to be carried out periodically to prevent malfunctioning:

Burners: the burners must be cleaned periodically to ensure correct combustion; make sure that all the openings and flame ports are clean and free of obstacles, and that the burners rest firmly on their supports.

Gas connection: the gas connection must be checked periodically.

Flexible pipes: if a flexible pipe is used, it must be inspected periodically (once a year) for leakages: if the surface of the pipe appears rigid and cracked, disconnect immediately the cooker from the gas supply and replace the pipe with a new one.

Valves: if the gas valves get stuck or hard to turn, they need to be cleaned and re-greased; this operation must be carried out by an authorised person.

8. PROBLEMS AND CAUSES

Each of the following cases is caused by an abnormal operation of the appliance and should be dealt with by a authorised persons: please contact your local dealer or Service Center in case you detect any of these malfunctioning.

PROBLEM	CAUSE	WHAT TO DO
The flame is very long with bright yellow tips. Black deposits on the bottom of the pans.	Defect of comburent air or incorrect injectors. Burner dirty or flame ports obstructed.	Clean the burner. Call Service Center if the problem remains.
The flame is very short and noisy. The flame moves away from the burner ports.	Excess of comburent air.	Call Service Center.
The flame extinguishes when the burner knob is set to the low flame position.	Incorrect adjustment of the minimum heat input or excess of comburent air.	Call Service Center.
The valve knob is hard to rotate.	Gas valve worn out or needs lubrication.	Call Service Center.





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