

1. INSTRUCTIONS FOR USE	4
2. SAFETY PRECAUTIONS	6
3. ENVIRONMENTAL RESPONSIBILITY	8
4. USING THE HOB.....	9
5. CLEANING AND MAINTENANCE	12
6. POSITION NEAR THE COUNTER TOP	15
7. ADAPTATION TO DIFFERENT TYPES OF GAS	24
8. FINAL OPERATIONS	26

THESE INSTRUCTIONS ARE VALID ONLY FOR THE DESTINATION COUNTRIES WHOSE IDENTIFYING SYMBOLS ARE INCLUDED ON THE COVER OF THIS MANUAL.



INSTRUCTIONS FOR THE USER: these instructions contain user recommendations, a description of the controls and the correct procedures for cleaning and maintenance of the appliance.



INSTRUCTIONS FOR THE INSTALLER: these are intended for the authorized person who must install the appliance, set it functioning and carry out an inspection test.



1. INSTRUCTIONS FOR USE



THIS MANUAL CONSTITUTES AN INTEGRAL PART OF THE APPLIANCE. THIS MANUAL CONSTITUTES AN INTEGRAL PART OF THE APPLIANCE. IT SHOULD BE KEPT INTACT AND AT HAND FOR THE APPLIANCE'S ENTIRE LIFE CYCLE.

IT IS IMPORTANT TO CAREFULLY READ THIS MANUAL AND ALL THE INSTRUCTIONS CONTAINED HEREIN BEFORE USING THE APPLIANCE. INSTALLATION MUST BE CARRIED OUT BY AUTHORIZED PERSONNEL AND COMPLY WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS SPECIFIED FOR DOMESTIC USE, AND COMPLIES WITH THE EEC DIRECTIVES CURRENTLY IN FORCE. THE APPLIANCE IS MANUFACTURED IN ORDER TO PERFORM THE FOLLOWING FUNCTIONS: COOKING FOOD; IT IS CONSIDERED UNSUITABLE FOR ANY OTHER USE.

THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR USES OTHER THAN THOSE INDICATED.



WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.



UNSUITABLE IN MARINE CRAFT, CARAVANS OR MOBILE HOMES, UNLESS EACH BURNER IS FITTED WITH A FLAME SAFEGUARD



NEVER USE THIS APPLIANCE TO HEAT YOUR ENVIRONMENT.



BEFORE OPERATING THE APPLIANCE, IT IS MANDATORY TO REMOVE ALL PROTECTIVE FILM.



DO NOT USE STEEL SPONGES AND SHARP SCRAPERS AS THEY WILL DAMAGE THE SURFACE.

USE NORMAL NON-ABRASIVE PRODUCTS, INCLUDING WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY USING A SOFT CLOTH OR A MICROFIBRE CLOTH.



DO NOT LEAVE THE APPLIANCE UNATTENDED DURING COOKING PROCESSES WHERE FATS OR OILS COULD BE RELEASED.
FATS AND OILS MAY CATCH FIRE.



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE **O** (OFF) POSITION WHEN YOU FINISH USING THE APPLIANCE



NEVER PLACE PANS WITH BOTTOMS WHICH ARE NOT PERFECTLY FLAT AND SMOOTH ON THE COOKING HOB PAN STANDS.



General instructions

GB



NEVER USE PANS OR GRIDDLE PLATES WHICH PROJECT BEYOND THE OUTSIDE EDGE OF THE HOB.



SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS.



DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.



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



IN CASE OF SERVICE, CONTACT YOUR NEAREST SERVICE AGENT DISTRIBUTOR LISTED IN THE WARRANTY CARD



2. SAFETY PRECAUTIONS

REFER TO THE INSTALLATION INSTRUCTIONS FOR THE SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND VENTILATION FUNCTIONS.

IN YOUR INTERESTS AND FOR YOUR SAFETY THE LAW REQUIRES THAT THE INSTALLATION AND SERVICING OF ALL ELECTRICAL APPLIANCES IS CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE.

OUR APPROVED INSTALLERS GUARANTEE A SATISFACTORY JOB.

GAS OR ELECTRICAL APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.



BEFORE CONNECTING THE APPLIANCE TO THE POWER GRID, CHECK THE DATA ON THE PLATE AGAINST THE DATA FOR THE GRID ITSELF.

THIS APPLIANCE IS SUPPLIED WITH A DUPLICATE DATAPLATE, ATTACH TO AN ADJACENT SURFACE FOR FUTURE REFERENCE.



THE IDENTIFICATION PLATE CONTAINING THE TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME IS IN A VISIBLE POSITION UNDER THE CASING.

DO NOT REMOVE THIS PLATE ON THE CASING FOR ANY REASON.

BEFORE CONNECTING THE DEVICE, MAKE SURE THAT IT HAS BEEN REGULATED FOR THE TYPE OF GAS THAT WILL FEED IT, CHECKING THE LABEL UNDER THE CASING.



THE DUPLICATE IDENTIFICATION PLATE CONTAINING THE TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME MUST BE ATTACHED TO AN ADJACENT SURFACE.



BEFORE CARRYING OUT INSTALLATION/MAINTENANCE WORK, MAKE SURE THAT THE APPLIANCE IS NOT CONNECTED TO THE POWER GRID.



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY CABLE AND ITS SOCKET MUST BE OF THE SAME TYPE AND CONFORM TO THE REGULATIONS IN FORCE. THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN. NEVER DISCONNECT THE PLUG BY PULLING ON THE CABLE.



IF THE POWER SUPPLY CABLE IS DAMAGED, CONTACT THE TECHNICAL SUPPORT SERVICE IMMEDIATELY AND THEY WILL REPLACE IT.



IT IS OBLIGATORY FOR ALL ELECTRICAL EQUIPMENT TO BE EARTHED ACCORDING TO THE METHODS LAID DOWN BY SAFETY REGULATIONS.



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

NEVER ATTEMPT TO REPAIR THE APPLIANCE.



DURING USE THE APPLIANCE BECOMES VERY HOT. MAKE SURE YOU DO NOT TOUCH THE HEATING ELEMENTS.



General instructions

GB



THIS APPLIANCE MAY NOT BE USED BY PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL CAPACITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS RESPONSIBLE FOR THEIR SAFETY.



DO NOT LET CHILDREN GO NEAR THE APPLIANCE WHEN IT IS IN OPERATION OR PLAY WITH IT AT ANY TIME.



DO NOT INSERT POINTED METAL OBJECTS (CUTLERY OR UTENSILS) INTO THE SLITS IN THE APPLIANCE.



DO NOT USE STEAM JETS FOR CLEANING THE APPLIANCE.
THE STEAM COULD REACH THE ELECTRONICS, DAMAGING THEM AND CAUSING SHORT-CIRCUITS.



DO NOT MODIFY THIS APPLIANCE.



DO NOT SPRAY ANY SPRAY PRODUCTS NEAR THE ELECTRICAL APPLIANCE WHILE IT IS IN OPERATION.
DO NOT USE SPRAY PRODUCTS WHILE THE PRODUCT IS STILL HOT.



The manufacturer cannot be held liable for damage to persons or things caused by failure to observe the above instructions, by interference with any part of the appliance or by the use of non-original spare parts.



3. ENVIRONMENTAL RESPONSIBILITY

Our products packing is made of non-polluting materials, which are therefore compatible with the environment and recyclable. Please help by disposing of the packaging correctly. You can obtain the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.



Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags.

Your old appliance also needs to be disposed of correctly.

Important: hand over your appliance to the local agency authorised for the collection of electrical appliances no longer in use. Correct disposal enables intelligent recovery of valuable materials.

Before disposing of your appliance it is important to remove doors and leave shelves in the same position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the connecting cable to the power grid, removing it along with the plug.

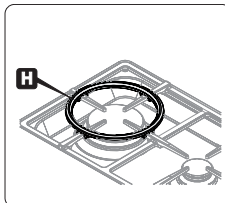
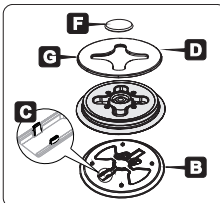
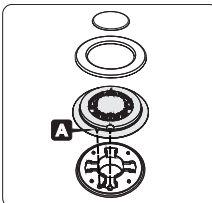
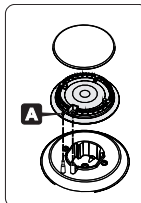



4. USING THE HOB

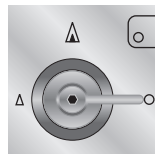
4.1 Lighting the hob burners



Before lighting the hob burners, check that the flame-spreader crowns are correctly in place with their respective burner caps, making sure that the holes **A** in the flame-spreaders are aligned with the igniters and thermocouples.



The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electrical ignition device. Simply press the knob and turn it anti-clockwise to the maximum flame symbol , until the burner lights.



On valved models, once the burner is lit, keep the knob pressed for a few seconds to give the thermocouple time to heat up. The burner may go out when the knob is released: in this case, the thermocouple has not heated up sufficiently.

Wait a few moments and repeat the operation keeping the knob pressed for longer. This is not necessary on burners that are not equipped with a thermocouple.

Once the burner is lit, the flame can be adjusted as required.

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



If the burners should go out accidentally, after about 20 seconds a safety device will be tripped, cutting off the gas supply, even if the gas tap is open. Turn off the control knob and wait at least 1 minute before trying to re-light the burner.



4.2 Practical tips for using the burners



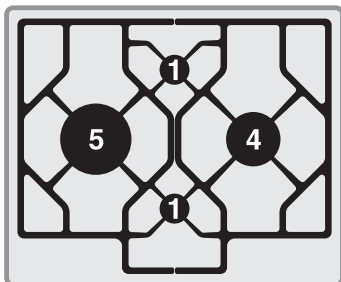
For better burner efficiency and to minimise gas consumption, use pans with a flat, smooth base and a lid that have a suitable size for the burner, thus preventing the flames reaching the sides of the pan (see paragraph “4.3 Pan Diameter”). Once the contents come to the boil, turn down the flame far enough to prevent the liquid from boiling over.



To prevent burns or damage to the hob during cooking, all pans or griddles must be placed inside the perimeter of the hob.

Take the greatest care when using fats or oils since they may catch fire if overheated.

4.3 Pan diameters



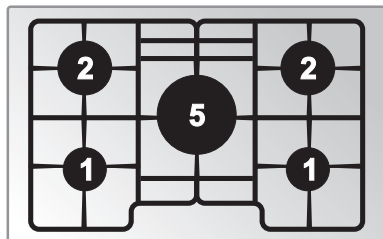
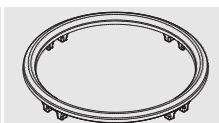
HOB BURNER

Ø min. and max. (in cm)

1	Auxiliary	12 - 16
4	Rapid	18 - 24
5	Ultra-rapid	22 - 26



In this hob, the supplied reduced grill must only be used for Chinese wok pans.



HOB BURNER

Ø min. and max. (in cm)

1	Auxiliary	12 - 16
2	Semi rapid	16 - 22
5	Ultra-rapid	20 - 26

The following are the diameters of the pans that can be used with the raised pan stand:

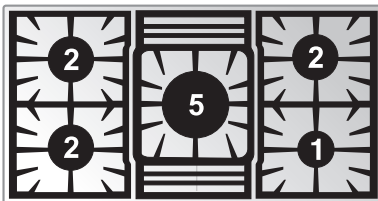
HOB BURNER

Ø min. and max. (in cm)

1	Auxiliary	16 - 26
2	Semi rapid	22 - 26
5	Ultra-rapid	26 - 34



Instructions for the user

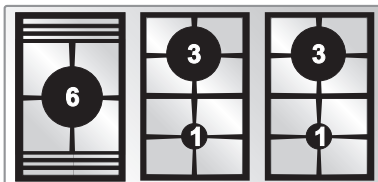
GB**HOB BURNER****Ø min. and max.
(in cm)**

1	Auxiliary	12 - 20
2	Semi rapid	16 - 24
5	Ultra-rapid	20 - 26

The following are the diameters of the pans that can be used with the raised pan stand:

HOB BURNER**Ø min. and max. (in cm)**

1	Auxiliary	16 - 26
2	Semi rapid	22 - 26
5	Ultra-rapid	26 - 34

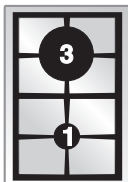
**HOB BURNER****Ø min. and max.
(in cm)**

1	Auxiliary	12 - 16
3	Reduced rapid	18 - 26
6	Dual control	20 - 31

The following are the diameters of the pans that can be used with the raised pan stand:

HOB BURNER**Ø min. and max. (in cm)**

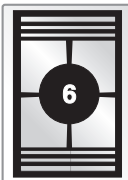
1	Auxiliary	16 - 24
3	Reduced rapid	26 - 28

**HOB BURNER****Ø min. and max.
(in cm)**

1	Auxiliary	12 - 16
3	Reduced rapid	18 - 26

HOB BURNER**Ø min. and max. (in cm)**

1	Auxiliary	16 - 24
3	Reduced rapid	26 - 28

**HOB BURNER****Ø min. and max.
(in cm)**

6	Dual control	20 - 31
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5. CLEANING AND MAINTENANCE



Before performing any operations requiring access to powered parts, switch off the power supply to the appliance.



NEVER USE A STEAM JET FOR CLEANING THE APPLIANCE.

5.1 Cleaning stainless steel



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

5.1.1 Ordinary daily cleaning

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

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

5.1.2 Food stains or residues

Never use metallic sponges or sharp scrapers as they will damage the surface.

Use ordinary non-abrasive products for steel, with the aid of wooden or plastic utensils if necessary.

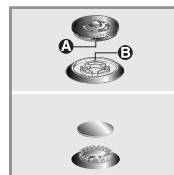
Rinse thoroughly and dry with a soft cloth or chamois leather.

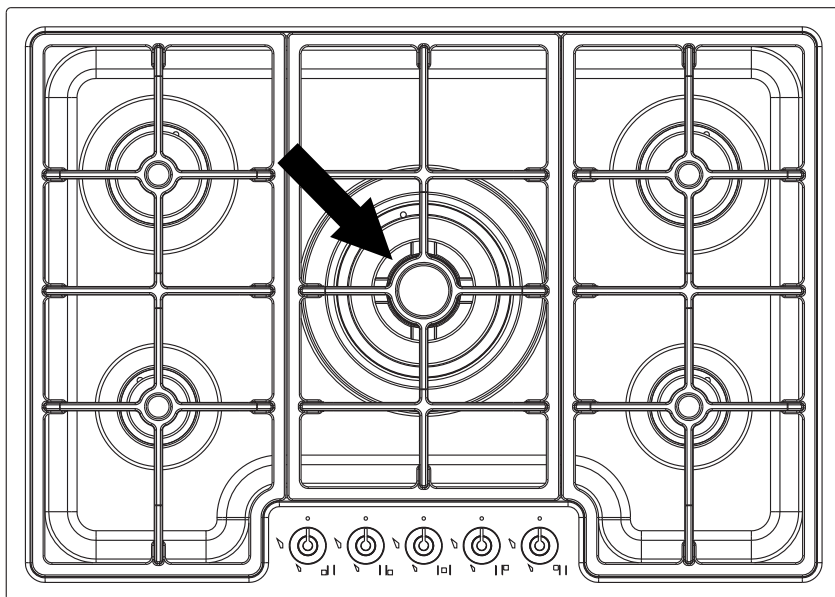


5.2 Cleaning the cooking hob parts

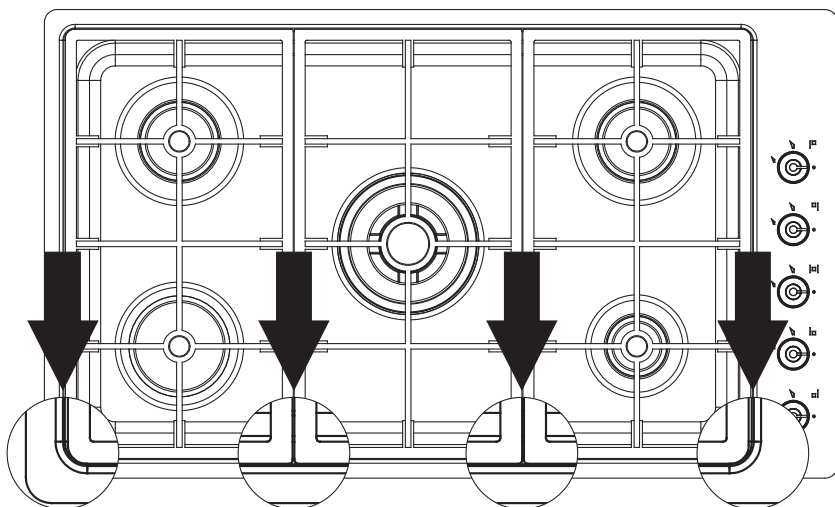
For easier cleaning the pan stands, burner caps, flame spreader crowns and burners can all be removed; wash them with warm water and a non-abrasive detergent making sure to remove any encrustation, then wait until they are **completely dry**. Replace the burner caps on their corresponding crowns, making sure that the slots **A** are centred with the pins **B** on the burners.

For correct operation, the igniters and thermocouples must always be perfectly clean. Check them frequently and clean them with a damp cloth if necessary. Remove any dry residues with a wooden toothpick or a needle.





In models with central pan stand, fit this piece, taking care that its centre is perfectly aligned with the centre of the burner



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.



5.3 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 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.

5.4 Problems and causes

Each of the following cases is caused by an abnormal operation of the appliance and should be dealt with by an authorised person: 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 . 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



6. POSITION NEAR THE COUNTER TOP

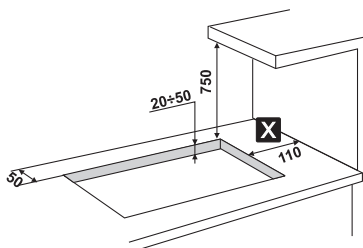
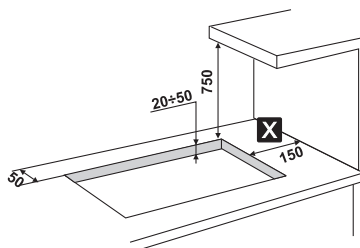


The following operation requires building and/or carpentry work so must be carried out by a competent tradesman.

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).

6.1 Fixing to a support structure model with traditional casing (fig. 1)

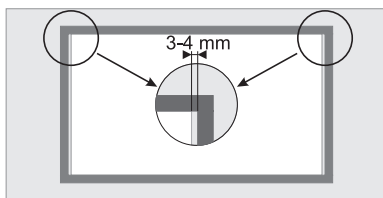
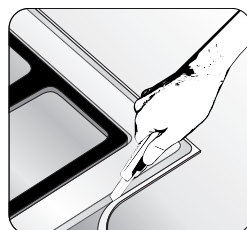
Create an opening with the dimensions shown in the figure in the top surface of the counter, keeping a minimum distance of **50 mm** from the rear edge. This appliance can be mounted against walls higher than the work surface on condition that a distance of "X" be kept between the appliance and the wall as shown in the figure so as to avoid damage from overheating. Make sure that there is a minimum of **750 mm** between the gas rings and any shelf that may be installed directly above them.

**1)**

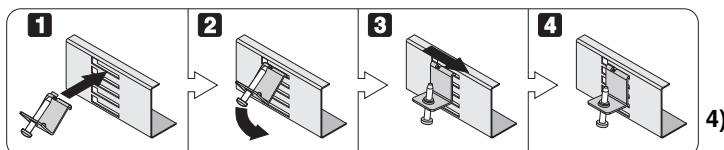
(only 60 cm models)

Carefully position the supplied insulating seal on the outer edge of the hole on the top hob, as indicated in figure 2. Try and make it stick to the whole surface by applying light hand pressure. The front and back sides of the seal must be touching the hole. complete flatness.

Trim any excess trimming from border A with care (Fig.3). The quotes in figure 2 are references for the hole on the inside of the trimming. The small brackets in figure 4 are only positioned after having mounted the hob.

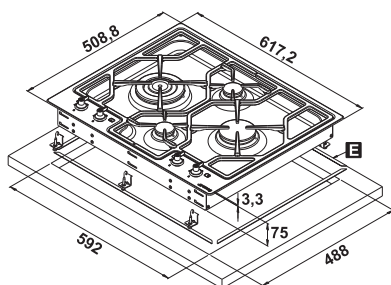
**2)****3)**

Carry out this operation by supporting the hob on the isolating seal and using screws and clamping brackets (Fig. 4) to fix the hob to the support structure, in order to obtain the complete flatness.

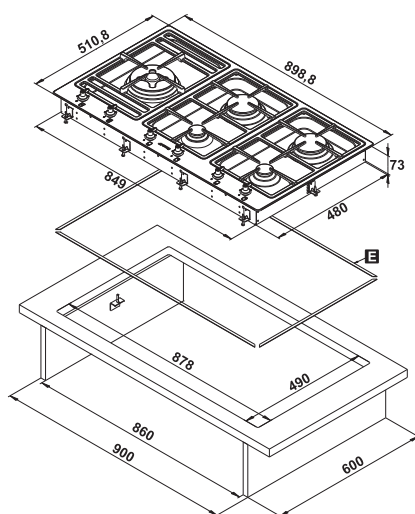
**4)**



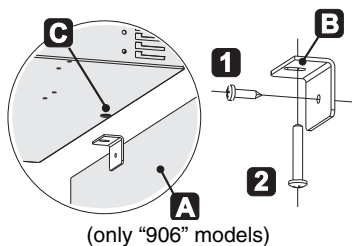
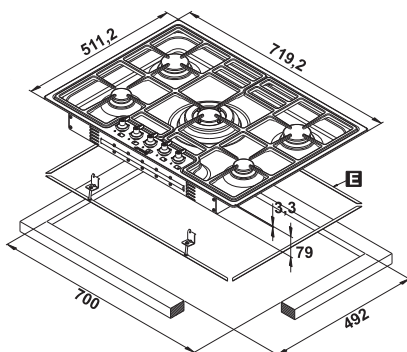
PGA64



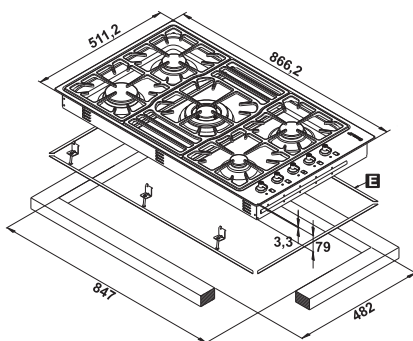
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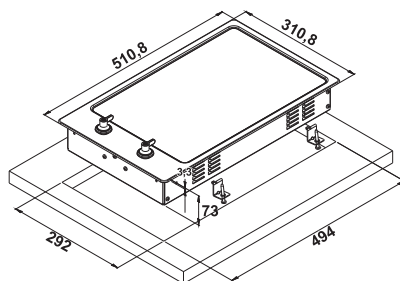
PGA75SC3



PGA95SC3



PGA31 - PGA32



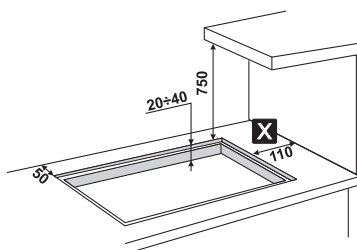
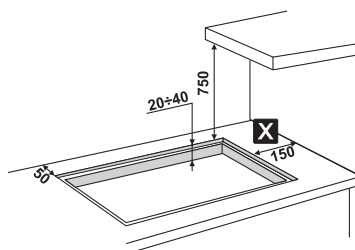


6.2 Fixing to the electric model support structure

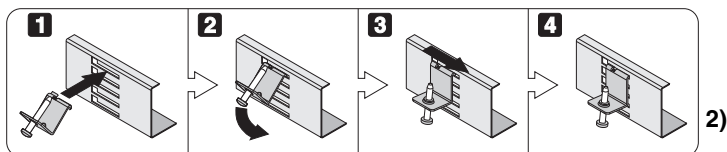
Create an opening with the dimensions shown in the figure in the top surface of the counter, keeping a minimum distance of 50 mm from the rear edge.

The lower part of the casing must be fully accessible after the appliance has been installed. This appliance can be mounted against walls higher than the work surface on condition that a distance of "X" be kept between the appliance and the wall as shown in the figure so as to avoid damage from overheating.

Make sure that there is a minimum of 750 mm between the hob ring flames and any shelves placed directly above them (Fig. 1). Furthermore, this kind of appliance needs a milling on the hob top of 3 mm in depth; the measurements are indicated in figure 4 (detail A of figure 3).

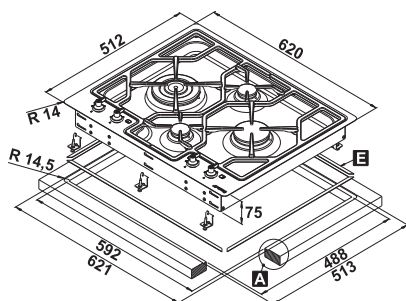
**1)****(only 60 cm models)**

Before positioning the hob, the supplied adhesive sponge "E" should be spread out flat over the milling surface (fig. 3). Carry out this operation by supporting the hob on the isolating seal and using screws and clamping brackets (Fig. 2 sequence) to fix the hob to the support structure, in order to obtain the complete flatness. The small brackets in figure 2 are only positioned after having mounted the hob.

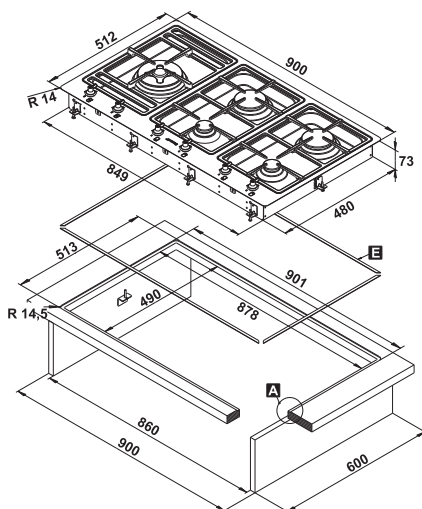
**2)**



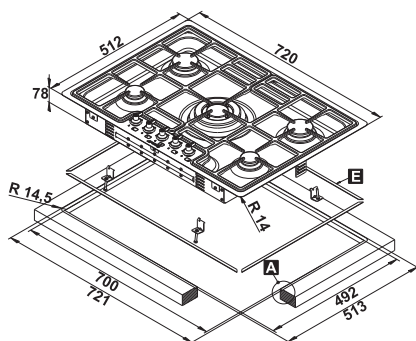
PGA64F



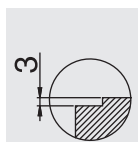
PSFA906



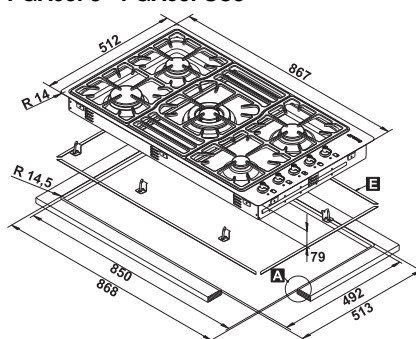
PGA75F3 - PGA75FSC3



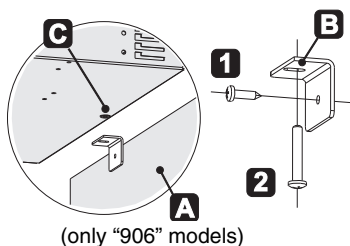
3)



PGA95F3 - PGA95FSC3



4)



If laminated surfaces are used, it is advisable to spread a layer of anti-infiltration "primer" across the milled surface.



Important: Other types of installation are possible if supervised by the manufacturer!



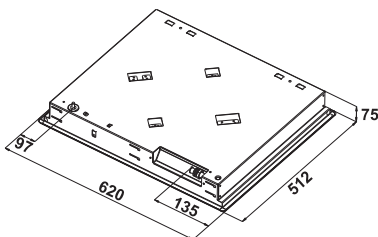
Instructions for the installer

GB

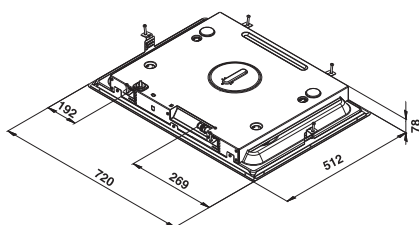


Obstructions: location of gas and electric connectors (measured in mm).

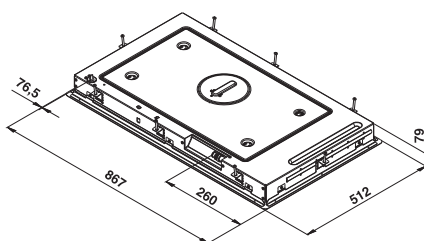
PGA64F



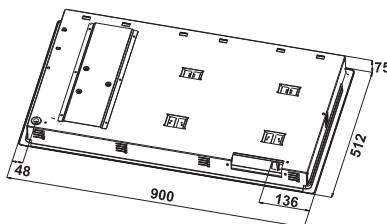
PGA75F3 - PGA75FSC3



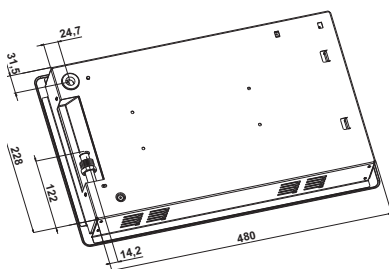
PGA95F3 - PGA95FSC3



PSFA906

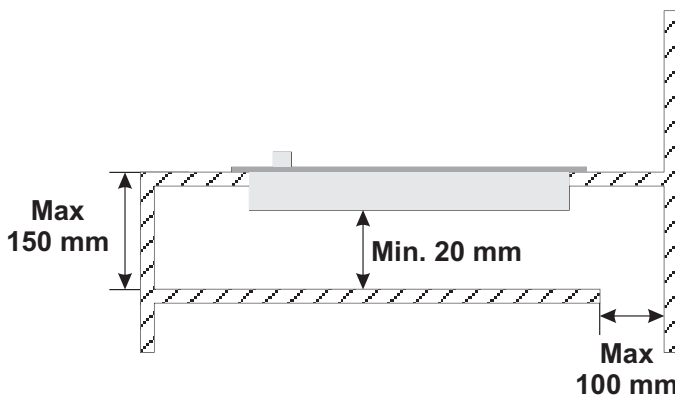


PGA31 - PGA32



Precautions: the temperature of the inside surface of the hob may exceed 125°C.

To avoid any hazardous situations, over-the-hob access must be restricted. Refer to the installation instructions.



IMPORTANT: if the appliance is mounted on a unit, make sure that a separating shelf is installed, as shown in the figure.

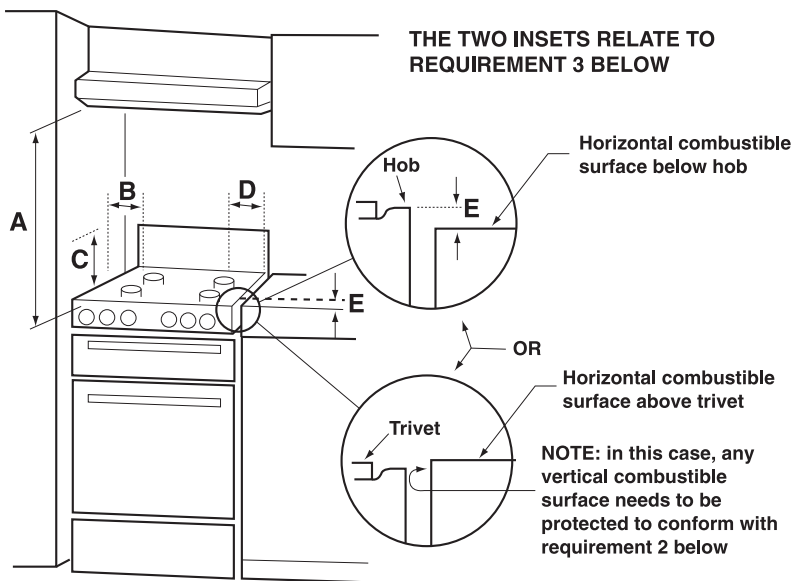
However, if the appliance is on an oven installed under the hob, there is no need to install a separating shelf.

If installed on top of an oven, the latter must be equipped with a cooling fan.



6.3 Clearances above and around domestic appliances

Extract from AS5601



REQUIREMENTS

- 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.
- 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.
- 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
- 3 where cooking normally takes place and does not include those parts of the appliance containing control knobs.
- 4 For definition of hob, see Clause 1.4.64.
- 5 For definition of trivet, see Clause 1.4.109.
- 6 Consideration is to be given to window treatments when located near cooking appliances. See Clause 5.3.4.

6.4 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 at the end of the supply cable and the wall socket must be of the same type and must conform to the applicable legislation on electrical installations. Make sure that the supply line is suitably earthed.



Fit power line with an omnipolar circuit breaker with a contact opening gap equal to or greater than 3 mm in an easily accessible position close to the hob.



Avoid the use of adapters and shunts.




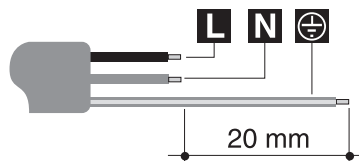
If the power cable is replaced, the cross-section of wires in the new cable must be no less than 0.75 mm² (3 x 0.75 cable), remembering that the end for connection to the appliance must have a longer earth wire (yellow/green)

, longer by at least 20 mm. Only use a H05V2V2-F or similar resistance cable to the maximum temperature of 90°C. Its replacement must be carried out by a specialised technician who must carry out the network connection following the diagram below.

L = brown

N = blue

 = yellow/green



The manufacturer cannot be held liable for damage to persons or things caused by non-observance of the above directions or by interference with any part of the appliance.



6.5 Gas connection

This appliance is suitable for installation with Natural Gas or ULPG (propane/butane). Refer to page 26 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. The hose assembly must comply with AS/NZS 1869 Class B or D, be of appropriate internal diameter, be kept as short as possible (not to exceed 1.2 metres), must not be kinked and not be in contact with a hot surface.

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.

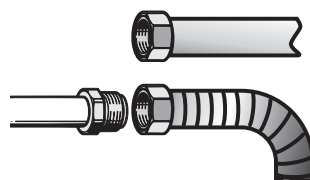
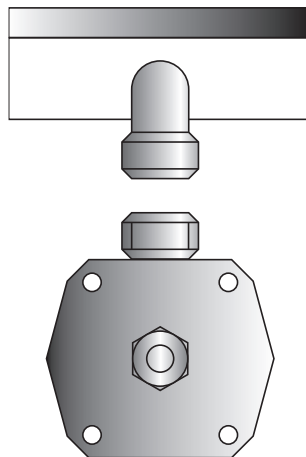
On completion of the installation, the installer **MUST** check for gas leaks and test each burner individually for the correct flame. Once all burners have been tested individually, turn all burners on together.

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.

U.L.P.G. 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.





Installation with the flexible hose must be carried out so that the length of the piping does not exceed 2 metres fully extended; make sure that the hoses do not come into contact with moving parts and that they are not crushed in any way.

6.6 Connection to liquid gas



Use a pressure regulator and make the connection on the gas cylinder following the guidelines established by the regulations in force. Make sure that the feed pressure complies with the values indicated in the table at point “9.2 Burner and nozzle characteristics table”.

6.7 Room ventilation



Caution – 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.

Australia - the hob must be installed in accordance with AS 5601.1 ventilation requirements

6.8 Combustion gas discharge



Combustion gases may be discharged by means of hoods connected to a flue with reliable natural draught, or a fan extraction system. An effective extraction system requires careful design by an authorised specialist, and must comply with the regulation distances and positions. After installation, the engineer must issue a certificate of compliance.



7. ADAPTATION TO DIFFERENT TYPES OF GAS

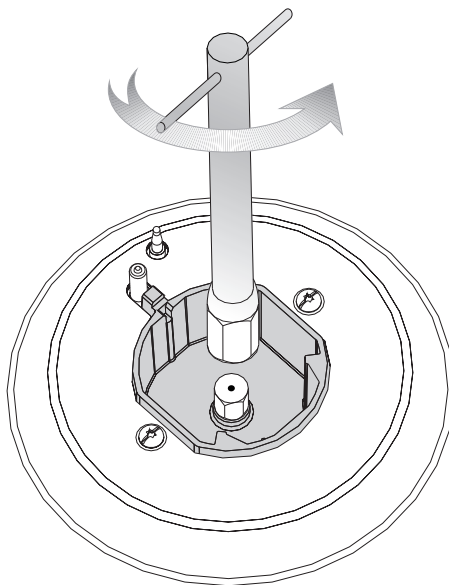


Before carrying out the following operations, disconnect the appliance from the power supply.

The appliance is preset for natural gas NG at a pressure of 1.0 kPa. In the case of operation 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 in the following paragraphs.

7.1 Replacement of the cooking hob nozzles

- 1 Extract the pan racks and remove all the caps and flame-spreader crowns;
- 2 Unscrew the burner nozzles with a 7 mm socket spanner;
- 3 Replace the burner nozzles according to the gas to be used (see paragraph "7.2 Burner and nozzle characteristics table");
- 4 Replace the burners in the correct position.





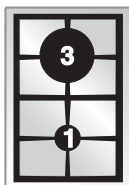
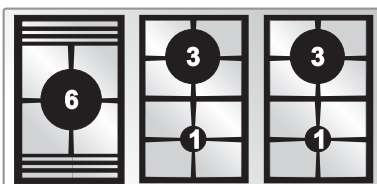
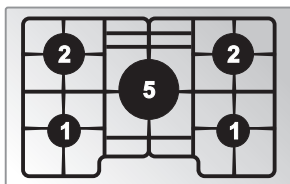
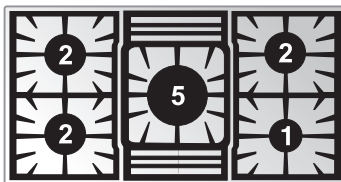
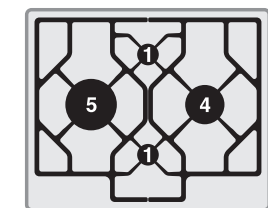
7.2 Burner and nozzle characteristics table

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
Reduced rapid (3)	9.0	0.85
Rapid (4)	10.8	0.88
Ultra rapid (5)	15.0	1.05
Dual control (6)	3.2	Centre 0.50
	13.6	Outer 0.70 + 0.70

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
Reduced rapid (3)	9.0	1.40
Rapid (4)	12.0	1.55
Ultra rapid (5)	15.0	1.75
Dual control (6)	3.6	Centre 0.85
	15.0	Outer 1.26 + 1.26



7.3 Arrangement of the burners on the cooking hob



HOB BURNER

- 1 Auxiliary
- 2 Semi rapid
- 3 Reduced Rapid
- 4 Rapid
- 5 Ultra-rapid
- 6 Dual control



8. FINAL OPERATIONS

After making the adjustments described above, reassemble the appliance by following in reverse the instructions reported in paragraph "7.1 Replacement of the cooking hob nozzles".

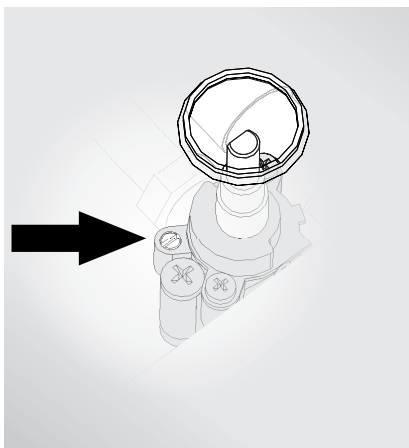


After adjustment with a gas other than the preset one, replace the label on the casing of the appliance with the label corresponding to the new gas. This label can be obtained from the nearest Authorised Service Centre.

8.1 Adjusting the minimum for town and natural gas

Light the burner and turn it to the minimum position. Extract the gas tap knob and turn the adjustment screw inside or next to the tap rod (depending on the model) until the correct minimum flame is achieved.

Refit the knob and verify that the burner flame is stable (when turning the knob rapidly from the maximum to the minimum position the flame must not go out). Repeat the operation on all the gas taps.



8.2 Adjusting the minimum setting for liquid gas

To adjust the minimum setting with liquid gas, you must tighten the screw inside or next to the tap rod (depending on the model) fully in a clockwise direction. The diameters of the by-passes for the individual burners are given in the paragraph "7.2 Burner and nozzle characteristics tables".

8.3 Lubrication of gas taps



Over time the gas taps may become difficult to turn and get blocked. Clean them internally and replace the lubrication grease. **This procedure must be carried out by a specialised technician.**



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