

# USE, INSTALLATION AND MAINTENANCE INSTRUCTIONS FOR BUILT-IN HOT PLATES

Dear User,

We are sincerely grateful to you for purchasing one of our products. This appliance has been designed to meet all the modern requirements and is manufactured from the finest materials and components.

We would ask you to read the instructions within this booklet very carefully so as to enable you to obtain quality results from the outset.

The design of the figures contained in this handbook is purely indicative.

**THE APPLIANCE MUST BE INSTALLED ONLY BY A QUALIFIED ELECTRICIAN IN COMPLIANCE WITH THE INSTRUCTIONS PROVIDED. THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER INSTALLATION WHICH MAY HARM PERSONS AND ANIMALS AND DAMAGE PROPERTY.**

**THE APPLIANCE MUST BE USED FOR THE PURPOSE FOR WHICH IT WAS EXPRESSLY DESIGNED. ANY OTHER USE (e.g. HEATING ROOMS) IS CONSIDERED TO BE IMPROPER AND CONSEQUENTLY DANGEROUS. THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR DAMAGE RESULTING FROM IMPROPER AND IRRESPONSIBLE USE.**

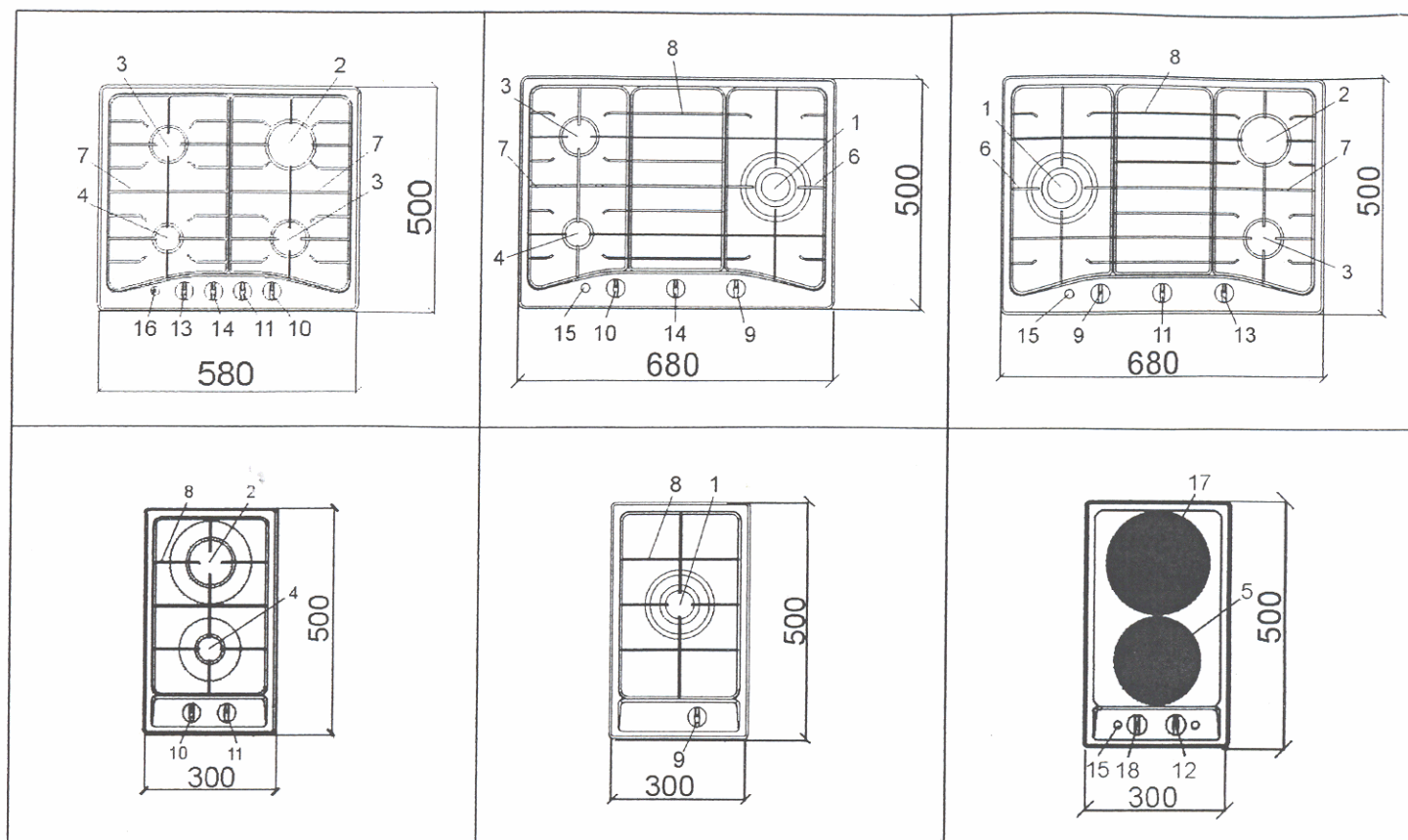
# BLANCO

The Manufacturer shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors, also the designs in the figures are purely indicative.

The Manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful, also in the interests of the user, without jeopardizing the main functional and safety features on the products themselves.

If your hotplate requires service, please contact your local customer service centre or your nearest Blanco agent listed at the back of this booklet.

# DESCRIPTION OF THE HOT PLATES



- 1 Ultra rapid gas burner of
- 2 Rapid gas burner of
- 3 Semirapid gas burner of
- 4 Auxiliary gas burner of
- 5 Ø 145 mm electric plate
- 6 Enamelled steel pan support 1F
- 7 Enamelled steel pan support 2F
- 8 Central enamelled steel pan support
- 9 Burner n° 1 control knob
- 10 Burner n° 4 control knob
- 11 Burner n° 2 control knob
- 12 Electric plate n° 5 control knob
- 13 Buner n° 3 control knob (front)
- 14 Burner n° 3 control knob (rear)
- 15 Electric plate ignition warning light
- 16 Electric ignition button
- 17 Ø 180 mm electric plate
- 18 Electric plate n° 17 control knob

<i><b>Natural</b></i>	<i><b>Propane</b></i>
14.5 MJ	14.5 MJ
12.0 MJ	12.0 MJ
7.3 MJ	6.9 MJ
4.2 MJ	3.8 MJ

# USE

## 1) BURNERS

A diagram is screen-printed above each knob on the front panel. This diagram indicates to which burner the knob in question corresponds. After having opened the gas mains or gas bottle tap, light the burners as described below:

### - Manual ignition

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then place a lighted match near the burner.

### - Electrical ignition

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then depress and release the ignition button.

### - Automatic electrical ignition

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then depress the knob.

### - Lighting burners equipped with flame failure device

The knobs of burners equipped with flame failure device must be turned in an anticlockwise direction until they reach the full on position (large flame fig. 1) and come to a stop. Now depress the knob in question and repeat the previously indicated operations.

Keep the knob depressed for about 10 seconds once the burner has ignited.

## HOW TO USE THE BURNERS

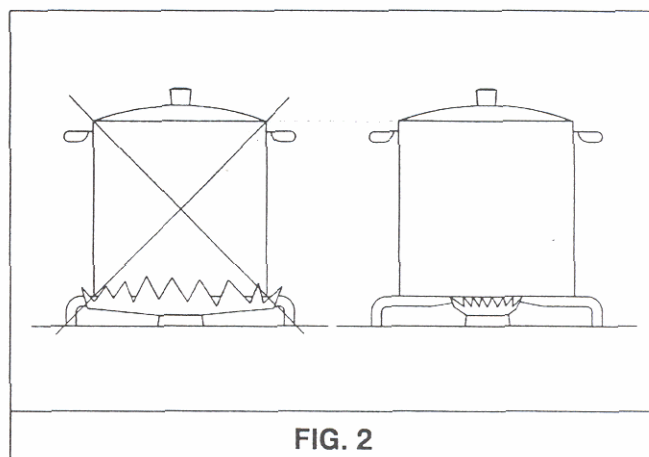
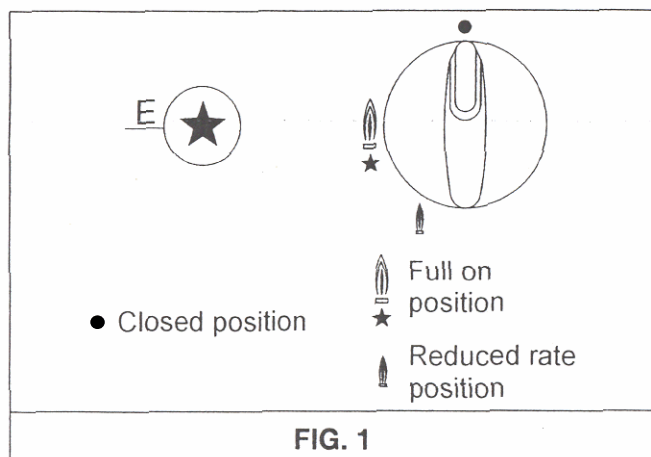
Bear in mind the following indications in order to achieve maximum efficiency with the least possible gas consumption:

- Use adequate pans for each burner (consult the following table and fig. 2).
- When the pan comes to the boil, set the knob to the reduced rate position (small flame fig. 1).
- Always place a lid on the pans.

Burners	Power ratings		Pan Ø in cm
	Natural	Propane	
Ultra rapid	14.5 MJ	14.5 MJ	22 ÷ 24
Rapid	12.0 MJ	12.0 MJ	20 ÷ 22
Semirapid	7.3 MJ	6.9 MJ	16 ÷ 18
Auxiliary	4.2 MJ	3.8 MJ	10 ÷ 14

### WARNINGS:

- **Burners with flame failure device may only be ignited when the relative knob has been set to the Full on position (large flame fig. 1).**
- **Matches can be used to ignite the burners in a blackout.**
- **Never leave the appliance unattended when the burners are being used. Make sure there are no children in the near vicinity. Particularly make sure that the pan handles are correctly positioned and keep a check on foods requiring oil and grease to cook since these products can easily catch fire.**
- **Never use aerosols near the appliance when it is operating.**
- **If the built-in hot plate has a lid, any spilt food should be immediately removed from this before it is opened. If the appliance has a glass lid, this could shatter when the hot plate becomes hot. Always switch off all the burners before closing the lid.**
- **This appliance is not to be installed in marine craft. Where this appliance is installed in a caravan, it shall not be used as a space heater.**
- **Do not store or use flammable liquids or items in the vicinity of the hotplate.**



# USE

## Notes:

*Use of a gas cooking appliance produces heat and moisture in the room in which it is installed. The room must therefore be well ventilated by keeping the natural air vents clear (fig. 3) and by activating the mechanical aeration device (suction hood or electric fan fig. 4 and fig. 5).*

*Intensive and lengthy use of the appliance may require additional ventilation. This can be achieved by opening a window or by increasing the power of the mechanical exhausting system if installed.*

## Abnormal Operation:

*Any of the following are considered to be abnormal operation and may require servicing:*

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

(\*) Air inlet - minimum section 100 cm<sup>2</sup>

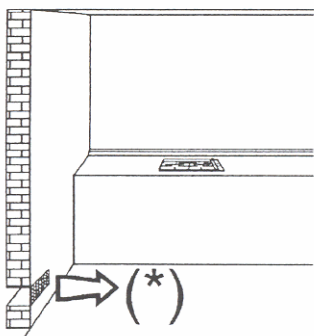


FIG. 3

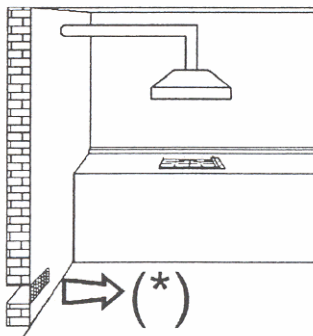


FIG. 4

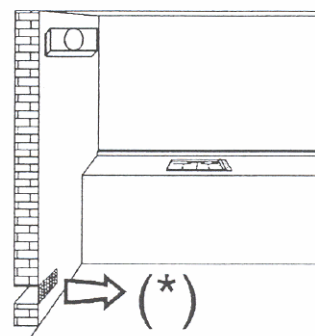


FIG. 5

# USE

## 2) HOW TO USE THE ELECTRIC PLATES

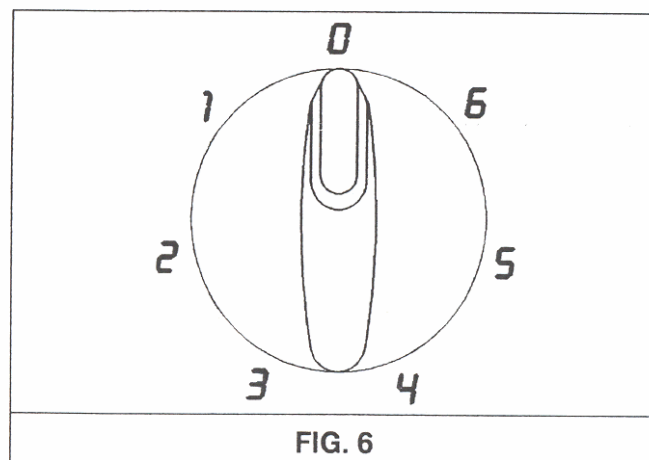
Mixed hot plates may be equipped with a normal or rapid plates. These are controlled by switches with various positions (see fig. 6) and are switched on by turning the knob to the required setting. A diagram is screen-printed above each knob on the front panel. This diagram indicates to which electric plate the knob in question corresponds (see fig. 6). A red

warning light will come on to indicate that the plate is operating.

A purely indicative regulation table for the electric plates is given below.

**TABLE**

NORMAL OR RAPID PLATES	HEAT INTENSITY	HEAT INTENSITY
0	Off	
1	Weak	To dissolve butter, chocolate, etc.. To heat small amounts of liquid.
2	Low	To heat larger amounts of liquid. To prepare cremes and suces requiring long slow cooking times.
3	Slow	To thaw frozen foods and prepare stews, heat to boiling point or simmer.
4	Medium	To heat foods to boiling point. To brown delicate meats and fish.
5	Strong	For escalopes and steaks. To simmer large amounts of food.
6	High	To bring large amounts of liquid to the boil. For frying.



## USE

### WARNINGS:

When the plate is switched on for the first time, or if it has remained unused for a long period, it should be dried for 30 minutes on switch position n° 1. This will eliminate any moisture that may have been absorbed by the insulating material.

To correctly use the appliance, remember:

- To place a pan on the plate before switching this on.
- To always use pans with flat and very thick bottoms (see fig. 7).
- To never use pans that are smaller than the plate diameters.
- To dry the bottom of the pan before placing it on the plate.
- Never leave the appliance unattended when the plates are being used. Make sure that there are no children in the near vicinity. Particularly make sure that the pan handles are correctly positioned and keep a check on foods requiring oil and grease to cook since these products can easily catch fire.
- The plates will remain hot for a long period of time even use after use, never touch them with the hands or other objects in order to prevent burns.
- Immediately disconnect the appliance from the electricity main as soon as cracks are noted on the surfaces of the plates.
- If the built-in hot plate has a lid, any spilt food should be immediately removed from this before it is opened. If the appliance has a glass lid, this could shatter when the cooker becomes hot. Always switch off all the plates before closing the lid.

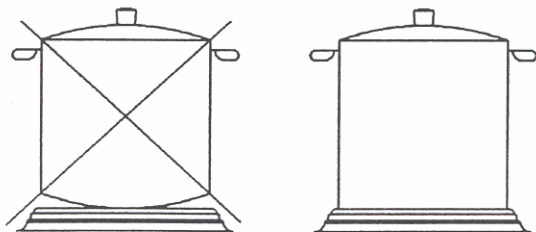


FIG. 7

## CLEANING

### IMPORTANT:

Always disconnect the appliance from the gas and electricity mains before carrying out any cleaning operation.

### 3) HOT PLATE

Periodically wash the hot plate, the enamelled steel pan support, the enamelled burner caps "C" and the burner heads "M" (see fig. 8) with lukewarm soapy water. Following this, all parts should be thoroughly rinsed and dried. Never wash them while they are still warm and never use abrasive powders. Do not allow vinegar, coffee, milk, salted water, lemon or tomato juice from remaining in contact with the enamelled surfaces for long periods of time.

### WARNINGS:

Comply with the following instructions, before remounting the parts:

- Check that burner head slots have not become clogged by foreign bodies.
- Check that enamelled burner cap "C" (fig. 8) have correctly positioned on the burner head. It must be steady.
- The exact position of the pan support is established by the rounded corners, which should be set towards the side edge of the hot plate.
- Do not force the taps if they are difficult to open or close. Contact the technical assistance service for repairs.
- Correctly preserve the plate after use by treating it with special products, easily available on the market. This will keep the surface of the plate clean and bright. The operation will also prevent the formation of rust.

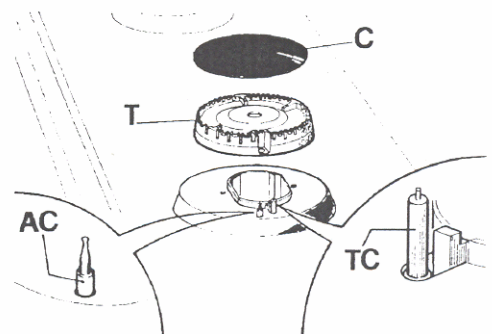


FIG. 8

# INSTALLATION

## TECHNICAL INFORMATION FOR INSTALLATION PERSONNEL

**This appliance must be installed only by authorised personnel and in accordance with the regulations of the Gas Installation Code AG601 and Electricity authorities.**

**The wall and bench surfaces must be capable of sustaining temperatures of 75 degrees Celsius.**

**All laminates, fixing adhesive and surfacing materials should be certified suitable for this temperature.**

**Refer to figures 9 - 10 for required clearances around appliance.**

### NOTE 1:

fire resistant material (eg ceramic tiles) is required to 450 mm above burner top if wall or vertical structures are within 200 mm from burner.

### NOTE 2:

rangehood and exhaust system are not permitted within 600 mm above burner tops.

## 4) INSTALLING THE HOT PLATE

Check that the appliance is in a good condition after having removed the outer packaging and internal wrappings from around the various loose parts. In case of doubt, do not use the appliance and contact qualified personnel.

**Never leave the packing materials (cardboard, bags, polystyrene foam, nails, etc.) within children's reach since they could become potential sources of danger.**

The measurements of the opening made in the top of the modular cabinet and into which the hot plate

will be installed are indicated in either fig. 9 and 10.

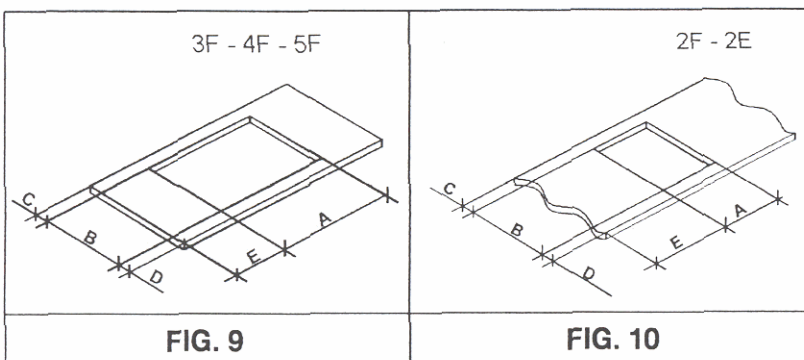
Always comply with the measurements given for the hole into which the appliance will be recessed (see fig. 9-10 and 11).

**The appliance belongs to class 3 and is therefore subject to all the provisions established by the provisions governing such appliances.**

## 5) FIXING THE HOT PLATE

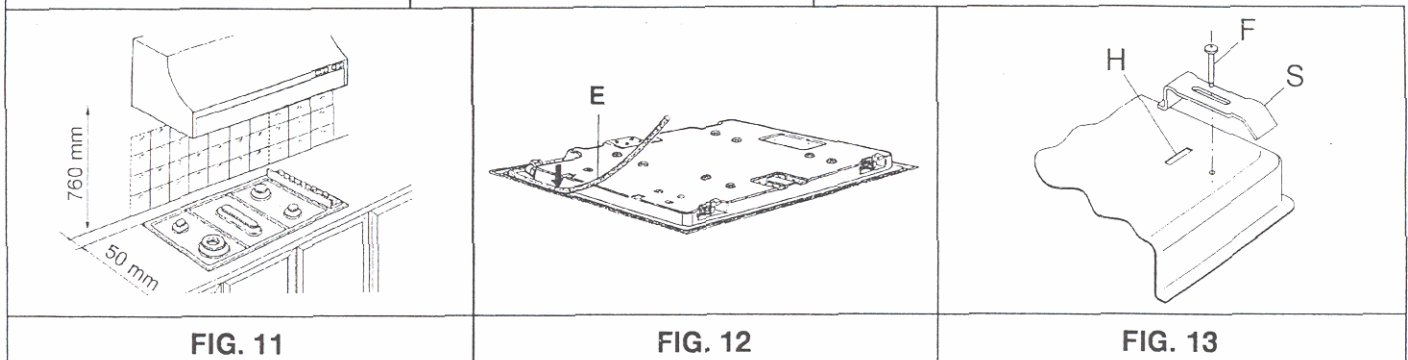
The hot plate has a special seal which prevents liquid from infiltrating into the cabinet. Strictly comply with the following instructions in order to correctly apply this seal:

- Detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
- Overturn the hot plate and correctly position seal "E" (fig. 12) on top of the upturned edge of the hotplate flat with the outer side of the strip in line with the external perimeter of the top, make attention don't sink the seal between the space bottom/top rim.
- Evenly and securely fix the seal to the hot plate, pressing it in place with the fingers.
- Fix the hob with the proper brackets "S" and fit the prominent part into the porthole "H" on the bottom; turn the screw "F" until the bracket "S" stick on the top (fig. 13).
- During the hob fixing thru the proper hooks, seal, top and bottom part are completely clamp.
- When hot-plate is securely clamped down, carefully remove excess seal from outside edge.



## COMPLY WITH THE DIMENSIONS

	A	B	C	D	E
4F	553	473	67.5	59.5	100 min.
3F-5F	553	473	67.5	59.5	175 min.
2F-2E	280	480	57.5	57.5	100 min.



# INSTALLATION

## 6) GAS CONNECTION

The gas connection is located in the rear and on the underside of the appliance 100 mm from the right hand side.

### Natural Gas

Both Natural and Town Gas installations require the connection of a gas regulator at the appliance. This regulator is supplied with the appliance on purchase.

Assemble the regulator (noting the gas flow direction) and transition pieces (supplied with the appliance), in accordance with figure 14.

The transition piece on the supply side of the regulator must be provided by the installer.

### Liquified Petroleum Gas

In a LPG installation the gas regulation is made at the gas cylinder and regulation at the appliance is not required. To connect supply to the appliance use transition pieces as shown in figure 15. These pieces are supplied with the appliance on purchase.

## 7) ELECTRICAL CONNECTION

The appliance is supplied with a 1800 mm long flexible supply lead.

The point of attachment for this lead is located at the rear and on the underside of the appliance 380 mm from the right hand side.

The voltage and power consumption are detailed on the underside of the appliance. Ensure that the appliance is correctly rated to the supply.

Connect appliance by way of a switched power point.

### THE APPLIANCE MUST BE EARTHED

Ensure that this power point is properly earthed. Look at the connection wiring diagrams (fig. 16 - 17 - 18).

### WARNING:

**THE BURNER FLAME MUST BE ADJUSTED BY THE INSTALLER.**

**FAULTY INSTALLATION WILL NOT BE COVERED UNDER WARRANTY.**

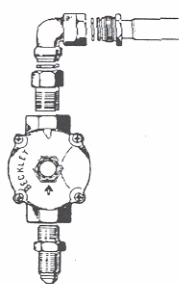


FIG. 14

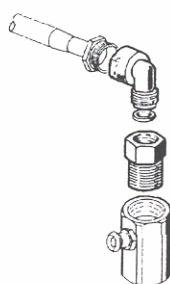


FIG. 15

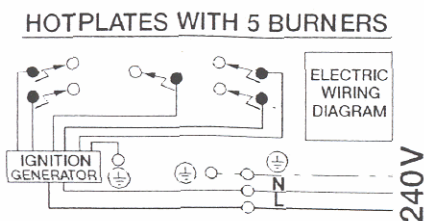


FIG. 16

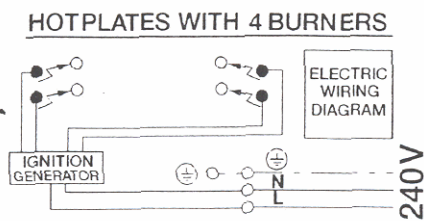


FIG. 17

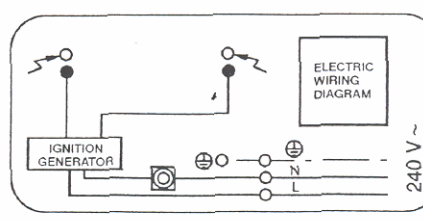


FIG. 18

# ADJUSTMENTS

**Always disconnect the appliance from the electricity main before making any adjustments.**

**All seals must be replaced by the technician at the end of any adjustments or regulations.**

**Our burners do not require primary air adjustment.**

## **a) Data Label**

The Data Label is located on the underside of the hotplate. A duplicate Data Label is supplied to adhere in an accessible area next to the hotplate. This hotplate is suitable for Natural Gas and Universal LPG; ensure that the available gas supply matches the Data Label.

## **b) Before Leaving**

Check that there are no gas leaks, but do not use a naked flame to detect gas leaks. Ignite all burners to ensure correct operation of gas valves, burners, ignition and if fitted, flame failure valves. Turn gas taps to low flame position and observe stability of the flame. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance falls to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

## **8) TAPS**

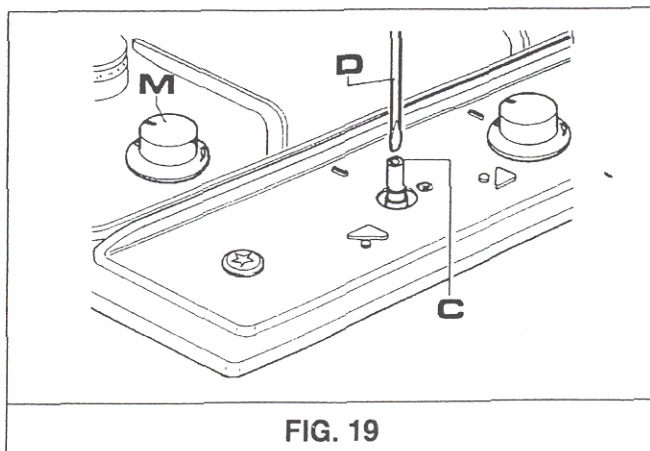
Our taps are suitable for all the gas, they are male conical type at one way.

### **"Reduced rate" adjustment**

- Switch on the burner and turn the relative knob to the "Reduced rate" position (small flame fig. 1).
- Remove knob "M" (fig. 19) of the tap, which is simply pressed on to its rod.
- Insert a small screwdriver "D" into hole "C" (fig. 19) and turn the throttle screw to the right or left until the burner flame has been adequately regulated to the "Reduced rate" position.

Check that the flame does not go out when the knob is sharply switched from the "Full on" to the "Reduced rate" position.

***It is understood that only burners operating with Natural gas should be subjected to the above mentioned adjustments. The screw must be fully locked when the burners operate with Liquid gas.***



# CONVERSIONS

## 9) U-LPG TO NATURAL GAS CONVERSION PROCEDURE

Appliance models: Gas stainless steel hotplate models:

<b>BCGR64N2</b>	<b>4 Burners</b>
<b>BCGR32N2</b>	<b>2 Burners</b>
<b>BCGR31W2</b>	<b>1 Burner</b>
<b>BCGR73W2</b>	<b>3 Burners</b>

1. Remove each burner cap and burner skirt.
2. Remove the U-LPG main injector with a 7 mm/VF tube spanner and replace with the appropriate size Natural Gas main injector for each burner. The following injector sizes are required for Natural Gas:

<b>Burner</b>	<b>Main injector</b>
Wok	1.76 mm
Rapid	1.55 mm
Semirapid	1.20 mm
Auxiliary	0.90 mm

3. Shut off gas supply to the appliance.
4. Disconnect gas inlet pipe from the U-LPG Gas test point inlet fitting.
5. Remove the U-LPG test point inlet fitting from the appliance.
6. Fit the Natural Gas Regulator supplied in the conversion kit.

7. Connect the gas supply to the Regulator.
8. Check for gas leaks. Do not use a naked flame to check for gas leaks.
9. Adjust the gas pressure to 1.00 kPa.
10. Remove the control knob, with a thin shaft blade screwdriver down the centre of each gas valve shaft, screw the by-pass injector anti-clockwise. Test the appliance on both high and low flame for each burner. If the burner fails to remain alight or the flame is not stable on the simmer setting, adjust the by-pass screw, until flame is stable.
11. If not already removed, remove the "Only for use with U-LPG" label adhered to the bottom panel near the gas connection.

# CONVERSIONS

## 10) NATURAL GAS TO UNIVERSAL LPG CONVERSION PROCEDURE

Appliance models: Gas stainless steel hotplate models:

<b>BCGR64N2</b>	<b>4 Burners</b>
<b>BCGR32N2</b>	<b>2 Burners</b>
<b>BCGR31W2</b>	<b>1 Burner</b>
<b>BCGR73W2</b>	<b>3 Burners</b>

1. Remove each burner cap and burner skirt.
2. Remove the Natural Gas main injector with a 7 mm/VF tube spanner and replace with the appropriate size U-LPG main injector for each burner. The following injector sizes are required for U-LPG:

<b>Burner</b>	<b>Main injector</b>
Wok	1.06 mm
Rapid	0.94 mm
Semirapid	0.73 mm
Auxiliary	0.54 mm

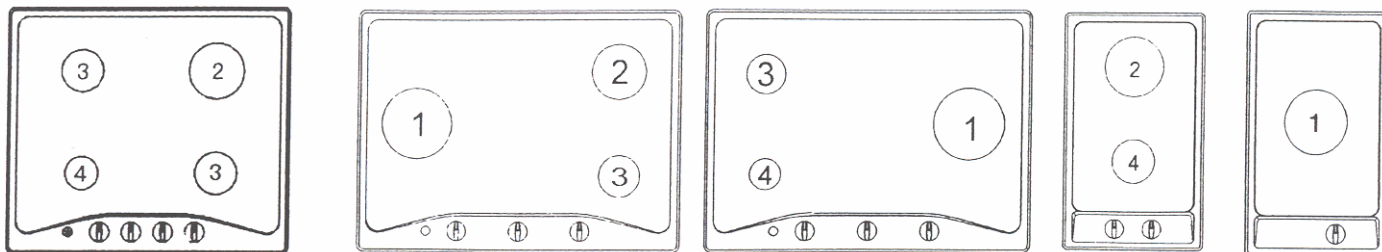
3. Remove the control knob, with a thin shaft blade screwdriver down the centre of each gas valve shaft, screw the by-pass injector fully clockwise.
4. Shut off gas supply to the appliance.
5. Disconnect gas inlet pipe from the Natural Gas Regulator.
6. Remove the Natural Gas Regulator from the

appliance.

7. Fit the U-LPG test point inlet fitting supplied in the conversion kit.
8. Connect the gas supply to the inlet fitting.
9. Check for gas leaks. Do not use a naked flame to check for gas leaks.
10. Adjust the gas pressure to 2.75 kPa.
11. Test the appliance on both high and low flame for each burner and check the gas pressure. If the burner fails to remain alight or the flame is not stable on the simmer setting, adjust the by-pass screw until flame is stable.
12. If not already removed, remove the "Only for use with Natural Gas" label adhered to the bottom panel near the gas connection.

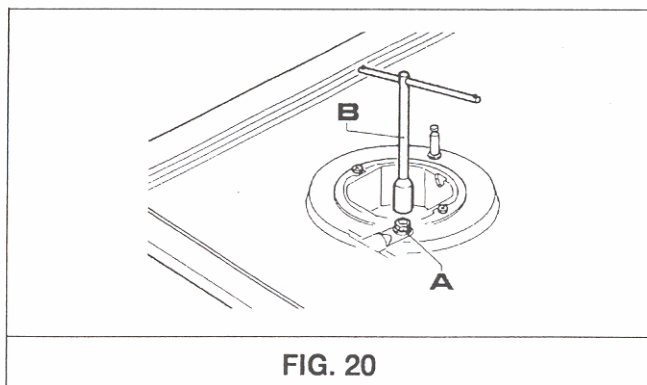
# CONVERSIONS

## BURNER ARRANGEMENT ON THE HOT PLATE



**TABLE**

BURNERS		GAS	NORMAL PRESSURE (kPa)	INJECTOR DIAMETER	NOMINAL HEAT INPUT (MJ/h)
Nº	DESCRIPTION			(1/100 mm)	MAX.
1	ULTRA RAPID	PROPANE NATURAL	2.75 1.00	106 176	14.5 14.5
2	RAPID	PROPANE NATURAL	2.75 1.00	94 155	12.0 12.0
3	SEMIRAPID	PROPANE NATURAL	2.75 1.00	73 120	6.9 7.3
4	AUXILIARY	PROPANE NATURAL	2.75 1.00	54 90	3.8 4.2



# SERVICING

## WARNING:

*Servicing should be carried out only by authorised personnel.*

## 11) COMPONENTS REPLACEMENT

### NOTE:

**BEFORE ANY MAINTENANCE REQUIRING REPLACEMENT OF A COMPONENT IS UNDERTAKEN ENSURE THAT THE ELECTRICAL LEAD HAS BEEN ISOLATED AND REMOVED FROM THE POWER POINT.**

To replace the components fit inside the hob is necessary to take off the pan supports and the burners from the upper part of the working table, then unscrew the burner fixing screws "V" (fig. 21) and the control knobs, fixed by a simple pressure, in order to take off the working table.

After having carried out the above listed operations, the burners (fig. 22), taps (fig. 23) and electrical components can all be replaced (fig. 24).

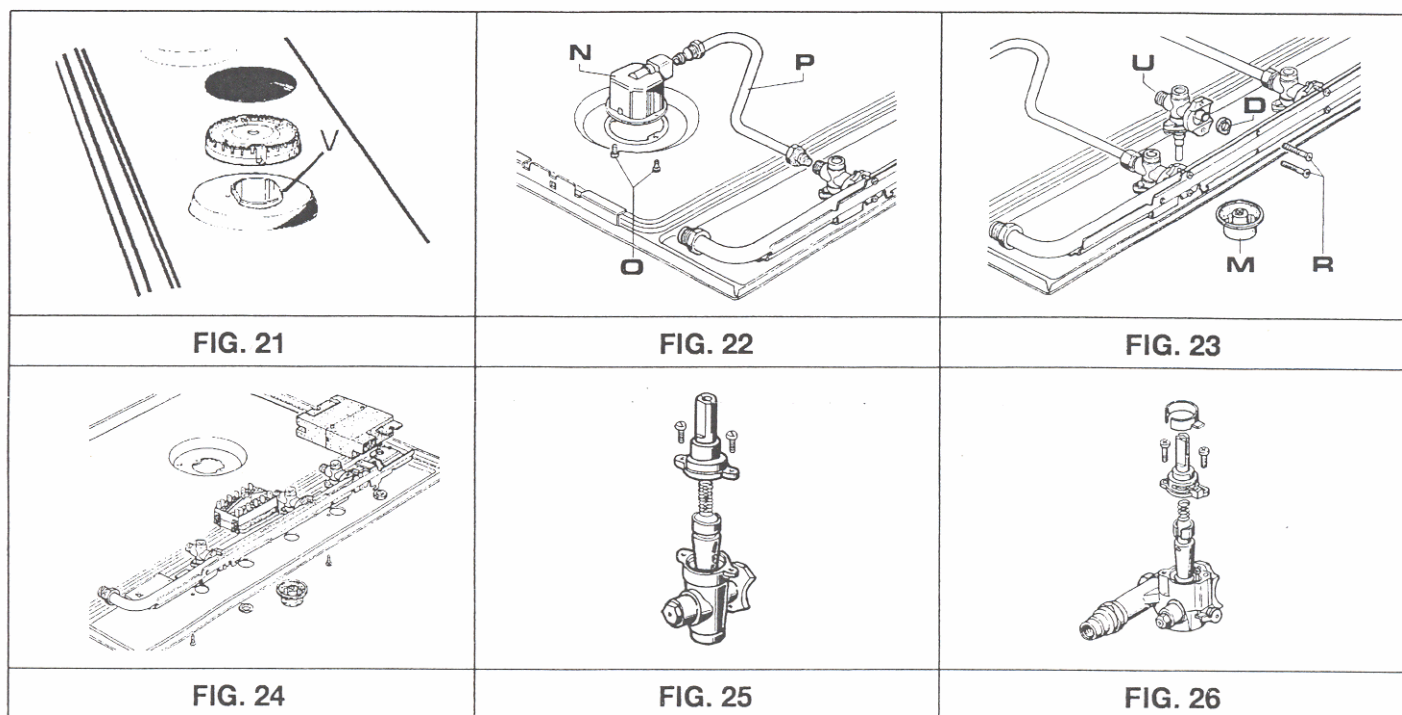
It is advisable to change seal "D" each time a tap is changed in order to ensure a perfect tightness.

## Greasing the taps (see fig. 25 - 26)

If a tap becomes stiff to operate, it must be immediately greased in compliance with the following instructions:

- Remove the tap.
- Clean the cone and its housing using a cloth soaked in diluent.
- Lightly spread the cone with the relative grease.
- Fit the cone back in place, operate it several times and then remove it again. Eliminate any excess grease and check that the gas ducts have not become clogged.
- Fit all parts back in place, complying with the demounting order in reverse.

To facilitate the servicing technician's task, here is a chart with the types and sections of the power cables and the ratings of the electrical components



# SERVICING

## CABLE TYPES AND SECTIONS

TYPE OF HOT PLATE	TYPE OF CABLE	SINGLE - PHASE POWER SUPPLY
Gas hot plate	H05 RR - F	Section 3 X 0.75 mm <sup>2</sup>
Mixed hot plate with 1 electric plate	H05 RR - F	Section 3 X 1 mm <sup>2</sup>
Mixed hot plate "Domino" with 2 electric plates	H05 RR - F	Section 3 X 1.5 mm <sup>2</sup>

### ATTENTION!!!

*If the power supply cable is replaced, the installer should leave the ground wire longer than the phase conductors (fig. 27) and comply with the recommendations given in paragraph 7.*

## POWER RATINGS OF THE ELECTRICAL COMPONENTS

TYPE	DIAMETER	POWER RATING (W)
Rapid plate with 7 positions with the protector	145	1500
Rapid plate with 7 positions with the protector	180	2000

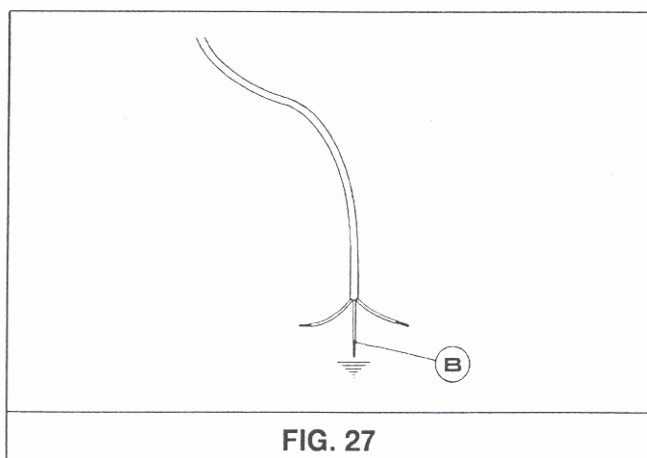


FIG. 27