

Instructions for the use - Installation advices

**BUILT-IN GAS ON GLASS
COOKING HOBS**

**100% ELBA QUALITY
MADE IN ITALY**



ELBA
TALENT FOR COOKING



 Made in Italy 

Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

Read the instructions carefully before installing and using the appliance.

- After having unpacked the appliance, check to ensure that it is not damaged.
In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the appliance.**
- **IMPORTANT:** The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.
- **CAUTION:** This appliance must only be installed in a permanently ventilated room in compliance with the applicable regulations.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in barefoot.
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the knobs/controls are in the off position.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- **WARNING:** During use the appliance and its accessible parts become hot; they remain hot for some time after use.
 - Care should be taken to avoid touching heating elements on the hob.
 - To avoid burns and scalds, young children should be kept away.
- Make sure that electrical cables connecting other appliances in the proximity of the cooktop cannot come into contact with the hob.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. **NEVER** try to extinguish a fire

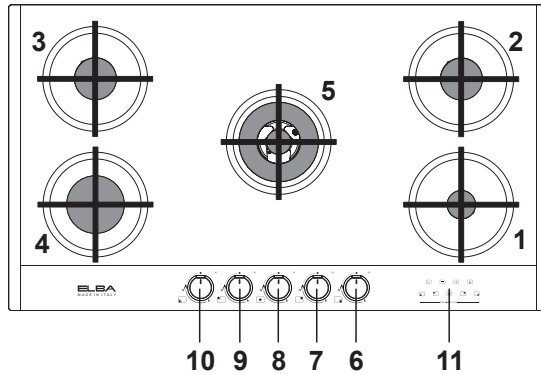
with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- Do not place or leave empty pans on the glass hob.
- Do not allow heavy or sharp objects to drop on the glass hob.
- Do not scratch the hob with sharp objects. Don't use the hob as a work surface.
- **WARNING:** If the hob is cracked or otherwise damaged by falling objects etc., disconnect the appliance from the electrical power supply to avoid the possibility of electric shock and call Customer Service.
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.

1

FEATURES AND TECHNICAL DATA

Fig. 1.1



GAS BURNERS

1. Auxiliary (A)	1,00 kW
2. Semirapid (SR)	1,75 kW
3. Semirapid (SR)	1,75 kW
4. Rapid (R)	3,00 kW
5. Triple-ring (TR)	3,80 kW

CONTROLS DESCRIPTION

6. Burner control knob (1)
7. Burner control knob (2)
8. Burner control knob (5)
9. Burner control knob (3)
10. Burner control knob (4)
11. Touch controls

NOTES:

- The electric ignition is incorporated in the knobs.
- The appliance has a safety valve system fitted, the flow of gas will be stopped if and when the flame should accidentally go out.

CAUTION:

If the burner is accidentally extinguished, turn the gas off at the control knob and wait at least 1 minute before attempting to relight.

CAUTION:

Gas hobs produce heat and humidity in the environment in which they are installed. Ensure that the cooking area is well ventilated by opening the natural ventilation grilles or by installing an extractor hood connected to an outlet duct.

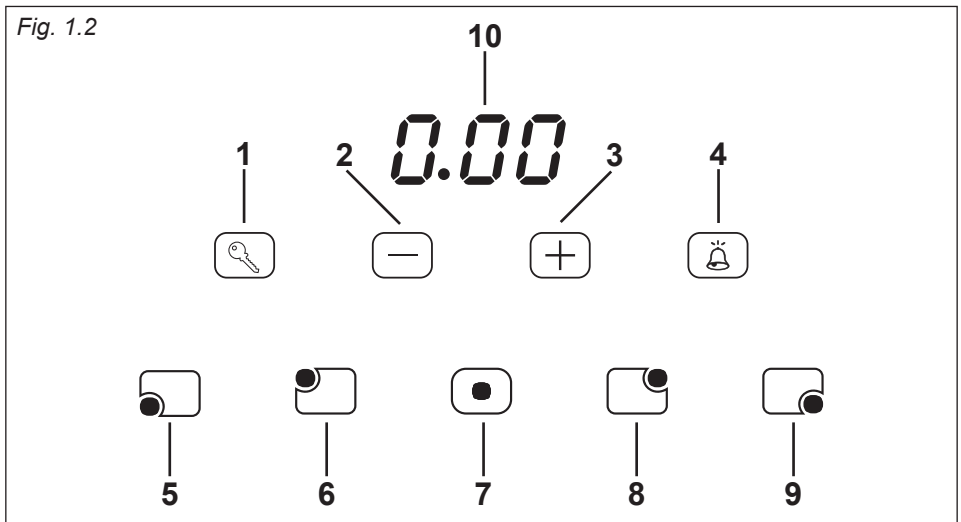
CAUTION:

If the hob is used for a prolonged time it may be necessary to provide further ventilation by opening a window or by increasing the suction power of the extractor hood (if fitted).

DESCRIPTION OF TOUCH-CONTROLS

1. Child lock safety button (buttons lock)
2. Timer display decrease button
3. Timer display increase button
4. Cooking end programmer/cooking timer setting button
5. Front left cooking zone button
6. Rear left cooking zone button
7. Central cooking zone button
8. Rear right cooking zone button
9. Front right cooking zone button
10. Timer display (h.mm - hour.minutes)

NOTE: Each press of a touch-control button is confirmed by an audible beep.



IMPORTANT NOTES:

Whenever the hob is reconnected to the electrical mains or following a mains power outage the electronic system will automatically run a functional test. This involves checking operation of the igniter by generating 2/3 sparks, and also the operation of all indicator lights, which will switch on in sequence. Thereafter the timer display will show "٤٤٤" and the rear left cooking zone indicator light will switch on.

Wait for approximately two minutes until the timer "٤٤٤" message and the rear left cooking zone button indicator light switch off.

Once the message has cleared and the indicator light has switched off you can start using the hob.

N.B.: you can skip the hob functional test by turning any knob before connecting the appliance to the mains supply. Once power is connected, return the knob to the "●" position (off).




2

HOW TO USE THE COOKTOP

GAS BURNERS

Gas flow to the burners is adjusted by turning the knobs (illustrated in fig. 2.1) which control the safety valves.

Turning the knob, so that the indicator line points to the symbols printed on the panel, achieves the following functions:

- symbol  closed valve
- symbol  maximum aperture or flow
- symbol  minimum aperture or flow

- The maximum aperture position permits rapid boiling of liquids, whereas the minimum aperture position allows slower warming of food or maintaining boiling conditions of liquids.
- To reduce the gas flow to minimum rotate the knob further anti-clockwise to point the indicator towards the small flame symbol.
- Other intermediate operating adjustments can be achieved by positioning the indicator between the maximum and minimum aperture positions, and never between the maximum aperture and closed positions.

IMPORTANT NOTE:

The hob can function correctly and safely also without an electrical supply. In this case the indicator lights, audible signals (beeps), automatic re-lighting and all functions available via the touch-controls will be inactive.

NOTE: The knob and symbols may vary.

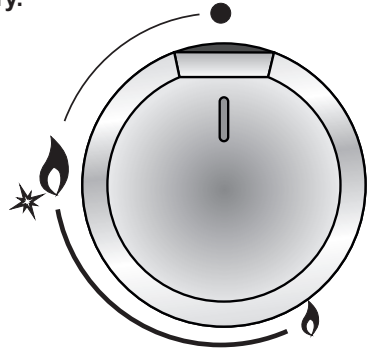


Fig. 2.1

IMPORTANT NOTE:

Supervise the hob when it is in use to ensure it is working correctly. Never leave the appliance unattended when it is in use.

NOTE: When the cooktop is not being used, set the gas knobs to their closed positions and also close the cock valve on the gas bottle or the main gas supply line.

Caution!


Do not cover the hob with aluminium foils.

Caution!


The cooking hob becomes very hot during operation. Keep children well out of reach.

LIGHTING THE BURNERS

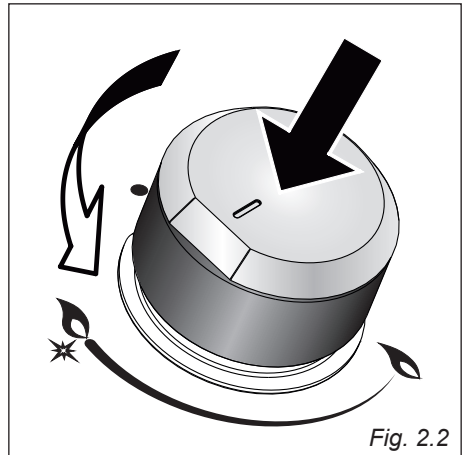
To ignite the burner, the following instructions are to be followed:

1. Press in the corresponding knob and turn counter-clockwise (fig. 2.2) to the full flame position marked by the “” symbol (fig. 2.1); press and hold the knob to light the burner (the green indicator light on the knob will blink to show that burner ignition is in progress).
In the case of a mains failure light the burner with a match or lighted taper.
If your local gas supply makes it difficult to light the burner with the knob set to maximum, set the knob to minimum and repeat the operation.
2. Wait for a few seconds after the gas burner has been lit before letting go of the knob (valve activation delay) until the green indicator light switches from blinking to steady and a beep is emitted.
3. Adjust the gas valve to the desired position.

If the burner flame should be extinguished for any reason, the electronic system will automatically activate a procedure to re-light the extinguished burner with several sparks generated by the electronic ignition system. For safety reasons (e.g. to avoid possible gas accumulation do not attempt to re-light a burner that has been extinguished by a liquid spill) the automatic re-ignition procedure will be performed once only.


If the flame cannot be relit by means of the automatic procedure the safety valve will automatically shut off the gas flow, the red residual heat warning light “H” will blink and an audible alarm signal (beep) will sound; turn the knob to the “” position to mute the audible signal.

Before proceeding with manual ignition (starting from the above point 1) **wait for at least 1 minute** and check that the burner



is correctly positioned (as illustrated in the cleaning and maintenance chapter in the heading concerning correct positioning of the burners) and that it has not been fouled by liquid spills.

IMPORTANT NOTE: In the case of an electrical power failure, if the burner flame should go out for some reason, the safety valve will automatically stop the gas flow.

To restore operation of the appliance return the knob to the “” position, **wait at least 1 minute** and then repeat the ignition operations starting from the above point 1. In this case, since the electronic ignition system is not working due to the power failure, the burner must be lit with a match or taper.

IMPORTANT NOTE:

The following functions are only enabled when the hob is supplied by the electrical mains.

If electrical power is not present these functions are not available.

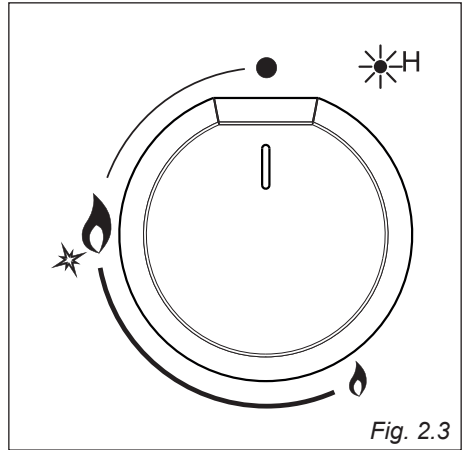


Fig. 2.3

OPERATION TIME LIMIT OF THE COOKING ZONES

If no operations are carried out, all cooking zones are switched off automatically after a maximum operating time of 6 hours.

After a burner has been extinguished, to restore normal operation return the knob to the "●" position (off).

REMAINING HEAT INDICATORS

When the burner is extinguished, if the cooking zone is too hot to touch, the residual heat warning light "H" will switch on (fig. 2.3).


Do not touch the burner or the surrounding parts. Please pay special attention to children. You can always resume cooking simply by lighting the burner.


The warning light will switch off when the cooking zone temperature falls below a pre-programmed value.


CHILD LOCK SAFETY


This function locks the buttons on the touch-control panel to prevent inadvertent operation; if the burners are off when the function is selected, it also prevents burner ignition.

To activate the child lock, touch button  for a few seconds until you hear a beep:

- with the hob off -  button indicator light blinks, touch-control panel and electric ignition are disabled. If a burner is lit manually (with an external flame) it will be extinguished automatically after approximately 30 seconds.

To use the hob, disable the child lock by pressing the  button for a few seconds until you hear a beep.

- with burner(s) lit - the  button indicator light is steady on and the touch-control panel is disabled. The other burners can also be lit.

To reuse the touch-control panel, disable the child lock by pressing the  button for a few seconds until you hear a beep, otherwise the touch-control panel will be disabled automatically once all the burners are off.

PROGRAM FOR AUTOMATIC SWITCHING OFF OF A COOKING ZONE

This function makes it possible to program a cooking time from 1 minute to 3 hours 59 minutes, in order to switch off one or more cooking zones automatically.

With the burner lit:

- Select the cooking zone by pressing the related button (button 5, 6, 7, 8 or 9 in fig.1.2); the associated indicator light will start blinking.
- Press timer button \oplus or \ominus within approximately 10 seconds.

The timer display will show “0.06” if you press the \oplus button or “0.04” if you press the \ominus button (each subsequent press increases or decreases the time by 1 minute).

- Set the cooking time using the \oplus or \ominus timer buttons to increase or decrease the time (if you select “0.00”, the timer will switch off automatically after 5 seconds, while the cooking zone will remain active).
- The countdown starts a few moments after the last selection was made. The time can be changed at any time by selecting the related cooking zone button (buttons 5, 6, 7, 8 or 9 in fig.1.2) and then using the \oplus or \ominus timer buttons; in this case the countdown is interrupted and the timer changes the automatic switch-off time.
- Programming of the cooking zone switch-off time has now been completed.
- You can also program the other cooking zones if necessary by repeating the above steps. In this case, the timer shows the remaining time of the last cooking zone selected with the associated indicator light blinking (the indicator lights of the other programmed zones will remain steady on).
- When the countdown ends the cooking zone will switch off automatically, a beep signal will sound, the word “End” will appear on the timer display, and the indicator light of the button for the cooking zone that has just switched off will blink.

Turn the knob of the burner that has just been switched off to the “●” position to mute the audible signal (beep); if this step is omitted the touch-control panel will remain disabled.










If there are several zones programmed for automatic switch-off, after having set the knob of the zone that has just switched off to the “●” position, the timer will show the remaining time of the next programmed zone to be switched off and the related indicator light will blink. If the knob is not returned to the “●” position the indicator light for the first zone to be switched off will continue to blink while the other indicator lights all remain steady on.

Note: The automatic cooking end program can be cancelled at any time by returning the timer to “0.00” (after having selected the button of the cooking zone in question); alternatively, the burner can be turned off manually (by turning the control knob to the “●” position).

COOKING TIMER SET-UP

The cooking timer emits an audible notification signal after a maximum cooking time of 9 hours 59 minutes.

To activate this function:

- Press the  button (the timer shows “0.00” in blinking mode and also the related indicator light blinks).
- Press the  or  button within approximately 10 seconds to set the required cooking time.
The timer display will show “0.06” if you press button  or “0.04” if you press button  (each subsequent press increases or decreases the time by 1 minute).
- Set the time using the  or  buttons to increase or decrease the value (if the selected time is “0.00” the timer will switch off automatically after approximately 5 seconds).
- Timer programming is now complete.
- When the programmed time elapses an audible signal (beep) will sound, code “AL” will appear on the timer display and the  button indicator light will blink. Press the  button to mute the audible signal (beep) and switch off the blinking indicator light.

Note: The cooking timer can be cancelled at any time by resetting the timer to “0.00”.

CAUTION - VERY IMPORTANT:

The cooking timer simply emits an audible notification signal and **DOES NOT switch off the hob burners** when the set time has elapsed.
ALWAYS ENSURE YOU SWITCH OFF THE BURNERS MANUALLY.

CHOICE OF THE BURNER

On the control panel, near every knob there is a diagram that indicates which burner is controlled by that knob.

The suitable burner must be chosen according to the diameter and the capacity used.

As an indication, the burners and the pots must be used in the following way:

DIAMETERS OF PANS WHICH MAY BE USED ON THE BURNERS

BURNERS	MINIMUM	MAXIMUM
Auxiliary	6 cm	14 cm
Semi-rapid	16 cm	24 cm
Rapid	24 cm	26 cm
Triple-ring	26 cm	28 cm
Wok (*)	-	Max 36 cm

do not use pans with concave or convex bases

(*) **only for the models with Triple-ring burner and with wok pan adapter supplied.**

It is important that the diameter of the pot be suitable to the potentiality of the burner so as not to compromise the high output of the burners and therefore energy waste.

A small pot on a large burner does not give you a boiling point in a shorter amount of time since the capacity of heat absorption of a liquid mass depends on the volume and the surface of the pot.

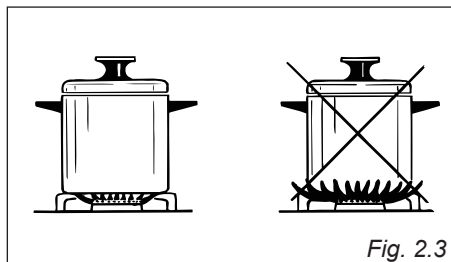


Fig. 2.3

WOK STAND (OPTIONAL)

(figs. 2.4a - 2.4b)

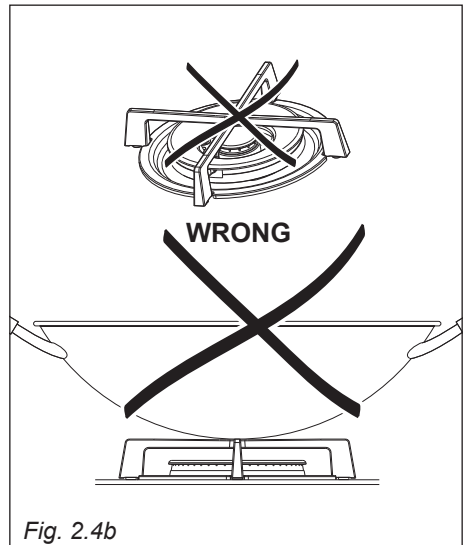
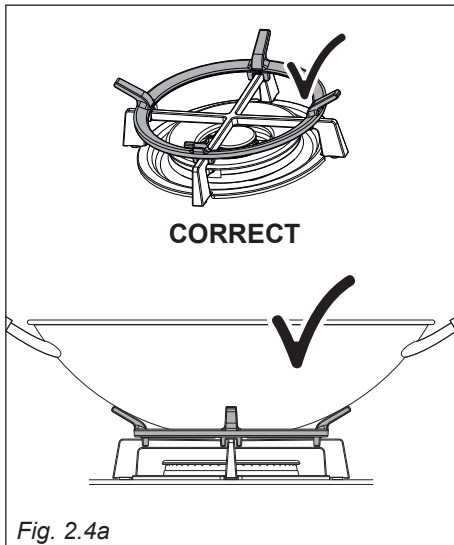
This special grille for woks should be placed over the pan-rest for the triple-ring burner.

Warning:

- Do not use woks without this special wok stand correctly in place.
- Do not use the wok stand for ordinary, flat-bottomed saucepans.

IMPORTANT:

The special grille for wok pans **MUST BE PLACED ONLY** over the pan-rest for the triple-ring burner.



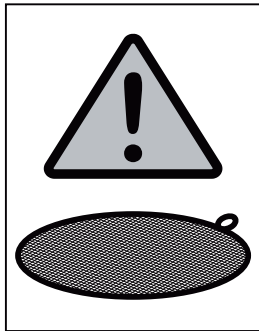
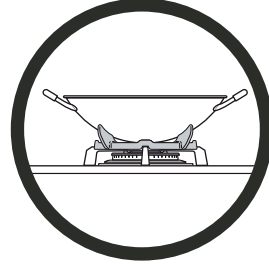
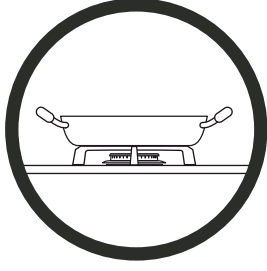
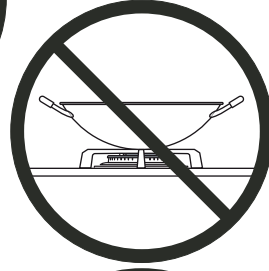
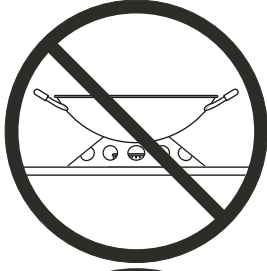
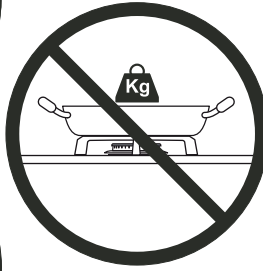
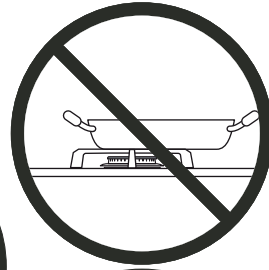
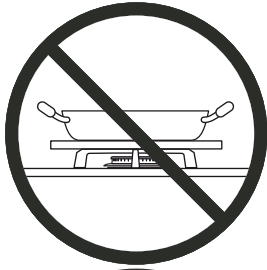


Fig. 2.5

3

CLEANING AND MAINTENANCE

GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is switched off and disconnected from the electrical power supply.**
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**
- **Under no circumstances should any external covers be removed for servicing or maintenance except by suitable qualified personnel.**
- It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
- Be very careful that no water penetrates inside the appliance.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- **Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.**

WARNING! When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

GLASS SURFACE

- Remove spillages and other types of incrustations by using only specific products which do not contain abrasives or chlorine-based acids.
- If you use a detergent, please make sure that it is not abrasive or scouring. Abrasive or scouring powders can damage the glass surface of the hob.
- All traces of the cleaner must be removed with a damp cloth.
- Dust or food particles can be removed with a damp cloth.
- Dust, fat and liquids from food that has boiled over must be removed as soon as possible.
- If they are allowed to harden they become increasingly difficult to remove. This is especially true in the case of sugar/syrup mixtures which could permanently damage the surface of the hob if left to burn on it.
- Avoid using a knife or other sharp utensil as these may damage the glass surface.
- Do not use steel wool or an abrasive sponge which could scratch the surface permanently.
- Do not put articles on the hob which can melt: i.e plastic, aluminium foil, sugar, sugar syrup mixtures etc.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass since they can scratch the surface, which may result in shattering of the glass.

ENAMELLED SURFACES

All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products. Dry preferably with a microfibre or soft cloth.

If acid substances such as lemon juice, tomato conserve, vinegar etc. are left on the enamel for a long time they will etch it, making it opaque.

GAS TAPS

- Periodic lubrication of the gas taps must be carried out by specialist personnel only.
- In the event of operating faults in the gas taps, call the Service Department.

IMPORTANT WARNING

NEVER unscrew the burner plate fixing screws (fig. 3.1).

The burner plates can be removed **ONLY** by an authorised service agent.

Damage to the appliance will occur if not observing this condition and this may result in serious injury to the user.

The manufacturer declines every responsibility for any inconvenience resulting from the inobservance of this condition.

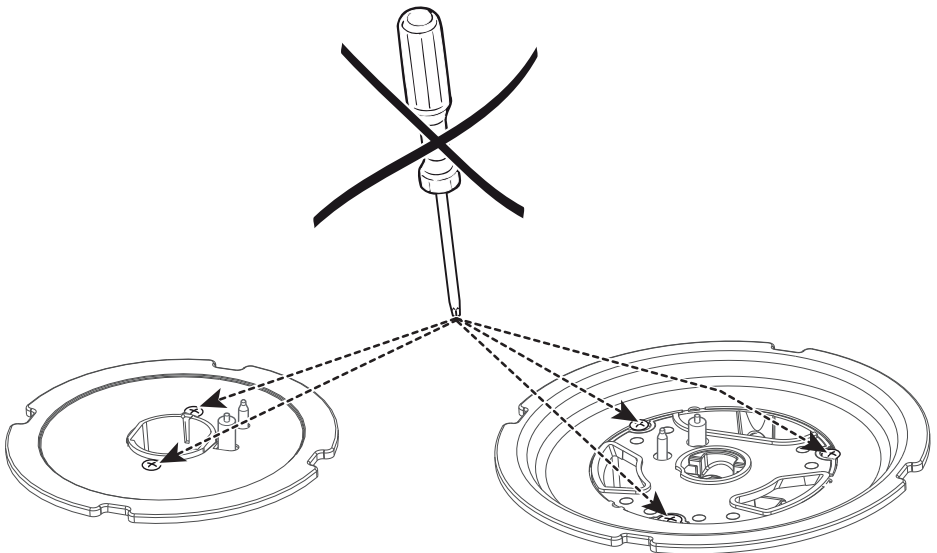


Fig. 3.1

BURNERS

These parts can be removed and cleaned with appropriate products.

After cleaning, the burners and their flame spreaders must be well dried and correctly replaced.

It is very important to check that the burner flame spreader and the cap have been correctly positioned. Failure to do so can cause serious problems.

Check that the electrode/s “**S**” (figs. 3.2, 3.4) next to each burner is/are always clean to ensure trouble-free sparking.

Check that the probe/s “**T**” (figs. 3.2, 3.4) next to each burner is/are always clean to ensure correct operation of the safety valves.

Both the probe and ignition plug must be very carefully cleaned.

Note: To avoid damage to the electric ignition do not use it when the burners are not in place.

CORRECT REPLACEMENT OF THE AUXILIARY, SEMI-RAPID AND RAPID BURNER

It is very important to check that the burner flame distributor “**F**” and the cap “**C**” have been correctly positioned (see figs. 3.2, 3.3) - failure to do so can cause serious problems.

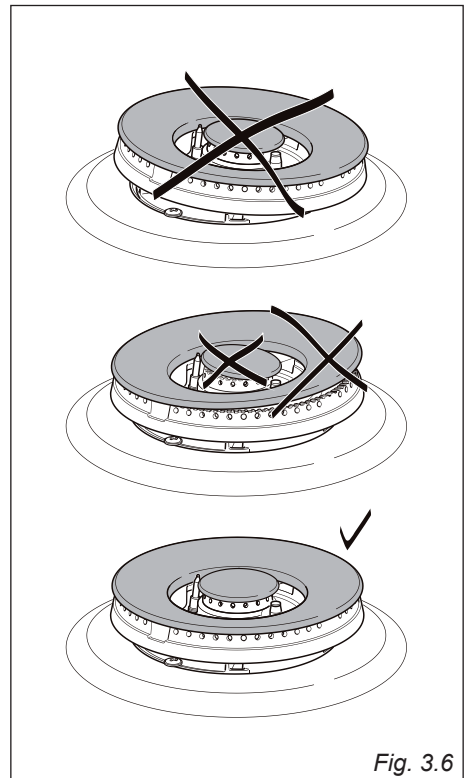
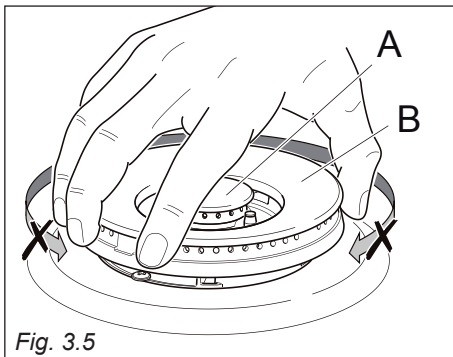
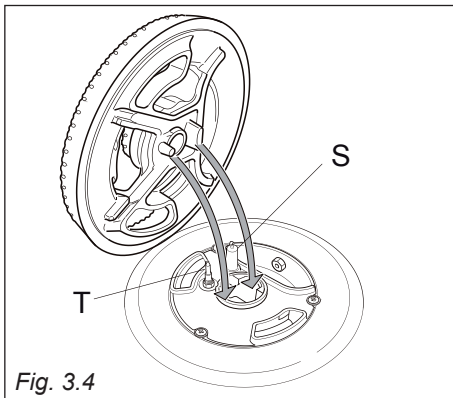
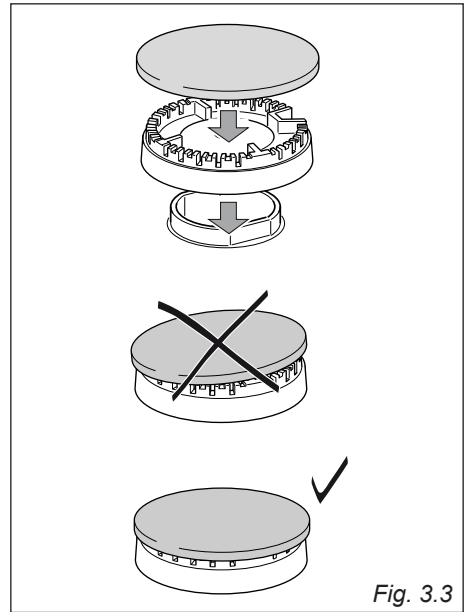
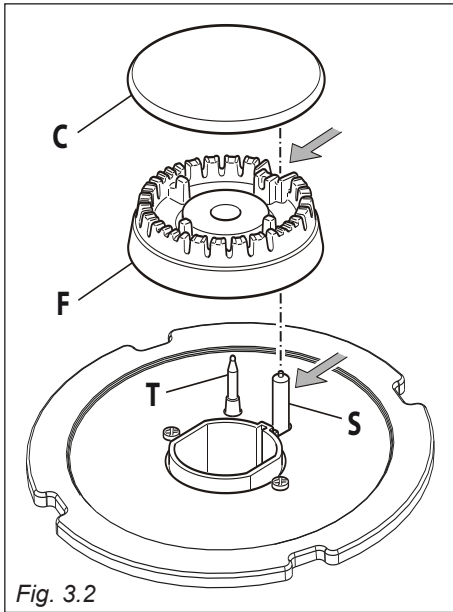
CORRECT REPLACEMENT OF TRIPLE-RING BURNER

The burner must be correctly positioned; failure to do so can cause serious problems.

Fit the flame spreader to the housing as shown by the arrows (see figs. 3.4, 3.5, 3.6).

The burner correctly positioned must not rotate (fig. 3.5).

Then position the cap “**A**” and the ring “**B**” (figs. 3.5, 3.6).



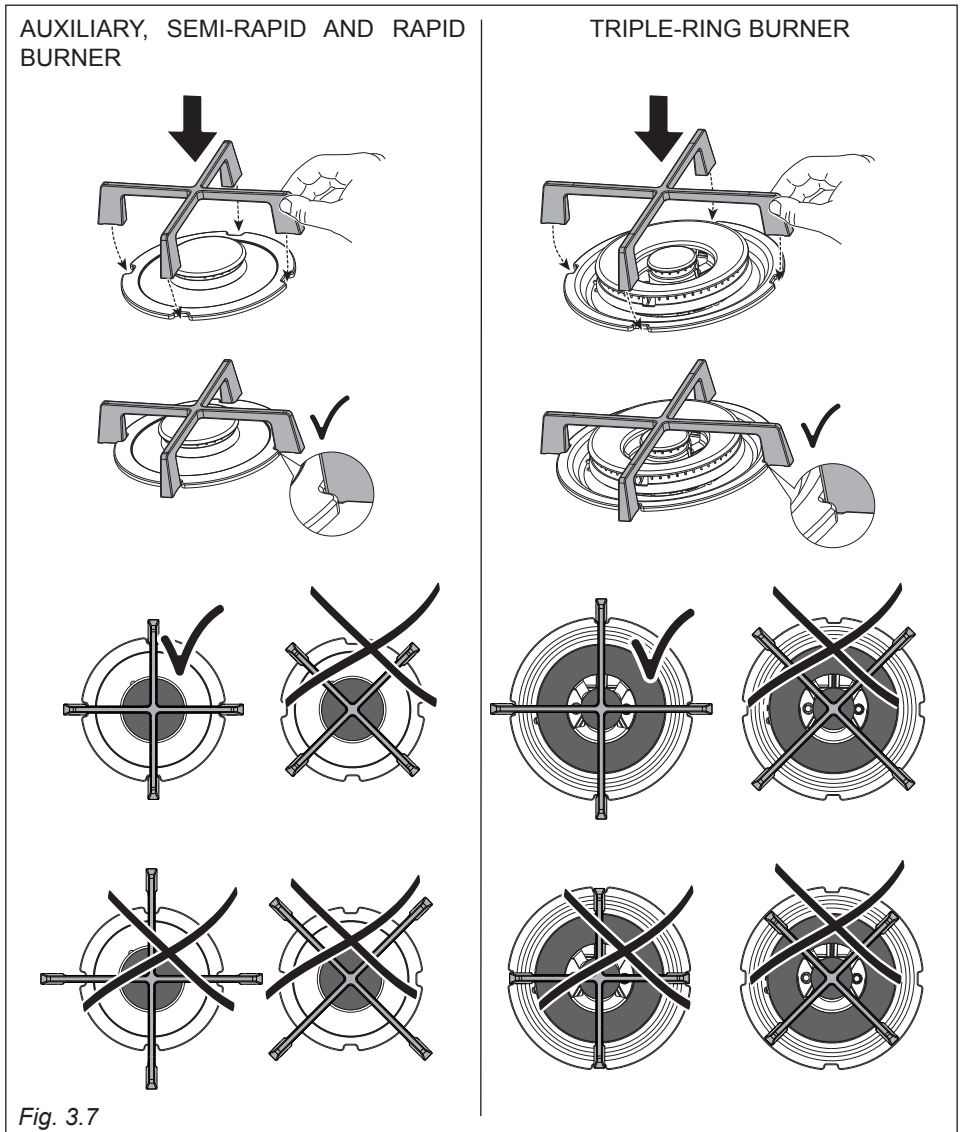
PAN SUPPORTS

These parts can be removed and cleaned with appropriate products.

After cleaning, they must be well dried and correctly replaced (fig. 3.7).

It is very important to check that the pan supports have been correctly positioned. Failure to do so can cause serious problems.

The pan supports shall be level and must not rotate.



ADVICE
for the
INSTALLER

IMPORTANT:

- The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment.
Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.
- This appliance is to be installed, regulated and adapted to function only by an authorised person in compliance with the current local regulations in force and in observation of the instructions supplied by the manufacturer.
Failure to comply with this condition will render the guarantee invalid.
- The appliance must be installed in compliance with regulations in force in your country and in observation of the manufacturer's instructions.
- Installation technicians must comply to current laws in force concerning ventilation and the evacuation of exhaust gases.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- This appliance shall only be serviced by authorised personnel.
- Always disconnect the appliance from mains power supply before carrying out any maintenance operations or repairs.

- **Important: The manufacturer declines all liability for possible damage caused by the use of unsuitable products to clean the appliance.**
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**
- **These tops are designed to be embedded into kitchen fixtures measuring 600 mm in depth, working surface 30 to 40 mm thick.**
- **The appliance must be housed in heat-resistant units.**
- **The walls of the units must not be higher than work top and must be capable of resisting temperatures of 105°C above room temperature.**
- **We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150°C to avoid delamination.**
- **Do not install the appliance near inflammable materials (eg. curtains).**

WARNING!

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

TECHNICAL INFORMATION FOR THE INSTALLER

In order to install the cooker top into the kitchen fixture, a hole with the dimensions shown in fig. 4.1a has to be made, bearing in mind the following:

- A 40mm ventilation gap must be provided between the bottom of the appliance and any cabinetry, draw unit, thermal protection barrier.
- If the base of the cooktop is accessible through a cupboard or drawer space after installation, a thermal protection barrier must be installed below the base of the cooktop as indicated in fig. 4.1c.
- The cooker top must be kept no less than 200 mm away from any side wall (from side edge of cutout - figs. 4.1a, 4.1b).
- The hob must be installed at least 60 mm from the wall (from rear edge of cutout - fig. 4.1a).
- There must be a distance of at least 650 mm between the hob and any wall cupboard or extractor hood positioned immediately above (see fig. 4.1b).

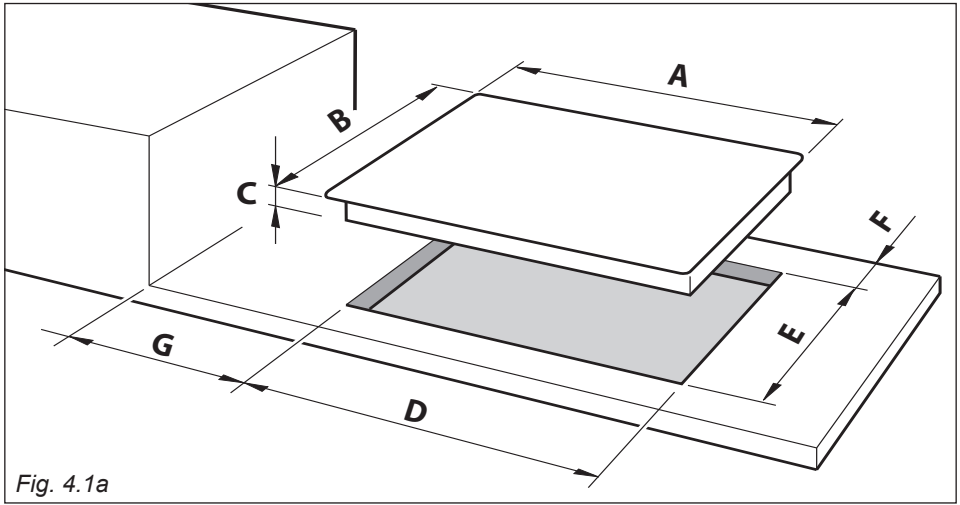


Fig. 4.1a

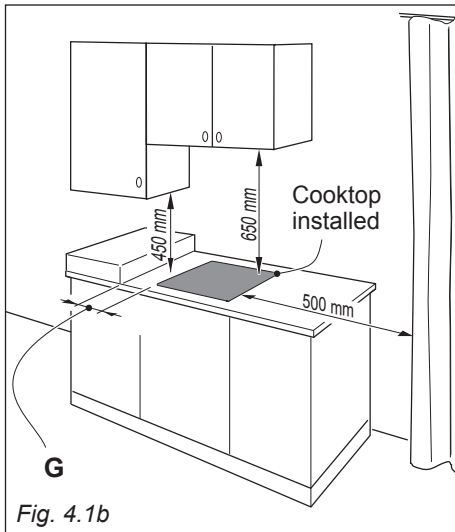


Fig. 4.1b

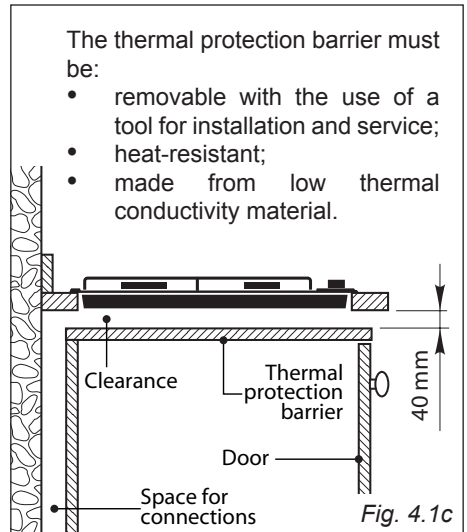


Fig. 4.1c

The thermal protection barrier must be:

- removable with the use of a tool for installation and service;
- heat-resistant;
- made from low thermal conductivity material.

Description	Measures (mm)						
	A	B	C	D	E	F (minimum)	G (minimum)
90cm wide models	900	510	54	840	480	60	200

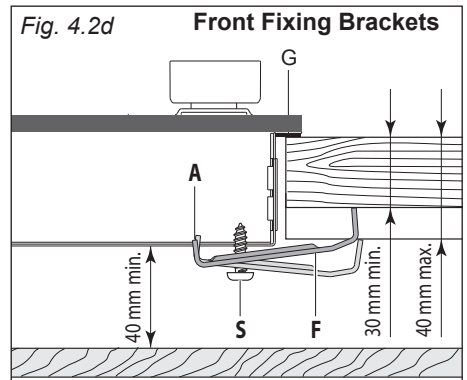
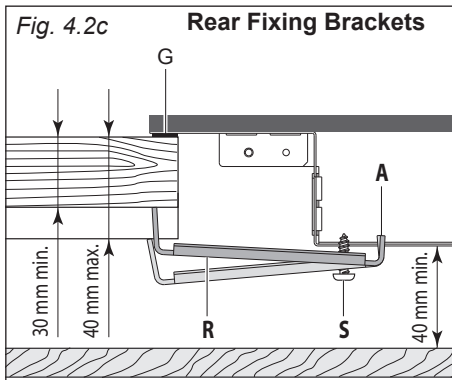
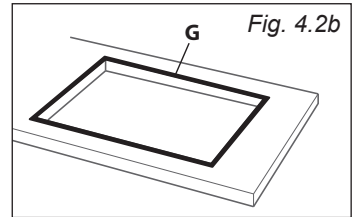
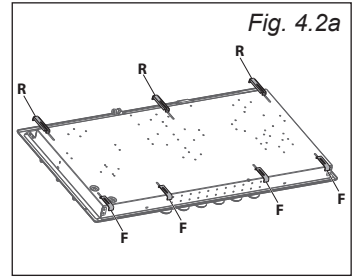
FASTENING THE COOKTOP

Each cooktop is provided with an installation kit including brackets and screws for fastening the cooktop to benches from 30 to 40mm thick.

The kit includes four “F” type brackets (for the front of the cooktop), three “R” type brackets (for the rear of the cooktop) and seven self-threading screws “S”.

- Cut the unit according to the dimensions in fig. 4.1a.
- Stretch gasket “G” over the edge of the hole made, being careful to overlay the junction edges (fig. 4.2b).
- Fasten the brackets “F” and “R” to the appropriate socket holes, without tightening the screws “S” for the moment. Make sure that the tabs are mounted correctly, as shown (figs. 4.2c, 4.2d). Rotate the tabs so that the cooktop can be put into the cutout.
- Put the cooktop into the cutout and position it correctly.
- Put the brackets “F” and “R” into place; tooth “A” of the brackets should go into the hole (figs. 4.2c, 4.2d).
- Tighten screws “S” until the cooktop is completely secured to the bench.
- Using a sharp cutter or trimmer knife, trim the excess sealing material around the edge of the cooktop.

Take care not to damage the workbench.



VENTILATION REQUIREMENTS

The appliance must be installed in compliance with applicable local regulations concerning ventilation and the evacuation of exhaust gases.

Intensive and prolonged use may require extra ventilation, e.g. opening a window, or more efficient ventilation increasing the mechanical suction power if this is fitted.

CHOOSING SUITABLE SURROUNDINGS

The room where the gas appliance is to be installed must have a natural flow of air so that the gas can burn (in compliance with applicable local regulations).

The flow of air must come directly from one or more openings made in the outside walls with a free area of at least 100 cm² (or refer to applicable local regulations).

The openings should be near the floor and preferably on the side opposite the exhaust for combustion products and must be made so that they cannot be blocked from either the inside or the outside.

When these openings cannot be made, the necessary air can come from an adjacent room which is ventilated as required, as long as it is not a bed room or a danger area (in compliance with applicable local regulations).

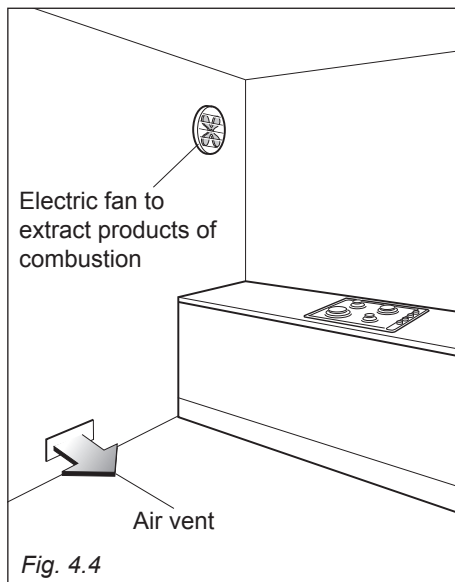
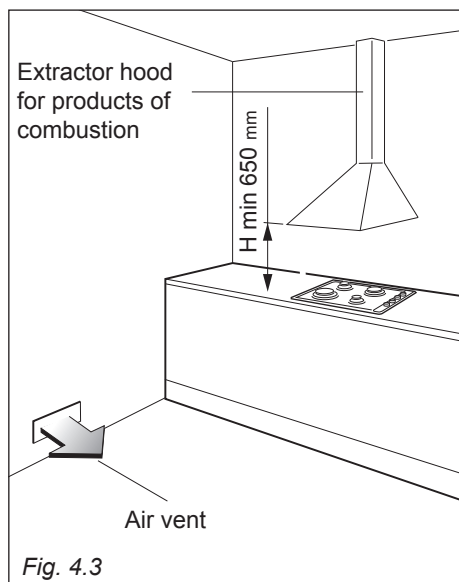
In this case, the kitchen door must allow the passage of the air.

DISCHARGING PRODUCTS OF COMBUSTION

Extractor hoods connected directly to the outside must be provided, to allow the products of combustion of the gas appliance to be discharged (fig. 4.3).

If this is not possible, an electric fan may be used, attached to the external wall or the window; the fan should have a capacity to circulate air at an hourly rate of 3-5 times the total volume of the kitchen (fig. 4.4).

The fan can only be installed if the room has suitable vents to allow air to enter, as described under the heading "Choosing suitable surroundings".



5

GAS SECTION

GAS INSTALLATION REQUIREMENTS

Important !

- Before installation, make sure that the local distribution conditions (gas type and pressure) and the adjustment of this appliance are compatible. The appliance adjustment conditions are given on the plate or the label.
- This appliance must be installed and serviced only by a suitably qualified, registered installer with technical knowledge of both gas installation and electricity. The installation or service must comply with the current editions of the applicable standards, regulations, and codes of practice governing gas and electrical installations.
- Failure to install the appliance correctly could invalidate any manufacturer's warranty.

This appliance is supplied for use on NATURAL GAS or LPG (check the gas regulation label attached on the appliance).

- Appliances supplied for use on NATURAL GAS: they are adjusted for this gas only and cannot be used on any other gas (LPG) without modification. The appliances are manufactured for conversion to LPG.
- Appliances supplied for use on LPG: they are adjusted for this gas only and cannot be used on any other gas (NATURAL GAS) without modification. The appliances are manufactured for conversion to NATURAL GAS.

If the NATURAL GAS/LPG conversion kit is not supplied with the appliance this kit can be purchased by contacting the After-Sales Service.

FOR SOUTH AFRICA ONLY

The appliance is predisposed and adjusted to operate with the gas G30/G31 (LPG USE).

Operating pressure: 2,8 kPa.

This appliance is manufactured for conversion to G20 (NATURAL GAS) if required and is supplied with a conversion kit.

This appliance must only be connected to NATURAL GAS after a NATURAL GAS conversion kit has been fitted.

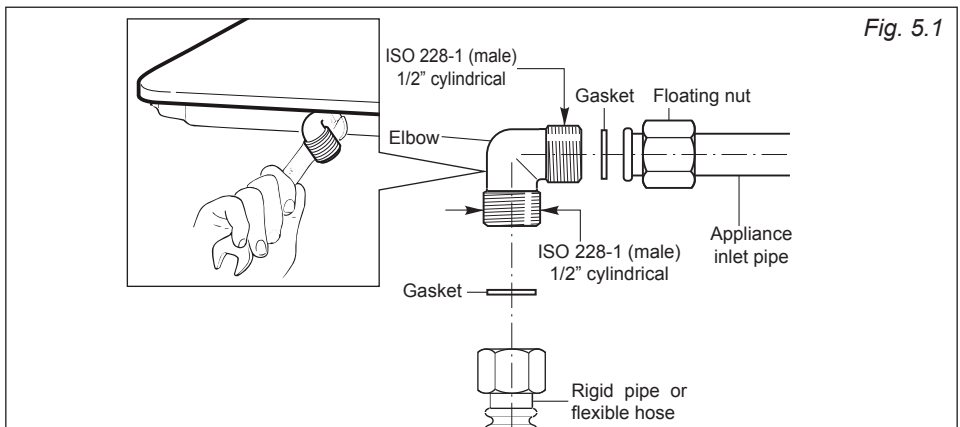
CONNECTING THE COOKTOP TO THE GAS SUPPLY

The gas connection fitting (fig. 5.1) is made up of:

- the floating nut;
- the elbow;
- the gaskets;

The gas connection must be carried out by an authorised person according to the relevant local standards.

- If using a flexible hose, make sure it does not come into contact with moving parts.
- The rear of the chassis is recessed to provide a channel for the appliance inlet pipe.
- The gas connection fitting can be turned in the direction required (but never in a vertical or horizontal position) after loosening the elbow and floating nut connection.
- Never attempt to turn the elbow without having first loosened the floating nut.
- The supplied gaskets guarantee a good seal for the gas connection. We recommend that you replace the gaskets on the slightest sign of wear, deformation or imperfection.
- After connecting to the gas mains, check that the couplings are correctly sealed, using soapy solution, but never a naked flame.



ADDITIONAL GAS CONNECTION REQUIREMENTS

When connecting the cooktop to the gas supply with rigid pipes or a flexible hose, make sure that:

- You use rigid pipes or a flexible hose compliant with applicable local regulations. The flexible hose shall be of the correct construction for the type of gas being used and of the correct size to maintain the heat output of the appliance.
- The connection with rigid metal pipes does not cause stress or pressure to the gas piping.
- The flexible hose is not under tension, twisted, kinked, or too tightly bent, neither while the cooktop is in use nor while it is being connected or disconnected.
- The flexible hose is not longer than 2000 mm (or refer to applicable local regulations) and does not come into contact with sharp edges, corners, or moving parts, as these may cause abrasion. Use a single flexible hose only; never connect the cooktop with more than one flexible hose.
- The flexible hose can easily be inspected along its entire length to check its condition; if it has an expiry date, it should be replaced before that date.
- If using a flexible hose which is not entirely made of metal, make sure that it does not come into contact with any part of the cooktop with a surface temperature of 70°C or above (or refer to applicable local regulations).
- The rigid pipe or flexible hose is replaced if it shows signs of damage.
- The flexible hose is not subject to excessive heat by direct exposure to flue products or by contact with hot surfaces.
- The socket into which the plug of the flexible hose fit is permanently attached to a firmly fixed gas installation pipe and is positioned so that the hose hangs freely downwards.
- The plug of the flexible hose is accessible after installation, so that it can be disconnected for service or removal.
- You inform the customer that the rigid pipe or flexible hose should not be subjected to corrosion by cleaning agents.

GAS MAINTENANCE

TABLE FOR THE CHOICE OF THE INJECTORS

Cat: II 2H 3+			G30/G31 28-30/37 mbar	G20 20 mbar
BURNERS	Nominal Power [kW]	Reduced Power [kW]	Ø injector [1/100 mm]	Ø injector [1/100 mm]
Auxiliary (A)	1,00	0,40	50	77
Semi-rapid (SR)	1,75	0,45	66	101
Rapid (R)	3,00	0,75	87	129
Triple-ring (TR)	3,80	1,50	98	141

AIR VENT NECESSARY FOR GAS COMBUSTION = (2 m³/h x kW)

BURNERS	Air necessary for combustion [m ³ /h]
Auxiliary (A)	2,00
Semi-rapid (SR)	3,50
Rapid (R)	6,00
Triple-ring (TR)	7,60

LUBRICATION OF THE GAS TAPS

In case of difficulty in the gas taps operation, call Service.

IMPORTANT

All intervention regarding installation, maintenance and conversion of the appliance must be fulfilled with original factory parts.

The manufacturer declines any liability resulting from the non-compliance of this obligation.

REPLACEMENT OF THE INJECTORS

If the injectors are not supplied they can be obtained from the "Service Centre".

Select the injectors to be replaced according to the "TABLE FOR THE CHOICE OF THE INJECTORS".

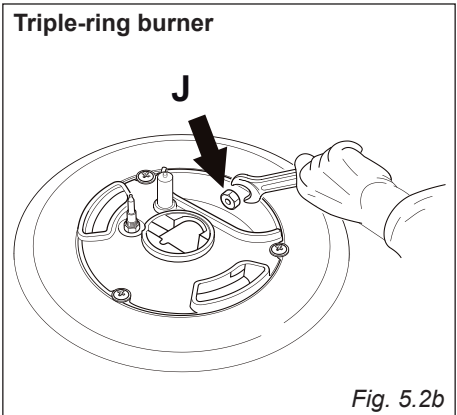
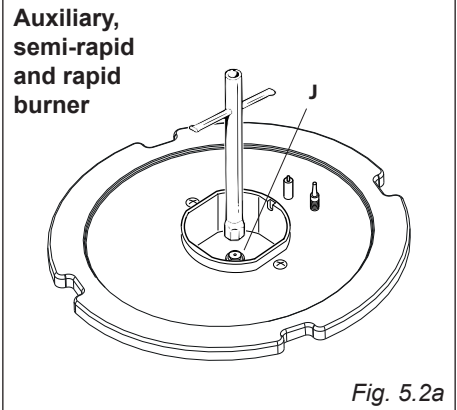
The nozzle diameters, expressed in hundredths of a millimetre, are marked on the body of each injector.

REPLACEMENT OF THE INJECTORS OF THE COOKTOP BURNERS

To replace the injectors proceed as follows:

- Remove pan supports and burners from the cooktop.
- Using a wrench, substitute the injectors "J" (figs. 5.2a, 5.2b) with those most suitable for the kind of gas for which it is to be used.

The burners are conceived in such a way so as not to require the regulation of the primary air.



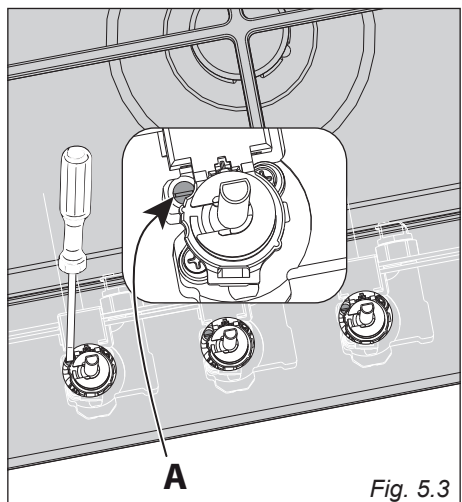
SETTING THE MINIMUM OF THE COOKTOP BURNERS

In the minimum position the flame must have a length of about 4 mm and must remain lit even with a quick turn from the maximum position to that of minimum.

The flame adjustment is done in the following way:

- Turn on the burner.
- Turn the tap to the 'MINIMUM' position.
- Take off the knob.
- With a small flat screwdriver turn the screw "A" to the correct regulation (fig. 5.3).

Normally for LPG tighten up the regulation screw.



6

ELECTRICAL SECTION

IMPORTANT: The appliance must be installed by a qualified technician according with the current local regulations and in compliance with the manufacturer instructions. Incorrect installation might cause harm and damage to people, animals or objects, for which the manufacturer accepts no responsibility.

Connection to a good earth wiring system is absolutely essential. The manufacturer accepts no responsibility for any inconvenience caused by failure to comply with this rule.

Before carrying out any work on the electrical section of the appliance, it must be disconnected from the mains.

GENERAL

- Connection to the electric power supply must be carried out by a qualified technician and following the appropriate safety regulations.
- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- If the hob is supplied without plug, fit a standard plug which is suitable for the power absorbed by the appliance and in conformity with the local rules in force.
- The colours of the wires in the appliance power cable may not correspond with the colours marked on the terminals of your electrical plug. The plug should always be wired as follows:
 - connect the green/yellow wire to the terminal marked with the letter “E” or the earth symbol “ \perp ” or coloured green/yellow;

- connect the blue wire to the terminal marked with the letter “N” or coloured black;
- connect the brown wire to the terminal marked with the letter “L” or coloured red.
- The plug must be connected to an outlet connected to the grounding unit in conformity to security norms.
- If the appliance is to be connected directly to the mains, it must be placed with an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 50°C above ambient.
- Once the appliance has been installed, the power switch or power plug must always be in a accessible position.
- If the power supply cable is damaged it must be substituted by a suitable cable available in the after sales service.
- The appliance must have its own supply; any other appliances installed near it must be supplied separately.
- **N.B. For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.**
- **If the hob surface is cracked disconnect the appliance from the mains and contact the After-Sales Service.**

In the event that installation should require modifications to the mains supply wiring system, it is recommended that a qualified technician be called to carry out substitution.

The technician will also have to verify that the cross-section of the electric cables on the power point match the appliance's power rating.

**SECTION OF THE SUPPLY CABLE
TYPE "H05V2V2-F"
resistant to temperatures of 90°C**

220-240 V 50/60 Hz 3 x 0,75 mm² (*) (**)

or

220 V ac 18/3 (*) (**)

(*) Connection possible with plug and outlet

(**) Connection with wall box connection.

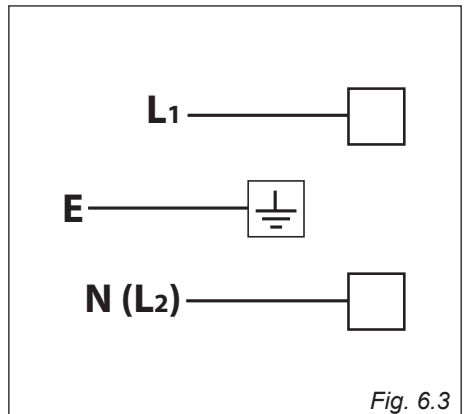
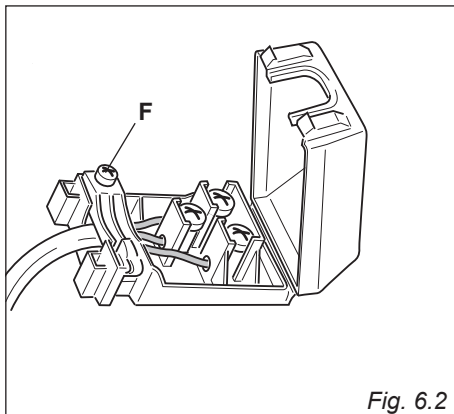
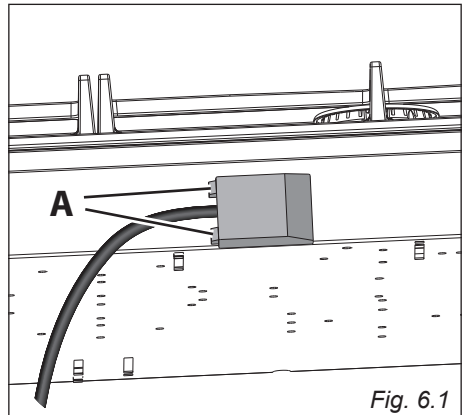
REPLACING THE POWER SUPPLY CABLE

WARNING: If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.

To connect the supply cable:

- Unhook the terminal board cover by inserting a screwdriver into the two hooks "A" (fig. 6.1).
- Open the cable gland by unscrewing screw "F" (fig. 6.2), unscrew the terminal screws and remove the cable.
- The new supply cable, of suitable type and section, must be connected to the terminal board following the diagram in fig. 6.3.
- Close and hook again the terminal board cover.

NOTE: The earth conductor must be left about 3 cm longer than the others.



The manufacturer cannot be held responsible for possible inaccuracies due to printing or transcription errors in the present booklet.

The manufacturer reserves the right to make all modifications to its products deemed necessary for manufacturer commercial reasons at any moment and without prior notice, without jeopardising the essential functional and safety characteristics of the appliances.

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