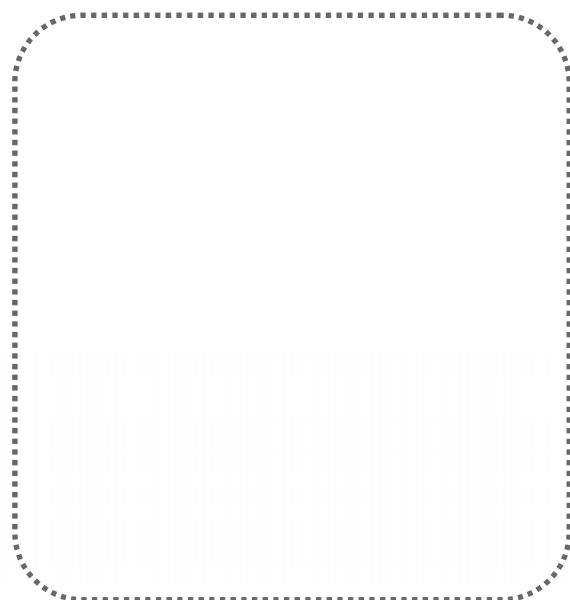
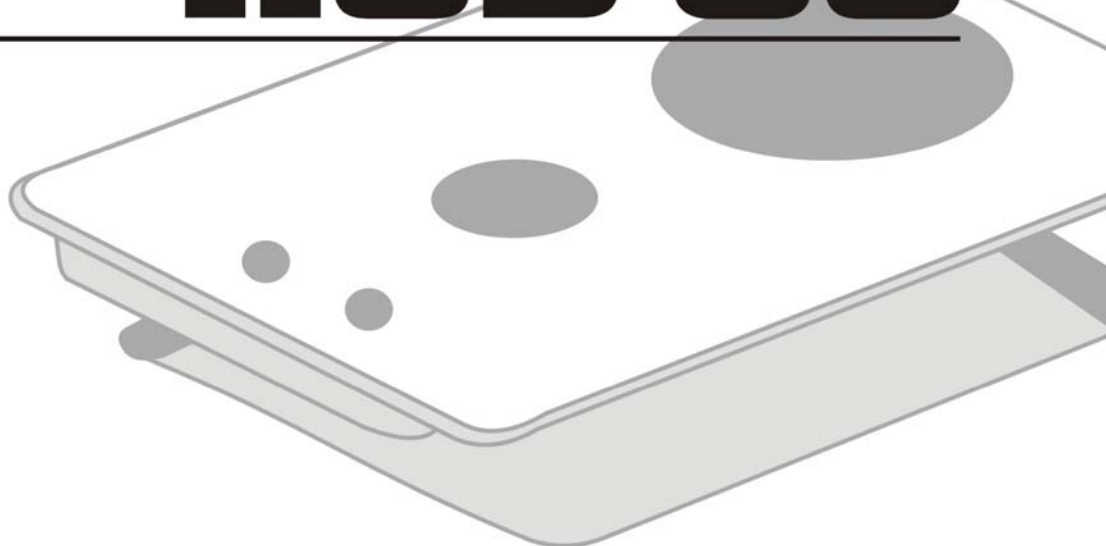


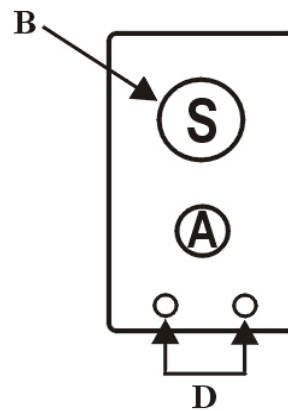
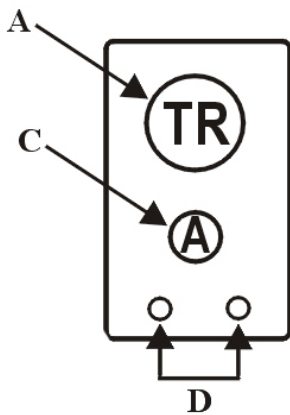
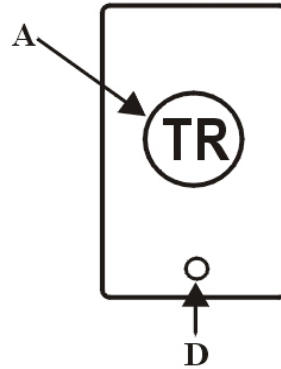
Instructions for installation and use

BUILT-IN COOKER HOB 30



Congratulations on choosing a quality appliance, which you will find is dependable and easy to use. We recommend that you read this manual for best performance and to extend the of your appliance. Thank you. This product was manufactured with careful consideration to environmental protection. We hope that you will continue our efforts by using the appliance and disposing of the packaging in an appropriate manner.

Close-up View



- A Gas Burners with duo control.
- B Semi-rapid Burner.
- C Auxiliary Burner.
- D Control Knobs for Gas Burners.

- E Ignition tip.
- F Safety Device (only on certain models)-Cuts off gas supply to the burner in case the flame extinguishes accidentally.


How to Use Your Appliance

The position of the corresponding gas burner or electric hot plate(if present) is indicated on each control knob.

Gas Burners

The burner can be regulated with the corresponding control knob by using one the following settings:

- Off
 - Off
 - Off
- High High High
Low Low Low

To light the selected burner, first press the corresponding knob down fully, turn it anticlockwise to the high flame symbol “”, and keep the knob press down until the burner ignites for approximately 2-3 seconds to allow the safety device to heat up.

To turn off a burner, turn the knob clockwise until stops(it should be on the “●” setting).

Caution: If the flame extinguishes accidentally, turn off all gas supply and wait 1minute before attempting to re-ignite.

Electric Hot Plates (where applicable)

Turn the knob anti-clockwise or close-wise to operate. When the electric hot plate is operating, the indicator light is on.

Off	For Heating	For roasts	For baking and frying
0	1、 2	3、 4	5、 6

Use the appropriate cookware, whose diameter is shorter than the electric hot plates' for each burner in order to save energy.

Caution: Do not use the electric hot plate without a cooking vessel on it or on an environment warning element. After swiching off, the electric hot plates may remain scalding hot far several minutes.

How to Keep Your Cooktop in Shape

Caution: Before cleaning or performing maintenance on your appliance, disconnect it from the electrical power supply.

To extend the life of the cooktop, it should be cleaned thoroughly on a frequent basis. Do not use steam equipment to clean the appliance.

- The enamelled parts and the glass top, if present, must be washed with warm water without using abrasive powders or corrosive substances that may cause damage;
- The removable parts of the burners should be washed frequently with water and soap, making sure to remove cooking residue.
- The end of the electronic ignition device must be cleaned carefully with a brush;
- Stainless steel can be stained if it remains in contact with highly calcareous water or aggressive detergents (containing phosphorous) for an extended period of time. Using wrong cleaning wool pads or unsuitable chemicals may cause damage to stainless steel surfaces that cannot be repaired.

Practical Advice

Practical Advise on Using the Burners

For best performance, follow these general guidelines:

- Use the appropriate cookware for each burner (see table) in order to prevent the flame from reaching the sides of the pot or pan;
- Always use cookware with a flat bottom and keep the lid on;
- When the contents come to a boil, turn the knob to “Low”.

Burner	Cookware diameter (cm)
Semi-rapid Burner	16-20
Auxiliary Burner	10-14
Triple Ring Burner	26-28

Is there a problem?

It may occur that the cooktop does not function or does not function properly. Before calling customer service for assistance, let's see what can be done.

First of all, check to see that there are no interruptions in the gas and electrical supplies, and, in particular, that the gas valves for the mains are open.

The burner does not light or the flame is not uniform around the burner.

Check to make sure that:

- The gas holes on the burner are not clogged;
- All of the movable parts that make up the burner are not mounted correctly;
- There are no draughts around the cooking surface.

The flame does not stay lighted on the model with the safety device.

Check to make sure that:

- You press the knob all the way in;
- You keep the knob pressed in long enough to activate the safety device. (3-6 seconds)
- The gas holes are not clogged in the area corresponding to the safety device.

The burner does not remain on when sets to “Low”.

Check to make sure that:

- The gas holes are not clogged.
- There are no draughts near the cooking surface.

The cookware is not stable.

Check to make sure that:

- The bottom of the cookware is perfectly flat.
- The cookware is centered correctly on the burner or electric hot plate.
- The support grids have not been inverted.
- If, despite all of these checks, the cooktop does not function properly and problem persists, call the nearest

informing them of:

-The type of problem.

-The abbreviation used to identify the model number on the warranty.

Caution: Never call upon technicians not authorized by the manufacturer, and refuse to accept spare parts that are not original.

Safety Is a Good Habit to Get Into

To maintain the EFFICIENCY and SAFETY of this appliance, we recommend:

- **call only the Service Centers authorized by the manufacturer**
- **always use original Spare Parts**
- This manual is for a class 3 built-in cooktop.
- This appliance is designed for non-professional use in the home and its features and technical characteristics must not be modified.
- The electrical system of this appliance is safe only when it is correctly connected to an adequate system, as required by current safety standards.

Prevent children and the disabled from coming into contact or having access to the following, as they are possible sources of danger:

- The controls and the appliance in general;
- The packing(plastic bags, polystyrene, nail, etc.);
- The appliance, during and immediately after use given the heat generated by its use.

Take careful note:

- Do not touch the appliance with wet parts of the body;
- Do not obstruct the ventilation or heat dissipation slots;
- Do not allow the power supply cord of small appliances to come into contact with the hot parts of the cooktop;
- Use the appliance indoors only.
- Do not leave the electric hobs on without cookware on top of them.

The assistance of qualified personal must be called upon in the following cases:

- Installation(in accordance with the manufacture's instruction);
- When in doubt about the operation of the appliance;
- Replacement of the electrical outlet because it is incompatible with the plug.

Contact service centers authorized by the manufacturer in the following cases:

- When in doubt about the condition of the appliance after having removed the packing;
- Damage to or replacement of the power supply cord;
- In the case of a breakdown or malfunction: ask for original spare parts.
- The manufacturer will not be held liable for any improper, incorrect or unreasonable use.

Installation Instruction for built-in

The following instructions are directed at the qualified installer so that the installation and maintenance procedures may be following in the most professional and expert manner possible.

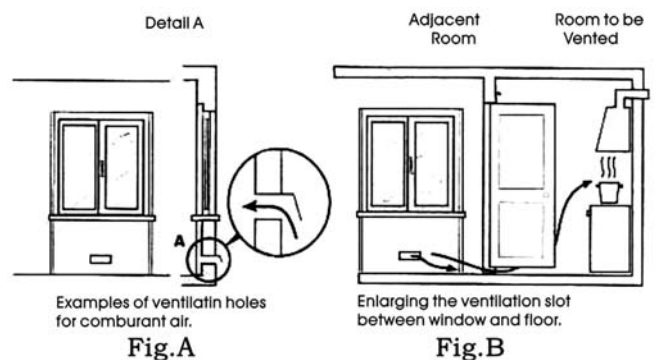
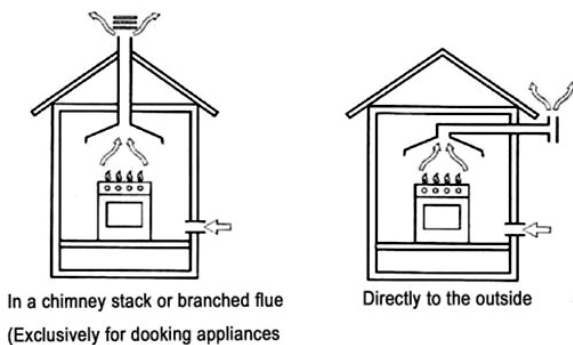
Important :Unplug the electrical connection before performing any maintenance or regulation upkeep work.

Important: this unit may be installed and used only in permanently ventilated rooms.

The following requirements must be observed:

a) The room must be fitted with a ventilation system which vents smoke and gases from combustion to the outside. This must be done by means of a hood or electric ventilator that turns on automatically each time the hood is operated.

b) The room must also allow for the influx of the air needed for proper combustion. The flow of air for combustion purposes must not be less than $2\text{m}^3/\text{h}$ per kw of installed capacity. The supply of said air can be effected by means of direct influx from the outside through a duct with a inner cross section of at least 100cm^2 which must not be able to accidentally blocked. Those appliances which are not fitted with a inner cross section of at least 100cm which must not be able to accidentally blocked. Those appliances which are not fitted with a safety device to prevent the flame from accidentally going out must have a ventilation opening twice the size otherwise required i.e. aluminium of 200cm^2 (Fig. A.) Otherwise, the room can be vented indirectly through adjacent rooms fitted with ventilation ducts to the outside as described above, as long as the adjacent rooms are not shared areas, bed rooms or present the risk of fire (Fig. B)



c) Intensive and prolonged use of the appliance may necessitate supplemental ventilation, e. g. opening a window. or increasing the power of the air intake system (if present).

d) Liquidified petroleum gases are heavier than air and, as a result, settle downwards. Rooms in which LPG tanks are installed must be fitted with ventilation opening to outside in order to allow the gas to escape in the event of a leak. Therefore, LPG tanks, whether empty or partially full, must not be installed or stored in rooms or spaces below ground level (cellars, etc.).

It is also a good idea to keep only the tank currently being used in the room, making sure that it is not near sources of heat (ovens, fireplace, stove, etc.) that could raise the internal temperature of the tank above 50°C.

Installation of built-in stove tops

The appliance can be installed next to furniture units which are no taller than the top of the cooker hob. The wall in direct contact with the back panel of the cooker must be made of non-flammable material. During operation the back panel of the cooker could reach a temperature of 50°C above room temperature. For proper installation of the cooker, the following precautions must be taken:

- a) The hob may be located in a kitchen, a kitchenette, diner, bed or sitting room, but not in a bathroom or shower room.
- b) The furniture standing next to the unit, that is higher than the working boards, must be placed at least 600mm from the edge of the board.
- c) The cabinets should be positioned next to the hood at a height of at least 420mm (Fig. C).

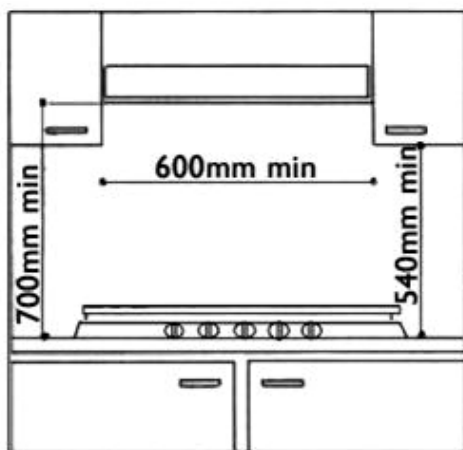


Fig. C

d) Should the hob be installed directly under a cupboard, the latter should be at least 700mm (millimeters) from the worktop, as shown in Fig. C.

e) The dimensions of the room for the furniture must be those indicated in the figures in the last two pages of the cover. Fixing hooks are provided which allow to place the hob plate on work tops that measure from 20mm to 40mm in thickness (see Fig. D.). To obtain a good fixing of the hob plate it is advisable to use all the hooks supplied.

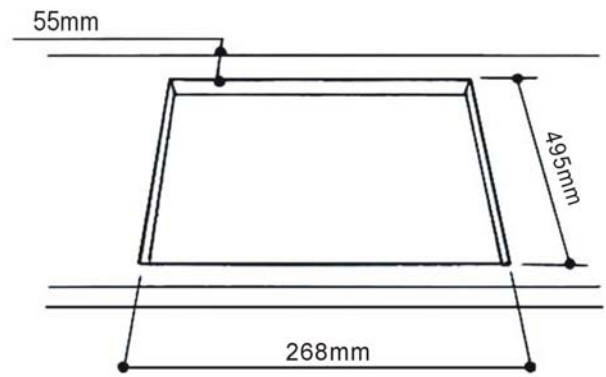
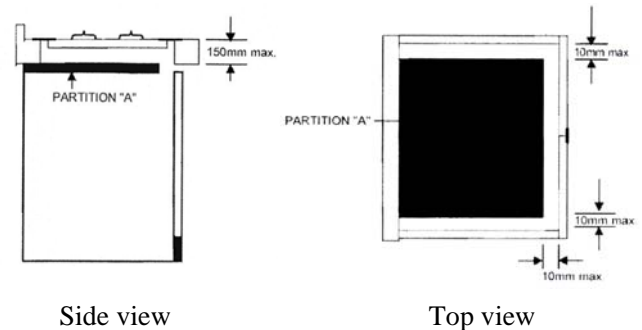


Fig.D

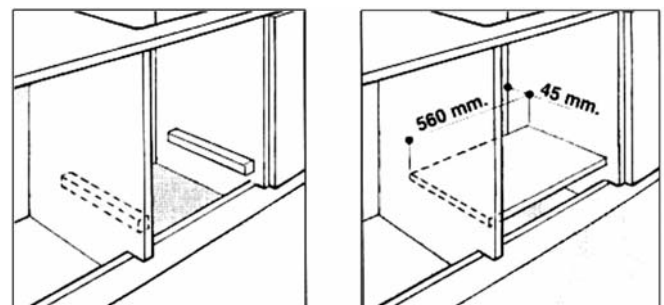
The hob can only be installed above built-in ovens provided with cooling ventilation.

f) In the event the cooktop is not installed above a built-in oven, a wood panel must be inserted as insulation.



g) This panel must be placed at least 20 mm from the bottom of the cooktop itself.

Important: when installing the hob above a built-in oven, the oven should be placed on two wooden strips; in the case of a joining cabinet surface, remember to leave a space of at least 45X560 mm at the back.



Gas connection for gas hob

The cooker should be connected to the gas-supply by a qualified. Connection of the appliance to the gas mains or liquid gas must be carried out according to the prescribed regulation in force, and only after it is ascertained that it is adaptable to the type of gas to be used. In the case of connection to liquid gas, by tank, use pressure regulators that conform to the regulation in force.

Important : For safety, the correct regulation of gas use and long life of the appliance, ensure that the gas pressure conforms to the indications given in table 1 “Nozzle and burner characteristics”.

Connection to non-flexible tube

(copper or steel)

Connection to the gas source must be done in such a way as to not create any stress points at any part of the appliance.

The appliance is fitted with an adjustable, “L” shaped connector and a gasket for the attachment to the gas supply. Should this connector have to be turned, the gasket must be replaced (supplied with the appliance).

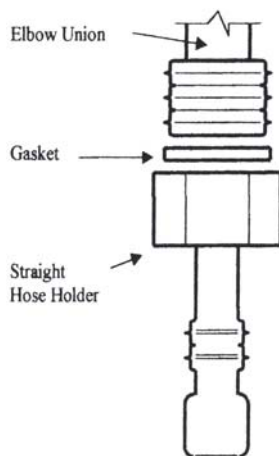
The feeding connector of the gas to the appliances is threaded 1/2 gas male cylinder.

Connection to flexible steel tube

The gas feed connector to the appliance is a threaded, male 1/2”connector for round gas pipe. Only use pipes and sealing gaskets that conform to the standards currently in force. The maximum length of the flexible pipes must not exceed 2000 mm. Once the connection has been made, ensure that the flexible metal tube does not touch any moving parts and is not crushed.

Check the seal

Once the appliances has been installed make sure all the connections are properly sealed, using a soapy water solution. Never use flame.



Electrical Connection for Gas Cooktop

Fit the supply cord with a standard plug for the demand rate indicated on the rating plate or connect it directly to the electrical mains. In the latter case, a single pole switch must be placed between the contacts of 3 mm in compliance with current safety codes (the earthing wire must not be interrupted by the switch). The power supply cord must be positioned so that it does not reach a temperature in excess of 50°C above room temperature at any point.

Before actual connection make sure that :

- The fuse and electrical system can withstand the load required by the appliances;
- That the electrical supply system is equipped with an efficient earth hood-up according to the norms and regulations prescribed by law;
- That the plug or switch are easily accessible .
- The fuse and electrical system can withstand the load required by the appliances;
- That the electrical supply system is equipped with an efficient earth hood-up according to the norms and regulations prescribed by law;
- That the plug or switch are easily accessible .

Important : the wires in the mains lead are colored in accordance with the following code:

Green & yellow	- Earth
Blue	- Neutral
Brown	- Live

As the colors of the wires in the mains lead may not correspond with the colored markings identifying the terminals in your plug, proceed as follows:

Connect the green & yellow wire to terminal marked “E” or colored green or green & yellow.

Connect the brown wire to the terminal marked “L” or coloured red.

Connect the blue wire to the terminal marked “N” or coloured black.

Adapting the Cooktop for Different Types of Gas

To adapt the cooktop to a different type of gas than that for which it was designed, (see the sticker under the hob or on the packaging), the burner nozzles must be changed, as follows:

- Remove the pan supports and slide the burners out of the cooktop.
- Unscrew the nozzles using a 7 mm socket wrench and replace them with those for the new type of gas. (see table 1, “burner and nozzle specifications”)

Reassemble the parts following the instructions in reverse order.

On completing the operation ,replace the old rating label with the one showing the new type of gas; the sticker is available from our Service Centers.

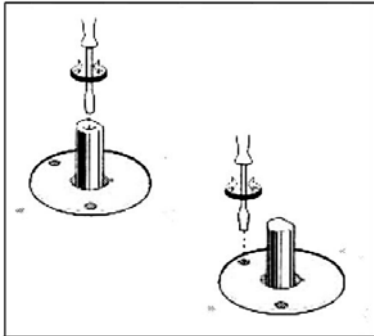
If the gas pressure is different than that prescribed, a pressure regulator must be installed at the source, in compliance with national standards governing the use of piped gas regulators.

Minimum regulation

Minimum regulation :

- Turn the gas valve to minimum
- Remove the knob and turn the regulator screw clockwise until the flame becomes small but regular.

N.B.:in the case of liquid gas the regulation screw must be fully screwed in clockwise.



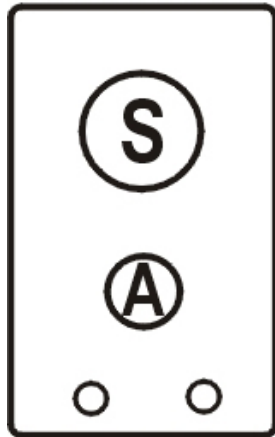
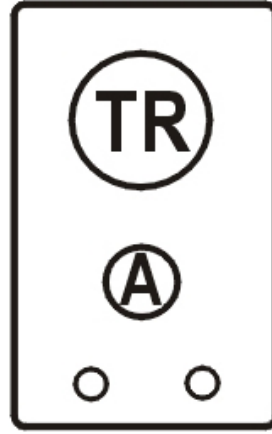
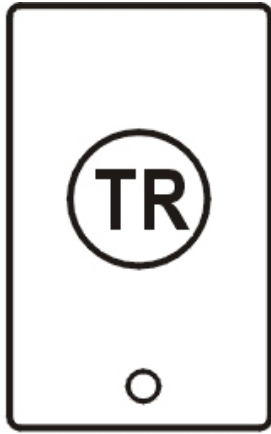
- Make sure that, when the knob is turned rapidly high to low, the flame does not go out.
- In the event of a malfunction on appliances with the security device thermocouple when the gas supply is set at minimum, increase the minimum supply levels using the regulator screw in FIG. A.B.

Once the adjustment has been made, apply sealing wax, or a suitable substitute, to the old seals on the bypass.

Burner and Nozzle Specifications

Table 1

		Liquid			Natural Gas			Town Gas		
		Thermal Power	Nozzle	Flow*	Thermal power	Nozzle	Flow*	Thermal power	Nozzle	Flow*
Burner		(kw)	1/100(mm)	(g/h)	(kw)	1/100(mm)	(g/h)	(kw)	1/100(mm)	(g/h)
Semi Rapid(S)		2.0	80	156	2.5	121	180	1.9		–
Auxiliary(A)		1.0	55	80	1.1	80	85	1.3		–
Burner (TR) Internal Nozzle		0.6	42	48	0.8	68	58	0.7		–
Burner (TR) External Nozzle		3.2	65	181	4.0	110	288	3.4		–
Supply Pressures	Nominal (mbar)	28~30			20			10		
	Minimum (mbar)	20			17			6		
	Maximum (mbar)	35			25			20		



For technical service and original parts:

A dashed rectangular box with rounded corners, intended for technical service and original parts information.