

Hob

Use and installation instructions

ANDI

NOTE TO INSTALLER: LEAVE THE OWNER'S GUIDE MANUAL WITH THE APPLIANCE.
(Keep For Future Reference)

AU

Maintenance schedule:

To ensure the appliance continues to operate at peak performance, we recommend a routine service call every 2 years for the life of the appliance.

When you call for service or order parts for your unit, be sure to give:

1. MODEL
2. SERIAL NUMBER
3. COLOUR
4. PART NAME and/or description of problem
5. YOUR FULL NAME, ADDRESS, and HOME TELEPHONE NUMBER and BUSINESS TELEPHONE NUMBER IF APPROPRIATE.

| | |
|---------------------------------------|-------------------------|
| RECORD HERE FOR EASY REFERENCE | |
| Model | Colour |
| Serial Number | Installation Date |
| Dealer's Name and Address | |
| | |

WARNING:

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

WARNING:

- Before using the appliance, do not forget to remove the protecting parts of the appliance.

WARNING:

The appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure they can use the appliance safely.

Young children should be supervised to ensure they do not play with the appliance.

WARNING:

If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

WARNING:

A steam cleaner is not to be used cleaning this appliances.

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

Servicing shall be carried out only by authorised personnel.



For Your Safety

These instructions have been drawn up for your safety and that of others. You are therefore requested to read them carefully before installing and using the appliance. Keep this instruction manual for future reference as necessary. If the appliance is sold or moved, make sure that the manual is handed over to the new user.

Installation

- Installation of the appliance and its connection to the electrical mains **must only be carried out by AUTHORISED PERSONNEL**. Before any procedure, it is important to check that the appliance is **DISCONNECTED** from the electrical mains.
- It is risky to modify or attempt to modify the characteristics of this product.
- After removing the appliance from the packaging, make sure that it is undamaged and that the electrical lead is in perfect condition. Otherwise, contact your dealer before putting the appliance into operation.
- The Manufacturer declines all responsibility in case of failure to comply with the accident prevention regulations.
- Make sure that air is able to circulate freely around the appliance. Poor ventilation produces a shortage of oxygen.
- Make sure that the appliance is supplied with the type of gas indicated on the relative sticker next to the mains gas connection pipe.
- **Use of a gas cooking appliance produces heat and moisture in the room in which it is installed. Ensure that the room is well ventilated by keeping the air intakes open and in good working order or by installing an extractor hood with discharge pipe.**
- **If the appliance is used intensively for a long time the effectiveness of the ventilation will have to be increased, for example by opening a window or increasing the power of any electric extractor fan.**

During use

- This product is designed to cook foods inside ordinary homes and for non-professional purposes. It should not be used for any other purpose.
- After using the appliance, make sure that all controls are in "CLOSED" or "OFF" position.
WARNING - For ceramic hobs, if the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- If you use an electrical socket close to this appliance, take care that the cables of the appliances you are using do not touch it and are far enough away from the hot parts of this appliance.

Children's safety

- The appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure they can use the appliance safely.
Young children should be supervised to ensure they do not play with the appliance.
- The exposed parts of this appliance heat up during cooking and remain hot for some time even after it is switched off. Keep children well away until the appliance has cooled down.

Cleaning and maintenance

- Keep the appliance thoroughly cleaned. Food residues may cause fire risks.
A steam cleaner must not be used to clean the appliances.

Service and parts

- In the instance of malfunctions, never attempt to repair the appliance yourself. Repairs by unskilled persons may cause damage and accidents. First refer to the contents of this manual. If you do not find the necessary information, contact your nearest Service Centre. Servicing work on this appliance must be carried out by an authorised Technical Service Centre. Always request the use of original spare parts.

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.

In case the appliance fails to operate correctly, contact the authorised service provider in your area".



Environmental protection advice

- All the materials used are environmentally compatible and recyclable. Please make your contribution to conserving the environment by using the separate waste collection channels available.

Decommissioned appliances

- Appliances which are no longer used or usable are not worthless waste. Through environment-friendly disposal, a number of materials used in the production of your appliance can be recovered.
- Find out about the current disposal options from your specialist dealer, or your local authority.
- **Before scrapping the appliances, cut the power supply lead and make it unusable.**

Contents

For the User

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For the Installation Technician

| | |
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Guide to reading the instructions

The following symbols will help you when reading the instructions:



Safety information



"Step by step" instructions

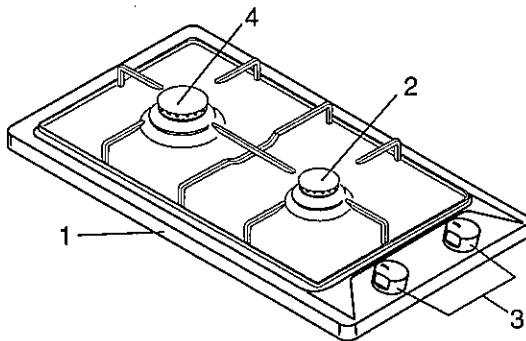


Suggestions and Advice



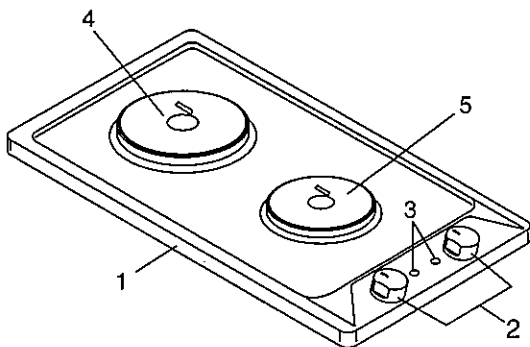
Information concerning environmental protection

Description of the gas hob.



1. Hob
2. Small auxiliary burner
3. Burner control knobs
4. Rapid burner.

Description of the electric hob.

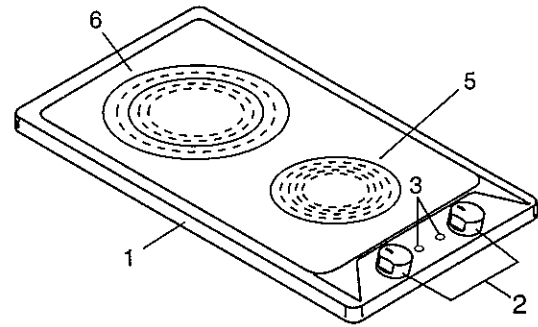
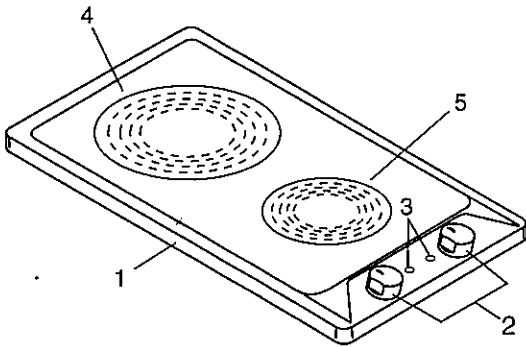


1. Hob
2. Electric Knob
3. Warning light for plate
4. Electric plate \varnothing 180
5. Electric plate \varnothing 145

Description of the ceramic hob.

- 1. Hob
- 2. Electric Knob
- 3. Warning light for plate



- 4. Radiant plate \varnothing 180
- 5. Radiant plate \varnothing 145
- 6. Radiant plate \varnothing 180 (double circuit)





Instructions for use

The hob control knobs

The symbols on the control knobs mean the following:

- no gas flow
-  maximum gas flow
-  minimum gas flow

All operating positions must be set between the maximum and minimum flow settings, and never between the maximum setting and the closed position.

-  (symbol present on version with lighting)
-  integrated in the control knob.)

Lighting the burners



To obtain a flame more easily, light the burner before placing a cooking utensil on the pan stand.



To light a burner, proceed as follows: for version with lighting integrated in the control knob, push the knob of the burner fully down and turn it anticlockwise to the "maximum flow" setting symbol, or press the button if the appliance has individual lighting.

- After lighting the flame, keep the knob pressed for about 10 seconds; this time is necessary to heat up the "thermocouple" (Fig. 1-C) and activate the safety valve, which would otherwise cut off the gas flow.



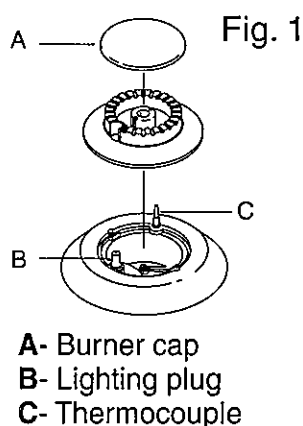
Then **check that the flame is even** and turn the control knob to adjust the flame as required.

In the instance of a power cut, place a flame near the burner and proceed as already described.

If the flame does not light after a few attempts, check that the "burner cap" and "flame cap" are correctly positioned.

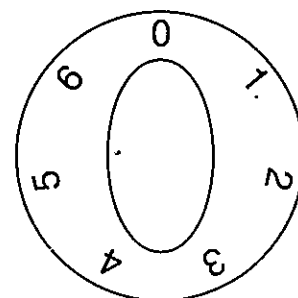
To turn off the flame, turn the control knob clockwise to the ● symbol.

Before removing pans from the burners, always lower or turn off the flame.



USING ELECTRIC HOTPLATES

The hotplate is controlled by a commutator. Turn the knob until position 1 to turn the hotplate on. A warning light on the control panel will inform you if the plate is on or off.

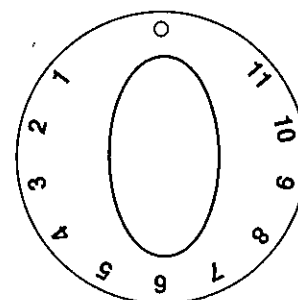


USE OF PLATES WITH ENERGY REGULATOR

The plate is controlled by an energy regulator.

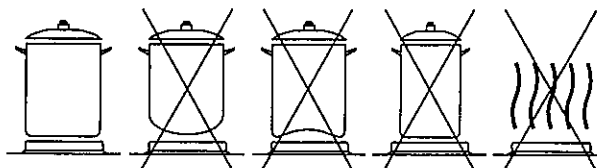
To activate the circuit, rotate the knob from 1 to 11.

A warning light on the control panel will inform you if the cooking area is on or off.



Energy saving tips

- The diameter of the saucepan must be the same or slightly larger than that of the electric hotplate. Never use a pan which is smaller than the electric hotplate.



- Use flat-bottomed pans only.
 - Preferably cover pans with a lid to permit cooking at a lower heat.
 - Always cook vegetables and potatoes, etc. in as little water to reduce cooking times.
- When using an electric hotplate for the first time or after a long period of disuse, turn the knob to 1 and let it heat for about 20 minutes to eliminate any possible moisture absorbed by the internal insulating material.

USE OF PLATES WITH DOUBLE CIRCUIT ENERGY REGULATOR

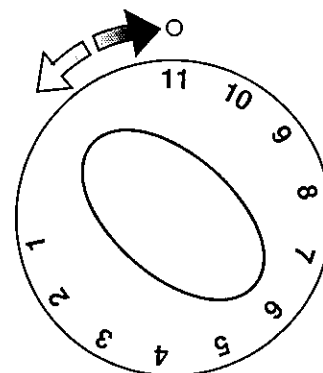
The plate is controlled by an energy regulator.

1) To activate the first circuit, rotate the knob from 1 to 11.

2) To activate the second circuit, rotate the knob past the number 11, then repositioning on the required number.

To return to single-circuit operation, reset the knob to zero then to the number required.

A warning light on the control panel will inform you if the cooking area is on or off.



Attention

Although the hob surface is very tough, it is certainly not unbreakable and it can be damaged, especially if pointed or hard objects fall on it with a certain force.

Do not use the hob if the surface is broken or cracked; contact the assistance service immediately.

GUIDELINE TABLE

The actual settings depend on the quantity and quality of the food and the type of saucepan.

| Pos. | | Heat Intensity | Use |
|--------|---|----------------|--|
| 0 | 0 | Off | |
| 1 - 2 | 1 | Very slow | For melting butter, chocolate, etc. For heating small amounts of liquid. |
| 3 - 4 | 2 | Low | For heating larger amounts of liquid. For preparing slow-cooking creams and sauces. |
| 5 - 6 | 3 | Medium-Low | For thawing frozen foods and cooking stews, cooking at boiling or lower temperatures. |
| 7 - 8 | 4 | Medium | For boiling foods, roasting delicate meats and fish. |
| 9 - 10 | 5 | High | For braising chops and steaks, for large meat soups. |
| 11 | 6 | Very high | For boiling large amounts of water and frying. |

For correct use of the gas hob

For lower gas consumption and better efficiency, use only flat-bottomed pans of dimensions suitable for the burners, as shown in the table on the right. Also, as soon as a liquid comes to the boil take care to turn the flame down to a level that will just keep it boiling.

| Burner | minimum diameter | maximum diameter |
|-------------------|------------------|------------------|
| Medium (rapid) | 120 mm. | 200 mm. |
| Small (Auxiliary) | 100 mm. | 160 mm. |

For correct use of the ceramic hob

The hob is fitted with cooking areas of different diameter and power. The positions are clearly marked. The heating occurs only within the diameters marked on the work-top. For efficient cooking and energy saving, it is essential to use only suitable saucepans. Cookware with rough bottoms should not be used since these can scratch the ceramic surface. Before use, make sure that pan bottoms are clean and dry.

Pans should have the same diameter as the cooking zone they are used on.

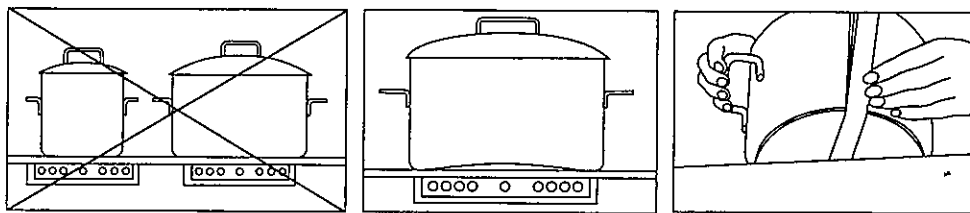
When cold, pan bottoms should be slightly concave, as they expand when they are hot and lie flat on the surface of the hob. This transfers the heat best.

The best thickness for pan bottoms is 2-3 mm in case of enamelled steel and 4-6 mm for stainless steel with sandwich type bottoms.

There is a simple way of checking whether the pan bottom is of the right shape (when cold).

Rest the middle of the bottom at an angle against the straight edge of a table and slip a few strips of typing paper between them.

As a guide five to ten pieces of paper is correct for enamelled steel pans and two to five strips for stainless steel (the higher number applies to the larger sizes of pan).



These rules are very important. If they are not followed there will be a great loss of heat and energy, and the heat not absorbed by the saucepan will spread to the hob, frame and surrounding cabinet.

NOTE :

The first few times the hob is used, it may give off acrid, burning smells. These will disappear completely with repeated use.



During cooking processes involving fats or oils, watch your foods carefully because these substances may catch fire if brought to high temperatures.

Cleaning and maintenance

Before each operation, disconnect the appliance from the electrical mains and allow it to cool down.

General cleaning

Wash enamelled parts with lukewarm water and detergent; do not use abrasive products which might damage them.

Wash the flame caps and burner caps often with boiling water and detergent, taking care to remove all deposits.

The hob pan stands can also be washed in a dishwasher.

For stubborn dirt, use ordinary non-abrasive detergents or specific commercial products.

We strongly advise you not to use scouring pads, steel wool or acids for cleaning.

A steam cleaner must not be used.

Hob

Clean the hob regularly with a soft cloth wet with lukewarm water and a little liquid detergent. Do not use the following products:

- household detergents or bleaches;
- soaped scouring pads not suitable for non-stick utensils;
- steel wool scouring pads;
- stain removers for baths or sinks.

If the hob gets very dirty, use specific commercial products.

Electric hotplates

After use, for a good conservation, the hotplate must be slightly greased by means of a cloth soaked with oil, so that the surface remains always clean and bright.

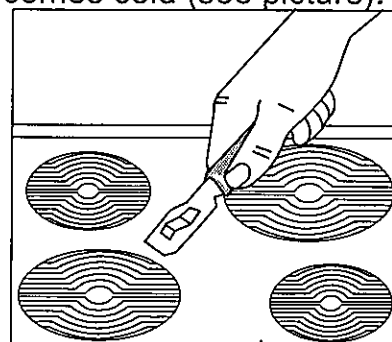
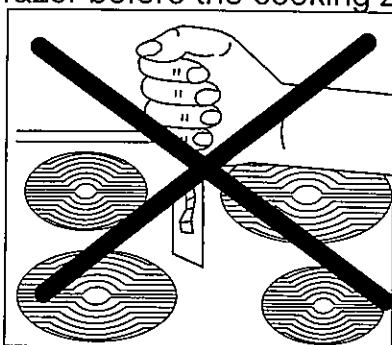
This avoid the eventual formation of rust too.

GLASS-CERAMIC SURFACE

To clean the work-top, you must follow the same precautions you use to clean the glasses of your house. Soft stains caused by aluminium pans bottoms can be removed by means of vinegar.

Make sure that sugar does not fall on the work-top during cooking, if it falls disconnect the relevant hotplate, and clean as soon as possible with hot water, before it gets cold.

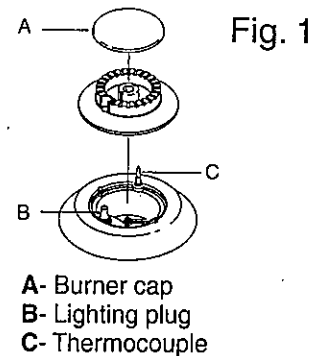
In case there are stains of burnt sugar or similars after cooking, clean them using a spatule or a razor before the cooking zone becomes cold (see picture).



Ignition plug

Automatic burner ignition is provided (when installed) by a ceramic "plug" and a metal electrode (B in fig. 1). Periodically clean these parts of the hob thoroughly. In addition, to avoid ignition difficulties, check that the cavities in the burner are not obstructed.

To remove deposits from the burner cavities, remove the cap and separate the two parts (see diagram on the right). After cleaning, put the two parts back together and return them correctly to their position. After washing, replace the hob pan stands, checking that they are correctly positioned.



Service and parts

Before leaving the factory, this appliance was tested and adjusted by specialist skilled staff to give the best operating results. Any subsequent necessary repairs or adjustments must be carried out with the greatest care and attention.

For this reason, we strongly advise you always to contact the Dealer who sold you the appliance or our nearest Service Centre, specifying the nature of the problem, the model of the equipment (**Mod.**), the product number (**Prod. No.**) and the serial number (**Ser. No.**). These data are provided in the plate on the cover of this manual. Always request the use of original spare parts.

Warranty conditions

Your new appliance is covered by a warranty. The warranty conditions are provided in full in the "Warranty conditions - Service centres" leaflet which you will find inside the appliance.

Keep the fiscal receipt or delivery note, either of which documents your purchase of the appliance and provides proof of date of purchase, in a safe place together with the leaflet.

If the After-Sales Service is called in, show these documents to the staff. If this procedure is not followed, the Service Centre will have no option but to charge for any repairs.

If necessary, you may find your nearest Centre by consulting the "Warranty conditions - Service centres".

Instructions for the installation technician

GAS CONNECTION

The appliance shall be installed by an authorized person in accordance with the manufacturer's installation instructions, relevant local fitting regulations, municipal building regulations, the AS 5601 gas installations, and other relevant statutory codes and regulations. If you have some doubts, please contact the authorities for confirmation concerning the characteristics of the gas and electricity output.

This appliance can be connected with rigid pipe as specified in AS5601 table 3.1 or with a Flexible Hose which complies with AS/ANZ 1869 (AGA Approved), 10mm ID, class B or D, no more than 1.2m long and in accordance with AS5601. **Ensure that the Hose does not contact the hot surfaces of the hotplate or any oven that may be installed underneath or next to the hotplate. The Hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks. The supply connection point shall be accessible with the appliance installed.**

The appliance is generally preset for natural gas (so no other adjustment is necessary) and equipped with a regulator with pressure test point. Ensure that all foreign matter has been cleared from the gas supply line and also purge all air from the gas system. Connect the regulator, tighten and check the installation to ensure no gas leaks occur. Check gas pressure, note the correct setting from the data plate sealed on the lower side of the case.

Apply a manometer to the test nipple and reset the regulator if necessary.

Check the burner pressure with the largest burner operating on high flame.

Do not forget to replace the test nipple screw and to leave the instructions book with the user.

For conversion to U-LPG gas, please operate as specified in the paragraph adapting to the different types of gas (Page. 15).

Important: several parts are protected with a special anti-scratch film.

Please remove it before use.

This appliance from the factory is suitable for NATURAL gas but, if necessary, can be adjusted for U-LPG by an authorised person.

VENTILATION

Ventilation must be in accordance with AS5601- Gas Installations. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

CONNECTIONS GAS

GasRC 1/2 /1/2" B.S.P.

Should conform to local authority requirements.

Also refer to rangehood manufacturers recommendations.

GAS CONNECTION

The gas inlet is RC 1/2 (1/2 in. B.S.P.) and is situated at the right hand rear of the appliance, 30mm from the side and 42mm from the rear of the appliance.. If necessary, cut a suitable hole in the back of the cabinet for the entry of the gas supply and electric cable.

IT IS RECOMMENDED THAT A SERVICE TAP AND UNION BE FITTED ADJACENT TO THE APPLIANCE INLET TO FACILITATE FUTURE SERVICING. ENSURE THE REGULATOR SUPPLIED (FOR NATURAL GAS) IS FITTED AS CLOSE AS POSSIBLE TO THE GAS INLET OF THE APPLIANCE.

Data Label

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



VERY IMPORTANT FOR THE INSTALLER

Do not attempt to turn or stress the threaded elbow of the manifold: you risk damage to this part of the gas appliance which may void the manufacturers warranty.

BEFORE LEAVING - Check all connections for gas leaks with soap and water. **DO NOT** use a naked flame for detecting leaks. Ignite all burners to ensure correct operation of gas valves, burner and ignition. 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 fails to operate correctly after all checks have been carried out, call the number on the data label.

ELECTRICAL CONNECTION

The appliance must be installed by a suitably qualified person in accordance with these instructions and with the requirements of the Australian Wiring Rules AS/NZS 3000. Fixed wired installations are to be provided with suitable isolation means in accordance with the said rules.

Any plug socket installed for the purpose of connecting the appliance to supply must be readily accessible when the appliance is installed.

Before making the connection, make sure that:

- 1) the safety circuit-breaker and the electrical system are able to withstand the load of the appliance (see nameplate).
- 2) the power supply system has an earth connection in good working order in accordance with the regulations in force;

IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

GREEN & YELLOWEARTH

BLUENEUTRAL

BROWNLIVE

Electric ignition 1 mm² core cable (3 amp. Fuse required)

2 Electric plates 1.5 mm² core cable (15 amp. Fuse required)

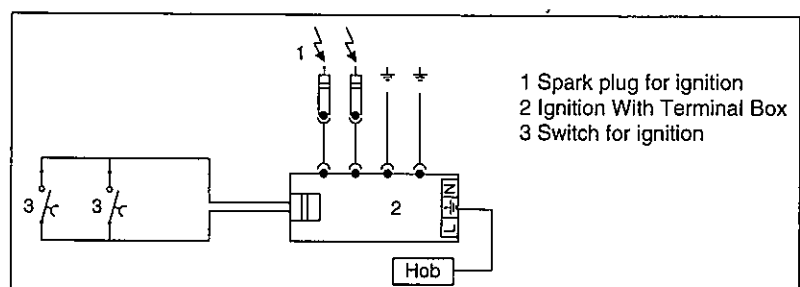
Should conform to local authority requirements.

Also refer to rangehood manufacturers recommendations.

This hotplate is supplied with a plug & cord, simply plug into a 3 pin household socket outlet which is properly earthed.

WARNING: THIS APPLIANCE MUST BE EARTHED.

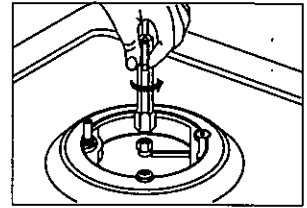
The flexible mains lead and plug must not be in contact with hot surfaces.



Adapting to the different types of gas

Changing the nozzles

- 1) Remove the pan stands
- 2) Remove the burner caps and flame caps from the burners.
- 3) Use a size 7 socket wrench to unscrew and remove the nozzles, replacing them with those corresponding to the type of gas to be used (see table).
- 4) Reassemble the parts, reversing the operations described above.

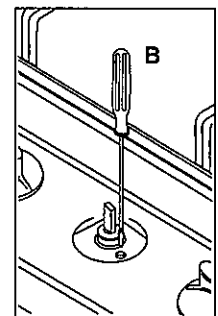


| Gas Type | kPa | Jet mm Ø | Burners | MJ/h |
|-------------|------|--------------|--------------------|-------------|
| Natural gas | 1.00 | 0.90 1.50 | Auxiliary Rapid | 4.0 11.1 |
| U - LPG | 2.75 | 0.56 0.92 | Auxiliary Rapid | 4.0 11.5 |

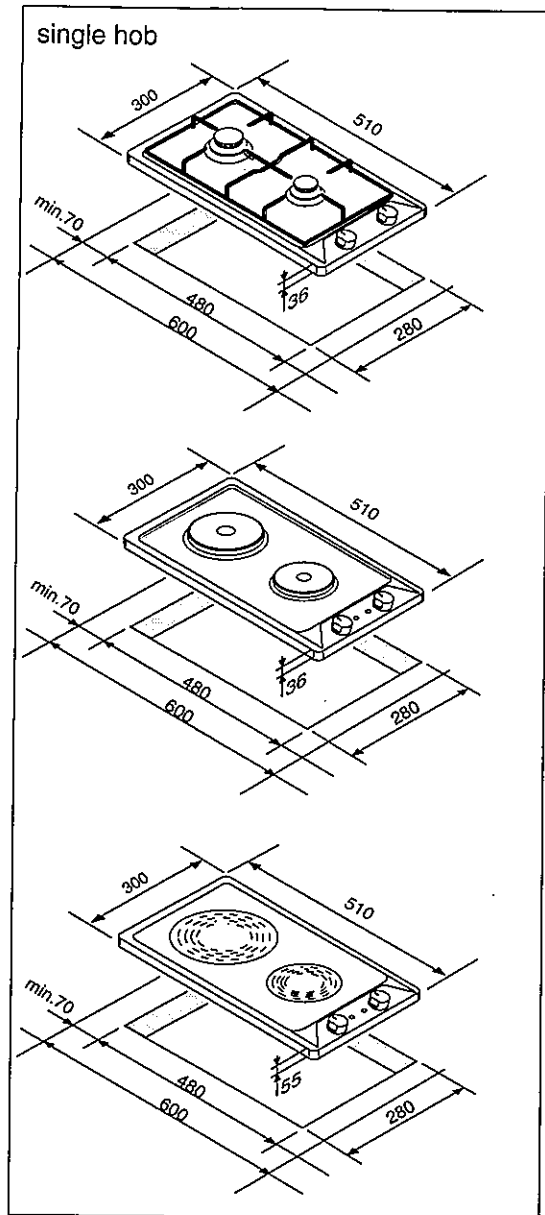
Setting the minimum level

- 1) Light the burner as already described.
- 2) Turn the tap to the minimum flame position.
- 3) Remove the control knobs.
- 4) Use a thin straight screwdriver to turn the by-pass pin located next to the tap rod (see fig. B). For LPG, turn the by-pass pin fully clockwise.

The result should be a small, homogeneous flame which is uniform around the entire burner ring.



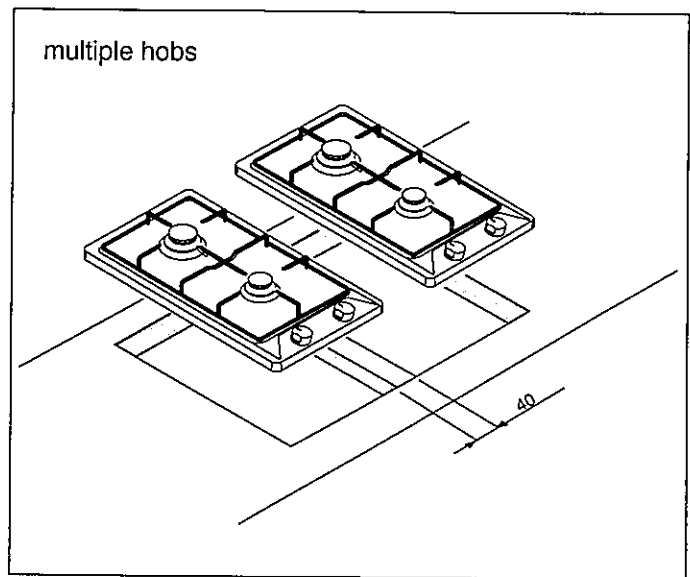
Building into fitted kitchen units



These hobs are designed for installation in fitted kitchen units up to 600 mm deep with suitable characteristics.

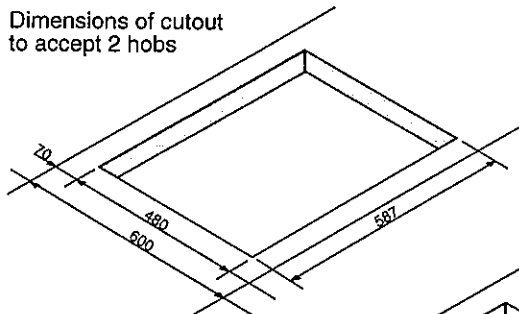
Any cabinet side panels taller than the height of the hob itself must be at least 150 mm away from the opening into which the hob is inserted.

The dimensions of the hob and the installation opening are shown in the illustration.

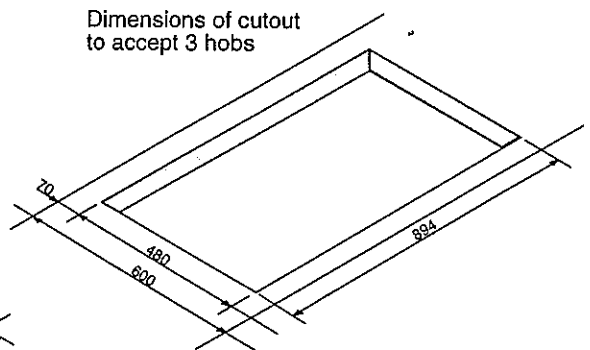


Dimensions of cutout to accept side-by-side hobs

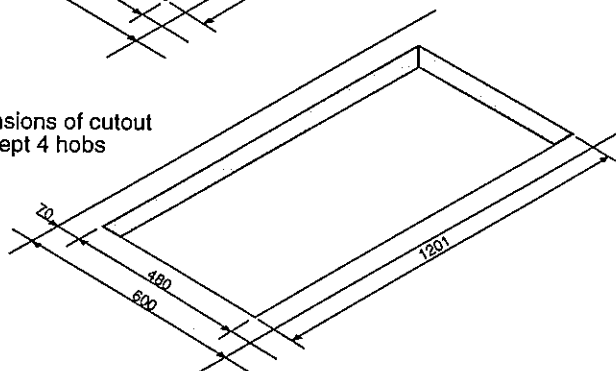
Dimensions of cutout to accept 2 hobs



Dimensions of cutout to accept 3 hobs



Dimensions of cutout to accept 4 hobs



NOTE:

For side-by-side drop-in installation, ask for a special adapter rail from your dealer.

Insertion and fixing

Before inserting the hob in the installation opening, place the special gasket around the bottom edge of the hob.

It is important to fix this gasket evenly, without gaps or overlapping, to prevent liquid from seeping underneath the hob.

- 1) Remove the pan stands and the burner caps and turn the hob upside down, taking care not to damage the ignition plugs and the thermocouples.
- 2) Place the gasket around the bottom edge of the hob as shown in the illustration on the right (fig.E).
- 3) Place the hob in the installation opening and push it down so that the hob is resting firmly on the cabinet, as shown in the illustration. The side springs will hold it in place (fig.F).
- 4) Remove with a cutter the gasket in excess from the edges of the hob (fig.G).

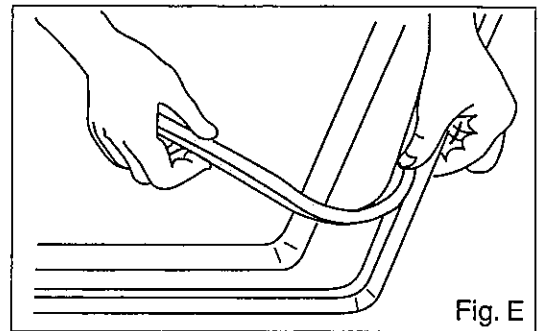


Fig. E

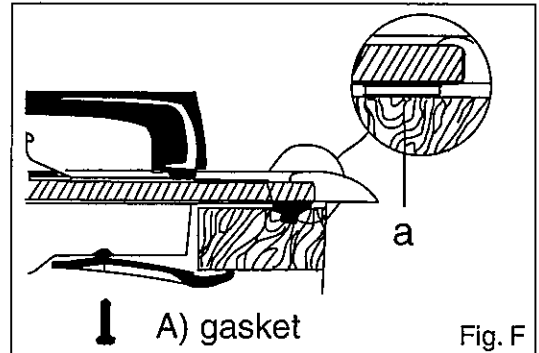


Fig. F

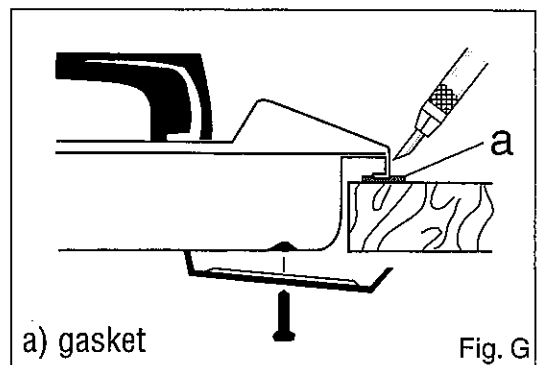
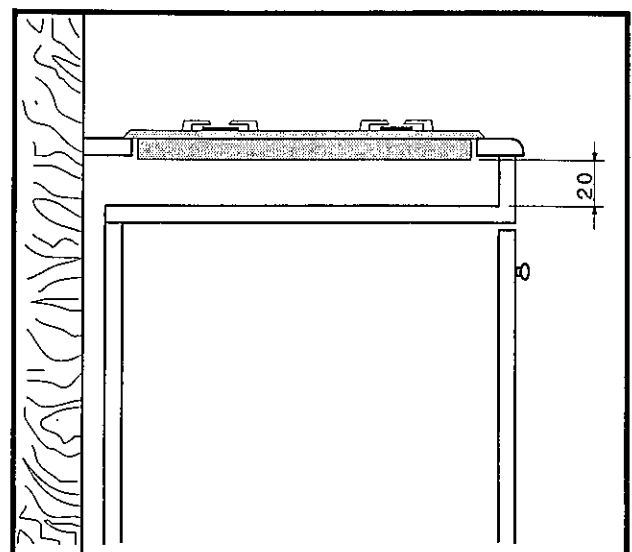


Fig. G

Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 600mm above the top of the pan supports no construction shall be within 450mm above the top of the pan supports.

WARNING TO THE INSTALLER

When the appliance is installed so that the base can be touched from underneath, a protective shield must be fitted. The shield must be at least 20mm from the lowest part of the appliance and be capable of withstanding the appliance temperatures. **WARNING** - A minimum of 20mm clearance must be maintained between the base of the appliance and any combustible material.



Routine maintenance

WARNINGS

Before performing any repair or operation, switch the appliance off and close the gas tap.

The manufacturer declines all responsibility for any damage to persons, animals or things caused by failure to observe the rules indicated above.

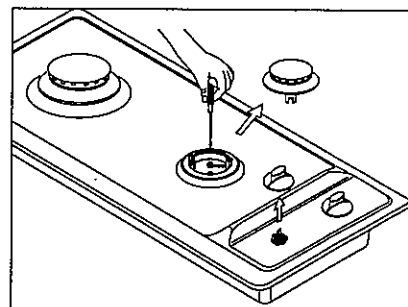
Have the condition and efficiency of the gas pipe and the pressure regulator (if installed) checked periodically. If anomalies are found, do not request repairs but have the faulty part replaced.

To ensure good performance and safety, the gas regulator taps must be greased periodically.



Periodic lubrication of the taps must only be carried out by qualified staff, who must also be contacted if the appliance malfunctions.

X) The hob is fixed in its upper part to the burners by means of some visible screws. If these screws are screwed, it is possible to open the appliance and to reach the inside components (see picture below).



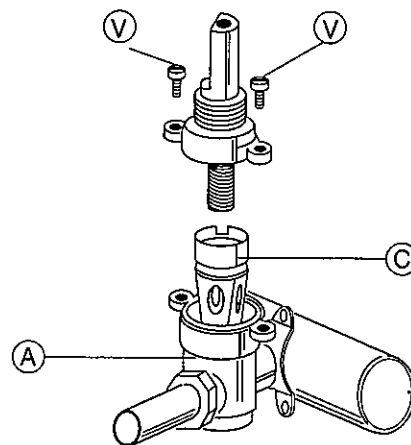
GREASING OF TAPS

If a tap becomes hard to be turned, grease it using a specific grease withstanding high temperatures.

Act as follows:

- Switch the appliance off and close the gas tap.
- Remove knobs, grids, burners and flame-spreaders.
- Follow the indications of point (X).
- Unscrew the two fixing screws V from the burner body A (see picture) and remove the cone C
- Clean the cone C and its slot by means of a cloth soaked with diluent.
- Slightly grease the cone with the relevant grease, put it in its slot, and turn it some times.

- Remove the cone again, remove the exceeding grease making sure the gas entries are not obstructed by grease residuals.
- Assemble everything carefully in the opposite direction.



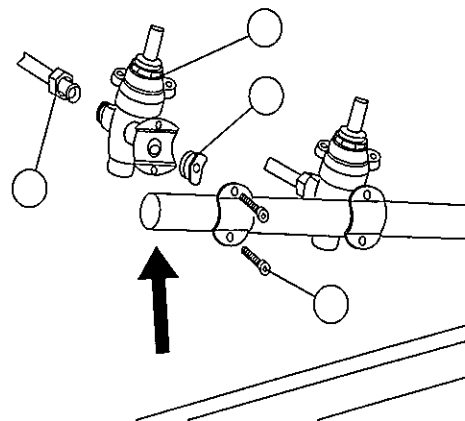
TAPS REPLACEMENT

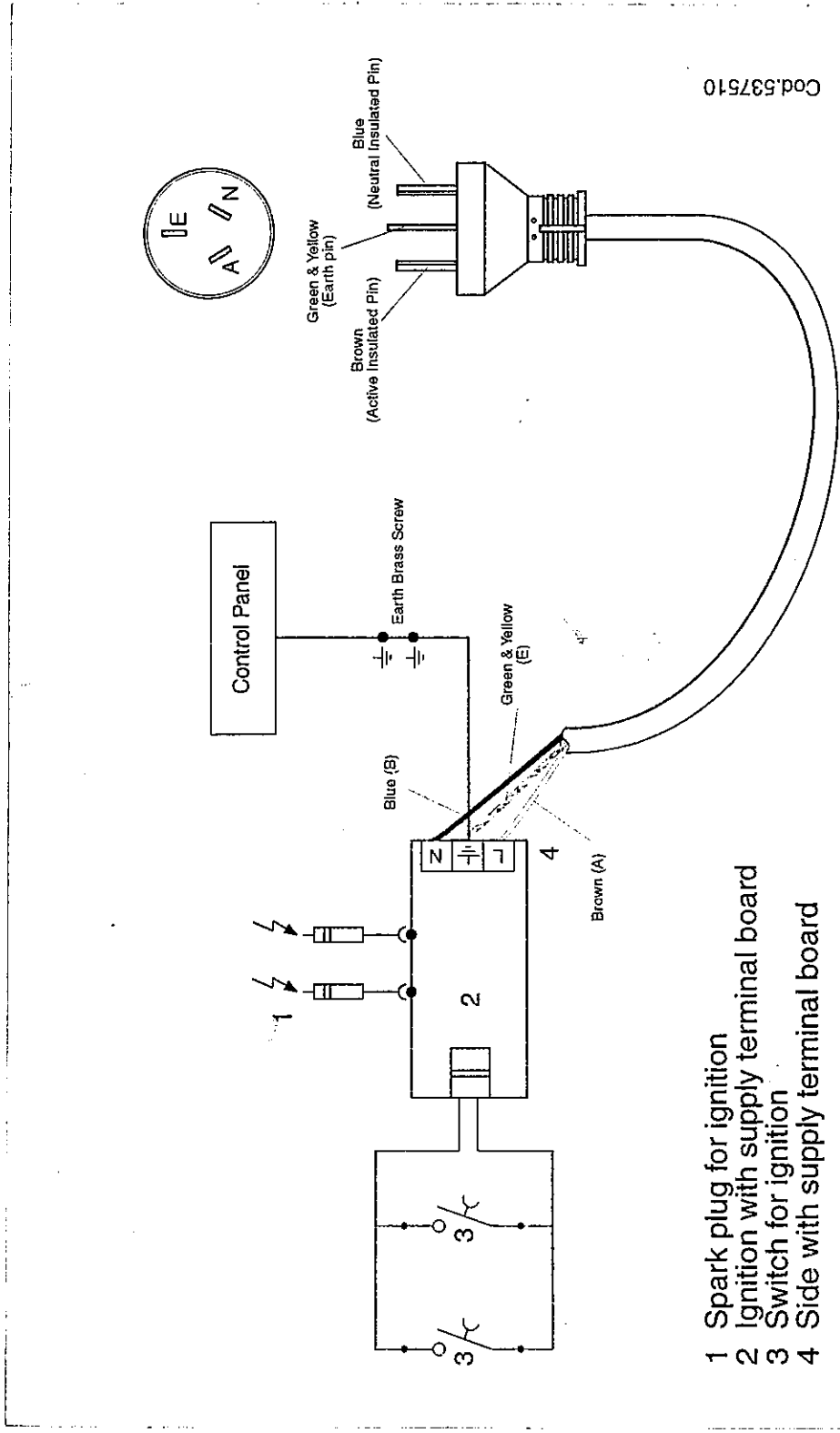
Act as follows:

- Switch the appliance off, and close the general gas tap.
- Remove knobs, grids, burners and flame-spreaders.
- Disassemble the upper hob as previously described.
- Follow the indications written in paragraphs A and B.
- Unscrew nut L of the gas tube to the burner and disassemble the gas manifold from the hob lower plate.
- Unscrew screws R fixing the tap to the bridge and remove the last (see picture).

Note: Every time the tap is replaced, it is necessary to replace seal gasket D too (see picture).

Once you have finished this procedure, re-assemble everything in the opposite sense, having care to check with water and soap the gas circuit seal.





Cod.537510

- 1 Spark plug for ignition
- 2 Ignition with supply terminal board
- 3 Switch for ignition
- 4 Side with supply terminal board

THE ENCLOSED ELECTRICAL DIAGRAM IS INTENDED FOR SERVICE PERSONAL ONLY