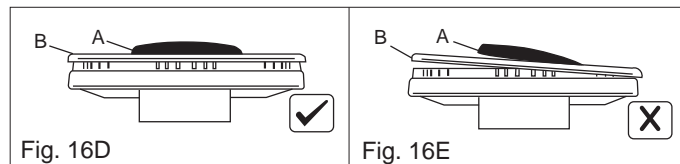


USER INSTRUCTIONS

After cleaning, make sure head "C" and covers "A" and "B" are properly placed on their seat as figure "D" and not off-center as in figure "E".



TROUBLE - SHOOTING GUIDE

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, call the number on the data label located on the front of this instruction manual.

BEFORE YOU CALL THE SERVICE MAN

A review of the following may save you a service call and if not it may help you explain the malfunction to the serviceman. Read the operating instructions carefully. **Be sure you know how to opera the appliance.**

If base of cooking utensils show signs of carbon (soot) deposit, this could indicate an incorrect burner flame. Please contact local service number (refer to the data label on the front of this instruction manual).

THE BURNER DOES NOT LIGHT

- Check to ensure Hotplate cord is plugged into outlet. Check for a blown fuse or tripped circuit breaker.
- Hotplate not properly grounded or polarized. This can effect ignition on spark ignition models.
- Check for power wattage.
- Check for power wattage.
- Gas supply not connected or not turned on.
- A pan is sitting on the burner grate. This may partially block the free air flow needed for combustion. Remove the pan and try again.
- Burners not adjusted properly.
- Food clogging burners or burner assembly misaligned. Make sure that burner ports on side of burner are not clogged. Make sure that burners are positioned correctly.

WHEN YOU CALL FOR SERVICE

When you call for service or order parts for your Hotplate 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.

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.

Montagnani - Modena - Italy - Cod. 536460 0205

HOT PLATES

INSTALLATION AND USER INSTRUCTIONS

ANDI

Model numbers APFH75TE APFX75TC 70cm Gas Cooktops

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

Congratulations on the purchase of your new Hot Plate

which is built to give you years of satisfactory service and pleasure when properly cared for and used. Producing an efficient Hotplate that conserves energy required a considerable investment of time, effort and money. Your Hotplate is engineered to surpass all performance and safety requirements. However, safety is also YOUR responsibility through proper use and care. With this in mind, it is important that you read this booklet. Acquaint yourself with the features and follow the use and care suggestions carefully for complete satisfaction.

Remember: only authorised personnel must make the necessary gas and electrical connections.

Be sure you know the correct model and serial model of your Hotplate. The data plate is sealed on the outside of the lower case of your Hotplate.

RECORD HERE FOR EASY REFERENCE

Model Colour Serial Number

Installation Date

Dealer's Name and Address

ENVIRONMENTAL WARNING

Waste packaging

Do not throw the packaging of your appliance into the dustbin, but pick out the different materials (e.g. foil, paperboard, polystyrene) according to the local rules for rubbish elimination.

This appliance must only be used for the purpose of domestic cooking.

INDEX

INSTALLATION INSTRUCTIONSpag. 3 - 6
SERVICE INSTRUCTIONSpag. 7 - 8
USERS INSTRUCTIONSpag. 10 - 12

WARNING

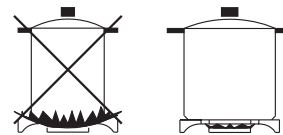
- * This appliance is not intended for use by young children or infirm persons without supervision.
- * Young children should be supervised to ensure that they do not play with the appliance.

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

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

USERS INSTRUCTIONS

safe position so they are out of reach of small children and cannot be accidentally knocked.



WARNING

It is not recommended to press push button for ignition if all the burners are not located in the proper positions. The burner heads, burner skirts and pan supports are removable for better cleaning: Always ensure that the burner skirts and heads are replaced correctly so that the burners function safely and correctly. During the use of the appliance pay attention that water or any liquid does not enter into the appliance through the holes of the burners or around the rods of the valves or the push button electronic lighter.

Water or juice will produce dangerous short-circuits and can seriously damage the working of the Hotplate. The base of the Hotplate casing will become hot in use and must not be touched through a drawer or cupboard openings.

CLEANING

Cleaning should only be carried out when the appliance is COOL and is SWITCHED OFF.

Always clean off spillage as quickly as possible to prevent burning which will make removal more difficult. Do not use harsh abrasive rags or products; they can seriously damage the appliance. For Hotplate top and enamelled pan supports use a wet cloth with liquid detergent.

FOR YOUR SAFETY

Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

- 1) If you smell gas:
 - open the windows
 - don't touch electrical switches
 - extinguish any open flame
 - never use a flame to locate such a leak, use soapy water only
 - contact authorised technician.
- 2) Keep children away from the appliance: they can suffer serious personal harm by touching the hot parts of the appliance and the pans.
- 3) Don't store items that are attractive to children above or near the appliance.
- 4) Do not store flammable products near the burners such as fabric, cartons or plastic boxes and especially aerosol containers.
- 5) In order to avoid any unintentional fall down, pan handles should be turned to the back of the cooker, not out to the room or over adjacent burners.
- 6) When cooking, don't wear clothes with flammable sleeves.

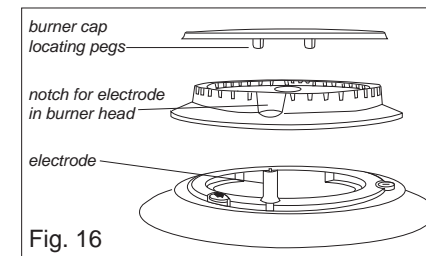


Fig. 16

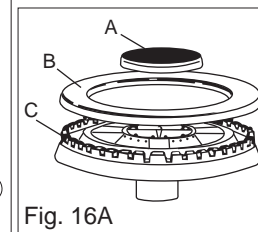
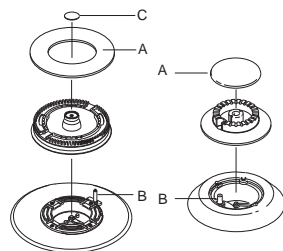


Fig. 16A





USERS INSTRUCTIONS





A-Burner cap
B-Lighting plug
C-Triple flame cap

Fig. 1

Dual triple flame version

- no gas flow
-  maximum gas flow from central burner
-  minimum gas flow from central burner
-  maximum gas flow from outer and central burners simultaneously
-  minimum gas flow from outer and central burners simultaneously

To light the burner, turn the appropriate knob anticlockwise to the low position (marked with a small flame symbol ) and depress the ignition button and release. If burner does not ignite repeat the procedure. To adjust the burner to the full-on position, turn the control knob clockwise to the appropriate setting (marked with a large flame symbol )

Where this appliance is installed in marine craft or in caravans, it shall **NOT** be used as a space heater".

To turn the burner OFF, turn the control knob clockwise to the OFF setting (marked with a dot ●).

APPLIANCES WITH SAFETY VALVE

Follow the same procedure described above to ignite the burners. In this case, however, once you have turned the knob to the open setting, hold it pressed in for 10 seconds. If for any reason the burner flame goes out, the safety valve automatically shuts off the gas supply to the burner in question.

It is recommended that pans suitable to the size of the burner should be used as follows:

Burner	minimum diameter	maximum diameter
Large (rapid)	180mm	230mm
Medium (semi-rapid)	120mm	200mm
Small (Auxiliary)	80mm	160mm
Triple Flame	220mm	260mm

Always use pans with all flat base diameter, which are well balanced and stable in use, a pan which overhangs the hotplate should not be used. Avoid using old, misshapen pans, or pans which are unstable when placed on a flat surface. Do not use "split pans" as they are inherently unstable.

To save gas, always position pans centrally over the burners and adjust the flames so that they do not lick up the sides of the pan and only the base is heated. Always put lids on a saucepans and boil only the amount of liquid you use. When the liquid has boiled adjust the setting to maintain a simmer.

Do not light the burner until the pan is in position and turn off the burner before removing the pan. In hard water areas, descale kettles regularly. For safety, keep saucepan handles turned to a

INSTALLATIONS INSTRUCTIONS

GAS HOT PLATE

IMPORTANT NOTICE TO THE INSTALLER

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 AS5601 (AG601) - Gas Installation and other relevant statutory code 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.**

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 to regulator, tighten and check the installation to ensure no gas leaks occur. Check that the available gas corresponds to the data label. The data label is located on the base of the appliance and a duplicate data label is fixed to the front of this instruction manual. For Natural Gas appliances, burner pressure is to be set at 1 kpa with middle front and right front burners operating at full rate. Apply a manometer to the test nipple and reset the regulator if necessary.

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

For conversion to U-LPG, please operate as specified in the paragraph GAS CONVERSION AND ADJUSTMENT (Page. 8).

Important: several parts are protected with a special anti-scratch film. Please remove it before use.

This appliance from the factory suitable for NATURAL gas but, if necessary, can be adjusted for U-LPG by a competent licensed person.

This appliance is of type "X" with regard to protection against over heating of surrounding surfaces.

5 BURNER UNIT

DIMENSIONS

Overall Height above work surface	45 mm
Width	680 mm
Depth	510 mm
Minimum space above hotplate	600 mm

CONNECTIONS

Gas	RC 1/2 (1/2" B.S.P.)
Electric	1 mm ² 3 core cable (3 amp fuse required)

Should conform to local gas authority requirements. Also refer to rangehood manufacturers recommendations.

INSTALLATIONS INSTRUCTIONS

POSITIONING

The Hotplate unit should be placed in a position free from draughts and with good light. The unit must not be fitted closer than 30 mm on the left hand side to non-combustible cupboards or wall. No shelf or overhang should be closer than 600 mm (23 5/8 in) above the unit unless protected by a suitable fireproof material. In addition, there should be a clearance of at least 110 mm (4 5/16 in) between the back wall and the back edge of the unit.

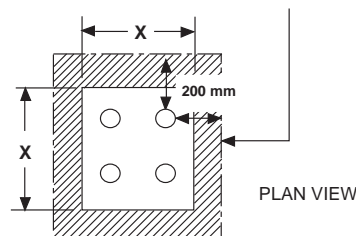
Protected Area: Any combustible surface within this area, except upward facing surfaces, must be protected by an approved noncombustible material.

The protected area extends:

(a) above the prohibited area by 150 mm vertically for the full width and depth of the cooking surface area and; (b) horizontally beyond the edge of the cooking surface area to a point 200 mm from any burner, as shown, in the plan view, and to a height of 450 mm above the top of the burner.

VENTILATION

Ventilation must be in accordance with AS5601/AG601-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.



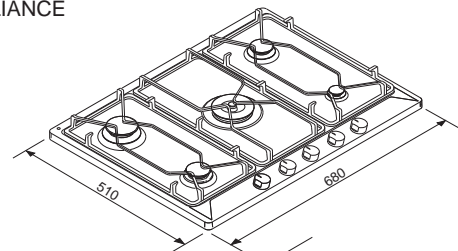
x - Cooking Surface Area

INSTALLATION

This Hotplate unit is suitable for installation into a work surface which has a minimum depth of 600 mm (23 5/8 in) and which is resistant to temperature up to 90°C). Prepare a cut-out in the work top with dimensions 480 mm (18 7/8 in) back to front and 560 mm (21 5/8 in) side to side. The cut-out should not be less than 45 mm (1 3/4 in) from the rear edge of the work surface.

When the HP is installed there must be a minimum clearance of 110 mm (4 5/16 in) between both the left hand edge and the rear edge of the Hotplate and any adjacent walls or cabinets (See Fig. 1).

MEASURES APPLIANCE



MEASURES BUILDING-IN

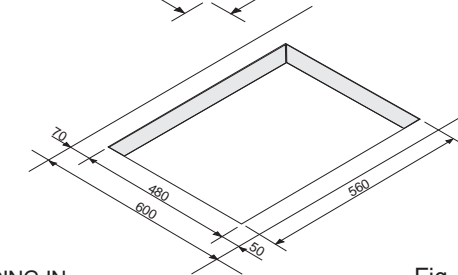
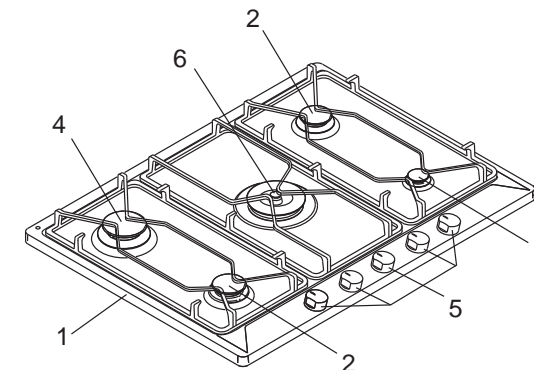


Fig. 1

USER INSTRUCTIONS

Gas Type	kPa	Jet mm Ø	Burners	Power MJ/h
Natural gas	1.00	1.14	Semi-quick	6.5
		0.85	Auxiliary	3.7
		1.50	Quick	11.5
		0.78/1.75	Triple Crown	17.3
		1.75	Total dual T.c.	16.3
		0.78	Central dual T.c.	2.9
Universal LPG	2.75	0.70	Semi-quick	6.4
		0.56	Auxiliary	4.0
		0.95	Quick	11.8
		0.44/1.05	Triple Crown	17.3
		1.05	Total dual T.c.	16.3
		0.44	Central dual T.c.	2.5



USING THE GAS HOT PLATE

NOTE: This hotplate is for domestic use only.

1.Hob

2.Medium semi-rapid burner

3.Small auxiliary burner

4.Large rapid burner

5.Burner control knobs

6.Triple flame burner

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.)

SERVICE INSTRUCTIONS

REPLACEMENT OF THE INJECTORS

When required to operate on other gas replace the injectors in accordance with information referred to in chart below (Fig.10). In order to change the work-top injectors, it is necessary to act as follows:

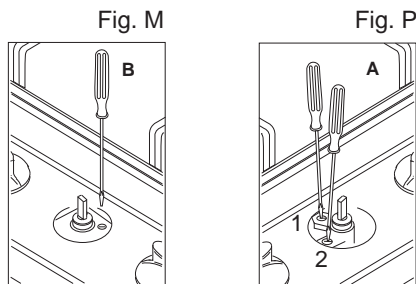
- remove the grids
- remove burners and flame-spreaders
- change the injector (see Fig. 6 AB - 6 CD) and replace it with another one suitable for the new type of gas.

SPECIAL NOTE

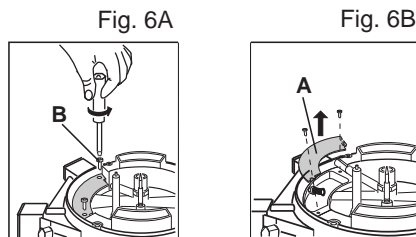
When converting from Natural Gas to U-LPG ensure that the NG regulator is removed and replaced with the Test Point Assembly. A gas regulator suitable for a supply pressure of 2.75kPa should be part of the gas tank supply.

LOW POSITION ADJUSTMENT

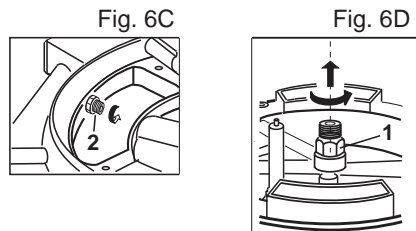
- 1) Light the burner as already described.
- 2) Turn the tap the minimum flame position.
- 3) Remove the control knob.
- 4) Use a thin straight screwdriver to turn the by-pass pin located next to the tap rod (see fig. M). For U-LPG, turn the by-pass pin fully clockwise. The result should be a small, homogeneous flame which is uniform around the entire burner ring. For the Dual Triple Flame version see fig. P, by-pass 1 central burner, by-pass 2 both burners.
- 5) Finally, check that the burner does not go out when the tap is turned quickly from the maximum to the minimum position.



Unscrew the screw " B " (fig. 6A) and disassemble the part " A " (fig. 6B).



Change the injectors 1 and 2 (fig. 6 CD).

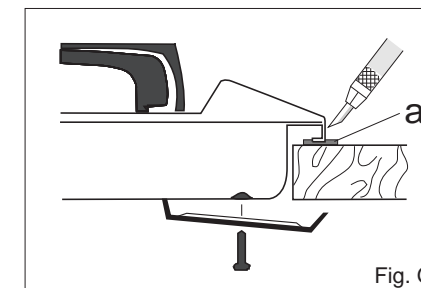
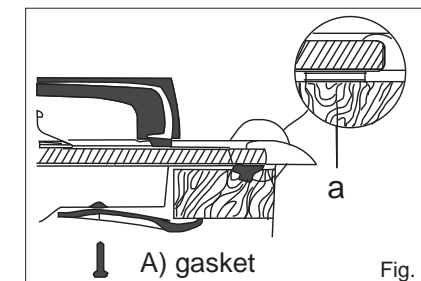
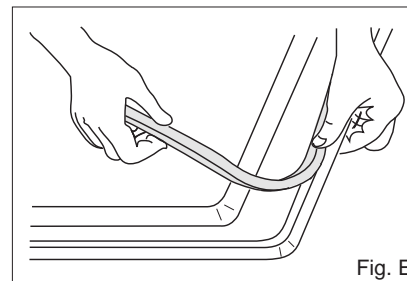


INSTALLATIONS INSTRUCTIONS

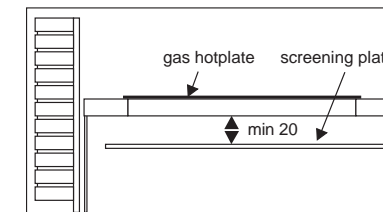
Insertion and fixing

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 (fig.F). The side springs will hold it in place.
- 4) Remove with a cutter the gasket in excess from the edges of the hob (fig G).



When the appliance is installed so that the base can be touched, we recommend fitting a protecting shield. This shield must project at least 20mm from the lower part of the appliance and be capable of withstanding the appliance temperatures.



INSTALLATION INSTRUCTIONS

GAS CONNECTION

The gas inlet is situated at the rear of the appliance, 250mm from the right-hand side and 58mm from the rear of the cooktop. 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 BEFORE APPLIANCE.

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, burners 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 on the front of this instruction manual.

ELECTRICAL CONNECTION

IMPORTANT

This hotplate is supplied with a plug & cord, simply plug into a 3 pin household socket outlet which is properly earthed. In order to avoid hazard, any electrical work performed on

this equipment or its associated wiring, should only be done by persons authorised by the supplier or similarly qualified persons.

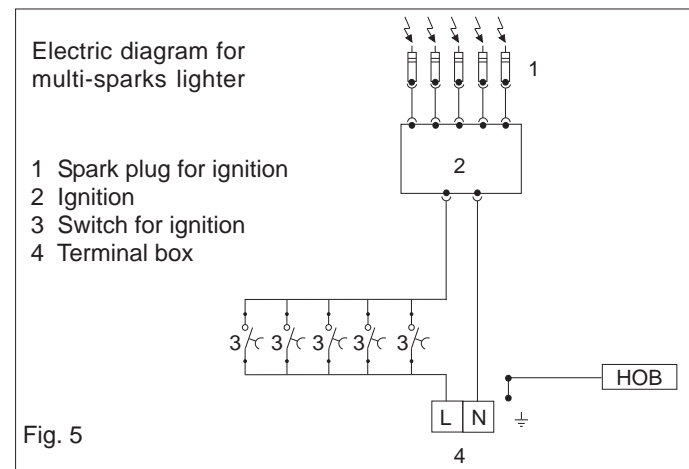
The wires in the mains lead are coloured in accordance with the following code:

GREEN & YELLOWEARTH
 BLUENEUTRAL
 BROWNLIVE

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.

WARNING: THIS APPLIANCE MUST BE EARTHED.

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



SERVICE INSTRUCTIONS

SERVICING FOR HOT PLATES

All service should be carried out by a authorised service technician only.

WARNINGS

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

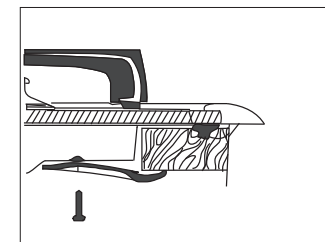
The manufacturer declines all responsibility for any damage to persons, animals or things caused by failure to observe the rules indicated above. In case it is necessary to repair or replace the inside components, act as follows:

DISASSEMBLY OF WORK-TOP

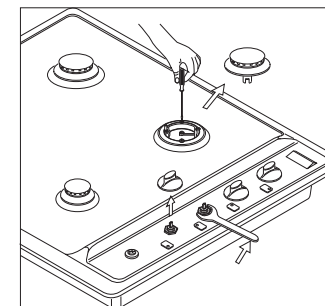
- disconnect the electrical supply cable
 - disconnect the gas supply tube
 - remove the grids
 - remove burners and flame-spreaders
 - remove the knobs from the fascia-panel
 - disassemble the work-top from the cabinet unscrewing screws blocking locking bridles.
- Remove the hob from the top.

A) On the lower plate of the hob, on the outside there are some visible screws fixing the burners and the gas manifolds to the chassis.

Once these screws or screw-nuts are unscrewed, it is possible to replace the components inside the hob .



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



GAS CONVERSION AND ADJUSTMENT

When used with natural gas all burners have been preset at our factory and further adjustment should not be necessary. Conversion kits to other gases are available from the place of purchase. Do not attempt to fit the conversion kit yourself. Conversion to U-LPG should only be carried out by an authorized technician.