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 PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- ✓ ***Never touch the appliance with wet hands or feet;***
- ✓ ***do not operate the appliance barefooted;***
- ✓ ***do not allow children or other incapable people to use the appliance without your supervision.***

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or illogical use of the appliance.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

✓ *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.*

✓ *The packaging material is recyclable and is marked with the recycling symbol* ♺.

✓ *Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.*

✓ *The manufacturer cannot be considered responsible for damage caused by unreasonable, incorrect or rash use of the appliance.*

✓ *If you should decide not to use this appliance any longer (or decide to substitute an older 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 appliance should be installed and all the gas/electrical connections made by a qualified engineer in compliance with local regulations in force and following the manufacturer's instructions.*

TIPS FOR THE USER

✓ *During and after use of the cooktop, certain parts will become very hot. Do not touch hot parts.*

✓ *Keep children away from the cooking hob when it is in use.*

✓ *After use, ensure that the knobs are in position ● (off), and close the main gas delivery valve or the gas cylinder valve.*

✓ *When the appliance is not being used, it is advisable to keep the gas tap closed.*

✓ *The periodical lubrication of the gas taps must be done only by specialized personnel. In case of difficulty in the gas taps operation, call Service.*

✓ *Make sure that the electrical cables of other appliances installed nearby cannot come into contact with the cooktop.*

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.*

✓ *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.*

✓ *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).*

1 COOKING HOB FEATURES

"3 GAS" COOKING HOB

with or without safety device

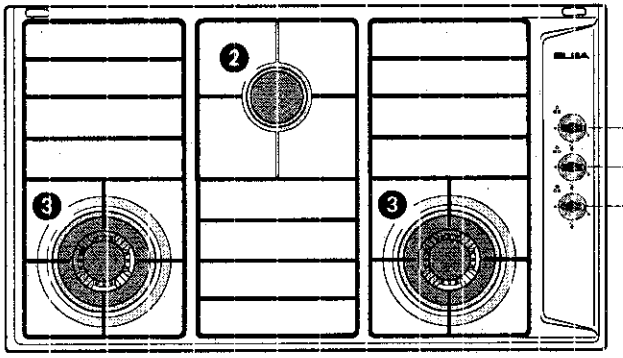


Fig. 1.1

"4 GAS" COOKING HOB

with or without safety device

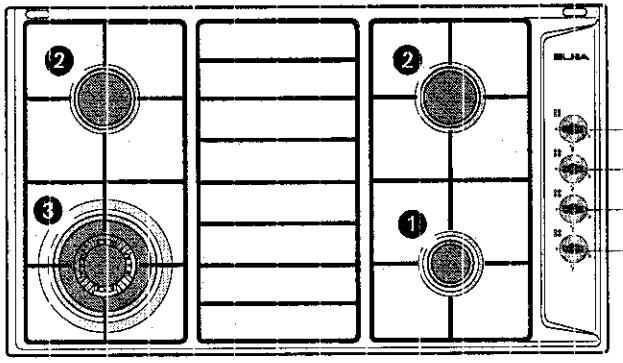


Fig. 1.2

"4 GAS + 1 ELECTRIC PLATE" COOKING HOB

with or without safety device

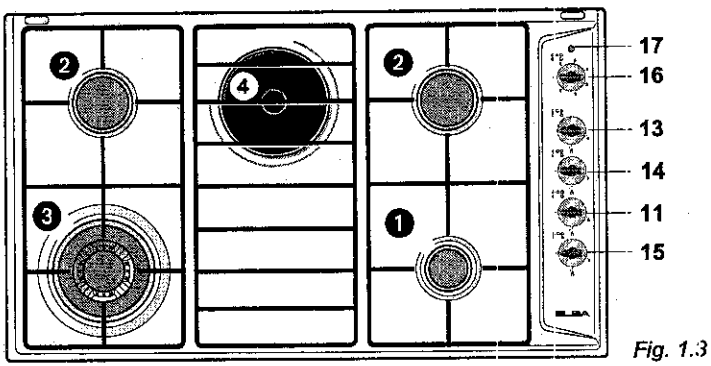


Fig. 1.3

COOKING SPOTS

1. Auxiliary burner (A) - 1.00 kW
2. Semirapid burner (SR) - 1.75 kW
3. Triple-ring burner (TR) - 3.50 kW
4. Electric hotplate Ø 145 - normal - (1000 W)

CONTROL PANEL DESCRIPTION

10. Burner control knob (A - rear central)
11. Burner control knob (TR - front left)
12. Burner control knob (TC - front right)
13. Burner control knob (SR - rear right)
14. Burner control knob (SR - rear left)
15. Burner control knob (A - front right)
16. Electrical plate control knob
17. Electrical plate warning light

NOTE:

✓ If the appliance has a safety valve system fitted (beside every burner is a T-shaped probe, as in Fig. 3.8 - not to be confused with the S-shaped electrode of the gas-lighter), the flow of gas will be stopped if and when the flame should accidentally go out.

✓ All the appliances are fitted with a gas-lighter incorporated into the knob.

2 USE OF COOKING HOBS

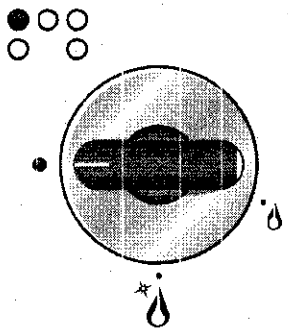


Fig. 2.1

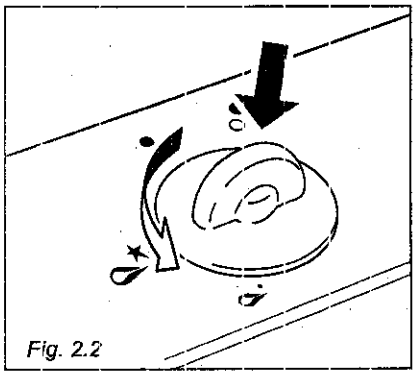


Fig. 2.2

N.B. When the burners are not being used, set the gas control knobs to their closed positions and also close the cock valve on the gas bottle or the main gas supply line.

GAS BURNERS

The gas flow to the burners is achieved by turning the knob (illustrated in fig. 2.1) which controls the safety tap.
By turning the knob so that the indicator line points at the symbols printed on the panel we obtain the following settings:

✓ full circle ● = closed valve

✓ symbol = maximum aperture or flow

✓ symbol = minimum aperture or flow

To light one of the gas burners, push in and turn the relative knob in an anti-clockwise direction, pointing the knob indicator towards the large flame symbol (i.e. max. gas flow).

The sparks produced by the electric lighter situated inside the relative burner will light the gas.

In the event that the local gas supply conditions makes it difficult to light the burner in maximum aperture position, try again with the knob in minimum position.

To reduce the gas flow to minimum, rotate the knob further anti-clockwise to point the indicator towards the small flame symbol.

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.

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.

The ignition device shall not be operated for more than 15 seconds. If after 15 seconds the burner has not lit, stop operating the device and open the compartment door of the cabinet underneath (if available) and/or wait at least 1 minute before attempting a further ignition of the burner.

In case of black-out, the ignition of the burner can be obtained by approching a flame (eg. a match) to the to part of the burner, close to the parts.

LIGHTING GAS BURNERS

Models without safety valve device

In order to light the burner, you must:

✓ To light one of the gas burners, push in and turn the relative knob fig. 2.1 to the maximum aperture position (large flame symbol) and hold the knob in until the flame has been lit.

✓ The sparks produced by the lighter situated inside the relative burner will light the flame.
Adjust the gas valve to the desired position

N.B. 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.

Caution!
the cooking hob becomes very hot during operation.
Keep children well out of reach.

Models with safety valve device

In order to light the burner, you must:

1 – Turn the knob fig. 2.2 in anti-clockwise direction up to the maximum aperture (symbol), push in and hold the knob; this will light the gas. In case of black-out, bring a lighted match close to the burner.

2 – Wait about ten seconds after the gas lighting before releasing the knob (starting time for the valve).

3 – Adjust the gas valve to the desired power.

If the flame of the burner should go out for any reason, the safety valve will automatically stop the gas flow.

To re-ignite the burner, first turn the control knob to position ●, **wait for at least 1 minute and then repeat the lighting procedure.**

BATTERY IGNITION

(models with battery ignition)

If the electronic ignition does not work make sure that the battery, installed on the back of the hob, is not flat and has been installed correctly (see the chapter "Installing the battery for electric ignition", page 14).

CHOICE OF THE BURNER (fig. 2.3)

The symbols printed on the panel beside the knobs indicate the correspondence between the knob and the burner.
The most suitable burner is to be chosen according to the diameter and volume capacity of the container to be heated.
It is important that the diameter of the pots or pans suitably match the heating potential of the burners in order not to jeopardise their efficiency and avoid a waste of energy.
A small diameter pot or pan placed on a large burner does not necessarily mean that boiling conditions are reached quicker.

DIAMETERS OF PANS WHICH MAY BE USED ON THE HOBS		
BURNERS	**MINIMUM**	**MAX.**
Auxiliary	6 cm	14 cm
Semirapid	16 cm	20 cm
Triple ring	24 cm	28 cm
wok max 36 cm		
do not use pans with concave or convex bases		

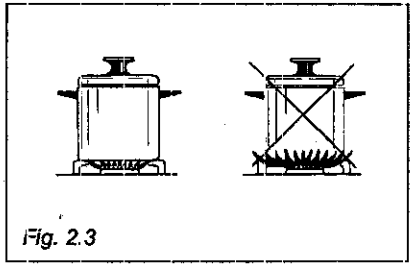


Fig. 2.3

CORRECT USE OF TRIPLE-RING BURNER

The flat-bottomed pans are to be placed directly onto the pan-support.

To use the WOK you need to place the proper stand in order to avoid any faulty operation of the triple-ring burner (Figs. 2.4 - 2.5)

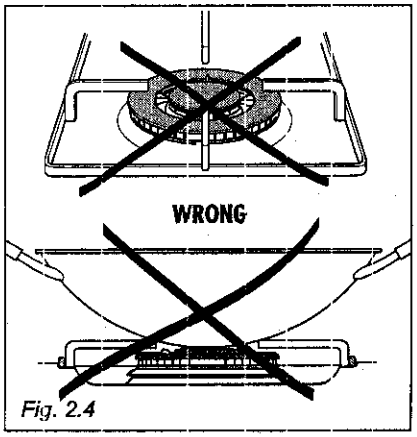


Fig. 2.4

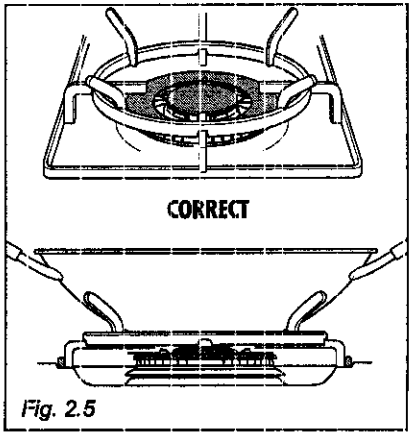


Fig. 2.5

ELECTRIC HOTPLATES

Never cook food directly on the electric hotplates! Always use a saucepan or special container.

NORMAL HOTPLATE

To turn on the electric hotplate, rotate the knob (fig. 2.6) to the desired setting. The numbers from 1 to 6 indicate the operating positions with increasing number corresponding to higher temperature settings (fig. 2.8).

CAUTION!
the cooking hob becomes very hot during operation.
Keep children well out of reach.

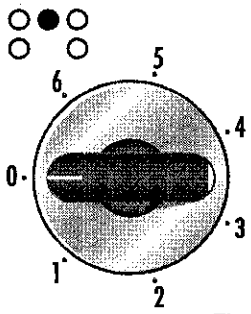


Fig. 2.6

PROPER USE OF THE ELECTRIC HOTPLATE (fig. 2.7)

When the pan comes to the boil, turn the heat down to the level desired.

Remember that the hotplate will continue to produce heat for about five minutes after it has been turned off.

While using the electric hotplate, you must:

- ✓ avoid keeping it on without something on it;
- ✓ avoid pouring liquids on it while it is hot;
- ✓ use flat-bottomed (electric hotplate type) pots and pans only
- ✓ use cooking receptacles which cover as much of the surface of the hotplate as possible.
- ✓ to save electricity, use lids whenever possible.
- ✓ never cook food directly on the hotplate: always use a pan or suitable container.

An indicator light located on the control panel signals that the hotplate is operating.

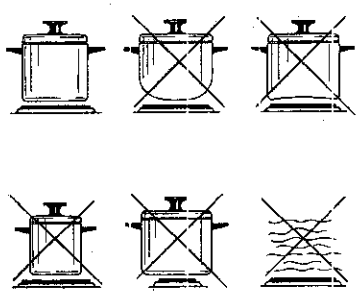
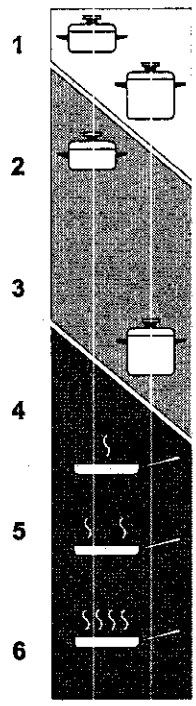


Fig. 2.7



= *Heating*

= *Cooking*

= *Roasting-frying*

Fig. 2.8

ELECTRIC HOTPLATE USAGE TABLE

Position of switch	TYPE OF COOKING
0	Switched OFF
1 2	For melting operations (butter, chocolate).
2	To maintain food hot and to heat small quantities of liquid (sauces, eggs).
3	To heat bigger quantities; to whip creams and sauces. (vegetables, fruits, soups).
3 4	Slow boiling, i.e.: boiled meats, spaghetti, soups, continuations of steam, cooking of roasts, stews, potatoes.
4	For every kind of frying, cutlets, uncovered cooking, i.e.: risotto.
4 5	Browning of meats, roasted potatoes, fried fish, omelettes, and for boiling large quantities of water.
6	Fast frying, grilled steaks, etc.

After a short period of use, experience will teach you which setting is the right one for your needs.

3 CLEANING AND MAINTENANCE

GENERAL RECOMANDATION

✓ Before you begin cleaning you must ensure that the hob is switched off.

It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.

✓ All enamelled surfaces have to be washed with soapy water or some other non-abrasive product with a sponge and are to be dried preferably with a soft cloth.

✓ Avoid leaving alkaline or acid substances (lemon juice, vinegar etc.) on the surfaces.

ENAMELLED PARTS

✓ All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products.

✓ Dry preferably with a chamois leather.

STAINLESS STEEL ELEMENTS

✓ These are to be cleaned with an appropriate product and dried carefully.

✓ Dry preferably with a chamois leather.

✓ **Note: regular use could cause discolouring around the burners/ electric hotplates, because of the high flame temperature.**

CONTROL KNOB

✓ The control knobs may be removed for cleaning but care should be taken not to damage the seal.

CLEANING ELECTRIC HOTPLATES

✓ Always clean when the hotplate is tepid.

✓ Use a soft cloth, dampened with water, and a little salt. To finish off, use a soft cloth with a little oil.

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.

BURNERS AND GRIDS

These parts can be removed and cleaned with appropriate products.

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

GLASS LID - optional

INSTALLATION OF THE GLASS LID

1. Remove gently the 2 hole-cover plates (T) from the rear edge of the cooking hob, being careful not to chip the enamel (fig. 3.2).
2. Thread the 4 holes (H) with the screws (F) (fig. 3.1). Lubricate the screws with an oil drop to make easy the screwing.
3. Insert the gaskets (G) under each hinge support (fig. 3.1).
4. House the right and left (B) hinge supports, then fasten by the screws (F).
5. Slip on the hinges on the side housings of the rear profile.

   IMPORTANT: in the right housing werhave to insert the hinge marked **"D"**, while in the left housing we have to insert the hinge marked **"S"**.
6. Assemble the lid by inserting the hinges on the two supports.

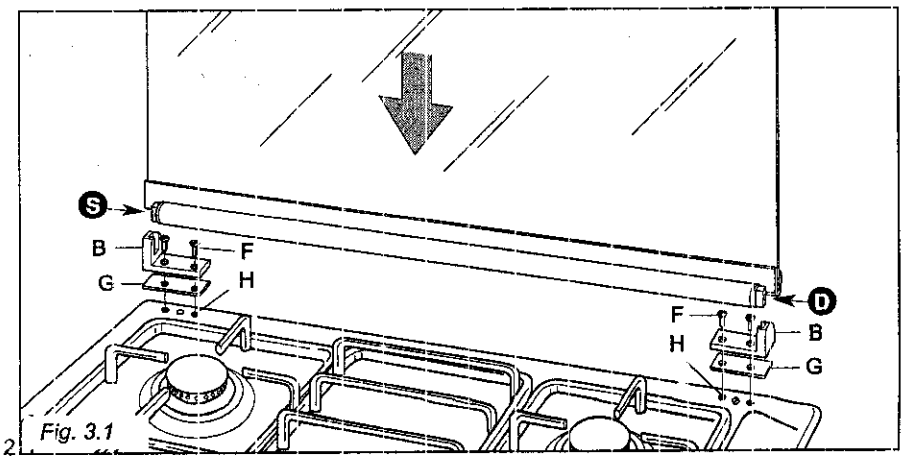


Fig. 3.1

SET THE CORRECT BALANCE

✓ Close the lid and check the correct balance; if laid on 45° position it should stay hanging.
If necessary, set the calibration of the hinge springs operating on the screws (R) (fig. 3.3).

CORRECT USE OF THE GLASS LID

✓ Do not close the glass lid when burners or electric plate are still hot.

✓ Do not lay on the glass lid hot pans or heavy utensils.

✓ Remove any spillages from the surface of the lid before opening.

CLEANING

✓ To clean, it is easy to remove the lid by pulling it upwards once it is fully open. If the hinges ought to slip out, see to set them again following the instructions.

IMPORTANT: in the right housing we have to insert the hinge marked **"D"**, while in the left housing we have to insert the hinge marked **"S"** (fig. 3.1).

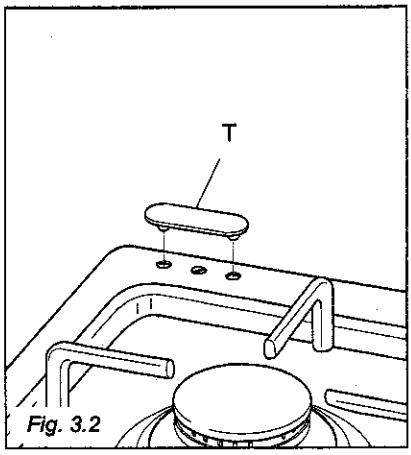


Fig. 3.2

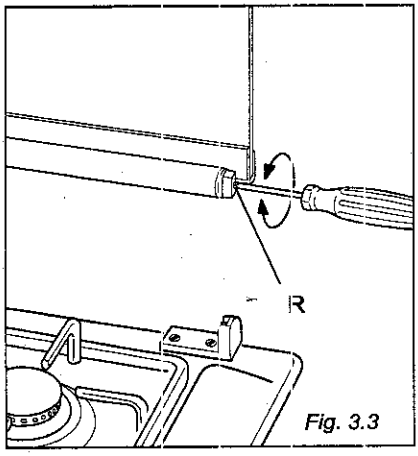


Fig. 3.3

BATTERY FOR ELECTRIC IGNITION (some models only)

In some models the battery is the power supply for the electronic ignition of gas burners.

Batteries last on average for about two years (alkaline battery) depending on how often the electronic ignition is used.

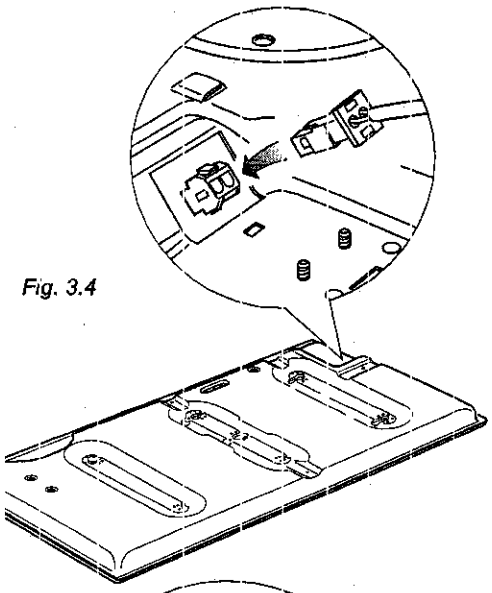


Fig. 3.4

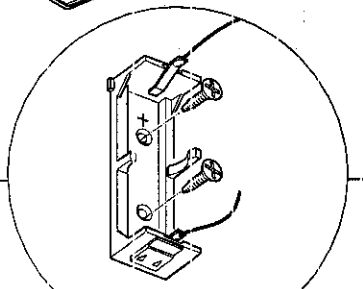


Fig. 3.6

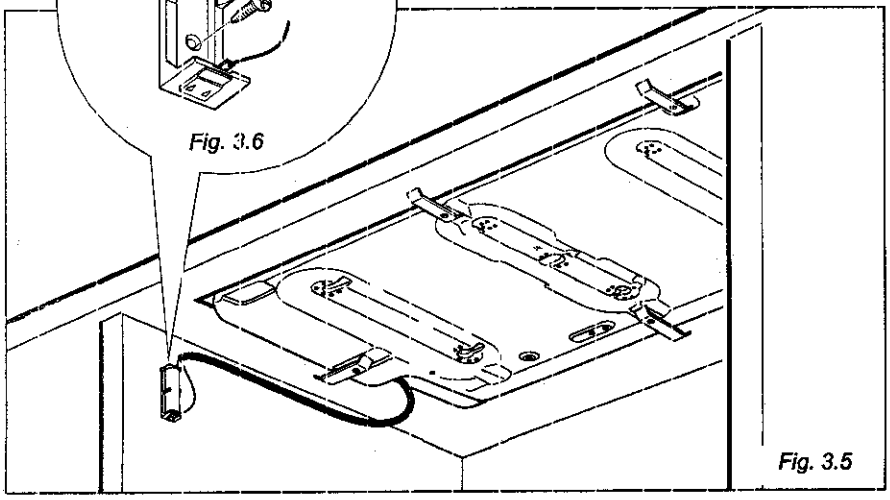


Fig. 3.5

FITTING THE BATTERY IGNITION SUPPLY

✓ Remove pan supports and burners from the cooktop.

✓ Turn over the cooktop: be carefull to lay on a soft surface so that it cannot be damaged.

✓ Connect the battery cable plug to the socket as indicated in figure 3.4.

✓ Fit the cooktop into the cabinet unit as described in the Installation chapter.

✓ Fix the battery holder to the cabinet unit (figures 3.5 - 3.6) with 2 suitable screws (not supplied). We suggest to position the support as per figure 3.5, on the left wall of the cabinet. Then fix the cable to the cabinet wall with suitable clamps (not supplied).

Important: do not secure the battery support to the hob casing.

✓ Insert a type AA battery (1.5 Volt) into the battery holder (fig. 3.7).

NOTES FOR BATTERY INSTALLATION OR REPLACEMENT:

✓ Only use a type AA 1.5 Volt battery.

✓ Check for correct polarity (fig. 3.7).

Important notes:

✓ Remove the battery if the cooking hob is not going to be used for a long time.

✓ If the battery leaks, replace it immediately. Avoid touching the leaked liquid and make sure it does not come into contact with clothes or other items.

✓ Clean the battery compartment carefully before installing the new one.

✓ **Note**: The battery is a potential source of danger for children. Keep them away.

✓ Dispose of flat batteries properly.

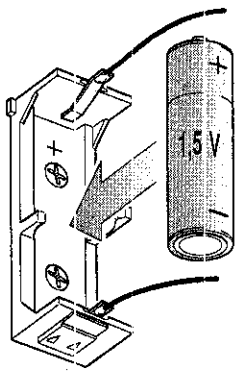


Fig. 3.7

CORRECT REPLACEMENT OF THE BURNERS

✓ It is very important to check that the burner flame spreader **F** and the cap **C** have been correctly positioned (see figs. 3.8 and 3.9).
Failure to do so can cause serious problems.

✓ Check that the electrode **S** (fig. 3.8) is always clean to ensure trouble-free sparking.

✓ In the models with safety device, check that the probe **T** (fig. 3.8) next to each burner is 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.

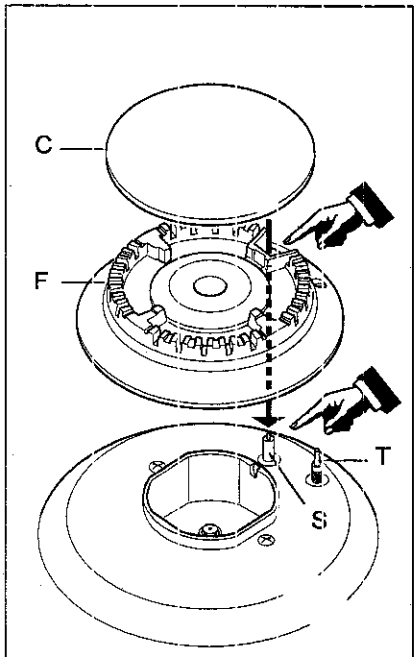


Fig. 3.8

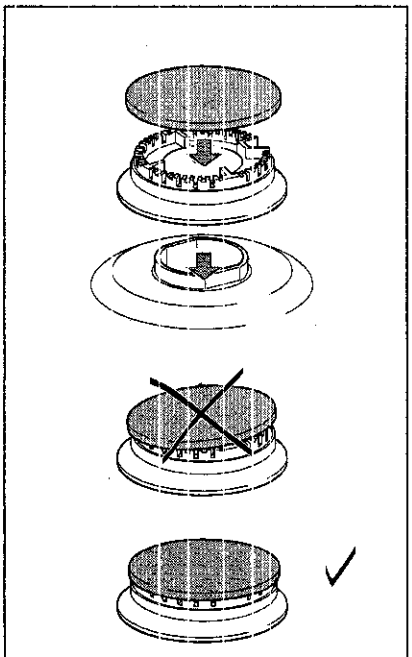


Fig. 3.9

CORRECT POSITION OF TRIPLE RING BURNER

✓ The triple ring burner must be correctly positioned (see fig. 3.10); the burner rib must be fitted in their housing as shown by the arrow.

✓ Then position the cap **A** and the ring **B** (fig. 3.11 - 3.12).

✓ The burner correctly positioned must not rotate (fig. 3.11).

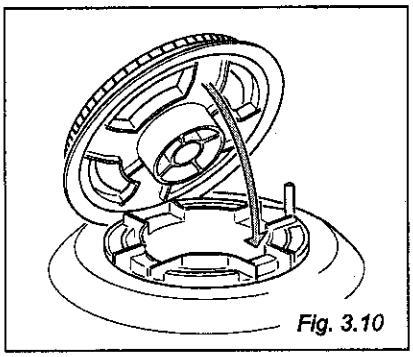


Fig. 3.10

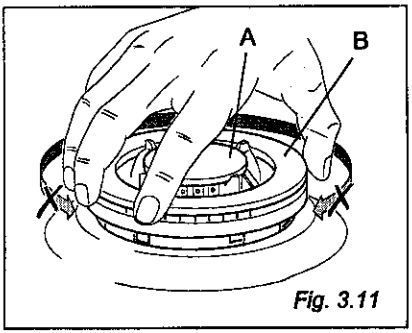


Fig. 3.11

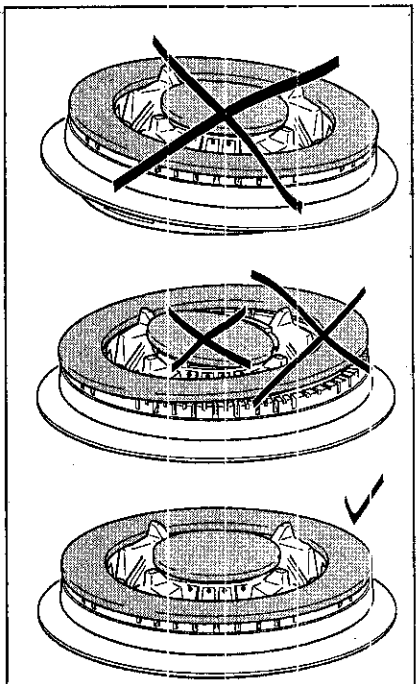


Fig. 3.12

Advice for the Installer

4 INSTALLATION

IMPORTANT

✓ The appliance should be installed by a **QUALIFIED INSTALLATION TECHNICIAN.**

✓ The appliance must be installed in compliance with regulations in force in your country and in observation of the manufacturer's instructions.

✓ Always unplug the appliance before carrying out any maintenance operations or repairs.

✓ ***The appliance must be housed in heat-resistant units.***

✓ ***These tops are designed to be embedded into kitchen fixtures measuring 600 mm in depth.***

✓ ***The walls of the units must not be higher than work top and must be capable of resisting temperatures of 75 °C above room temperature.***

✓ ***Do not instal the appliance near inflammable materials (eg. curtains).***

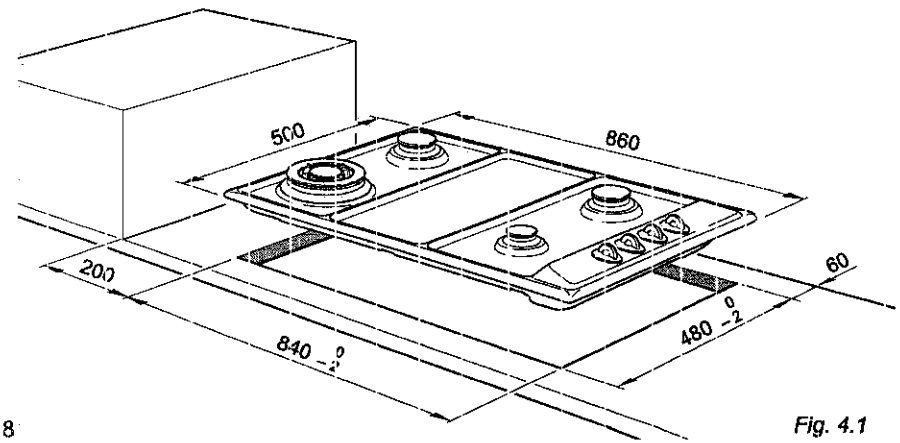


Fig. 4.1

INSTALLATION OF THE COOKING HOB

The furniture walls adjacent to the cooking hob must be necessarily of material resistant to heat.
The veneered synthetical material and the glue used must be resistant to a temperature of 120°C in order to avoid ungluings or deformations.

To built-in the cooking hob it is necessary to cut out the working top according to the dimensions shown in the figures, bearing in mind that:

- ✓ a minimum clearance of 30 mm has to be kept between the bottom of the cooking hob and the top of an appliance or a shelf;
- ✓ any wall at the side of the cooking hob must keep a distance of 200 mm minimum;
- ✓ the back wall must be at a distance of 60 mm minimum;

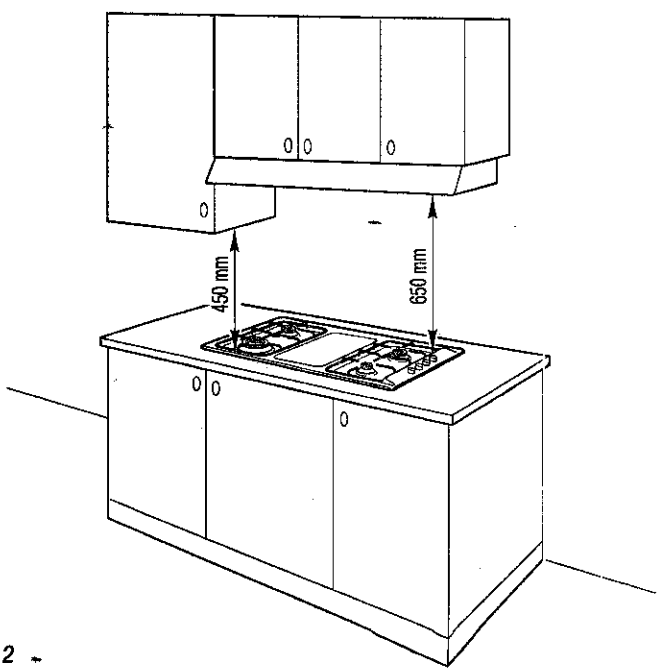


Fig. 4.2

CUPBOARD DOORS (fig. 4.3)

The fixture has to be made according to specific requirements in order to prevent the gas burners from going out, even when the flame is turned down to minimum, due to pressure changes while opening or closing the cupboard doors.
It is recommended that a 30 mm clearance be left between the cooker top and the fixture surface beneath it (fig. 4.3).

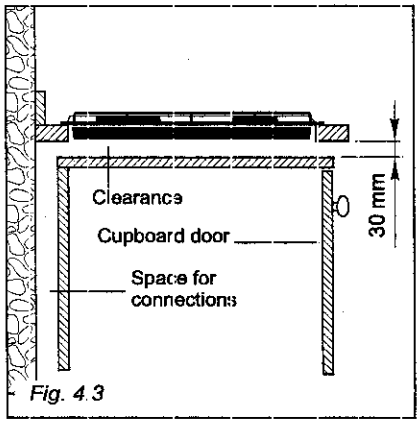


Fig. 4.3

ASSEMBLY OF THE FIXING TONGUES

The cooking hob is supplied with a set of tongues and screws for the fixing into furniture cabinets with a worktop from 2 to 4 cm deep.

Overturn the cooking hob and mount the tongues **"A"** in their housings, fixing the screws **"B"** of some turns only.
Be careful to correctly place the tongues as shown in the side figure 4.4.

INSTALLATION OF THE COOKING HOB

(fig. 4.4)

- ✓ Spread out the gasket **"C"** over the worktop at the edge of the aperture, taking care to superimpose the mastic at the corners;
- ✓ Slot in the cooking hob into the aperture of the cabinet and set it correctly;
- ✓ Adjust the tongues **"A"** and tight the screws **"B"** until the cooking hob is firmly secured.
- ✓ Using a sharp tool, cut the portion of gasket coming out from the cooking hob.

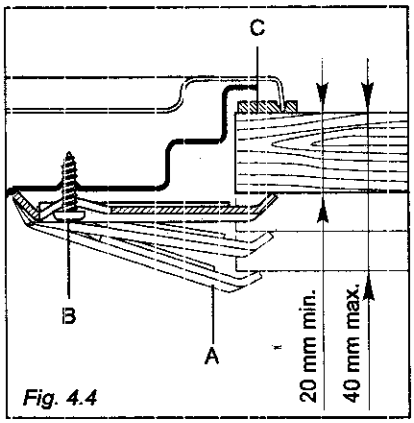


Fig. 4.4

CHOOSING SUITABLE SURROUNDINGS

In the room chosen to accommodate the gas appliance, there must be an adequate natural draft to allow combustion of the gas.

The natural draft must be produced directly by one or more vents made in the external walls and providing a total opening of at least 100 cm^2.
If the appliance does not have a no-flame safety device this opening must have an area of at least 200 cm^2.

The vents must be positioned close to the floor, preferably on the opposite side to the combustion discharge outlet and must be designed in such a way that they cannot be obstructed either from the inside or the outside.
When it is not possible to provide the necessary vents, the draft may be supplied from an adjacent room, ventilated in the required manner, provided it is not a bedroom or an area at risk.
In this event, the door of the kitchen must be opened to allow the draft to enter the room.

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. 4.5).
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. 4.6).
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".

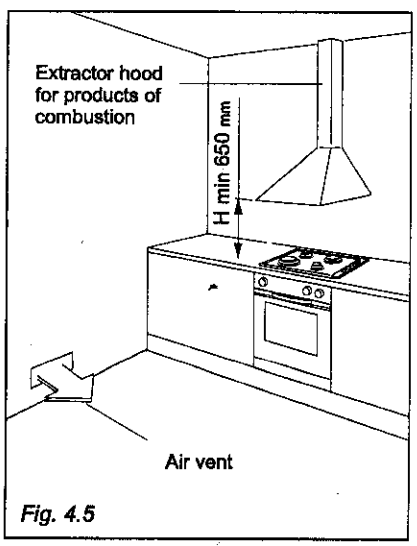


Fig. 4.5

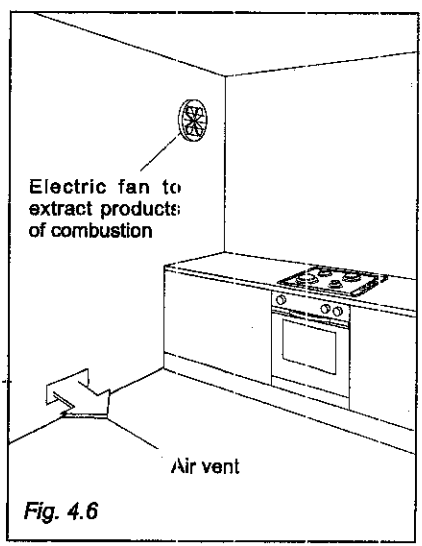


Fig. 4.6

TYPES OF GASES

The gases normally used may be grouped, in view of their features, in three families:

- L.P.G. (in cylinders)	G30
- NATURAL GAS (methane)	G20
- CITY GAS	G110

INSTALLATION

The appliance is predisposed and adjusted to operate with the gas indicated on the specifications plate applied onto the appliance.
If the appliance must be operated with a gas different than that indicated on the plate, it is necessary to execute the following operations:

– gas connection
– replacement of the injectors
– regulating of the minimum

Gas connection

Figure 5.1

The connection must be executed by a qualified technician according to the relevant standard.

The fitting (fig. 5.1) is made up of:
✓ 1 elbow connector "**A**"
✓ 1 adaptor "**B**" for natural or city gas
✓ 1 adaptor "**C**" for L.P.G.
✓ gaskets "**D**", "**E**" and "**F**"

The hob must be installed in a room with adequate ventilation.

Gas connection for:

Natural gas G20 or city gas G110

✓ Remove the adaptor "**C**" using two spanners.

✓ Connect the cooking hob to the gas net by a suitable rubber tube (inside diameter 13 mm).

Make sure the tube is snugly fit at both ends and use a standard tube clamp (not supplied) to fasten it.

L.P.G. (in cylinders) G30

✓ Fit up the adaptor "**C**" to the adaptor "**B**" interposing gasket "**E**".

✓ Connect the cooking hob to the cylinder pressure regulator by a suitable rubber tube (inside diameter 8 mm).

Make sure the tube is snugly fit at both ends and use a standard tube clamp (not supplied) to fasten it.

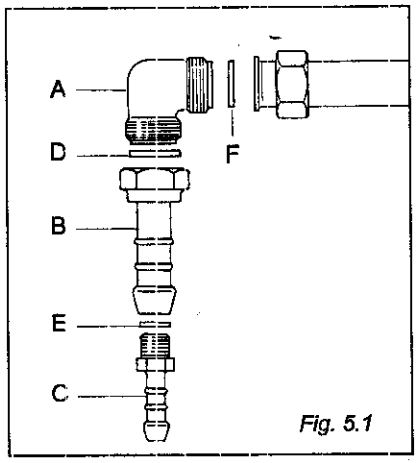


Fig. 5.1

ROTATION OF THE ELBOW

The appliance is supplied with a gas connection oriented towards the centre of the cooking hob.

The connection to the gas supply must be effected only from this side or in vertical position by turning the elbow downwards.

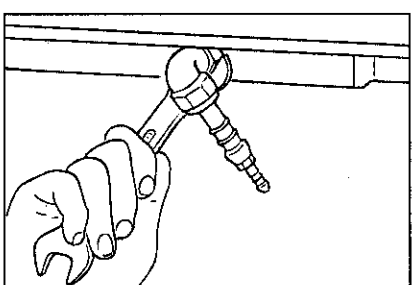
To turn the elbow, follow these operations:

✓ loosen the nut

✓ turn the elbow

✓ lock the nut

✓ make sure that there are no leakages by a soapy solution



ATTENTION:
DO NOT FORCE THE ELBOW ROTATION PRIOR TO LOOSENING THE NUT.

Fig. 5.2

IMPORTANT:

✓ **Never attempt to turn the elbow "A" without having first slackened off the relative lock nipple.**

✓ **The gaskets "D-E-F" (fig. 5.1) are the elements that guarantees the seal in the gas connection.**
It is recommended that they be replaced whenever they show even the slightest deformation or imperfection.

✓ **After connecting to the gas supply, check that the couplings are correctly sealed, using soapy solution, but never a naked flame.**

✓ **The connection with rigid metal pipes should not cause stresses to the hob manifold.**

✓ **If the rubber tube is used for the gas connection:**

- **Make sure the tube is snugly fit at both ends and use a standard tube clamp (not supplied) to fasten it.**
- **The rubber tube must be as short as possible, without contractions or kinks.**
- **The rubber tube must not be, at any point of its lenght, in contact with the "hot" parts.**
- **From time to time check to make sure that the rubber is in perfect condition and substitute it at the printed due date or if it shows signs of wearing or damage.**

ADAPTING THE APPLIANCE TO FUNCTION WITH DIFFERENT TYPES OF GAS

If a different gas from that one indicated on the label is used, you need to adapt the cooktop to this new situation.

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

Select the injectors to be replaced according to the table on next page.
The nozzle diameters, expressed in hundredths of a millimetre, are marked on the body of each injector.

OPERATIONS TO BE PERFORMED WHEN SUBSTITUTING THE INJECTORS

✓ Remove the pan-supports, the burner covers and the knobs;

✓ Using a wrench substitute the injectors "J" (Fig. 5.3 - 5.4) with those ones suitable for the type of gas for which it is to be used.

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

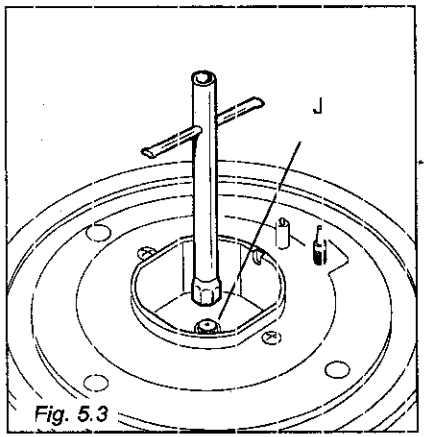


Fig. 5.3

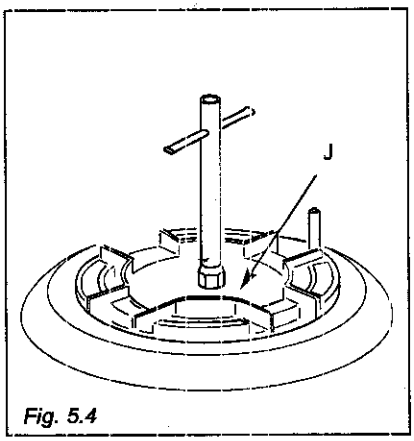


Fig. 5.4

TABLE FOR THE CHOICE OF THE INJECTORS

BURNERS	NOMINAL POWER [Hs - kW]	REDUCED POWER [Hs - kW]	LPG Ø injector [1/100 mm]	NATURAL GAS Ø injector [1/100 mm]	TOWN GAS Ø injector [1/100 mm]
Auxiliary (A)	1,00	0,30	50	72 (X)	145 (1)
Semi-rapid (SR)	1,75	0,45	65	97 (Z)	190 (2)
Triple ring (TR)	3,50	1,50	95	135 (T)	340 (6)

AIR VENT NECESSARY FOR GAS COMBUSTION = (2 m^3/hxkW)	
BURNERS	Air vent necessary [m^3/hr]
Auxiliary (A)	2,00
Semirapid (SR)	3,50
Triple-ring (TR)	7,00

REGULATING THE BURNER MINIMUM SETTING

When switching from one type of gas to another, the minimum flow rate must also be correct: the flame should not go out even when passing suddenly from maximum to minimum flame.
To regulate the flame follow the instructions below:

✓ Light the burner

✓ Set the cock valve to minimum

On gas valves provided with adjustment screw in the centre of the shaft (fig. 5.5):

✓ Using a screwdriver with max. diameter 3 mm, turn the screw inside the tap until the correct setting is obtained.

On gas valves provided with adjustment screw on the valve body (fig. 5.6):

✓ Turn the screw "A" to the correct setting with a screwdriver.

For G 30/G 31 gas, tighten the adjustment screw completely.

LUBRICATING THE GAS TAPS

If one of the gas taps becomes hard to turn, dismantle it, thoroughly clean with petrol and apply special high-temperature grease.

Warning!
These operations must be performed by a specialised engineer.

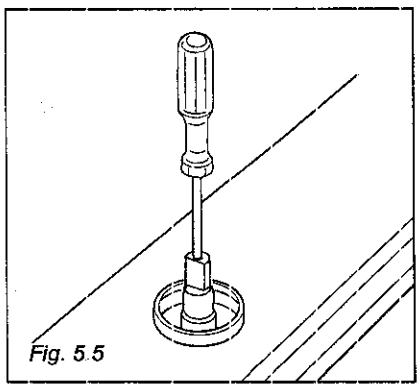


Fig. 5.5

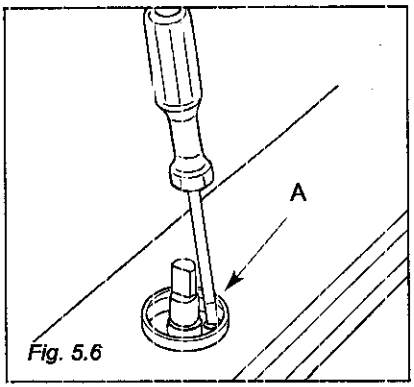


Fig. 5.6

6 ELECTRICAL SECTION

IMPORTANT: The cooking hob be installed in accordance with the manufacturer's instructions. Incorrect installation, for which the manufacturer accepts no responsibility, may cause damage to persons, animals and things.

DETAILS

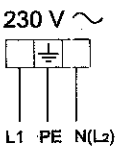
- ✓ Connection to the electric power supply must be carried out by a qualified technician and following the appropriate safety regulations;
- ✓ Before carrying out the connection to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the hob's power rating (also indicated on the identification plate);
- ✓ The power point must be connected to a suitable earth wiring, in conformity to current safety regulations.
- ✓ The hob is supplied without a power supply plug and therefore if you are not connecting directly to the mains, a standardized plug suitable for the load must be fitted.
- ✓ It is possible to connect the appliance directly to the mains supply by means of a heavy duty switch with 3 mm minimum distance between the contacts.
- ✓ The power supply cord must not touch against any hot surfaces and must be placed so that its temperature does not exceed 75°C at any point along its length.
- ✓ After having installed the appliance, the power switch or power plug must always be in a accessible position.

N.B. For connections to the mains power supply, never use adapters, reductions or multiple power points as these may overheat and catch fire.

In the event that installation should require modifications to the mains supply wiring system or if the power plug is not suitable for the type of power point available, 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.

REPLACING THE POWER SUPPLY CABLE

Use the same type of power supply cable. This cable must be connected to the terminal block following the side diagram.



FEEDER SPECIAL CABLE SECTION
Type "H05V2V2-F"
resistant to temperatures of 90°C

230 VAC 50 Hz 3 x 0,75 mm^2

If the power supply cable is damaged it must be substituted by a suitable cable available in the after sales service.

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.

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 manufacture or commercial reasons at any moment and without prior notice, without jeopardising the essential functional and safety characteristics of the appliances.

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