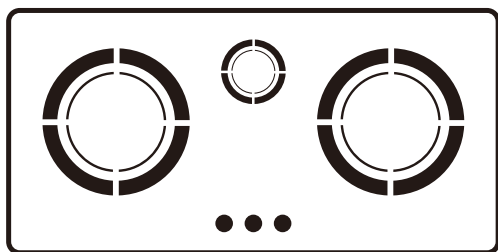


vatti



COOKING HOB
(BUILT-IN)



Instruction manual

PLEASE READ THE INSTRUCTION MANUAL CAREFULLY
BEFORE USING THE PRODUCT AND KEEP IT PROPERLY!



TECHNICAL ASSISTANCE AND SPARE PARTS

Before this appliance left the factory it was tested and set by specialized, expert personnel to guarantee the best functioning results.

Authorised personnel must do any subsequent repairs or adjustments that may be necessary with the maximum care and attention.

For this reason we always recommend contacting the nearest Assistance Centre of ours, specifying the brand, model, serial number and type of problem you are having with it. You will find the relative data printed on a label affixed behind the appliance and on the label affixed on the cover. of this handbook.

With this information the technical assistant can come with the right spares and guarantee a prompt job.

You will find original parts and optional accessories at our Technical Assistance Centres and authorised dealers.

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1. IMPORTANT NOTES AND PRECAUTIONS FOR USE

You have purchased one of our products for which we thank you. We are confident that this new appliance, modern, functional and practical, made with top quality materials, will meet all your demands.

This new appliance is easy to use but before installing and using it, **it is important to read this handbook through carefully**. It provides information for a safe installation, use and maintenance. Keep this handbook in a safe place for future reference.

The manufacturer reserves the right to make all the modifications to its products that it deems necessary or useful, also in your interests, without prejudicing its essential functional and safety characteristics

The manufacturer cannot be held responsible for any inaccuracies due to printing or transcription errors that may be found in this handbook.

N.B.: the pictures shown in the figures in this handbook are purely indicative.

- The installation, adjustments, conversions and maintenance jobs (part "6. INSTRUCTIONS FOR THE INSTALLER") must only be carried out by authorized personnel.
- The installation of all-gas and combi appliances must comply with the standards in force.
- The appliance must only be used for what it has been made for, that is, cooking for home use. Any other use is considered improper and, as such, dangerous.
- The manufacturer cannot be held responsible for any harm to people or damage to things deriving from an incorrect installation or maintenance or from an erroneous use of the appliance.
- Once the outer wrapping and the inner wrappings of the various parts have been removed, check and make sure that the appliance is in perfect condition. If you have any doubts do not use the appliance and call in a qualified person.
- The packaging materials used (cardboard, bags, polystyrene foam, nails, etc.) must not be left anywhere in easy reach of children because they are a potential hazard source. To safeguard the environment all packaging materials are environment friendly and recyclable.
- Prior to connecting the appliance ensure that the rating plate data correspond to those of the gas mains (see part "7. TECHNICAL FEATURES").

⇒ Do not leave the appliance outside under the sun, rain, etc

⇒ Do not let children or anybody who is incapable to use the appliance on their own.

- When you have finished using the appliance check that all the controls are in the off or closed status on the front panel.
- All repairs or settings must be done with maximum care and attention by qualified personnel. For this reason we recommend you call the nearest Assistance Centre of ours, explaining the trouble and giving the name of the model.

If an appliance is out of order or is not going to be used any more, it must be rendered useless by eliminating those parts that could be a hazard source for children when they are playing.

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

DO NOT STORE OR USE FLAMMABLE LIQUIDS OR ITEMS IN THE VICINITY OF THIS APPLIANCE.

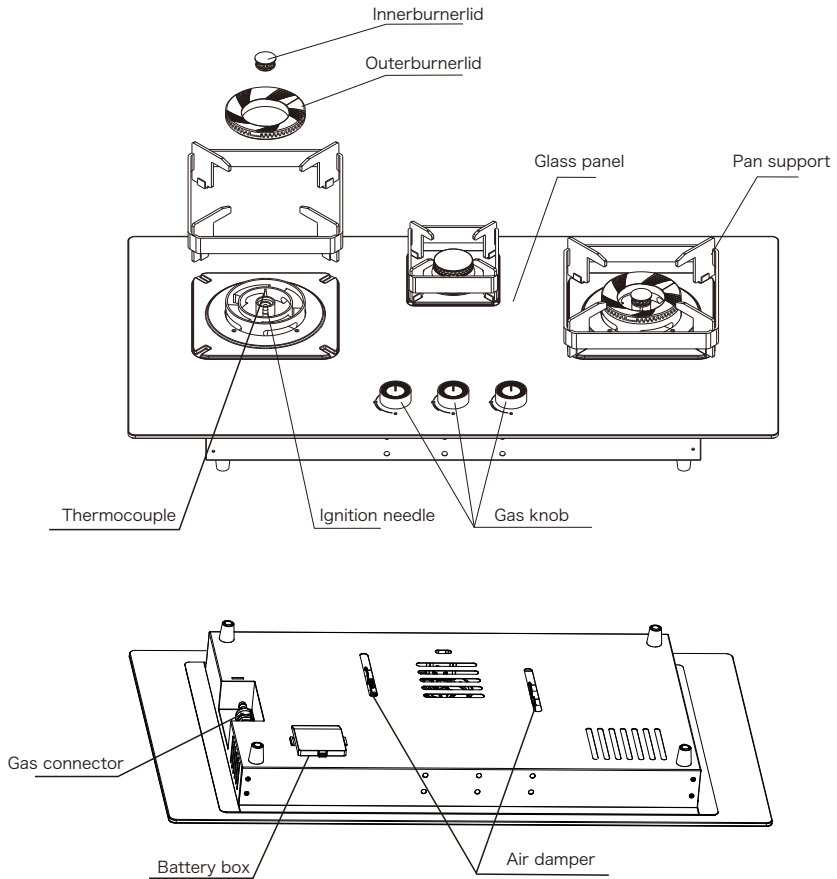
NOT FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOMES UNLESS EACH BURNER IS FITTED WITH A FLAME SAFEGUARD.

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

DO NOT MODIFY THIS APPLIANCE.



2. DESCRIPTION OF THE APPLIANCE



C830G

Product size: 900x480x165 (mm)

Cutting size: 700x400xR10 (mm)

3. INSTRUCTIONS FOR THE USER: USE

PRESENTATION

The burners are graduated in their size and rating to provide the exact heat required for every style of cooking.

The burners can be equipped with safety thermocouples (see fig. 1).

On the top of each knob there is a printed diagram showing to which burner or heating element it refers.

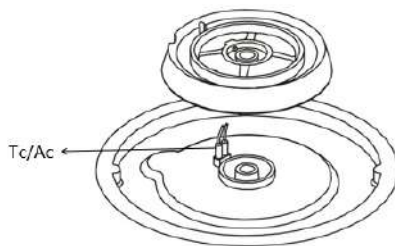


Fig 1

GENERAL NOTES ON SAFETY

- When the burners or plates are in use do not leave them unattended and make sure there are no small children in the vicinity. Check that pan handles are positioned correctly and always keep an eye on the pan whenever oils or fats are used as they are easily inflammable.
- Do not use spray cans near the appliance when it is in use.
- If the built-in hob has a lid, before opening the lid remove any food deposits from its surface.
- If the built-in hob has a crystal glass lid, it can explode if heated. Turn off all the burners and switch off all plates, before closing the lid.
- If you see any cracks on the surface of the plate, disconnect the appliance from the mains immediately.
- After you have used the appliance make sure that all the controls are off or closed.

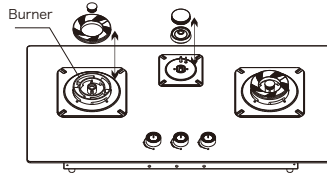
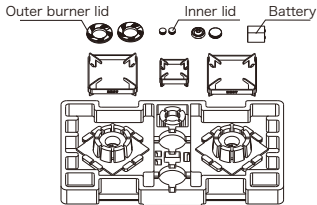
- **CAUTION:**
- This appliance is for cooking purposes only. It shall not be used for other purposes, for example room heating.
- In case the glass surface breaks: shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply, do not touch the appliance surface, do not use the appliance.
- This appliance is with burner cooling fan, if the fan block or stop working, please contact the local service centre or qualified service engineer for assist.



INSTALLATION INSTRUCTION

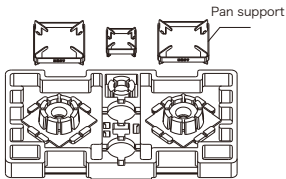
Step 01

Take off the outer burner lid, inner lid and battery from the box, then assemble them on the burner as below picture.



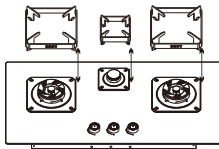
Step 02

Take off the pan support as below picture.



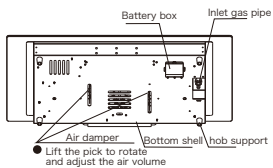
Step 03

Put the pan supports on the burners as below picture.



Step 04

Adjust the air volume and make sure the flame is blue.



⚠ Due to continuous improvement of the product, if the actual product does not match the description in this manual, please refer to the actual product!

1. Check the opening template first and cut the inset hole in the hob countertop according to the size of this template and the dimensions provided.

1) The net height of the hole from the table top to the bottom is $\geq 14\text{cm}$, which is convenient for installation and debugging.

2) When opening the hole, pay attention to the distance between the edge of the stove and the wall or other objects $\geq 15\text{cm}$, and the space at the top should be $\geq 100\text{cm}$.

2. Remove the foam pad, packaging bag and dust cap of the intake pipe, and put on the special gas inlet hose.

The air intake hose must be inserted to the red line position of the joint, fastened with a hose clamp, and checked with soap for no air leakage. If there is a G1/2 threaded interface at the intake joint, a rubber gasket must be added to the joint of the intake joint to ensure no air leakage (see Figure 2).

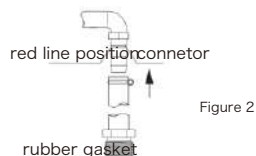


Figure 2

1) The cabinet door should be opened $> 150\text{cm}$ near the stove.

Ventilation holes (preferably in the form of grids), The cabinet where the built-in cooker is installed must meet the ventilation requires the size of the opening to communicate with the atmosphere, otherwise it will cause the leakage gas to deposit and cause an explosion.

2) The stove and gas cylinder must be kept at 50cm to 100cm , the air intake pipe used is shorter than 150cm , and the rubber hose must not touch the stove body.

3. The battery box is located at the bottom of the cooker. Press the battery box cover A (see Figure 3) backward with your hands and open the battery box cover downwards. Install the 1# battery correctly, paying attention to the positive and negative poles of the battery.



Figure 3

4. Install the outer ring fire cover, center fire cover, fire cover seat (fire distributor) and pot support correctly.

Operation steps and adjustment methods

● Fire

1. Put the two knobs at the " " position, and then turn on the main switch of the air source.

2. Press the knob, then turn it counterclockwise, the ignition needle will make a sound of "pop, pop...", and the main fire will be automatically ignited (see Figure 4).

⚠ Notice

1) If the stove is ignited for the first time or the stove has been stopped for a long time, it may fail to ignite for the first time, and it is necessary to repeatedly ignite to discharge the air in the hose. If the ignition fails many times, resulting in gas leakage, the room should be ventilated, and the ignition can only be continued after the gas has been exhausted, otherwise it may cause an explosion.



Figure 4

2) Adjust the damper so that the flame can burn to the tip of the thermocouple, and let go after the main fire burns when igniting.

● Fire adjustment

Rotate the knob slowly to adjust different firepower levels (the shape of the knob is for reference only, please refer to Figure 5 for the actual product).

● Flameout

Turn the direction of the knob to the closed position of the gas source (that is, the " " position), and the flame will be automatically extinguished, and then the main switch of the gas source will be turned off (see Figure 5).

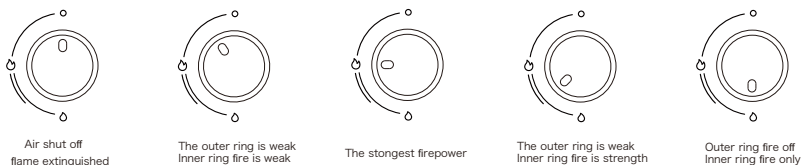


Figure 5



● **Damper adjustment** (see Figure 6)

1. The damper is located at the lower part of the bottom shell of the cooker. By adjusting the damper, the combustion state should be stable. When burning, the flame should be clear, without flashback, without yellow flames, and without flames.

When the flame flashes back, leaves the flame or loses fire, the air inlet should be closed.

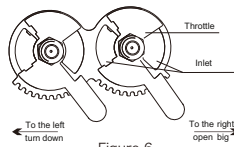


Figure 6

2. When the flame shows yellow flame or black smoke, open the large air inlet, and the flame will be light blue when burning normally.

● **Safetyprotection**

When the stove accidentally turns off, within a few seconds or 1 minute (depending on the type of cooker) the safety valve will automatically close, thus cutting off the gas supply.

● **Timed fire off function introduction**

1) Timing to turn off the fire can be set to 99 minutes. Both the left and middle stoves have the function of turning off the fire at a fixed time, and the left middle stove can be used independently at the same time; when the left and middle stoves need to be timed at the same time, one timer must be set before the other can be set. When the left and middle knobs are in the gas supply off position, the timer fire off function cannot be used.

2) The display screen contains 4 "8" digital marks, low battery reminder mark, "left cooker timer" key, "middle cooker timer" key, "decrease-" key and "increase +" key (see Figure 7).

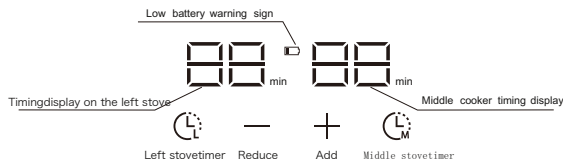


Figure 7

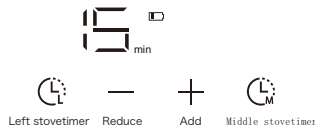


Figure 8

3. **Timing setting**

1) When the left stove is burning, press and hold the "Left stove timing" button for about 2 seconds, and the left stove will enter the timing adjustment state. At this time, the panel displays the value "15", and at the same time the left cooker timing indicator is lit (see Figure 8), and the middle cooker timer button is the same.

2) Enter the timing adjustment state, and the display will flash "15" (minutes) by default. At this time, the user can adjust the timing fire off time in two ways.

Method 1: Short press the "decrease-" key or "increase +" key to adjust the time plus or minus. Short press the time to change for 1 minute. The same is true for the middle stove timer key.

Method 2: Press and hold the "decrease-" or "increase +" key to adjust the time plus or minus, the time changes quickly, and the middle stove timer key is the same.

⚠ **Notice**

- 1) These two modes of operation can be used alternately.
- 2) In the timing adjustment state, if there is no touch command within 3 seconds, the timer will enter the countdown state with the currently displayed number, and the value will change from blinking to constant light.
- 3) Enter the timing countdown state, and the timing shutdown program starts. As time goes by, the number (minute) displayed on the digital tube will gradually decrease. When the last minute is left, the countdown will be displayed in seconds. When the time decreases to 0, it will display 00, the timer ends.

4. **Timed ended**

At the end of the timer, the cooker will automatically turn off the gas source of the corresponding stove eye and turn off the flame. At the same time, the display screen will always flash and display "00", prompting the user to turn the knob to the gas source off position, and the other two stove eyes will not be affected. If the user turns the knob to the gas source off position when the flashing display "00", the display will be off without displaying any content.

5. **Timing adjustment**

In the state of timing countdown, if you want to adjust the timing of turning off the fire, you can short press the "Left Cooker Timing" button or "Middle Cooker Timing" button once, and the remaining time value will turn into a flashing display at this time, and you can follow the operation method of the above timing adjustment. Reset the timer fire off time.

4. Timed ended

When the left stove is in the countdown state, if you want to cancel the timer, you can press and hold the "Left Cooker Timing" button for 2 seconds, and the display will not display anything. The same principle applies to canceling the timing of medium-focus eyes.

● Smoke stove intelligent linkage

1. This function needs to be used in conjunction with Baide's hood with the hood linkage function.
2. The linkage function of the stove is always on, no need to set.
3. When the stove linkage function of Baide hood is turned on (it is turned on by default), when the stove is turned on, the hood will automatically turn on the fan; when the stove is turned off, the hood will turn off the fan according to the set procedure.
4. The hood must be located above the stove and within 120cm
5. The dotted line frame is the launch window of the stove linkage, which cannot be blocked, otherwise it will affect the linkage function of the stove (see Figure 9).

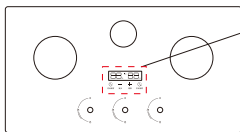


Figure 9

⚠ warn:

No objects can be placed inside this dotted frame, So as not to affect the use of smoke cooker linkage function.

● Low battery reminder function

The low battery reminder mark is located in the middle of the cooker panel (see Figure 10); when the product is low on power, the low battery reminder mark will light up and flash after the user completes the ignition operation. In order to ensure the normal use of the user, please replace the battery in time when the battery reminder mark flashes.

⚠ Notice: The product may not work when the battery is low.

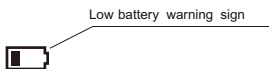


Figure 10

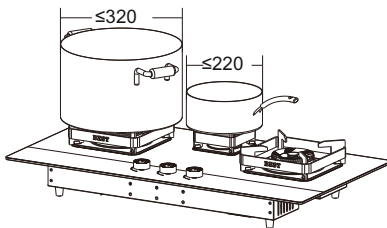


Figure 11


● Pot size selection (see Figure 11)

If the left, right and middle stove eyes are used at the same time, it is recommended that the diameter of the pot be selected according to the following dimensions.

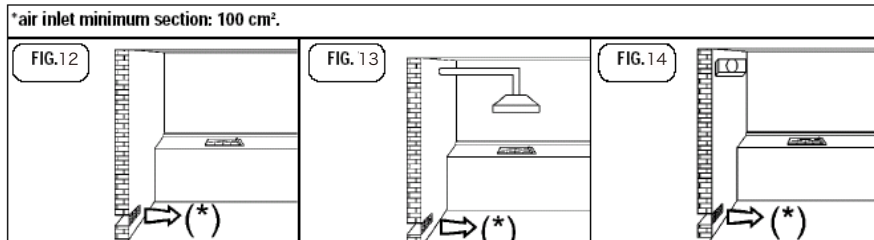
1. It is recommended to use a pot with a diameter of $\Phi \leq 320\text{mm}$ for the left and right stoves, and a pot with a diameter of $\Phi \leq 220\text{mm}$ for the middle-eye stove.
2. If the left and right cooking pots are larger than $\Phi 320\text{mm}$ in diameter, the middle cooking pot must be reduced in size accordingly.
3. If the left and right stove eye pots are larger than $\Phi 320\text{mm}$ in diameter, the size of the middle eye stove pot will not be reduced, and the pot will collide. Due to product configuration reasons, not all products include all the functions of timing fire off, smoke stove intelligent linkage, and wind with fire.



Precautions for safe use

1. Please check whether the "gas category" on the nameplate of the cooker is consistent with the gas type you use before using it, and do not start it if it is inconsistent.
 2. During use, if gas leakage is found, the gas stove and the main gas valve should be closed immediately, and the doors and windows should be opened for ventilation. Do not ignite the fire, switch electrical appliances or plug and unplug the power plug, so as not to ignite the residual gas in the room and cause a fire accident.
 3. When one of the stoves is accidentally turned off due to wind or spilled soup, the safety valve of the cooker will automatically cut off the gas source, and the knob should be turned to the closed position of the gas source before re-ignition operation.
 4. When the ignition spark is weak and the ignition is difficult, replace the battery first
 5. It is strictly forbidden to store flammable and explosive items around the stove. After using the cooker, turn off the cooker knob and gas source switch.
 6. The stove will generate heat during use, please avoid touching the hot parts to prevent burns. Metal objects such as knives, forks, spoons and lids should not be placed on the hob as they may become hot.
 7. Children should be prevented from handling the stove at will.
 8. When in use, do not leave. After use, please turn the knob to the gas source off position and close the gas main valve.
 9. Do not pile up flammable and explosive items near the stove, and do not use it to bake towels, clothes, etc., to avoid fire, explosion, fire and other accidents.
 10. When  flashes, it means that the battery power is low. At this time, the timer fire off function cannot be used, and a new battery needs to be replaced.
- Stove inspection and maintenance
 1. Before inspection and maintenance, please close the main gas valve and wait for the stove to cool down.
 2. Check whether the fire hole of the fire cover is blocked by spillage, whether the installation of the fire cover and fire cover seat is out of position, whether there is dirt on the ignition needle and the head of the thermocouple.
 3. Frequently clean the oil stains on the surface of the cooker. When wiping, use a soft cloth dipped in a neutral detergent. Do not use hard objects such as wire brushes to clean. Even if there is dirt on the head, wipe it carefully with a rag.
 4. Frequently use a brush or thin steel needle to dredge the fire outlet or fire outlet of the fire cover to prevent the fire outlet or fire outlet from being blocked and affecting the combustion.
 5. Regularly check whether there is gas and waste gas accumulation in the stove, check whether the gas circuit connection of the stove is loose, and whether there are aging cracks in the gas inlet hose of the gas appliance. If aging or damage is found, please replace it in time.

When a gas appliance is being used it produces heat and humidity in the room where it is installed .
For this reason the room must be well ventilated, keeping the natural ventilation openings free (fig.12)
and switching on the mechanical aeration system (suction hood or electric fan, Fig.13 and 14).
If the cooker is used for a long time additional aeration may be necessary, for instance, opening a window, or a more effective aeration by increasing the power of the mechanical system if there is one.



4. INSTRUCTIONS FOR THE USER: CLEANING AND MAINTENANCE

Prior to any maintenance work or cleaning, disconnect the appliance from the electricity mains.

HOB

The surface of the hob, pan supports, enamelled burner caps (C) and burner heads (T) (see fig. 5) need to be cleaned after each time they are used with warm soapy water, rinsed and then dried well to keep them in good condition.

Never clean when the top and components are still warm. Do not use metal or abrasive pads, abrasive powders or corrosive spray products. Never leave vinegar, coffee, milk, salty water, lemon or tomato juice for any length of time on the surfaces.

WARNINGS

Comply with the following instructions, before remounting the parts:

- Check that the heads burners and the relative burner caps, are correctly positioned in their housings (see fig. 5).
- Check that burner head slots have not become clogged by foreign bodies.
- If to happened installation or after a few times, you find a tap is difficult to open or close do not force it but call for technical assistance urgently.
- After use, to keep them in good condition, the plates should be treated with specific products, easily found in the shops, to keep the surfaces clean and shining. This will also prevent rust from forming.
- If any liquid spills over it must always be removed with a sponge.

5. WHAT TO DO IF....

Some of the problems can be caused by simple maintenance operations or something that was forgotten and can easily be resolved without having to call for technical assistance.

If your appliance is not working efficiently:

- Make sure the gas cock is open
- Check the plug is in
- Check that the knobs are set correctly for cooking and then repeat the operations given in the handbook

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.

6. INSTRUCTIONS FOR THE INSTALLER

TECHNICAL INFORMATION

- **The installation, the adjustments and maintenance listed in this part must only be carried out by authorised personnel. The manufacturer cannot be held responsible for any damage to persons or things deriving from an incorrect installation of the appliance.**
- **The safety and automatic adjustment devices of the appliances may, during their life, only be modified by the manufacturer or duly authorised supplier.**
- **All-gas appliances can be installed as “class 3” (fitted) in compliance with gas standards.**
- **Any side walls that overcome in height the work top, have to be to a distance of 50 least mm.**
- **The adhesive used to join the laminated plastic to the piece of furniture must be able to withstand a temperature of at least 150°C so the laminated plastic will not come unstuck.**
- **The installation of all-gas appliances must comply with the standards in force.**
- **This appliance is not connected to a flue for discharge of the combustion products; therefore, it must be connected in compliance with the above mentioned installation rules. Particular attention must be paid to the instructions given below for ventilation and aeration.**

INSTALLATION

This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, local water supply regulations, AS 5601-2004 - *Gas Installations* and any other statutory regulations. Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.

VENTILATING THE ROOMS

This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation. The room where the appliance is installed must be permanently ventilated so as to guarantee correct functioning. The quantity of air needed is that required for a regular combustion of the gas and for the ventilation of the room and whose volume must be no less than 20 m³. The natural flow of air must be direct through permanent openings in the walls (that go through to the outside) of the room to be ventilated with a minimum cross section of 100 cm² (see fig. 6). These openings must be positioned so they cannot be obstructed.

Indirect ventilation is also allowed by taking air from rooms adjacent to the one to be ventilated, strictly complying with the prescriptions of the standards in force.

CAUTION: The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use.

LOCATION AND AERATION

Gas ovens must always discharge the products of combustion through extractors connected to flues or directly to the outside (see fig. 7). If it is impossible to use an extractor, a fan installed on the window or on a wall facing the outside is allowed and should be switched on each time the appliance is used (see fig. 8), provided the rules and regulations in force relating to ventilation.

(*) Air inlet - minimum section 100 cm²

UNPACKING THE APPLIANCE

Once the outer wrapping and the inner wrappings of the various parts have been removed, check and make sure that the appliance is in perfect condition. If you have any doubts do not use the appliance and call your nearest Assistance Centre.

Some parts are mounted on the appliance and protected by a plastic film. This protective film must be removed before ever the appliance is used. We recommend slitting the plastic film along the edges with a sharp knife or pin.

The packaging materials used (cardboard, bags, polystyrene foam, nails ...) should not be left anywhere within easy reach of children as they are a potential hazard source.

INSTALLING AND FIXING THE HOB

The measurements of the cavity made in the top of the modular cabinet and into which the hob will be recessed are indicated in fig. 9. Cupboards or hoods have to maintain a least distance of 750 mm from the top.

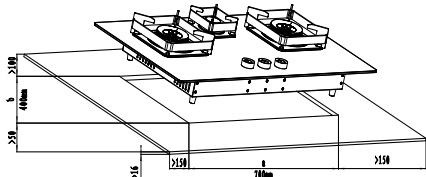
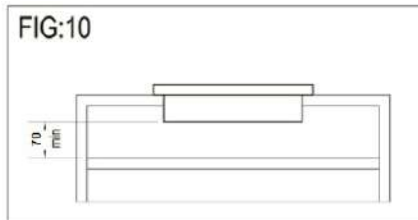


Fig 9



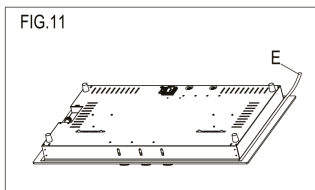
Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 600mm above the top of the pan supports no construction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

IMPORTANT!!

Under the hob it is necessary to always apply a panel of separation in wood, positioned to a least distance of 20 mm by the bottom of the same, which has to easily be removable to allow possible operations of maintenance (see fig. 10).

The hob has a special seal which prevents liquid from infiltrating into the cabinet. Strictly comply with the following instructions in order to correctly apply this seal:

- Detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
- Overturn the hob and correctly position seal (E) (fig. 11) under the edge of the hob itself, so that the outer part of the seal itself perfectly matches the outer perimetral edge of the hob. The ends of the strips must fit together without overlapping.
- Evenly and securely fix the seal to the hob, pressing it in place with the fingers.



GAS CONNECTION

Before to connect the appliance to the gas network, check that the adjustment sticker data plate, put on the bottom of the appliance, correspond to the available one in the gas network. The adjustment sticker data plate, gives all the appliance's setting conditions as: gas type and gas operating pressures. Once installed, check there are no leaks using a soapy solution only. Never use a flame! It is forbidden!

When gas is distributed through ducts the appliance must be connected to the gas mains with:

- ⇒ A flexible stainless steel, seamless pipe in accordance with the National Rules in force, with a maximum 2 metres extension and seals in accordance with the National Rules in force. N.B.: Make sure that the pipe, once the appliance is installed, does not come into contact with the mobile parts of the unit in which the hob is built-in (like drawers for instance), get squashed or is too bent.
- ⇒ A rigid steel pipe in accordance with the National Rules in force, whose joints must be made using, threaded fittings in accordance with the Standard ISO 7/1. The use of hemp with suitable adhesives or Teflon tape as a sealant is not allowed.



⇒ A copper pipe in accordance with the National Rules in force, whose joints must be made using sealed fittings in accordance with the National Rules in force.

When gas is supplied directly from a gas cylinder, the appliance, supplied by a pressure regulator must be connected:

⇒ With flexible stainless steel, seamless pipes in accordance with the National Rules in force with a maximum 2 metres extension and seals in accordance with National Rules in force. N.B.: Make sure that the pipe does not come into contact with the mobile parts of the unit in which the hob is built-in (like drawers for instance), get squashed or is too bent. We recommend attaching the special adapter to the flexible pipe, easily found on the market, to facilitate connection to the pressure regulator's hose fitting on the cylinder.

Anyway, the pipe connecting the appliance with the gas mains should lie with smooth bends ,and the rubber gasket preventing leakage added by user between the appliance's gas inlet fitting and the pipe connection must comply with the Standard EN 549 (get it in proper Technical Assistance Centres or authorised dealers).

CAUTION !!

Carry out the connection avoiding all kinds of stress to the appliance.

A, This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

B, Children should be supervised to ensure that they do not play with the appliance.

C, This appliance is for household use only.

D, Correct Disposal of this product:

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.



Statements

According to each country of destination chosen by us, our appliances are fitted with proper gas inlet connection thread to connect them to the gas distribution network.

ADJUSTING

- Check the adjustment of the appliance, before to make any adjusting operation, having a look on proper adjustment sticker data plate, put on the bottom of the appliance.
- When the adjustment or preadjustment has been made, a technician must do any re-sealing, if any.
- To adjust "reduce rate", using proper screw driver, from Natural gas to Butane/Propane ones, light burners one by one and put handle in minimum position; remove the handle and screw clockwise completely the by-pass screw. Put back in position the handle and check stability flame, turning the handle from "Maximum" to "Minimum" position and vice-versa.
- "Primary air adjustment" on hob gas burners is unnecessary.

TAPS

The adjustment of the reduced rate position is as follows:

- Light the burner and turn the knob to reduced rate position (small flame).
- Remove the knob which is simply inserted onto tap stem.
- Insert a small screwdriver into the top shaft and turn the throttling screw left or right until flame of the burner is conveniently regulated to the low position.
- In the case of taps with safety thermocouples, the adjustment screw is on the side of the stem.
- Make sure that when turning quickly from "Maximum" position to "Minimum" one, the burner does not extinguish.

Attention: if the tap, after long use of the hob, present some friction to rotation, do not insist to use it. Call the nearest Assistance Centre of ours that will take action to substitute the tap with the proper one.

Before Leaving

Check all connections for gas leaks with soap and water. **DO NOT** use a naked flame for detecting leaks. Ignite all burners both individually and concurrently to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and concurrently. 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, refer to the authorised service provider in your area.

CONVERSION

CHANGING THE INJECTORS

The burners can be adapted to different types of gas by simply installing the injectors suitable for the gas you want to use. The "kit injectors" can be fitted with the appliance or available in an authorised Assistance Centre.

To do this, first remove the burner cups and with a socket spanner, unscrew injectors using proper tool and replace them with injectors corresponding to the new adjustment gas type. Always tightly lock the injector in place, without adding any material on the injector's threads: **It is forbidden!**

To help the installer there is a table on page 13 giving nominal heat inputs, injector diameter and operating pressures of the different gas types. For best comprehension, each injector is marked on its body with proper diameter.

After the injectors have been changed, the technician must adjust the burners as described in the previous paragraphs; seal any adjustment or preadjustment parts.

Important: after the conversion, substitute the adjustment sticker data plate put on the bottom of the appliance with the new one, corresponding to the new gas adjustment. The sticker is included in the "kit injectors".

MAINTENANCE

Prior to any maintenance work or before changing parts, disconnect the appliance from the gas and electricity power sources.

REPLACING COMPONENTS

- To replace other gas and electrical components, that are lodged inside the hob, it is enough to remove the work top unscrewing the fixing screws of the burners
- Replace the seal each time you change a tap in order to guarantee a perfect tightness between body and rail.

7. TECHNICAL FEATURES

INJECTOR TABLE AND HEAT INPUT OF THE BURNERS

(for the disposition of the hob burners, see on page 4)

BURNERS		TEST POINT	DIAM.	HEAT INPUT	GAS
DENOMINATION		PRESSURE	INJECTOR	KW	CONSUMPTION
N°		kpa	mm	Max	g/h
1	Left	2.9 Butane	Φ1.05/ Φ0.54	6.0	437
2	Middle	2.9 Butane	Φ 0.61	1.6	116
3	Right	2.9 Butane	Φ1.05/ Φ0.54	6.0	437



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