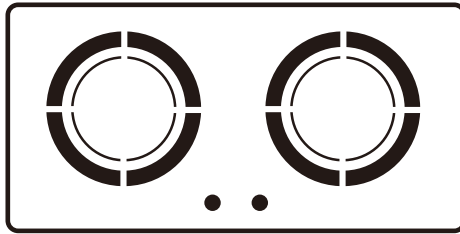


vatti



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.

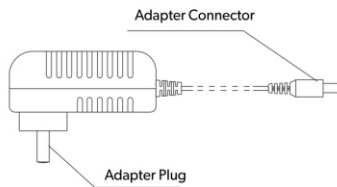
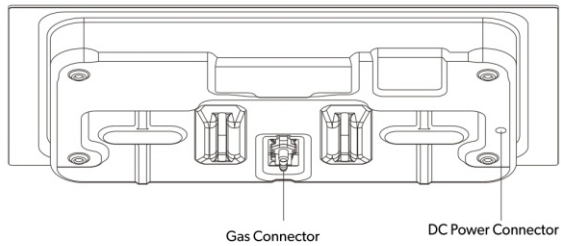
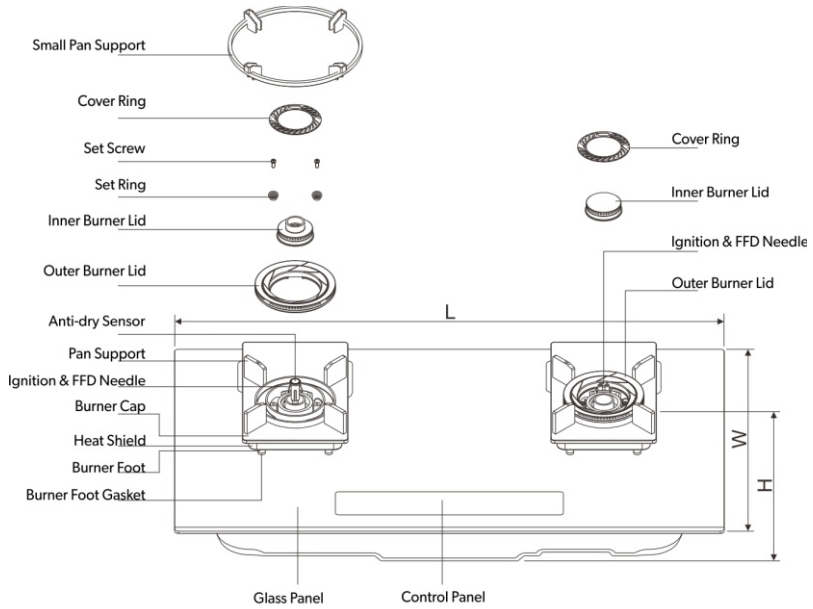
NOT FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOMES UNLESS EACH BURNER IS FITTED WITH A FLAME SAFEGUARD.

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



C861G

L*W*H : 820*470*166 (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.

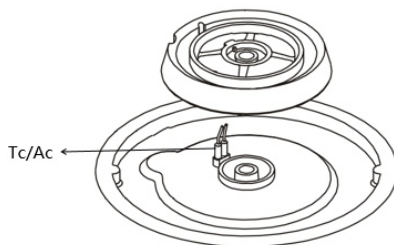


Fig 1

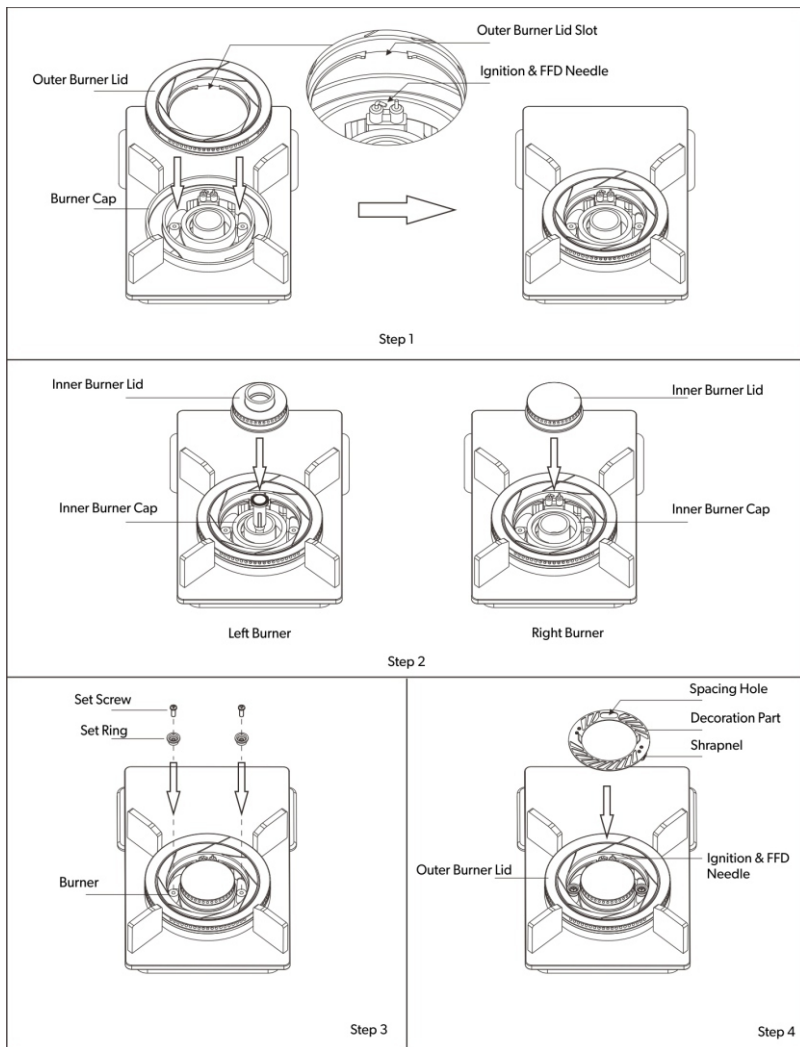
GENERAL NOTES ON SAFETY

- 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.



GAS BURNERS

Burner Installation



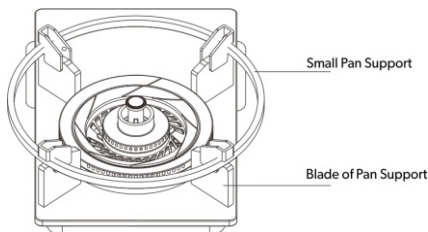
Step 1: Align the outer burner lid slot with the ignition & FFD needle of the burner, and place it horizontally on the outer of the burner cap until it fits tightly.

Step 2: Place the inner burner lid horizontally on the inner of the burner cap.

Step 3: Install the set rings and set screws on the burner cap, and tighten the screws.

Step 4: Align the spacing hole of the decoration part with the ignition & FFD needle, and after passing through, make the shrapnel on both sides snap into the inner edge of the outer burner cap to ensure that the decoration part is placed horizontally above the root bosses of the inner and outer burner cap.

Small Pan Support Installation: After installing the burner lid, smoothly install the small pan support on the blade of pan support.



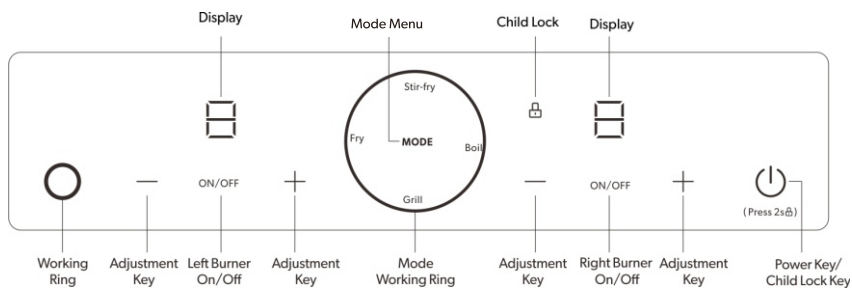
Manual Ignition

Automatic electrical ignition (only certain versions, see fig. 1, ref. AC)

The command of lighting is integrated in the control knob. Press and turn counterclockwise the knob corresponding to the burner you wish to use, until it reaches to the "Full on" position (fig.1). Automatically the ignition spark shoots; keep the knob pressed until happened lighting. Matches can be used to light the burners in a blackout.

Lighting of burners equipped with safety thermocouples (only certain versions, see fig. 1, ref. TC)

In the case of burners equipped with safety thermocouples you have to press and turn counterclockwise to the "Full on" position, the knob corresponding to the burner you wish to use, and repeat the operations described previously. Once lit, keep the knob pressed for about 10 seconds to allow the safety thermocouples to warm up. If, at the end of this time, the burner fails to light, it means that the safety thermocouple is not heated to sufficiency. Repeat the operation.



1. Power-on State

A beep sounds, all display parts will light up for 1 second, and then go out.

2. Open and Use the Hob

- Power key: In the power-on state, short press the "⏻" key, a beep will sound to complete the power on/off.

- Power-on status:

When the left and right burners of the hob are placed normally, the corresponding indicator light of left and right "ON/OFF" keys, "—" , "+" are always on, the "Mode" key and the light of mode ring are always on.

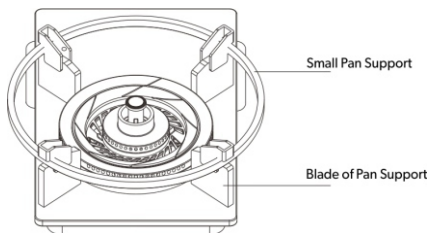
When the left and right burners of the hob are turned upside down, the corresponding indicator light of left and right "ON/OFF" keys, "—" , "+" are off, and the "Mode" key and the light of mode ring are always on. The working ring is yellow.

- Shutdown state: All display parts are off, and the output of the left and right burners is turned off.

- Lock screen: After power on, press and hold the "⏻" key for 2 seconds, the interface will enter the screen lock state, the "🔒" icon indicator light is on, and the "⏻" key is valid; in the lock screen state, long press the



Small Pan Support Installation: After installing the burner lid, smoothly install the small pan support on the blade of pan support.



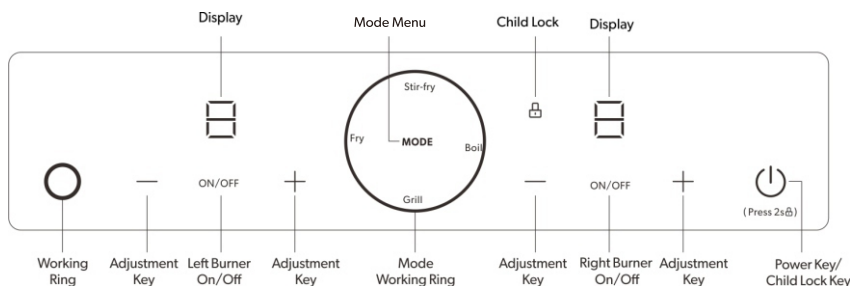
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- Lock screen: After power on, press and hold the "⏻" key for 2 seconds, the interface will enter the screen lock state, the "🔒" icon indicator light is on, and the "⏻" key is valid; in the lock screen state, long press the "⏻" key for 2 seconds to unlock, the "🔒" icon indicator light is off, the status recovers.

3. Turn on/off the Fire

In the power-on state, press and hold the left or right "ON/OFF" key for 2 seconds to start the ignition operation, the display has a maximum gear of 7, and touch the "ON/OFF" key again, the fire power gear is 0 gear, and the left or right burner is turned off.

To adjust the firepower: adjust the key "⊕" \ "⊖", after "⊖" is adjusted to the 1st gear, the gear will not be adjusted downwards, and after "⊕" is adjusted to the 7th gear, the gear will not be adjusted upwards.

Reminder: During the cooking process, the hob has been maintained in a state of fire (such as burning on a small fire), and the time lasts for 2 hours, the cooker will be turned off and a buzzer will be reminded.

4. Intelligent Cooking Mode (only the left burner)

Selection method 1: When the left burner is on, press and hold the "Mode" key for 2 seconds to select the cooking mode, touch the "Mode" key to switch the cooking mode, the corresponding indicator light of "Stir-fry"/"Boil"/"Fry"/"Grill" is on.

When the corresponding cooking mode is selected for 5 seconds, the indicator of the corresponding cooking function is always on, and the "mode ring" is always on, entering the working state of the corresponding cooking mode function.

Selection method 2: In the power-on state, when the left burner is not ignited, press and hold the "Mode" key for 2 seconds to select the cooking mode, tap the "Mode" key to switch the mode, the corresponding indicator light of "Stir-fry"/"Boil"/"Fry"/"Grill" is on; when the corresponding cooking mode is selected for 5 seconds, the corresponding cooking function indicator is always on, and the "mode ring" is always on. After the left burner is ignited, it will enter the corresponding cooking mode function working status.

Note:

If the left burner has not been ignited within 3 minutes, after the "Mode" key flashes for 5 seconds, the corresponding cooking function indicator will go out, and the mode selection will be exited.

When the cooking mode is selected, the icon is in the state of "Fig a"/"Fig b", and only the light strip in the mode area is lit; when the mode is determined, the mode ring light strip is fully lit.



Fig a

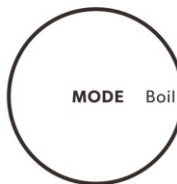


Fig b

Mode Instruction

Stir-fry: Select the stir-fry mode, and the fire power will be automatically adjusted according to the temperature change in the pot, so that the temperature in the pot will be maintained at about 185 °C. If no material added within 30 minutes, the fire will be automatically turned off.

Boil: Select the boil mode, the fire power will be automatically adjusted according to the temperature change in the pot, so that the temperature in the pot is kept at about 100 °C, if the water boils dry, the pot will automatically turn off the fire.

Grill: Select the grill mode, the fire power will be automatically adjusted according to the temperature change in the pan, so that the temperature in the pan will be maintained at about 185 °C, if there is no material added within 30 minutes, the fire will be automatically turned off.

Fry: Select the fry mode, the fire power will be automatically adjusted according to the temperature change in the pot, so that the temperature in the pot will be maintained at about 165 °C, if there is no material added within 30 minutes, the fire will be automatically turned off.

Reminder: Make sure that the anti-dry sensor and the bottom of the pot are completely flat during use, otherwise there may be abnormal detection temperature and misjudgment and flameout.

Exit Cooking Mode



Method 1: In the simple and intelligent (Stir-fry/"Boil"/"Fry"/"Grill) working mode, the user has two ways to exit to the cooking mode:

- 1) Press the fire gear adjustment key on the left burner to exit to cooking mode, and the fire gear retains the last gear in the simple and intelligent state.
- 2) Press and hold the "Mode" key to exit to cooking mode, and the firepower gear retains the last gear in the simple and intelligent state.

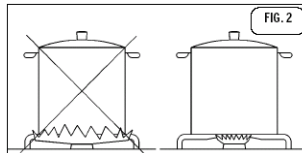
Method 2: In the smart working mode, the "Mode" key lights up, the "mode ring" around the "Mode" key flashes, long press the "Mode" key to exit to the cooking mode, and the firepower position retains the last gear in the simple and intelligent state.

Optimum use of the burners

To get the maximum yield with the minimum consumption of gas it is handy to keep the following points in mind:

- Once the burner has been lit, adjust the flame according to your needs.
- Use an appropriately sized pan and with flat bottom for each burner (see the table below and fig. 2).
- When the content of the pan start to boil, turn the knob down to "Reduced rate position" (small flame).
- Always put a lid on the pan.

Warning: The cookware used cannot overlap the edges of the hobs.



Burners	Wok 4.8 KW
Ø pans in cm	26-30

• Anti-dry Function (Left Burner)

When using the left burner, the temperature of cookware on the burner go up to 250°C~300°C, the anti-dry function on the left burner will start for protection. The protection is including alarm and shut off the valve and the burner. Keep the anti-dry sensor clean for better performance.

For better anti-dry performance, cookware should be flat bottom and size should more than 150mm.

The below cookware is recommended.



Fig 3

Poor anti-dry sensor contact cookware and poor thermal conductivity ceramic cookware is forbid to use when using anti-dry function.

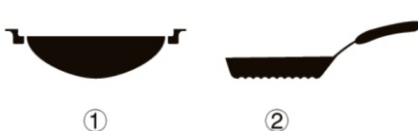
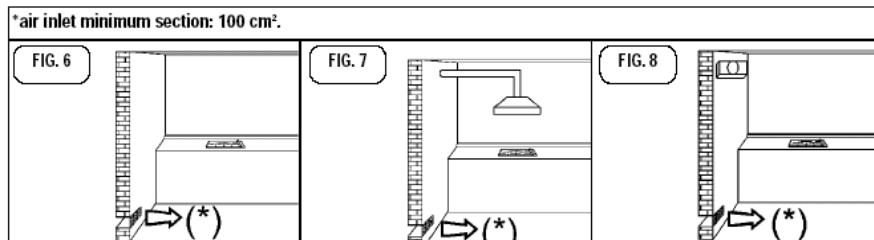


Fig 4



Fig 5

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. 6) and switching on the mechanical aeration system (suction hood or electric fan, Figs. 7 and 8). 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.

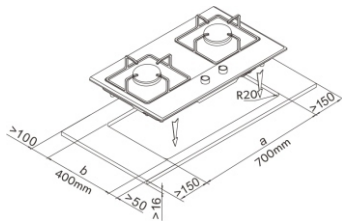
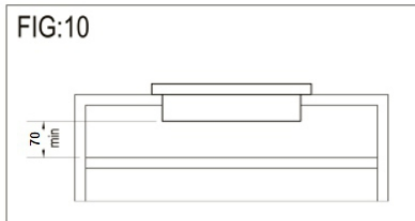


Fig 9



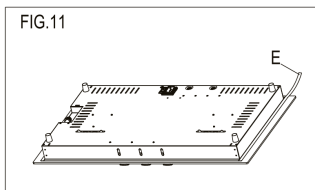
Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 600mm above the top of the pan supports no construction 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 12 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 PRESSURE		DIAM. INJECTOR	HEAT INPUT KW	GAS CONSUMPTION
N°	DENOMINATION	kpa		mm	Max	g/h
1	Wok	2.90	Universal LPG	φ 0.93/φ 0.59	4.8	327.2/327.2



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