

**OPERATING AND INSTALLATION
INSTRUCTIONS OF 30cm FRONT CONTROL
BUILT-IN SECURIT GAS HOB**

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Dear Customer,

Thank you for purchasing this Cooking Hob. The safety precautions and recommendations in these instructions 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 keep this booklet in a safe place. 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 its intended purpose, that is for the domestic cooking of 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 or incorrect use of the appliance.

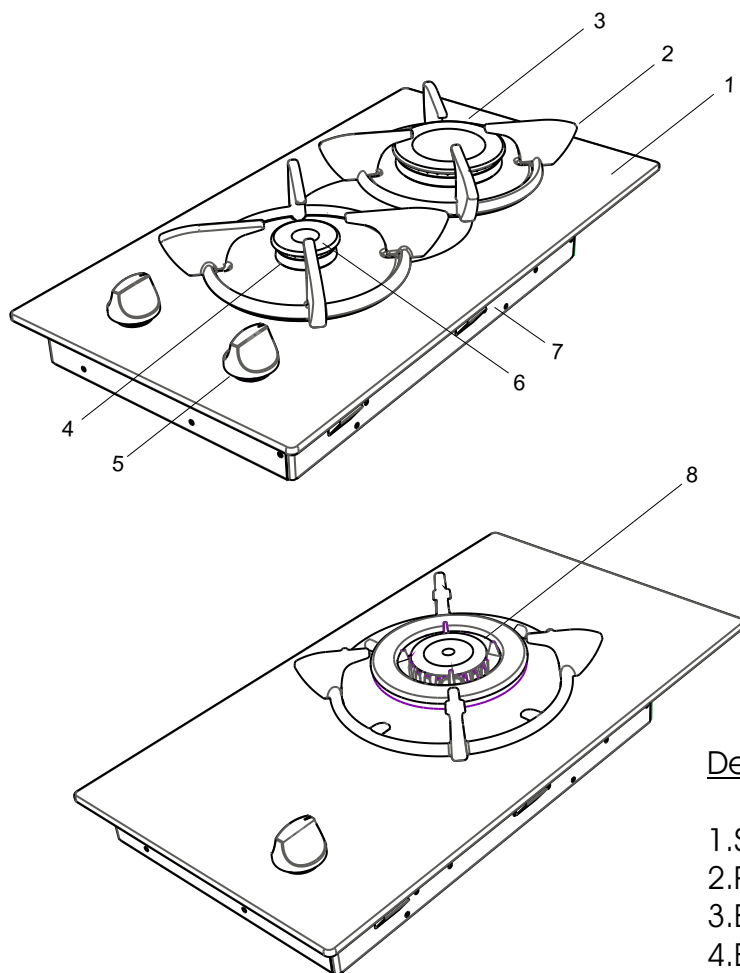
CE Declaration of conformity

- This cooking hob has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This cooking hob has been designed, constructed, and marketed in compliance

With:

- Safety requirements of the "Gas" Directive 90/396/EC;
- Safety requirements of the "Low voltage" Directive 2006/95/EC;
- Safety requirements of the "EMC" Directive 89/336/EC;
- Requirements of the Directive 93/68/EC.





Descriptions :

- 1. Securit glass
- 2. Pan support
- 3. Burner cap
- 4. Burner body
- 5. Control knob
- 6. Gas burners
- 7. Lower cover
- 8. Wok burner

GAS CONSUMPTION TABLE

II 2H3+	LPG			NG	
	G30	G31	G30	G20	G25
	28-30 mbar	37 mbar	50 mbar	20 mbar	25 mbar
RAPID BURNER					
Injector diam.(%mm)	85	85	75	115	125
Nominal Rating (kw)	3	3	3	2.75	3
Min. Rating (kw)	0.85	0.85	1.23	0.7	0.82
Consumption in 1h	218.13 gr/h	214.28 gr/h	218.13 gr/h		
Consumption in 1h (at 15°C and 1013mbar press)				261.9 lt/h	332.2 lt/h
AUXILLARY BURNER					
Injector diam.(%mm)	50	50	43	72	72
Nominal Rating (kw)	1	1	1	1	1
Min. Rating (kw)	0.4	0.4	0.5	0.3	0.3
Consumption in 1h	72.71 gr/h	71.42 gr/h	72.71 gr/h		
Consumption in 1h (at 15°C and 1013mbar press)				95.24 lt/h	110.74 lt/h
WOK BURNER					
Injector diam.(%mm)	98	98	77	135	148
Nominal Rating (kw)	3.8	3.8	3.6	3.6	3.8
Min. Rating (kw)	1.55	1.55	1.9	1.7	1.6
Consumption in 1h	276.3 gr/h	271.42 gr/h	257.2 gr/h		
Consumption in 1h (at 15°C and 1013mbar press)				342.9 lt/h	420.82 lt/h

READ ALL IMPORTANT SAFEGUARDS AND ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

- The adjustment conditions for this appliance are stated on the rating label. This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before using or installing this appliance. Problems due to improper connection are not covered by the warranty.
- This appliance is not connected to a fume extractor device. Particular attention shall be given to the relevant requirements regarding ventilation.
- The use of a gas cooking appliance results in heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated. Keep natural ventilation holes open or install a mechanical ventilation device (mechanical cooker hood). Prolonged intensive use of the the appliance may call for additional ventilation, for example increasing the level of mechanical ventilation, where present.
- While operating this appliance needs $2\text{m}^3/\text{hr}$ air per kW heat input.
- In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.
- Remove all the packaging before using the appliance. Do not store any pressured containers, such as aerosol cans, flammable materials, including paper, plastic and cloth items, in the drawer, near the hob.
- Do not check gas leakage with a flame.
- All the operations including installation, modifying and the servicing operations must be carried out exclusively by qualified personnel.

ADVICE FOR THE INSTALLER

IMPORTANT

- The appliance should be installed, regulated and adapted to function with other types of gas by a **QUALIFIED INSTALLATION TECHNICIAN**. Failure to comply with this condition will render the guarantee invalid.
- The appliance must be installed in compliance with regulations in force.
- Installation technicians must comply to current laws in force concerning ventilation and the evacuation of exhaust gases.
- Always disconnect the gas supply from 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 60 °C above room temperature.*
- *Do not install the appliance near inflammable materials (eg. curtains).*

LOCATION

- The appliance may be installed in a kitchen, kitchen/diner or a bed sitting room, but not in a room or space containing a bath or a shower.
- The appliance must not be installed in a bed-sitting room of less than 20 m³.
- The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment. Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.

VENTILATION REQUIREMENTS

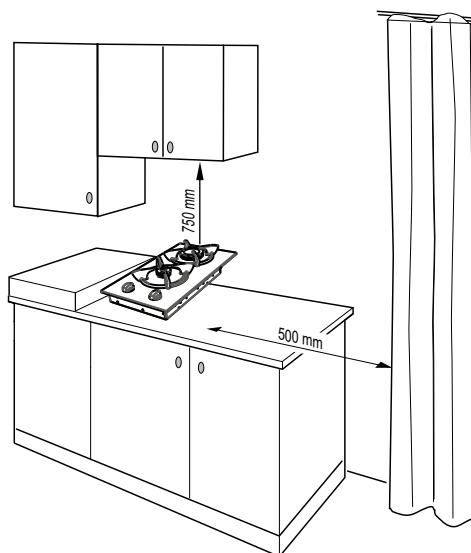
- For rooms with a volume of less than 5 m³ - permanent ventilation of 100 mm² free area will be required.
- For rooms with a volume of between 5 m³ and 10 m³ a permanent ventilation of 50 cm² free area will be required unless the room has a door which opens directly the outside air in which case no permanent ventilation is required.
- For rooms with a volume greater than 10 m³ - no permanent ventilation is required.

NB. Regardless of room size, all rooms containing the appliance must have direct access to the outside air via an openable window or equivalent.

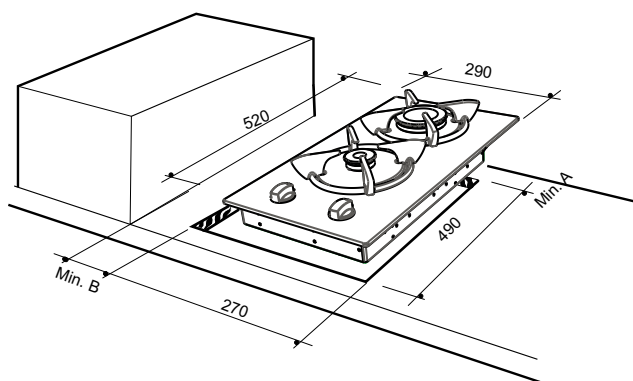
TECHNICAL INFORMATION FOR THE INSTALLER

In order to install the cooker top into the kitchen fixture, a hole with the dimensions shown in Fig. 3.2 has to be made, bearing in mind the following:

- within the fixture, between the bottom side of the cooker top and the upper surface of any other appliance or internal shelf there must be a clearance of at least 100 mm;
- for minimum clearance from rear and side walls, refer to fig. 3.2.
- there must be a distance of at least 750 mm between the hob and any wall cupboard or extractor hood positioned immediately above (see Fig. 3.1);
- it is absolutely essential that you place a separator between the base of the hob and the drawer unit.



Do not install the appliance near inflammable materials (eg. curtains).



Neighbourhood walls	A [mm]	B [mm]
Wood	60	150
Concrete or ceramic tiled	40	50

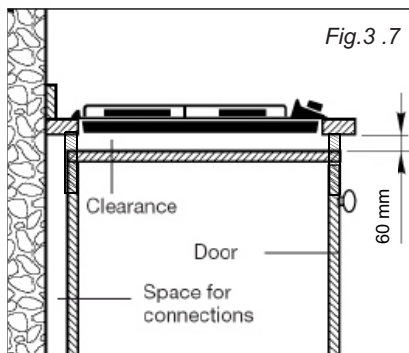
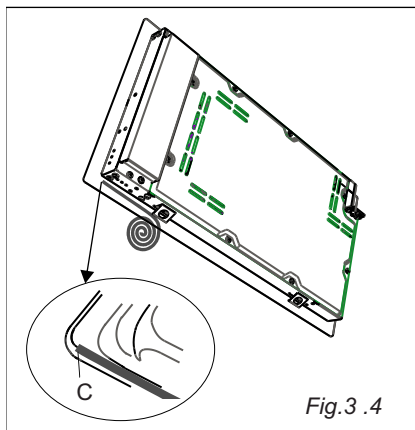
Fig. 3.2

FASTENING THE COOKER TOP

- Apply the one_sided self_adhesive sealing tape 'C' all the way round the lower edge of the cooktop. Do not stretch it. (Fig 3.4)
- Insert the cooker top into the hole and position it correctly. (Fig 3.2)
- Adjust the position of the brackets "A" and tighten screws "B" to fix the cooker top firmly in position (Fig 3.5,3.6)

INSTALLATION IN KITCHEN CABINET WITH DOOR (Fig.3.7)

The distance between the bottom of the hob and the fixture surface should be at least 60mm.



GAS INSTALLATION

IMPORTANT NOTE

The factory default gas adjustment of this appliance is written in the rating label, located below the appliance. For the gas type that is used in your home, contact the nearest authorised gas dealer.

INSTALLATION & SERVICE REGULATIONS

It is a legal requirement that all gas appliances are Installed & Serviced by a competent person in accordance with the current editions of the following Standards & Regulations or those regulations appropriate to the geographical region in which they are to be installed:

- Gas Safety (Installation & Use) Regulations
- Building Regulations
- National Standards
- Regulations for Electrical Installation

Installation and service of any gas product must be made by a suitably qualified person competent on the type of product being installed or serviced and holding a valid certificate of competence for the work being carried out.

GAS CONNECTION

The installation of the gas hob to Natural Gas or LP Gas must be carried out by a qualified installer. Installers shall take due account of the provisions of the relevant National Standards Code of Practice, the Gas Safety Regulations and the Building Standards.

For connect operation of the appliance, refer to the rating label to see which kind of gas this appliance operates with.

Notes:

Flexible hoses can be used where the sited ambient temperature of the hose does not exceed 70°C. These hoses must be manufactured in accordance with local standards.

Gas hoses designed for natural gas **MUST NOT** be used for supplying LPG gas.

The hose should not be crushed or trapped or be in contact with sharp or abrasive edges.

Using a suitable leak detection fluid solution check each gas connection one at a time by brushing the solution over the connection.

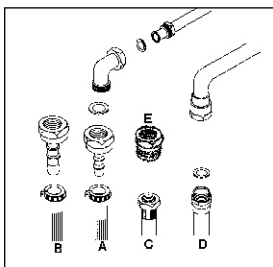
The presence of bubbles will indicate a leak. If there is a leak, tighten the fitting and then recheck for leaks.

IMPORTANT!

Do not use a naked flame to test for leaks.

CHANGING THE GAS INLET

During connection process the gas feeding manifold protruding from the back of the hob must be visible completely, Any means connection (nut, hose etc.) must be placed with attention to avoid any contact with parts that will heat up. It is highly recommended to block the access to pipe connection, while the hob is in use or when the gas supply is open.



During the gas connection process, the pipe of the appliance should be kept stationary, while the connected part (mechanical, LPG or NG nut) is fixed. Always use the seals supplied in the spare set between the connection.

- Use 'A' for flexible hose connection of propane-buthane (LPG) type gases.
- Use 'B' type connection in Spain, Italy, Portugal, Greece, France and Algeria for use with flexible hose connection.

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- Use C type connection in Letonia and Luxemburg for mechanical connection, with 1/2" male thread (on the appliance end) .
 - This connection may also be optionally used in some areas in France, Algeria, Spain, Portugal and Italy.
 - Use C type connection in Germany and Belgium with an additional ISO7/ISO228 adapter and Netherlands with an additional Besca adapter, supplied in the spare set. An example of usage is shown in E.
 - For all types of gas use D type connection in United Kingdom and Ireland with 1/2"female thread (on the appliance end).

CAUTION: The flexible gas hose should neither pass behind nor be in contact with objects that may cause combustion.

IMPORTANT

- The appliance should be installed, regulated and adapted to function with other types of gas by a QUALIFIED INSTALLATION ENGINEER.
- Failure to comply with this condition will render the guarantee invalid.
- The appliance must be installed in compliance with regulations in force.
- Installation engineers must comply to current laws in force concerning ventilation and evacuation of exhaust gases.
- Always unplug the appliance before carrying out any maintenance or repairs.
- After the connection it has to be tested.
- This test can be done by applying a soapy liquid to the connection. No bubble should appear. If there are bubbles, check the connection joint and recheck it if necessary.
- For all gas connections, make sure that the connection parts and gas delivery components are in accordance with local and international requirements.

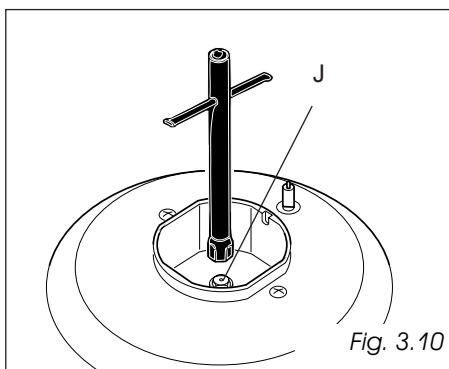
DO NOT USE NAKED FLAME TO CHECK FOR GAS LEAKS

GAS CONVERSION

INJECTORS REPLACEMENT OF HOB BURNERS

The diameter is marked on the injector in cents of millimetre. Select the injectors to be replaced according to the “Info chart supplied with the injector set”. To replace the injectors:

- Remove pan-supports and burners from the cooktop.
- Using a spanner, remove the injector “J” (fig.3.10-3.11) from its housing and replace it by the proper one according to the kind of gas (For correct injector sizes, refer to the table on page 3).



MINIMUM BURNER SETTING ADJUSTMENT

Check whether the flame spreads to all burner ports when the burner is lit with the gas tap set to the minimum position. If some ports do not light, increase the minimum gas rate setting.

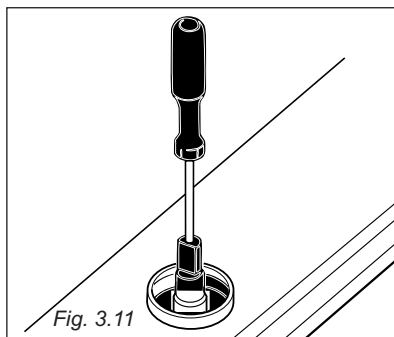
Check whether the burner remains lit even when the gas tap is turned quickly from the maximum to the minimum position. If the burner does not remain lit, increase the minimum gas rate setting.

The procedure for adjusting the minimum gas rate setting is described below.

The adjusting screw is inside the control shaft or on the top surface of the valve, close to the control shaft (Fig. 3.11):

- Using a screwdriver max. Diameter 3 mm. turn the screw of the tap until the flame setting is correct.

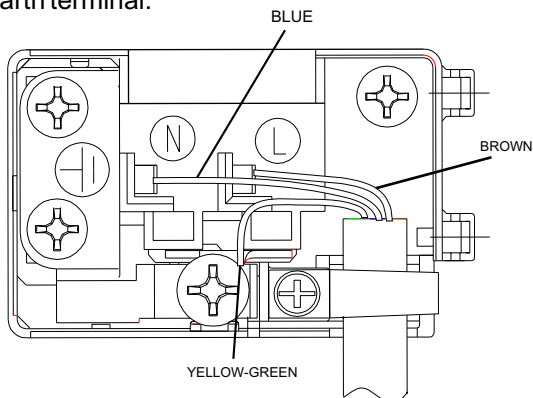
For LPG setting, fully tighten the adjustment screw. For NG, loosen the adjustment screw so that the flame length is 4-5 mm. in the min. Position.



Electrical Connection

Before proceeding with the electrical connection verify that :

- The current carrying capacity of the system and the socket is adequate for the maximum power rating of the hob.
- The voltage indicated on the rating label is the same as the supply voltage.
- Do not use for connection any reductions, adapters or shunts because they may cause overheating.
- The socket has an earth terminal.



After positioning the cooker , ensure that the knob is in the off position “0” and plug in.

Please ensure that the voltage on the rating label is the same as the supply voltage before connection is made.

The appliance is provided with supply cord and a plug. Replacement of the mains cable must be made by authorized technician.

Unplug your appliance before each maintenance. Follow reconnection diagrams strictly. The protective earth connection (PE) must be connected to the terminal marked.

During installation, please ensure that isolated cables are used.

Usage of Your Gas Burners

Manual Ignition and Controlling the Gas Burners;

To ignite one of the burner , approach a match, taper or another manual aid to its upper circumference and push the corresponding control knob and turn it counter clock-wise. Medium regulation of the flame will be obtained by turning the control knob between maximum position (big flame) and the minimum position (small flame).

The small diagrams situated on the control panel indicate which of the gas burners is in use.

Ignition Through Hob Valve (microswitch):

Press the hob valve you want to operate and turn the valve in the counter-clockwise direction. The microswitch placed under the knob will automatically create sparks through the spark plug of the burner. Continue pressing the knob until you see a stable flame on the burner.

If your hob is equipped with gas safety device;

Hobs equipped with flame failure device provide security in case of accidentally extinguished flame. If such a case occurs, the device will block the burners gas channels and will avoid any accumulation of unburnt gas. Wait 90 seconds before re-igniting an extinguished gas burner.

Necessary time period to arm the gas safety during ignition: max. 3 seconds.

Necessary time period to disarm the gas safety after the flame extinguishes: Not more than 90 seconds.

To ignite a hob burner equipped with gas safety device;

- Push the control knob and turn it counter clockwise until it reaches maximum flame position.

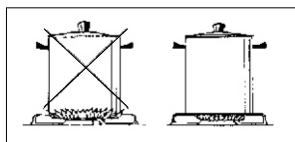
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- Approach a match or use electric ignition button if it is available to gas burner cap and maintain the control knob pressed down for max. 10 seconds.
 - Let the control knob go and make sure that the gas burner stays ignited. On the contrary, repeat the procedure.

Recommendations:

Your hob has burners of different diameters. The most economic way of using gas is to choose the correct size gas burners for your cooking pan size and to bring the flame to minimum position once the boiling point is reached. It is recommended to always cover your cooking pan.

In order to obtain maximum performance from the main burners, use pots with the following flat bottom diameters.

Rapid Burner	: 22-26 cm
Medium Burner	: 14-22 cm
Auxiliary Burner	: 10-18 cm



When the burners are not in use for prolonged periods, always turn the main gas control valve off.

WARNING:

Use only flat pans and with a sufficiently thick base.

- Ensure that the base of the pan is dry before placing it on the burners.
 - The temperature of accessible parts may be high when the appliance is operating. So it is imperative to keep children and animals out of the reach of the burners during and after cooking.
 - After use, the hob remains very hot for a prolonged period of time, do not touch it and do not place any object on top of the hob.
 - Never place knives, forks, spoons and lids on the hob as they will get hot and could cause serious burns.

Cleaning:

Before cleaning disconnect the hob from the main gas supply.

Burner Caps:

Periodically, enamelled pan supports, enamelled covers, burner heads must be washed with soapy warm water and well rinsed and dried. After drying them thoroughly, replace them correctly in their placement.

Enamelled parts:

In order to keep the hob looking new, it is necessary to clean it frequently with mildly warm soapy water and then dry with a soft tissue. Do not wash them while hot and never use abrasive powders or abrasive cleaning materials. Do not leave vinegar, coffee, milk, salt, water, lemon, or tomato juice to remain in contact with enamelled parts for long periods of time.

Stainless steel:

Stainless steel parts must be cleaned frequently with mildly warm soapy water and a soft sponge and then dry with a soft cloth. Do not use abrasive powders or abrasive cleaning materials. Do not leave vinegar, coffee, milk, salt, water, lemon, or tomato juice to remain in contact with stainless steel parts for long periods of time.
Never use a steam cleaner to clean the hob.