



We invite you to read this instruction booklet carefully, before installing and using the equipment. It is very important that you keep this booklet together with the equipment for any future consultation.

If this equipment should be sold or transferred to another person, make sure that the new user receives the booklet, so that he can learn how to operate the appliance and read the corresponding notice. This is a Class 3 appliance



Declaration of conformity:

We hereby declare that our products satisfy the applicable European directives, orders and regulations, as well as the requirements stated in the referenced standards.

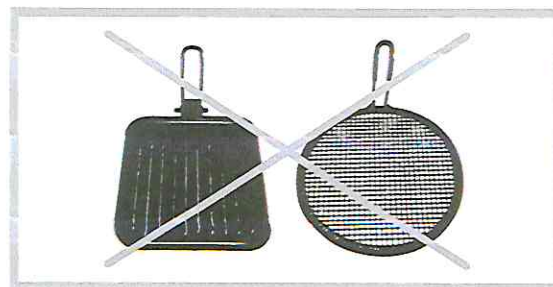
ATTENTION:

- The installation must be carried out by experienced and qualified personnel, in conformity with the regulations in force.
- This appliance is not intended for use by person (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.
- Children should be supervised to ensure that they do not play with the appliance.
- While the appliance is running, watch the children and make sure they neither stay near the equipment, nor touch the surfaces that have not cooled down completely.
- Before powering the equipment, check that it is properly adjusted for the type of gas at disposal (see the "installation" paragraph).
- Before carrying out the maintenance or cleaning the equipment, cut power supply off and make it cool down.
- Make sure that air circulates around the gas equipment. Insufficient ventilation produces a lack of oxygen.
- In case of an intense or prolonged use of the equipment, it may be necessary to improve aeration, for example by opening a window or increasing the mechanical suction power, if it exists.
- The products of combustion must be discharged outside through a suction hood or an electric fan (see the "installation" paragraph).
- For any possible operation or modification, apply to an authorized Technical Assistance Centre and demand original spare parts.

The product label, with the serial number, is stuck under the hob.

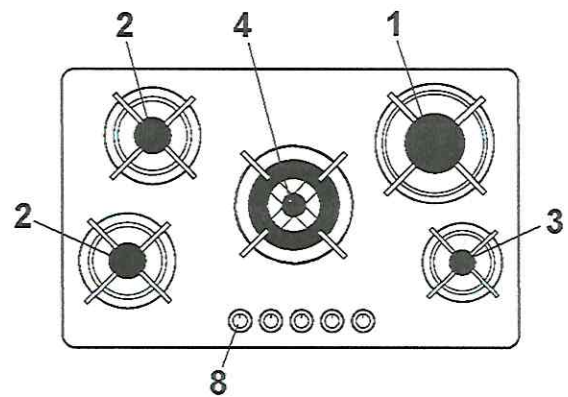
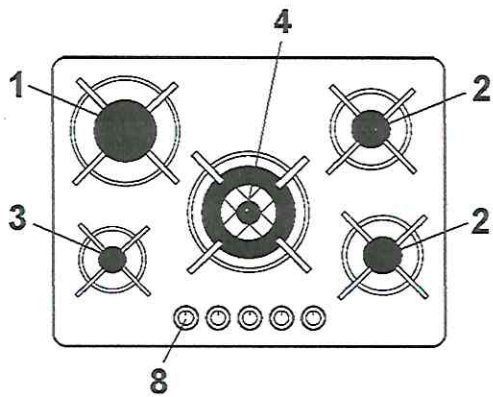
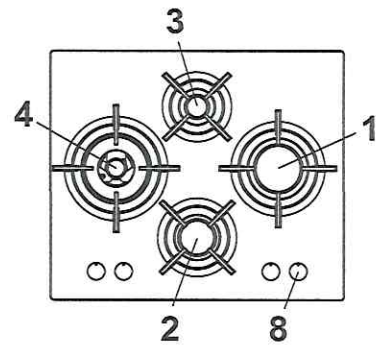
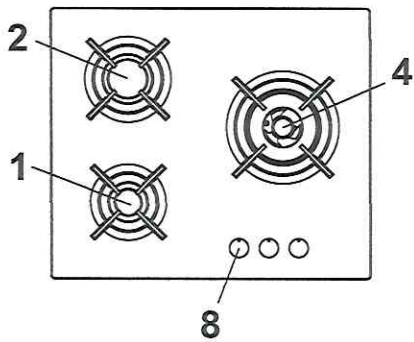
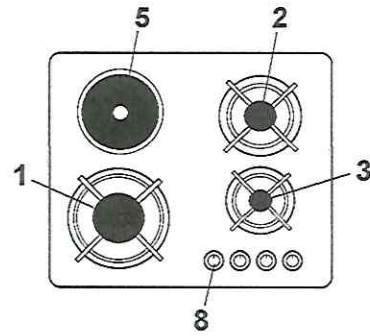
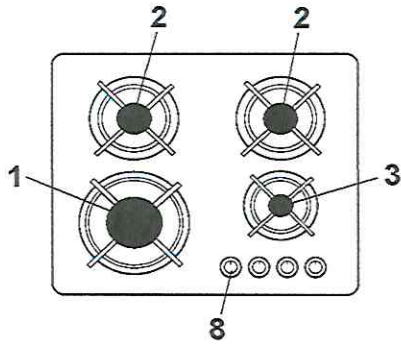
WARNING !!!!

- **DO NOT USE** speakers, toaster, iron griddles or grids for stainless steel meat on gas burners.
- **USE ONLY** pots as described in "USING THE BURNERS" paragraph.

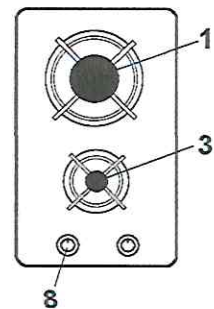


The manufacturer refuses all responsibility for possible damages to things or people, resulting from a wrong installation or from an improper, incorrect or unreasonable use of this equipment.

DESCRIPTION HOBS



- | | |
|---|--------|
| 1 Rapid burner | 3000 W |
| 2 Semi-rapid burner | 1750 W |
| 3 Auxiliary burner | 1000 W |
| 4 Ultra-rapid burner | 3500 W |
| 5 Electric plate Ø145 | 1500 W |
| (EC electric cooking = 198.16 Wh/kg) | |
| 8 Control Knob for burner or electric plate | |



INSTRUCTIONS FOR THE USER



IT IS NECESSARY THAT ALL THE OPERATIONS REGARDING THE INSTALLATION, ADJUSTMENT AND ADAPTATION TO THE TYPE OF GAS AVAILABLE ARE CARRIED OUT BY QUALIFIED PERSONNEL, IN CONFORMITY WITH THE REGULATIONS IN FORCE. THE SPECIFIC INSTRUCTIONS ARE DESCRIBED IN THE BOOKLET SECTION INTENDED FOR THE INSTALLER

The symbols silk-screen printed on the side of the knob indicate the correspondence between the knob and the burner.

Automatic start-up without valves

Turn the corresponding knob anticlockwise up to the maximum position (large flame, fig.1) and press the knob.

Automatic start-up with valves

Turn the corresponding knob anticlockwise up to the maximum position (large flame, fig.1) and press the knob.

Once the burner has been started up, keep the knob pressed for about 10 seconds.

Using the burners

In order to obtain the maximum yield without waste of gas, it is important that the diameter of the pot is suitable for the burner potential (see the following table), so as to avoid that the flame goes out of the pot bottom (fig.2).

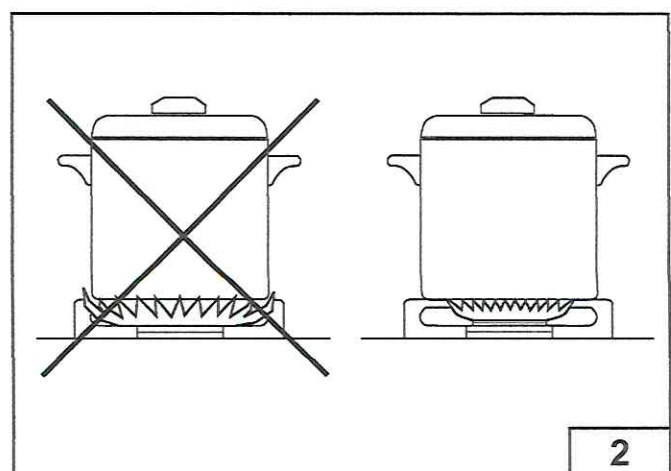
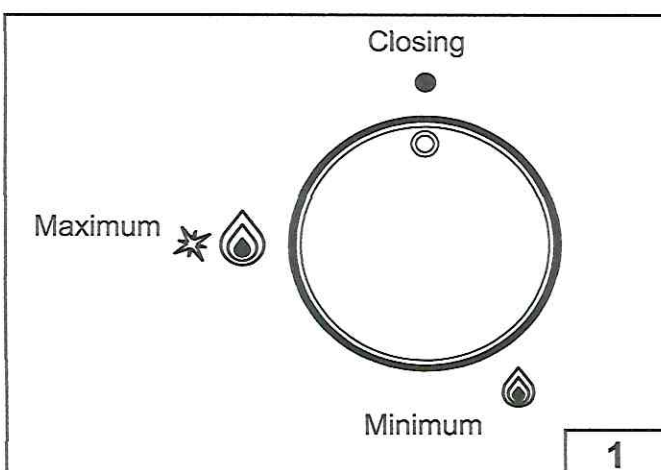
Use the maximum capacity to quickly make the liquids reach the boiling temperature, and the reduced capacity to heat food or maintain boiling.

All of the operating positions must be chosen between the maximum and the minimum ones, never between the minimum position and the closing point.

The gas supply can be interrupted by turning the knob clockwise up to the closing position.

If there is no power supply, it is possible to light the burners with matches, setting the knob to the start-up point (large flame fig.1).

Burners	Power W	Ø of pots
Auxiliary	1000	10-14 cm
Semi-rapid	1750	16-18 cm
Rapid	3000	20-22 cm
Ultra-rapid	3500	22-24 cm



INSTRUCTIONS FOR THE USER

Notice

- When the equipment is not working, always check that the knobs are in the closing position (see fig.1).
- If the flame should blow out accidentally, the safety valve will automatically stop the gas supply, after a few seconds. To restore operation, set the knob to the lighting point (large flame, fig.1).
- While cooking with fat or oil, pay the utmost attention as these substances can catch fire when overheated.
- Do not use sprays near the appliance in operation.

- Do not place unstable or deformed pots on the burner, so as to prevent them from overturning or overflowing.
- Make sure that pot handles are placed properly.
- When the burner is started up, check that the flame is regular and, before taking pots away, always lower the flame or put it out.

ELECTRIC PLATE USE

The electric-plate is operated with a seven- position switch and to turn the electric-plate on, rotate the switch to any of the positions shown.

The red light is switched on when the electric-plate is in operation.

Below as indicative basis, the settings to be used for operating the electric-plate.

Warning

Use only flat pans and with sufficiently thick base, equal or not much superior than that of the plate.

Do not switch the electric plate without the pan over the plate.

Do not cook any food on the plate surface.

Turn off the plate few minutes before the cooking end. After use the electric plate remains very hot for a prolonged period of time, do not touch it and do not place any object on top of the plate.

For a good preservation, the electric plate must be thoroughly cleaned with appropriate cleaning products which are readily available.

When operating for the first time, it is necessary to eliminate any humidity or oil which may accumulated around the electric elements of the plate by operating the electric plate on its lowest setting (1) for about 30 minutes.

KNOB SETTING	HEAT	TYPE OF COOKING
0	Off	
1	Very low	To heat small quantities of liquids.
2	Low	Heating medium quantities of liquid, to prepare sauces and creams requiring long cooking.
3	Mild	To defrost frozen foods, cook stews, at to below boiling point.
4	Medium	For foods which require boiling point, delicate meat and fish.
5	Strong	For roasting, grilling, stews.
6	Very strong	To boil large quantities of liquid, to fry.

INSTRUCTIONS FOR THE USER

CLEANING

Before any operation, disconnect the appliance from the electric grid. Don't use a steam cleaner for the cleaning the hob.

It is advisable to clean the appliance when it is cold.

Glass platform and enamelled parts

The glass platform and all of the enamelled parts must be washed with a sponge and soapy water or with a light detergent.

Do not use abrasive or corrosive products.

Do not leave substances, such as lemon or tomato juice, salt water, vinegar, coffee and milk on the enamelled surfaces for a long time.

Burners and racks

These parts can be removed to make cleaning easier.

The burners must be washed with a sponge and soapy water or with a light detergent, wiped well and placed in their housing perfectly. Make sure that the flame-dividing ducts are not clogged.

Check that the feeler of the safety valve and the start-up electrode are always perfectly cleaned, so as to ensure an optimum operation.

Gas taps

The possible lubrication of the taps must be carried out by specialized personnel, exclusively.

In case of hardening or malfunctions in the gas taps, apply to the Customer Service.

Directive 2012/19 / EU (WEEE).

This informative note is addressed exclusively to owners of devices that present the symbol of Fig. A in the adhesive label showing the technical data applied on the product itself (matricular label): This symbol indicates that the product is classified according to current regulations, as electrical or electronic equipment and e Complies with Directive 2012/19 / EU (WEEE) therefore, at the end of its own useful life, must be treated separately from household waste, delivering it for free at a separate collection point for equipment electrical and electronic products or returning it to the dealer when buying a new equivalent device.

The user is responsible for placing the appliance at the end of its life at the appropriate collection facilities, under penalty of the penalties provided for by the current waste legislation.

Appropriate separate waste collection for the subsequent start-up of the disposed appliance to recycling, treatment and environmentally compatible disposal helps to avoid possible negative effects on the environment and on health and favors the recycling of the materials of which the product is composed.

For more detailed information regarding the collection systems available, contact the local waste disposal service, or the store where the purchase was made.

Manufacturers and importers comply with their responsibility for environmentally compatible recycling, treatment and disposal either directly or by participating in a collective scheme.



Fig.A

INSTRUCTIONS FOR THE INSTALLER



IMPORTANT NOTICE

THE OPERATIONS INDICATED BELOW MUST BE FOLLOWED BY QUALIFIED PERSONNEL EXCLUSIVELY, IN CONFORMITY WITH THE REGULATIONS IN FORCE.
THE MANUFACTURING FIRM REFUSES ALL RESPONSIBILITY FOR DAMAGES TO PEOPLE, ANIMALS OR THINGS, RESULTING FROM THE FAILURE TO COMPLY WITH SUCH PROVISIONS.

Installing the top

The appliance is designed to be embedded into heat-resistant pieces of furniture.

The walls of the pieces of furniture must resist a temperature of 65°C besides the room one.

The appliance is of type "Y", or it can be installed with one side wall to the right or left of the hob.

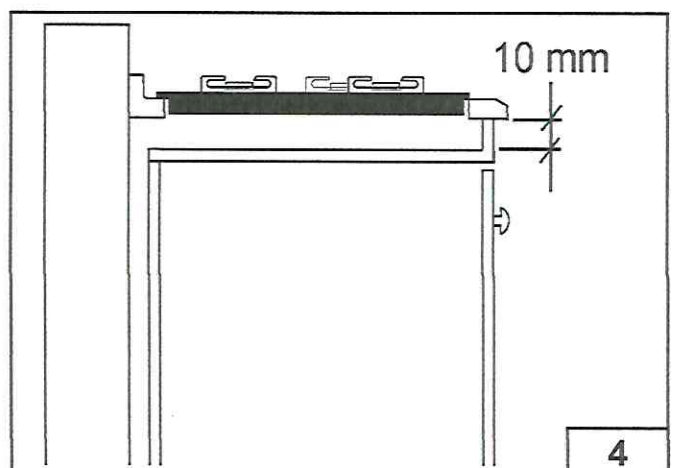
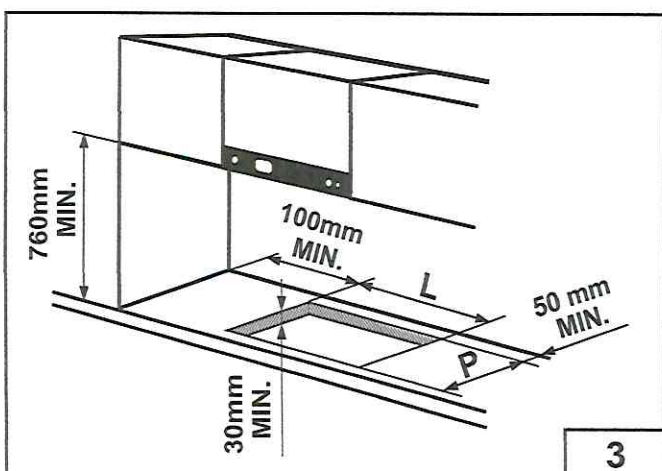
The equipment must not be installed near inflammable materials, such as curtains, cloths, etc.

Make an opening in the table top of the dimensions shown in fig.3 so that there is a distance of at least 50 mm from the rear edge of the installed appliance and 100 mm from the adjacent side walls.

Any possible wall unit over the cook-top must be placed at a distance of at least 760 mm from the top.

It is advisable to isolate the appliance from the piece of furniture below with a separator, leaving a depression space of at least 10 mm (fig. 4).

MODEL	L	P
290	270	480
600 - 700	550	480
900	755	480



INSTRUCTIONS FOR THE INSTALLER

Fastening the top

Every cook-top is equipped with a special washer having an adhesive side.

- Remove the racks and burners from the top.
- Turn the appliance upside down and lay the adhesive washer S along the external border of the glass (fig.5).
- Introduce and place the cook-top in the hole made in the piece of furniture, then block it with the V screws of the fastening hooks G (fig.6).

Installation room

This appliance is not provided with a device for exhausting the products of combustion.

Regarding room ventilation rules where appliance is installed make reference to the legislation, in conformity with the local regulations.

Gas connection

Make sure that the appliance is adjusted for the gas type available (see the label under the appliance). Follow the instructions indicated in the chapter "gas transformations and adjustments" for the possible adaptation to different gases. The appliance must be connected to the gas system by means of stiff metal pipes or flexible steel pipes having continuous walls, in compliance with the regulations in force.

Gas enters the appliance through a cylindrical threaded male gas union (1/2").

The connection must not stress the gas ramp.

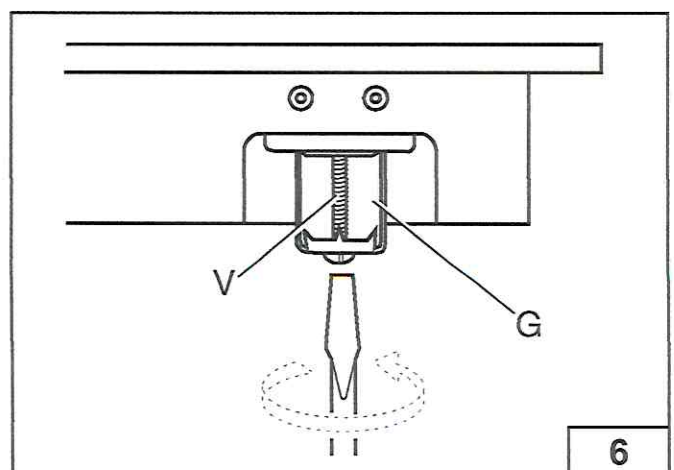
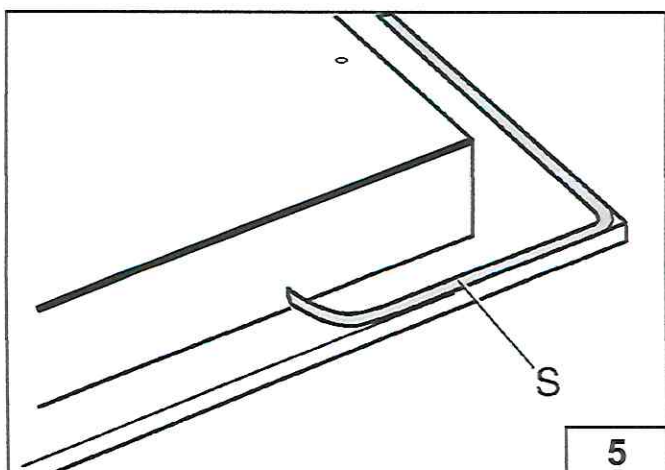
Once the installation is over, check the connection seal with a soapy solution.

Electric connection

The connection to the electric grid must be carried out by qualified personnel and in conformity with the regulations in force.

The voltage of the electric system must correspond to the value indicated in the label under the appliance. Make sure that the electric system is provided with an effective ground connection in compliance with the regulations and provisions of the law. **Grounding is compulsory.**

This device must be at a suitable opening distance from the contacts in order to allow the entire disconnection in case of overvoltage category III, in accordance with installation rules



INSTRUCTIONS FOR THE INSTALLER

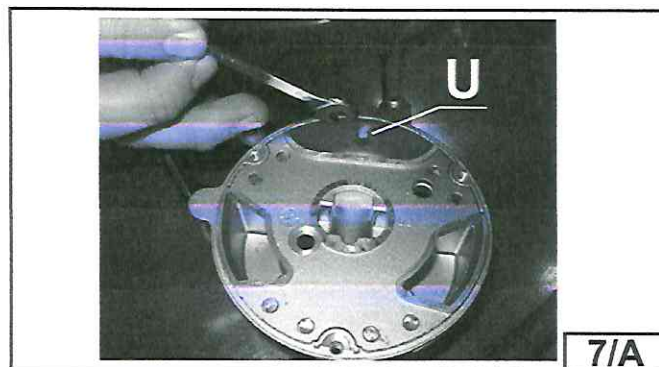
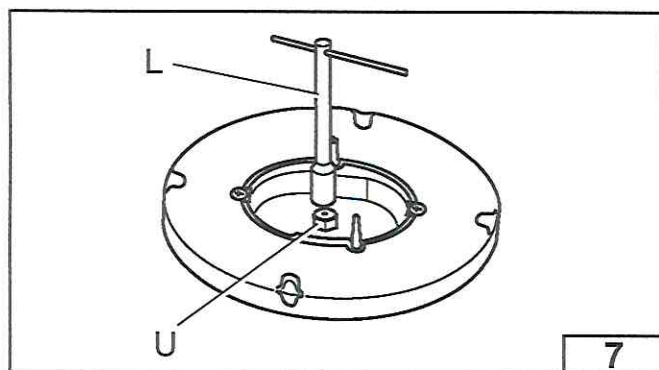
Replacing the nozzles

If the equipment is adjusted for a type of gas that is different from the one available, it is necessary to replace the burner nozzles.

The choice of the nozzles to replace must be made according to the table of the "technical characteristics".

Act as follows:

- Remove the racks and burners.
- By means of a straight spanner L, unscrew the nozzle U (fig.7-7/A) and substitute it with the corresponding one.
- Tighten the nozzle strongly.



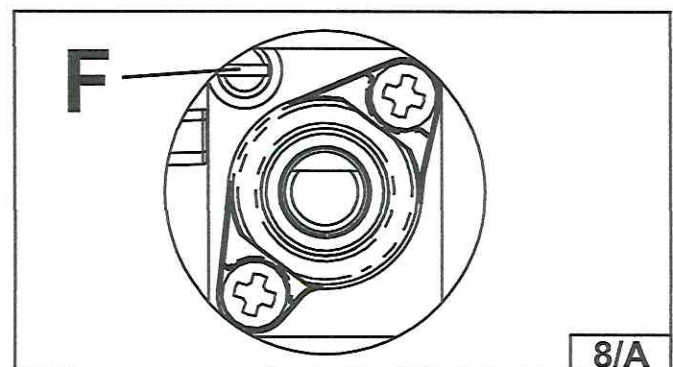
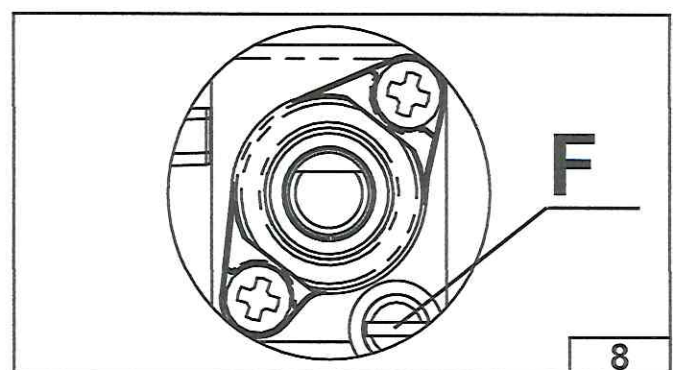
Adjusting the burners

The lowest flame point must always be properly adjusted and the flame must remain on even if there is an abrupt shift from the maximum to the minimum position.

If this is not so, it is necessary to adjust the lowest flame point as follows:

- start the burner up;
- turn the tap up to the minimum position (small flame);
- remove the knob from the tap rod;
- introduce a flat-tip screwdriver in the hole F of the tap (fig.8-8/A) and turn the by-pass screw up to a proper adjustment of the lowest flame point.

As regards G30 gas burners, the by-pass screw must be tightened completely.



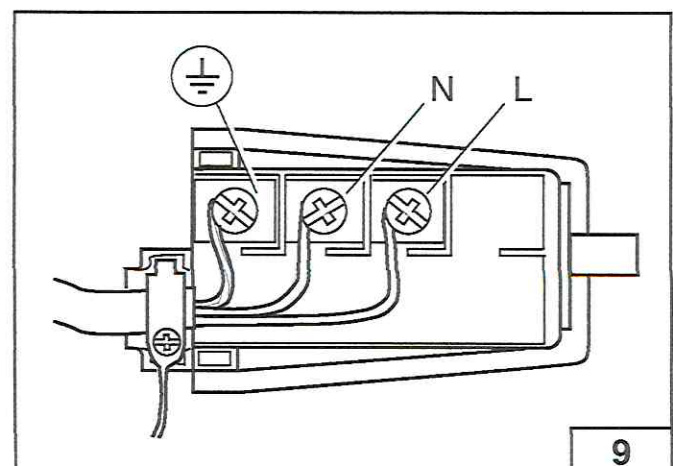
MAINTENANCE

Replacing the power supply cable

If the power supply cable should be replaced, it is necessary to use a cable with a section of 3x0.75mm² for the version all gas and 3x1 mm² for the version mixed, type H05VV-F or H05RR-F, complying with the regulations in force.

The connection to the terminal board must be effected as shown in fig.9:

- | | |
|---------------------------|------------------|
| brown cable L | (phase) |
| blue cable N | (neutral) |
| green-yellow cable | (ground) |



TECHNICAL CHARACTERISTIC TABLES

BURNERS		GAS	NORMAL PRESSURE mbar	NOMINAL RATE		INJECTOR DIAMETER 1/100 mm	TAPE BY-PASS DIAMETER 1/100 mm	NOMINAL HEAT INPUT (W)	
N°	DESCRIPTION			g/h	L/h			MAX.	MIN.
1	RAPID	G30	30	218	-	87	42	3000	950
		G31	37	214	-	87	42	3000	950
		G20	20	-	286	129	Reg.	3000	950
2	SEMI-RAPID	G30	30	127	-	66	31	1750	600
		G31	37	125	-	66	31	1750	600
		G20	20	-	167	101	Reg.	1750	600
3	AUXILIARY	G30	30	73	-	50	27	1000	450
		G31	37	71	-	50	27	1000	450
		G20	20	-	95	77	Reg.	1000	450
4	ULTRA-RAPID	G30	30	255	-	94	60	3500	2100
		G31	37	250	-	94	60	3500	2100
		G20	20	-	334	137	Reg.	3500	2100

Short title or reference methods of measurement and calculation used to establish compliance with the above requirements.

The performance of each individual burner is calculated according to EN 30-2-1 (2015).

The total return of the cooking surface is calculated according to EU Regulation 66/2014 Par. 2.2.

The efficiency is calculated only for the burners with a nominal capacity exceeding 1.16 kW (EN 30-2-1 (2015))

Information relevant to the customer to minimize energy consumption during use.

Saving tips:

common use pots with flat base, Use pots with the correct format, Use pots with a lid, minimize the amount of fat or liquid, when you start a hot liquid to reduce the setting.

The manufacturing firm refuses all responsibility for any possible imprecision in this booklet, due to misprints or clerical errors. It reserves the right to make all the changes that it will consider necessary in its own products, without affecting the essential characteristics of functionality and safety.