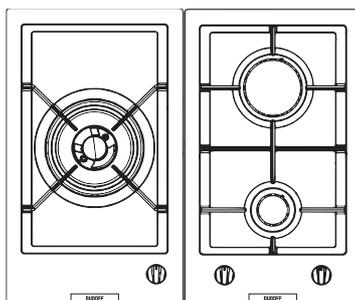


INSTALLATION AND USER INSTRUCTIONS

BUILT-IN GAS HOB DOMINO

GD-Z01 GD-Z02



Dear Customer,
thank you for having purchased one of our products.

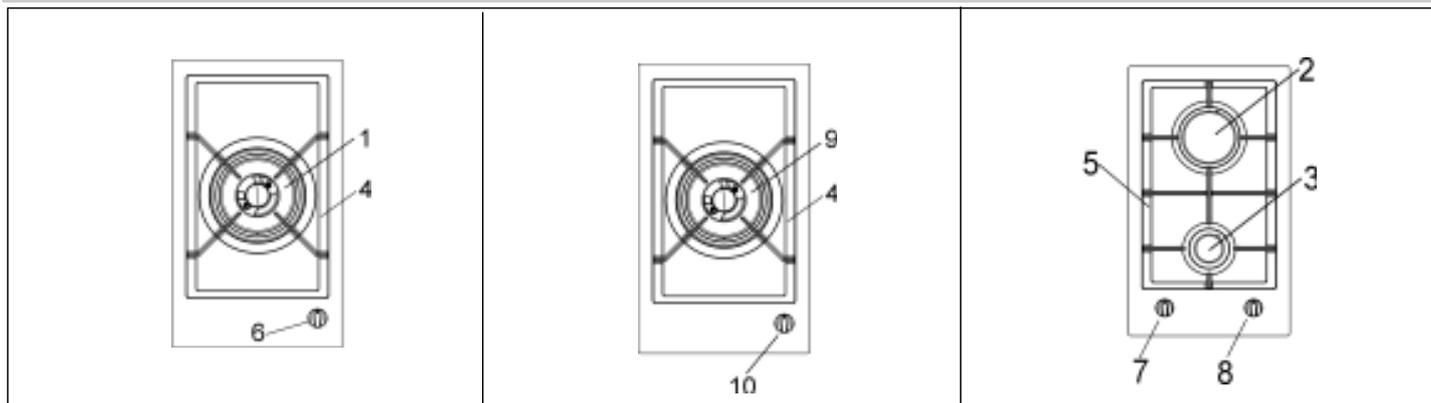
We are certain that this new, modern, functional and practical appliance, built with the very highest quality materials, will meet your requirements in the best possible way. This appliance is easy to use. It is, however, important to thoroughly read the instructions in this handbook in order to obtain the best results.

These instructions are only valid for the countries of destination, the identification symbols of which are indicated on the cover of the instruction manual and on the appliance itself.

The manufacturer shall not be held responsible for any damages to persons or property caused by incorrect installation or use of the appliance.

The Manufacturer shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors; the designs in the figures are purely indicative. The Manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful, also in the interests of the user, without jeopardizing the main functional and safety features of the products themselves. ***This cook top was designed to be used exclusively as a cooking appliance: any other use (such as heating rooms) is to be considered improper and dangerous.***

DESCRIPTION OF THE COOKTOP



- | | |
|-----------------------------|------------------|
| 1 Ultra rapid burner | of 4000 W |
| 2 Rapid gas burner | of 2800 W |
| 3 Auxiliary gas burner | of 1000 W |
| 4 Pan stand support 1F Wok | |
| 5 Pan stand support 2F | |
| 6 Burner n° 1 control knob | |
| 7 Burner n° 2 control knob | |
| 8 Burner n° 3 control knob | |
| 9 Dual complete | of 4750 - 5000 W |
| 10 Burner n° 9 control knob | |

WARNING:

Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.

Cleaning and user maintenance shall not be made by children without supervision.

Attention: this appliance has been manufactured for domestic use only and its employment by private person.

USE

1) TRADITIONAL BURNERS

On the surface of the hob, there is a serigraphic figure above each knob, indicating the burner to which the knob refers. After turning on the gas at the main or opening the valve on the gas bottle, light the burners as indicated below:

- automatic electric ignition

Press the knob corresponding to the burner to use and turn it clockwise to the "Maximum" position (big flame fig. 1) pressing the knob right down.

- Lighting burners fitted with a safety cut-off device

For burners fitted with a safety cut-off device, turn the knob corresponding to the burner to use anti-clockwise to the "Maximum" position (big flame fig. 1) until it stops and then press the knob. Continue pressing the knob for about 10 seconds after the burner has been lit.

Should the flames accidentally go out, turn the burner control knob off and wait at least 1 min before attempting to light it again.

How to use the burners

To obtain maximum performance with minimum gas consumption, remember the following:

- use suitable pans for each burner (see the table below and fig. 2).
- When boiling point is reached, turn the knob to the "Minimum" position (small flame fig. 1).
- Always use pans with lids.

"DUAL" burner:

separate regulation of the inner and outer rings (in practical terms, a dual burner controlled by a single knob), offering very flexible use thanks to the possibility to light either the inner flame only or the whole burner (inner and outer flame at the same time).

LIGHTING AND USING THE "DUAL" BURNER

Stand the pan on the burner before lighting.

Despite being controlled by a single knob, the "DUAL" burner can be used in two different ways.

A) - Using the complete burner:

starting from the off position ● You must first press the knob, simultaneously turning it anti-clockwise, until the indicator points to the maximum delivery position ★ obtaining the maximum flow capacity of both flames.

When the flames are lit, keep the knob pressed for a few seconds, until the device automatically keeps the burner lit.

It is now possible to regulate the intensity of the flame by turning the knob anti-clockwise (from the maximum flow capacity position of the inner and outer flames to the maximum flow capacity of the

inner flame and the minimum of the outer flame.

To turn off the burner, turn the knob clockwise, realigning the indicator with the ● off symbol.

B) - Using the inner flame only:

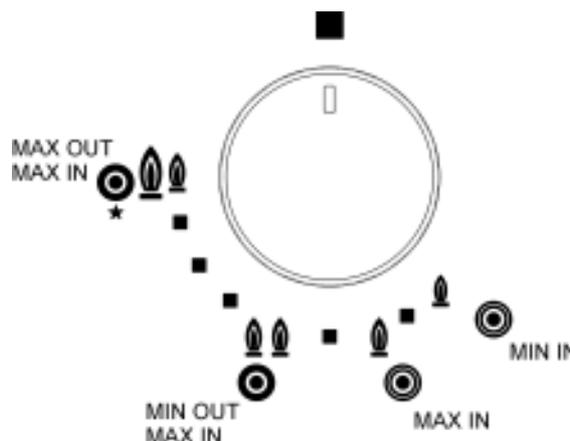
after lighting the burner and regulating the inner flame to maximum flow capacity and the outer flame to minimum flow capacity as described above, turn the knob anti-clockwise until it clicks once. The inner flame is now at maximum flow capacity while the outer flame is turned off.

Continue turning anti-clockwise to regulate the inner flame to the minimum flow capacity.

Turning off:

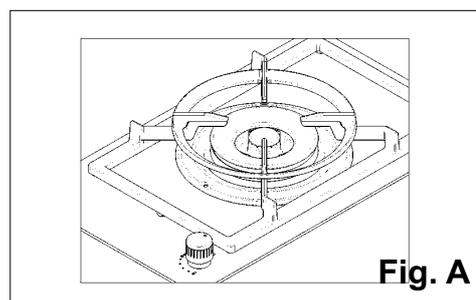
to turn off the burner, turn the knob clockwise, realigning the indicator with the ● off symbol.

Once the "DUAL" burner is operating in either of the two modes described, it is possible to swap from one mode to the other by simply pressing and turning the knob to the position required:



To use the WOK pan support on ultra rapid gas burner only.

Put it on the ultra rapid pan support and make sure of the stability (see fig. A).



USE

Burners	Power (W)	Ø Pan (cm)
complete DUAL	4750-5000	22 ÷ 27
central DUAL	900	8 ÷ 16
Fast	2800	20 ÷ 22
Auxiliary	1000	10 ÷ 14
Ultra Rapid	4000	22 ÷ 26

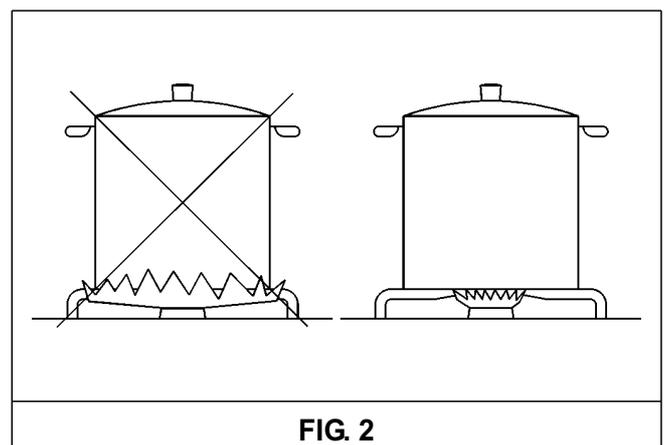
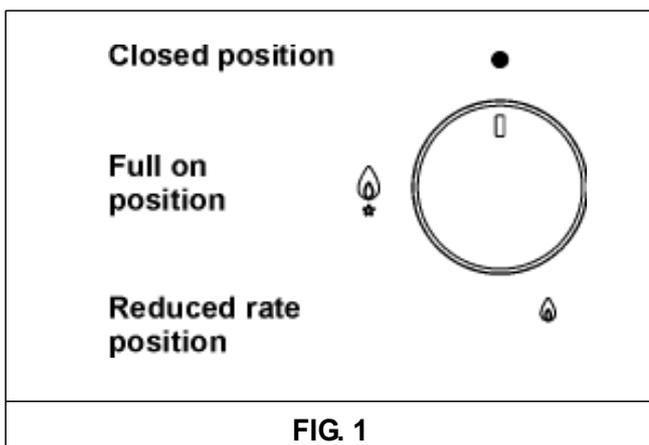
their contents, causing accidents.

- *The pans must not extend beyond the edge of the hob.*
- *Containers wider than the unit are not recommended.*

WARNINGS:

- *burners fitted with safety cut-off devices can only be lit when the knob is in the "Maximum" position (big flame fig. 1).*
- *In the absence of electricity, the burners can be lit with matches.*
- *Never leave the appliance unattended while the burners are in use and ensure that children are kept at a safe distance. Make sure that pan handles are correctly positioned and supervise the cooking of foods in oil and fat, as these are highly flammable.*
- *Do not use sprays near the appliance during use.*
- *Do not drag pans across the glass hob as this may scratch the surface.*
- *Do not use the hob as a work surface.*
- *Do not place pans with an unstable or deformed bottom on the burner, as these may tip or spill*

WARNING: during operation the work surfaces of the cooking area become very hot: keep children away!



USE

WARNINGS AND ADVICE FOR THE USER:

- *Use of a gas cooking appliance produces heat and moisture in the room in which it is installed. The room must therefore be well ventilated by keeping the natural air vents clear (see fig. 3) and by activating the mechanical aeration device (suction hood or electric fan fig. 4 and fig. 5).*
- *Intensive and lengthy use of the appliance may require additional ventilation. This can be achieved by opening a window or by increasing the power of the mechanical exhausting system if installed.*
- *Do not attempt to change the technical characteristics of the product because it can be dangerous.*
- *If you should not to use this appliance any more (or replace an old model), before disposing of it, make it inoperative in conformity with current law on the protection of health and the prevention of environmental pollution by making its dangerous parts harmless, especially for children who might play on an abandoned appliance.*
- *Do not touch the appliance with wet or damp hands or feet.*
- *Do not use the appliance barefoot.*
- *The manufacturer will not be liable for any damage resulting from improper, incorrect or unreasonable use.*
- *During, and immediately after operation, some parts of the cook top are very hot: avoid touching them.*
- *After using the cook top, make sure that the knob is in the closed position and close the main tap of the gas supply or gas cylinder.*
- *If the gas taps are not operating correctly, call the Customer Care Department.*

CAUTION:

In case of hotplate glass breakage:

- *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.*

(*) AIR INLET: SEE INSTALLATION CHAPTER (PARAGRAPHS 6 AND 7)

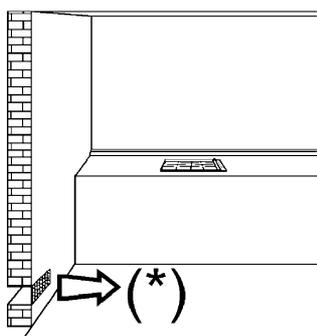


FIG. 3

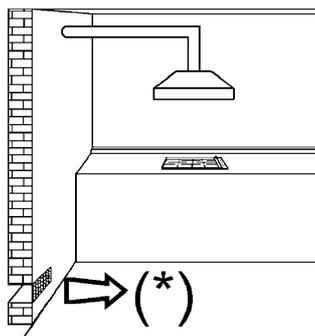


FIG. 4

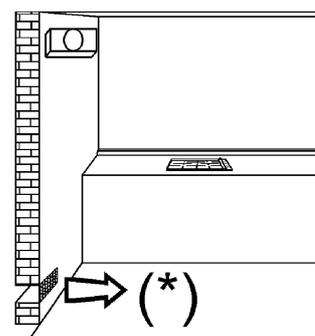


FIG. 5

CLEANING

IMPORTANT:

always disconnect the appliance from the gas and electricity mains before carrying out any cleaning operation

2) GAS HOB

Periodically wash the hot plate, the enamelled steel pan support, the enamelled burner caps "A", "B" and "C" and the burner heads "T" (see fig. 6 and 7) with lukewarm soapy water. They should also be cleaned plugs "AC" and flame detection "TC" (see fig.6). Clean them gently with a small nylon brush as shown (see fig. 7/A) and allow to dry fully. Do not wash in the dishwasher. It is very important to clean the surface soon after every use, when the glass is still tepid.

Do not allow vinegar, coffee, milk, salted water, lemon or tomato juice from remaining in contact with the enamelled surfaces for long periods of time.

Do not clean using abrasive metal scourers, powder abrasives or corrosive sprays.

WARNINGS:

when reassembling the components, observe the following recommendations:

- check that the holes in the burner heads "T" (fig. 6) are not blocked by foreign bodies.

- Ensure that the enamelled covers "A", "B" and "C" (fig. 6 and 7) are correctly positioned on the burner head. The covers are correctly positioned on the head when they are perfectly stable.

- If the opening and closing of any valve is awkward, do not force it but request urgent intervention by the technical assistance service.

- The pan support must be placed in the appropriate centering pins (Or on the aluminium profile if present). Verifying the perfect stability.

- To prevent difficulties with lighting, regularly clean the ignition elements (ceramic and electrode) and safety cut-off devices (fig.7/A).

- Do not use jets of steam to clean the appliance.

IMPORTANT:

when removing the burners to clean them, ensure that all parts are correctly positioned before relighting them.

Note: continuous use could cause the burners to change colour due to the high temperature.

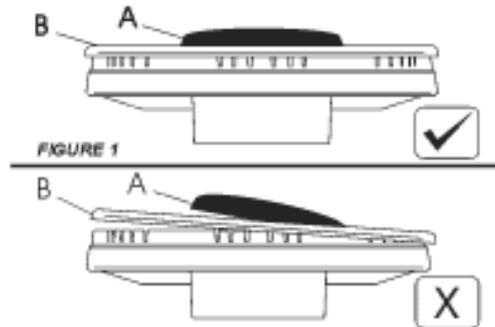


FIG. 7

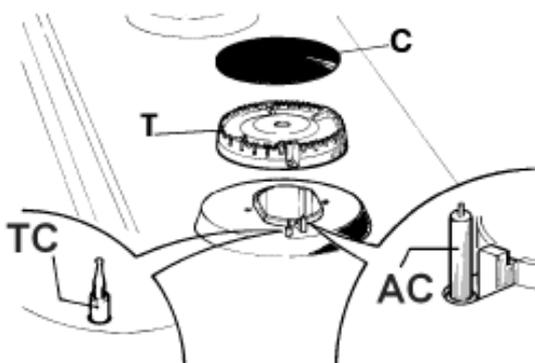


FIG. 6

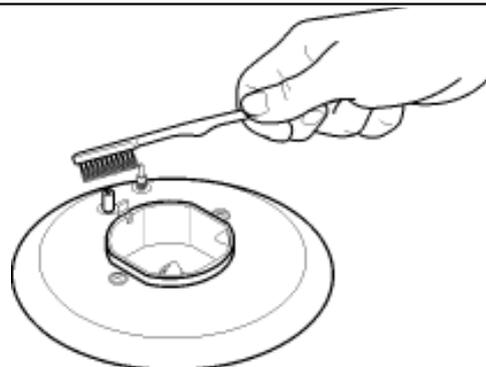


FIG. 7/A

INSTALLATION

TECHNICAL INFORMATION FOR THE INSTALLER

IMPORTANT!

A perfect installation, adjustment or transformation of the cook top to use other gases requires a QUALIFIED INSTALLER: a failure to follow this rule will void the warranty.

Installation, adjustments of controls and maintenance must only be carried out by a qualified engineer.

The appliance must be correctly installed in conformity with current law and the manufacturer's instructions.

Incorrect installation may cause damage to persons, animals or property for which the Manufacturer shall not be considered responsible.

During the life of the system, the automatic safety or regulating devices on the appliance may only be modified by the manufacturer or by his duly authorized dealer.

3) INSTALLING THE COOKTOP

Check that the appliance is in a good condition after having removed the outer packaging and internal wrappings from around the various loose parts. In case of doubt, do not use the appliance and contact qualified personnel.

Never leave the packaging materials (cardboard, bags, polystyrene foam, nails, etc.) within children's reach since they could become potential sources of danger.

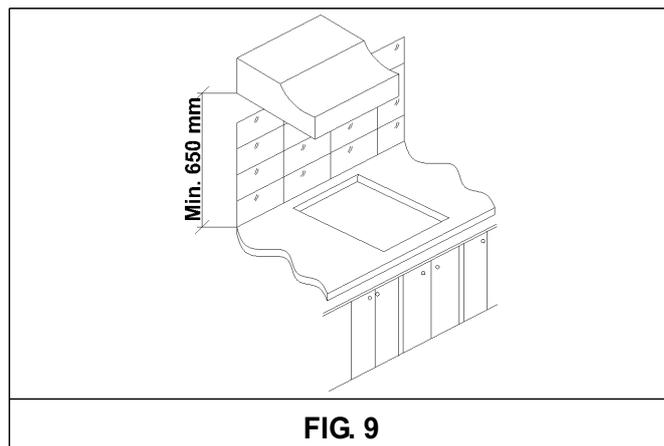
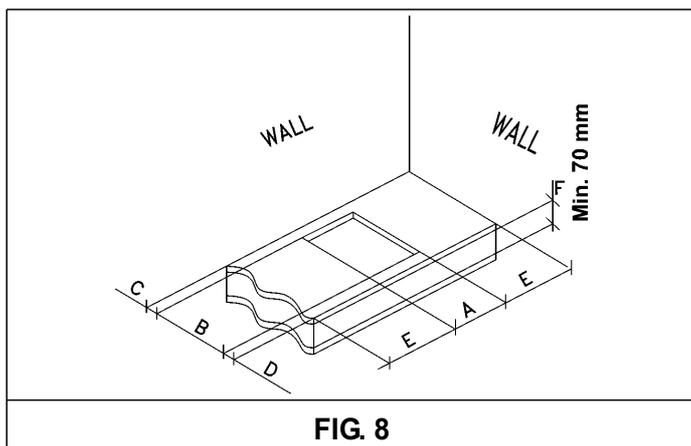
The measurements of the opening made in the top of the modular cabinet and into which the cooktop will be installed are indicated in either fig. 8. Always comply with the measurements given for the hole into which the appliance will be recessed (see fig. 8 and 9).

The prospective walls (left or right) that exceed the working table in height must be at a minimum distance from the cutting as mentioned both in the columns "E" of the scheme.

The appliance belongs to class 3 and is therefore subject to all the provisions established by the provisions governing such appliances.

COMPLY WITH THE DIMENSIONS (mm)

	A	B	C	D	E	F
1F-2F (30)	282	482	59	59	100 min	70 min.



INSTALLATION

4) FIXING THE COOKTOP

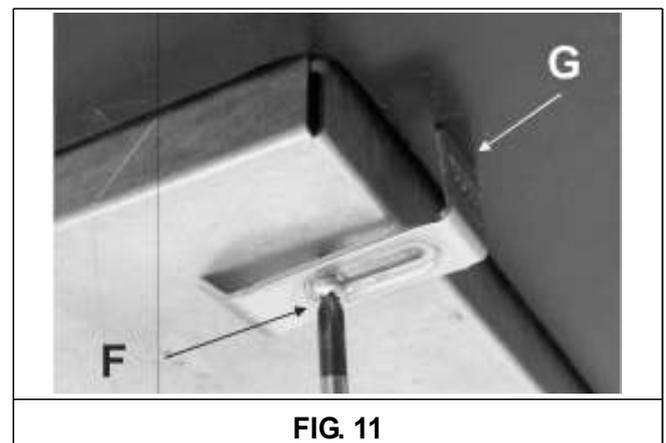
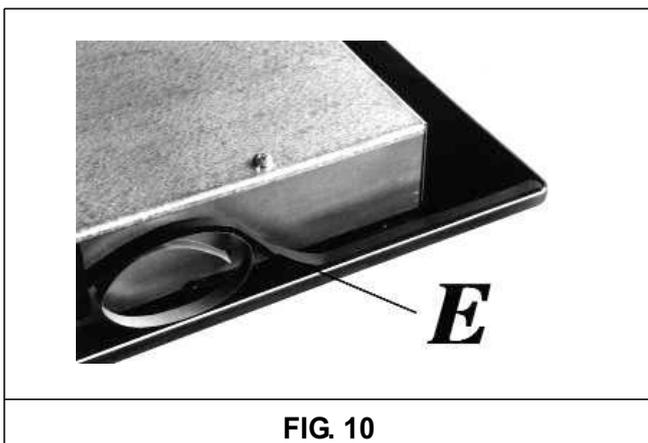
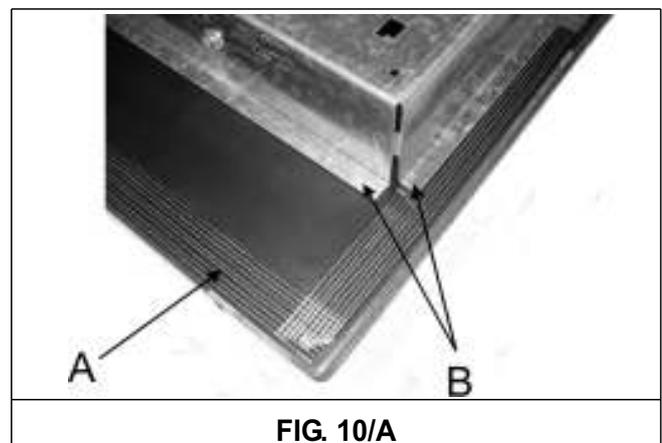
The cooktop has a special seal which prevents liquid from getting into the cabinet. Strictly comply with the following instructions in order to correctly apply this seal:

- Take off all the movable parts of the hob.
- Cut the seal in 4 parts of the necessary length to positioning it on the 4 edges of the glass.
- Overturn the cooktop and correctly position seal "E" (fig. 10) under the edge of the cooktop itself, so that the outer side of the seal perfectly matches the outer edge of the cooktop. The ends of the strips must fit together without overlapping.
- Evenly and securely fix the seal to the cooktop, pressing into place with the fingers and remove the strip of protective paper from the seal and set the plate into the hole made in the cabinet.
- Position the hob in the hole in the unit and fasten it in place using the appropriate screws "F" and the fastening hooks "G" (fig. 11).
- When the appliance is installed so that the base

can be touched, we recommend fitting a protecting shield. This shield must be at least 70 mm below the base of the bench top (fig. 8). Timber or other suitable material may be used provided it is capable of withstanding the appliance temperatures. Ensure that the supply connection point is accessible with the appliance installed. To facilitate the shield may need to be removable.

NOTE: do not fix the cooktop into the bench with sealant (ie silicon) as this may void the warranty. Use only the seals provided.

Caution: Do not allow the glass (A) lay directly on the work top. it is the bottomshelf (B) that has to be in touch with the work top (see fig. 10/A).



INSTALLATION

IMPORTANT INSTALLATION SPECIFICATIONS

The installer should note that the appliance that side walls should be no higher than the cooktop itself. Furthermore, the rear wall, the surfaces surrounding and adjacent to the appliance must be able to withstand a temperature of 90 °C.

The adhesive used to stick the plastic laminate to the cabinet must be able to withstand a temperature of not less than 150 °C otherwise the laminate could come unstuck.

The appliance must be installed in compliance with the provisions in force.

This appliance is not connected to a device able to dispose of the combustion fumes. It must therefore be connected in compliance with the above mentioned installation standards. Particular care should be paid to the following provisions governing ventilation and aeration.

5) ROOM VENTILATION

It is essential to ensure that the room in which the appliance is installed is permanently ventilated in order to allow the appliance itself to operate correctly. The necessary amount of air is that required for regular gas combustion and ventilation of the relative room, the volume of which must not be less than 20 m³. Air must naturally flow through permanent openings in the walls of the room in question. These openings must vent the fumes outdoors and their section must be at least 100 cm² (see fig. 3). Construction of the openings must ensure that the openings themselves may never be blocked. Indirect ventilation by air drawn from an adjacent room is also permitted, in strict compliance with the provisions in force.

CAUTION: *if the burners of the cooking top are without safety thermocouple, the ventilation outlet must have a minimum 200 cm² section.*

6) LOCATION AND AERATION

Gas cooking appliances must always dispose of their combustion fumes through hoods. These must be connected to flues, chimneys or straight outside. If it is not possible to install a hood, an electric fan can be installed on a window or on a wall facing outside (see fig. 4). This must be activated at the same time as the appliance (see fig. 5), so long as the specifications in the provisions in force are strictly complied with.

7) GAS CONNECTION

Before connecting the appliance, check that the values on the data label affixed to the underside of the cooktop correspond to those of the gas and electricity mains in the home.

A label on the appliance indicates the regulating conditions: type of gas and working pressure. Gas connection must comply with the pertinent

standards and provisions in force.

When gas is supplied through ducts, the appliance must be connected to the gas supply system:

- with a rigid steel pipe. The joints of this pipe must consist of threaded fittings conforming to the standards.
- With copper pipe. The joints of this pipe must consist of unions with mechanical seals.
- With seamless flexible stainless steel pipe. The length of this pipe must be 2 meters at most and the seals must comply with the standards.

When the gas is supplied by a bottle, the appliance must be fuelled by a pressure governor conforming to the provisions in force and must be connected:

- with a copper pipe. The joints of this pipe must consist of unions with mechanical seals.
- With seamless flexible stainless steel pipe. The length of this pipe must be 2 meters at most and the seals must comply with the standards. It is advisable to apply the special adapter to the flexible pipe. This is easily available from the shops and facilitates connection with the hose nipple of the pressure governor on the bottle.
- With rubber hose pipe in compliance with standards. The diameter of this hose pipe must be 8 mm and its length must be no less than 400 mm and no more than 1500 mm. It must be firmly fixed to the hose nipple by means of the safety clamp specified by standards.

At the connection end, verify the gasproof using a soap solution, never a flame.

WARNINGS:

- **remember that the gas inlet union on the appliance is a 1/2" gas conic male type in compliance with EN 10226 standards.**
- **The appliance complies with the provisions of the following EEC Directives: CEE2009/142 regarding gas safety.**

INSTALLATION

8) ELECTRICAL CONNECTION

The electrical connections of the appliance must be carried out in compliance with the provisions and standards in force.

Before connecting the appliance, check that:

IMPORTANT!

The appliance must be installed following the manufacturer's instructions. The manufacturer will not be liable for injury to persons or animals or property damage caused by an incorrect installation.

- The voltage matches the value shown on the specification plate and the section of the wires of the electrical system can support the load, which is also indicated on the specification plate.
- The electrical capacity of the mains supply and current sockets suit the maximum power rating of the appliance (consult the data label applied to the underside of the cooktop).
- The socket or system has an efficient earth connection in compliance with the provisions and standards in force. The manufacturer declines all responsibility for failing to comply with these provisions.

When the appliance is connected to the electricity main by a socket:

- Fit a standard plug suited to the load indicated on the data label to the cable.
- Fit the wires following figure 12, taking care of respecting the following correspondences:

letter L (live) = brown wire;

letter N (neutral) = blue wire;

earth symbol  = green - yellow wire.

- The power supply cable must be positioned so that no part of it is able to reach an temperature of 90 °C.
- Never use reductions, adapters or shunts for connection since these could create false contacts and lead to dangerous overheating.

When the appliance is connected straight to the electricity main:

- Install an omnipolar circuit-breaker between the appliance and the electricity main. This circuit-breaker should be sized according to the load rating of the appliance and possess a minimum 3 mm gap between its contacts.
- Remember that the earth wire must not be interrupted by the circuit-breaker.
- The electrical connection may also be protected by

a high sensitivity differential circuit-breaker. You are strongly advised to fix the relative yellow-green earth wire to an efficient earthing system.

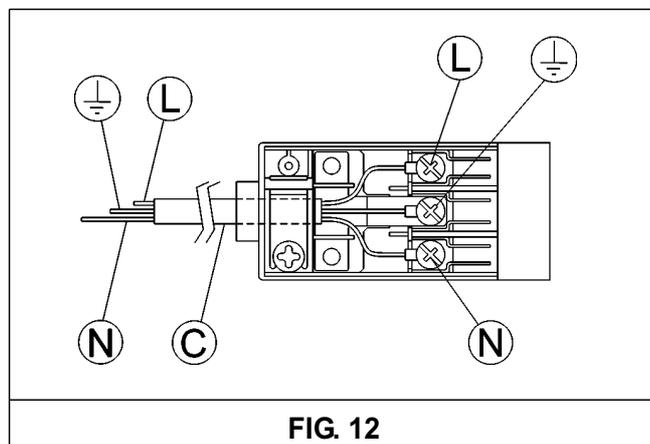
Before performing any service on the electrical part of the appliance, it must absolutely be disconnected from the electrical network.

If the installation requires modifications to the home's electrical system or if the socket is incompatible with the appliance's plug, have changes or replacements performed by professionally-qualified person. In particular, this person must also make sure that the section of the wires of the socket is suitable for the power absorbed by the appliance.

WARNINGS:

all our products are conform with the European Norms and relative amendments. The product is therefore conform with the requirements of the European Directives in force relating to:

- **compatibility electromagnetic (EMC);**
- **electrical security (LVD);**
- **restriction of use of certain hazardous substances (RoHS);**
- **EcoDesign (ERP).**



INSTALLATION

8/A) INSTALLING THE HOT PLATE WITH THE BATTERY

Check that the appliance is in a good condition after having removed the outer packaging and internal wrappings from around the various loose parts. In case of doubt, do not use the appliance and contact qualified personnel.

Never leave the packaging materials (cardboard, bags, polystyrene foam, nails, etc.) within children's reach since they could become potential sources of danger.

The measurements of the opening made in the top of the modular cabinet and into which the hot plate will be installed are indicated in either fig. 8. Always comply with the measurements given for the hole into which the appliance will be recessed (see fig. 8 and 9).

The appliance belongs to class 3 and is therefore subject to all the provisions established by the provisions governing such appliances.

8/B) FIXING THE HOT PLATE

The hot plate 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:

- take off all the movable parts of the hob.
- Detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
- Overturn the hot plate and correctly position seal "E" (fig. 10) under the edge of the hot plate itself, so that the outer side of the seal perfectly matches the outer perimetral edge of the hot plate. The ends of the strips must fit together without overlapping.

Evenly and securely fix the seal to the cooktop, pressing into place with the fingers and remove the strip of protective paper from the seal and set the plate into the hole made in the cabinet.

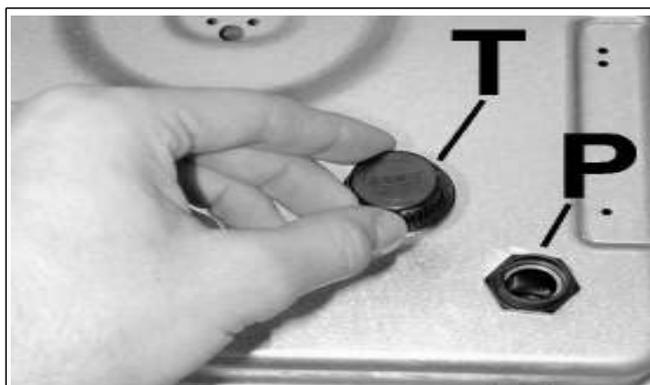


FIG. B

- Unscrew the ignition cap "T" (see fig. B) and fit a 1.5 V battery (not included in the appliance) with the positive "+" polarity turn inside.

Rescrew the cap.

- Position the hob in the hole in the unit and fasten it in place using the appropriate screws "F" and the fastening hooks "G" (fig. 11).
- In order to avoid accidental touch with the overheating bottom of the hob, during the working, is necessary to put a wooden insert, fixed by screws, at a minimum distance of 70 mm from the top (see fig. 8). **Remark:** below is the suggested clearances. Actual installation will be varied subject to different kitchen situations.

REPLACING THE BATTERY

To change the battery (see fig. B) comply with following instructions:

- unscrew cap "T" and remove exausty battery.
- Insert a 1.5 V new battery. The positive polarity "+" is turn over inside.
- Rescrew the cap "T".
- Re-assembly all the movable parts.

WARNING:

the batteries contain a dangerous material for our ambient. Always put them in a separate and safe container.

If you eliminate your appliance, remember to take off the battery.

IMPORTANT: The battery can be rechargeable or not rechargeable.

The rechargeable battery shall be removed from appliance before being recharged. Do not attempt to recharge the not rechargeable batteries.

The power supply poles shall not be short circuited.

ADJUSTMENTS

Always disconnect the appliance from the electricity main before making any adjustments. All seals must be replaced by the technician at the end of any adjustments or regulations. Our burners do not require primary air adjustment.

It is understood that only burners operating with Natural should be subjected to the above mentioned adjustments. The screw must be fully locked when the burners operate with Liquid Petroleum (LPG) gas.

9) TAPS

“Reduced rate” adjustment

Switch on the burner and turn the relative knob to the “Reduced rate” position (small flame fig. 1).

- Remove knob “M” (fig. 13 and 13/A) of the tap, which is simply pressed on to its rod. The by-pass for minimal rate regulation can be: beside the tap (fig. 13) or inside the shaft. In any case, to access to regulation, it can be done through the insertion of a small screwdriver “D” beside the tap (fig. 13) or in the hole “C” inside the shaft of the tap (fig 13/A). Turn the throttle screw to the right or left until the burner flame has been adequately regulated to the “Reduced rate” position.

The flame should not be too low: the lowest small flame should be continuous and steady. Re-assemble the several components.

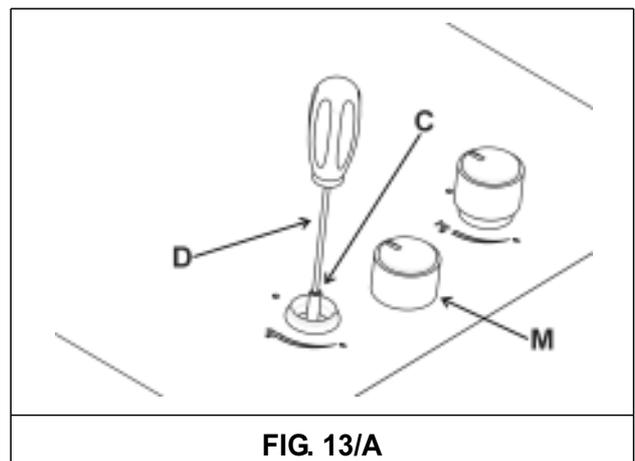
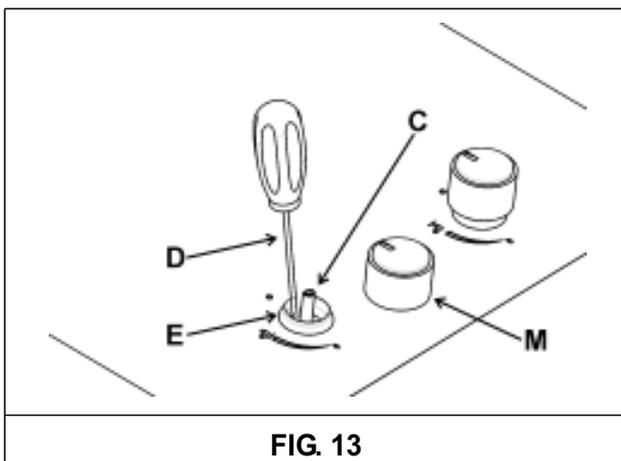
WARNING:

To adjust the minimum “DUAL” burner first remove the bushing “E” (fig. 13).

In the case of a “DUAL” burner, the regulation screw situated inside the post of the valve regulates the central flame, while the screw next to the valve regulates the outer flame.

TAPS LUBRIFICATION

Should a tap being blocked, do not force and ask for Technical Assistance.



CONVERSIONS

10) REPLACING THE INJECTORS

The burners can be adapted to different types of gas by mounting injectors suited to the type of gas in question. To do this, first remove the burner tops using a wrench "B". Now unscrew injector "A" (see fig. 14) and fit a injector corresponding to the utilized type of gas in its place.

It is advisable to strongly tighten the injector in place.

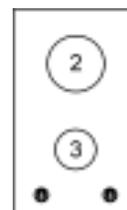
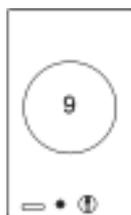
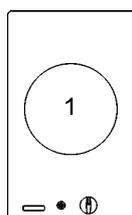
After the injectors have been replaced, the burners must be regulated as explained in paragraphs 9.

The technician must reset any seals on the regulating or pre-regulating devices.

The envelope with the injectors and the labels can be included in the kit, or at disposal to the authorized Customer Care Department.

For the sake of convenience, the nominal rate table also lists the heat inputs of the burners, the diameter of the injectors and the working pressures of the various types of gas.

BURNER ARRANGEMENT ON THE COOKTOP



BURNERS		GAS	NORMAL PRESSURE mbar	NORMAL RATE		INJECTOR DIAMETER 1/100 mm	NOMINAL HEAT INPUT (W)	
N°	DESCRIPTION			gr/h	l/h		Min.	Max.
1	ULTRA RAPID Version 4kW	G30 - BUTANE	30	244	319	100 B	1800	4000
		G31 - PROPANE	30	239		100 B	1800	4000
		G20 - NATURAL	20			145A	1800	4000
2	RAPID	G30 - BUTANE	30	204	267	83	800	2800
		G31 - PROPANE	30	200		83	800	2800
		G20 - NATURAL	20			117 Y	800	2800
3	AUXILIARY	G30 - BUTANE	30	73	95	51	450	1000
		G31 - PROPANE	30	71		51	450	1000
		G20 - NATURAL	20			75 x	450	1000
9	ULTRA RAPID** DUAL 5 kW	G30 - BUTANE	30	345	476	2 x 72B + 46B	2700	4750
		G31 - PROPANE	30	357		2 x 72B + 46B	2700	5000
		G20 - NATURAL	20			2 x 115 A + 71A	2700	5000
	DUAL CENTRAL	G30 - BUTANE	30	65	86	46 B	300	900
		G31 - PROPANE	30	64		46 B	300	900
		G20 - NATURAL	20			71 A	300	900

**** Mount with bushing (B) if present (see Fig. 14/A).**

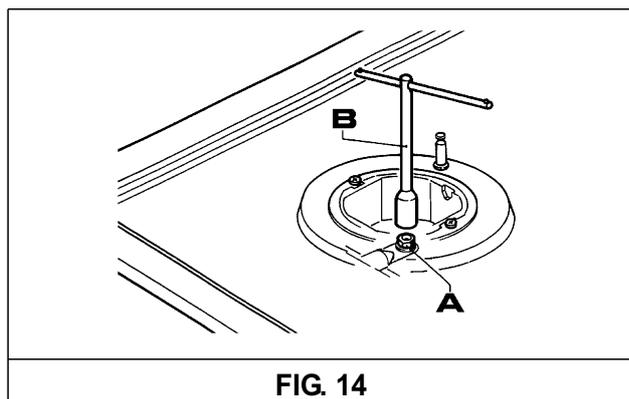


FIG. 14

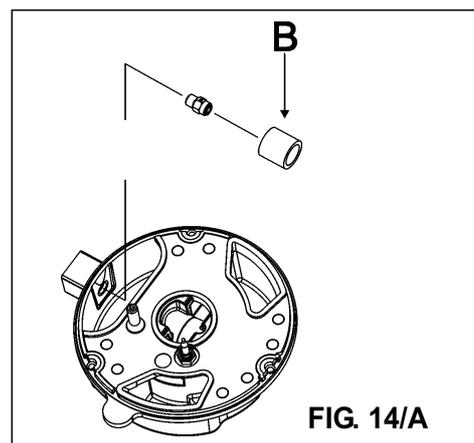


FIG. 14/A

SERVICING

Always disconnect the appliance from the electricity and gas mains before proceeding with any servicing operation.

11) REPLACING COOKTOP PARTS

Replacement of the components housed inside the appliance: remove the trivets, knobs and flanges unscrewing the screws "V" (fig.16) and remove the glass (see fig. 15).

After having carried out the above listed operations, the burners, taps (fig. 17) and electrical components can all be replaced (fig. 18).

It is advisable to change seal "D" (fig.17) whenever a tap is replaced to ensure a perfect tightness.

Greasing the taps (see fig. 19)

If a tap becomes stiff to operate, it must be immediately greased in compliance with the following instructions:

- remove the tap.
- Clean the cone and its housing using a cloth soaked in diluent.
- Lightly spread the cone with the relative grease.
- Fit the cone back in place, operate it several times and then remove it again. Eliminate any excess grease and check that the gas ducts have not become clogged.
- Fit all parts back in place, complying with the demounting order in reverse.
- Check the tightness by using soapy water. **The use of the flame is prohibited.**

To facilitate the servicing technician's task, here is a chart with the types and sections of the powering cables and the ratings of the electrical components.

WARNING: MAINTENANCE MUST ONLY BE PERFORMED BY AUTHORISED PERSONS.



FIG. 15

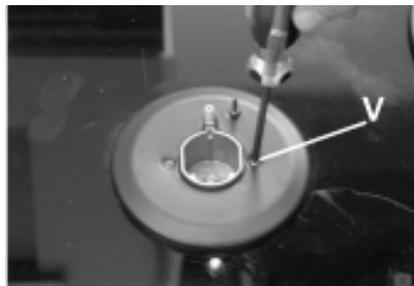


FIG. 16

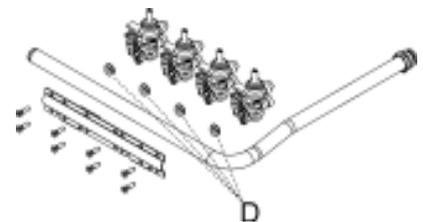


FIG. 17

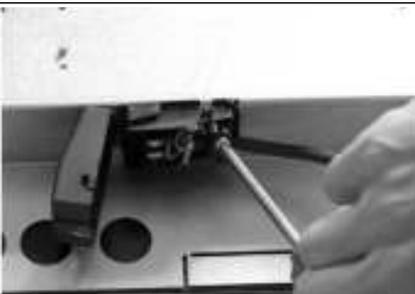


FIG. 18



FIG. 19

SERVICING

CABLE TYPES AND SECTIONS

TYPE OF COOKTOP	TYPE OF CABLE	SINGLE - PHASE POWER SUPPLY
Gas cooktop	H05 RR - F	Section 3 X 0.75 mm ²

ATTENTION!!!

If the power supply cable is replaced, the installer should leave the ground wire longer than the phase (B) conductors (fig. 20) and comply with the recommendations given in paragraph 8.

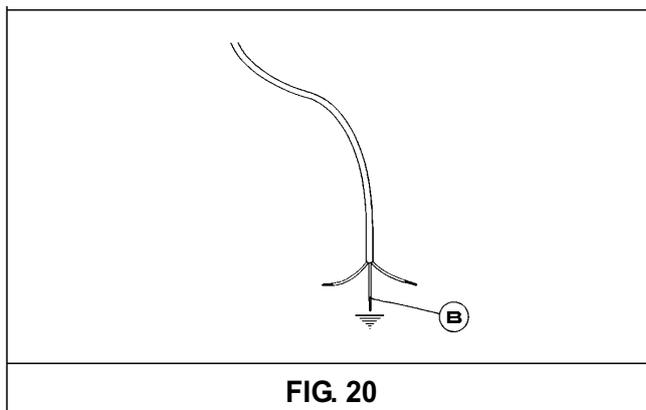


FIG. 20

In case of failure or cut in the cable, please move away from the cable and do not touch it. Moreover the device must be unplugged and not switched on. Call the nearest authorized service center to fix the problem.

TECHNICAL DATA FOR THE APPLIANCE GAS REGULATION

TECHNICAL DATA ON THE DATA LABEL

GAS MODELS

1 BURNERS UR 4 kW

Category = III

G 30 - Butane = 30 mbar
G 31 - Propane = 30 mbar
G 20 - Natural = 20 mbar

Σ Qn Gas Natural = 4.0 kW
 Σ Qn Butane = 291 gr/h (G30)

Voltage = 220-240 V ~
Frequency = 50 Hz

If with battery:
Voltage = 1.5 V

2 BURNERS

Category = III

G 30 - Butane = 30 mbar
G 31 - Propane = 30 mbar
G 20 - Natural = 20 mbar

Σ Qn Gas Natural = 3.8 kW
 Σ Qn Butane = 276 gr/h (G30)

Voltage = 220-240 V ~
Frequency = 50 Hz

If with battery:
Voltage = 1.5 V

1 BURNERS 5 kW DUAL

Category = III

G 30 - Butane = 30 mbar
G 31 - Propane = 30 mbar
G 20 - Natural = 20 mbar

Σ Qn Gas Natural = 5.0 kW
 Σ Qn Gas Butane = 4.75 kW
 Σ Qn Butane = 345 gr/h (G30)

Voltage = 220-240 V ~
Frequency = 50 Hz

If with battery:
Voltage = 1.5 V

TECHNICAL ASSISTANCE AND SPARE PARTS

Before leaving the factory, this appliance will have been tested and regulated by expert and specialized personnel in order to guarantee the best performances.

Any repairs or adjustments which may be subsequently required may only be carried out by qualified personnel with the utmost care and attention.

For this reason, always contact your Dealer or our nearest After Sales Service Center whenever repairs or adjustments are required, specifying the type of fault and the model of the appliance in your possession.

Please also note that genuine spare parts are only available from our After Sales Service Centers and authorized retail outlets.

The above data are printed on the data label put on the inferior part of the appliance and on the packing label.

The above informations give to the technical assistant the possibility to get fit spare parts and a heaven-sent intervention. We suggest to fill the table below.

MARK:

MODEL:

SERIES:



This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

This guideline is the frame of a European-wide validity of return and recycling on Waste Electrical and Electronic Equipment.