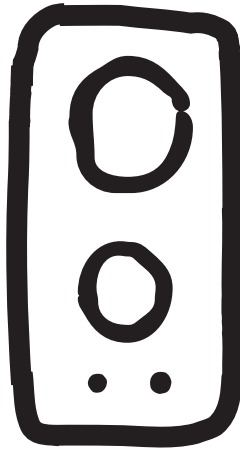


Gas-Hob

# USER MANUAL



*Mod. EHGT 328*



## Important Safety Information

These warnings are provided in the interest of safety. You **MUST** read them carefully before installing or using the appliance.

### About Installation, Cleaning and Maintenance

- It is mandatory that all operations required for the installation are carried out by a qualified or competent person, in accordance with existing rules and regulations.
- Disconnect the appliance from the electrical supply, before carrying out any cleaning or maintenance work.
- Ensure a good ventilation around the appliance. A poor air supply could cause lack of oxygen.
- Ensure that the gas supply complies with the gas type stated on the identification label, placed near the gas supply pipe.
- **Using a gas cooking appliance will produce heat and moisture in the room which it has been installed in. Ensure a continuous air supply, keeping the air vents in good conditions or installing a cooker hood with discharge tube.**
- **In case of intensive or long time use of the appliance, make the ventilation more efficient, by opening a window or increasing the electric exhaust fan power.**
- Once you removed all packaging from the appliance, ensure that it is not damaged and the electric cable is in perfect conditions. Otherwise, contact your dealer before proceeding with the installation.
- **The manufacturer disclaims any responsibility should all the safety measures not be carried out.**
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by unexperienced persons may cause injury or serious malfunctioning. Refer to your local Service Centre. Always insist on genuine spare parts.

### During Operation

- It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.
- This appliance has been designed for non professional purpose in private houses only. It is meant to cook edible foodstuff only and **MUST NOT** be used for any other purposes.
- It is **dangerous** to alter the specification in any way.
- For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or other foodstuff could result in a fire.


- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by unexperienced persons may cause injury or serious malfunctioning. Refer to your local Service Centre. Always insist on genuine spare parts.
- Ensure that all control knobs are in the OFF position when not in use.
- Should you connect any electrical tool to a plug near this cooking appliance, ensure that electric cables are not in contact with it and keep them far enough from the heated parts of this appliance.
- If the appliance is out of order, disconnect it from the electric supply.

### Child Safety

- This appliance has been designed to be operated by adults and children under supervision. Young children **MUST NOT** be allowed to tamper with the controls or play near or with the oven.
- Accessible parts of this appliance may become hot when it is in use. Children should be **KEPT AWAY** until it has cooled.

### Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.

- The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

**These instructions are only for the countries stated by the symbol printed on the front cover of this instruction book.**

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## Guide to Use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:



Safety Instructions



Step by step instructions for an operation

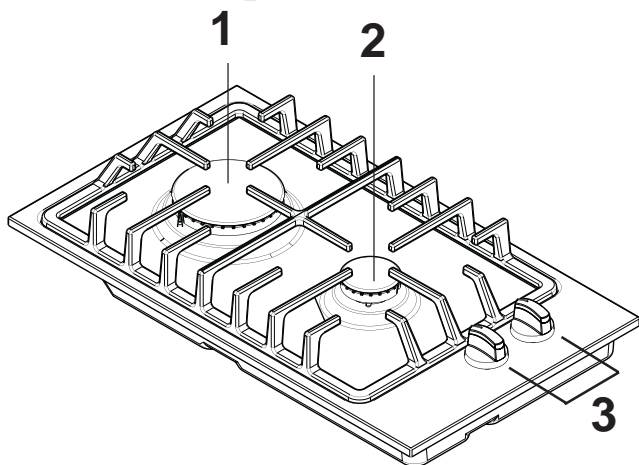


Hints and Tips



Environmental information

# Description of the appliance





- 1 Rapid Burner - 2,8 kW
- 2 Auxiliary Burner - 1,0 kW
- 3 Burner Control Knobs

# Instruction for the User

## Burner Control Knobs

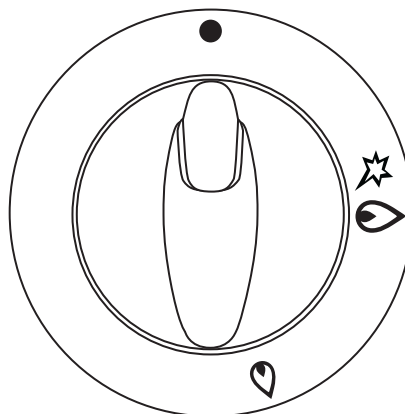
The hob burner control knobs are situated on the hob front panel. The symbols on the knobs mean that :

- there is no gas supply
-  there is maximum gas supply / Ignition setting
-  there is minimum gas supply

## Lighting the burners

 For easier lighting, proceed before putting a pan on the pan support.

1. Push the relevant knob down and turn it anti-clockwise until it reaches the "maximum" position.
2. After lighting the flame, keep the knob pushed down for about 5 seconds. This will allow the "thermocouple" (Fig.1 lett.D) to be heated and the safety device to be switched off, otherwise the gas supply would be interrupted.
3. Then, check the flame is regular and adjust it as required.



**i** If you cannot light the flame even after several attempts, check the "cap" (Fig. 1 lett. A) and the "crown" (Fig. 1 lett. B) are in the correct position.

To put the flame out, turn the knob to the symbol ●.

**i** In the absence of electricity, ignition can occur without the electrical device; in this case approach the burner with a flame, push the relevant knob down and turn it anti-clockwise until it reaches the "maximum" position.

**!** Always turn the flame down or put it out before taking the pans off the burner. Carefully supervise cookings with **fats or oil**, since these types of foodstuff can result in a fire, if overheated.

### Energy saving advices

To ensure maximum burner efficiency, it is strongly recommended that you use only pots and pans with a bottom fitting the size of the burner used, so that flame will not spread beyond the bottom of the vessel (see the table beside).

It is also advisable, as soon as a liquid starts boiling, to turn down the flame so that it will barely keep the liquid simmering.

- Use only pans or pots with flat bottom.

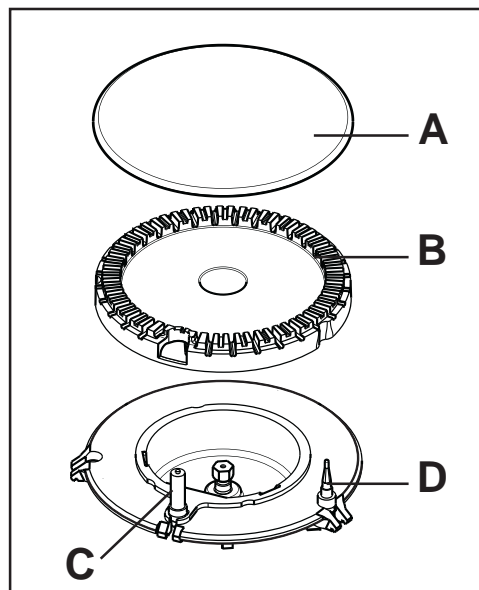


Fig. 1

Burner	minimum diameter	maximum diameter
Rapid	180 mm.	260 mm.
Auxiliary	80 mm.	160 mm.

## Cleaning and Maintenance

**!** Disconnect the appliance from the electrical supply, before carrying out any cleaning or maintenance work.

Wash the enamelled components with warm soapy water. Never use abrasive cleaners

Frequently wash the "caps" and the "crowns" with hot soapy water, carefully taking away any built-up of food. Carefully wash the stainless steel components with water, then wipe them dry with a soft cloth.

The pan supports are dishwasher proof.

If the marks are particularly difficult to remove, use common non-abrasive cleaners or specific products.

Never use steel wool pads or acids.

In models provided with electric ignition, this feature is obtained through a ceramic "candle" and a metal electrode (Fig. 1 lett. C). Keep these components well clean, to avoid difficult lighting, and check that the burner crown holes (lett. B) are not obstructed.

### Periodic maintenance

Periodically ask your local Service Centre to check the conditions of the gas supply pipe and the pressure adjuster, if fitted.

To ensure the good operation of the hob and its safety features, it is necessary that the taps are periodically lubricated.

- The periodic lubrication of the taps must be carried out by qualified personnel, which you must refer to also in case of malfunctioning.

# Guarantee - After Sales Service

## Original spare parts

This appliance, before leaving the factory, has been tested and studied by many experts and specialists, in order to give you the best results.

Any repair work which needs to be carried out should be done with the utmost care and attention.

For this reason we recommend that for any problem you contact the dealer who sold it to you, or our nearest authorized Service Centre, specifying the nature of the problem and the particular model which you own.

Original spare parts, certified by the manufacturer of the product and marked with the following sign,



can only be found at our approved Technical Assistance Centres and in authorised Spare Parts Shops.

# Technical Data

## Gas Burners Rating

Rapid Burner (big)	2,8 kW (G30/G31)
Auxiliary Burner (small)	1,0 kW
Class 3 Appliance	
Setting	Liquid Gas G30/G31 28-30 mbar
Gas connection	G 1/2"
Electric Supply	220 / 240 V ~ 50 / 60 Hz

## Hob recess dimensions

Length	270 mm.
Width	490 mm.

**CE** This appliance complies with the following Directives:

- **73/23 - 90/683** (Low Voltage Directive);
- **89/336** (Electromagnetical Compatibility Directive);
- **90/396** (Gas Appliances)
- **93/68** (General Directives) and subsequent modifications.

# Instruction for the Installer

- **The following instructions about installation and maintenance must be carried out by qualified personnel in compliance with the regulation in force.**
- **The side walls of the unit in which the hob is going to be installed, must not exceed the height of the working top.**
- **Avoid installing the appliance in the proximity of inflammable materials (e.g. curtains, tea towels etc.).**
- **The appliance must be electrically disconnected before all interventions. If any electric supply to the appliance is required to carry out the work, ensure all the necessary precautions are followed.**

**THE MANUFACTURER WILL NOT ACCEPT LIABILITY, SHOULD ANY OF THE OTHER SAFETY INSTRUCTIONS INCORPORATED IN THIS BOOK OR THE REGULATION IN FORCE BE IGNORED.**

# Gas connection

Choose fixed connections or use a flexible pipe in stainless steel in compliance with the regulation in force.

If using flexible metallic pipes, be careful they do not come in contact with mobile parts or they are not squeezed. Use the same attention when the hob is combined with an oven.

**IMPORTANT** - To ensure a correct operation, a saving of energy and the long-life of the appliance, the voltage pressure of the appliance must correspond to the recommended values.

The adjustable connection is fixed to the comprehensive ramp by means of a threaded nut G 1/2". Interpose the sealing between the components as shown in Fig. 4.

Screw the parts without forcing, adjust the connection in the required direction and tighten everything.

## Connection using flexible non metal pipes

When the connection can be easily inspected in its full extent, there is the chance to use a flexible pipe according to the rules in force. The flexible pipe must be tightly fixed using clamps according to the rules in force.

**LPG** : use the rubber pipe holder «D» (Fig. 4).

Always insert the gasket «B». Then proceed with the gas connection.

The flexible pipe should be made ready for use in such a way that:

- nowhere it can reach overtemperature, other than room temperature, higher than 30°C; if the flexible pipe, to reach the cock, must run behind the range, it must be installed as shown in Fig. 4;
- it is no longer than 1500 mm;
- it shows no throttles;
- it is not subject to traction or torsion;
- it doesn't get in touch with cutting edges or corners;
- it can be easily inspected in order to check its condition.

The control of preservation of the flexible pipe consists in checking that:

- it doesn't show cracks, cuts, marks of burnings both on the end parts and on its full extent;
- the material is not hardened, but shows its normal elasticity;
- the fastening clamps are not rusted;
- expiry term is not due.

If one or more abnormalities are seen, do not repair the pipe, but replace it.

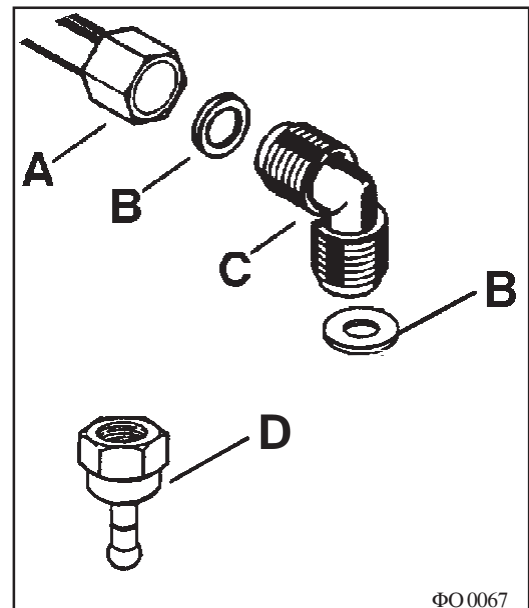


Fig. 4

ΦO0067

- A) Ramp with ending nut
- B) Seal
- C) Adjustable connection
- D) Rubber pipe holder for LPG



## Important

Once installation is complete, check the perfect seal of every pipe fitting, using a soapy solution, never a flame

# Electrical Connection

The appliance is designed to be connected to 220 / 240 V monophasic electricity supply.

The connection must be carried out in compliance with the laws and regulations in force.

Before the appliance is connected:

1. check that the main fuse and the domestic installation can support the load (see the rating label);
2. check that the power supply is properly earthed in compliance with the current rules;
3. check the socket or the double pole switch used for the electrical connection can be easily reached with the appliance built in the furniture unit.

The appliance is supplied with a connection cable. This has to be provided with a proper plug, able to support the load marked on the identification plate. To connect the plug to the cable, follow the recommendation given in Fig.3. The plug has to be fitted in a proper socket.

If connecting the appliance directly to the electric system, it is necessary that you install a double pole switch between the appliance and the electricity supply, with a minimum gap of 3 mm. between the switch contacts and of a type suitable for the required load in compliance with the current rules.

The connection cable has to be placed in order that, in each part, it cannot reach a temperature 90 °C higher than the room temperature.

The brown coloured phase cable (fitted in the terminal block contact marked with "L") must always be connected to the network phase.

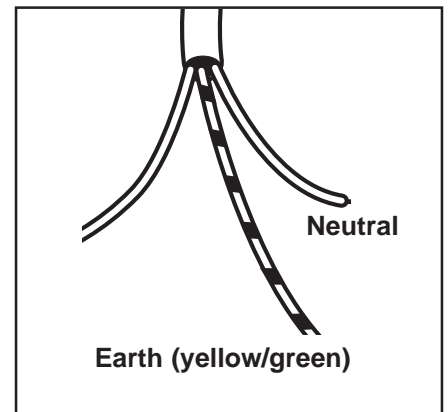


Fig. 3

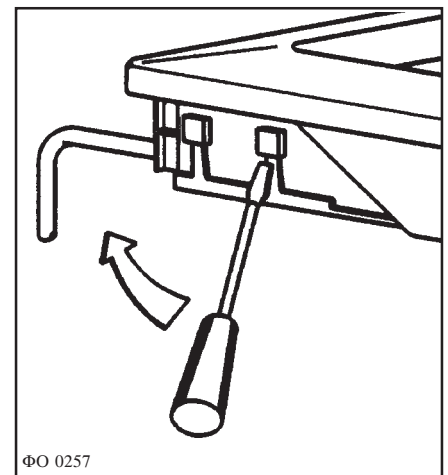


Fig. 4

## Replacement of the connection cable

The connection of the connection cable to the appliance's terminal block is of type "Y". This means that its replacement requires the specific equipment of a technician.

In this case, only cable type H05V2V2-F T90 must be used. The cable section must be suitable to the voltage and the working temperature.

The yellow/green earth wire must be approximately 2 cm longer than the phase wires (Fig. 3).

To open the terminal block and reach the terminals, proceed as follows:

1. insert the point of a screwdriver into the visible protruding part of the terminal block;
2. exert a light pressure and lift (Fig. 4)

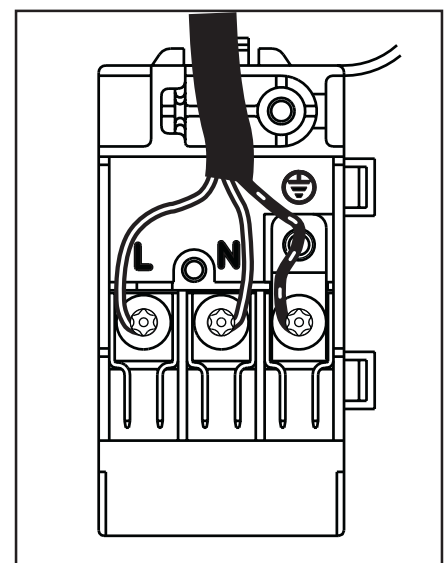


Fig. 5

# Adaptation to different types of gas

## Replacing the burner injectors

1. Remove the pan supports.
2. Remove the burner's caps and crowns.
3. With a socket spanner 7 unscrew and remove the injectors (Fig. 6), and replace them with the ones required for the type of gas in use (see **Table 2**).

### Town gas

- a) Auxiliary burner and semi-rapid burners: after fitting the nozzles (lett. "B"), screw the provided grid filter "A" ( $\varnothing$  10) on them;
  - b) Rapid and Ultra-rapid burner burners: screw the provided grid filter assembly "C" ( $\varnothing$  16) on it.
4. Reassemble the parts, following the same procedure backwards.
  5. Replace the rating label (placed near the gas supply pipe) with the relevant one for the new type of gas supply. You can find this label in the package of the injectors supplied with the appliance.

Should the feeding gas pressure be different or variable compared with the required pressure, an appropriate pressure adjuster must be fitted on the gas supply pipe, in compliance with the rules in force.

## Adjusting the minimum level

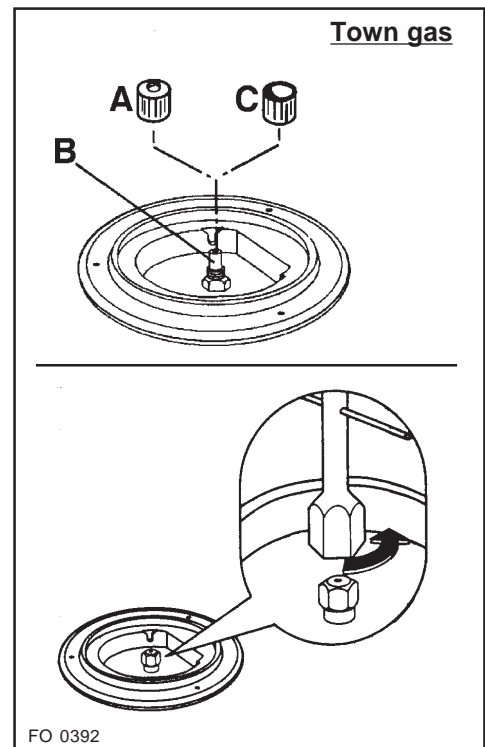
To adjust the minimum level of the burners, proceed as follows:

1. Light the burner.
2. Turn the knob on the minimum position.
3. Remove the knob.
4. When converting from LPG to town gas unscrew about one turn by-pass pin, until a regular small flame is reached.
5. Finally check the flame does not go out when quickly turning the knob from the maximum position to the minimum position.

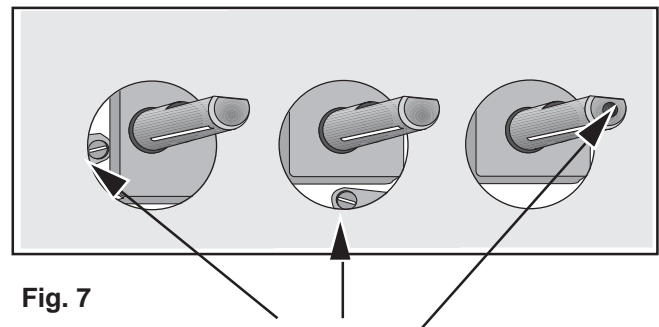
This procedure can easily be carried out, anyhow the hob has been positioned or built in the working top.

**Table 2 : injectors**

BURNER	NORMAL POWER kW	REDUCED POWER kW	NORMAL POWER				
			TOWN GAS		LPG G30/G31 28-30 mbar		
			inj. 1/100	m <sup>3</sup> /h	inj. 1/100	g/h - G30	g/h - G31
Auxiliary (small)	Town gas 1,1 LPG : 1,0	0,33	134	0,210	50	72	71
Rapid (big)	Town gas 2,9 LPG : 2,8	0,75	234	0,55	86	203	200



**Fig. 6**



**Fig. 7**

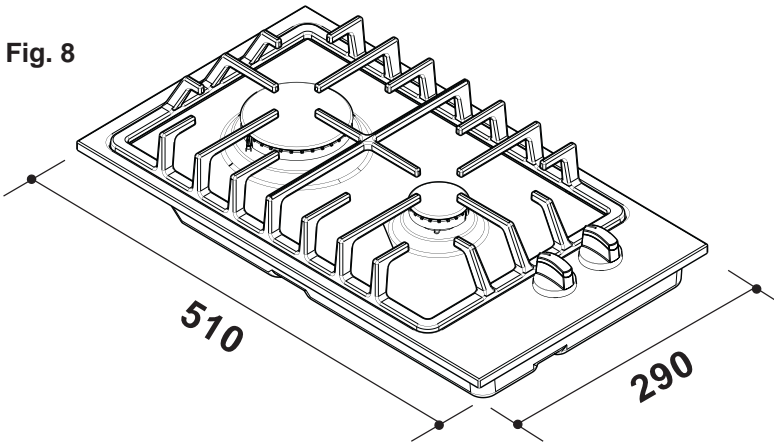
### By-pass screw

**Table 1 : BY-pass diameters**

Burner	$\varnothing$ By-pass in 1/100 of mm.
Auxiliary	28
Rapid	42

# Building In

Fig. 8



These hobs can be inserted in a built-in kitchen unit whose depth is between 550 and 600 mm. The hobs dimensions are shown in Fig. 8.

## Installation and assembly

These hobs can be installed in a kitchen unit with an opening for insertion whose dimensions are shown in Fig. 9.

The edge of the cut out must have a minimum distance from the rear wall of 55 mm.

If there are side walls, or sides of the furniture unit near the hob, the cut out edges must have a minimum distance of 100 mm.

Hanging furniture units or hoods must be placed at 650 mm minimum from the hob.

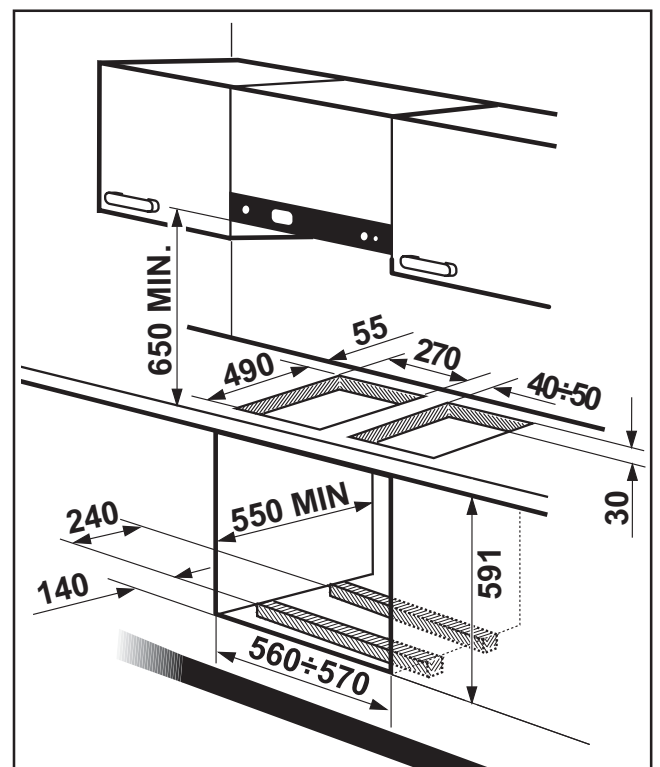
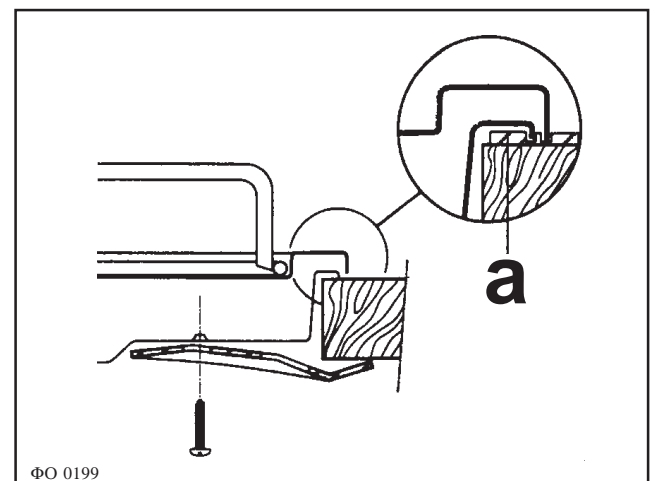


Fig. 9

Carry out the building in of the hob as follows:

1. Put the relevant sealings, supplied with the hob, on the edges of the cut out, taking care that the sealings meet without overlapping;
2. place the hob in the cut out, taking care of its centring;
3. fix the hob with the relevant screws (Fig. 10). The traction of the screws is able to trace the sealing, any excess of which can then be easily removed.

**i** If several 30cm hob are to be installed side by side into the same cut out, an assembly kit including a support side bracket and supplementary sealings is available at our After Sales Centres. The relevant installation instructions are supplied within the kit package.



a) sealing

Fig. 10

# Possibilities for insertion

## Kitchen unit with door

Proper arrangements must be taken in designing the furniture unit, in order to avoid any contact with the bottom of the hob which can be heated when it is operated. The recommended solution is shown in Fig.11.

The panel fitted under the hob should be easily removable to allow an easy access if a technical assistance intervention is needed.

## Kitchen unit with oven

The hob recess dimensions must comply the indication given in Fig.9 and must be provided with brackets to allow a continuous supply of air.

To avoid overheating, the building in should be carried out as shown in Figs. 12 and 13.

The hob's electric connection and the oven's one must be carried out separately, both for safety reasons and to allow the oven to be easily taken off the unit.

Fig. 11

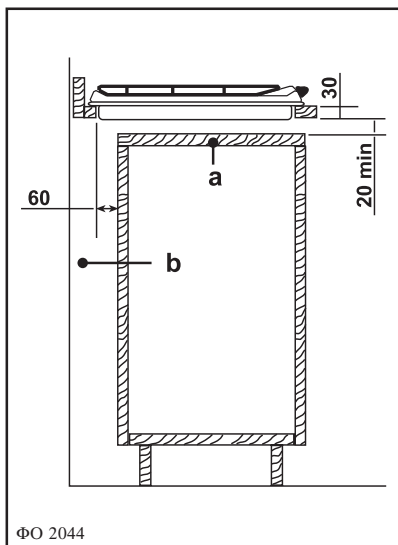


Fig. 12

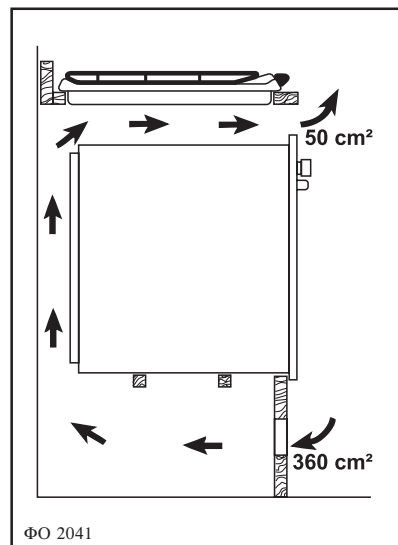
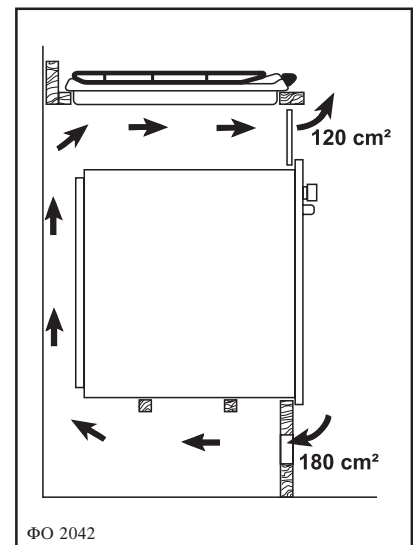


Fig. 13



- a) Removable panel
- b) Space possibly useful for connections

