EN

**IMPORTANT SAFETY INSTRUCTIONS**

These instructions shall also be available on website: www.whirlpool.eu

YOUR SAFETY AND THE SAFETY OF OTHERS ARE VERY IMPORTANT

This manual and the appliance itself provide important safety messages, to be read and observed at all times.

This is the safety alert symbol, pertaining to safety, which alerts users to potential hazards to themselves and others. All safety messages will follow the safety alert symbol and either the terms:

**DANGER**

Indicates a hazardous situation which, if not avoided, will cause serious injury.

**WARNING**

Indicates a hazardous situation which, if not avoided, could cause serious injury.

All Safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

- The appliance must be disconnected from the power supply before carrying out any installation work.
- Installation and maintenance must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
- If the information in this manual is not followed exactly, a fire or explosion may result causing property damage or injury.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this appliance.

**WARNING**

What to do if you smell gas:

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Use appliance in well ventilated rooms only.

**CAUTION:**

- Do not use the appliance.
- 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.

**SAVE THESE INSTRUCTIONS**

**INSTALLATION**

After unpacking the hob, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service.

**TECHNICAL INFORMATION FOR THE INSTALLER**

- Use protective gloves for handling, preparing and installing the product.
- This product can be embedded in a worktop 20 to 60 mm thick.
- If there is no oven beneath the hob, insert a separator panel that has a surface at least equal to the opening in the work surface. This panel must be positioned at a maximum distance of 150 mm below the upper surface of the work surface but, in no case less than 20 mm from the bottom of the hob. In the case that you intend to install an oven beneath the hob, make sure that it is equipped with a cooling system. The manufacturer declines all liability if another brand oven is installed beneath the hob.
- Before installation, make sure that:
  - the local gas delivery conditions (nature and pressure) are compatible with the settings of the hob (see the rating plate and injector table);
  - the outer surfaces of the furniture or appliances adjacent to the hob are heat resistant according to local regulations;
  - this appliance is not connected to a fume exhaust device. It shall be installed in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation;
  - combustion products are discharged outdoors through specific hoods or wall and/or window mounted electrical fans.

**GAS CONNECTION**

**WARNING**

This operation must be performed by a qualified technician.

- The gas supply system must comply with local regulations.
- You can find specific local regulations for some countries in the paragraph “Reference to Local Regulations”: If no information concerning your country is given, please ask details to your Installer.
- The connection of the hob to the gas pipe network or gas cylinder must be made by means of a rigid copper or steel pipe with fittings complying with local regulations, or by means of a continuous-surface stainless steel hose complying with local regulations. The maximum length of the hose is 2 linear metres.
- Connect elbow (A) or (B) supplied with to the hob inlet main pipe and interpose washer (C) supplied, in compliance with EN 549.
- Use elbow (A) for France and elbow (B) for all other destinations.

**IMPORTANT:** If a stainless steel hose is used, it must be installed so as not to touch any mobile part of the furniture. It must pass through an area where there are no obstructions and where it is possible to inspect it on all its length.
- After connection to the gas supply, check for leaks with soapy water. Light up the burners and turn the knobs from max position to minimum position to check flame stability.
**ELECTRICAL CONNECTION**

**WARNING**
This operation must be performed by a qualified technician.

- The electrical connections must comply with local regulations.
- The earthing of this appliance is compulsory by law.
- Do not use an extension cord.

- The manufacturer cannot be held responsible for any injury to persons or animals or damage to property arising from failure to comply with these requirements.
- When the hob is installed, provide a single-pole circuit breaker with a contact separation of at least 3 mm.
- If necessary, the electrical power cable must be replaced exclusively with a power cable having identical characteristics to the original supplied by the manufacturer (type H05V2V2-F T90°C or H05RR-F). This operation must be performed by a qualified electrician.

**ADJUSTMENT TO DIFFERENT TYPES OF GAS**

**WARNING**
This operation must be performed by a qualified technician.

If the appliance is intended to operate with a different gas from the gas type stated on the rating plate and information label on the top of the hob, change the injectors.

Remove the information label and keep it with the instructions booklet.

Use pressure regulators suitable for the gas pressure indicated in the Instruction.
- The gas injector must be changed by After Sales Service or a qualified technician.
- Injector not supplied with the appliance must be ordered from After Sales Service.
- Adjust the minimum setting of the taps.

NOTE: when liquid petroleum gas is used (G30/G31), the minimum gas setting screw must be tightened as far as it will go.

**IMPORTANT:** should you experience difficulty in turning the burners knobs, please contact the After Sales Service for the replacement of the burner tap if found to be faulty.

**IMPORTANT:** when gas cylinder is adopted, the gas cylinder or gas container must be properly settled (vertical orientation).

**REPLACING THE INJECTORS** (see the injector table in the Instruction)

- Remove grids (A).
- Extract burners (B).
- Using a socket spanner of the appropriate size unscrew the injector (C), unscrew the injector to be replaced.
- Replace it with the injector suitable for the new type of gas.
- Re-assemble the injector in (D).
- If you have a multiple crown burner use side spanner to replace the injector (E).

Before installing the hob, remember to affix the gas calibration plate supplied with the injectors in such a way that it covers the existing information relating to gas calibration.

**ADJUSTING MINIMUM GAS SETTING OF TAPS**

To ensure that the minimum setting is correctly adjusted, remove the knob and proceed as follows:
- Tighten screw to reduce the flame height (-);
- Loosen screw to increase the flame height (+).

The adjustment must be performed with the tap in minimum gas setting position (small flame) ![Image]
- The primary air of the burners does not need to be adjusted.
- At this stage, light up the burners and turn the knobs from max position ![Image] to minimum position ![Image] to check flame stability.

Upon completion of adjustment, reseal using sealing wax or an equivalent material.

**REFERENCE TO LOCAL REGULATIONS**

Ensure that the installation and gas connections are performed by a qualified technician, following the manufacturer’s instructions and in compliance with current local safety regulations.

**AFTER-SALES SERVICE**

Before calling the After-Sales Service, make sure you can give the following information:
- Type of fault or problem;
- Exact model (written on the label affixed to the instruction/warranty);
- Service number that follows the word SERVICE on the rating plate under the hob and on the label affixed to instruction/warranty;
- Your complete address and phone number.

If any repairs are required, please contact an authorised After-Sales Service, as indicated in the warranty.
TROUBLESHOOTING GUIDE
If the hob will not operate correctly, before calling the After-Sales Service, refer to the Troubleshooting Guide to determine the problem.

1. The burner fails to ignite or the flame is not even. Check that:
   • The gas or electrical supplies are not shut off and especially that the gas supply tap is open.
   • The gas cylinder (liquid gas) is not empty.
   • The burner openings are not clogged.
   • The plug end is not dirty.
   • All the burner parts have been positioned correctly.
   • There are no draughts near the hob.

2. The burner does not stay lit. Check that:
   • When lighting the burner, the knob has been pressed for enough time to activate the protection device.
   • The burner openings are not clogged near the thermocouple.
   • The end of the safety device is not dirty.
   • The minimum gas setting is correct (see relevant paragraph).

3. The containers are not stable. Check that:
   • The bottom of the container is perfectly flat
   • The container is centered on the burner.
   • The grids have not been exchanged or positioned incorrectly.

If after the above checks the fault still occurs, get in touch with the nearest After Sales Service.

CLEANING THE HOB SURFACE

WARNING Disconnect power before servicing.

- All the enamelled and glass parts should be cleaned with warm water and neutral solution.
- Stainless steel surfaces may be stained by calcareous water or aggressive detergents if left in contact for too long. Any food spills (water, sauce, coffee, etc.) should be wiped away before they dry.
- Clean with warm water and neutral detergent, and then dry with a soft cloth or chamois. Remove baked-on dirt with specific cleaners for stainless steel surfaces.

NOTE: clean stainless steel only with soft cloth or sponge.
- Do not use abrasive or corrosive products, chlorine-based cleaners or pan scourers.
- Do not use flammable products.
- Do not leave acid or alkaline substances, such as vinegar, mustard, salt, sugar or lemon juice on the hob.

CLEANING THE HOB PARTS

- Grids, burner caps and burners can be removed to be cleaned.
- Clean them by hand with warm water and non-abrasive detergent, removing any food residues and checking that none of the burner openings is clogged.
- Rinse and dry.
- Refit burners and burner caps correctly in the respective housings.
- When replacing the grids, make sure that the panstand area is aligned with the burner.
- Models equipped with electrical ignition plugs and safety device require thorough cleaning of the plug end in order to ensure correct operation. Check these items frequently, and if necessary, clean them with a damp cloth. Any baked-on food should be removed with a toothpick or needle.

NOTE: to avoid damaging the electric ignition device, do not use it when the burners are not in their housing.
**PRATICAL ADVICE FOR USING THE BURNERS**

This hob has burners of different diameters. For better burner performance, please stick to the following rules:

- Use pots and pans with bottoms the same width as that of the burners or slightly larger (see table on the right).
- Only use flat-bottomed pots and pans.
- Use the correct amount of water for cooking foods and keep the pot covered.
- Make sure pots on the grates do not protrude beyond the edge of the hob.
- In the case of pans with convex bottoms (WOK), use the support grille (not provided), which should be positioned only on the multi-ring burner.

**IMPORTANT:** Improper use of the grids can result in damage to the hob: do not position the grids upside down or slide them across the hob.

Do not use:
- Cast iron griddles, ollar stones, terracotta pots and pans.
- Heat diffusers such as metal mesh, or any other types.
- Two burners simultaneously for one receptacle (e.g. fish kettle).

Liquids spilled on hot hob area can cause glass damage.

**HOW TO USE THE HOB**

**WARNING**

Do not let the burner flame extend beyond the edge of the pan.

**IMPORTANT:** When the hob is in use, the entire hob area may become hot.

- To ignite one of the burners, turn the relative knob anti-clockwise to the maximum flame setting.
- Press the knob against the control panel to ignite the burner.
- After the burner has ignited, keep the knob pressed for about 5-10 seconds to allow proper device operation.
- This burner safety device shuts off the gas supply to the burner if the flame goes out accidentally (because of sudden draught, an interruption in the gas delivery, boiling over of liquids, etc.).
- The knob must not be pressed for more than 15 sec. If, after that time has elapsed, the burner does not remain lit, wait at least one minute before trying to light it again.

**NOTE:** Improper use of the grids can result in damage to the hob: do not position the grids upside down or slide them across the hob.

**WOK ADAPTER**

**DIMENSIONS AND DISTANCES TO BE MAINTAINED (mm)**

<table>
<thead>
<tr>
<th>Burner</th>
<th>Pot Ø</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rapid</td>
<td>From 24 to 26 cm</td>
</tr>
<tr>
<td>Semi-rapid</td>
<td>From 16 to 22 cm</td>
</tr>
</tbody>
</table>

**INJECTOR TABLE**

<table>
<thead>
<tr>
<th>Type of gas used</th>
<th>Type of burner</th>
<th>Injector marking</th>
<th>Nominal heating capacity kW</th>
<th>Nominal consumption</th>
<th>Reduced heating capacity kW</th>
<th>Gas pressure (mbar)</th>
</tr>
</thead>
<tbody>
<tr>
<td>NATURAL GAS (Methane)</td>
<td>G20</td>
<td>rapid semi-rapid</td>
<td>128</td>
<td>95</td>
<td>3.00</td>
<td>1.65</td>
</tr>
<tr>
<td>LIQUEFIED PETROLEUM GAS (Butane)</td>
<td>G30</td>
<td>rapid semi-rapid</td>
<td>87</td>
<td>67</td>
<td>3.00</td>
<td>1.65</td>
</tr>
</tbody>
</table>

**Type of gas used**

<table>
<thead>
<tr>
<th>Model configuration</th>
<th>Nominal heating capacity kW</th>
<th>Total nominal consumption</th>
<th>Air necessary (m$^3$) for the combustion of 1 m$^3$ of gas</th>
</tr>
</thead>
<tbody>
<tr>
<td>G20 20 mbar</td>
<td>4.65</td>
<td>443 l/h</td>
<td>9.52</td>
</tr>
<tr>
<td>G30-G31 30 mbar</td>
<td>4.65</td>
<td>338 g/h</td>
<td>30.94</td>
</tr>
</tbody>
</table>

**ELECTRIC SUPPLY:** 220-240V~50/60Hz - 0.6 W

**NOTE:** In the event a hood is fitted above the cooktop, please refer to the hood instructions for the correct distance.