

## PRODUCT DESCRIPTION SHEET

1. Removable panstand grids 2. Large burner 3-4. Medium burner Small burner 5 Medium burner 6. control knob 7. Medium burner control knob 8. Large burner control knob 9. Small burner control knob **10**. Timer/Minute minder 11. Burner selector 12. Indicator lights 13. Minute setting 14. Alphanumeric display **Symbols** Shaded Tap closed circle Large

Large flame and star Small flame

## Innovative cooktop features

The gas cooktop you have bought has some innovative features, compared with traditional gas cooktops.

Instantaneous burner ignition: simply turn the

knob to the desired symbol and press, A

releasing it again as soon as the burner lights. Unlike with many traditional cooktops with safety burners, it is unnecessary to hold the knob down for several seconds.

#### Programming burners for automatic switch-off:

any one of the four burners can be set. In this way, once the time set on the display (14) has elapsed, the burner switches off automatically. In addition, the programmer can be used as an ordinary minute minder, without connecting it to any burner function in particular.

**"Touch control"**: this modern technology not only guarantees excellent performance and ease of use, but an extremely easy-to-clean cooktop surface. To activate the programmer or minute minder, just press lightly on the symbols -, + and (P) (11 and 13).

# Operation of burners with safety device and electric ignition

#### To light one of the burners:

- Keep the knob pressed until the burner ianites.
- Release the knob once the burner has ignited.

If the burner does not ignite, repeat the operation.

#### Note:

- Should particular local conditions of the delivered gas make the ignition of the burner difficult, it is advisable to repeat the operation with the knob turned to the small flame setting <a>.</a>.
- The burner safety system serves to prevent the emission of gas if the flame should be extinguished accidentally (draughts, interruptions in gas supply, dousing with liquids, etc.).

### **Operation of programmer:**

- The programmer function can only be used for one burner at a time.
- To select the burner press the relative symbol (P) (11).

A red indicator light (12) indicates the selected burner. When the indicator light of the desired burner comes on, select the cooking time (from 1 to 99 minutes) by pressing the symbols or (13). The display (14) shows the set time and the numbers flash for approximately three seconds, after which the countdown begins. When the set time has elapsed, the burner switches off automatically and a buzzer sounds. At the same time, the red indicator light flashes for approx. 10 seconds, after which the programmer switches off.

## Operation of minute minder:

The minute minder function can be used both for cooking needs and for needs not directly linked to the cooktop. Its operates independently of the burners.

Ensure no burner is selected. If a burner is selected, press the symbol (P) (11) repeatedly until all indicator lights are off.

**N.B.**: To zero the display, press - and + at the same time. At this point, a new time setting can be made, or else the programmer can be switched off by pressing - and + at the same time. In both cases, the burner remains lit.

- The programmer can be activated either with the burner on or off. For example, this function can be useful when cooking must continue for a set number of minutes once the water is boiling.
- In any event, when lighting burners always follow the instructions given in the previous paragraph (operation of gas burners).

Select the desired time (from 1 to 99 minutes) by pressing symbols  $\bigcirc$  and  $\bigoplus$  (13) at the same time. The display (14) shows the set time and the numbers flash for approximately three seconds, after which the countdown begins. When the set time has elapsed, a buzzer sounds. **N.B.**: To zero the display, press  $\bigcirc$  and  $\bigoplus$  at the same time. At this point, a new time setting can be made, or else the minute minder can be switched off by pressing  $\bigcirc$  and  $\bigoplus$  at the same time.

#### Error messages:

In the event of a fault, malfunction or improper use of the cooktop, the display (14) will show pre-set codes which indicate the type of error detected.

F 1: appears whenever the cooktops overheats excessively.

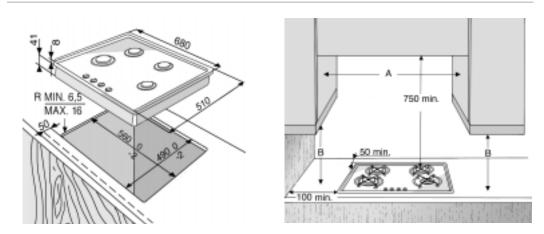
In this case, all burners are automatically switched off. At the same time, a buzzer sounds and the four red indicator lights (12) flash. When the temperature returns to within normal levels, the indicator lights go off and the cooktop can once again be used.

### Important:

- In the event of a power failure, the programmer/minute minder switches off and any settings are lost. At this point the burners must be switched off manually.
- Do not use the cooktop surface as a work surface.
- Do not use:
- Cast iron griddles or terracotta pots and pans.
- Heat diffusers such as metallic mesh or any other types.
- Two burners simultaneously for one receptacle (e.g for a fish kettle).

## F 2 F 3: in the event one of these codes appears, proceed as follows:

- Remove any objects touching the programmer/minute minder area.
- Clean and dry the cooktop surface.
- If this error message appears again, disconnect the cooktop from the electrical power supply for a few seconds.
- If the error message persists after this course of action, contact After-sales Service.
- The panstand grids may scratch the cooktop surface if used incorrectly. Lift them up to remove them, without dragging them over the glass, and reposition them with the same care.
- If an oven is to be installed under the cooktop, this must be of our manufacture and equipped with a cooling system (fan).



Note: If the distance "A" between the wall cabinets is between 600 mm and 680 mm, the height "B" must be a minimum of 520 mm.

If the distance "A" between the wall cabinets is greater than 680 mm the height "B" must be a minimum of 400 mm.

Before installing a hood above the cooktop please refer to the hood instructions, which specify the correct distance.

INJECTORS TABLE

CATEGORY I3B/P

| Type of gas used                          | Type of<br>burner        | Injector<br>marking | Rated<br>thermal<br>flow rate<br>Pcs-kW | Rated<br>consumption         | Reduced<br>heat<br>capacity<br>Pcs-kW | Gas pressure mbar |      |      |
|---|--------------------------|---------------------|---|------------------------------|---------------------------------------|-------------------|------|------|
|   |                          |                     |   |                              |                                       | min.              | rat. | max. |
| LIQUID PETROLEUM<br>GAS<br>(Cylinder) G30 | large<br>medium<br>small | 85<br>65<br>50      | 3.00<br>1.65<br>1.00                    | 218 g/h<br>120 g/h<br>73 g/h | 0.60<br>0.35<br>0.30                  | 25                | 30   | 35   |
| LIQUID PETROLEUM<br>GAS<br>(Cylinder) G31 | large<br>medium<br>small | 85<br>65<br>50      | 2.62<br>1.43<br>0.87                    | 187 g/h<br>102 g/h<br>62 g/h | 0.60<br>0.35<br>0.30                  | 25                | 30   | 35   |

| Type of gas used | Appliance<br>model | Total rated heat<br>capacity<br>kW | Total rated | Air required<br>for burning<br>m <sup>3</sup> /h |
|------------------|--------------------|------------------------------------|-------------|--|
| G30 28-30 mbar   | 4 gas              | 7.30                               | 531 g/h     | 14.6   |
| G31 37 mbar      | 4 gas              | 6.35                               | 453 g/h     | 12.7   |

ELECTRIC SUPPLY: 230 V - 50 Hz