

# Instructions for use



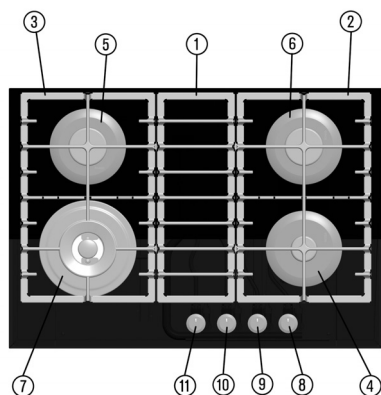
FOR THE WAY IT'S MADE.®



<b>Product description and symbols</b>	<b>4</b>
<b>Using the burners</b>	<b>4</b>
<b>Practical advice on using the hob</b>	<b>5</b>
<b>Positioning the pan supports and WOK pan adapter</b>	<b>6</b>
<b>Installation distances and measurements (mm)</b>	<b>7</b>
<b>Injectors table</b>	<b>7</b>
<b>Warning and suggestions</b>	<b>8</b>
<b>Safeguarding the environment</b>	<b>9</b>
<b>EC Declaration of conformity</b>	<b>9</b>
<b>Installation</b>	<b>10</b>
<b>Gas connection</b>	<b>10</b>
<b>Electrical connection</b>	<b>11</b>
<b>Installation</b>	<b>11</b>
<b>Adaption to a different type of gas supply</b>	<b>12</b>
<b>Replacing the injectors</b>	<b>12</b>
<b>Regulating the minimum flow level of the gas taps</b>	<b>12</b>
<b>General cleaning and maintenance</b>	<b>13</b>
<b>Care and maintenance of the hob parts</b>	<b>13</b>
<b>Troubleshooting guide</b>	<b>14</b>
<b>After Sales Service</b>	<b>14</b>

## Product description and symbols

1. Central removable pan support
2. Right removable pan support
3. Left removable pan support
4. Auxiliary burner
5. Semi-fast burner
6. Semi-fast burner
7. Professional WOK burner dual crown
8. Auxiliary burner control button
9. Semi-fast burner control button
10. Semi-fast burner control button
11. Professional WOK burner control button dual crown



### Control Symbols

- Off
- 🔥 Maximum flame
- 🔥 Minimum flame

## Using the burners

### To turn on one of the burners:

1. Turn the corresponding control knob anticlockwise until the indicator coincides with the maximum flame symbol 🔥.
2. Press the control knob to ignite the burner.
3. Once the burner has been lit, keep the control knob pressed for 5 seconds, allowing the safety thermocouple to fitted to the gas burner to engage. The safety thermocouple switches off the gas supply to the burner should the flame accidentally go out (a gust of wind or spillage, or temporary interruption of the gas supply).

**If the burner does not ignite within about 15 seconds, switch off the burner, check the fitting of the burner cap and plate for correct fitting. Wait at least 1 minute before trying again.**

**If the burner goes out when the control knob is released, the thermocouple did not engage. wait at least 1 minute before repeating strps 1 to 3.**

## Practical advice on using the hob

Read these instructions to get the best from your hob:

- Use pans with a diameter suitable for the burner you are using ( see table opposite)
- Only use flat bottomed pans
- Use the right amount of water for cooking the food. Prevent unnecessary water loss by using the lid.
- Do not use pans that protrude over the edge of the hob.

### You should never use:

- Cast iron or steatite stone griddles or terracotta pots or pans.
- Convector such as metal netting or other.
- The use of two burners simultaneously with just one container such as a fish kettle.

### Important:

Do not rest and/or drag the pan supports upside down on the hob as this could scratch it.

**Failure to comply with these recommendations could lead to your glass ceramic hob getting damaged or broken and the safety of your equipment being compromised.**

<u>Burner</u>	<u>Pan diameter</u>
wok	from 24 to 26 cm
semi fast	from 16 to 24 cm
auxiliary	from 8 to 14 cm

## Positioning the pan supports and WOK pan adapter

To facilitate positioning of the pan supports on the hob, it is recommended to start by fitting the right side one (1).

### Right side pan support (1)

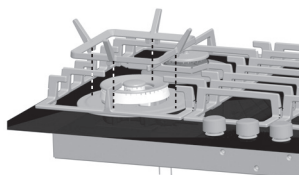
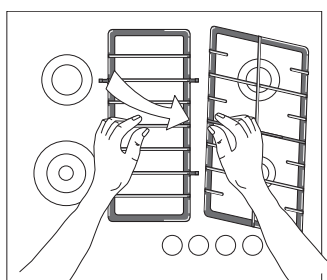
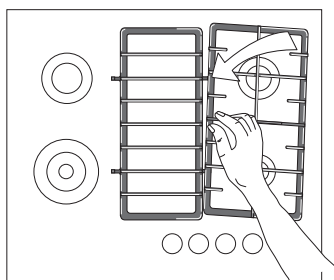
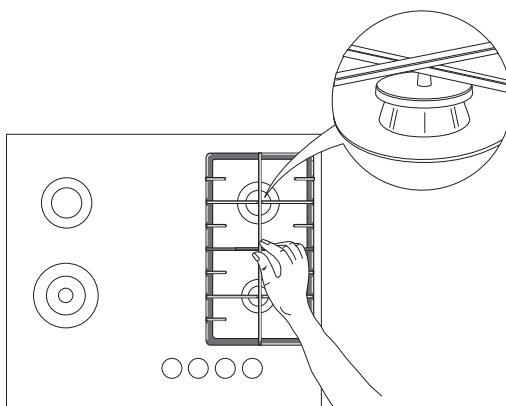
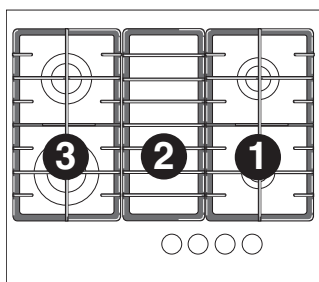
Fit the right side pan support ensuring that the burners' caps pins are correctly centred (recesses for the pins are provided on the underside of the pan support).

### Central pan support (2)

Place the central pan support by the side of the right one. Slightly lift the right side pan support and hook the central pan support underneath (recesses for the pins are provided on the underside of the pan support).

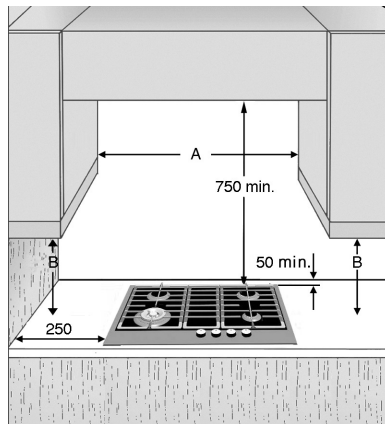
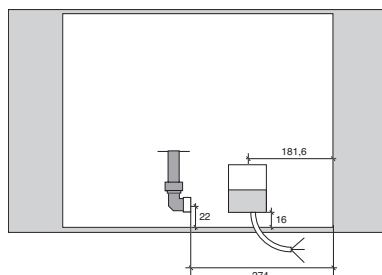
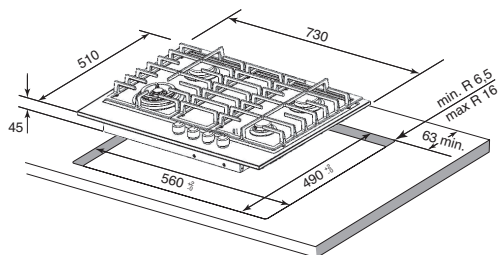
### Left side pan support (3)

Fit the left pan support, ensuring that the burner's cap pin and the hooks on the side of the central pan support are correctly positioned.



## Installation distances and measurements (mm)

If a hood is installed above the hob, read the instructions for fitting the hood where it indicates the correct distances to be complied with.



Note: If the distance “A” between the kitchen wall cabinets is between 600 and 730 mm, height “B” shall be at least 530 mm.

If the distance “A” between the kitchen wall cabinets is wider than the hob’s width, height “B” shall be at least 400 mm.

## Injectors table

Category II2H3+

Type of gas used	Type of burner	Injector label	Control primary air (X) mm	Nominal heat flow kW	Nominal consumption	Reduced heat flow kW	Gas pressure (mbar)		
							min.	nom.	max
NATURAL GAS (Methane) <b>G20</b>	wok	145	6	4,20	400 l/h	1,50	17	20	25
	semi-fast	95	-	1,65	157 l/h	0,35			
	auxiliary	78	-	1,00	95 l/h	0,30			
LIQUID PETROLEUM GAS (Butane) <b>G30</b>	wok	95	11	3,80	276 g/h	1,50	20	28-30	35
	semi-fast	67	-	1,65	120 g/h	0,35			
	auxiliary	50	-	1,00	73 g/h	0,30			
LIQUID PETROLEUM GAS (Propane) <b>G31</b>	wok	95	11	3,80	272 g/h	1,50	25	37	45
	semi-fast	67	-	1,65	118 g/h	0,35			
	auxiliary	50	-	1,00	71 g/h	0,30			

Type of gas used	Configuration model	Nominal heat flow kW	Overall nominal consumption	Required air (m <sup>3</sup> ) for the combustion 1 m <sup>3</sup> of gas
<b>G20</b> 20 mbar	4 burners	8,5	809 l/h	9,52
<b>G30</b> 28-30 mbar	4 burners	8,1	589 g/h	30,94
<b>G31</b> 37 mbar	4 burners	8,1	579 g/h	23,80

Electric Power: 230 V - 50 Hz

## Warnings and suggestions

**To get the most out of your hob, please read the instructions carefully and keep them for future consultation.**

- These instructions are only valid in the countries whose destination symbol is shown on the serial number plate on the hob.
- The packing (plastic bags, expanded polyurethane, etc) pose a potential threat to children and should be disposed of carefully.
- **Check the appliance has not been damaged during transportation and remove all protective packing and films before installation.**
- **This hob (cat. 3) was designed to be used exclusively for cooking food in household surroundings. Any other use (for example heating rooms) should be regarded as improper and dangerous.**
- **The installation and connection of this appliance to a gas or electrical supply must be carried out by a competent, qualified person in compliance with current legislation.**
- **This appliance should be installed in compliance with standards in force and only used in well ventilated rooms. Read the instructions before installing and using this appliance.**
- **The pre-fitted gas connector and its supply pressure are shown on the label attached to the bottom of the hob. If this type of gas supply is not being used, please refer to the section called Adaption to different types of gas supply on page 11.**

### Note:

- Incorrect placement of the pans supports can scratch the hob. To avoid this always ensure that the rubber feet on the bottom of the pan supports are the only part of the pan supports that touch the hob and do not drag the pan supports across the hob surface.
- On the glass surface do not use:
  - Cast iron grills, terracotta pots or pans.
  - Heat convectors (e.g. metal netting).
  - Using two burners to cook 1 pan.
- In the event of prolonged usage, additional ventilation may be required (opening a window or increasing the extraction speed of the hood).


### Warning

- Keep children away from the hob when in use and don't let them play with the control knobs or any other part of the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensor or mental capabilities or lack of experience and knowledge unless they have been given initial supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not let children play with the pan supports. The rubber feet on the underneath of the pan supports could be swallowed by small and cause serious injury or suffocation.
- Before replacing the pan supports on the hob, please check that all the rubber feet are in place.
- Each time you finish using the hob, always check that the control buttons are in the off position and shut off the tap to the gas mains or cylinder.
- Do not obstruct the air vents at the back of the appliance in any way.



# Safeguarding the environment

## Packing


The packing material is 100% recyclable and is labelled with the recycling symbol . Please dispose of all packing responsibly and carefully.

## Product

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

By ensuring that this product is disposed of correctly, you will help prevent potentially negative consequences for the environment and human



health. The symbol  on the product, or on the documents accompanying this appliance indicates that this product should not be disposed of as household waste. Please dispose of this appliance at an Electrical & Electronic Equipment Collection point as in accordance with local environmental regulations for waste disposal. For details of your local Collection Point please contact your Local Authority.

## EC Declaration of conformity

This appliance has been designed, constructed and marketed in compliance with:

- safety requirements of "GAS" Directive 2009/142/EC (ex-90/396/EEC);
- safety objectives of "Low Voltage" Directive 2006/95/EC (which replaces 73/23/EEC and subsequent amendments);
- protection requirements of "EMC" Directive 2004/108/EC.

This appliance is suitable for contact with foodstuffs and complies with EC Regulation no. 1935/2004.

# Installation

## Technical information for the installer

- This appliance can be built into a 20mm to 40mm thick worktop.
- If no oven is to be installed below the hob, a panel must be fitted under the hob to prevent hob damage and protect the cupboard contents. This panel must cover the whole of the underside of the hob and must be positioned so that an air gap of at least 20mm between the panel and hob underside is maintained, as a minimum, and as a maximum 150mm to the underneath of the work surface.
- This hob is designed to operate perfectly with any oven in the KitchenAid range. The Manufacturer declines all responsibility should any other make of oven be installed.

**The manufacturer declines all responsibility should another make of oven be installed.**

## Before installation, please ensure that:

- **Warning: this is a heavy products which requires the installation to be carried out by two people.**
- The gas supply (type and pressure) and the calibration on the hob are compatible ( see

serial number plate on the hob and the table on page 7).

- The cabinetry and appliances surrounding/next to the hob are heat resistant and in compliance with local regulations.
- The products of combustion are removed from the atmosphere in the room by using an extraction hood or electrical fan installed to the walls and or windows, in line with current regulations.
- The air circulates naturally through a suitable opening that is no less than 100cm<sup>2</sup> in cross section, which must be:
  - permanent and accessible on the walls of the room being ventilated and extracting towards the outside.
  - created in such a way that the openings both inside and out cannot be obstructed, even in error.
  - Protected by plastic grill, metallic netting etc that should not reduce the 100cm<sup>2</sup> cross section
  - Located in such a position so as not to interfere with the extraction of the products of combustion.

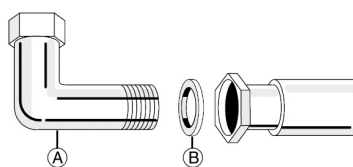
# Gas connection

## Connection to the mains gas system must be carried out by a competent, registered person, in compliance with current legislation.

- The connection of the hob to the gas mains network or gas cylinder must be done using a rigid copper or steel pipe with parts that comply with local standards, or using a flexible stainless steel pipe with continuous surfaces that comply with local standards. The flexible metallic pipe should be no longer than 2 linear metres.
- Before connecting the pipe with the rubber part **(A)**, ensure that seal **(B)** is in place (this part, provided complies with **EN549**).

**Warning:** if you use a stainless steel flexible pipe, it must be installed in such a way that it does not come into contact with mobile parts like drawers or kitchen cupboards and passes at a point free of obstacles where it can be examined in its entirety.

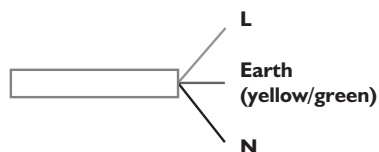
- After connecting to the gas mains, use soap and water to check there are no leaks.



## Electrical connection

The electrical connections must comply with current legislation and be carried out by a qualified, competent person.

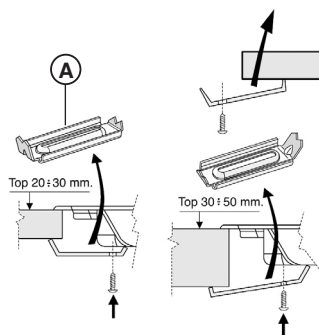
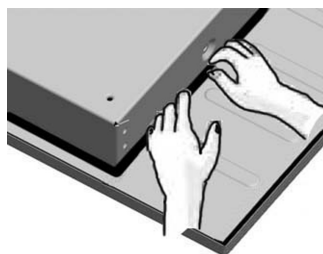
- Information on the voltage and power absorbed are shown on the serial no. plate.
- **The appliance must be earthed.**
- **When installing the appliance, we recommend that this hob is protected by a 3mm bi-polar switch.**
- **If damaged, the power cable must be replaced with an identical type of powercable ( H05V2V2-FT90 °C, or H05RR-F type). We recommend that this operation be conducted by our After Sales Service. Please contact our Customer Care Centre on 00800-3810-4026.**
- **Do not use extension cables.**
- **The manufacturer declines all responsibility for damage to persons, pets or goods as a result of failure to comply with the regulations above.**



## Installation

1. After cleaning the surfaces around the edges, fit the seal provided around the hob.
2. Position the hob inside the opening according to the sizes indicated in the description sheet.
3. Use the rods (A) provided to secure the hob, fixing it with the proper screws to adapt it to the thickness.

**Warning: the electrical power cable must be long enough to allow the hob to be lifted out from above.**



## Adaption to a different type of gas supply

If you are using a different kind of gas from the one indicated on the serial no. plate and the orange label on the back of the hob, you must replace the injectors; in the case of the Wok burner, adjust the primary air (see Injector table on page 7).

The orange label should be removed and kept together with the manual.

**Use pressure regulators suitable for the gas pressures indicated on page 7**

- In order to replace the injectors, contact the Customer Care Centre on 00800-3810-4026, or a qualified electrician.
- Injectors not supplied as standard should be

requested from the Customer Care Centre on 00800-3810-4026.

- Regulate the minimum levels of the taps.

**Note: with liquid petroleum gas ( G30/G31 ) the bypass screw must be screwed in fully. If you then experience difficulty in turning the control knob, contact our After sales Service through our Customer Care Centre on 00800-3810-4026, who will arrange for a replacement after ascertaining that the tap is damaged.**

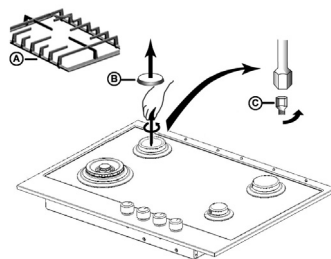
## Replacing the injectors

**Note:** see the description sheet for the model.

### Burners

1. Remove the pan support (A).
2. Remove the burners (B).
3. Unscrew the injector (C) with a box spanner 7.
4. Replace the injector with the one for the new gas.

**Note:** before installing the hob, remember to attach the gas calibration label provided with the replacement injectors so that it covers the information already present.



## Regulating the minimum flow level of the gas taps

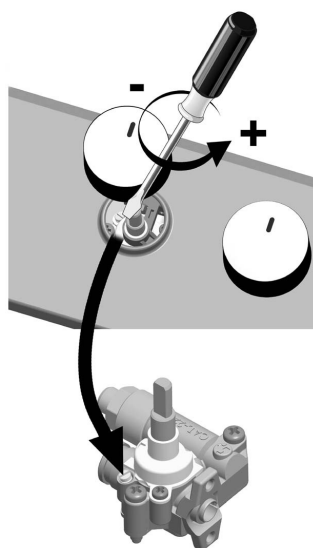
Regulating the minimum flow level must be done with the tap at the lowest position (small flame) 🔥.

There is no need to regulate the primary air in the burners.

To ensure the minimum level is properly regulated, remove the control knob and adjust the screws found on the tap as follows:

1. tighten to reduce the height of the flame I (-)
2. slacken to increase the height of the flame (+);
3. With the burners on, rotate the buttons from the maximum 🔥 to the minimum position 🔥 to check the stability of the flame.

Once you have finished regulating, close up the seals again using sealing wax.



## General cleaning & maintenance

**Always disconnect the hob from the electrical power supply and wait until it cools before cleaning and/or doing maintenance work.**

In order to keep your hob in good condition, you must keep it clean, removing any remaining food each time you use it.

### **Cleaning the surface of the hob:**

- the enamelled parts and the glass should be washed with lukewarm water and a mild cleaning product.
- Do not use harsh or corrosive products, chloride based products or scourers.

- Do not steam clean.
- Do not use inflammable products.
- Do not leave acidic or alkaline based products like vinegar, mustard, salt, sugar or lemon juice lying on the hob.

## Care and maintenance of the hob parts

The pan supports, the caps and burners can be removed to make cleaning easier.

1. Hand wash carefully with hot water and a neutral cleaning product making sure you remove any ingrained dirt and ensuring that none of the openings on the burner is obstructed.
2. Rinse and dry carefully.
3. Correctly refit the burners and caps in their place.
4. Make sure when replacing the pan supports that the area for resting the pots is centred with the burner.

**Note:** in the models fitted with electrical igniter and safety thermocouples, you have to clean the end part very carefully to ensure they work properly. Frequently check them and, if necessary,

clean with a damp cloth. Any remaining ingrained food should be removed with a toothpick or needle.

**To avoid damaging the electrical igniter do not use it when the burners are not in their place.**

## Troubleshooting guide

If the hob is not working properly work through the this guide before contacting our Customer Care Centre.

### **The burner does not ignite, or the flame is unsteady? Check that:**

1. the gas, or electricity supply has not been interrupted and that the control knob is turned fully on.
2. the gas supply has not run out.
3. the openings on the burner have become blocked.
4. the end of the electronic igniter is clean.
5. all the parts on the burner are properly positioned.

### **The flame doesn't stay on? Check that:**

1. the button was pushed in properly when turning on the burner for the time required to activate the safety thermocouple.

2. the burner's openings are not blocked in relation to the thermocouple.
3. the end part of the thermocouple is clean.

### **The pans are not stable? Check that:**

1. the bottom of the pot is perfectly flat.
2. the pot is centred on the burner.
3. the pan supports are correctly positioned with all the rubber feet in place.

If, despite all these checks and after tuning the hob off and on again, you are still experiencing problems please contact our Customer Care Centre on 00800-3810-4026.

## After Sales Service

**Before contacting our Customer Care Centre please check to see if the problem can be fixed by referring to the troubleshooting guide.**

1. If the fault persists contact us on 00800-3810-4026. We will ask you for some information, it will help us, help you if you have the following information ready to give us:
  - a short description of the fault
  - the serial number and model number of the appliance
  - the service number ( the number after the word service on the rating plate on the bottom of the hob. The service number can also be found in the warranty booklet.
  - your name, full address including postcode and telephone number.

**Note: If there is a problem with your hob, failure to contact us could seriously compromise the safety and quality of this appliance.**






**Whirlpool Europe S.r.l.**

Viale G. Borghi, 27 - 21025 Comerio (VA)

Phone 0332.759111 - Fax 0332.759268

[www.whirlpool.eu](http://www.whirlpool.eu)

Printed in Italy

 06/10

**5019 719 01138/A**