

INSTRUCTIONS AND ADVICE FOR THE USE, INSTALLATION AND MAINTENANCE OF MIXED AND GAS FUELLED BUILT-IN HOT PLATES

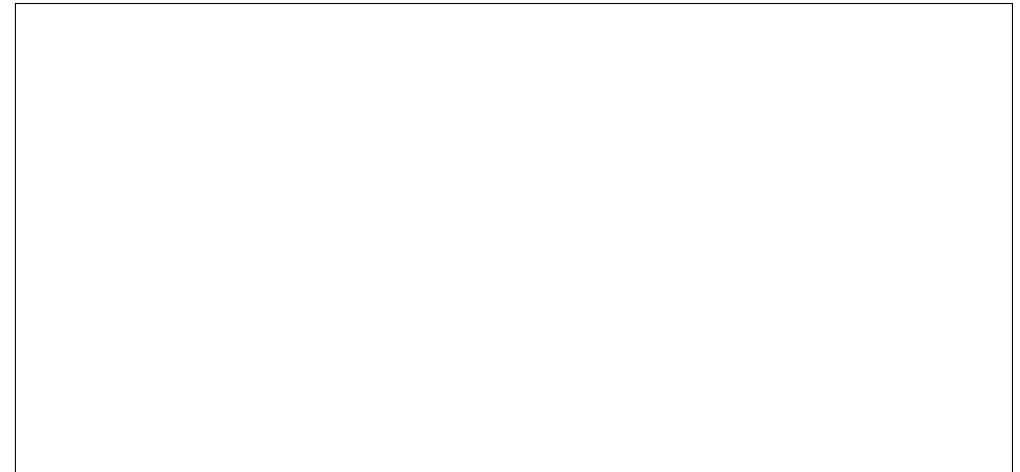
Dear Customer,

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.

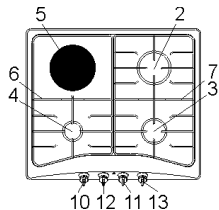
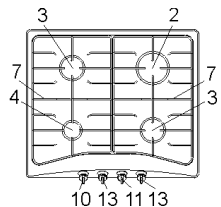
The manufacturer shall not be held responsible for any damages to persons or property caused by incorrect installation or use of the appliance.



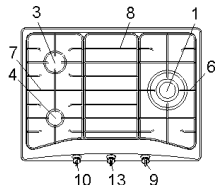
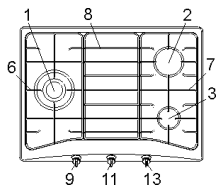
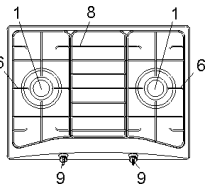
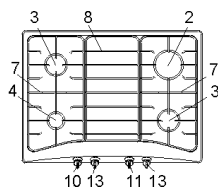
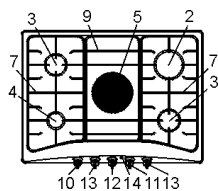
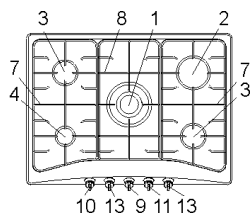
The Manufacturer shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors; the designs in the figures are purely indicative. The Manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful, also in the interests of the user, without jeopardizing the main functional and safety features of the products themselves.

DESCRIPTION OF THE HOT PLATES

TYPES: PCFZ 60 V4 - PCFZ 60 N4



TYPES: PCFZ 70 V5 - PCFZ 70 N5



- | | |
|--|--------------------------------------|
| 1 Ultra rapid burner | of 3700 W (4000 W Hong Kong Towngas) |
| 2 Rapid gas burner | of 3000 W (3400 W Hong Kong Towngas) |
| 3 Semirapid gas burner | of 1750 W |
| 4 Auxiliary gas burner | of 1000 W |
| 5 Electric plate Ø 145 mm | of 1000 ÷ 1500 W |
| 6 Enamelled steel pan support 1F | |
| 7 Enamelled steel pan support 2F | |
| 8 Central enamelled steel pan support | |
| 9 Burner n° 1 control knob | |
| 10 Burner n° 4 control knob | |
| 11 Burner n° 2 control knob | |
| 12 Electric plate n° 5 control knob | |
| 13 Burner n° 3 control knob | |
| 14 Electric plate ignition warning light | |
| 15 Electric ignition button | |

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

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:

TECHNICAL DATA ON THE DATA LABEL

COREA MARKET WITH BATTERY

4 BURNERS

LPG = 28 - 30 mbar
NATURAL = 20 mbar

Tot.Nom. Gas Rate = 7.5 kW
Tot.Nom.L.P.G. Rate = 545 g/h

Voltage = 1.5 V D.C.

5 BURNERS

LPG = 28 - 30 mbar
NATURAL = 20 mbar

Tot.Nom. Gas Rate = 11.2 kW
Tot.Nom.L.P.G. Rate = 814 g/h

Voltage = 1.5 V D.C.

3 BURNERS (LEFT UR)

LPG = 28 - 30 mbar
NATURAL = 20 mbar

Tot.Nom. Gas Rate = 8.45 kW
Tot.Nom.L.P.G. Rate = 614 g/h

Voltage = 1.5 V D.C.

3 BURNERS (RIGHT UR)

LPG = 28 - 30 mbar
NATURAL = 20 mbar

Tot.Nom. Gas Rate = 6.45 kW
Tot.Nom.L.P.G. Rate = 469 g/h

Voltage = 1.5 V D.C.

2 UR BURNERS

LPG = 28 - 30 mbar
NATURAL = 20 mbar

Tot.Nom. Gas Rate = 7.4 kW
Tot.Nom.L.P.G. Rate = 538 g/h

Voltage = 1.5 V D.C.

USE

1) BURNERS

A diagram is screen-printed above each knob on the front panel. This diagram indicates to which burner the knob in question corresponds. After having opened the gas mains or gas bottle tap, light the burners as described below:

- Manual ignition

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then place a lighted match near the burner.

- Automatic electrical ignition

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then depress the knob.

- Lighting burners equipped with flame failure device

The knobs of burners equipped with flame failure device must be turned in an anticlockwise direction until they reach the full on position (large flame fig. 1) and come to a stop. Now depress the knob in question and repeat the previously indicated operations.

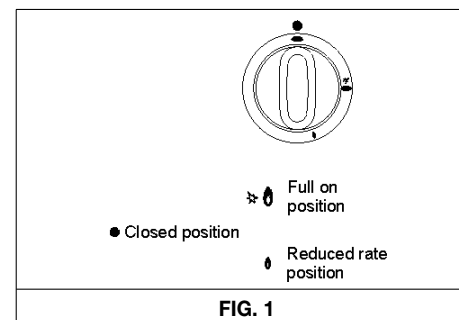
Keep the knob depressed for about 10 seconds once the burner has ignited.

Note: You are advise not to try and light a burner if the flame divider (Burner Cap) is not correctly place.

In the event of the Burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for a least 1 minute

HOW TO USE THE BURNERS

Bear in mind the following indications in order to achieve maximum efficiency with the least possible gas consumption:

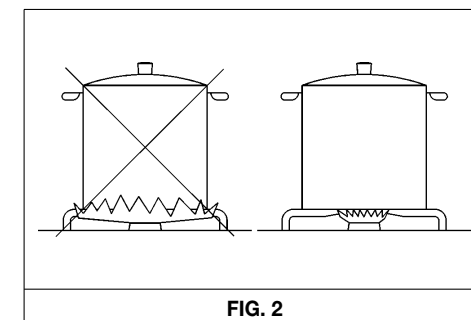


- Use adequate pans for each burner (consult the following table and fig. 2).
- When the pan comes to the boil, set the knob to the reduced rate position (small flame fig. 1).
- Always place a lid on the pans.
- Use only pan with a flat bottom and in thick metal.

Burners	Power ratings	Pans Ø in (cm)
Ultra rapid	3700 ÷ 4000	24 ÷ 26
Rapid	3000 ÷ 3400	20 ÷ 22
Semirapid	1750	16 ÷ 18
Auxiliary	1000	10 ÷ 14

WARNINGS:

- **Burners with flame failure device may only be ignited when the relative knob has been set to the Full on position (large flame fig. 1).**
- **Matches can be used to ignite the burners in a blackout.**
- **Never leave the appliance unattended when the burners are being used. Make sure there are no children in the near vicinity. Particularly make sure that the pan handles are correctly positioned and keep a chek on foods requiring oil and grease to cook since these products can easily catch fire.**
- **Never use aerosols near the appliance when it is operating.**
- **If the built-in hot plate has a lid, any spilt food should be immediately removed from this before it is opened. If the appliance has a glass lid, this could shatter when the hot plate becomes hot. Always switch off all the burners before closing the lid.**



USE

Notes:
 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 (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.

TECHNICAL DATA ON THE DATA LABEL

COREA MARKET

4 BURNERS

LPG = 28 - 30 mbar
 NATURAL = 20 mbar

 Tot.Nom. Gas Rate = 7.5 kW
 Tot.Nom.L.P.G. Rate = 545 g/h

 Voltage = 220 - 230 V~
 Frequency = 50 Hz

3 BURNERS + 1 PLATE

LPG = 28 - 30 mbar
 NATURAL = 20 mbar

 Tot.Nom. Gas Rate = 5.75 kW
 Tot.Nom.L.P.G. Rate = 418 g/h

 Voltage = 220 - 230 V~
 Frequency = 50 Hz
 Pot.Tot.Nom.El.Rating = 1000 ÷ 1500 W

5 BURNERS

LPG = 28 - 30 mbar
 NATURAL = 20 mbar

 Tot.Nom. Gas Rate = 11.2 kW
 Tot.Nom.L.P.G. Rate = 814 g/h

 Voltage = 220 - 230 V~
 Frequency = 50 Hz

4 BURNERS + 1 PLATE

LPG = 28 - 30 mbar
 NATURAL = 20 mbar

 Tot.Nom. Gas Rate = 7.5 kW
 Tot.Nom.L.P.G. Rate = 545 g/h

 Voltage = 220 - 230 V~
 Frequency = 50 Hz
 Pot.Tot.Nom.El.Rating = 1000 ÷ 1500 W

3 BURNERS (LEFT UR)

LPG = 28 - 30 mbar
 NATURAL = 20 mbar

 Tot.Nom. Gas Rate = 8.45 kW
 Tot.Nom.L.P.G. Rate = 614 g/h

 Voltage = 220 - 230 V~
 Frequency = 50 Hz

3 BURNERS (RIGHT UR)

LPG = 28 - 30 mbar
 NATURAL = 20 mbar

 Tot.Nom. Gas Rate = 6.45 kW
 Tot.Nom.L.P.G. Rate = 469 g/h

 Voltage = 220 - 230 V~
 Frequency = 50 Hz

2 UR BURNERS

LPG = 28 - 30 mbar
 NATURAL = 20 mbar

 Tot.Nom. Gas Rate = 7.4 kW
 Tot.Nom.L.P.G. Rate = 538 g/h

 Voltage = 220 - 230 V~
 Frequency = 50 Hz

(* Air inlet - minimum section 100 cm²)

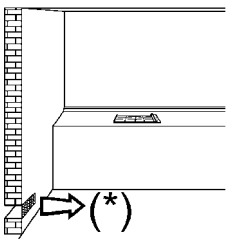


FIG. 3

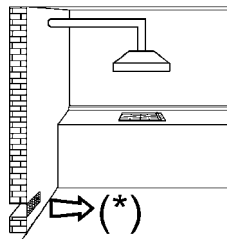


FIG. 4

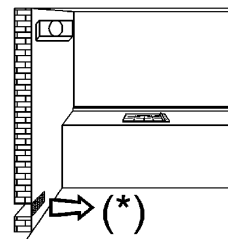


FIG. 5

TECHNICAL DATA ON THE DATA LABEL

SINGAPORE MARKET WITH BATTERY

4 BURNERS

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 7.5 kW
Tot.Nom. Towngas Rate = 7.5 kW
Tot.Nom.L.P.G. Rate = 545 g/h

Voltage = 1.5 V D.C.

5 BURNERS

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 10.85 kW
Tot.Nom. Towngas Rate = 10.6 kW
Tot.Nom.L.P.G. Rate = 789 g/h

Voltage = 1.5 V D.C.

3 BURNERS (LEFT UR)

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 8.1 kW
Tot.Nom. Towngas Rate = 7.85 kW
Tot.Nom.L.P.G. Rate = 589 g/h

Voltage = 1.5 V D.C.

3 BURNERS (RIGHT UR)

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 6.1 kW
Tot.Nom. Towngas Rate = 5.85 kW
Tot.Nom.L.P.G. Rate = 444 g/h

Voltage = 1.5 V D.C.

2 UR BURNERS

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 6.7 kW
Tot.Nom. Towngas Rate = 6.2 kW
Tot.Nom.L.P.G. Rate = 488 g/h

Voltage = 1.5 V D.C.

USE

2) HOW TO USE THE ELECTRIC PLATES

Mixed hot plates may be equipped with a normal or rapid electric plates. There are controlled by switches with various positions (see fig. 6) and is switched on by turning the knob to the required setting. A diagram is screen-printed above each knob on the front panel. This diagram indicates to

which electric plates the knob in question corresponds (see fig. 6). A red warning light will come on to indicate that the plate is operating. A purely indicative regulation table for the normal electric plates is given below.

TABLE

NORMAL AND RAPID PLATES	HEAT INTENSITY	POSSIBLE COOKING PROCESSES
0	Off	
1	Weak	To dissolve butter, chocolate, etc.. To heat small amounts of liquid.
2	Low	To heat larger amounts of liquid. To prepare cremes and suces requiring long slow cooking times.
3	Slow	To thaw frozen foods and prepare stews, heat to boiling point or simmer.
4	Medium	To heat foods to boiling point. To brown delicate meats and fish.
5	Strong	For escalopes and steaks. To simmer large amounts of food.
6	High	To bring large amounts of liquid to the boil. For frying.

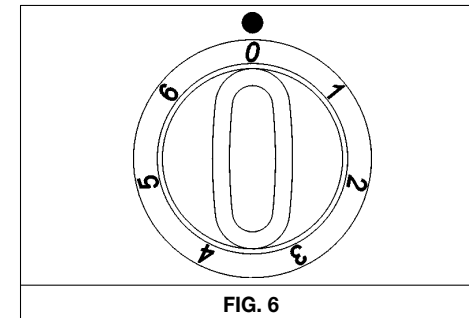


FIG. 6

USE

WARNINGS:

When the plate is switched on for the first time, or if it has remained unused for a long period, it should be dried for 30 minutes on switch position n° 1. This will eliminate any moisture that may have been absorbed by the insulating material.

To correctly use the appliance, remember:

- To place a pan on the plate before switching this on.
- To always use pans with flat and very thick bottoms (see fig. 7).
- To never use pans that are smaller than the plate diameters.
- To dry the bottom of the pan before placing it on the plate.
- Never leave the appliance unattended when the plates are being used. Make sure that there are no children in the near vicinity. Particularly make sure that the pan handles are correctly positioned and keep a check on foods requiring oil and grease to cook since these products can easily catch fire.
- The plates will remain hot for a long period of time even use after use, never touch them with the hands or other objects in order to prevent burns.
- Immediately disconnect the appliance from the electricity main as soon as cracks are noted on the surfaces of the plates.
- If the built-in hot plate has a lid, any spilt food should be immediately removed from this before it is opened. If the appliance has a glass lid, this could shatter when the cooker becomes hot. Always switch off all the plates before closing the lid.

IMPORTANT:

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

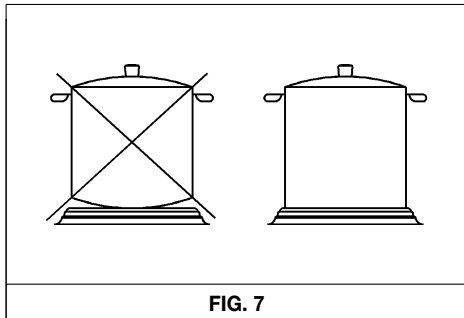


FIG. 7

CLEANING

3) HOT PLATE

Periodically wash the hot plate, the enamelled steel pan support, the enamelled burner caps "C" and the burner heads "T" (see fig. 8) with lukewarm soapy water. Following this, all parts should be thoroughly rinsed and dried. Never wash them while they are still warm and never use abrasive powders. 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.

WARNINGS:

Comply with the following instructions, before remounting the parts:

- Check that burner head slots "T" (fig. 8) have not become clogged by foreign bodies.
- Check that enamelled burner cap "C" (fig. 8) have correctly positioned on the burner head. It must be steady.
- The exact position of the pan support is established by the rounded corners, which should be set towards the side edge of the hot plate.
- Do not force the taps if they are difficult open or close. Contact the technical assistance service for repairs.
- Correctly preserve the plate after use by treating it with special products, easily available on the market. This will keep the surface of the plate clean and bright. The operation will also prevent the formation of rust.

CARE & MAINTAINENCE

To optimize the appearance & Upkeep of Stainless steel:
 1) ALWAYS keep S/Steel out of contact from Acid / Acid-based solvent (Liquid or vapour form).
 2) After installation, wipe clean all S/Steel products with soft damp cloth to rid of any traces of clirt (e.g. cement dust) or perspiration marks.

In the event whereby spots or marks persist:

Immediately clean affected areas with S/Steel Cleaning Powder, using clean damp soft cloth. Ensure surface is rinsed and thoroughly clean of all marks and cleaning powder.

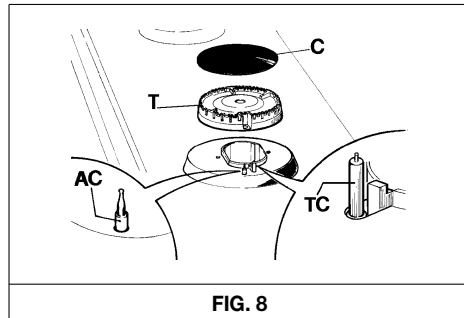


FIG. 8

TECHNICAL DATA ON THE DATA LABEL

SINGAPORE MARKET

4 BURNERS

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 7.5 kW
Tot.Nom.Towngas Rate = 7.5 kW
Tot.Nom.L.P.G. Rate = 545 g/h

Voltage = 220 – 230 V~
Frequency = 50 Hz

4 BURNERS + 1 PLATE

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 7.5 kW
Tot.Nom.Towngas Rate = 7.5 kW
Tot.Nom.L.P.G. Rate = 545 g/h

Voltage = 220 – 230 V~
Frequency = 50 Hz
Pot.Tot.Nom.El.Rating = 1000 ÷ 1500 W

2 UR BURNERS

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 6.7 kW
Tot.Nom.Towngas Rate = 6.2 kW
Tot.Nom.L.P.G. Rate = 48 8 g/h

Voltage = 220 – 230 V~
Frequency = 50 Hz

3 BURNERS + 1 PLATE

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 5.75 kW
Tot.Nom.Towngas Rate = 5.75 kW
Tot.Nom.L.P.G. Rate = 418 g/h

Voltage = 220 – 230 V~
Frequency = 50 Hz
Pot.Tot.Nom.El.Rating = 1000 ÷ 1500 W

3 BURNERS (LEFT UR)

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 8.1 kW
Tot.Nom.Towngas Rate = 7.85 kW
Tot.Nom.L.P.G. Rate = 589 g/h

Voltage = 220 – 230 V~
Frequency = 50 Hz

5 BURNERS

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 10.85 kW
Tot.Nom.Towngas Rate = 10.6 kW
Tot.Nom.L.P.G. Rate = 789 g/h

Voltage = 220 – 230 V~
Frequency = 50 Hz

3 BURNERS (RIGHT UR)

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 6.1 kW
Tot.Nom.Towngas Rate = 5.85 kW
Tot.Nom.L.P.G. Rate = 444 g/h

Voltage = 220 – 230 V~
Frequency = 50 Hz

TECHNICAL DATA ON THE DATA LABEL

TAIWAN MARKET WITH BATTERY

4 BURNERS

LPG = 30 mbar
 NATURAL = 20 mbar

 Tot.Nom. Gas Rate = 7.5 kW
 Tot.Nom.L.P.G. Rate = 545 g/h

 Voltage = 1.5 V D.C.

5 BURNERS

LPG= 30 mbar
 NATURAL = 20 mbar

 Tot.Nom. Gas Rate = 11.2 kW
 Tot.Nom.L.P.G. Rate = 814 g/h

 Voltage = 1.5 V D.C.

3 BURNERS (LEFT UR)

LPG = 30 mbar
 NATURAL = 20 mbar

 Tot.Nom. Gas Rate = 8.45 kW
 Tot.Nom.L.P.G. Rate = 614 g/h

 Voltage = 1.5 V D.C.

3 BURNERS (RIGHT UR)

LPG = 30 mbar
 NATURAL = 20 mbar

 Tot.Nom. Gas Rate = 6.45 kW
 Tot.Nom.L.P.G. Rate = 469 g/h

 Voltage = 1.5 V D.C.

2 UR BURNERS

LPG = 30 mbar
 NATURAL = 20 mbar

 Tot.Nom. Gas Rate = 7.4 kW
 Tot.Nom.L.P.G. Rate = 538 g/h

 Voltage = 1.5 V D.C.

INSTALLATION

TECHNICAL INFORMATION FOR THE INSTALLER

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

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.

4) INSTALLING THE HOT PLATE

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. 9. Always comply with the measurements given for the hole into which the appliance will be recessed (see fig. 9 and 10).

74A) CYLINDER HOLDER COMPARTMENT

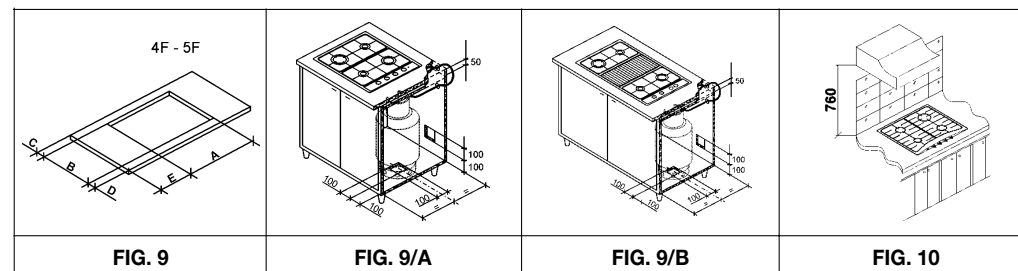
The dimensions of the cylinder compartment have to permit the easy loading and unloading of the cylinder. For an efficient aeration is necessary to make some small openings in the furniture, as per fig. 9/A and 9/B. The cylinder holder compartment must have the following characteristics:

- Resistance to a load.
- No fitment of the cylinder directly on the floor are allowed.
- The cylinder equipped with governor must be set or take off from the compartment in a easy way.
- The cylinder cock must be easily accessible.
- The flexible tube musn't be in contact with sharp edges.
- The cylinder holder compartment and the different parts of the unit, where the burners are fit, musn't be in touch inside.
- The aeration openings musn't be occluded when the unit is installed.

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

	A	B	C	D	E
4F	553	473	67.5	59.5	100 min.
2F-3F-5F	553	473	67.5	59.5	175 min.



INSTALLATION

5) 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:

- 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. 11) 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 hot plate, pressing it in place with the fingers.
- Fix the hob with the proper brackets "S" and fit the prominent part into the porthole "H" on the bottom; turn the screw "F" until the bracket "S" stick on the top (fig. 12).
- 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 and the scheme.

Remark: Below is the suggested clearances. Actual installation will be varied subject to different kitchen situations.

IMPORTANT INSTALLATION SPECIFICATIONS

The installer should note that the appliance that side walls should be no higher than the hot plate itself. Furthermore, the rear wall, the surfaces surrounding and adjacent to the appliance must be able to withstand an overtemperature of 65 K.

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.

6) 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.

7) 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.

TECHNICAL DATA ON THE DATA LABEL

TAIWAN MARKET

4 BURNERS

LPG = 30 mbar
NATURAL = 20 mbar

Tot.Nom. Gas Rate = 7.5 kW
Tot.Nom.L.P.G. Rate = 545 g/h

Voltage = 110 V~
Frequency = 60 Hz

3 BURNERS + 1 PLATE

LPG = 30 mbar
NATURAL = 20 mbar

Tot.Nom. Gas Rate = 5.75 kW
Tot.Nom.L.P.G. Rate = 418 g/h

Voltage = 110 V~
Frequency = 60 Hz
Pot.Tot.Nom.El.Rating = 1000 ÷ 1500 W

5 BURNERS

LPG = 30 mbar
NATURAL = 20 mbar

Tot.Nom. Gas Rate = 11.2 kW
Tot.Nom.L.P.G. Rate = 814 g/h

Voltage = 110 V~
Frequency = 60 Hz

4 BURNERS + 1 PLATE

LPG = 30 mbar
NATURAL = 20 mbar

Tot.Nom. Gas Rate = 7.5 kW
Tot.Nom.L.P.G. Rate = 545 g/h

Voltage = 110 V~
Frequency = 60 Hz
Pot.Tot.Nom.El.Rating = 1000 ÷ 1500 W

3 BURNERS (LEFT UR)

LPG = 30 mbar
NATURAL = 20 mbar

Tot.Nom. Gas Rate = 8.45 kW
Tot.Nom.L.P.G. Rate = 614 g/h

Voltage = 110 V~
Frequency = 60 Hz

3 BURNERS (RIGHT UR)

LPG = 30 mbar
NATURAL = 20 mbar

Tot.Nom. Gas Rate = 6.45 kW
Tot.Nom.L.P.G. Rate = 469 g/h

Voltage = 110 V~
Frequency = 60 Hz

2 UR BURNERS

LPG = 30 mbar
NATURAL = 20 mbar

Tot.Nom. Gas Rate = 7.4 kW
Tot.Nom.L.P.G. Rate = 538 g/h

Voltage = 110 V~
Frequency = 60 Hz

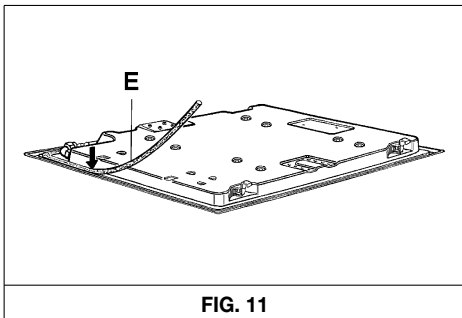


FIG. 11

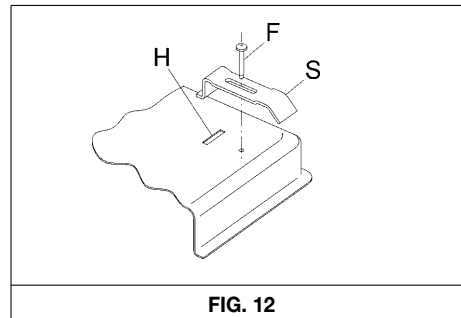


FIG. 12

TECHNICAL DATA ON THE DATA LABEL

CHINA MARKET WITH BATTERY

4 BURNERS

LPG = 30 mbar
 NATURAL = 20 mbar
 TOWN (SHANGHAI) = 10 mbar
 TOWN (GUANGZHOU) = 20 mbar

Tot.Nom. Gas Rate = 7.5 kW
 Tot.Nom.L.P.G. Rate = 545 g/h

Voltage = 1.5 V D.C.

5 BURNERS

LPG = 30 mbar
 NATURAL = 20 mbar
 TOWN (SHANGHAI) = 10 mbar
 TOWN (GUANGZHOU) = 20 mbar

Tot.Nom. Gas Rate = 11.2 kW
 Tot.Nom.L.P.G. Rate = 814 g/h

Voltage = 1.5 V D.C.

3 BURNERS (LEFT UR)

LPG = 30 mbar
 NATURAL = 20 mbar
 TOWN (SHANGHAI) = 10 mbar
 TOWN (GUANGZHOU) = 20 mbar

Tot.Nom. Gas Rate = 8.45 kW
 Tot.Nom.L.P.G. Rate = 614 g/h

Voltage = 1.5 V D.C.

3 BURNERS (RIGHT UR)

LPG = 30 mbar
 NATURAL = 20 mbar
 TOWN (SHANGHAI) = 10 mbar
 TOWN (GUANGZHOU) = 20 mbar

Tot.Nom. Gas Rate = 6.45 kW
 Tot.Nom.L.P.G. Rate = 469 g/h

Voltage = 1.5 V D.C.

2 UR BURNERS

LPG = 30 mbar
 NATURAL = 20 mbar
 TOWN (SHANGHAI) = 10 mbar
 TOWN (GUANGZHOU) = 20 mbar

Tot.Nom. Gas Rate = 7.4 kW
 Tot.Nom.L.P.G. Rate = 538 g/h

Voltage = 1.5 V D.C.

INSTALLATION

8) GAS CONNECTION

Before connecting the appliance, check that the values on the data label affixed to the underside of the hot plate 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:

- o With a rigid steel pipe. The joints of this pipe must consist of threaded fittings conforming to the standards. Use of seals such as hemp with suitable cement, or Teflon tape, is permitted.
- o With copper pipe. The joints of this pipe must consist of unions with mechanical seals.
- o 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:

- o With a copper pipe. The joints of this pipe must consist of unions with mechanical seals.
- o 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.
- o 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.

In case of liquid bottled gas supply, mount a pressure governor according to the regulations in force.

To connect the hob with the bottled pressure governor use a flexible tube 95 cm. length fastened by hose clamp.

This tube must run as shown in fig. 9/A and 9/B in order to avoid contact with the heating surfaces.

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 parallel male type in compliance with ISO 228-1 standards.

Installation of stainless steel pipe and rubber hose pipe must ensure that it is never able to touch mobile parts of the built-in cabinet (eg. drawers). Furthermore, it must not pass through compartments that could be used for storage purposes.

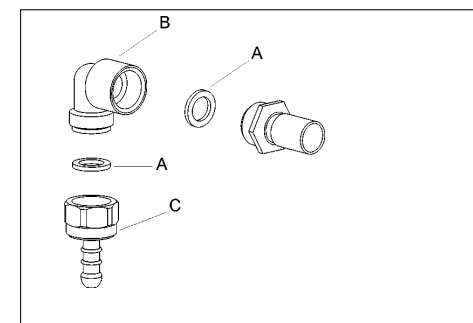
When using a rubber hose pipe, it is essential to comply with the following instructions:

- *No part of the pipe must be able to touch parts the temperature of which exceeds 65 K.*
- *The pipe must not be pulled or twisted, throttled or tightly bent.*
- *It must not come into contact with sharp edges or corners.*
- *It must be easy to inspect the entire pipe length in order to check its state of wear.*
- *The pipe must be replaced within the date stamped on the pipe itself.*
- *The appliance complies with the provisions of the following EEC Directives: 90/396 + 93/68 regarding gas safety.*

The installer should bear in mind that the mixed appliance is the Y type. The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an overtemperature of 65 K.

INSTRUCTIONS FOR GAS CONNECTION

Once the gas connection elbow has been fitted, and if you need to remove it or change its position, it is important to place the gaskets (A) in-between the elbow (B) and the LPG nipple (C) before you tighten it.



INSTALLATION

9) 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:

- 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 hot plate).
- 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 13, taking care of respecting the following correspondences:

Letter L (live) = brown wire;

Letter N (neutral) = blue wire;

Earth symbol \perp = green - yellow wire.

- The power supply cable must be positioned so that no part of it is able to reach an overtemperature of 75 K.
- 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.
 - Alternatively, 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.

WARNINGS:

All our appliances are designed and manufactured in compliance with European standards EN 60 335-1 and EN 60 335-2-6 plus the relative amendments.

The appliance complies with the provisions of the following EEC Directives:

- 89/336 + 92/31 + 93/68 regarding to electromagnetic compatibility.
- 73/23 + 93/68 regarding electrical safety.

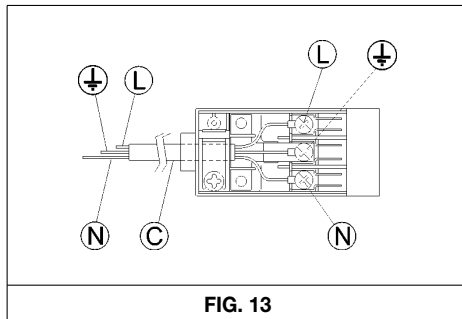


FIG. 13

TECHNICAL DATA ON THE DATA LABEL

CHINA MARKET

4 BURNERS

LPG = 30 mbar
 NATURAL = 20 mbar
 TOWN (SHANGHAI) = 10 mbar
 TOWN (GUANGZHOU) = 20 mbar

Tot.Nom. Gas Rate = 7.5 kW
 Tot.Nom.L.P.G. Rate = 545 g/h

Voltage = 220 - 230 V~
 Frequency = 50 Hz

3 BURNERS + 1 PLATE

LPG = 30 mbar
 NATURAL = 20 mbar
 TOWN (SHANGHAI) = 10 mbar
 TOWN (GUANGZHOU) = 20 mbar

Tot.Nom. Gas Rate = 5.75 kW
 Tot.Nom.L.P.G. Rate = 418 g/h

Voltage = 220 - 230 V~
 Frequency = 50 Hz
 Po.Tot.Nom.El.Rating = 1000 ÷ 1500 W

5 BURNERS

LPG = 30 mbar
 NATURAL = 20 mbar
 TOWN (SHANGHAI) = 10 mbar
 TOWN (GUANGZHOU) = 20 mbar

Tot.Nom. Gas Rate = 11.2 kW
 Tot.Nom.L.P.G. Rate = 814 g/h

Voltage = 220 - 230 V~
 Frequency = 50 Hz

4 BURNERS + 1 PLATE

LPG = 30 mbar
 NATURAL = 20 mbar
 TOWN (SHANGHAI) = 10 mbar
 TOWN (GUANGZHOU) = 20 mbar

Tot.Nom. Gas Rate = 7.5 kW
 Tot.Nom.L.P.G. Rate = 545 g/h

Voltage = 220 - 230 V~
 Frequency = 50 Hz
 Po.Tot.Nom.El.Rating = 1000 ÷ 1500 W

3 BURNERS (LEFT UR)

LPG = 30 mbar
 NATURAL = 20 mbar
 TOWN (SHANGHAI) = 10 mbar
 TOWN (GUANGZHOU) = 20 mbar

Tot.Nom. Gas Rate = 8.45 kW
 Tot.Nom.L.P.G. Rate = 614 g/h

Voltage = 220 - 230 V~
 Frequency = 50 Hz

3 BURNERS (RIGHT UR)

LPG = 30 mbar
 NATURAL = 20 mbar
 TOWN (SHANGHAI) = 10 mbar
 TOWN (GUANGZHOU) = 20 mbar

Tot.Nom. Gas Rate = 6.45 kW
 Tot.Nom.L.P.G. Rate = 469 g/h

Voltage = 220 - 230 V~
 Frequency = 50 Hz

2 UR BURNERS

LPG = 30 mbar
 NATURAL = 20 mbar
 TOWN (SHANGHAI) = 10 mbar
 TOWN (GUANGZHOU) = 20 mbar

Tot.Nom. Gas Rate = 7.4 kW
 Tot.Nom.L.P.G. Rate = 538 g/h

Voltage = 220 - 230 V~
 Frequency = 50 Hz

TECHNICAL DATA ON THE DATA LABEL

HONG KONG MARKET WITH BATTERY

4 BURNERS

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 7.5 kW
Tot.Nom.H.K.Towngas Rate = 7.9 kW
Tot.Nom.L.P.G. Rate = 545 g/h

Voltage = 1.5 V D.C.

5 BURNERS

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 11.2 kW
Tot.Nom.H.K.Towngas Rate = 11.9 kW
Tot.Nom.L.P.G. Rate = 814 g/h

Voltage = 1.5 V D.C.

3 BURNERS (LEFT UR)

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 8.45 kW
Tot.Nom.H.K.Towngas Rate = 9.150 kW
Tot.Nom.L.P.G. Rate = 614 g/h

Voltage = 1.5 V D.C.

3 BURNERS (RIGHT UR)

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 6.45 kW
Tot.Nom.H.K.Towngas Rate = 6.75 kW
Tot.Nom.L.P.G. Rate = 469 g/h

Voltage = 1.5 V D.C.

2 UR BURNERS

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 7.4 kW
Tot.Nom.H.K.Towngas Rate = 8 kW
Tot.Nom.L.P.G. Rate = 538 g/h

Voltage = 1.5 V D.C.

INSTALLATION

10) 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. 9. Always comply with the measurements given for the hole into which the appliance will be recessed (see fig.9 and 10).

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

11) 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:

- 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. 11) 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.
- Unscrew the ignition cap "T" (see fig. 14) and fit a 1,5 V battery (not included in the appliance) with the positive "+" polarity turn inside. Rescrew the cap.
- Evenly and securely fix the seal to the hot plate, pressing it in place with the fingers.
- Fix the hob with the proper brackets "S" and fit the prominent part into the porthole "H" on the bottom; turn the screw "F" until the bracket "S" stick on the top (fig. 12).

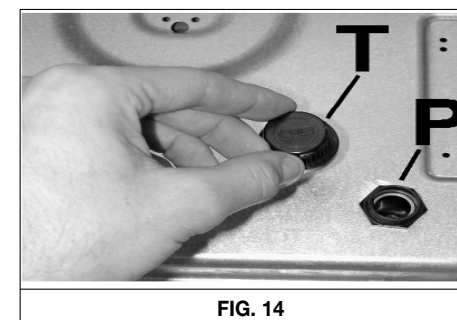


FIG. 14

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.

12) 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. 15) of the tap, which is simply pressed on to its rod.
- Insert a small screwdriver “D” into hole “C” (fig. 15) and turn the throttle screw to the right or left until the burner flame has been adequately regulated to the “Reduced rate” position.

Check that the flame does not go out when the knob is sharply switched from the “Full on” to the “Reduced rate” position.

It is understood that only burners operating with G20 gas should be subjected to the above mentioned adjustments. The screw must be fully locked when the burners operate with G30 or G31.

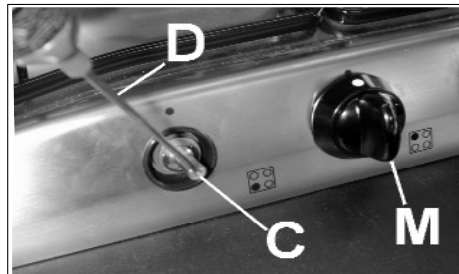


FIG. 15

TECHNICAL DATA ON THE DATA LABEL

HONG KONG MARKET

4 BURNERS

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 7.5 kW
Tot.Nom.H.K.Towngas Rate = 7.9 kW
Tot.Nom.L.P.G. Rate = 545 g/h

Voltage = 220 – 230 V~
Frequency = 50 Hz

3 BURNERS + 1 PLATE

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 5.75 kW
Tot.Nom.H.K.Towngas Rate = 6.150 kW
Tot.Nom.L.P.G. Rate = 418 g/h

Voltage = 220 – 230 V~
Frequency = 50 Hz
Pot.Tot.Nom.El.Rating = 1000 ÷ 1500 W

5 BURNERS

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 11.2 kW
Tot.Nom.H.K.Towngas Rate = 11.9 kW
Tot.Nom.L.P.G. Rate = 814 g/h

Voltage = 220 – 230 V~
Frequency = 50 Hz

4 BURNERS + 1 PLATE

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 7.5 kW
Tot.Nom.H.K.Towngas Rate = 7.9 kW
Tot.Nom.L.P.G. Rate = 545 g/h

Voltage = 220 – 230 V~
Frequency = 50 Hz
Pot.Tot.Nom.El.Rating = 1000 ÷ 1500 W

3 BURNERS (LEFT UR)

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 8.45 kW
Tot.Nom.H.K.Towngas Rate = 9.150 kW
Tot.Nom.L.P.G. Rate = 614 g/h

Voltage = 220 – 230 V~
Frequency = 50 Hz

3 BURNERS (RIGHT UR)

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 6.45 kW
Tot.Nom.H.K.Towngas Rate = 6.75 kW
Tot.Nom.L.P.G. Rate = 469 g/h

Voltage = 220 – 230 V~
Frequency = 50 Hz

2 UR BURNERS

LPG = 30 mbar
TOWN = 10 mbar

Tot.Nom.L.p.g. Gas Rate = 7.4 kW
Tot.Nom.H.K.Towngas Rate = 8 kW
Tot.Nom.L.P.G. Rate = 538 g/h

Voltage = 220 – 230 V~
Frequency = 50 Hz

TECHNICAL DATA ON THE DATA LABEL

OTHER MARKETS WITH BATTERY

4 BURNERS

LPG = 28 - 30 mbar
LPG = 37 mbar
NATURAL = 20 mbar

Tot. Nom. Gas Rate = 7.5 kW
Tot. Nom. L.P.G. Rate = 545 g/h

Voltage = 1.5 V D.C.

5 BURNERS

LPG = 28 - 30 mbar
LPG = 37 mbar
NATURAL = 20 mbar

Tot. Nom. Gas Rate = 11.2 kW
Tot. Nom. L.P.G. Rate = 814 g/h

Voltage = 1.5 V D.C.

3 BURNERS (LEFT UR)

LPG = 28 - 30 mbar
LPG = 37 mbar
NATURAL = 20 mbar

Tot. Nom. Gas Rate = 8.45 kW
Tot. Nom. L.P.G. Rate = 614 g/h

Voltage = 1.5 V D.C.

3 BURNERS (RIGHT UR)

LPG = 28 - 30 mbar
LPG = 37 mbar
NATURAL = 20 mbar

Tot. Nom. Gas Rate = 6.45 kW
Tot. Nom. L.P.G. Rate = 469 g/h

Voltage = 1.5 V D.C.

2 UR BURNERS

LPG = 28 - 30 mbar
LPG = 37 mbar
NATURAL = 20 mbar

Tot. Nom. Gas Rate = 7.4 kW
Tot. Nom. L.P.G. Rate = 538 g/h

Voltage = 1.5 V D.C.

CONVERSIONS

13) 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. 16) 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 11.

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 Service Centre.

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 HOT PLATE

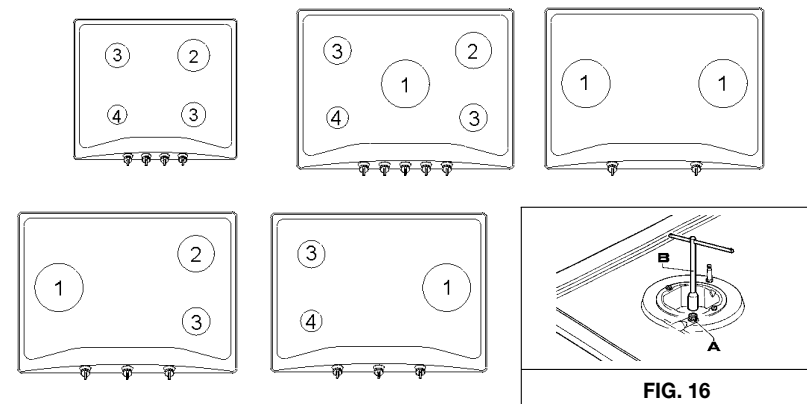


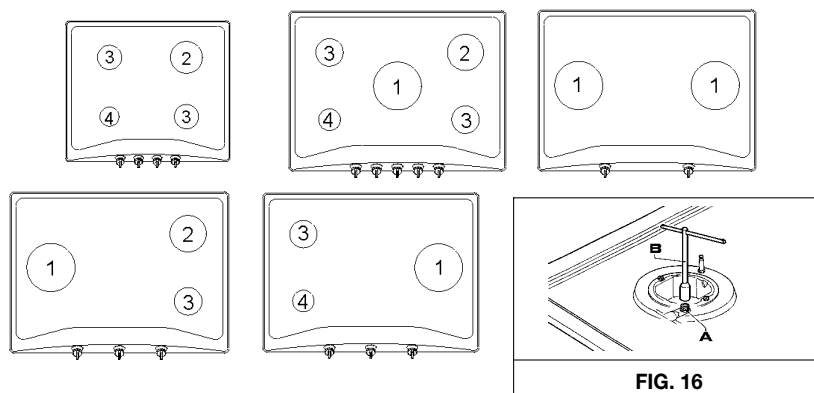
FIG. 16

OTHER MARKETS

N°	BURNERS DESCRIPTION	GAS	NORMAL PRESSURE mbar	NORMAL RATE		INJECTOR DIAMETER 1/100 mm	NOMINAL HEAT INPUT (W)		BY PASS 1/100 mm
				g/h	l/h		MIN.	MAX.	
1	ULTRA RAPID	LPG	28 - 30	269	352	93	1400	3700	62
		LPG	37	264		93	1400	3700	62
		NATURAL	20			124 Y	1400	3700	62
2	RAPID	LPG	28 - 30	218	286	85	750	3000	45
		LPG	37	214		85	750	3000	45
		NATURAL	20			115 Y	750	3000	45
3	SEMIRAPID	LPG	28 - 30	127	167	65	500	1750	35
		LPG	37	125		65	500	1750	35
		NATURAL	20			97 Z	500	1750	35
4	AUXILIARY	LPG	28 - 30	73	95	50	400	1000	30
		LPG	37	71		50	400	1000	30
		NATURAL	20			72 X	400	1000	30

CONVERSIONS

BURNER ARRANGEMENT ON THE HOT PLATE



HONG KONG MARKET

BURNERS		GAS	NORMAL PRESSURE mbar	NORMAL RATE		INJECTOR DIAMETER 1/100 mm	NOMINAL HEAT INPUT (W)		BY PASS 1/100 mm
N°	DESCRIPTION			g/h	l/h		MIN.	MAX.	
1	ULTRA RAPID	LPG TOWN	30 10	269 833	95 350 6	1400 1400	3700 4000	62 62	
2	RAPID	LPG TOWN	30 10	218 708	85 300 3	750 750	3000 3400	45 45	
3	SEMIRAPID	LPG TOWN	30 10	127 365	65 190 2	500 500	1750 1750	35 35	
4	AUXILIARY	LPG TOWN	30 10	73 208	50 145 2	400 400	1000 1000	30 30	

CHINA MARKET

BURNERS		GAS	NORMAL PRESSURE mbar	NORMAL RATE		INJECTOR DIAMETER 1/100 mm	NOMINAL HEAT INPUT (W)		BY PASS 1/100 mm	
N°	DESCRIPTION			g/h	l/h		MIN.	MAX.		
1	ULTRA RAPID	LPG	30	269	352	85	1400	3700	62	
		NATURAL	20			130 T	1400	3700	62	
		TOWN (SHANGHAI)	10			971	330/3	1400	3700	62
		TOWN (GUANGZHOU)	20			472	165/2	1400	3700	62
2	RAPID	LPG	30	218	286	70	750	3000	45	
		NATURAL	20			91 Z	750	3000	45	
		TOWN (SHANGHAI)	10			787	260/3	750	3000	45
		TOWN (GUANGZHOU)	20			383	140/1	750	3000	45
3	SEMIRAPID	LPG	30	127	167	55	500	1750	35	
		NATURAL	20			80 Y	500	1750	35	
		TOWN (SHANGHAI)	10			459	200/2	500	1750	35
		TOWN (GUANGZHOU)	20			223	110/1	500	1750	35
4	AUXILIARY	LPG	30	73	95	50	400	1000	30	
		NATURAL	20			72 X	400	1000	30	
		TOWN (SHANGHAI)	10			262	135/11	400	1000	30
		TOWN (GUANGZHOU)	20			128	87	400	1000	30

TECHNICAL DATA ON THE DATA LABEL

OTHER MARKETS

4 BURNERS

LPG = 28 - 30 mbar
LPG = 37 mbar
NATURAL = 20 mbar

Tot. Nom. Gas Rate = 7.5 kW
Tot. Nom. L.P.G. Rate = 545 g/h

Voltage = 220 - 230 V~
Frequency = 50 Hz

3 BURNERS + 1 PLATE

LPG = 28 - 30 mbar
LPG = 37 mbar
NATURAL = 20 mbar

Tot. Nom. Gas Rate = 5.75 kW
Tot. Nom. L.P.G. Rate = 418 g/h

Voltage = 220 - 230 V~
Frequency = 50 Hz
Pot. Nom. El. Rating = 1000 ÷ 1500 W

5 BURNERS

LPG = 28 - 30 mbar
LPG = 37 mbar
NATURAL = 20 mbar

Tot. Nom. Gas Rate = 11.2 kW
Tot. Nom. L.P.G. Rate = 814 g/h

Voltage = 220 - 230 V~
Frequency = 50 Hz

4 BURNERS + 1 PLATE

LPG = 28 - 30 mbar
LPG = 37 mbar
NATURAL = 20 mbar

Tot. Nom. Gas Rate = 7.5 kW
Tot. Nom. L.P.G. Rate = 545 g/h

Voltage = 220 - 230 V~
Frequency = 50 Hz
Pot. Nom. El. Rating = 1000 ÷ 1500 W

3 BURNERS (LEFT UR)

LPG = 28 - 30 mbar
LPG = 37 mbar
NATURAL = 20 mbar

Tot. Nom. Gas Rate = 8.45 kW
Tot. Nom. L.P.G. Rate = 614 g/h

Voltage = 220 - 230 V~
Frequency = 50 Hz

3 BURNERS (RIGHT UR)

LPG = 28 - 30 mbar
LPG = 37 mbar
NATURAL = 20 mbar

Tot. Nom. Gas Rate = 6.45 kW
Tot. Nom. L.P.G. Rate = 469 g/h

Voltage = 220 - 230 V~
Frequency = 50 Hz

2 UR BURNERS

LPG = 28 - 30 mbar
LPG = 37 mbar
NATURAL = 20 mbar

Tot. Nom. Gas Rate = 7.4 kW
Tot. Nom. L.P.G. Rate = 538 g/h

Voltage = 220 - 230 V~
Frequency = 50 Hz

SERVICING

CABLE TYPES AND SECTIONS

TYPE OF HOT PLATE	TYPE OF CABLE	SINGLE - PHASE POWER SUPPLY
Gas hot plate	H05 RR - F	Section 3 X 0.75 mm ²
Mixed hot plate with 1 electric plates	H05 RR - F	Section 3 X 1 mm ²

ATTENTION!!!

If the power supply cable is replaced, the install should leave the ground wire longer than the phase conductors (fig. 24) and comply with the recommendations given in paragraph 9.

POWER RATINGS OF THE ELECTRICAL COMPONENTS

TYPE	DIAMETER (mm)	POWER RATING (W)
Normal plate with 7 positions with the protector	145	1000
Normal plate with 7 positions with the protector	180	1500
Rapid plate with 7 positions	145	1500
Rapid plate with 7 positions	180	2000

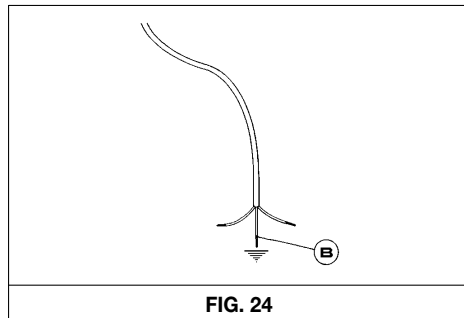


FIG. 24

CONVERSIONS

BURNER ARRANGEMENT ON THE HOT PLATE

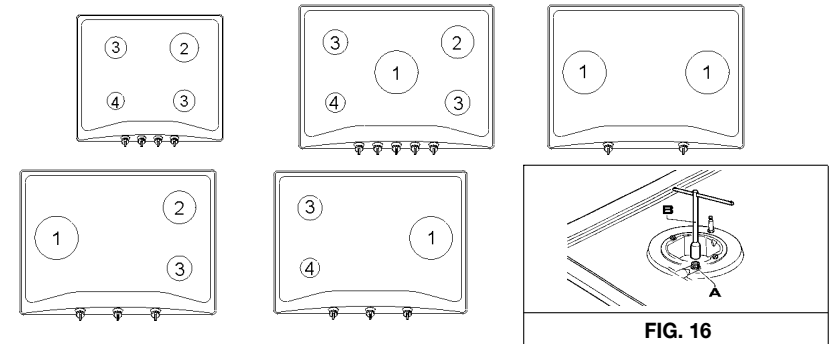


FIG. 16

TAIWAN MARKET

N°	BURNERS DESCRIPTION	GAS	NORMAL PRESSURE mbar	NORMAL RATE		INJECTOR DIAMETER 1/100 mm	NOMINAL HEAT INPUT (W)		BY PASS 1/100 mm
				g/h	l/h		MIN.	MAX.	
1	ULTRA RAPID	LPG NATURAL	30	269	363	95	1400	3700	62
			20			135 T	1400	3700	62
2	RAPID	LPG NATURAL	30	218	294	85	750	3000	45
			20			115 Y	750	3000	45
3	SEMIRAPID	LPG NATURAL	30	127	172	65	500	1750	35
			20			97 Z	500	1750	35
4	AUXILIARY	LPG NATURAL	30	73	98	50	400	1000	30
			20			72 X	400	1000	30

SINGAPORE MARKET

N°	BURNERS DESCRIPTION	GAS	NORMAL PRESSURE mbar	NORMAL RATE		INJECTOR DIAMETER 1/100 mm	NOMINAL HEAT INPUT (W)		BY PASS 1/100 mm
				g/h	l/h		MIN.	MAX.	
1	ULTRA RAPID	LPG TOWN	30	244	600	93	1400	3350	62
			10			300 6	1400	3100	62
2	RAPID	LPG TOWN	30	218	581	85	750	3000	45
			10			270 3	750	3000	45
3	SEMIRAPID	LPG TOWN	30	127	339	65	500	1750	35
			10			190 2	500	1750	35
4	AUXILIARY	LPG TOWN	30	73	194	50	400	1000	30
			10			145 2	400	1000	30

COREA MARKET

N°	BURNERS DESCRIPTION	GAS	NORMAL PRESSURE mbar	NORMAL RATE		INJECTOR DIAMETER 1/100 mm	NOMINAL HEAT INPUT (W)		BY PASS 1/100 mm
				g/h	l/h		MIN.	MAX.	
1	ULTRA RAPID	LPG NATURAL	28 - 30	269	352	93	1400	3700	62
			20			124 Y	1400	3700	62
2	RAPID	LPG NATURAL	28 - 30	218	287	85	750	3000	45
			20			115 Y	750	3000	45
3	SEMIRAPID	LPG NATURAL	28 - 30	127	167	65	500	1750	35
			20			97 Z	500	1750	35
4	AUXILIARY	LPG NATURAL	28 - 30	73	95	50	400	1000	30
			20			72 X	400	1000	30

SERVICING

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

14) REPLACING HOT PLATE PARTS

When parts housed within the hot plate need replacing, it is first necessary to remove the hot plate itself from the cabinet, to overturn it, unscrew screws "V" and to remove part "T" (see fig. 17).

After having carried out the above listed operations, the burners (fig. 18), taps (fig. 19) and electrical components can all be replaced (fig. 20).

NB: the ignition bar must be removed before replacing the taps in appliances with automatic ignition systems.

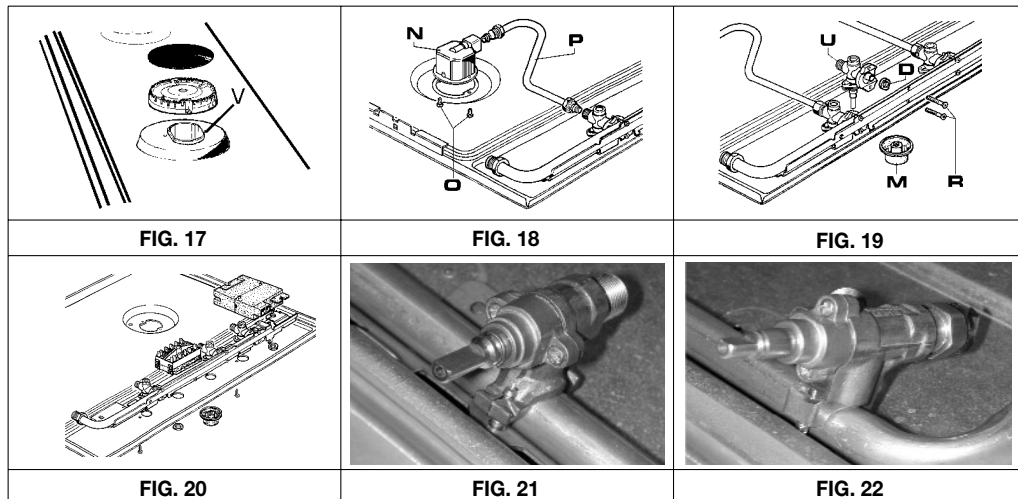
It is advisable to change seal "D" whenever a tap is replaced to ensure a perfect tightness.

Greasing the taps (see fig. 21 - 22)

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.

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.



SERVICING

15) REPLACING THE BATTERY

To change the battery (see fig. 23) 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.

CAUTION

The device should not be operated for more than 15 second.

If after 15 second, the burner has not lit, stop operating the device & open the compartment door and/or wait at least 1 minutes before attempting a further ignite of the burner.

In the event of the flame being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least 1 minutes.

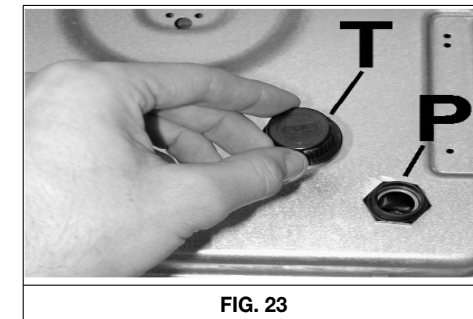


FIG. 23