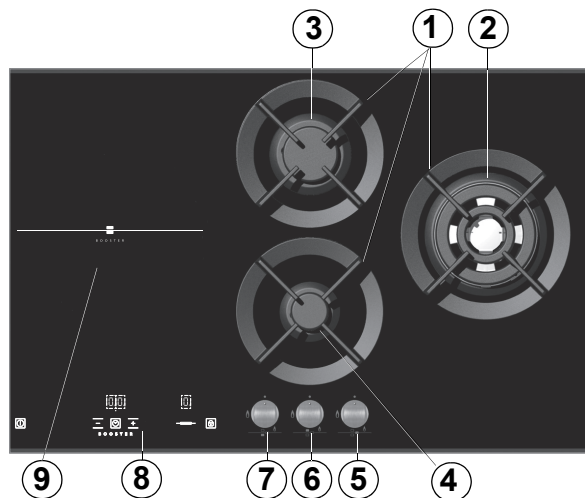


These instructions shall also be available on website: www.whirlpool.eu



1. Removable grid(s)
2. 4 ring burner
3. Semi-rapid burner
4. Auxiliary burner
5. 4 ring burner control knob
6. Semi-rapid burner control knob
7. Auxiliary burner control knob
8. Induction cooking zone control panel
9. Induction cooking zone

SYMBOLS

- Tap closed
- 🔥 Maximum flame
- 🔥 Minimum flame
- ⏻ Induction On/Off
- 🔒 Key lock
- 🕒 Timer

USE OF THE GAS BURNERS

- 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 seconds to allow the thermocouple to warm up. This safety device shuts off the gas if the flame goes out accidentally (draughts, interruption of gas, liquids boiling over, etc.).
- **The device 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.**
- The burner might go out when the knob is released. This means that the thermocouple has not warmed up enough. In this case, repeat the operations described above.

PRACTICAL ADVICE FOR USING THE GAS BURNERS

For optimum burner performance, observe the following rules:

- Use pots and pans that fit the burners (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.

Burner	Pot Ø
Auxiliary	from 8 to 14 cm
Semi-rapid	from 16 to 22 cm
4 ring	from 24 to 26 cm

Induction cooking zone	Pot Ø
Ø 24 cm	from 14 to 24 cm

PRACTICAL ADVICE FOR USING THE INDUCTION COOKING ZONE

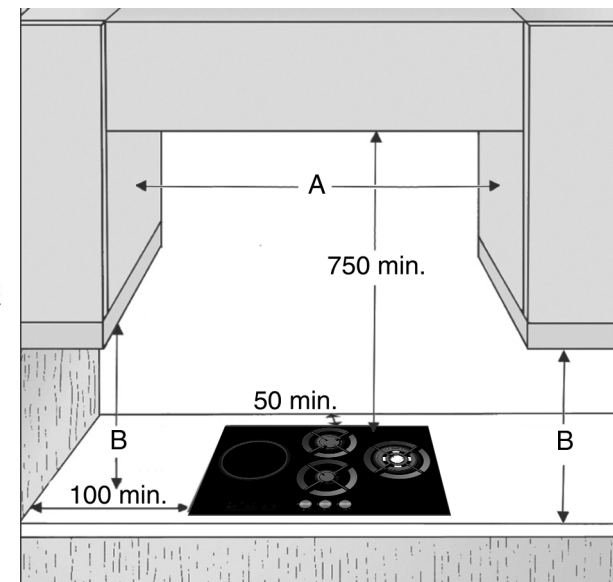
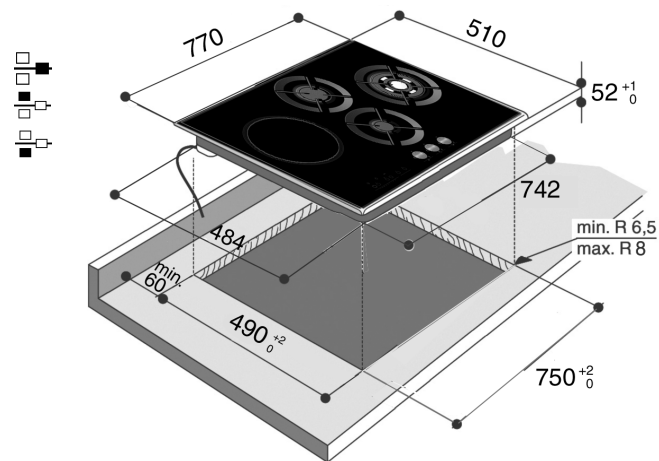
- Only use pots bearing the symbol "INDUCTION SYSTEM"
- Use a magnet to check whether existing pots or pans are suitable for use on the induction hob: pots are unsuitable if they cannot be magnetically detected
- Use pots and pans of the recommended diameter (see table on the right)



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To get full satisfaction from the hob, please read these instructions carefully and keep them for future consultation.

DIMENSIONS AND DISTANCES TO BE MAINTAINED (mm)



NOTE: If the distance "A" between the wall cabinets is between 600 mm and 730 mm, the height "B" must be a minimum of 520 mm.
 If the distance "A" between the wall cabinets is greater than the width of the cooktop, the height "B" must be a minimum of 400 mm.
 In case of installation of a hood above the cooktop, please refer to the hood instructions for the correct distance.

INJECTORS TABLE

CATEGORY II2H3+

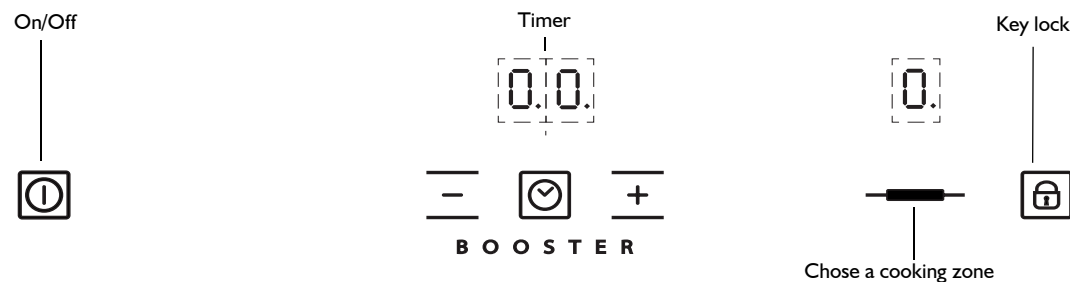
Type of gas used	Type of burner	Injector marking	Rated thermal flow rate kW	Rated consumption	Reduced heat capacity kW	Gas pressure mbar		
						min.	rat.	max.
NATURAL GAS (Methane)	4 ring semi-rapid auxiliary	G20	139	3.50	333 l/h	17	20	25
		95	1.65	157 l/h				
		78	1.00	95 l/h				
LIQUEFIED PETROLEUM GAS (Butane)	4 ring semi-rapid auxiliary	G30	90	3.20	233 g/h	20	28-30	35
		67	1.65	120 g/h				
		50	1.00	73 g/h				
LIQUEFIED PETROLEUM GAS (Propane)	4 ring semi-rapid auxiliary	G31	90	3.20	229 g/h	25	37	45
		67	1.65	118 g/h				
		50	1.00	71 g/h				


Type of gas used	Model configuration	Rated thermal flow rate kW	Total rated consumption	Air necessary (m ³) for the combustion of 1 m ³ of gas
G20 20 mbar	3 burners	6.15	585 l/h	9.52
G30 28-30 mbar	3 burners	5.85	426 g/h	30.94
G31 37 mbar	3 burners	5.85	418 g/h	23.80

ELECTRIC SUPPLY: 220-240 V ~ 50/60 Hz
ELECTRIC HOTPLATE POWER: 3000 W


USE OF THE INDUCTION COOKING ZONE


Control panel



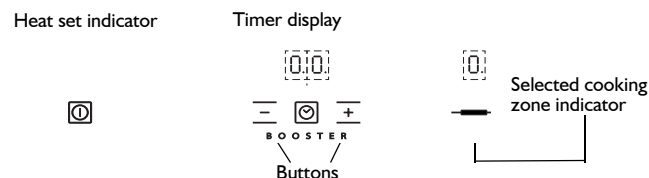
 Control panel graphics shown in these instructions might not match exactly the graphics of your hob. Button functions are the same for all hob models.

Switching the hob ON/OFF

To switch the hob on, press the  button for approx. 2 seconds until the cooking zone displays light up. To switch off, press the same button until the displays switch off. If the hob has been in use, the residual heat indicator "H" remains lit until the induction cooking zone has cooled down.

 The hob automatically switches off if no function is selected within 10 seconds of switching on.

Switching on and adjusting cooking zone



After switching on the hob and positioning the pot on the chosen induction cooking zone, adjust the heat setting using the button +. After pressing the + button, the display shows level 0. The cooking zone has different heat settings that can be adjusted using the buttons +/-, which go from "1": min. heat setting to "9": max. heat setting. The fast boil function (Booster) is shown on the display with the letter "P".

Fast boil function (Booster)

This function makes it possible to exploit the hob's maximum power (for example to bring water to the boil very quickly). To select this function, press the button "+" until "P" appears on the display or, after switching the hob on, press the "-" button. In this case too, "P" appears on the display. After 10 minutes' use of the booster function, the appliance automatically sets the zone to level 9.


Switching off cooking zone

Select the cooking zone to be switched off, pressing the "+" or "-" button (a dot at the bottom right of the power level is displayed).

Press the key "-" to set the level to "0".

The cooking zone can also be switched off by pressing keys "+" and "-" at the same time. The cooking zone is deactivated and the residual heat indicator "H" appears

Key lock

This function locks the hob controls to prevent accidental switching on. To activate the key lock function, switch on the hob then press and hold the  button for three seconds: an acoustic signal and a luminous indicator under the key symbol signal activation. The control panel is locked with the exception of the OFF function. To unlock the controls, repeat the key lock activation procedure. The illuminated dot switches off and the hob is active again.

The presence of cleaning water, liquid spilled from pots or any objects resting on the button below the symbol can accidentally activate or deactivate the key lock function.

Timer



The timer can be used to set a max. cooking time of 99 minutes (1 hour and 39 minutes).

Set the desired time using buttons "+" and "-" of the timer function (see figure above). A few seconds after the button is pressed, the timer begins the countdown (the luminous dot of the selected cooking zone starts flashing). Once the set time has elapsed, an acoustic signal sounds and the cooking zone switches off automatically.

To deactivate the timer, press the button "-" until the display shows "0:0" or press the buttons "+" and "-" of the timer at the same time.

Minute minder

The minute minder can only be used when the hob is not in use and allows a maximum setting of 99 min.

Press the button "+" below the timer indicators: the display shows the minutes for setting.


Select the time desired using the buttons + and -.


After a few seconds the minute minder starts to count down. Once the set time has elapsed an acoustic signal sounds.

IMPORTANT! The minute minder function can only be used when the hob is switched off; if it is then switched on, the minute minder countdown is automatically cancelled.

Control panel indicators.

Residual heat indicator.

 The hob is fitted with a residual heat indicator for the induction cooking zone.

If the display shows , the cooking zone is still hot. If the residual heat indicator of a given cooking zone is lit, that zone can be used, for example, to keep a dish warm or to melt butter.

When the cooking zone cools down, the display switches off.

Incorrect or missing pot indicator.



The hob features an automatic pot detection system. If no pot is detected, the display with the cooking zone power level indicator flashes. Make sure the pot is correctly positioned and that it has the characteristics given in the section "Before Use".

If no pot is detected after 60 seconds, the hob switches off.

RELEVANT NATIONAL REGULATIONS



Connection to gas supply

Before connecting the appliance, make sure that the gas supply system complies with standards **UNI-CIG 7129** and **UNI CIG 7131**.

Gas connection

The connection to the mains gas network or gas cylinder must be made using a rigid copper or steel pipe with fittings complying with standards **UNI-CIG 7129**, or using a continuous-surface stainless steel hose complying with standards **UNI EN 148001**.

The maximum length of the hose is 2 m.

The pressure control valves to be used must comply with the **UNI EN 16129** standard for gas cylinders and the **UNI EN 88-1** standard for piped methane gas.

IMPORTANT SAFETY INFORMATION

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.

WARNING

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.

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.

The electrical and gas connections must comply with local regulations.

- 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.
- Regulations require that the appliance is earthed.
- The appliance (class 3) is designed solely for private household use for cooking food. Do not use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the hob. The Manufacturer declines all responsibility for inappropriate use or incorrect setting of the controls.
- The appliance and its accessible parts may become very hot during use. During and after use, do not touch the heating elements of the appliance.
- Keep children less than 8 years of age away from the appliance and supervise them to ensure they do not play with it.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand hazards involved. Cleaning and user maintenance shall not be made by children without supervision.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

- In case of hotplate glass breakage:
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.
- Overheated oils and fats catch fire easily. Never leave the appliance unattended when cooking with fat and oil.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not use steam cleaners.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame, e.g. with a lid or a fire blanket.
- Danger of fire: do not store items on the cooking surfaces.
- The power cable must be long enough for connecting the appliance, once fitted in its housing, to the power supply.
- Use only flexible or rigid metal hose for gas connection.
- 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.
- Do not use multiple plug adapters or extension cords.
- Do not pull the power supply cord in order to unplug the appliance.
- The electrical components must not be accessible to the user after installation.
- Do not touch the appliance with any wet part of the body and do not operate it when barefoot.
- The use of a gas appliance produces heat and humidity in the room. Make sure the room is well-ventilated, or install an extractor hood with exhaust duct.
- In case of prolonged use, additional ventilation may be necessary (by opening a window or increasing the hood extraction speed).
- After use, make sure the knobs are in off position and close the main gas supply cock or the gas cylinder valve.
- Keep the packaging materials out of the reach of children.
- Before cleaning or maintenance wait for hob to cool down.

Warnings: if the glass ceramic surface should break or crack, refrain from using it and call the After-sales Service immediately. Any repairs or maintenance work on the appliance must be carried out exclusively by a qualified technician. Never touch the cooktop with any wet part of the body and do not operate it with bare feet.

- Do not use the glass ceramic hob as a work surface or support surface.
- Do not switch on the electric hotplate without pots.
- Do not place plastic, aluminium foil, cloths, paper etc. on the cooking zone while it is still hot.

SAVE THESE INSTRUCTIONS

NOTES:

- Improper use of the grids can result in damage to the hob surface. Do not position the grids upside down or drag them across the hob.
- If the hob has a glass ceramic top, do not use:
 - Cast iron griddles or terracotta pots and pans
 - Heat diffusers (e.g. metallic mesh)
 - Two cookers for the same pot



ELECTRICAL CONNECTION

! WARNING

Installation must be carried out by a qualified electrician who is fully aware of current safety and installation regulations. The manufacturer declines all liability for injury to persons or animals and for damage to property resulting from failure to observe the regulations provided in this chapter.

Electrical connections

- Hob electrical connection must be made before connecting the appliance to the electricity supply.
- Electrical connection must be carried out in compliance with the regulations of the local electric utility company.
- Make sure that the voltage indicated on the rating plate on the underside of the appliance corresponds to the domestic power supply voltage.
- Regulations require that the appliance is earthed: use conductors (including the earth conductor) of the appropriate size only.
- For electrical connection, use an H05 RR-F type cable as specified in the table "Power supply voltage".

Connecting to the terminal board

Connect the yellow/green earth wire to the terminal with the symbol \oplus . This wire must be longer than the other wires.

1. Remove the terminal block cover (A), undoing the screw and inserting the cover in the terminal block hinge (B).
2. Strip approx. 70 mm of sheath from the power supply cable.
3. Strip approx. 10 mm of sheath from the wires. Insert the power supply cable into the cable clamp and connect the wires to the terminal board as indicated in the diagram next to the terminal board itself.
4. Secure the power cable with the cable clamp.
5. Close the cover (C) and screw it on the terminal block with the removed screw - point (1).



Each time the cooktop is connected to the mains it carries out an automatic check which lasts several seconds.

! WARNING

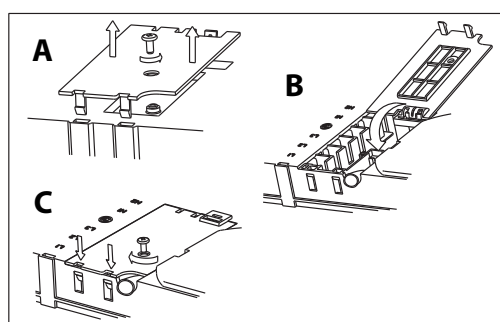
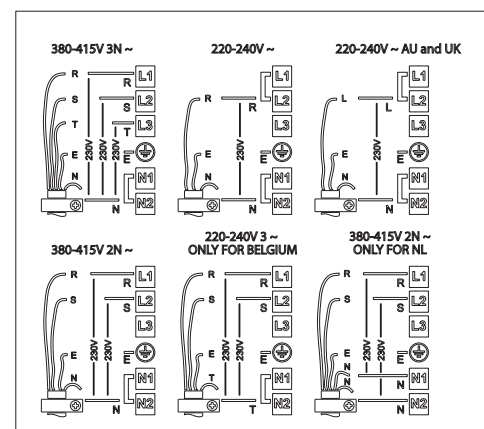
The power supply cable must be long enough to allow the hob to be removed from the worktop and must be positioned so as to avoid damage or overheating caused by contact with the base of the hob itself. Do not use extension leads.

Power supply voltage

Wires	Amount x size
220-240 V ~ + \oplus	3 X 2.5 mm ²
230-240 V ~ + \oplus	3 X 2.5 mm ²
220-240 V 3 ~ + \oplus	4 X 1.5 mm ²
380-415 V 3N ~ + \oplus	5 X 1.5 mm ²
380-415 V 2N ~ + \oplus	4 x 1.5 mm ²



If the hob already has a power cable, follow the instructions given on the label attached to the cable. Connect the appliance to the electricity supply by means of an all-pole disconnect switch with minimum contact gap of 3 mm.

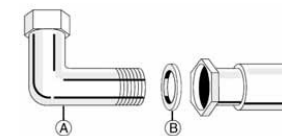


GAS CONNECTION

- 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.
- Before connecting the tube to the elbow fitting (A), interpose the washer (B) supplied, in compliance with EN 549.

NOTE: 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.



INSTALLATION AND FIXING

The installer is responsible for any damage or injury resulting from incorrect installation.

To guarantee correct operation, the appliance must be installed on a perfectly flat surface.

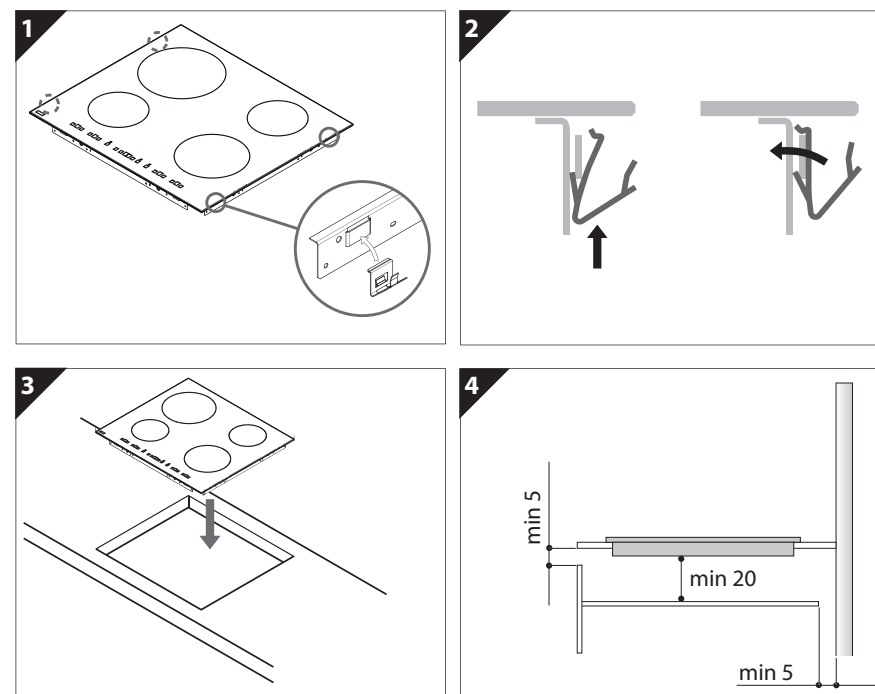
The worktop must be 38 -60 mm thick. If necessary, cut the kitchen unit and worktop to fit before installing the hob. Clean the cutout of any chips that could compromise appliance operation.

Install a separating panel under the hob (no separation panel is needed in case of oven under 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.
 - Combustion products are discharged outdoors through specific hoods or wall and/or window mounted electrical fans.

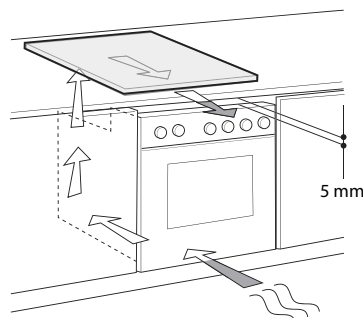
Assembly pro fit

1. Open the bag with the 4 springs provided inside the product packaging.
2. Fit the springs in the seats provided on the sides of the hob, making sure they are securely attached (they must CLICK into place, fig. 2).
3. Fit the hob into the opening made in the worktop.



UNDERCOUNTER OVEN INSTALLATION:

- If an oven (which must be of our manufacture) is to be installed under the hob, ensure it is equipped with a cooling system and observe the distances given in the figure to the side.
- There must be nothing between the cooktop and the oven (cross rails, panels, brackets, etc.).



ADJUSTMENT TO DIFFERENT TYPES OF GAS

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

If a different type of gas to that specified on the dataplate and on the orange sticker on the back of the hob is used, the injectors must be replaced.

Remove the orange sticker and keep it with the instructions booklet.

Use pressure regulators suitable for the gas pressure indicated in the Product Description Sheet.

- The injectors must be changed by the After-Sales Service or a qualified technician.
- Nozzles 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.

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.

REPLACING THE INJECTORS (see the injector table in the Product Description Sheet)

- Remove grids (A).
- Extract burners (B).
- Using a socket spanner of the appropriate size unscrew the injector (C).
- Replace it with one suitable for the new type of gas.

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

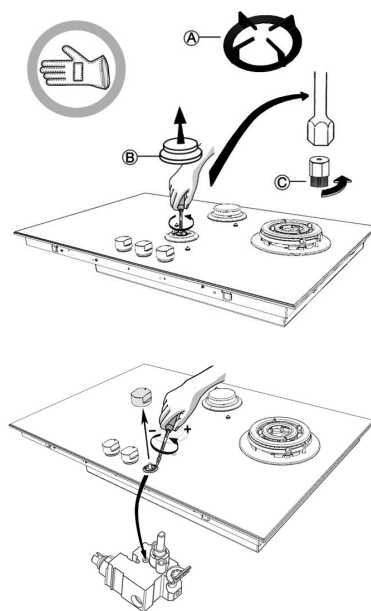
To ensure that the minimum setting is correctly adjusted, remove the knob and proceed as follows:

- tighten the screw to reduce the height of the flame (-)
- undo the screw to increase the height of the flame (+)

The minimum flame adjustment must be performed with the tap in the minimum position (small flame).

- 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 to minimum position to check flame stability.

After adjusting, restore the seals with sealing wax or equivalent material.



MAINTENANCE

Care and maintenance

Clean the hob after each use in order to avoid damaging the surface and to prevent the formation of baked-on deposits which are difficult to remove. Before cleaning, make sure the cooking zones are switched off and that the residual heat indicator ("H") is not displayed.

! WARNING : **Disconnect power before servicing**
: **DO NOT clean the hob with a steam cleaner**

NOTE: Periodically check for dust under the appliance, near the cooling air inlet or the outlet openings. This could hinder the ventilation and cooling of the electronic module and decrease the effectiveness of the hob.

To clean the hob, proceed as follows:

1. use a soft clean cloth, absorbent kitchen wipes or a proprietary cleaner for glass ceramic hobs. Do not use abrasive sponges and/or metal scouring pads.
2. Food spills should be cleaned off before they bake onto the glass ceramic surface. Sugar and foods with a high sugar content damage the glass ceramic surface and must be immediately removed using a scraper for glass. Glass scrapers must be handled with care.
3. Remove any stubborn food residues with a scraper or proprietary detergents.
4. Salt, sugar and sand can scratch the glass ceramic hob: clean up any such spills on the hob immediately.

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 and that the burner feet are fitted in the respective housings on the hob surface.
- 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.

TROUBLESHOOTING GUIDE (GAS BURNERS)

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.

TROUBLESHOOTING GUIDE (INDUCTION ZONE)

- Before contacting After-sales Service:
- read and follow the instructions given in the section "Operating instructions".
- Connect the hob to the electricity supply and check that the supply has not been shut off.
- Clean the hob and dry it thoroughly.
- If, when the hob is switched on, alphanumeric codes appear on the display, consult the following table for instructions.

ERROR CODE	DESCRIPTION	POSSIBLE CAUSES	REMEDY
The hob switches off and after 30 seconds emits an acoustic signal every 4 seconds	Continuous pressure on control panel area	Water or utensils on control panel	Clean the control panel
C81, C82	The control panel switches off because of excessively high temperatures	The internal temperature of electronic parts is too high	Wait for the hob to cool down before using it again
F42 or F43	The connection voltage is wrong	The sensor detects a discrepancy between the appliance voltage and that of the mains supply	Disconnect the hob from the mains and check the electrical connection
F12, F21, F25, F36, F37, F40, F47, F56, F58, F60	Call the After-Sales Service and specify the error code		

AFTER-SALES SERVICE

Before contacting After-sales Service:

- Try to solve the problem (see "Troubleshooting guide (induction zone)").
- Switch the appliance off, wait 30 seconds then switch it on again, to see if the fault persists.

If after the above checks the fault persists, contact the nearest After-sales Service.

Always provide:

- a brief description of the fault;
- the exact type and model;
- the service number (number after the word Service on the rating plate. "See figure in the next page") is located on the underside of the cooktop or on the warranty booklet;
- your complete address and phone number.

If any repairs are required, please contact an authorized After-sales Service as indicated in the warranty. Spare parts available for 10 years.

RATING PLATE



✓ USER ADVICE

Energy saving tips

For optimum results, observe the following advice:

- Use pots and pans whose bottom diameter is equal to that of the cooking zone.
- Only use flat-bottomed pots and pans.
- If possible, keep pot lids on when cooking.
- Cook vegetables, potatoes, etc. with little water in order to cut down cooking time.
- Use a pressure cooker to save even more energy and time.
- Make sure you place the pot or pan in the centre of the cooking zone outlined on the hob.

SAFEGUARDING THE ENVIRONMENT

Packaging

The packaging material is 100% recyclable and marked with the recycling symbol ♻️

Electrical Appliances.

This appliance is marked in compliance with European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE).

By ensuring that this appliance is scrapped suitably, you can help prevent potentially damaging consequences for the environment and health.

- The symbol ⚡ on the appliance, or on documentation enclosed with the appliance, indicates that this product must not be treated as household waste, but must be delivered to the nearest collection centre for the recycling of electrical and electronic appliances. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For further information on the treatment, recovery and recycling of this appliance, contact your competent local authority, the collection service for household waste.

Declaration of Conformity

- The appliances are designed solely for use as cooking appliances. Any other use (e.g. for room heating) is considered as improper use and potentially dangerous.
- The appliances are designed, built and sold in compliance with:
 - safety objectives of the "Low Voltage" Directive 2006/95/EC (which replaces 73/23/EEC and subsequent amendments);
 - Protection requirements of EMC Directive 2004/108/EC "Electromagnetic compatibility";
 - safety requirements of "Gas" Directive 2009/142/EC (ex: EEC 90/396).
- This appliance meets the eco design requirements of European regulation N. 66/2014 in conformity to the European standards EN 30-2-1 and EN 60350-2.

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.

Manufacturer:
Whirlpool Europe S.r.l. - Socio Unico
Viale G. Borghi, 27
21025 Comerio (VA)
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