

FR

NL

Français

Mode d'emploi

TABLE DE CUISSON

Sommaire

Mode d'emploi,1
Avertissements,4
Assistance,7
Description de l'appareil,8
Installation,22
Mise en marche et utilisation,26
Précautions et conseils,26
Nettoyage et entretien,27
Anomalies et remèdes,27

IT

Italiano

Istruzioni per l'uso

PIANO

Sommario

Istruzioni per l'uso,1
Avvertenze,3
Descrizione dell'apparecchio,8
Installazione,10
Avvio e utilizzo,14
Precauzioni e consigli,14
Manutenzione e cura,15
Anomalie e rimedi,15

ES

Español

Manual de instrucciones

ENCIMERA

Sumario

Manual de instrucciones,1
Advertencias,4
Asistencia,7
Descripción del aparato,8
Instalación,28
Puesta en funcionamiento y uso,32
Precauciones y consejos,32
Mantenimiento y cuidados,33
Anomalías y soluciones,33

EN

English

Operating Instructions

HOB

Contents

Operating Instructions,1
Warnings,3
Assistance,7
Description of the appliance,8
Installation,16
Start-up and use,20
Precautions and tips,20
Maintenance and care,21
Troubleshooting,21

PT

Portugues

Instruções para a utilização

PLANO

Índice

Instruções para a utilização,1
Advertências,5
Assistência,7
Descrição do aparelho,9
Instalação,34
Início e utilização,38
Precauções e conselhos,38
Manutenção e cuidados,39
Anomalias e soluções,39

NL

Nederlands

Gebruiksaanwijzing KOOKPLAAT

Inhoud

Gebruiksaanwijzing, 2
Belangrijk, 5
Service, 7
Beschrijving van het apparaat, 9
Het installeren, 40
Starten en gebruik, 44
Voorzorgsmaatregelen en advies, 44
Onderhoud en verzorging, 45
Storingen en oplossingen, 45

AR
عربي

تعليمات التشغيل رف تسخين

المحتويات

تعليمات التشغيل، 2
تحذيرات، 6
المساعدة، 7
وصف الجهاز، 9
التركيب، 46
بدء التشغيل والاستخدام، 49
وسائل الحذر والنصائح، 49
استكشاف المشاكل وحلها، 51
الصيانة والعناية، 51

Avvertenze

ATTENZIONE: Questo apparecchio e le sue parti accessibili diventano molto caldi durante l'uso. Bisogna fare attenzione ed evitare di toccare gli elementi riscaldanti. Tenere lontani i bambini inferiori agli 8 anni se non continuamente sorvegliati. Il presente apparecchio può essere utilizzato dai bambini a partire dagli 8 anni e da persone con ridotte capacità fisiche, sensoriali o mentali oppure con mancanza di esperienza e di conoscenza se si trovano sotto adeguata sorveglianza oppure se sono stati istruiti circa l'uso dell'apparecchio in modo sicuro e se si rendono conto dei pericoli correlati. I bambini non devono giocare con l'apparecchio. Le operazioni di pulizia e di manutenzione non devono essere effettuate dai bambini senza sorveglianza.

ATTENZIONE: Lasciare un fornello incustodito con grassi e olii può essere pericoloso e può provocare un incendio. Non bisogna MAI tentare di spegnere una fiamma/incendio con acqua, bensì bisogna spegnere l'apparecchio e coprire la fiamma per esempio con un coperchio o con una coperta ignifuga.

ATTENZIONE: Rischio di incendio: non lasciare oggetti sulle superfici di cottura.

Non utilizzare mai pulitori a vapore o ad alta pressione per la pulizia dell'apparecchio.

Eliminare eventuali liquidi presenti sul coperchio prima di aprirlo. Non chiudere il coperchio in vetro (se presente) con i bruciatori gas o la piastra elettrica ancora caldi.

L'apparecchio non è destinato a essere messo in funzione per mezzo di un temporizzatore esterno oppure di un sistema di comando a distanza separato.

ATTENZIONE: l'uso di protezioni del piano inappropriate può causare incidenti.

ATTENZIONE: In caso di danneggiamento del piano in vetro:

- spegnere immediatamente tutti i bruciatori e eventuali elementi riscaldanti elettrici e scollegare l'apparecchio dalla rete elettrica
- non toccare la superficie dell'apparecchio.

Warnings

WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised. 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 the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING: 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.

WARNING: Danger of fire: do not store items on the cooking surfaces.

Never use steam cleaners or pressure cleaners on the appliance.

Remove any liquid from the lid before opening it. Do not close the glass cover (if present) when the gas burners or electric hotplates are still hot.

The appliance is not intended to be operated by means of an external timer or separate remote control system.

CAUTION: the use of inappropriate hob guards can cause accidents.

CAUTION: 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.

FR NL

Avertissements

ATTENTION : Cet appareil ainsi que ses parties accessibles deviennent très chauds pendant leur fonctionnement. Il faut faire attention à ne pas toucher les éléments chauffants. Ne pas faire approcher les enfants de moins de 8 ans à moins qu'ils ne soient sous surveillance constante. Le présent appareil peut être utilisé par des enfants de plus de 8 ans et par des personnes présentant des capacités physiques, sensorielles ou mentales réduites ou n'ayant pas l'expérience ou les connaissances indispensables, à condition qu'ils soient sous bonne surveillance ou qu'ils aient reçu les instructions nécessaires pour une utilisation de l'appareil en toute sécurité et à condition qu'ils se rendent compte des dangers encourus. Les enfants ne doivent pas jouer avec l'appareil. Les opérations de nettoyage et d'entretien ne doivent pas être effectuées par des enfants non surveillés.

ATTENTION : Laisser un récipient de cuisson avec de l'huile ou de la graisse sur un foyer est dangereux et risque d'entraîner un incendie. Il ne faut JAMAIS essayer d'éteindre une flamme ou un incendie avec de l'eau ! Il faut éteindre l'appareil et couvrir la flamme avec un couvercle, par exemple, ou avec une couverture anti-feu.

ATTENTION : Risque d'incendie: ne pas laisser d'objets sur les surfaces de cuisson.

Ne jamais nettoyer l'appareil avec des nettoyeurs vapeur ou haute pression.

Essuyer tout liquide pouvant se trouver sur le couvercle avant de l'ouvrir. Ne pas abaisser le couvercle en verre (s'il y en a un) tant que les brûleurs gaz ou la plaque électrique sont chauds.

Cet appareil ne peut pas être allumé au moyen d'un temporisateur extérieur ou d'un système de commande à distance séparé.

ATTENTION : l'utilisation de protections de table inappropriées peut causer des incendies.

ATTENTION : si la table en verre est endommagée :
- éteindre immédiatement tous les brûleurs et les éventuels éléments chauffants électriques et débrancher l'appareil du réseau électrique
- ne pas toucher la surface de l'appareil.

ES

Advertencias

ATENCIÓN: Este aparato y sus partes accesibles se vuelven muy calientes durante el uso. Por lo tanto, es importante evitar tocar los elementos calentadores. Mantenga alejados a los niños menores de 8 años si no son continuamente vigilados. El presente aparato puede ser utilizado por niños mayores de 8 años y por personas con capacidades físicas, sensoriales o mentales disminuidas o sin experiencia ni conocimientos, si se encuentran bajo una adecuada vigilancia o si han sido instruidos sobre el uso del aparato de modo seguro y comprenden los peligros relacionados con el mismo. Los niños no deben jugar con el aparato. Las operaciones de limpieza y de mantenimiento no deben ser realizadas por niños sin vigilancia.

ATENCIÓN: Dejar un quemador con grasas o aceites sin vigilancia puede ser peligroso y provocar un incendio. NUNCA intente apagar una llama/incendio con agua, se debe apagar el aparato y cubrir la llama, por ejemplo, con una tapa o con una manta ignífuga.

ATENCIÓN: Riesgo de incendio: no deje objetos sobre las superficies de cocción.

No utilice nunca limpiadores a vapor o de alta presión para la limpieza del aparato.

Elimine eventuales líquidos presentes sobre la tapa antes de abrirla. No cierre la tapa de vidrio (si existe)

cuando los quemadores o la placa eléctrica todavía están calientes.

El aparato no se debe poner en funcionamiento a través de un temporizador externo o de un sistema de mando a distancia.

ATENCIÓN: el uso de protecciones inapropiadas de la placa de cocción puede provocar accidentes.

ATENCIÓN: Si se dañara la superficie de vidrio:

- apague inmediatamente todos los quemadores y eventuales elementos calentadores eléctricos y desconecte el aparato de la red eléctrica.
- no toque la superficie del aparato.

PT

Advertências

ATENÇÃO: Este aparelho e as suas partes acessíveis aquecem muito durante a utilização. É preciso ter atenção e evitar tocar os elementos que aquecem. Manter afastadas as crianças com menos de 8 anos, caso não estejam a ser vigiadas. O presente aparelho pode ser utilizado por crianças com mais de 8 anos e por pessoas com capacidades físicas, sensoriais ou mentais reduzidas ou com pouca experiência e conhecimentos, caso sejam adequadamente vigiadas ou caso tenham recebido instruções em relação ao uso do aparelho de forma segura e tenham conhecimento dos perigos associados. As crianças não devem brincar com o aparelho. As operações de limpeza e manutenção não devem ser efectuadas por crianças sem vigilância.

ATENÇÃO: Deixar um fogão com gordura e óleo sem vigilância pode ser perigoso e provocar um incêndio. **NUNCA** tente apagar as chamas com água. É necessário desligar o aparelho e cobrir as chamas com uma tampa ou com uma manta ignífuga.

ATENÇÃO: Risco de incêndio: não deixe objectos sobre as superfícies de cozedura.

Nunca utilize equipamento de limpeza a vapor ou de alta pressão para limpar o aparelho.

Elimine os líquidos presentes na tampa antes de abri-la. Não feche a tampa de vidro (se presente) se os queimadores ou a chapa eléctrica ainda estiverem quentes.

O aparelho não é destinado a ser colocado em funcionamento por meio de um temporizador externo ou por um sistema de comando à distância separado.

ATENÇÃO: O uso de protecções do plano inadequadas pode causar incidentes.

ATENÇÃO: Em caso de danos do plano em vidro:

- desligue imediatamente todos os queimadores e eventuais elementos de aquecimento eléctricos e desligue o aparelho da rede eléctrica.
- não toque na superfície do aparelho.

NL

Belangrijk

PAS OP: Dit apparaat en zijn bereikbare onderdelen worden tijdens gebruik zeer heet. Zorg ervoor de verwarmende elementen niet aan te raken. Zorg ervoor dat kinderen die kleiner dan 8 jaar oud zijn niet dichtbij het apparaat kunnen komen, tenzij onder constant toezicht. Het huidige apparaat mag alleen door kinderen van 8 jaar en ouder en door personen met een beperkt lichamelijk, sensorieel of geestelijk vermogen, of zonder ervaring en kennis worden gebruikt, mits ze onder adequaat toezicht zijn, of mits ze zijn onderricht m.b.t. het veilige gebruik van het apparaat en zich bewust zijn van de betreffende gevaren. Voorkom dat kinderen met het apparaat spelen. De reinigings- en onderhoudshandelingen mogen niet door kinderen worden uitgevoerd, tenzij onder toezicht.

PAS OP: Het kan gevaarlijk zijn een fornuis met vet of olie onbewaakt te laten. Er kan brand ontstaan. U moet **NOOIT** proberen een vlam/brand te blussen met water. U dient daarentegen het apparaat uit te

schakelen en de vlam te bedekken met bijvoorbeeld een (blus)deken.

PAS OP: Brandgevaar: laat nooit voorwerpen op het kookoppervlak liggen.

Gebruik nooit huishoudapparaten met stoom of hoge druk voor het reinigen van de kookplaat.

Verwijder eventuele geknoeiide vloeistoffen van de dekplaat voordat u hem opent. Doe het glazen deksel (waar aanwezig) niet omlaag als de gasbranders of de elektrische plaat nog warm zijn.

Het apparaat is niet geschikt om te worden ingeschakeld m.b.v. een externe timer of door een gescheiden afstandsbedieningssysteem.

PAS OP: het gebruik van ongeschikte kookplaatbeschermingen kan ongelukken veroorzaken.

PAS OP: In het geval van beschadiging van de glazen plaat:

- doe onmiddellijk alle branders uit en eventuele elektrische verwarmingselementen, en schakel het apparaat los van het elektriciteitsnet
- raak het oppervlak van het apparaat niet aan.

AR

تحذيرات

انتبه: يصبح هذا الجهاز وجميع أجزائه الملموسة ساخنة جداً أثناء الاستخدام.

يجب توخي الحذر وتجنب ملامسة عناصر التسخين. قم بإبعاد الأطفال الأقل من سن 8 سنوات عن الجهاز إلا في حالة مراقبتهم المستمرة.

يمكن أن يقوم الأطفال الأكبر من سن 8 سنوات باستخدام هذا الجهاز كما يمكن استخدامه من قبل أشخاص ذوي قدرات جسدية أو حسية أو عقلية محدودة؛ أو من قبل أشخاص تفتقد الخبرة والمعرفة بالجهاز، طالما تتم مراقبتهم بعناية أو يتم تعليمهم جيداً فيما يتعلق باستخدام الجهاز نفسه من قبل شخص مسئول عن سلامتهم وإحاطتهم علماً بجميع المخاطر التي قد يتسبب بها الجهاز. يجب مراقبة الأطفال للتأكد من عدم عبثهم بالجهاز. لا يجب أن يقوم الأطفال بعمليات التنظيف وصيانة الجهاز إلا تحت المراقبة.

انتبه: قد يكون ترك شحم وزيوت بالموقد دون مراقبة مصدر خطر كما قد يتسبب في حدوث حرائق.

لا يجب أبداً محاولة إطفاء شعلة/حريق بواسطة الماء، بل يجب أن تقوم بإطفاء الجهاز وتغطية الشعلة على سبيل المثال بواسطة غطاء أو بواسطة بطانية مضادة للاشتعال.

انتبه: خطر حدوث حرائق: لا تترك أشياء على أسطح الطهي.

لا تقم أبداً بتنظيف الجهاز بواسطة آلات تنظيف البخار أو آلات تنظيف تعمل بالضغط العالي.

تخلص من أي سوائل موجودة على الغطاء قبل فتحه. لا تغلق الغطاء الزجاجي (إذا وجد) ووحدات احتراق الغاز واللوح الكهربائي مزال ساخنًا.

إن الجهاز غير مُخصص ليتم تشغيله بواسطة وحدة تحكم زمني خارجية أو نظام تحكم من على بعد منفصل عن الجهاز.

انتبه: قد يؤدي الاستخدام غير الصحيح لوحدات وقاية سطح الموقد إلى حدوث حرائق.

انتبه: في حالة تلف السطح الزجاجي:

- قم بإطفاء على الفور جميع وحدات الاحتراق وأي عناصر تسخين هوائية وقم بفصل الجهاز عن شبكة التيار الكهربائي.
- لا تلمس أسطح الجهاز.

EN

Assistance

! Never use the services of an unauthorised technician.

Please have the following information to hand:

- the type of problem encountered.
- the appliance model (Mod.).
- the serial number (S/N).

The latter two pieces of information can be found on the data plate located on the appliance.

The following information are applicable only for the UK and Republic of Ireland.

Repairs and After Sales

For product help and advice, repairs, spare parts or accessories, we're here to help.

For local repair engineers - **03448 111 606**
ROI - **0818 313 413**

For Parts and Accessories visit:
parts.hotpoint.co.uk/shop

Please remember to register your appliance at **www.hotpointservice.co.uk** to activate your 10 year parts guarantee.

Ampliación de garantía

Llame al 902.363.539 y le informaremos sobre el fantástico plan de ampliación de garantía hasta 5 años.

Consiga una cobertura total adicional de

- Piezas y componentes
- Mano de obra de los técnicos
- Desplazamiento a su domicilio de los técnicos

Y NO PAGUE AVERIAS NUNCA MAS

Servicio de asistencia técnica (SAT)

Llame al **902.133.133** y nuestros técnicos intervendrán con rapidez y eficacia, devolviendo el electrodoméstico a sus condiciones óptimas de funcionamiento.

En el SAT encontrará recambios, accesorios y productos específicos para la limpieza y mantenimiento de su electrodoméstico a precios competitivos.

ESTAMOS A SU SERVICIO

PT

Assistência

Comunique:

- o tipo de avaria
- o modelo da máquina (Mod.)
- o número de série (S/N)

Estas últimas informações encontram-se na placa de identificação situada no aparelho e/ou na embalagem.

NL

Service

U moet doorgeven:

- het type storing
- het model apparaat (Mod.)
- het serienummer (S/N)

Deze informatie bevindt zich op het typeplaatje links onderin het koelgedeelte.

FR NL

Assistance

Indiquez-lui :

- le type d'anomalie
- le modèle de votre appareil (Mod.)
- son numéro de série (S/N)

Ces informations figurent sur la plaquette signalétique apposée sur votre appareil et/ou sur son emballage.

ES

Asistencia

Comunique:

- el tipo de anomalía
- el modelo de la máquina (Mod.)
- el número de serie (S/N)

Esta información se encuentra en la placa de características ubicada en el aparato y/o en el embalaje.

La siguiente información es válida solo para España.

Para otros países de habla hispana consulte a su vendedor.

AR

المساعدة

الاتصال:

- نوع اشكال بوجود أمده.
 - مدل دستگاه (Mod.).
 - شماره سريال آن (S/N).
- هذه المعلومات يمكن أن تجدها على لوحة البيانات الموجودة على الجهاز أو على العبوة.

IT

Descrizione dell'apparecchio

Vista d'insieme

1. Griglie di appoggio per **RECIPIENTI DI COTTURA**
2. **BRUCIATORI GAS**
3. Manopole di comando dei **BRUCIATORI GAS**
4. Candela di accensione dei **BRUCIATORI GAS**
5. **DISPOSITIVO DI SICUREZZA**

- **BRUCIATORI GAS** sono di diverse dimensioni e potenze. Scegliete quello più adatto al diametro del recipiente da utilizzare.
- Manopole di comando dei **BRUCIATORI GAS** per la regolazione della fiamma.
- Candela di accensione dei **BRUCIATORI GAS** permette l'accensione automatica del bruciatore prescelto.
- **DISPOSITIVO DI SICUREZZA** in caso di spegnimento accidentale della fiamma, interrompe l'uscita del gas.

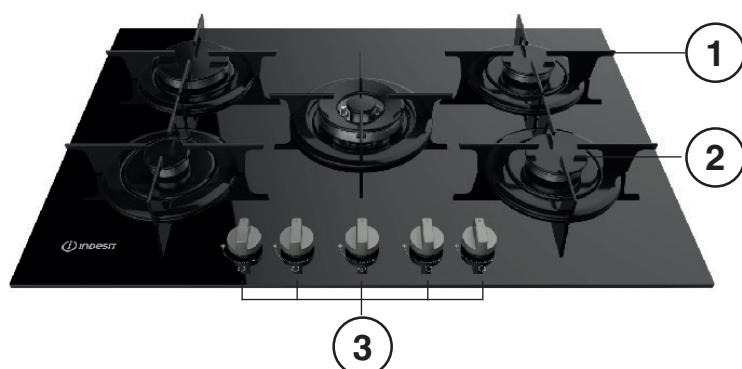
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Description of the appliance

Overall view

1. Support Grid for **COOKWARE**
2. **GAS BURNERS**
3. Control Knobs for **GAS BURNERS**
4. Ignition for **GAS BURNERS**
5. **SAFETY DEVICES**

- **GAS BURNERS** differ in size and power. Use the diameter of the cookware to choose the most appropriate burner to cook with.
- Control Knobs for **GAS BURNERS** adjust the size of the flame.
- **GAS BURNER IGNITION** enables a specific burner to be lit automatically.
- **SAFETY DEVICE** stops the gas flow if the flame is accidentally extinguished.



FR

Description de l'appareil

Vue d'ensemble

1. Grilles support de **CASSEROLES**
2. **BRÛLEURS À GAZ**
3. Manettes de commande des **BRÛLEURS GAZ**
4. Bougie d'allumage des **BRÛLEURS GAZ**
5. **DISPOSITIF DE SÉCURITÉ**

- **BRÛLEURS GAZ** ils ont plusieurs dimensions et puissances. Choisissez celui qui correspond le mieux au diamètre de votre casserole.
- Manettes de commande des **BRÛLEURS GAZ** pour le réglage de la flamme.
- La bougie d'allumage des **BRÛLEURS GAZ** permet l'allumage automatique du brûleur sélectionné.
- **DISPOSITIF DE SÉCURITÉ** en cas d'extinction accidentelle de la flamme, coupez immédiatement l'arrivée du gaz.

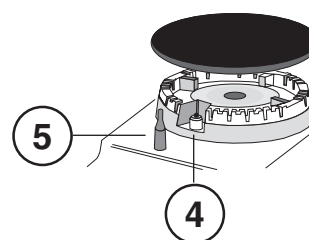
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Descripción del aparato

Vista en conjunto

1. Parrillas de apoyo para **RECIPIENTES DE COCCIÓN**
2. **QUEMADORES A GAS**
3. Mandos de los **QUEMADORES A GAS**
4. Bujía de encendido de los **QUEMADORES A GAS**
5. **DISPOSITIVO DE SEGURIDAD**

- **QUEMADORES A GAS:** son de distintas dimensiones y potencias. Elija siempre el más adecuado para el diámetro del recipiente que va a utilizar.
- Mandos de los **QUEMADORES A GAS** para la regulación de la llama.
- Bujía de encendido de los **QUEMADORES A GAS:** permite el encendido automático del quemador.
- **DISPOSITIVO DE SEGURIDAD:** si se apaga accidentalmente la llama, interrumpe la salida de gas.



Descrição do aparelho

Vista de conjunto

1. Grades de suporte para RECIPIENTES DE COZEDURA
2. QUEIMADORES A GÁS
3. Selectores de comando dos QUEIMADORES A GÁS
4. Vela para acender os QUEIMADORES A GÁS
5. DISPOSITIVO DE SEGURANÇA

- Os QUEIMADORES são de diferentes tamanhos e potências. Escolha o mais adequado ao diâmetro do recipiente a ser utilizado.
- Selectores de comando dos QUEIMADORES A GÁS para a regulação da chama.
- Vela para acender os QUEIMADORES A GÁS permite o acendimento automático do queimador escolhido.
- DISPOSITIVO DE SEGURANÇA no caso em que a chama se apague acidentalmente, interrompe a saída do gás.

وصف الجهاز

نظرة عامة

- 1 يدعم شبكة أواني الطهي
- 2 محارق الغاز
- 3 مقابض التحكم في مشاعل الغاز
- 4 إشعال محارق الغاز
- 5 أجهزة الأمان

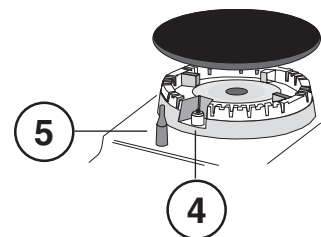
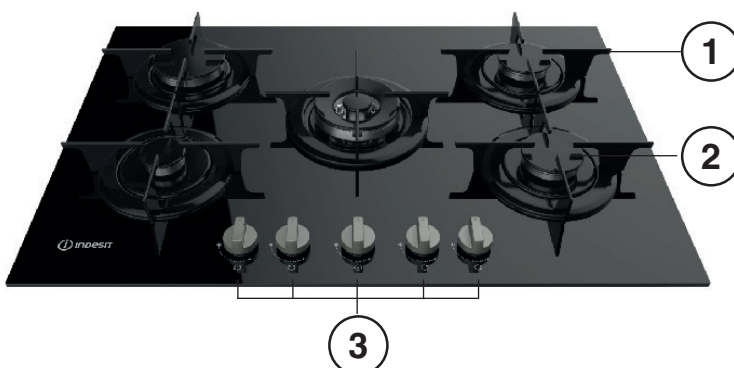
- محارق الغاز تختلف من ناحية الحجم والقوة. استخدم قطر إناء الطهي لاختيار أفضل محرق للطهي عليه.
- مفاتيح التحكم في محارق الغاز و صفائح التسخين الكهربائي
- إشعال محرق الغاز * يتيح إشعال محرق معين أوتوماتيكياً.
- جهاز الأمان يوقف تدفق الغاز في حال انطفأ اللهب فجأة.

Beschrijving van het apparaat

Algemeen aanzicht

1. Roosters voor PANNEN
2. GASBRANDERS
3. Knoppen voor het regelen van de GASBRANDERS
4. Bougie voor ontsteking van de GASBRANDERS
5. VEILIGHEIDSMECHANISME

- GASBRANDERS hebben verschillende afmetingen en vermogen. Kies de brander die het best overeenkomt met de diameter van de pan die u wilt gebruiken.
- Knoppen van de GASBRANDERS voor het regelen van de vlam.
- Bougie voor het ontsteken van de GASBRANDERS: zorgt voor een automatische ontsteking van de gekozen brander.
- VEILIGHEIDSMECHANISME zorgt ervoor dat de gastoevoer wordt onderbroken als de vlam per ongeluk uitgaat.



Installation

! Before operating your new appliance please read this instruction booklet carefully. It contains important information for safe use, installation and care of the appliance.

! Please keep these operating instructions for future reference. Pass them on to possible new owners of the appliance.

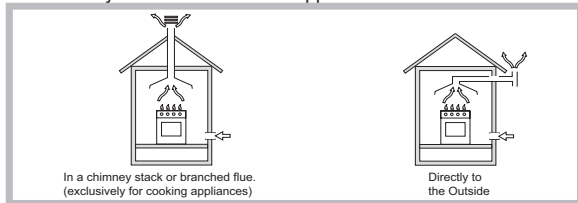
Positioning

! Keep packaging material out of the reach of children. It can become a choking or suffocation hazard (see Precautions and tips).

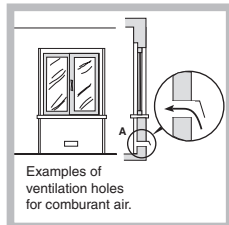
! The appliance must be installed by a qualified professional according to the instructions provided. Incorrect installation may cause harm to people and animals or may damage property.

! This unit may be installed and used only in permanently ventilated rooms in accordance with current national regulations. The following requirements must be observed:

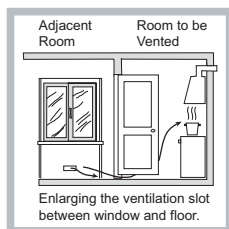
- The room must be equipped with an air extraction system that expels any combustion fumes. This may consist of a hood or an electric fan that automatically starts each time the appliance is switched on.



- The room must also allow proper air circulation, as air is needed for combustion to occur normally. The flow of air must not be less than 2 m³/h per kW of installed power.



The air circulation system may take air directly from the outside by means of a pipe with an inner cross section of at least 100 cm²; the opening must not be vulnerable to any type of blockages.



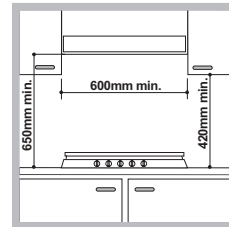
The system can also provide the air needed for combustion indirectly, i.e. from adjacent rooms fitted with air circulation tubes as described above. However, these rooms must not be communal rooms, bedrooms or rooms that may present a fire hazard.

- Intensive and prolonged use of the appliance may necessitate supplemental ventilation, e.g. opening a window or increasing the power of the air intake system (if present).
- Liquid petroleum gas sinks to the floor as it is heavier than air. Therefore, rooms containing LPG cylinders must also be equipped with vents to allow gas to escape in the event of a leak. As a result LPG cylinders, whether partially or completely full, must not be installed or stored in rooms or storage areas that are below ground level (cellars, etc.). It is advisable to keep only the cylinder being used in the room, positioned so that it is not subject to heat produced by external sources (ovens, fireplaces, stoves, etc.) which could raise the temperature of the cylinder above 50°C.

Fitting the appliance

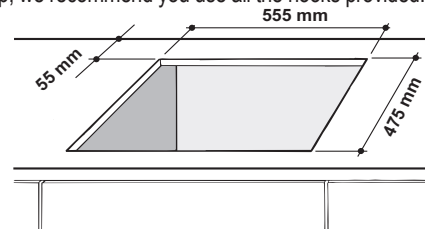
The following precautions must be taken when installing the hob:

- Kitchen cabinets adjacent to the appliance and taller than the top of the hob must be at least 200 mm from the edge of the hob.
- Hoods must be installed according to their relative installation instruction manuals and at a minimum distance of 650 mm from the hob (see figure).
- Place the wall cabinets adjacent to the hood at a minimum height of 420 mm from the hob (see figure).

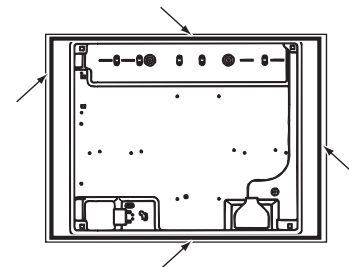


If the hob is installed beneath a wall cabinet, the latter must be situated at a minimum of 700 mm above the hob.

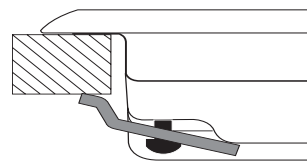
- The installation cavity should have the dimensions indicated in the figure. Fastening hooks are provided, allowing you to fasten the hob to tops that are between 20 and 40 mm thick. To ensure the hob is securely fastened to the top, we recommend you use all the hooks provided.



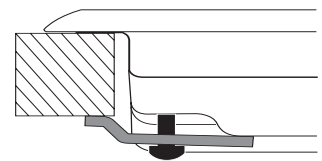
- Before fastening the cooktop in place, position the seal (supplied) along the perimeter of the countertop, as shown in the figure.



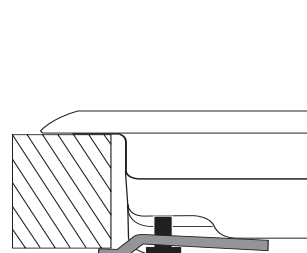
Hook fastening diagram



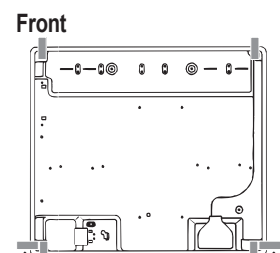
Hooking position for top H=20mm



Hooking position for top H=30mm



Hooking position for top H=40mm



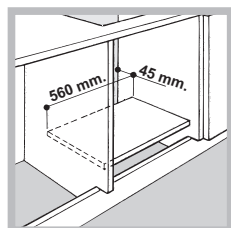
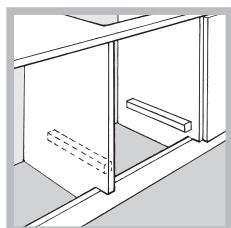
Back

! Use the hooks contained in the "accessory pack".

- Where the hob is not installed over a built-in oven, a wooden panel must be installed as insulation. This must be placed at a minimum distance of 20 mm from the lower part of the hob.

Ventilation

To ensure adequate ventilation, the back panel of the cabinet must be removed. It is advisable to install the oven so that it rests on two strips of wood, or on a completely flat surface with an opening of at least 45 x 560 mm (see diagrams).



! The hob can only be installed above built-in ovens with a cooling ventilation system.

Electrical connection

Hobs equipped with a three-pole power supply cable are designed to operate with alternating current at the voltage and frequency indicated on the data plate (this is located on the lower part of the appliance). The earth wire in the cable has a green and yellow cover. If the appliance is to be installed above a built-in electric oven, the electrical connection of the hob and the oven must be carried out separately, both for electrical safety purposes and to make extracting the oven easier.

Connecting the supply cable to the mains

Install a standardised plug corresponding to the load indicated on the data plate.

The appliance must be directly connected to the mains using an omnipolar circuit-breaker with a minimum contact opening of 3 mm installed between the appliance and the mains.

The circuit-breaker must be suitable for the charge indicated and must comply with current electrical regulations (the earthing wire must not be interrupted by the circuit-breaker). The supply cable must not come into contact with surfaces with temperatures higher than 50°C.

! The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.

Before connecting to the power supply, make sure that:

- the appliance is earthed and the plug is compliant with the law.
- the socket can withstand the maximum power of the appliance, which is indicated on the data plate.
- the voltage is in the range between the values indicated on the data plate.
- the socket is compatible with the plug of the appliance. If the socket is incompatible with the plug, ask an authorised technician to replace it. Do not use extension cords or multiple sockets.

! Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible.

! The cable must not be bent or compressed.

! The cable must be checked regularly and replaced by authorised technicians only (see Assistance).

! The manufacturer declines any liability should these safety measures not be observed.

Gas connection

The appliance should be connected to the main gas supply or to a gas cylinder in compliance with current national regulations. Before carrying out the connection, make sure the cooker is compatible with the gas supply you wish to use. If this is not the case, follow the instructions indicated in the paragraph "Adapting to different types of gas."

When using liquid gas from a cylinder, install a pressure regulator which complies with current national regulations.

! Check that the pressure of the gas supply is consistent with the values indicated in Table 1 ("Burner and nozzle specifications"). This will ensure the safe operation and longevity of your appliance while maintaining efficient energy consumption.

Connection with a rigid pipe (copper or steel)

! Connection to the gas system must be carried out in such a way as not to place any strain of any kind on the appliance.

There is an adjustable L-shaped pipe fitting on the appliance supply ramp and this is fitted with a seal in order to prevent leaks. The seal must always be replaced after rotating the pipe fitting (seal provided with appliance). The gas supply pipe fitting is a threaded 1/2 gas cylindrical male attachment.

Connecting a flexible jointless stainless steel pipe to a threaded attachment

The gas supply pipe fitting is a threaded 1/2 gas cylindrical male attachment. These pipes must be installed so that they are never longer than 2000 mm when fully extended. Once connection has been carried out, make sure that the flexible metal pipe does not touch any moving parts and is not compressed.

! Only use pipes and seals that comply with current national regulations.

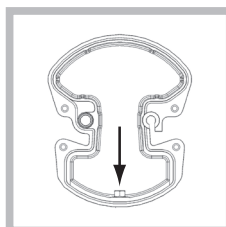
Checking the tightness of the connection

! When the installation process is complete, check the pipe fittings for leaks using a soapy solution. Never use a flame.

Adapting to different types of gas

To adapt the hob to a different type of gas other than default type (indicated on the rating plate at the base of the hob or on the packaging), the burner nozzles should be replaced as follows:

1. Remove the hob grids and slide the burners off their seats.
2. Unscrew the nozzles using a 7 mm socket spanner, and replace them with nozzles for the new type of gas (see table 1 "Burner and nozzle characteristics").



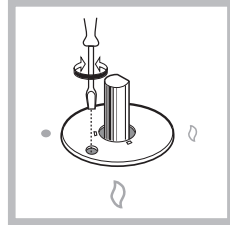
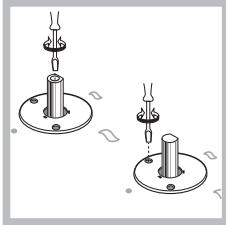
In the case of the Mini WOK burner, use a spanner with a 7 mm opening to unscrew the nozzle (see figure).

3. Reassemble the parts following the above procedure in the reverse order.
4. Once this procedure is finished, replace the old rating sticker with one indicating the new type of gas used. Sticker are available from any of our Service Centres.

• Adjusting the burners' primary air
Does not require adjusting.

- Setting the burners to minimum
 1. Turn the tap to the low flame position;
 2. Remove the knob and adjust the adjustment screw, which is positioned in or next to the tap pin, until the flame is small but steady.

3. Having adjusted the flame to the required low setting, while the burner is alight, quickly change the position of the knob from minimum to maximum and vice versa several times, checking that the flame does not go out.
4. Some appliances have a safety device (thermocouple) fitted. If the device fails to work when the burners are set to the low flame setting, increase this low flame setting using the adjusting screw.



5. Once the adjustment has been made, replace the seals on the by-passes using sealing wax or a similar substance.

! If the appliance is connected to liquid gas, the regulation screw must be fastened as tightly as possible.

! Once this procedure is finished, replace the old rating sticker with one indicating the new type of gas used. Stickers are available from any of our Service Centres.

! Should the gas pressure used be different (or vary slightly) from the recommended pressure, a suitable pressure regulator must be fitted to the inlet pipe (in order to comply with current national regulations).

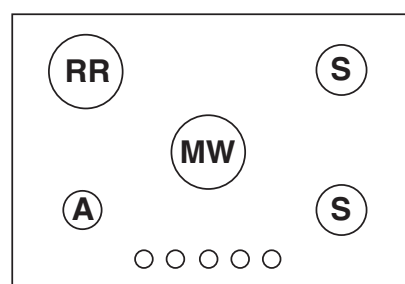
DATA PLATE	
Electrical connections	see data plate
ECODESIGN This appliance conforms to the EU Regulation no. 66/2014 implementing Directive 2009/125/EC. standard EN 30-2-1	

Burner and nozzle specifications

GB
Table 1

Burner	Diameter (mm)	Thermal Power kW (p.c.s.*)		Liquid Gas				Natural Gas	
		Nomin.	Reduc.	By-pass 1/100 (mm)	Nozzle 1/100 (mm)	Flow* g/h		Nozzle 1/100 (mm)	Flow* l/h
Reduced Rapid (RR)	100	2.60	0.70	39	80	189	186	110(Y)	248
Semi Rapid (S)	75	1.65	0.40	28	64	120	118	96(Z)	157
Auxiliary (A)	55	1.00	0.40	28	50	73	71	79(6)	95
Mini WOK (MW)	110	3.50	1.30	61	91	254	250	138(H)	333
Supply pressures	Nominal (mbar) Minimum (mbar) Maximum (mbar)					28-30 20 35	37 25 45	20 17 25	

* At 15°C and 1013,25 mbar - dry gas
 ** Propane P.C.S. = 50.37 MJ/Kg
 *** Butane P.C.S. = 49.47 MJ/Kg
 Natural P.C.S. = 37.78 MJ/m³


PR 752 W/I(BK)

Start-up and use

! The position of the corresponding gas burner is shown on every knob.

Gas burners

Each burner can be adjusted to one of the following settings using the corresponding control knob:

- Off
-  Maximum
- Minimum

To light one of the burners, hold a lit match or lighter near the burner and, at the same time, press down and turn the corresponding knob anti-clockwise to the maximum setting.

Since the burner is fitted with a safety device, the knob should be pressed for approximately 2-3 seconds to allow the automatic device keeping the flame alight to heat up.

Models are equipped with an ignition button incorporated into the control knob. To light a burner, simply press the corresponding knob all the way in and then turn it anti-clockwise to the "High" setting, keeping it pressed in until the burner lights.

! If a flame is accidentally extinguished, turn off the control knob and wait for at least 1 minute before trying to relight it.

To switch off the burner, turn the knob in a clockwise direction until it stops (when reaches the "•" position).

Practical advice on using the burners

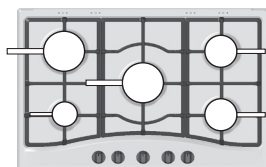
To ensure the burners operate efficiently:

- Use appropriate cookware for each burner (see table) so that the flames do not extend beyond the bottom of the cookware.
- Always use cookware with a flat base and a cover.
- When the contents of the pan reach boiling point, turn the knob to minimum.

Burner	Ø Cookware diameter (cm)
Reduced Rapid (RR)	24 - 26
Semi Rapid (S)	16 - 20
Auxiliary (A)	10 - 14
Mini Wok (MW)	24 - 26

To identify the type of burner, refer to the designs in the section entitled, "Burner and Nozzle Specifications".

- For maximum stability, always make sure that the pan supports are correctly fitted and that each pan is placed centrally over the burner.
- Pan handles should be positioned in line with one of the support bars on the pan support grid.
- Pan handle should be positioned so not to protrude beyond the front edge of the hob.



The more variable aspect in terms of pan stability can often be the pan itself, (or the positioning of that pan during use). Well balanced pans, with flat bases that are placed centrally over the burner, with the pan handles aligned with one of the

support fingers obviously offer the greatest stability.

Precautions and tips

! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

General safety

- **This is a class 3 built-in appliance.**
- **Gas appliances require regular air exchange to maintain efficient operation. When installing the hob, follow the instructions provided in the paragraph on "Positioning" the appliance.**
- **These instructions are only valid for the countries whose symbols appear in the manual and on the serial number plate.**
- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- Do not touch the appliance with bare feet or with wet or damp hands and feet.
- **The appliance must be used by adults only for the preparation of food, in accordance with the instructions outlined in this booklet. Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance.**
- The openings used for ventilation and dispersion of heat must never be covered.
- Always make sure the knobs are in the "•"/"○" position when the appliance is not in use.
- When unplugging the appliance always pull the plug from the mains socket, do not pull on the cable.
- Never carry out any cleaning or maintenance work without having detached the plug from the mains.
- In case of malfunction, under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or further malfunctioning of the appliance. Contact a Service Centre (see Assistance).
- Do not close the glass cover (if present) when the gas burners or electric hotplates are still hot.
- The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.
- Do not let children play with the appliance.
- **The appliance is not intended to be operated by means of an external timer or separate remote-control system.**

Disposal

- When disposing of packaging material: observe local legislation so that the packaging may be reused.
- The European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

Respecting and conserving the environment

- Cook your food in closed pots or pans with well-fitting lids and use as little water as possible. Cooking with the lid off will greatly increase energy consumption.
- Use purely flat pots and pans.
- If you are cooking something that takes a long time, it's worth using a pressure cooker, which is twice as fast and saves a third of the energy.

Maintenance and care

Switching the appliance off

Disconnect your appliance from the electricity supply before carrying out any work on it.

Cleaning the hob surface

- All the enamelled and glass parts should be cleaned with warm water and neutral solution.
- Stainless steel surfaces may be stained by calcareous water or aggressive detergents if left in contact for too long. Any food spills (water, sauce, coffee, etc.) should be wiped away before they dry.
- Clean with warm water and neutral detergent, and then dry with a soft cloth or chamois. Remove baked-on dirt with specific cleaners for stainless steel surfaces.
- Clean stainless steel only with soft cloth or sponge.
- Do not use abrasive or corrosive products, chlorine-based cleaners or pan scourers.
- Do not use steam cleaning appliances.
- Do not use flammable products.
- Do not leave acid or alkaline substances, such as vinegar, mustard, salt, sugar or lemon juice on the hob.

Cleaning the hob parts

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

! To avoid damaging the electric ignition device, do not use it when the burners are not in their housing.

Gas tap maintenance

Over time, the taps may become jammed or difficult to turn. If this happens, the tap must be replaced.

! This procedure must be performed by a qualified technician authorised by the manufacturer.

Troubleshooting

It may happen that the appliance does not function properly or at all. Before calling the service centre for assistance, check if anything can be done. First, check to see that there are no interruptions in the gas and electrical supplies, and, in particular, that the gas valves for the mains are open.

The burner does not light or the flame is not even around the burner.

Check whether:

- The gas holes on the burner are clogged.
- All the movable parts that make up the burner are mounted correctly.
- There are draughts near the appliance.

The flame dies in models with a safety device.

Check to make sure that:

- You pressed the knob all the way in.
- You keep the knob pressed in long enough to activate the safety device.
- The gas holes are not blocked in the area corresponding to the safety device.

The burner does not remain lit when set to minimum.

Check to make sure that:

- The gas holes are not blocked.
- There are no draughts near the appliance.
- The minimum setting has been adjusted properly.

The cookware is unstable.

Check to make sure that:

- The bottom of the cookware is perfectly flat.
- The cookware is positioned correctly at the centre of the burner.
- The pan support grids have been positioned correctly.

