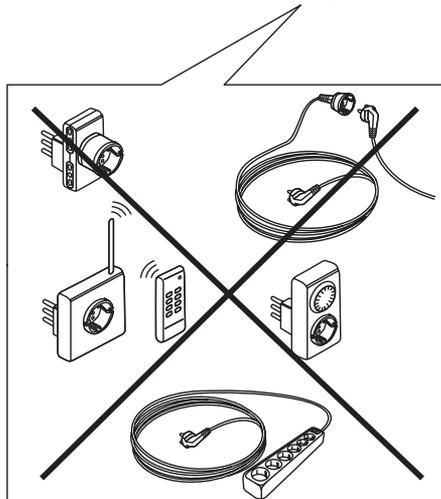
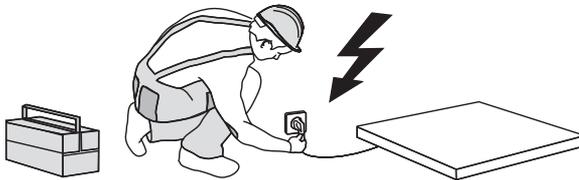
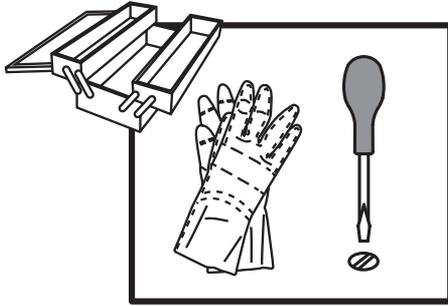


Instructions for use

KitchenAid



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Safety instructions

IMPORTANT TO BE READ AND OBSERVED

⚠ These instructions are valid if the country symbol appears on the appliance. If the symbol does not appear on the appliance, please refer to the technical instructions which will provide the necessary instructions concerning modification of the appliance to the conditions of use of the country.

⚠ CAUTION: Use of the gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated, especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, such as opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation (if possible).

⚠ Failure to follow the information in this manual exactly may cause a fire or explosion, resulting in property damage or personal injury. Before using the appliance, read these safety instructions. Keep them nearby for future reference.

These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

⚠ WARNING: If the hob surface is

cracked, do not use the appliance – risk of electric shock.

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

⚠ CAUTION: The cooking process has to be supervised. A short cooking process has to be supervised continuously.

⚠ 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.

⚠ Do not use the hob as a work surface or support.

Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely - risk of fire.

⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

⚠ 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;
- do not use the appliance.



The glass lid can break in if it is heated up. Turn off all the burners and the electric plates before closing the lid.

Do not shut down lid when burner alight.

⚠ 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 must be kept away unless continuously supervised.

PERMITTED USE

⚠ CAUTION: The appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

⚠ No other use is permitted (e.g. heating rooms).

⚠ This appliance is not for professional use. Do not use the appliance outdoors.

⚠ Use pots and pans with bottoms the same width as that of the burners or slightly larger (see specific table). Make sure pots on the grates do not protrude beyond the edge of the hob.

⚠ Improper use of the grids can result in damage to the hob: do not position the grids upside down or

slide them across the hob.

Do not let the burner flame extend beyond the edge of the pan.

Do not use: Cast iron griddles, ollar stones, terracotta pots and pans.

Heat diffusers such as metal mesh, or any other types. Two burners simultaneously for one receptacle (e.g. Fish kettle).

Should particular local conditions of the delivered gas make the ignition of burner difficult, it is advisable to repeat the operation with the knob turned to small flame setting.

In case of installation of a hood above the cooktop, please refer to the hood instructions for the correct distance.

The protective rubber feet on the grids represent a choking hazard for young children. After removing the grids, please ensure that all the feet are correctly fitted.

INSTALLATION

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ The electrical and gas connections must comply with local regulations.

⚠ Installation, including water supply (if any), electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest Aftersales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electric shock.

During installation, make sure the appliance does not damage the power cable - risk of fire or electric

shock. Only activate the appliance when the installation has been completed.

⚠ **WARNING:** Modification of the appliance and its method of installation are essential in order to use the appliance safely and correctly in all the additional countries.

⚠ Use pressure regulators suitable for the gas pressure indicated in the instructions.

⚠ The room must be equipped with an air extraction system that expels any combustion fumes.

⚠ 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 susceptible to 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.

⚠ 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.

This means 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.

Should you find it difficult to turn the knobs for the burner, please contact the After-sales Service, who can replace the burner tap if found to be faulty. The openings use for the ventilation and dispersion of heat must never be covered.

⚠ Carry out all cabinet cutting works before fitting the appliance in place and remove all wood chips and sawdust.

⚠ If the appliance is not installed above an oven, a separator panel (not included) must be installed in the compartment under the appliance.

GAS CONNECTION

⚠ **WARNING:** Prior to installation, ensure that the local distribution conditions (type of gas and gas pressure) and the configuration of the appliance are compatible.

⚠ Check that the pressure of the gas supply is consistent with the values indicated in Table 1 ("Burner and nozzle specifications").

⚠ **WARNING:** The configuration conditions of this appliance are stated on the label (or data plate).

⚠ **WARNING:** This appliance is not connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention must be paid to the relevant requirements regarding ventilation.

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

⚠ **IMPORTANT:** When the gas

cylinder or gas container is installed, it must be properly settled (vertical orientation).

⚠ **WARNING:** This operation must be performed by a qualified technician.

⚠ Use only flexible or rigid metal hose for gas connection.

⚠ 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 (the seal is provided with the 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 made, 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.

⚠ **IMPORTANT:** If a stainless steel hose is used, it must be installed so as not to touch any moving part of the furniture (e.g. drawer). It must pass through an area where there are no obstructions and where it is possible to inspect it across its entire length.

⚠ The appliance should be connected to the main gas supply

or to a gas cylinder in compliance with the current national regulations. Before making the connection, make sure that the appliance is compatible with the gas supply you wish to use.

If it is not, follow the instructions indicated in the paragraph "Adapting to different types of gas".

⚠ After connection to the gas supply, check for leaks with soapy water. Light up the burners and turn the knobs from max position 1* to minimum position 2* to check flame stability.

⚠ Connection to the gas network or the gas cylinder may be carried out using a flexible rubber or steel hose, in accordance with current national legislation.

ADAPTING TO DIFFERENT TYPES OF GAS

(This operation needs to be carried out by a qualified technician.)

⚠ In order to adapt the appliance to a type of gas other than the type for which it was manufactured (indicated on the rating label), follow the dedicated steps provided after installation drawings.

ELECTRICAL WARNINGS

⚠ **IMPORTANT:** Information about current and voltage consumption is provided on the rating plate.

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ The power cable must be long enough to connect the appliance, once fitted in its housing, to the main power supply. Do not pull the power supply cable.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot.

Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electric shock.

CLEANING AND MAINTENANCE

⚠ **WARNING:** Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation; never use steam cleaning equipment - risk of electric shock.

⚠ Do not use abrasive or corrosive products, chlorine-based cleaners or pan scourers.

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

DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol .

The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials.

Dispose of it in accordance with local waste disposal regulations.

For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health.

The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

ENERGY SAVING TIPS

Use a pressure cooker to save even more energy and time.

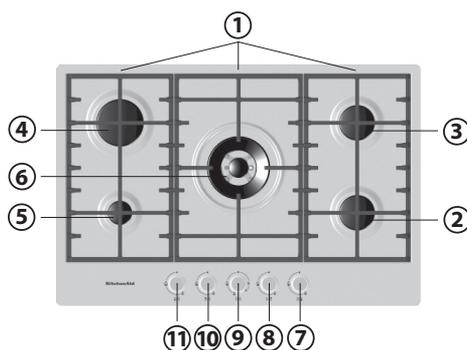
DECLARATION OF CONFORMITY

This appliance meets Ecodesign requirements of European Regulation 66/2014 in compliance with the European standard EN 60350-2.

This appliance meets Ecodesign requirements of European Regulation 66/2014 in compliance with the European standard EN 30-2-1

Product description and symbols

1. Removable pan supports
2. Semi-rapid burner
3. Semi-rapid burner
4. Rapid burner
5. Auxiliary burner
6. Professional wok burner
7. Semi-rapid burner control knob
8. Semi-rapid burner control knob
9. Professional wok burner control knob
10. Rapid burner control knob
11. Auxiliary burner control knob



Control Symbols

Standard burners

- Off
- 🔥 Maximum flame
- 🔥 Minimum flame

Professional burner

- Off
- 🔥 Maximum flame outer ring/maximum flame inner ring
- 🔥 Minimum flame outer ring/maximum flame inner ring
- 🔥 Maximum flame inner ring/turned off outer ring
- 🔥 Minimum flame inner ring/turned off outer ring

Using the burners

To turn on one of the burners:

1. Turn the corresponding control knob anticlockwise until the indicator coincides with the maximum flame symbol 🔥.
2. Press the control knob to ignite the burner.
3. Once the burner has lit, keep the control knob pressed for about 5 seconds to allow the safety thermocouple fitted to each burner to engage. The thermocouple will switch off the gas supply to the burner should the flame be accidentally lost (A gust of air, momentary interruption of gas supply or liquid spillage etc).

To turn on the professional burner:

1. To simultaneously turn on both rings, turn the knob anticlockwise to position it on the symbol showing maximum flame for outer and inner ring and push down the knob to ignite the burner.

2. To keep only the inner ring ignited push down the knob and turn it anticlockwise to position showing maximum flame for inner ring and turned off for outer.

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

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

Practical advice on using the hob

Read the instructions to get the best out of your hob.

- Use pans with a similar diameter to the burner (see the table on this page)
- Use flat bottomed pans except with the wok support.
- Do not use excessive water when cooking foods and use the lid.
- Ensure that pans are fully supported by the pan supports and do not protrude over the edges.

You should never use:

- Cast iron pots and pans, statite stone grills or terracotta dishes on the hob as this may damage the pan supports.
- Convector such as metal netting, or others.
- The use of two burners simultaneously with just one container such as a fish kettle.

Important:

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

Burner	Ø Pans
wok	from 24 to 26 cm
rapid	from 24 to 26 cm
semi rapid	from 16 to 22 cm
auxiliary	from 8 to 14 cm

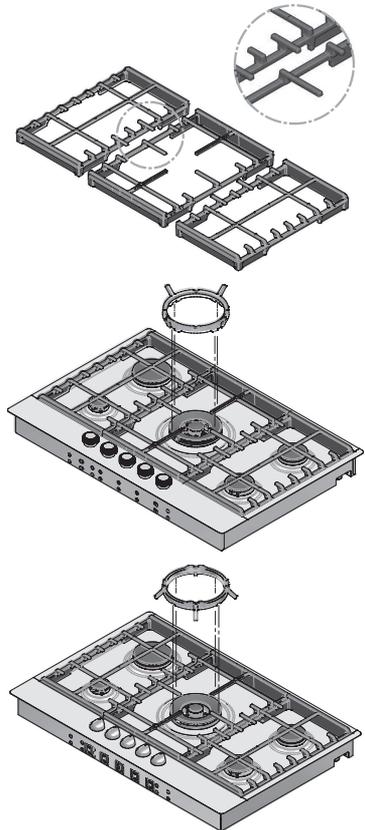
Positioning the pan supports and wok support (also as spacer)

To position the pan supports firstly align with burners and then fit into the final position paying attention to do not scratch metal top with the support. For a better alignment, position one grid aligned to another.

This hob has burners of different diameters. For better burner performance, please refer to the practical advice described above.

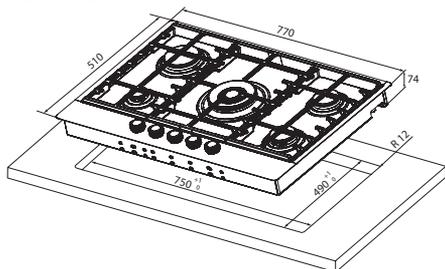
In the case of pans with convex bottoms (WOK), use the support grille provided, which should be positioned only on the wok burner, following the shown orientation (longer fingers upside).

If the use on wok burner of pots with a diameter bigger than 26cm is necessary, use supplied wok adapter in the reversed orientation as shown in the left picture (longer fingers bottom side). Failure to do so could result in damages of the metal surface of the hob.

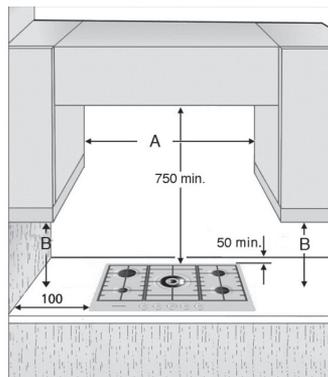
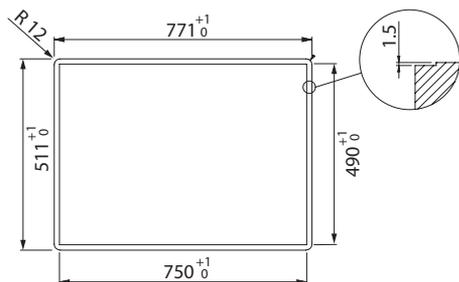


Hood and cabinetry clearances (mm)

If a hood is to be installed above the hob, refer to the hood installation instructions to ensure the correct height above the hob.



N.B. For the semi-flush mount version the 1.5 mm milling is not necessary.



Note: If the distance "A" between the wall cupboards in the kitchen is between 600mm and 730mm, the height "B" must be at least 530mm. If the distance "A" between the wall cupboards is greater than the width of the hob, the height "B" must be at least 400 mm.

Injectors table

Category II2H3+

Type of gas used	Type of burner	Injector marketing	Nominal heat flow kW	Rated consumption	Reduced heat capacity kW	Gas pressure mbar		
						min.	nom.	max.
NATURAL GAS (Methane) G20	2 ring	125 + 125 (outer) 71 (inner)	6,00 0,80	571 l/h 76 l/h	1,50 0,30	17	20	25
	rapid	125	3,00	286 l/h	0,70			
	semi-rapid	97	1,75	167 l/h	0,40			
	auxiliary	78	1,00	95 l/h	0,30			
LIQUEFIED GAS (Butane) G30	2 ring	80 + 80 (outer) 46 (inner)	6,00 0,80	436 g/h 58 g/h	1,50 0,30	20	28-30	35
	rapid	85	3,00	218 g/h	0,70			
	semi-rapid	66	1,75	127 g/h	0,40			
	auxiliary	50	1,00	73 g/h	0,30			
LIQUEFIED GAS (Propane) G31	2 ring	80 + 80 (outer) 46 (inner)	6,00 0,80	429 g/h 57 g/h	1,50 0,30	25	37	45
	rapid	85	3,00	214 g/h	0,70			
	semi-rapid	66	1,75	125 g/h	0,40			
	auxiliary	50	1,00	71 g/h	0,30			

Type of gas used	Model configuration 5 burners 2C 4,8kW	Rated thermal flow rate kW	Total rated consumption	Air required (m ³) for burning 1 m ³ of gas
G20 20 mbar	2C-1R-2SR-1AUX	13,50	1286 l/h	9,52
G30 28-30 mbar	2C-1R-2SR-1AUX	13,50	981 g/h	30,94
G31 37 mbar	2C-1R-2SR-1AUX	13,50	964 g/h	23,80

Refer to the injector table of your Country

Electric supply: 220-240 V ~ 50/60 Hz 0,6 W

Installation

Technical information for the installer

- This appliance can be built into a 30mm to 70mm thick worktop.
- If no oven is to be installed below the hob, a panel must be fitted under the hob to prevent hob damage and protect the cupboard contents.

This panel must cover the whole of the underside of the hob and must be positioned so that an air gap of at least 15mm between the panel and hob underside is maintained, as a minimum, and as a maximum 150mm to the underneath of the work surface.

- This hob is designed to operate perfectly with any oven in the KitchenAid range. The Manufacturer declines all responsibility should any other make of oven be installed.

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

Before installation, please ensure that:

- **Warning: this is a heavy products which requires the installation to be carried out by two people.**

- The gas supply (type and pressure) and the calibration on the hob are compatible (see serial number plate on the hob and the table on page 11).
- The cabinetry and appliances surrounding/ next to the hob reea heat resistant and in compliance with local regulations.
- The products of combustion are removed from the atmosphere in the room by using an extraction hood or electrical fan installed to the walls and or windows, in line with current regulations.
- The air circulates naturally through a suitable opening that is no less than 100cm² in cross section, which must be:
 - Permanent and accessible on the walls of the room being ventilated and extracting towards the outside.
 - Created in such a way that the openings both inside and out cannot be obstructed, even in error.
 - Protected by plastic grill, metallic netting etc that should not reduce the 100cm² cross section.
 - Located in such a position so as not to interfere with the extraction of the products of combustion.

Gas connection

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

- 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 not 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.
- Connect the elbow union to the main feed pipe of the hob and fit the seal conforming with EN 549, as shown in the figure.



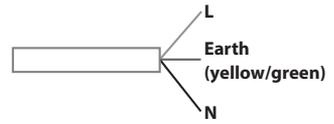
IMPORTANT: if a stainless steel hose is used, it must be installed so as not to touch any mobile part of the furniture. It must pass through an area where there are no obstructions and where it is possible to inspect it on all its length.

- After connection to the gas supply, check for leaks with soapy water. Light up the burners and turn the knobs from max position 🔥 to minimum position 🔥 to check flame stability.

Electrical connection

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

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



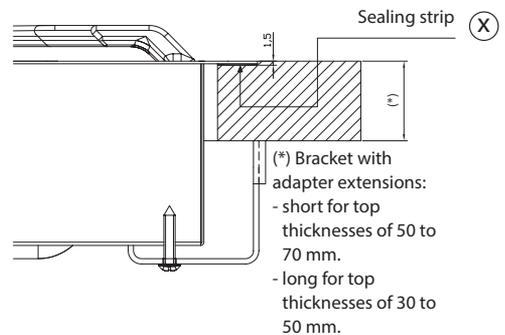
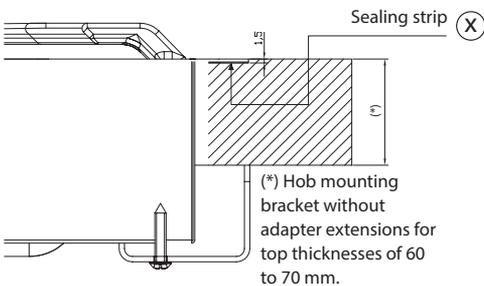
Installation

The appliance is designed for fitting a worktop as shown in the figure.

Note: Use the special adapters according to the thickness of the worktop.

Before inserting the hob, arrange the sealing strip (X) around the entire perimeter of the recess. For flush-mount models it is necessary to mill the recess perimeter area to a depth of 1.5 mm. This milling must not be done for semi-flush mount models.

Installation is possible on various materials such as steel, marble, conglomerates, synthetic materials, wood and plastic laminated wood, as long as they are resistant to a temperature of 90°C.



Adaption to a different type of gas supply

If you are using a different kind of gas from the one indicated on the serial no. plate and the orange label on the back of the hob, you must replace the injectors; in the case of the Wok burner, adjust the primary air (see Injector table on page 11).

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

Use pressure regulators suitable for the gas pressures indicated on page 11.

- In order to replace the injectors, contact the Customer Care Centre on 00800-3810-4026, or a qualified electrician.

- Injectors not supplied as standard should be requested from the Customer Care Centre on 00800-3810-4026.
- Regulate the minimum levels of the taps.

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

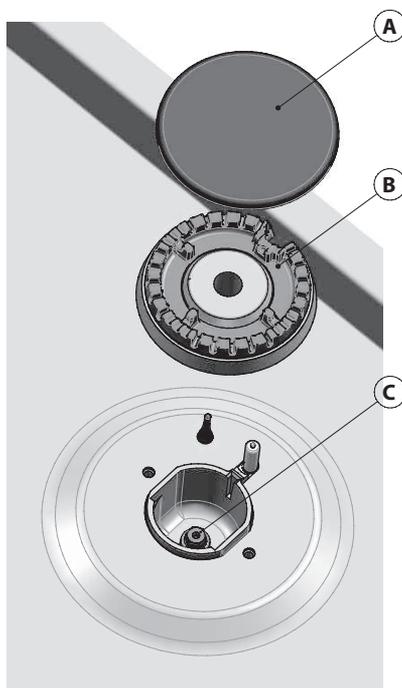
Replacing the injectors

Note: Refer to the table on page 11 to ensure the correct type of injector is to be fitted.

Traditional burners (T)

1. Remove the cap (A).
2. Remove the spreader (B).
3. Unscrew the injector (C) with a box spanner 7.
4. Replace the injector with the one for the new gas.
5. Put back burners and pan supports.

Note: Before installing the hob, please remember to stick the gas calibration label, provided with the replacement injectors over the gas information on the underside of the hob.

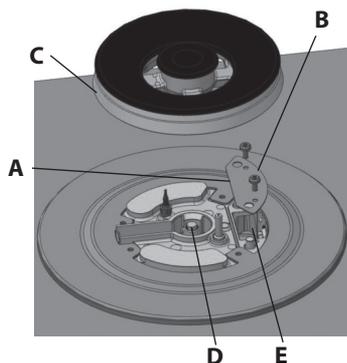


Injectors replacement in the wok burner

To replace the injectors in special burner it is necessary to:

1. Remove spreader (C), the screws (B) holding the cover cap (A) and the cap itself.
2. Unscrew the inner injector (D) with a box spanner 7 and the outer injectors (E) with a wrench 7.
3. Replace the injectors.
4. Put back the cover cap, screws and spreader.

Note: make sure that after replacement the spreader (C) is inserted correctly on the burner.



Regulating the minimum flow level of the gas taps

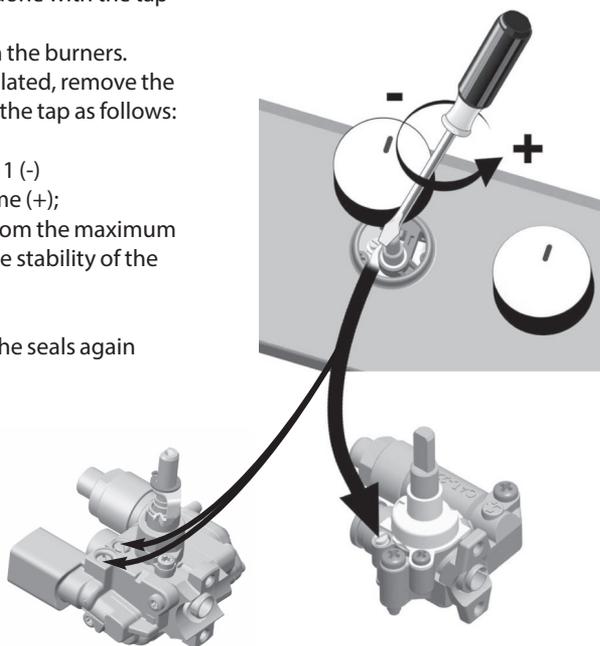
Regulating the minimum flow level must be done with the tap at the lowest position (small flame) 🔥.

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

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

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

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



Maintenance and cleaning

 Disconnect the appliance from the power supply.

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.

NOTE: 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 glass and enameled 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.

NOTE: to avoid damaging the electric ignition device, do not use it when the burners are not in their housing.

Troubleshooting guide

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.

If after the above checks the fault still occurs, get in touch with the nearest After Sales Service.

After-Sales Service

In order to receive a more complete assistance, please register your product on www.kitchenaid.eu/register.

BEFORE CALLING THE AFTER-SALES SERVICE:

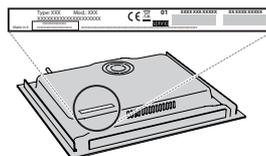
1. See if you can solve the problem by yourself with the help of the suggestions given in the **TROUBLESHOOTING**.
2. Switch the appliance off and back on again to see if the fault persists.

IF AFTER THE ABOVE CHECKS THE FAULT STILL OCCURS, GET IN TOUCH WITH THE NEAREST AFTER-SALES SERVICE.

To receive assistance, call the number shown on the warranty booklet or follow the instructions on the website www.kitchenaid.eu.

When contacting our Client After sales service, always specify:

- a brief description of the fault;
- the type and exact model of the appliance;



- the service number (number after the word Service on the rating plate). The service number is also indicated on the guarantee booklet;



- your full address;
- your telephone number.

If any repairs are required, please contact an authorized after-sales service (to guarantee that original spare parts will be used and repairs carried out correctly).



FOR THE WAY IT'S MADE.

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