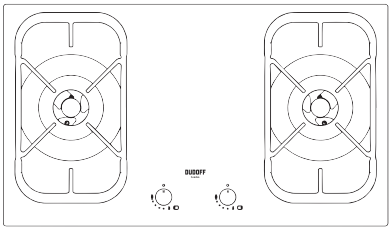
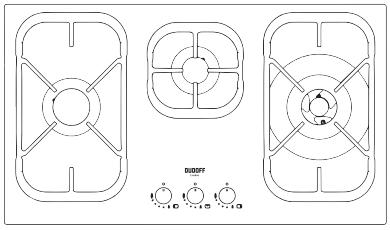
DUDOFF SINCE 1972
London Living innovation

INSTALLATION AND USER INSTRUCTIONS
BUILT-IN GAS HOB 2, 3 BURNERS
G02-Z1 G03-Z1 G02-Z2
G03-Z2 G02-Z3 G03-Z3



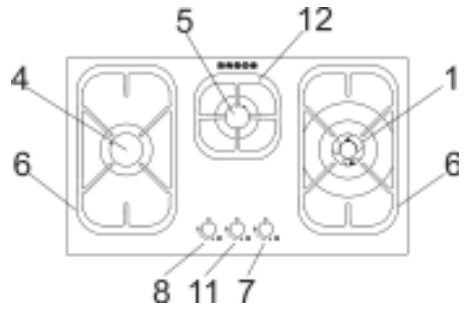
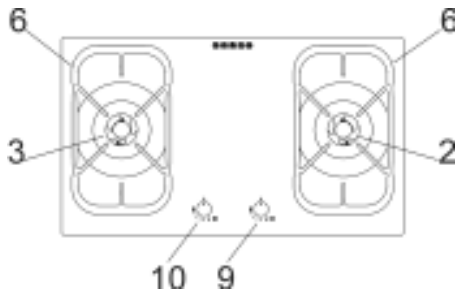
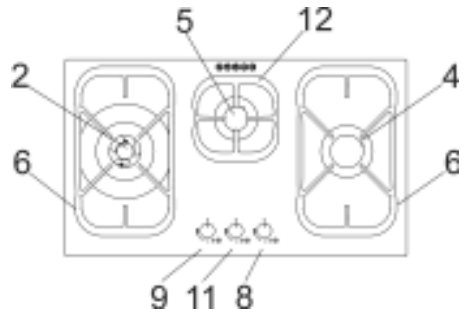
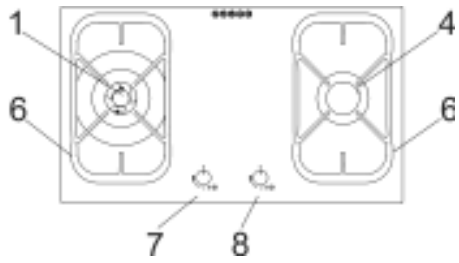
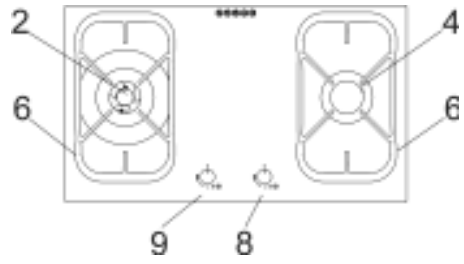
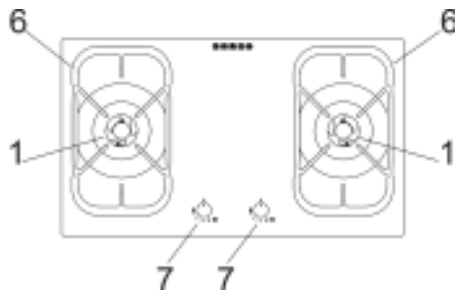
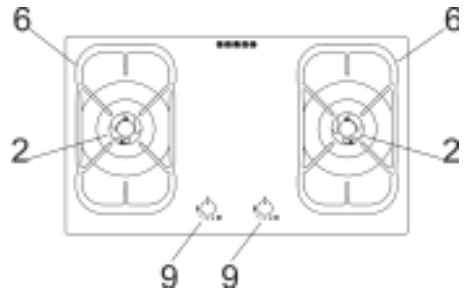
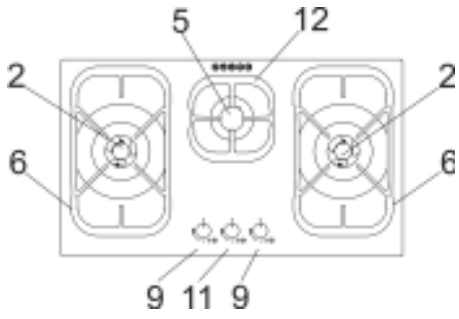


Dear Customer,
thank you for having purchased one of our products.
We are certain that this new, modern, functional and practical appliance, built with the very highest quality materials, will meet your requirements in the best possible way. This appliance is easy to use. It is, however, important to thoroughly read the instructions in this handbook in order to obtain the best results.
These instructions are only valid for the countries of destination, the identification symbols of which are indicated on the cover of the instruction manual and on the appliance itself.
The manufacturer shall not be held responsible for any damages to persons or property caused by incorrect installation or use of the appliance.

The Manufacturer shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors; the designs in the figures are purely indicative. The Manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful, also in the interests of the user, without jeopardizing the main functional and safety features of the products themselves. ***This cook top was designed to be used exclusively as a cooking appliance: any other use (such as heating rooms) is to be considered improper and dangerous.***

COD. 04067MU - 20.09.2016

DESCRIPTION OF HOBS

PCZ 90 A	
78 cm.	
	
	
	
	

DESCRIPTION OF HOBS

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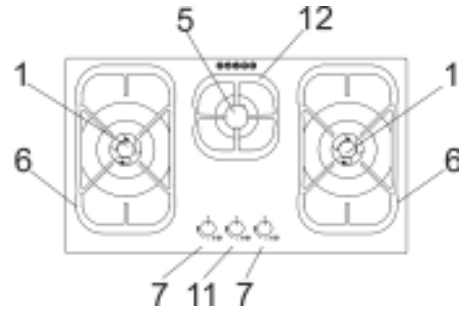
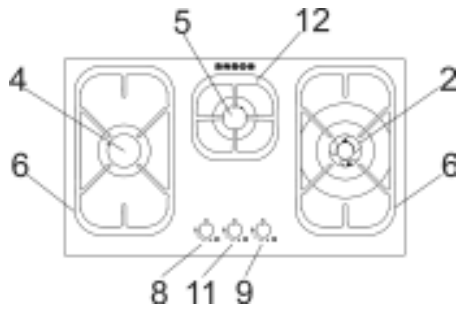
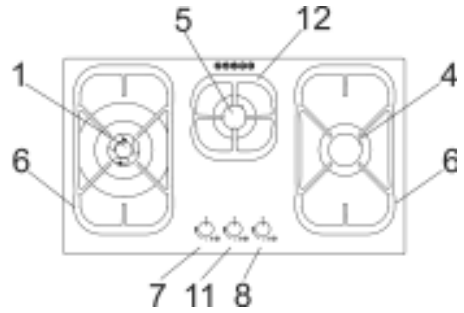
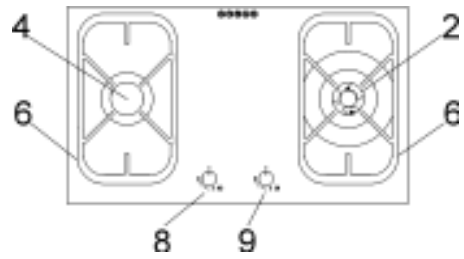
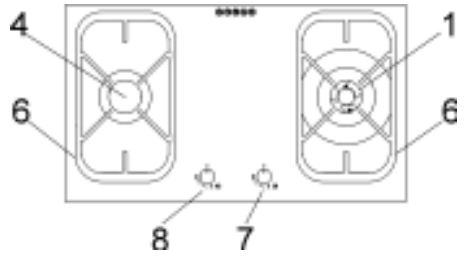
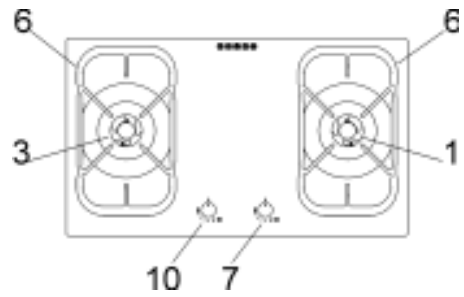
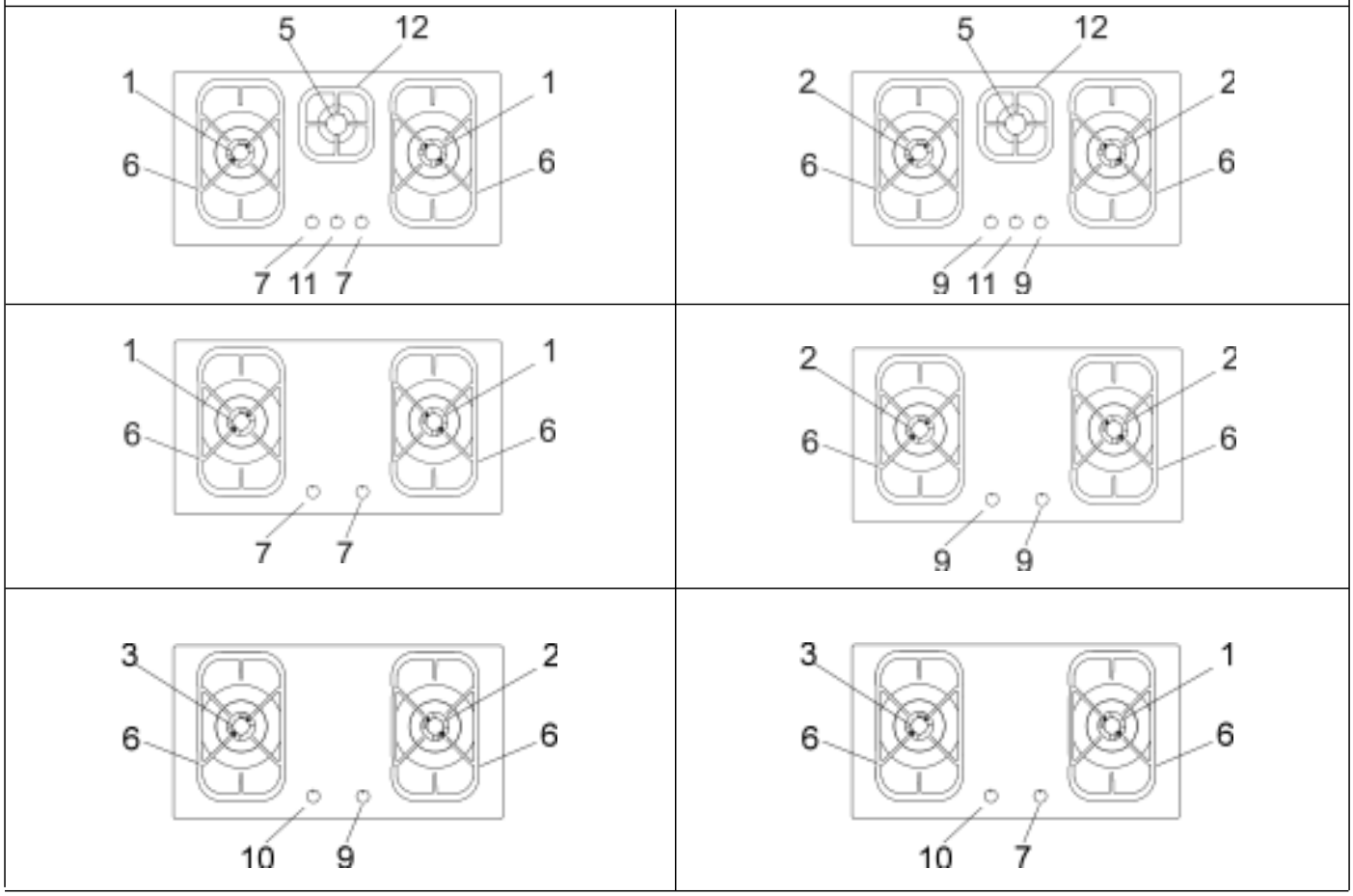
	
	
	

WARNING:
Children less than 8 years of age shall be kept away unless continuously supervised.
This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or 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.

DESCRIPTION OF HOBS

PCZ 90 A 86 cm



1 Double crown gas burner of 4750 ÷ 5000 W
2 Triple crown gas burner of 4000 ÷ 4500 W
3 **DUAL** gas burner of 4750 ÷ 5000 W
4 Semirapid gas burner of 1750 W
5 Auxiliary gas burner of 1000 W
6 Cast iron pan support lateral
7 Burner n° 1 control knob
8 Burner n° 4 control knob
9 Burner n° 2 control knob
10 Burner n° 3 control knob
11 Burner n° 5 control knob
12 Cast iron pan support central

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

USE

1) TRADITIONALS BURNERS

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

- automatic electrical ignition

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

- Lighting burners equipped with flame failure device

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

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

In case of accidental extinguishment of the flame, disengage the ignition by rotating the knob to the off position. Wait at least 1 minute before re-igniting the flame.

HOW TO USE THE BURNERS

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

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

"DUAL" BURNER:

separate regulation of the inner and outer rings (in practical terms, a dual burner controlled by a single knob), offering very flexible use thanks to the possibility to light either the inner flame only or the whole burner (inner and outer flame at the same time).

LIGHTING AND USING THE "DUAL" BURNER

Stand the pan on the burner before lighting.

Despite being controlled by a single knob, the **"DUAL"** burner can be used in two different ways.

A) - Using the complete burner:

starting from the off position ● You must first press the knob, simultaneously turning it anti-clockwise, until the indicator points to the maximum delivery position ★ obtaining the maximum flow capacity of both flames.

When the flames are lit, keep the knob pressed for a few seconds, until the device automatically keeps the burner lit.

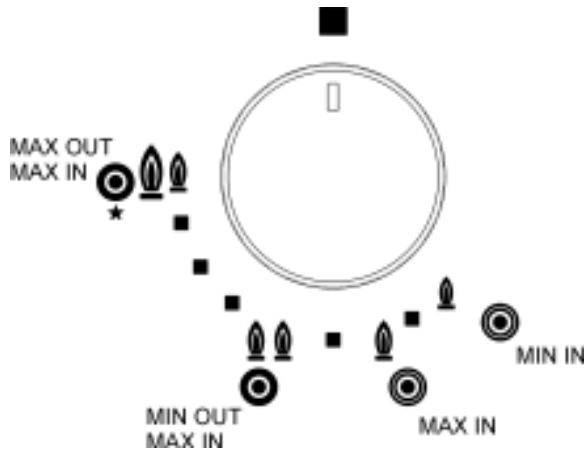
It is now possible to regulate the intensity of the flame by turning the knob anti-clockwise (from the maximum flow capacity position of the inner and outer flames to the maximum flow capacity of the inner flame and the minimum of the outer flame.

To turn off the burner, turn the knob clockwise, realigning the indicator with the ● off symbol.

B) - Using the inner flame only:

after lighting the burner and regulating the inner flame to maximum flow capacity and the outer flame to minimum flow capacity as described above, turn the knob anti-clockwise until it clicks once. The inner flame is now at maximum flow capacity while the outer flame is turned off.

Continue turning anti-clockwise to regulate the inner flame to the minimum flow capacity.



Turning off:

to turn off the burner, turn the knob clockwise, realigning the indicator with the ● off symbol.

Once the **"DUAL"** burner is operating in either of the two modes described, it is possible to swap from one mode to the other by simply pressing and turning the knob to the position required.

USE

Burners	*Power (W)*	*Ø Pan (cm)*
complete **DUAL**	4750 ÷ 5000	22 ÷ 27
central **DUAL**	900	8 ÷ 16
Triple crown	4000 ÷ 4500	24 ÷ 26
Double crown	4750 ÷ 5000	24 ÷ 26
Semirapid	1750	16 ÷ 18
Auxiliary	1000	10 ÷ 14

WARNINGS:

- ***matches can be used to ignite the burners in a blackout.***
- ***Never leave the appliance unattended when the burners are being used. Make sure there are no children in the near vicinity. Particularly make sure that the pan handles are correctly positioned and keep a check on foods requiring oil and grease to cook since these products can easily catch fire.***
- ***Never use aerosols near the appliance when it is operating.***
- ***If the built-in hot plate has a lid, any spilt food should be immediately removed from this before it is opened. If the appliance has a glass lid, this could shatter when the hot plate becomes hot. Always switch off all the burners before closing the lid.***
- ***The machine must not be used by people (including children) with impaired mental or physical capacities, or without experience of using electrical devices, unless supervised or instructed by an expert adult responsible for their care and safety. Children should not be allowed to play with the equipment.***
- ***Containers wider than the unit are not recommended.***
- ***Don't scrape the pans on the crystal because the surface remains scratch.***

WARNING: during operation the work surfaces of the cooking area become very hot: keep children away!

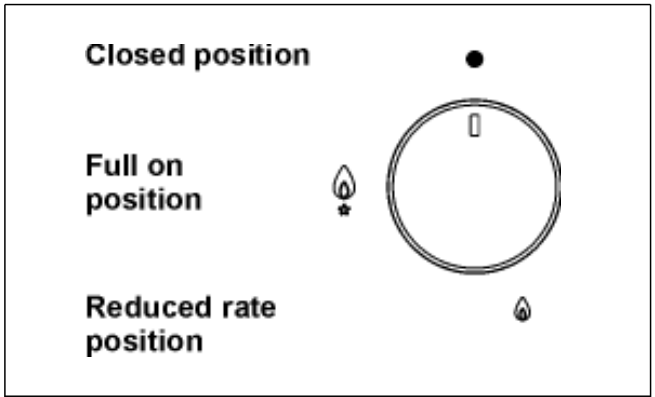


FIG. 1

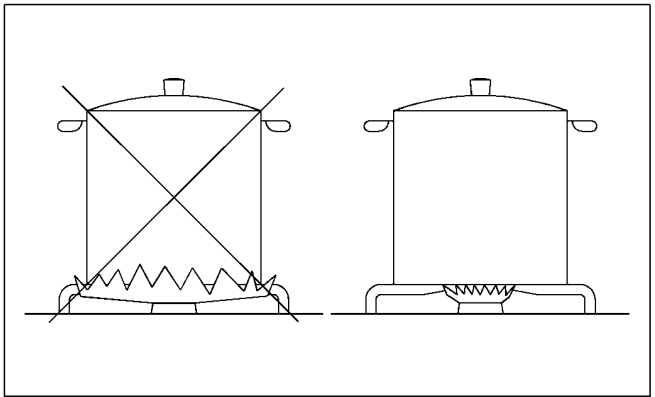


FIG. 2

USE

WARNINGS AND ADVICE FOR THE USER:

- ***use of a gas cooking appliance produces heat and moisture in the room in which it is installed. The room must therefore be well ventiladed by keeping the natural air vents clear (see fig. 3) and by activating the mechanical aeration device (suction hood or electric fan fig. 4 and fig. 5).***
- ***Intensive and lengthy use of the appliance may require additional ventilation. This can be achieved by opening a window or by increasing the power of the mechanical exhausting system if installed.***
- ***Do not attempt to change the technical characteristics of the product because it can be dangerous.***
- ***If you should not to use this appliance any more (or replace an old model), before disposing of it, make it inoperative in conformity with current law on the protection of health and the prevention of environmental pollution by making its dangerous parts harmless, especially for children who might play on an abandoned appliance.***
- ***Do not touch the appliance with wet or damp hands or feet.***
- ***Do not use the appliance barefoot.***
- ***The manufacturer will not be liable for any damage resulting from improper, incorrect or unreasonable use.***
- ***During, and immediately after operation, some parts of the cook top are very hot: avoid touching them.***
- ***After using the cook top, make sure that the knob is in the closed position and close the main tap of the gas supply or gas cylinder.***
- ***If the gas taps are not operating correctly, call the Customer Care Department.***

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.***

(*) AIR INLET: SEE INSTALLATION CHAPTER (PARAGRAPHS 5 AND 6)

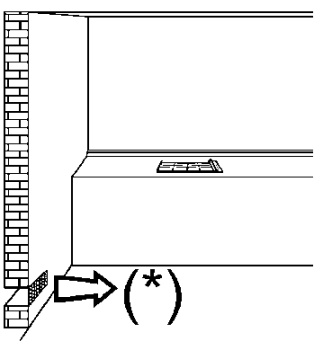


FIG. 3

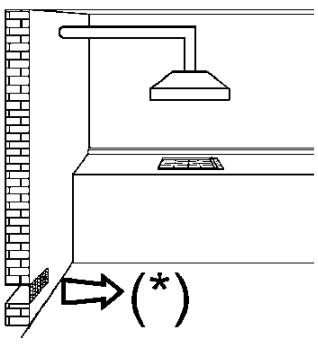


FIG. 4

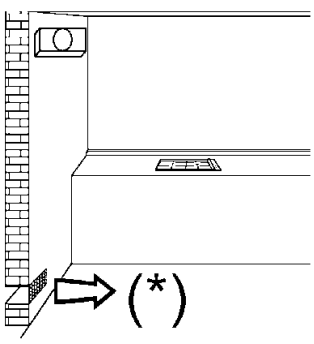


FIG. 5

CLEANING

IMPORTANT:
always disconnect the appliance from the gas and electricity mains before carrying out any cleaning operation.

2) HOT PLATE

Periodically wash the hot plate, the enamelled stell pan support, the enamelled burner caps “A”, “B” and “C” and the burner heads "T" (see fig. 6 and 6/A) with lukewarm soapy water. They should also be cleaned plugs "AC" and flame detection "TC" (see fig. 6). Clean them gently with a small nylon brush as shown (see fig. 6/B) and allow to dry fully. Do not wash in the dishwasher. It is very important to clean the surface soon after every use, when the glass is still tepid.

Do not allow vinegar, coffee, milk, salted water, lemon or tomato juice from remaining in contact with the enamelled surfaces for long periods of time. Do not clean using abrasive metal scourers, powder abrasives or corrosive sprays.

WARNINGS:
comply with the following instructions, before remounting the parts:

- ***check that burner head slots “T” (fig. 6) have not become clogged by foreign bodies.***
- ***Check that enamelled burner cap “A-B-C” (fig. 6-6/A) have correctly positioned on the burner head. It must be steady.***
- ***Do not force the taps if they are difficult open or close. Contact the technical assistance service for repairs.***
- ***Burned food on an electric plate must be removed dry.***
- ***After use, pour a little lukewarm oil on the plate and wipe it with a cloth.***
- ***The pan support must be placed in the appropriate centering pins verifying the perfect stability.***
- ***Correctly preserve the plate after use by treating it with special products, easily available at the supermarket. This will keep the surface of the plate clean and bright. This operation will also prevent the formation of rust.***
- ***Don’t use steam jets for the equipment cleaning.***

Note: continuous use could cause the burners to change colour due to the high temperature.

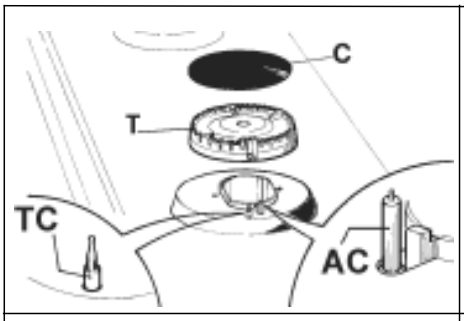


FIG. 6

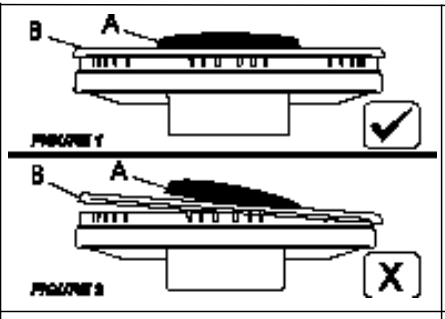


FIG. 6/A

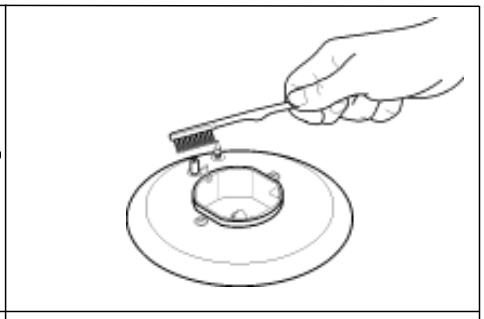


FIG. 6/B

INSTALLATION

TECHNICAL INFORMATION FOR THE INSTALLER

Installation, adjustments of controls and maintenance must only be carried out by a qualified engineer.
The appliance must be correctly installed in conformity with current law and the manufacturer's instructions.
Incorrect installation may cause damage to persons, animals or property for which the Manufacturer shall not be considered responsible.
During the life of the system, the automatic safety or regulating devices on the appliance may only be modified by the manufacturer or by his duly authorized dealer.

IMPORTANT!
A perfect installation, adjustment or transformation of the cook top to use other gases requires a QUALIFIED INSTALLER: a failure to follow this rule will void the warranty.

3) INSTALLING THE HOT PLATE

Check that the appliance is in a good condition after having removed the outer packaging and internal wrappings from around the various loose parts. In case of doubt, do not use the appliance and contact qualified personnel.
Never leave the packaging materials (cardboard, bags, polystyrene foam, nails, etc.) within children's reach since they could become potential sources of danger.
The measurements of the opening made in the top of the modular cabinet and into which the hot plate will be installed are indicated in either fig. 7. Always comply with the measurements given for the hole into which the appliance will be recessed (see fig. 7 and 8).
The appliance belongs to class 3 and is therefore subject to all the provisions established by the provisions governing such appliances.

COMPLY WITH THE DIMENSIONS (in mm)

	A	B	C	D	E	F
2F - 3F (78)	705	405	97.5	97.5	97.5 min.	70 min.
2F - 3F (86)	705	405	97.5	97.5	97.5 min.	70 min.

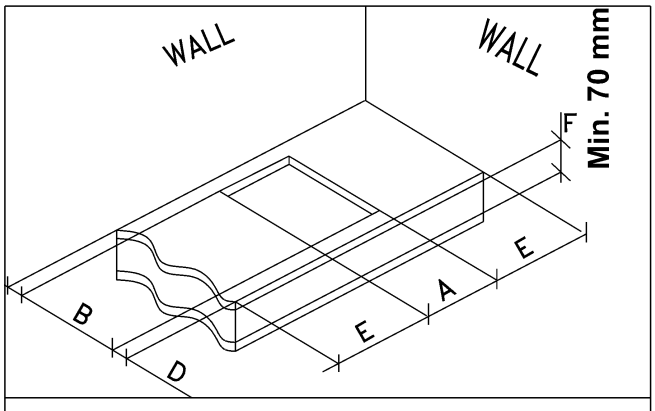


FIG. 7

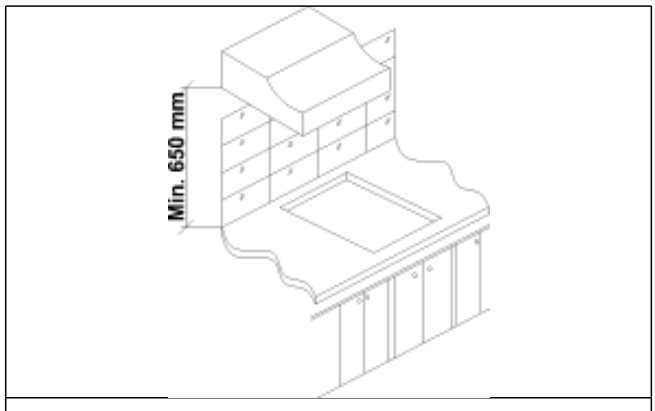


FIG. 8

INSTALLATION

4) FIXING THE HOT PLATE

The hot plate has a special seal which prevents liquid from getting into the cabinet. Strictly comply with the following instructions in order to correctly apply this seal:

- take off all the movable parts of the hob.
- Cut the seal in 4 parts of the necessary lenght to positionning it on the 4 edges of the crystal.
- Overturn the hot plate and correctly position seal “E” (fig. 9) under the edge of the hot plate itself, so that the outer side of the seal perfectly matches the outer edge of the hot plate. The ends of the strips must fit together without overlapping.
- Evenly and securely fix the seal to the hot plate, pressing into place with the fingers and remove the strip of protective paper from the seal and set the plate into the hole made in the cabinet.
- Position the hob in the hole in the unit and fasten it in place using the appropriate screws “F” of the fastening hooks **(fig. 10/A and 10/B)**.
- In order to avoid accidental touch with the overheating bottom of the hob, during the working, is necessary to put a wooden insert, fixed by screws, at a minimum distance of 70 mm from the top (see fig. 7).

CAUTION:
do not place the glass directly on the unit. The bottom of the hob must rest on the unit.

Caution: Do not allow the glass (A) lay directly on the work top. it is the bottomshelf (B) that has to be in touch with the work top (see fig. 10/C).

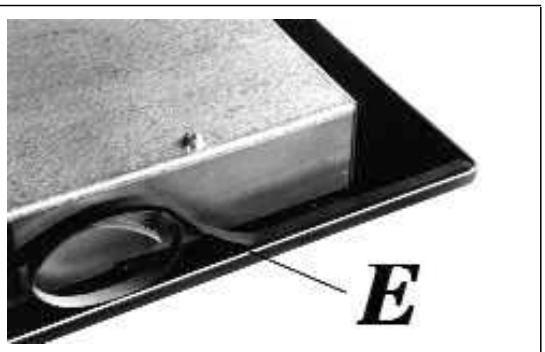


FIG. 9

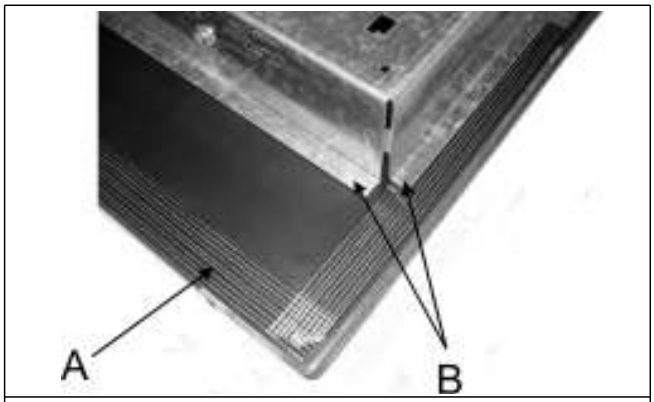


FIG. 10/C

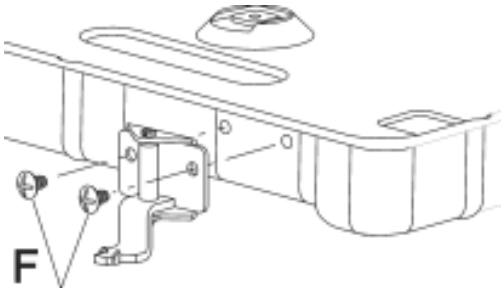


FIG. 10/A

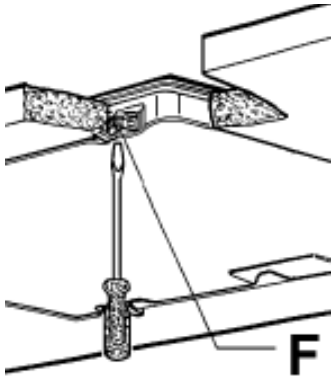


FIG. 10/B

INSTALLATION

IMPORTANT INSTALLATION SPECIFICATIONS

The installer should note that the appliance that side walls should be no higher than the hot plate itself. Furthermore, the rear wall, the surfaces surrounding and adjacent to the appliance must be able to withstand an temperature of 90 °C.

The adhesive used to stick the plastic laminate to the cabinet must be able to withstand a temperature of not less than 150 °C otherwise the laminate could come unstuck.

The appliance must be installed in compliance with the provisions in force.

This appliance is not connected to a device able to dispose of the combustion fumes. It must therefore be connected in compliance with the above mentioned installation standards. Particular care should be paid to the following provisions governing ventilation and aeration.

5) ROOM VENTILATION

It is essential to ensure that the room in which the appliance is installed is permanently ventilated in order to allow the appliance itself to operate correctly. the necessary amount of air is that required for regular gas combustion and ventilation of the relative room, the volume of which must not be less than 20 m^3. Air must naturally flow through permanent openings in the walls of the room in question. These openings must vent the fumes outdoors and their section must be at least 100 cm^2 (see fig. 3). Construction of the openings must ensure that the openings themselves may never be blocked. Indirect ventilation by air drawn from an adjacent room is also permitted, in strict compliance with the provisions in force.

CAUTION: if the burners of the cooking top are without safety thermocouple, the ventilation outlet must have a minimum 200 cm^2 section.

6) LOCATION AND AERATION

Gas cooking appliances must always dispose of their combustion fumes through hoods. These must be connected to flues, chimneys or straight outside. If it is not possible to install a hood, an electric fan can be installed on a window or on a wall facing outside (see fig. 4). This must be activated at the same time as the appliance (see fig. 5), so long as the specifications in the provisions in force are strictly complied with.

7) GAS CONNECTION

Before connecting the appliance, check that the values on the data label affixed to the underside of the hot plate correspond to those of the gas and electricity mains in the home.

A label on the appliance indicates the regulating conditions: type of gas and working pressure. Gas connection must comply with the pertinent standards and provisions in force.

When gas is supplied through ducts, the appliance must be connected to the gas supply system:

- with a rigid steel pipe. The joints of this pipe must consist of threaded fittings conforming to the standards.
- With copper pipe. The joints of this pipe must consist of unions with mechanical seals.
- With seamless flexible stainless steel pipe. The length of this pipe must be 2 meters at most and the seals must comply with the standards.

When the gas is supplied by a bottle, the appliance must be fuelled by a pressure governor conforming to the provisions in force and must be connected:

- with a copper pipe. The joints of this pipe must consist of unions with mechanical seals.
- With seamless flexible stainless steel pipe. The length of this pipe must be 2 meters at most and the seals must comply with the standards. It is advisable to apply the special adapter to the flexible pipe. This is easily available from the shops and facilitates connection with the hose nipple of the pressure governor on the bottle.
- With rubber hose pipe in compliance with standards. The diameter of this hose pipe must be 8 mm and its length must be no less than 400 mm and no more than 1500 mm. It must be firmly fixed to the hose nipple by means of the safety clamp specified by standards.

WARNINGS:

remember that the gas inlet union on the appliance is a 1/2" gas parallel male type in compliance with ISO 228-1 standards.

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

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

- ***no part of the pipe must be able to touch parts the temperature of which exceeds 90 ° C.***
- ***The pipe must not be pulled or twisted, throttled or tughtly bent.***
- ***It must not come into contact with sharp edges or corners.***
- ***It must be easy to inspect the entire pipe length in order to check its state of wear.***
- ***The pipe must be replaced within the date stamped on the pipe itself.***
- ***The appliance complies with the provisions of the following CEE Directives:***
  CEE 2009/142 regarding gas safety.

INSTALLATION

8) ELECTRICAL CONNECTION

IMPORTANT: the appliance must be installed following the manufacturer's instructions. The manufacturer will not be liable for injury to persons or animals or property damage caused by an incorrect installation.

The electrical connections of the appliance must be carried out in compliance with the provisions and standards in force.

Before connecting the appliance, check that:

- the voltage matches the value shown on the specification plate and the section of the wires of the electrical system can support the load, which is also indicated on the specification plate.
- The electrical capacity of the mains supply and current sockets suit the maximum power rating of the appliance (consult the data label applied to the underside of the hot plate).
- The socket or system has an efficient earth connection in compliance with the provisions and standards in force. The manufacturer declines all responsibility for failing to comply with these provisions.

When the appliance is connected to the electricity main by a socket:

- fit a standard plug “C” suited to the load indicated on the data label to the cable. Fit the wires following figure 11, taking care of respecting the following correspondences:

Letter L (live) = brown wire;

Letter N (neutral) = blue wire;

earth symbol ⏚ = green - yellow wire.

- The power supply cable must be positioned so that no part of it is able to reach an temperature of 90 °C.
- Never use reductions, adapters of shunts for connection since these could create false contacts and lead to dangerous overheating.
- The outlet must be accessible after the built-in.

When the appliance is connected straight to the electricity main:

- install an omnipolar circuit-breaker between the appliance and the electricity main. This circuit-breaker should be sized, in compliance with current installation regulations.
- Remember that the earth wire must not be interrupted by the circuit-breaker.
- For optimum safety, the electrical connection may also be protected by a high sensitivity differential circuit- breaker.

You are strongly advised to fix the relative yellow-green earth wire to an efficient earthing system.

Before performing any service on the electrical part of the appliance, it must absolutely be disconnected from the electrical network.

If the installation requires modifications to the home's electrical system or if the socket is incompatible with the appliance's plug, have changes or replacements performed by professionally-qualified person. In particular, this person must also make sure that the section of the wires of the socket is suitable for the power absorbed by the appliance.

WARNINGS:
all our products are conform with the European Norms and relative amendments. The product is therefore conform with the requirements of the European Directivesin force relating to:
- compatibility electromagnetic (EMC);
- electrical security (LVD);
- restriction of use of certain hazardous substances (RoHS);
- EcoDesign (ERP).

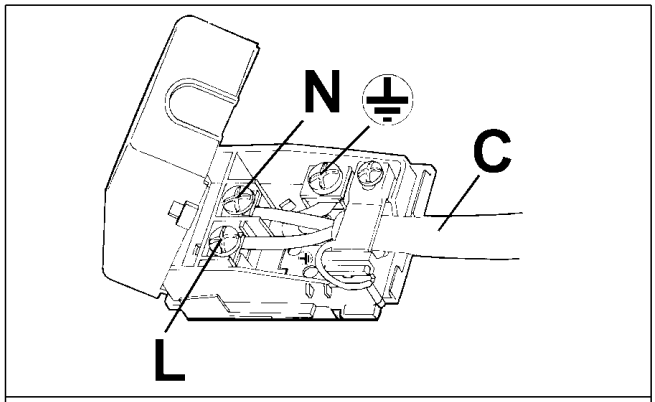


FIG. 11

9) INSTALLING THE HOT PLATE WITH THE BATTERY

Check that the appliance is in a good condition after having removed the outer packaging and internal wrappings from around the various loose parts. In case of doubt, do not use the appliance and contact qualified personnel.

Never leave the packaging materials (cardboard, bags, polystyrene foam, nails, etc.) within children's reach since they could become potential sources of danger.

The measurements of the opening made in the top of the modular cabinet and into which the hot plate will be installed are indicated in either fig. 7. Always comply with the measurements given for the hole into which the appliance will be recessed (see fig. 7 and 8).

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

10) FIXING THE HOT PLATE

The hot plate has a special seal which prevents liquid from infiltrating into the cabinet. Strictly comply with the following instructions in order to correctly apply this seal:

- take off all the movable parts of the hob.
- Detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
- Overturn the hot plate and correctly position seal "E" (fig. 9) under the edge of the hot plate itself, so that the outer side of the seal perfectly matches the outer perimetral edge of the hot plate. The ends of the strips must fit together without overlapping.
- Unscrew the ignition cap "T" (see fig. 12) and fit a 1.5 V battery (not included in the appliance) with the positive "+" polarity turn inside. Rescrew the cap.
- Evenly and securely fix the seal to the hob lower part, pressing it in place with the fingers, remove the strip of protective paper from the seal. Fit the hob into the hole in the cabinet.
- Position the hob in the hole in the unit and fasten it in place using the appropriate screws "F" of the fastening hooks **(see fig. 10/A and 10/B)**.
- In order to avoid accidental touch with the overheating bottom of the hob, during the working, is necessary to put a wooden insert, fixed by screws, at a minimum distance of 70 mm from the top (see fig. 7).

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

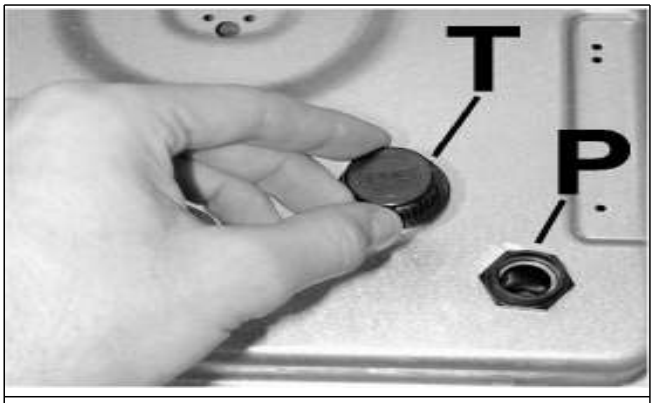


FIG. 12

ADJUSTMENTS

Always disconnect the appliance from the electricity main before making any adjustments. All seals must be replaced by the technician at the end of any adjustments or regulations.
Our burners do not require primary air adjustment.

11) TAPS

"Reduced rate" adjustment

- Switch on the burner and turn the relative knob to the "Reduced rate" position (small flame fig. 1).
- Remove knob "M" (fig. 13 and 13/A) of the tap, which is simply pressed on to its rod. The by-pass for minimal rate regulation can be: beside the tap (fig. 13) or inside the shaft. In any case, to access to regulation, it can be done trought the insertion of a small screwdriver ''D'' beside the tap (fig. 13) or in the hole ''C'' inside the shaft of the tap (fig 13/A). Turn the throttle screw to the right or left until the burner flame has been adequately regulated to the "Reduced rate" position.

The flame should not be too low: the lowest small flame should be continuous and steady. Re-assemble the several components.

It is understood that only burners operating with Town gas should be subjected to the above mentioned adjustments. The screw must be fully locked when the burners operate with (LPG) Liquid Petroleum Gas (turn clockwise).

The operations described above can be carried out easily, whatever the position of the hob or however it is fastened to the unit.

WARNING:
To adjust the minimum "DUAL" burner first remove the bushing "E" (fig. 13).

In the case of a "DUAL" burner, the regulation screw situated inside the post of the valve regulates the central flame, while the screw next to the valve regulates the outer flame.

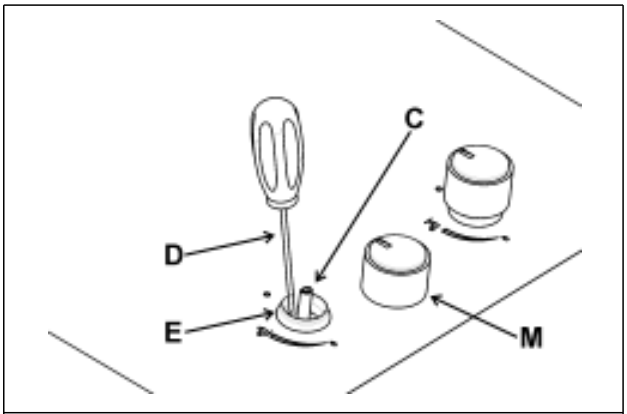


FIG. 13

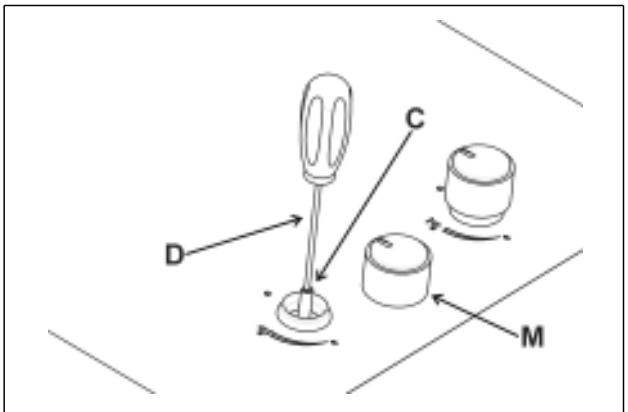


FIG. 13/A

CONVERSIONS

12) REPLACING THE INJECTORS

The burners can be adapted to different types of gas by mounting injectors suited to the type of gas in question. To do this, first remove the burner tops using a wrench “B”. Now unscrew injector “A” (see fig. 14) and fit a injector corresponding to the utilized type of gas in its place.

It is advisable to strongly tighten the injector in place.

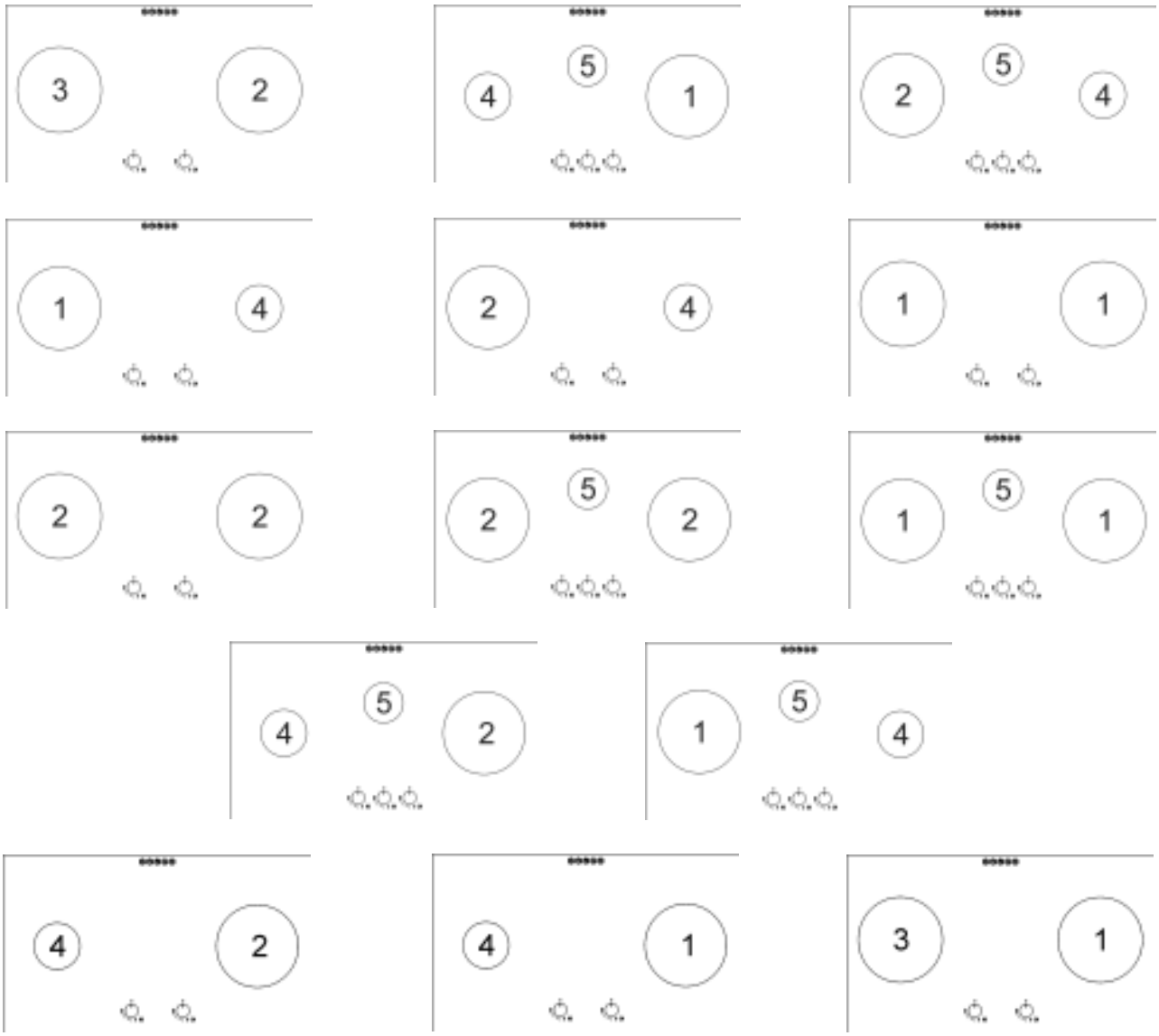
After the injectors have been replaced, the burners must be regulated as explained in paragraphs 11. The technician must reset any seals on the regulating or pre-regulating devices.

The envelope with the injectors and the labels can be included in the kit, or at disposal to the authorized customer Service Centre.

For the sake of convenience, the nominal rate table also lists the heat inputs of the burners, the diameter of the injectors and the working pressures of the various types of gas.

BURNERS ARRANGEMENT ON THE HOT PLATE

78 cm.



CONVERSIONS

TABLE

BURNERS		GAS	WORKING PRESSURE	HEAT CAPACITY		NOZZLE DIAMETER	HEAT CAPACITY (W)	
No.	Description		mbar	gr/h	l/h	1/100 mm	Min.	Max.
3	DUAL total **	G30 - BUTANE G31 - PROPANE G20 - NATURAL	28-30 37 20	345 339	476	2 x 72B + 46B 2 x 72B + 46B 2 x 115A + 71A	2700 2700 2700	4750 4750 5000
	DUAL central	G30 - BUTANE G31 - PROPANE G20 - NATURAL	28-30 37 20	65 64	86	46B 46B 71A	300 300 300	800 800 **900**
1	DOUBLE CROWN	G30 - BUTANE G31 - PROPANE G20 - NATURAL	28-30 37 20	345 339	476	2 x 72B + 46B 2 x 72B + 46B 2 x 115A + 71A	2700 2700 2700	4750 4750 5000
2	TRIPLE CROWN	G30 - BUTANE G31 - PROPANE G20 - NATURAL	28-30 37 20	291 286	381	100B 100B 145A	1500 1500 1500	4000 4000 4000
4	SEMIRAPID	G30 - BUTANE G31 - PROPANE G20 - NATURAL	28-30 37 20	127 125	167	68 68 98Z	550 550 550	1750 1750 1750
5	AUXILIARY	G30 - BUTANE G31 - PROPANE G20 - NATURAL	28-30 37 20	73 71	95	51 51 75X	450 450 450	1000 1000 1000

Mount with bushing (B) if present (see Fig. 14/A).

BURNERS ARRANGEMENT ON THE HOT PLATE

86 cm.

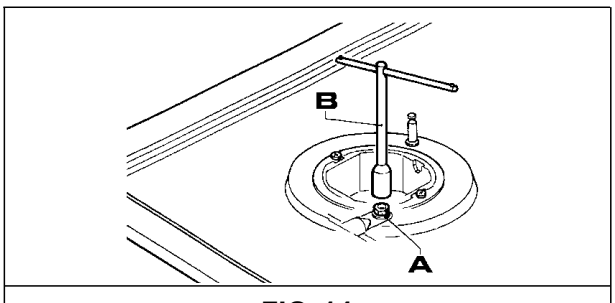


FIG. 14

SERVICING

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

13) REPLACING HOT PLATE PARTS

When parts housed within the hot plate need replacing, it is first necessary to remove the hot plate itself from the cabinet.

After having carried out the above listed operations, the burners (fig. 15), taps (fig. 16) and electrical components can all be replaced (fig. 17).

It is advisable to change seal "D" (fig. 16) whenever a tap is replaced to ensure a perfect tightness.

Greasing the taps (see fig. 18)

If a tap becomes stiff to operate, it must be immediately greased in compliance with the following instructions:

- remove the tap.
- Clean the cone and its housing using a cloth soaked in diluent.
- Lightly spread the cone with the relative grease.
- Fit the cone back in place, operate it several times and then remove it again. Eliminate any excess grease and check that the gas ducts have not become clogged.
- Fit all parts back in place, complying with the demounting order in reverse.
- The tight closure test must be done using a foamy liquid. ***The use of the flame is prohibited.***

To facilitate the servicing technician's task, here is a chart with the types and sections of the powering cables and the ratings of the electrical components.

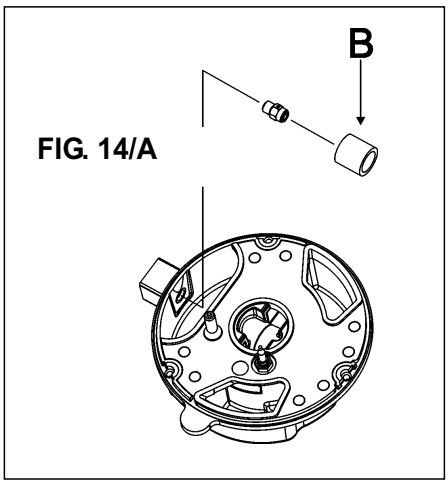


FIG. 14/A

WARNING: MAINTENANCE MUST ONLY BE PERFORMED BY AUTHORISED PERSONS.

FIG. 15

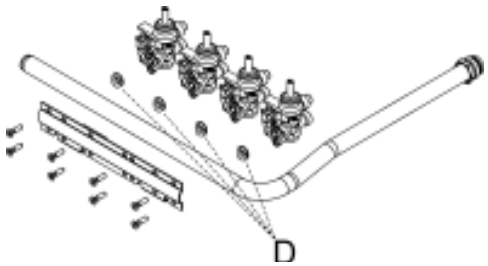


FIG. 16

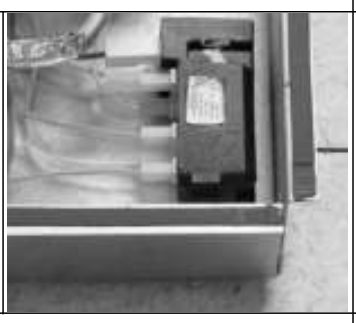


FIG. 17

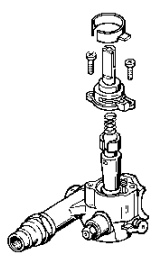


FIG. 18

SERVICING

14) REPLACING THE BATTERY

To change the battery (see fig. 19) comply with following instructions:

- unscrew cap “T” and remove exausty battery.
- Insert a 1.5 V new battery. The positive polarity “+” is turn over inside.
- Rescrew the cap “T”.
- Re-assembly all the movable parts.

WARNING:

the batteries contain a dangerous material for our ambient. Always put them in a separate and safe container.

If you eliminate your appliance, remember to take off the battery.

IMPORTANT: The battery can be rechargeable or not rechargeable.

The rechargeable battery shall be removed from appliance before being recharged. Do not attempt to recharge the not rechargeable batteries.

The power supply poles shall not be short circuited.

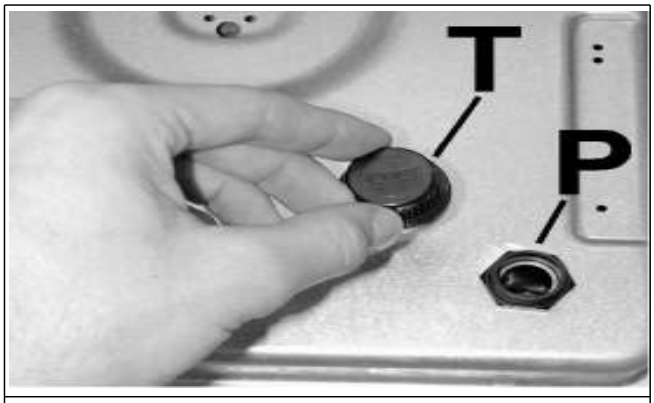


FIG. 19

SERVICING

CABLE TYPES AND SECTIONS

TYPE OF HOT PLATE	TYPE OF CABLE	SINGLE - PHASE POWER SUPPLY
Gas hot plate	H05 RR - F	Section 3 x 0.75 mm^2

ATTENTION!!!
If the power supply cable is replaced, the installer should leave the ground wire (B) longer than the phase conductors (fig. 20) and comply with the recommendations given in paragraph 8.

In case of failure or cut in the cable, please move away from the cable and do not touch it. Moreover the device must be unplugged and not switched on. Call the nearest authorized service center to fix the problem.

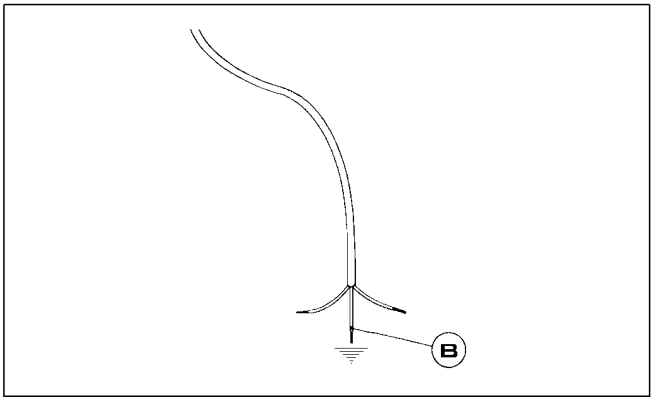


FIG. 20

TECHNICAL DATA ON THE DATA LABEL

78 cm.

2 BURNERS
(DUAL sx - Triple crown dx)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 9.5 kW
Σ Qn Natural Gas Rate = 10.0 kW
Σ Qn Butane Gas Rate = 691 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

2 BURNERS
(Double crown sx dx)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 9.5 kW
Σ Qn Natural Gas Rate = 10.0 kW
Σ Qn Butane Gas Rate = 691 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

2 BURNERS
(Double crown sx - SR dx)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 6.5 kW
Σ Qn Natural Gas Rate = 6.75 kW
Σ Qn Butane Gas Rate = 491 gr/h

Voltage = 220-240V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

2 BURNERS
(Triple crown sx dx)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 8.0 kW
Σ Qn Natural Gas Rate = 8.0 kW
Σ Qn Butane Gas Rate = 582 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

2 BURNERS
(Triple crown sx - SR dx)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 5.75 kW
Σ Qn Natural Gas Rate = 5.75 kW
Σ Qn Butane Gas Rate = 418 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

3 BURNERS
(Double crown sx dx
- Aux. central)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 10.5 kW
Σ Qn Natural Gas Rate = 11.0 kW
Σ Qn Butane Gas Rate = 763 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

2 BURNERS

(2 DUAL)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 9.5 kW
Σ Qn Natural Gas Rate = 10 kW
Σ Qn Butane Gas Rate = 691 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

3 BURNERS

(2 DUAL + Aux. central)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 10.5 kW
Σ Qn Natural Gas Rate = 11.0 kW
Σ Qn Butane Gas Rate = 763 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

TECHNICAL DATA ON THE DATA LABEL

78 cm.

3 BURNERS
(Triple crown dx - SR sx Aux. central)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 6.75 kW
Σ Qn Natural Gas Rate = 6.75 kW
Σ Qn Butane Gas Rate = 491 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

3 BURNERS
(Double crown sx - SR dx Aux. central)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 7.5 kW
Σ Qn Natural Gas Rate = 7.75 kW
Σ Qn Butane Gas Rate = 545 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

3 BURNERS
(Double crown dx - SR sx Aux. central)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate =7.5 kW
Σ Qn Natural Gas Rate = 7.75 kW
Σ Qn Butane Gas Rate = 545 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

3 BURNERS
(Triple crown sx - SR dx Aux. central)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 6.75 kW
Σ Qn Natural Gas Rate = 6.75 kW
Σ Qn Butane Gas Rate = 491 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

3 BURNERS
(Triple crown sx dx - Aux. central)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 9.0 kW
Σ Qn Natural Gas Rate = 9.0 kW
Σ Qn Butane Gas Rate = 654 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

2 BURNERS
(SR sx - TC dx)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 5.75 kW
Σ Qn Natural Gas Rate = 5.75 kW
Σ Qn Butane Gas Rate = 418 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

2 BURNERS
(SR sx - DC dx)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 6.5 kW
Σ Qn Natural Gas Rate = 6.75 kW
Σ Qn Butane Gas Rate = 491gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

2 BURNERS
(DUAL sx - DC dx)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 9.5 kW
Σ Qn Natural Gas Rate = 10.0 kW
Σ Qn Butane Gas Rate = 691 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

TECHNICAL DATA ON THE DATA LABEL

86 cm.

2 BURNERS
(Double crown sx dx)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 9.5 kW
Σ Qn Natural Gas Rate = 10.0 kW
Σ Qn Butane Gas Rate = 691 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

2 BURNERS
(Triple crown sx dx)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 8.0 kW
Σ Qn Natural Gas Rate = 8.0 kW
Σ Qn Butane Gas Rate = 582 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

3 BURNERS
(Triple crown sx dx
- Aux. central)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 9.0 kW
Σ Qn Natural Gas Rate = 9.0 kW
Σ Qn Butane Gas Rate = 691 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

2 BURNERS
(DUAL sx - TC dx)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 8.75 kW
Σ Qn Natural Gas Rate = 9.0 kW
Σ Qn Butane Gas Rate = 636 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

3 BURNERS
(Double crown sx dx
- Aux. central)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 10.5 kW
Σ Qn Natural Gas Rate = 11.0 kW
Σ Qn Butane Gas Rate = 763 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

2 BURNERS
(DUAL sx - DC dx)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 9.5 kW
Σ Qn Natural Gas Rate = 10.0 kW
Σ Qn Butane Gas Rate = 691 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

2 BURNERS
(2 DUAL)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 9.5 kW
Σ Qn Natural Gas Rate = 10.0 kW
Σ Qn Butane Gas Rate = 691 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

3 BURNERS
(2 DUAL- Aux central)

BUTANE = 28-30 mbar
PROPANE = 37mbar
NATURAL = 20 mbar

Σ Qn Butane Gas Rate = 10.5 kW
Σ Qn Natural Gas Rate = 11.0 kW
Σ Qn Butane Gas Rate = 763 gr/h

Voltage = 220-240 V ~
Frequency = 50/60 Hz

If with battery:
Voltage = 1.5 V ⎓

TECHNICAL DATA FOR THE APPLIANCE GAS REGULATION

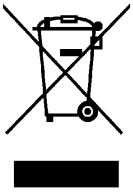
TECHNICAL ASSISTANCE AND SPARE PARTS

Before leaving the factory, this appliance will have been tested and regulated by expert and specialized personnel in order to guarantee the best performances.
Any repairs or adjustments which may be subsequently required may only be carried out by qualified personnel with the utmost care and attention.
For this reason, always contact your Dealer or our nearest After Sales Service Center whenever repairs or adjustments are required, specifying the type of fault and the model of the appliance in your possession.
Please also note that genuine spare parts are only available from our After Sales Service Centers and authorized retail outlets.
The above data are printed on the data label put on the inferior part of the appliance and on the packing label.
The above informations give to the technical assistant the possibility to get fit spare parts and a heaven-sent intervention. We suggest to fill the table below.

MARK: .....

MODEL: .....

SERIES: .....



This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).
This guideline is the frame of a European-wide validity of return and recycling on Waste Electrical and Electronic Equipment.