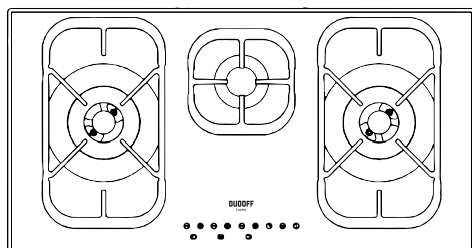
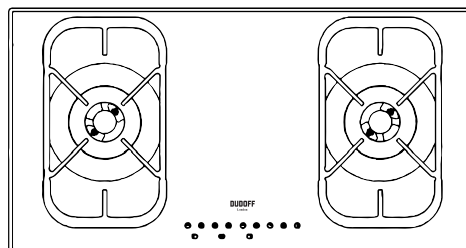


INSTALLATION AND USER INSTRUCTIONS BUILT-IN GAS HOB (TOUCH CONTROL)

G03-Z3



G02-Z3



Dear Customer,

Thank you for having purchased one of our products.

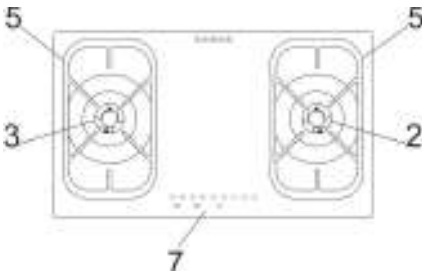
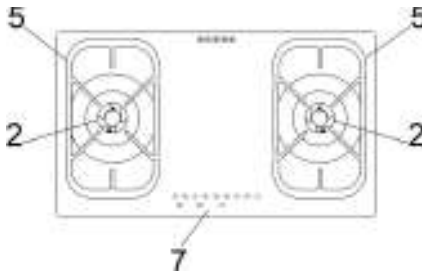
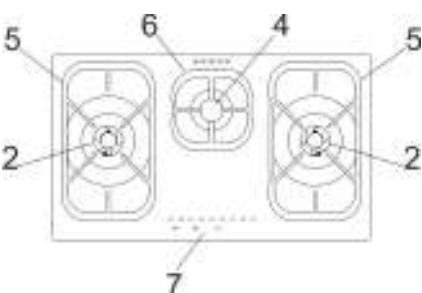
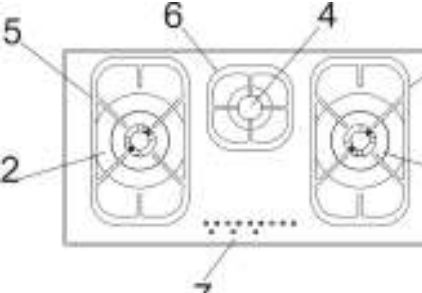
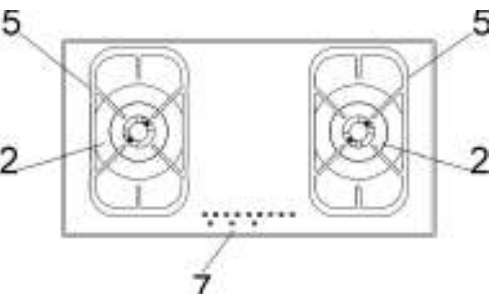
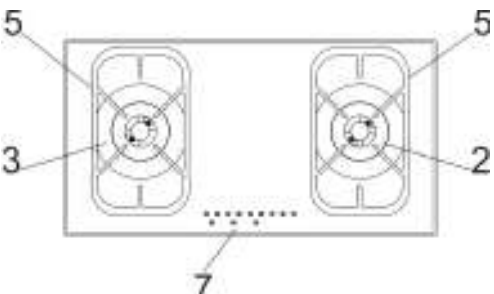
We are certain that this new, modern, functional and practical appliance, built with the very highest quality materials, will meet your requirements in the best possible way. This appliance is easy to use. It is, however, important to thoroughly read the instructions in this handbook in order to obtain 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.***

DESCRIPTION OF HOBS

TYPE: MCGOG

 <p>78 cm.</p>	 <p>78 cm.</p>
 <p>78 cm.</p>	 <p>86 cm.</p>
 <p>86 cm.</p>	 <p>86 cm.</p>

- 2 Triple Ring
- 3 DUAL burner
- 4 Auxiliary burner
- 5 Grid lateral
- 6 Grid central
- 7 Touch control

- 3750 - 3800 W
- 4200 W
- 1000 W

Hob equipped with electronic burner management system, with touch panel burner control.

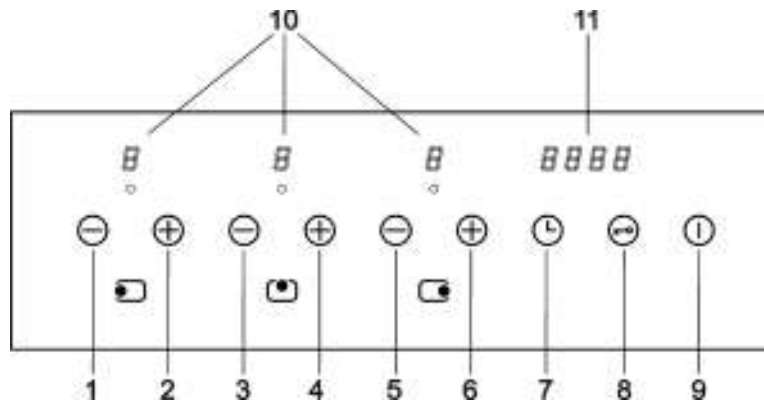
Caution: this appliance has been designed for domestic use in domestic environments by members of the general public. It must be used by fully aware adults. Children should not be allowed to approach or play with the appliance. The easy-to-reach front areas of the appliance may become extremely hot during use.

Supervise children and incapacitated people during use, making sure that they do not touch hot surfaces and stay away from the appliance during operation.

USE

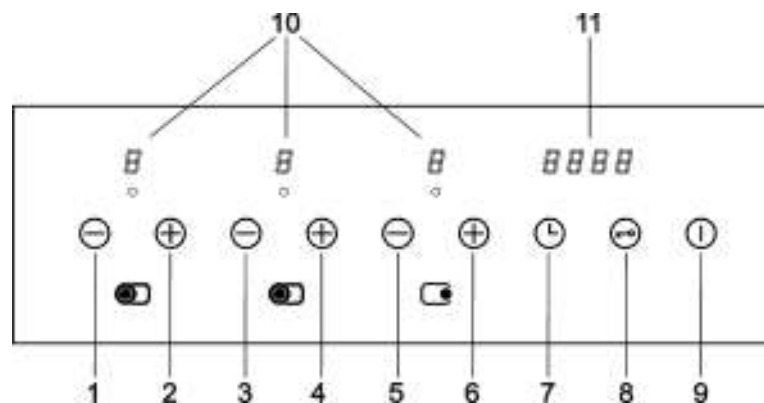
DESCRIPTION OF THE FRONT PANEL CONTROLS

3F of 78/86 cm.



- | | |
|-------------------------------|--------------------------------------|
| 1 - Burner 2 – button (left) | 7 - Clock button |
| 2 - Burner 2 + button (left) | 8 - Safety lock button |
| 3 - Burner 4 – button | 9 - ON/OFF button |
| 4 - Burner 4 + button | 10 - Capacity levels display (0 - 9) |
| 5 - Burner 2 – button (right) | 11 - Display clock |
| 6 - Burner 2 + button (right) | |

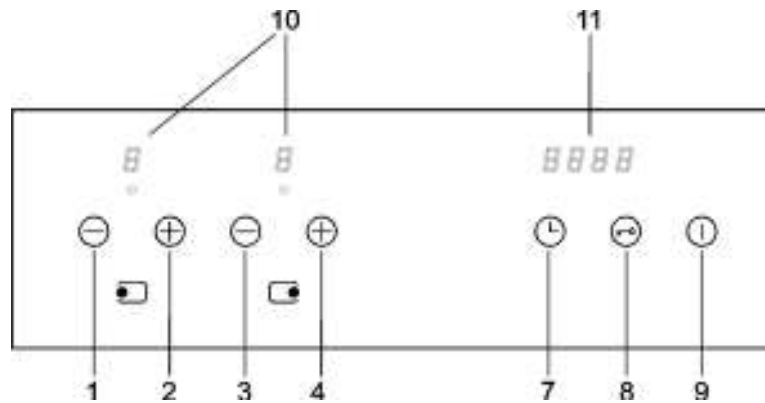
2F of 78/86 cm. (DUAL)



- | | |
|---|--------------------------------------|
| 1 - Burner 3 – button (crown internal and external) | 7 - Clock button |
| 2 - Burner 3 + button (crown internal and external) | 8 - Safety lock button |
| 3 - Burner 3 – button (crown internal) | 9 - ON/OFF button |
| 4 - Burner 3 + button (crown internal) | 10 - Capacity levels display (0 - 7) |
| 5 - Burner 2 – button | 11 - Display clock |
| 6 - Burner 2 + button | |

USE

2F DA 78/86 cm.



- | | |
|-------------------------------|--------------------------------------|
| 1 - Burner 2 – button (left) | 8 - Safety lock button |
| 2 - Burner 2 + button (left) | 9 - ON/OFF button |
| 3 - Burner 2 – button (right) | 10 - Capacity levels display (0 - 9) |
| 4 - Burner 2 + button (right) | 11 - Display clock |
| 7 - Clock button | |

FUNCTIONS available to the user/fitter:

the main functions of the device are:

- ***standby mode (burners off, control panel active).***
- ***Control panel lock to protect against accidental lighting/programming.***
- ***Regulation of the capacity of every burner at 9 levels (7 levels for the hobs with **DUAL** burner).***
- ***Safety lock with manual reset via release procedure carried out from the control panel.***
- ***Procedure to regulate the capacity to the minimum level for every burner (for fitter only).***
- ***Programming the type of fuel used: methane/lpg (for fitter only).***
- ***Programming of the switch off time for every burner.***
- ***Maximum duration time for each burner pre-programmed into the FLASH memory equates to 4 hours.***
- ***Temperature measured on the electronic card.***
- ***Management of anomalies/faults via code indicated on display.***

USE

1) BURNERS

On the surface of the hob, there is a serigraphic figure above each knob, indicating the burner to which the knob refers. After turning on the gas at the main or opening the valve on the gas bottle, light the burners as indicated below.

Switching on the Hob

To switch on the hob, press the ON/OFF button constantly for at least 2 seconds. The hob will come on and the displays related to the burners will show level zero, corresponding to the status of burners off.

Lighting a burner

To light the burner 2 (or the burner 4), press and release the + button of the burner you wish to light. You have 3 seconds to press the + button again to light the burner at level 9, otherwise, if you press the – button, it will be lit at level 5. The control system will now make a maximum of 3 attempts at intervals of 10 seconds.

*The **Dual burner**, instead, can be lit partially (internal ring) or completely (internal and external ring) depending on which buttons are pressed to light the burner. In particular, to light the internal ring only, press button 4, and then you will have 3 seconds time to press button 4 again and light the burner at level 7.*

To light the internal and the external ring simultaneously, press button 2, and then you will have 3 seconds time to press button 2 again and light both burner rings at level 7.

If you wish to light the external burner ring when the internal ring is already lit, this will anyway involve switching off the internal ring and then lighting it again.

Should the burner fail to light after the third attempt, it locks and the corresponding Led displays the letter “b”. To release the burner, see the relative procedure further ahead.

Every burner for which the relative timer has not been programmed will switch off automatically after 4 hours of constant operation.

The ignition of the burner is also indicated by the relative indicator, which remains active the whole time the burner is lit.

Regulating the burner flame level

With the burner lit, to increase the capacity level you must press the + button, while it is necessary to press the - button to reduce the capacity level. To obtain a continuous variation in the capacity level, it is sufficient to keep the + or - button pressed and release it at the level required. The capacity level varies from 1 to 9.

*The **Dual burner**, instead, can be adjusted in two ways depending on whether it is lit partially (internal ring) or completely (internal and external ring). When the internal ring only is lit, press button 4 to increase the capacity level, or press button 3 to decrease it. To obtain a continuous variation in the capacity level, you just need to keep button 4 or 3 pressed and then release it at the required level. The capacity level can vary from 1 to 7.*

When the internal ring is lit together with the external one, to increase the capacity level you can press button 2 or 4 indifferently, as the level variation will occur on both rings simultaneously, while to decrease the capacity level press button 1 or 3 (to obtain a continuous variation in the capacity level, you just need to keep the button pressed and then release it at the required level). Also in this case the capacity level can vary from 1 to 7.

USE

Switching off a burner

To switch off a burner it is necessary to press the + and - button simultaneously for a moment. The corresponding Led will display the letter "H" (hot) for a few minutes to indicate that the burner is hot.

*The **Dual burner**, instead, can be switched off in two ways depending on whether it is lit partially (internal ring) or completely (internal and external ring). Both when the internal ring only is lit and when the internal ring is lit together with the external one, press button 4 and 3 simultaneously for a short time to switch off the burner completely. In case the internal ring is lit together with the external one, and you wish to switch off the external burner ring only, press button 2 and 1 simultaneously for a short time.*

Switching off all the burners

To switch off all the burners at the same time, simply press the ON/OFF button. This will place the hob in OFF status.

Programming the burner switch-off time

It is possible to independently programme each burner to switch off automatically after a specific length of time.

*It is possible to programme the timer of a lit burner only, and in the case of a **Dual burner**, this possibility is limited to the internal ring.*

To programme the timer of a burner, press the Clock button (7). On time display the writing TIME will appear. Now pressing - or + button of the burner to be timed, the writing TIME disappears and the writing 0:00 will appear. The burner selected is identified by the relative flashing indicator (flashing fast). The timer display will indicate 0.00, meaning that the timer related to the burner selected is not active. To programme the switch-off time of the burner selected, press the Clock button (7) again; the timer display will indicate 0.00. The flashing digit to the left of the dot indicates the hours, while those to the right indicate the minutes. By pressing buttons - and + of the burner selected it is possible to increase or decrease the operating hours from 0 to 9. Keeping buttons + or - pressed (of the burner selected) the change in the number of hours will take place continuously.

To specify the number of minutes, press the Clock button (7) again. The digits to the right of the dot will start flashing. Set the minutes in the same way as indicated for the hours.

When programming the time it is possible to zero the current setting at any time by pressing buttons - and + (of the burner selected) together. A time equal to zero deactivates the burner timer. To confirm the time shown on the display, press the Clock button (7). At this point, only the indicators of the burners with the timer active continue to flash.

Press the Clock button (7) to return to timer programming mode and see the time remaining until switch-off or to change the current settings. If no button is pressed for more than 10 seconds during programming, the programming procedure is interrupted automatically and the main display returns. Any settings being changed on the burner selected will not be lost and the relative time is active.

The timer can be programmed both with the burner switched off or lit, and the counter will start immediately after the time programmed has been confirmed. When the time is up, the timed burner will be switched off and a sequence of acoustic signals lasting 30 seconds will be emitted (this acoustic signal can be stopped by pressing the Clock button (7)).

If the user switches off a burner, the relative timer is deactivated.

*The timer programme of a **Dual burner** will always be effective after switching off the burner completely, both in case the internal ring only was lit and in case both burner rings were lit.*

USE

Regulating the clock

Following interruptions to the power supply, it is necessary to set the time displayed by the clock inside the hob.

To regulate the clock, press the buttons 7 and 8 together for at least 3 seconds.

The flashing digit to the left of the dot indicates the hours, while those to the right indicate the minutes. It is possible to increase or decrease the hours using buttons 2 or 1 and by keeping buttons 2 or 1 pressed the change in the number of hours takes place continuously.

To regulate the minutes, press the Clock button (7) again. The digits to the right of the dot will start flashing. Now change the minutes in the same way as indicated for the hours.

Press the Clock button (7) to memorise the time programmed.

Releasing the burner

When a burner is locked the relative display shows the letter "b". The burner is released by pressing buttons 1 and 8 together constantly for at least 2 seconds. When released, the burners are reset to level 0, ready to be lit again.

N.B: if the release procedure is repeated 5 times in a row during a 15 minute time span, the device will indicate FLT06 and will accept no further request for release for another 15 minutes.

Child lock function (for the hobs with DUAL burner).

It is activated only with hob off by pressing the button 8 for at least 3 seconds. The activation of the Child Lock function is visible through the switching on of the decimal points on the flow rate level displays of each burner and entails the complete lock of the keyboard.

The function is deactivated by pressing again the button 8 for at least 3 seconds (the unlock of the keyboard is visible through the switching off of the decimal points on the flow rate level displays).

It is not possible to release a locked burner when the control panel lock is active. It will be therefore necessary to release the control panel before activating the burner release procedure.

Locking the control panel

This is activated by pressing button 8 only for at least 2 seconds. All burner levels will remain stable. The control panel locked status occurs when the decimal points on the display of the capacity level related to each burner light up. While the control panel is locked it is no longer possible to change the levels of the burners or change the timer settings, but it is possible to switch off the hob by pressing the ON/OFF button (safe switch-off).

It is not possible to release a locked burner when the control panel lock is active. It will be therefore necessary to release the control panel before activating the burner release procedure.

Releasing the control panel

The control panel is released by pressing button 8 and button 2 for at least 2 seconds. The control panel is released when the flame level points on the display go out.

USE

Burners	Power W	Ø pan cm
DUAL total	4200	22 ÷ 27
DUAL central	900	8 ÷ 16
Auxiliary	1000	16 ÷ 18
Triple Ring	3800-3750	24 ÷ 26

WARNINGS:

- *never leave the appliance unattended while the burners are in use and ensure that children are kept at a safe distance. Make sure that pan handles are correctly positioned and supervise the cooking of foods in oil and fat, as these are highly flammable.*
- *Do not use sprays near the appliance during use.*
- *Do not drag pans across the glass hob as this may scratch the surface.*
- *Should a crack appear on the surface of the glass, disconnect the appliance from the electricity supply immediately.*
- *Do not use the hob as a work surface.*
- *Do not place pans with an unstable or deformed*

- bottom on the burner, as these may tip or spill their contents, causing accidents.*
- *The pans must not extend beyond the edge of the hob.*
- *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.*

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

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.

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 ventilated by keeping the natural air vents clear (fig. 3) and by activating the mechanical aeration device (suction hood or electric fan fig. 4 and fig. 5).
- Intensive and lengthy use of the appliance may require additional ventilation. This can be achieved by opening a window or by increasing the power of the mechanical exhausting system if installed.
- 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)

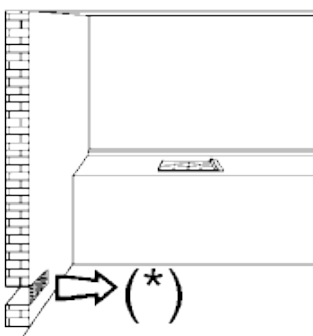


FIG. 1

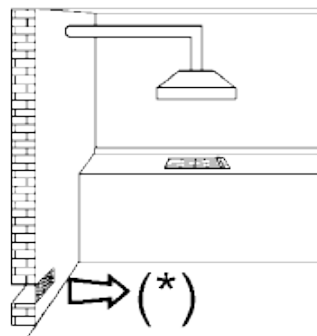


FIG. 2

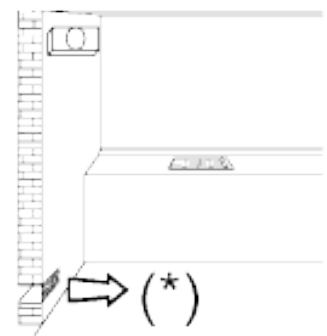


FIG. 3

CLEANING

CAUTION:
before cleaning the appliance, disconnect it from the gas and electricity supplies.

2) WORKTOP

It is very important to clean the hob every time you use it, while the glass is still warm.

Do not clean using abrasive metal scourers, powder abrasives or corrosive sprays.

Depending on the degree of dirt, we recommend:

- for light stains, a damp sponge is sufficient.

Be aware that the razor can cause wounds.

- Traces of liquid spilled from pans can be eliminated with vinegar or lemon juice.

- **Never allow sugar or sugary foods to fall on the hob while cooking. Should this occur, switch off the hob and clean it immediately with hot water.**

- As time goes by metallic reflections, colouring or scratches may appear due to poor cleaning and the incorrect movement of pans. Scratches are hard to eliminate but do not affect the correct operation of your hob.

Periodically wash the hot plate, the enamelled steel pan support, the enamelled burner caps "A", "B" and "C" and the burner heads "T" (see fig. 4 and 5) with lukewarm soapy water. They should also be cleaned plugs "AC" and flame detection "TC" (see fig. 4). Clean them gently with a small nylon brush as shown (see fig. 6) 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.

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

- check that burner head slots "T" (fig. 4) have not become clogged by foreign bodies.
- Check that enamelled burner cap "A-B-C" (fig. 4-5) have correctly positioned on the burner head. It must be steady.
- 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.

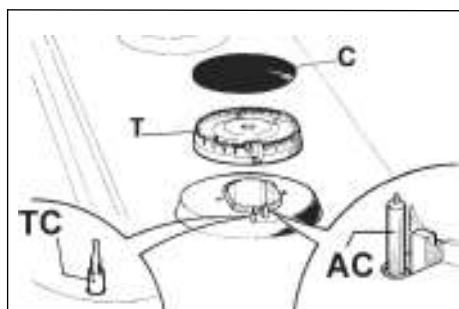


FIG. 4

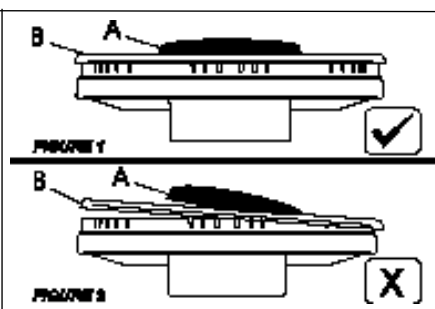


FIG. 5

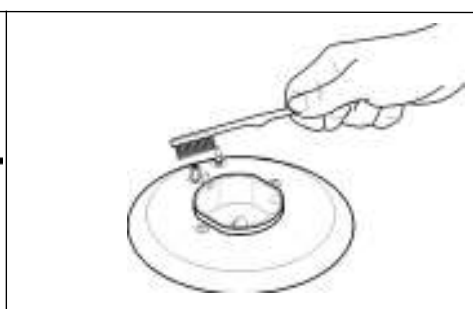


FIG. 6

INSTALLATION

TECHNICAL INFORMATION FOR FITTERS

Installation and all the regulation, transformation and maintenance operations listed in this section must be carried out exclusively by qualified personnel.

The appliance must be correctly installed in conformity with current law and the manufacturer's instructions.

Incorrect installation may cause injury to people or animals, or damage to items, for which the manufacturer cannot be held responsible.

Throughout the life of the system, the devices for the safety and automatic regulation of the appliances must only be modified by the manufacturer or the duly authorised supplier.

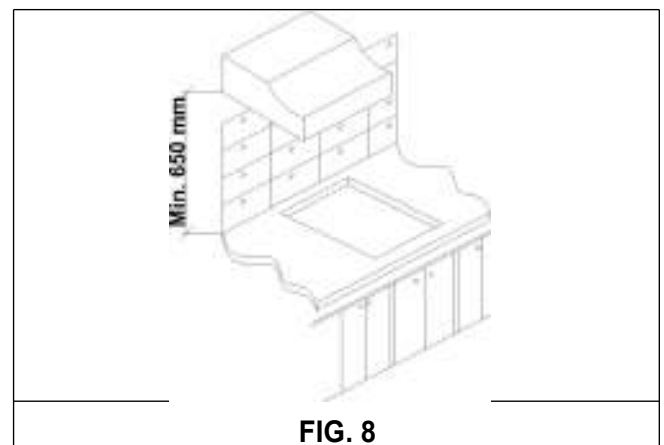
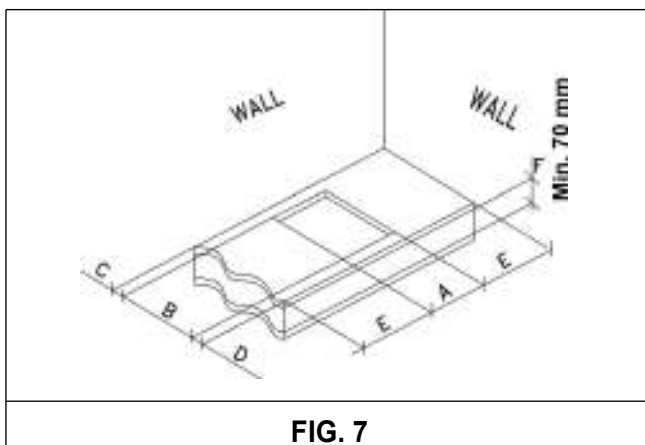
INDICATIONS FOR INSTALLATION

- The device is designed to remain operational for less than 24 h (non-permanent operating system). When this limit is reached, a regulation stoppage occurs so the device can check its efficiency.
- This automatic device is a safety device and must not be altered. Interference with this device will eliminate any responsibility by the manufacturer and invalidate the warranty.
- Observe the national and European standards applicable (e.g., EN 60335-1/EN 50165) in relation to electrical safety.

- Before entry into operation, check the wiring carefully: incorrect wiring may damage the device and jeopardise the safety of the system.
- Connect and disconnect the hob only after cutting off the electricity supply.
- Avoid exposing the device to drops of water.
- Avoid laying the valve wires along with the high voltage wires of the ignition transformer.
- Ensure that there is nothing on the hob, particularly on the area of the control panel, before switching on.
- After switching on the hob, wait a few seconds to complete the automatic calibration procedure of the control panel.
- In the event of a "partial" short circuit or insufficient insulation between the line and earth, the voltage on the sensor electrode may be reduced so much that it causes the device to lock, due to the impossibility to sense the flame signal.
- The extra low voltage (ELV) circuit is not safe to touch (only main insulation in compliance with EN 60730-1), so the installation must guarantee the level of protection against electric shock equivalent to double insulation for the user interface.

MEASUREMENTS TO OBSERVE (in mm)

	A	B	C	D	E
2F - 3F (78)	705	405	95	95	97.5 min.
2F - 3F (86)	705	405	95	95	97.5 min.



INSTALLATION

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) INSERTING THE HOB

After removing the outer and inner packing of the various mobile parts, ensure that the hob is undamaged. If you are in any doubt, do not use the appliance and contact qualified personnel.

The packing elements (cardboard, bags, polystyrene, nails must not be left within the reach of children as they are potential sources of danger.

Make a hole in the worktop to accommodate the hob, using the measurements indicated in fig. 7, ensuring that the critical dimensions of the space in which the appliance must be installed are observed (see fig. 8).

The appliance must belong to class 3 and is therefore subject to all the indications of the standards for such appliances.

The appliance can be installed with just one lateral wall (to the right or left of the hob), higher than the hob and positioned at a minimum distance as described in the table below.

3A) CYLINDER HOLDER COMPARTMENT

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

The cylinder holder compartment must have the following characteristics:

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

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

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

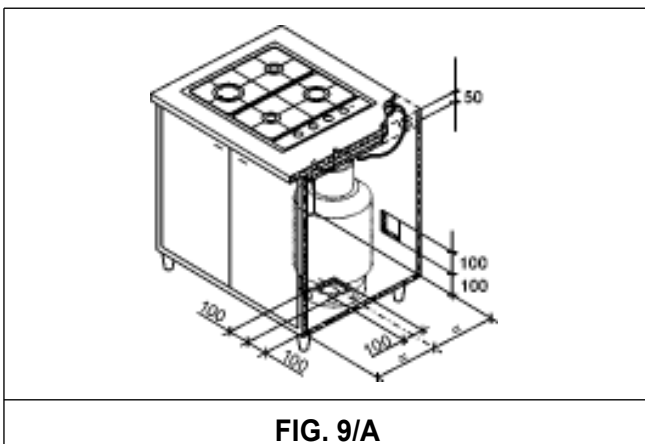


FIG. 9/A

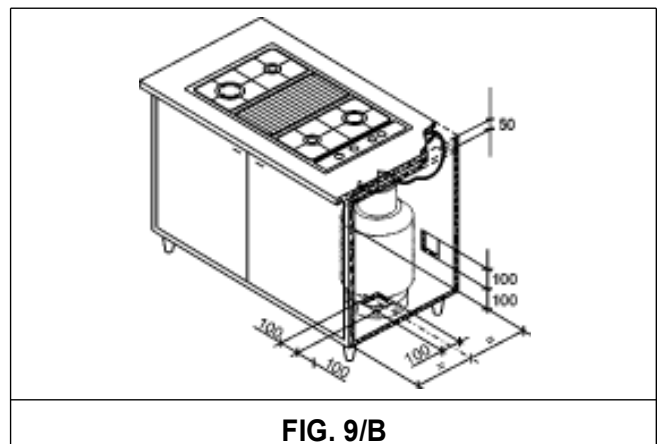


FIG. 9/B

INSTALLATION

4) FITTING THE HOB

The hob is equipped with a special seal to avoid any infiltration of liquid into the unit. To apply this seal correctly, please follow the instructions given below carefully:

- remove all the mobile parts of the hob.
- Cut the seal into 4 strips of the lengths suitable to fit it along the 4 sides of the glass.
- Turn the hob upside down and place the adhesive side of the seal "E" (fig. 10/A) correctly under the edge of the hob so that the outer edge of the seal perfectly matches the outer perimeter edge of the glass. The ends of the strips must match without overlapping.
- Stick the seal to the glass evenly and securely, using your fingers to press it into place.
- Position the hob in the hole in the unit and fasten it in place using the appropriate screws "F" of the fastening hooks "G" (see fig. 10/B).
- In order to avoid accidental contact with the surface of the box of the overheated hob during use, it is necessary to install a wooden divider at a minimum distance of 70 mm from the top, fastening it in place with screws (fig. 7).
- To fasten this product to the supporting structure, we advise you not to use mechanical or electrical screwdrivers and to exercise moderate pressure by hand on the fastening hooks.

IMPORTANT INSTALLATION INSTRUCTIONS

The appliance can be installed with just one lateral wall (to the right or left of the hob), higher than the hob and positioned at a minimum distance as indicated in figure 7. Moreover, the rear wall and the surfaces adjacent to and surrounding the hob must resist an temperature of 90 °C.

The glue which joins the plastic laminate to the

unit must be able to resist temperatures of at least 150 °C to prevent the coating from becoming unstuck.

The appliance must be installed in compliance with the indications of the standards in force. This appliance is not connected to a device for the evacuation of the combust products. Consequently it must be connected in compliance with the installation instructions mentioned earlier. Particular attention must be paid to the information on ventilation and aeration provided below.

5) VENTILATION

The room where the appliance is installed must be permanently ventilated to guarantee its correct operation. The amount of air necessary is that required for the correct combustion of gas and the ventilation of the room, which must measure at least 20 m³. The natural airflow must take place directly through permanent openings made in the walls of the room to be ventilated, which lead outside and have a minimum section of 100 cm² (see fig. 3). These openings must be made so that they cannot be blocked.

Indirect ventilation is also allowed by drawing in air from rooms next to that to be ventilated, absolutely observing the indications of the standards in force.

6) POSITIONING AND AERATION

Gas hobs must always eliminate the products of combustion through hoods connected to chimneys, flues or directly outside (see fig. 2). If it is not possible to fit a hood, a fan installed in a window or an outside wall can be used simultaneously with the appliance (see fig. 3), as long as the provisions concerning ventilation listed in the standards in force are strictly observed.

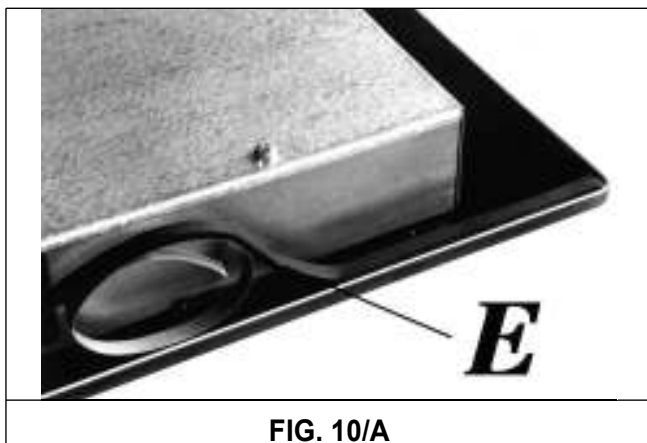


FIG. 10/A

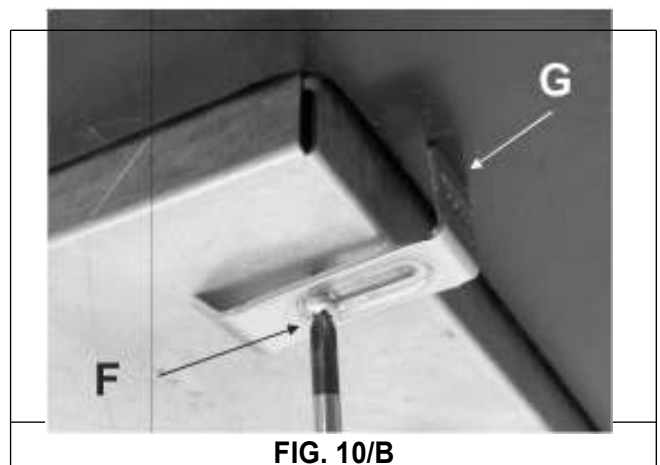


FIG. 10/B

INSTALLATION

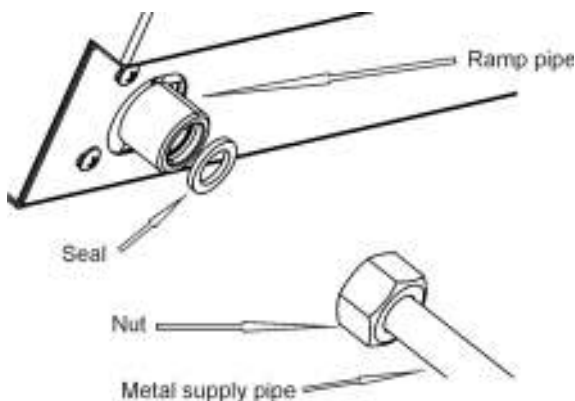
7) GAS CONNECTION

Before connecting the appliance, ensure that the data on the label applied to the lower part is compatible with that of the gas distribution network.

A printed label of this booklet and one applied to the underside of the hob indicate the instructions for regulating the appliance: type of gas and working pressure.

When the gas is distributed through channels, the appliance must be connected to the gas delivery system:

- with hard steel piping compliant with the standards in force, the joints of which must be made using threaded fittings compliant with EN 10226.
- with copper piping compliant with the standards in force, the joints of which must be made using mechanical seal fittings compliant with the standards in force.
- with continuous wall stainless steel flexipipe, compliant with the standards in force, with a maximum extension of 2 metres and seals compliant with the standards in force. This pipe must be installed so that it cannot come into contact with the moving parts of the module it is built into (drawers for instance) and must not cross compartments that can be filled.



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).

When the gas is delivered directly from a bottle, the appliance, fed with a pressure regulator compliant with the standards in force must be connected:

- with copper piping compliant with the standards in force, the joints of which must be made using mechanical seal fittings compliant with the standards in force.
- With continuous wall stainless steel flexipipes, compliant with the standards in force, with a maximum extension of 2 metres and seals compliant with the standards in force. This pipe must be installed so that it cannot come into contact with the moving parts of the module it is built into (drawers for instance) and must not cross compartments that can be filled. We advise the application of a special adapter (easily available on the market) to the flexipipe, to facilitate the connection with the hose support of the pressure regulator mounted on the bottle.

When the connection is complete, check that it is perfectly sealed, using a soapy solution and never a flame.

WARNINGS:

- **remember that the gas entry fitting of the appliance is a 1/2" threaded conic gas male fitting compliant with EN 10226.**
- **The appliance is compliant with the indications of the following European Directives:**
CEE 2009/142 in relation to gas safety.
Moreover, the walls and the surfaces adjacent to and surrounding the hob must resist an temperature of 90 ° C.

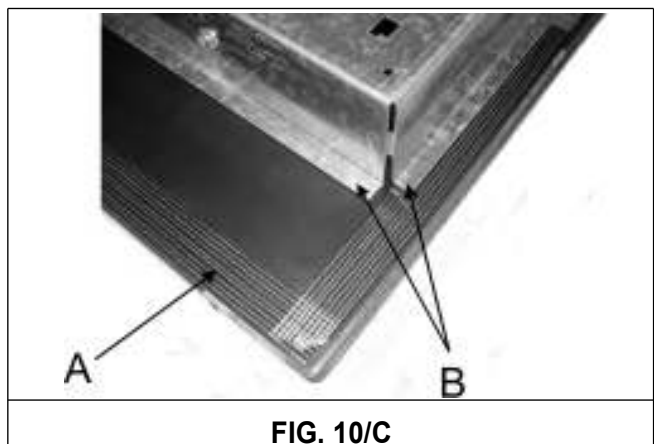


FIG. 10/C

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 connection must be made in compliance with the standards and legal provisions in force.

Before making the connection, ensure 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 socket or system has an effective earth connection in compliance with the standards and legal provisions currently in force. We cannot accept any responsibility for failure to observe these provisions.

When the appliance is connected to the power supply via socket:

- fit a standard plug suited to the load indicated on the label to the power cable "C" if necessary.
- Connect the wires in compliance with the diagram in fig. 11, ensuring that the following are observed:

letter L (phase) = brown wire;

letter N (neutral) = blue wire;

earth symbol \perp = green-yellow wire.

- The power cable must be positioned so that it does not reach an temperature of 90 °C in any point.
- Do not use reductions, adapters or shunts for the connection, as they could make false contacts causing hazards due to overheating.
- The socket must be accessible after fitting.

When the connection is made directly to the electricity main:

- insert an omnipolar switch between the appliance and the power network, in a size suited to the load of the appliance, with a minimum aperture between contacts of 3 mm.
- Remember that the earth cable must not be interrupted by the switch.
- The electrical connection may also be protected with a highly sensitive differential switch.

We strongly recommend that you connect the appropriate green-yellow earth wire to an efficient earth 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.

The manufacturer declines all responsibility for damages suffered by people and items due to failure to observe the aforementioned indications, or deriving from interference with a single part of 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 Directives in force relating to:

- **compatibility electromagnetic (EMC);**
- **electrical security (LVD);**
- **restriction of use of certain hazardous substances (RoHS);**
- **EcoDesign (ERP).**

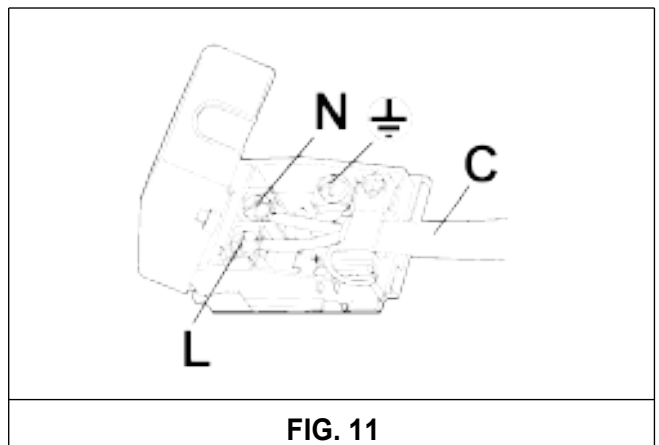


FIG. 11

REGULATION AND TRANSFORMATION OPERATIONS

The regulation operations listed below are reserved to qualified fitters only. After carrying out any regulation or pre-regulation operations, any seals must be replaced by the technician. The regulation of primary air to our burners is not necessary.

9) PROCEDURE FOR REGULATING THE MINIMUM CAPACITY OF THE BURNERS

The procedure for acquiring the minimum capacities allows the modification of the minimum capacity programmed, adapting every burner to the characteristics of the gas distribution network to which the hob is connected.

The procedure is activated by pressing the 2, 1 and 4 buttons continuously for 3 seconds, with all the burners switched off (standby).

The activation of the regulation procedure is indicated on the display with the word "MIN". At this point it is possible to select the burner to be regulated using buttons + and -. After confirmation the burner selected ignites at the minimum and the capacity can be increased or decreased to the minimum level using the + and - buttons of the burner. During the display regulation procedure, the flame display levels will show the indication - if the minimum level programmed corresponds with the factory setting, and the indication will change π or \sqcup in flashing mode, indicating a higher or lower capacity than that programmed.

To confirm the minimum capacity required, it is necessary to press the Clock button (7). The word "MIN" will continue to be present and none of the leds will flash. At this point it is possible to press the Clock button (7) to exit the procedure, or press buttons + and - to select another burner and programme its minimum capacity. The minimum capacity levels will then be acquired and memorised by the device, and will be used in the normal use of the hob (see fig. 12).

*Adjusting the minimum capacity of the external ring of the **Dual burner** will anyway involve lighting the internal burner ring at its minimum level.*

Selecting the type of gas

It is possible to configure the hob to work with methane gas or lpg. To activate the gas selection procedure, the hob must be working and all the burners must be switched off. Simply press the 2, 1 and 3 buttons for at least 3 seconds. The start of the gas selection procedure is indicated by the switch-off of the burner level displays and the appearance of "Met" or "Lpg" on the timer display, depending on the current configuration. It is possible to select the setting required, using buttons 2 and 1. To complete the procedure the operator must press the Clock button (7).

The activation of this function implicates the cancellation of any switch-off times programmed for the burners (see fig. 12).

THE BURNERS DO NOT REQUIRE ANY REGULATION OF THE PRIMARY AIR.



REGULATION AND TRANSFORMATION OPERATIONS

10) REPLACING NOZZLES

The burners can be adapted to suited different types of gas by fitting the nozzles that correspond to the gas used. To do this, it is necessary to remove the burner heads and use a straight key "B", to unscrew the nozzle "A" (see fig. 13) and replace it with a nozzle corresponding to the gas used.

We advise you to block the nozzle tightly.

After making these replacements, the technician must regulate the burners as described in paragraph 9, seal any regulation or pre-regulation organs and apply the label corresponding to the new gas regulation carried out on the appliance in place of that

previously applied. This label is contained in the spare nozzle bag.

For the ease of the fitter, we have prepared a table indicating the flow capacities, the heat capacities of the burners, the diameter of the nozzles and the working pressure for the various types of gas.

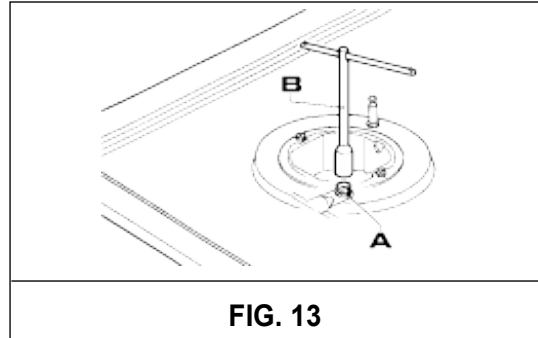
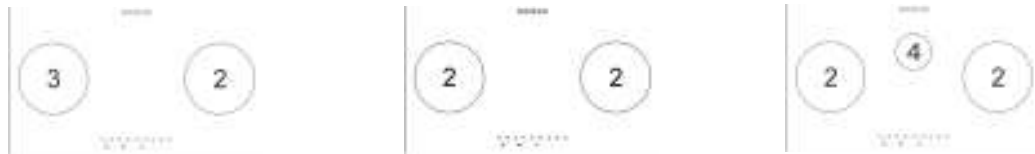


FIG. 13

ARRANGEMENT OF THE BURNERS

78 cm.



86 cm.



TABLE

BURNERS		GAS	WORKING PRESSURE mbar	HEAT CAPACITY		NOZZLE DIAMETER 1/100 mm	HEAT CAPACITY (W)	
No.	DESCRIPTION			g/h	l/h		Min.	Max.
2	TIPLE RING	G30 - BUTANE G31 - PROPANE G20 - NATURAL	28 - 30 37 20	276 271	357	100 B 100 B 145 A	1800 1800 1800	3800 3800 3750
3	DUAL total	G30 - BUTANE G31 - PROPANE G20 - NATURAL	28 - 30 37 20	345 339	476	2 x 69A + 46 B 2 x 69A + 46 B 2 x 110 A + 71 A	1800 1800 1800	4200 4200 4200
	DUAL central	G30 - BUTANE G31 - PROPANE G20 - NATURAL	28 - 30 37 20	65 64	86	46 B 46 B 71 A	450 450 450	900 900 900
4	AUXILIARY	G30 - BUTANE G31 - PROPANE G20 - NATURAL	28 - 30 37 20	73 71	95	50 50 72 X	450 450 450	1000 1000 1000

REGULATION AND TRANSFORMATION OPERATIONS

Display of the temperature inside the hob

There is a temperature sensor inside the electronic card with which it is possible to show the temperature inside the hob directly on the timer display. The display is activated by pressing the 2 and 1 buttons with buttons 7 and 8 continuously for at least 3 seconds. In this condition it is no longer possible to use button 7 for settings related to the programming of the burner switch-off time. The same sequence of buttons used to activate the inner display of the temperature must be used to deactivate it.

Electronic self-diagnosis

The electronic cards constantly control their own status. Should hardware problems or faults inside the card occur, such as to jeopardise the safety of the end user, the device enters a "safe" status in which the solenoids are switched off and a code relating to the type of fault appears on the display.

	One burner in lockout status	No gas supply	Restore the gas supply and then reset the burners from lockout
		The ionization electrode needs to be cleaned or is not in contact with the flame	Clean the electrode or adjust its position and then reset the burners from lockout
		Device not connected to earth	Check the wiring and then reset the burners from lockout
	Extraneous light / flame detection circuit anomaly on a single burner	Ionization electrode incorrect wiring	Check the wiring
		Circuit failure	Replace the device
	Main valve control circuit anomaly	Circuit failure	Replace the device
	Reference voltage circuit anomaly	Circuit failure	Replace the device
	Watchdog circuit anomaly	Circuit failure	Replace the device
	Microcontroller port anomaly	Circuit failure	Replace the device
	EEPROM anomaly	Circuit failure	Replace the device
	Valve driving circuit anomaly	Circuit failure	Replace the device
	Driving anomaly on valve A	Valve A incorrect wiring	Cut off the power supply, check valve A wiring and then restore the power supply
	Driving anomaly on valve B	Valve B incorrect wiring	Cut off the power supply, check valve B wiring and then restore the power supply
	Driving anomaly on valve C	Valve C incorrect wiring	Cut off the power supply, check valve C wiring and then restore the power supply
	Driving anomaly on valve F	Valve F incorrect wiring	Cut off the power supply, check valve F wiring and then restore the power supply
	Max. limit of 5 resets in 15 minutes exceeded	The burner reset procedure has been carried out more than 5 times in 15 minutes	Wait 15 minutes and then reset the burners from lockout
	Power supply circuit anomaly	Circuit failure	Replace the device
	Generic anomaly	The power supply to the device has been cut off further to another type of failure previously occurred	Reset the burners from lockout
	Resonator anomaly	Circuit failure	Replace the device
	All burners in lockout status	No gas supply	Restore the gas supply and then reset the burners from lockout
		The ionization electrodes need to be cleaned or are not in contact with the flame	Clean the electrodes or adjust their position and then reset the burners from lockout
		Device not connected to earth	Check the wiring and then reset the burners from lockout
		Gas leakage from a valve causing the unwanted ignition of a second burner during the ignition of the first one. The flame on in the second burner for more than 10 seconds causes this type of anomaly.	Replace the faulty valve
	Control logic communication errors	Circuit failure	Replace the device
	Keyboard control error	A mechanical deformation may have jeopardized the keyboard good positioning on the glass surface	Wait a few seconds for the keyboard recalibration; if the error persists, cut off and then restore the power supply; if the error still persists, replace the device
	Keyboard hardware error	Circuit failure	Make sure that the keyboard card is correctly inserted into the connector. If yes, replace the device
	Keyboard hardware error	Circuit failure	Make sure that the keyboard card is correctly inserted into the connector. If yes, replace the device

MAINTENANCE

Before carrying out any maintenance, disconnect the appliance from the gas and electricity supplies.

INDICATIONS FOR INSTALLATION

- The device is designed to remain operational for less than 24 h (non-permanent operating system). When this limit is reached, a regulation stoppage occurs so the device can check its efficiency.
- This automatic device is a safety device and must not be altered. Interference with this device will eliminate any responsibility by the manufacturer and invalidate the warranty.
- Observe the national and European standards applicable (e.g., EN 60335-1/EN 50165) in relation to electrical safety.
- Before entry into operation, check the wiring carefully: incorrect wiring may damage the device and jeopardise the safety of the system.
- Connect and disconnect the hob only after cutting off the electricity supply.
- Avoid exposing the device to drops of water.
- Avoid laying the valve wires along with the high voltage wires of the ignition transformer.
- Ensure that there is nothing on the hob, particularly on the area of the control panel, before switching on.
- After switching on the hob, wait a few seconds to complete the automatic calibration procedure of the control panel.

- In the event of a “partial” short circuit or insufficient insulation between the line and earth, the voltage on the sensor electrode may be reduced so much that it causes the device to lock, due to the impossibility to sense the flame signal.
- The extra low voltage (ELV) circuit is not safe to touch (only main insulation in compliance with EN 60730-1), so the installation must guarantee the level of protection against electric shock equivalent to double insulation for the user interface.

11) REPLACING COMPONENTS

To replace the components housed inside the hob it is necessary to remove the flanges by loosening the screws (fig. 14), removing the ceramic glass surface.

After carrying out the operations listed above, it is possible to replace the solenoids (fig. 15 - 16), the electrical components and the electronic card (fig. 17 - 18).

We advise you to change the seal “D” (fig. 16) every time you replace a solenoid, in order to guarantee a perfect seal between the body and the ramp.

To facilitate the work of the maintenance operator, we have prepared a table, printed on the next page, indicating the power cable types and sections.

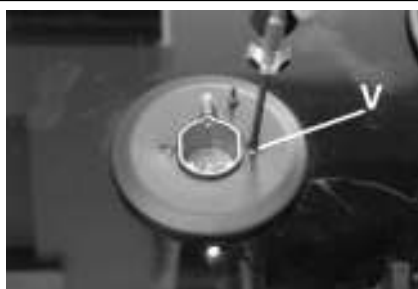


FIG. 14

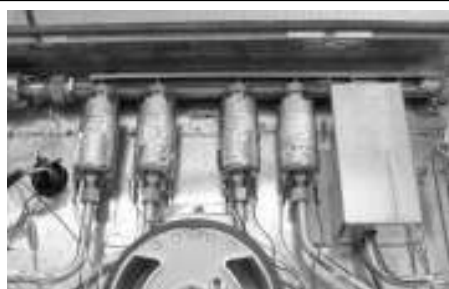


FIG. 15

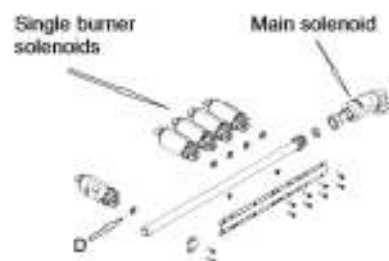
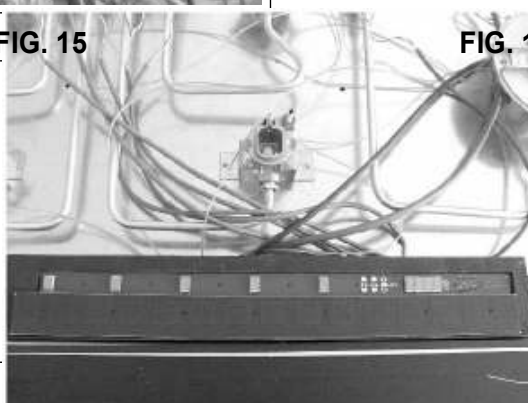


FIG. 16



FIG. 17



MAINTENANCE

POWER CABLE TYPES AND SECTIONS

TYPE OF HOB	TYPE OF POWER	CABLE MONOPHASE
Gas hob	H05 RR-F	Section 3 x 0.75 mm ²

CAUTION!!!

When replacing the power cable, the fitter must keep the earth conductor "B" longer than the phase conductor (fig. 19) and must also observe the warnings indicated in paragraph 8.

WARNING: MAINTENANCE MUST ONLY BE PERFORMED BY AUTHORISED PERSONS.

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.

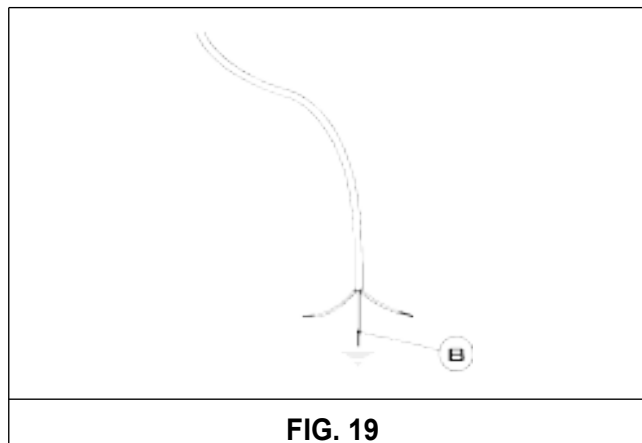


FIG. 19

TECHNICAL DATA

DESCRIPTION

The electronic card enables the management of a gas hob with 2/3 burners. This device works in conjunction with the Brahma VPC01 valves, which allow the regulation of the capacity of each individual burner powered by methane gas or lpg. The device is also made up of a user interface with display in seven segments and a touch panel.

MAIN FEATURES

The basic features are listed below:

- display in 7 red segments and leds for indication of the capacity level of each individual burner, for indicating the time and settings.
- A touch panel with 9 touch-sensitive areas to select the level of each individual burner, settings, control panel lock and light-up/ switch-off.
- Three 24Vdc outputs for Brahma VPC01 modulating valves.
- 24Vdc output for Brahma VPC01 main valve after the gas manifold.
- RS232 interface for the device diagnostics.
- Three faston inputs for the flame sensor electrodes of the five burners.
- Output for piloting a 220-240 Vac igniter.
- Management of modulation levels pre-programmed into the FLASH memory.
- Possibility for the management of two modulation tables (G20 and G30).
- Procedure incorporated into the device for regulating the minimum level for each burner.
- Power supply card created using switching technology.
- Daily clock in 24h format.

TECHNICAL DATA

Power supply:	100 - 240V a.c. $\pm 10\%$
Frequency:	50 - 60Hz
Absorption:	30VA
Ignition transf. output contacts:	220 - 240V a.c. $\pm 10\%$ – 250mA – $\cos\phi = 0,4$
Sensor electrodes connection:	2.8 x 0.8 mm faston
Working temperature:	-10 °C ÷ +85 °C
Degree of protection:	IP 00
Classification code EN298:	

Specific	Character	Code
1°	Atmospheric	A
2°	Direct ignition of the main burner	M
3°	Repetition of cycle	C
4°	Non-volatile lock	L
5°	Set times	X
6°	Non-permanent operation	N

Maximum length of the wires of external components: $\leq 1\text{m}$

Flame control

The flame sensor device using straightening property of the flame.

Minimum ionisation current:	$0.2 \times A_{DC}$
Maximum ionisation current: (power supply voltage $264V_{RMS}$)	$4.5 \times A_{DC}$
Recommended ionisation current:	3 ÷ 5 times the minimum
Maximum length of cable:	1 m
Minimum insulation resistance of the electrode and the measuring cable towards earth:	$\geq 50M\Omega$
Max. electrode parasite capacity:	$\leq 1\text{nF}$
Max. short-circuit current:	$\leq 200 \times A_{AC}$

TIMES

- waiting time (TW):	1s
- safety time (TS):	4s
- intervention time in the event of switch-off:	3s (compliant with EN 30-1-4)
- inter-waiting or inter-ventilation time:	10s
- waiting time for lock caused by parasite flame:	10s
- pre-ignition time:	0s
- number of ignition attempts:	3

TECHNICAL DATA PRINTED ON THE LABEL

2 BURNERS (86) (1 DUAL + 1 Triple Ring)

G30 - BUTANE = 28 - 30 mbar
G31 - PROPANE = 37 mbar
G20 - NATURAL = 20 mbar

Σ Qn Natural Gas G20 = 7.95 kW
 Σ Qn BUTANE Gas G30 = 8.0 kW
 Σ Qn BUTANE Gas = 582 g/h (G30)
571 g/h (G31)

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

3 BURNERS (86) (2 Triple Ring + 1 AUXILIARY)

G30 - BUTANE = 28 - 30 mbar
G31 - PROPANE = 37 mbar
G20 - NATURAL = 20 mbar

Σ Qn Natural Gas G20 = 8.5 kW
 Σ Qn BUTANE Gas G30 = 8.6 kW
 Σ Qn BUTANE Gas G30 = 625 g/h (G30)
614 g/h (G31)

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

TECHNICAL DATA OF THE APPLIANCE GAS REGULATION

TECHNICAL ASSISTANCE AND SPARES

Before leaving the factory, this appliance was tested and regulated by specially qualified experts in order to guarantee the best operating results.

The original spare parts can be found only in our Technical Assistance Centres and authorised shops. Every repair or regulation operation which should become subsequently necessary must be carried out with the utmost care and attention by qualified personnel.

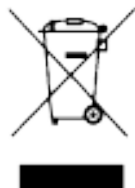
This is why we recommend that you always contact the Dealer who sold the appliance or our nearest Assistance Centre, specifying the brand, the model, the serial number and the type of problem affecting your appliance. The pertinent data is stamped on the label applied to the underside of the appliance and on the label applied to the packing box.

This information enables the technical assistance department to acquire the appropriate spare parts and consequently guarantee prompt and targeted intervention. We recommend that you write this data in the spaces below and keep it to hand at all times:

BRAND:

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.