DUDOFF SINCE 1972
London Living innovation

INSTALLATION AND USER INSTRUCTIONS
BUILT-IN MIXED HOB, INDUCTION DOMINO HOB

GI-Z0102 GI-Z0202 GI-Z0104 ID-Z02




Dear User,
we are sincerely grateful to you for purchasing one of our products.
We are sure that the appliance modern, functional and easy to use, built with the finest materials and components will satisfy all your needs.
We would ask that you read the instructions within this booklet very carefully so as to enable you to obtain quality results from the outsets.
The appliance must be installed only by a qualified electrician in compliance with the instructions provided. The manufacturer declines all responsability for improper installation.

The Manufacturer cannot be held responsible for any imprecision due to printing or copying errors contained in this booklet. The figures shown are purely indicative. We reserve the right to make any changes to our products which we consider to be necessary or useful, also in the interest of the user, without affecting their essential characteristics in terms of functionality and safety. ***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. 04090MU - 27.10.2016 - Rev. 1

WARNING: The appliance and its accessible parts become hot during use.
Care should be taken to avoid touching heating elements.
Children less than 8 years of age shall be kept away unless continuously supervised.
This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
Children shall not play with the appliance.
Cleaning and user maintenance shall not be made by children without supervision.

WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

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

WARNING: If the surface is cracked, switch of the appliance to avoid the possibility of electric shock.

WARNING: do not use a steam cleaning unit of: **stoves, hobs** and **ovens.**

WARNING: the hob is not designed to work with an external timer, or with a remote control system.

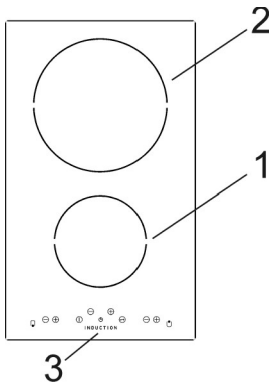
WARNING: Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

WARNING:The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

DESCRIPTION

COOKING AREA

TYPE: PCZ VTCI

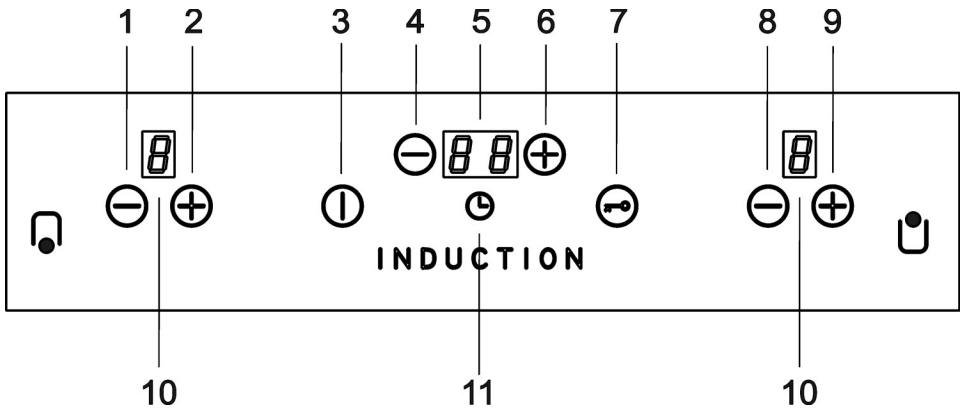


The appliance has 2 cooking areas with different sizes and different power levels. The induction elements are of the magnetic induction type, which come on after selecting the heating element, and the heat can be regulated using the controls on the front panel, from a minimum of 1 to a maximum of 9 (depending on the models).
The cooking areas have concentric discs with the following diameters.

				with booster
1	Induction element	Ø 14,5 cm	1200 W	1600 W
2	Induction element	Ø 21,0 cm	1500 W	2000 W
3	Touch control			

DESCRIPTION

DESCRIPTION OF FRONT PANEL CONTROLS



2 INDUCTION ELEMENT

1 - Induction element 1 – button
2 - Induction element 1 + button
3 - ON/OFF button
4 - **TIMER** programming – button
5 - Clock levels display
6 - **TIMER** programming + button
7 - Safety lock button
8 - Induction element 2 – button
9 - Induction element 2 + button
10 - Display cooking levels (0 - 9)
11 - Symbol **TIMER**

DESCRIPTION

INITIAL LIGHT CONDITIONS

When power is initially applied to the Cooktop, the touch control conducts a calibration process for the touch keys, which requires a low level of ambient light in the area of the touch keys.
If during this calibration process excessive ambient lighting is detected the User Interface displays “FL” (Infrared Ambient Light Error) and the control calibration process is suspended. In order to rectify the process any lighting that could effect the calibration process should be switched off (e.g. halogen cooker hood lighting). The error will disappear when satisfactory ambient lighting is detected and the touch control calibration procedure will now complete satisfactorily.

Notes:

- the “FL” error can only be generated within approx 3s of initial power being applied to the cooktop.
- We recommend that the user switches off all cooker hood lighting and lighting directed towards the cooktop when power is initially applied to the cooktop.
- After the touch control has conducted its initial calibration process (approx 3s), any cooker hood or other lighting can be switched on as normal and will not affect the operation of the touch control.

INSTRUCTIONS FOR THE USER

Every time a symbol is pressed it is confirmed by a beep. The functions of hobs that use this type of technology are activated by gently pressing the symbols printed on the surface. When connecting to the electricity supply for the first time, an operating check will be run and all the warning lights will light up for a few seconds.

Model: 30 cm.

ARRANGEMENT OF THE HEATING ELEMENTS

FRONT BACK

Every time the hob is reconnected to the electricity supply, the control panel lock is active and the relative led in on.
After removing the control panel lock (by pressing the symbol for 1 second), switch on the hob by pressing the symbol for a few seconds. If no function is activated within 10 seconds, the hob will switch off automatically. The associated heating element is indicated next to every control area. Identify the heating element to activate ( ) and then activate it using the + and − symbol, regulating the level of cooking required on a scale o 1 to 9. With the heating element set on 9 it is possible, pressing the + key, to activate the “fast boil” function (booster), indicated with a **P** on the display. The heating element will work at maximum power for 10 minutes, after which it will return to level 9, issuing a beep.

DESCRIPTION

TIMER

There is a timer for setting cooking times from 1 to 99 minutes (symbo).
After activating the cooking area required, selecting it on the display, activate the timer by pressing th + or − symbol above the symbol. Then return to the heating element to be programmed by pressing its + or − symbol. Return to the timer and set the programming time using the + or − symbol. The programmed heating element is highlighted by the corresponding led above the cooking level indicator.
The timer will start 5 seconds after the last symbol has been pressed and the heating element will operate until the number on the display reaches 0. The heating element will then switch off automatically. When the time ends a sequence of beeps will be repeated at 3 second intervals for 1 minute.
During timed cooking it is possible to change the operating power and the cooking time. Every time the + or − symbols of the cooking area are pressed, the heating element operating power is increased or reduced. To change the amount of time remaining, it is necessary to press the + or − symbol of the heating element until the led position in the cooking area switches on. Then the operating time can be changed using the + and − symbols of the timer.

KEY LOCK FUNCTION

Lock Function ( ): this function prevents the hob from being accidentally switched on (child safety lock). To activate it, the sensor must be pressed for about three seconds (the warning light comes on). It is not possible to make the heating areas work if is active. If the heating elements are still working, it is possible to switch them off while is active. This function is deactivated by pressing the sensor for two seconds, for all the configurations.

RESIDUAL HEAT

Every plate has a device which indicates the presence of residual heat. On the display, after switching off any plate, an H may appear. This signal indicates that the cooking area is still very hot. It is possibile to start cooking food again even when the H is visibile, by reactivating the heating element required.

SWITCHING OFF THE PLATES

The plates switch off when the relative operating power display indicates **0**. The plate will be automatically deactivated five seconds after the **0** appears on the display. If the plates are hot, the H indicating the presence of residual heat will appear. To immediately switch off an element, simply touch the − and + keys together, or the − key until **0** appears on the display.

SWITCHING OFF THE HOB

The hob is switched off by pressing the ⏻ symbol for one second, even if the plates are operating; all the plates will be deactivated and the hob will switch off completely. If the plates are hot, the H indicating the presence of residual heat will appear after switching off. There is a heat protection system installed inside the hob. If the temperature exceeds 95 °C, the hob switches off automatically. This is to prevent excessive temperature from damaging the internal components.

USE

WARNINGS:
see figure 1 for correct use, and remember:
- only connect the power supply after placing the pan on the cooking area.
- Use pans with a thick, flat bottom.
- Dry the bottom of the pan before placing it on the cooking area.
- Do not drag pans across the glass hob as this may damage the surface.
- Never leave the appliance unattended while the cooking areas are in use and ensure that children are kept at a safe distance. Pay close attention to children because they are unlikely to see the "H" indication of residual heat. After use, the cooking areas remain very hot for a while, even when they have been switched off. Do not allow children to rest their hands on them. After using the hob, always make sure that the controls are in the "zero" position (off). Make sure that pan handles are correctly positioned towards the inside and supervise the cooking of foods in oil and fat, as these are highly flammable.
- After use, the cooking areas remain hot for a long time; do not rest your hands or other objects on them to avoid the risk of burns, until the "H" indicating the presence of residual heat has switched off.
- Should a crack appear on the surface of the glass, disconnect the appliance from the electricity supply immediately.
- Do not rest sheets of aluminium or plastic containers on the hot surface.
- Do not use the hob as a work surface.
- The pans must be properly centred on the heating elements (see fig. 2). If the pan is not properly centred over the corresponding printed area or is removed without switching the element off, a sensor automatically switches off the hob after a few seconds and the U symbol appears on the display indicating the absence of the pan. If the pan is not returned to or correctly positioned on the cooking area within 1 minute, the hob resets and if no control is pressed, it switches off after 20 seconds.

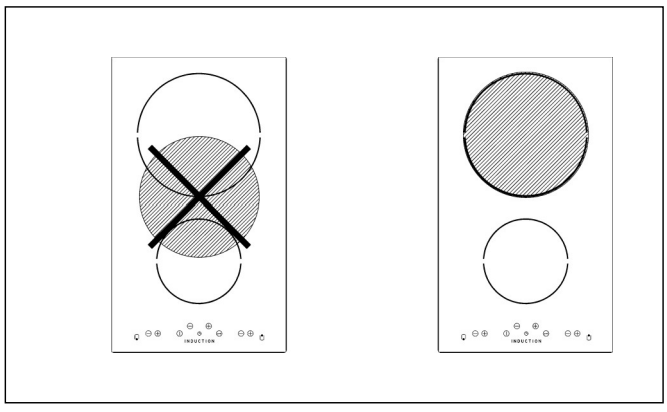


FIG. 2

- If the power level does not change during a set period of time, the corresponding heating element switches off automatically. The maximum time that a heating element can remain switched on depends on the cooking level selected (see table below: HOB AUTOMATIC SWITCH-OFF). glass, terracotta, aluminium without a special finish on the bottom, copper or non-magnetic steel pans are not suitable for use with the induction hob. We recommend using thick-bottomed pans so that the heat is distributed properly and the food cooks more evenly. Always use pans bearing the logo indicating that they are suitable for use with an induction hob, with the word INDUCTION. Use a magnet to check that your pans are compatible: if the magnet is attracted to the pan, it is compatible for use.

See the following table for the pan diameters to use:

Coil Ø	Minimun pan Ø
14,5 cm	9,0 cm
21,0 cm	13,0 cm

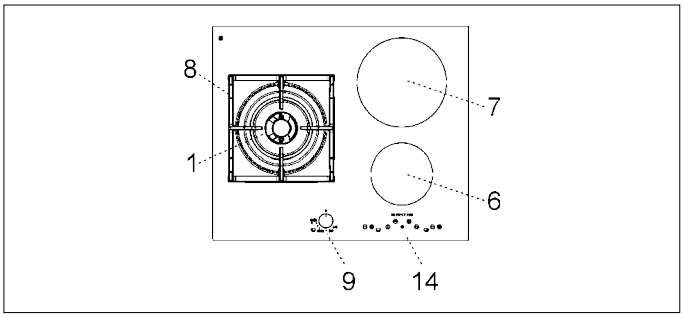
Pans with smaller diameters risk non being detected and therefore not activating the inductor.

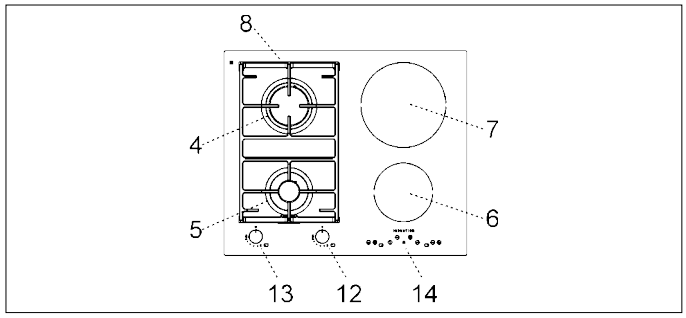
HOB AUTOMATIC SWITCH-OFF

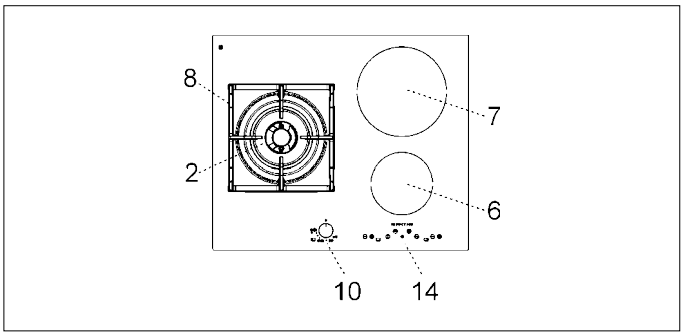
Power level selected	Corresponding time (in hours)
1	10
2	10
3	10
4	10
5	10
6	10
7	10
8	10
9	3

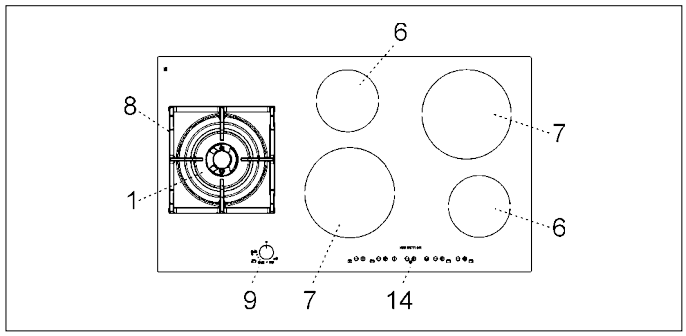
DESCRIPTION

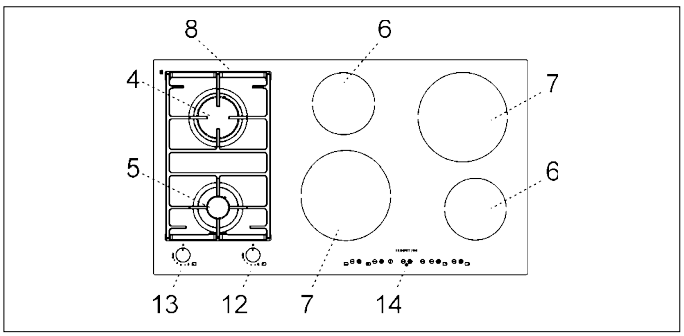
TYPE: PCZVB

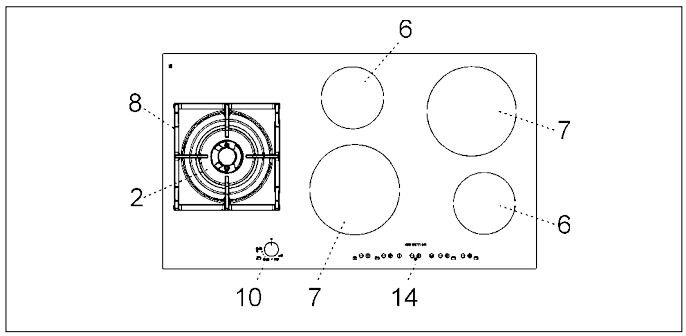












The appliance has 2/4 cooking areas with different sizes and different power levels. The heating elements are of the magnetic induction type, which come on after selecting the heating element, and the heat can be regulated using the controls on the front panel, from a minimum of 1 to a maximum of 9 (depending on the models). There is also a fast boiling function (booster) indicated by the letter **P** on the display. The cooking areas have concentric discs with the following diameters.

1 Double crown burner	of 5000 W
2 Triple crown burner	of 4000 W
4 Rapid burner	of 2800 W
5 Auxiliary burner	of 1000 W
6 Electric heating element induction Ø 14,5 cm	of 1200 W (**booster function 1600 W**)
7 Electric heating element induction Ø 21,0 cm	of 1500 W (**booster function 2000 W**)

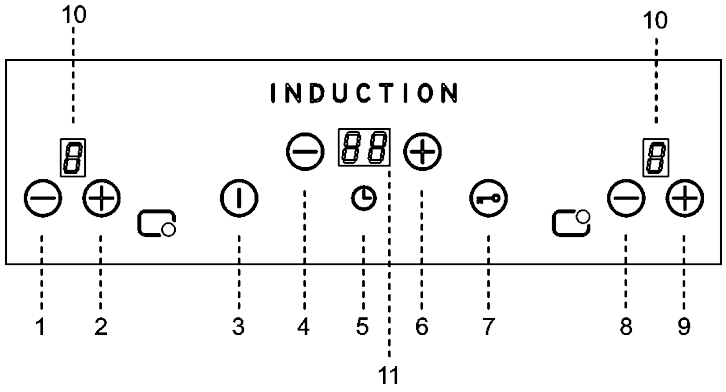
8 Pan support
9 Burner n° 1 control knob
10 Burner n° 2 control knob
12 Burner n° 4 control knob
13 Burner n° 5 control knob
14 Touch control

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

DESCRIPTION

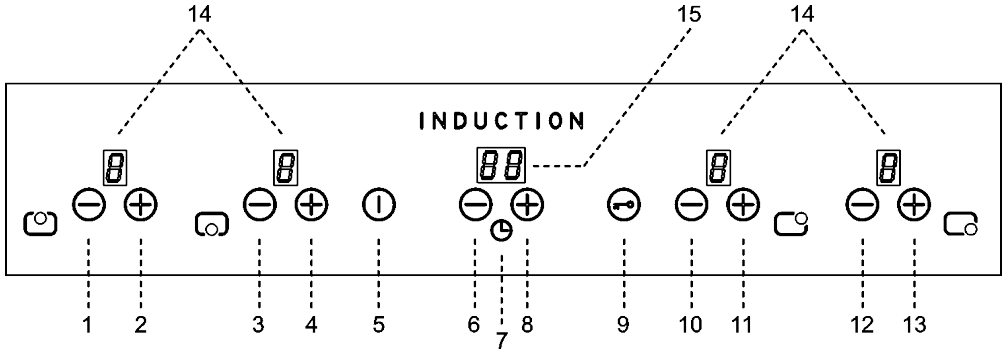
DESCRIPTION OF FRONT PANEL CONTROLS

60 cm.



1 - Induction element 6 – button
2 - Induction element 6 + button
3 - ON/OFF button
4 - **TIMER** programming – button
5 - Symbol **TIMER**
6 - **TIMER** programming + button
7 - Safety lock button
8 - Induction element 7 – button
9 - Induction element 7 + button
10 - Display cooking levels (0 - 9)
11 - Display clock

90 cm.



1 - Induction element 7 – button (left)
2 - Induction element 7 + button (left)
3 - Induction element 6 – button (left)
4 - Induction element 6 + button (left)
5 - ON/OFF button
6 - **TIMER** programming – button
7 - Symbol **TIMER**
8 - **TIMER** programming + button
9 - Safety lock button
10 - Induction element 7 – button (right)
11 - Induction element 7 + button (right)
12 - Induction element 6 – button (right)
13 - Induction element 6 + button (right)
14 - Display cooking levels (0 - 9)
15 - Display clock

USE

1) TRADITIONAL 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:

- manual 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 place a lighted match near the burner.

- 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.

Note: you are advise not to try and light a burner if the flame divider (Burner Cap) is not correctly place.

In the event of the Burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for a least 1 minute.

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).

Burners	*Power W*	*Ø Pan cm*
Double crown	5000	24 ÷ 26
Triple crown	4000	24 ÷ 26
Rapid	2800	20 ÷ 22
Auxiliary	1000	10 ÷ 14

- 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 and in thick metal.

WARNINGS:

- burners with flame failure device may only be ignited when the relative knob has been set to the Full on position (large flame fig. 1).

- 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.

- Containers wider than the unit are not recommended.

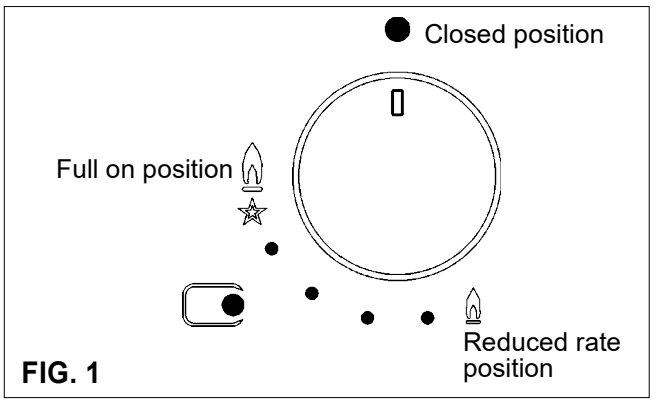


FIG. 1

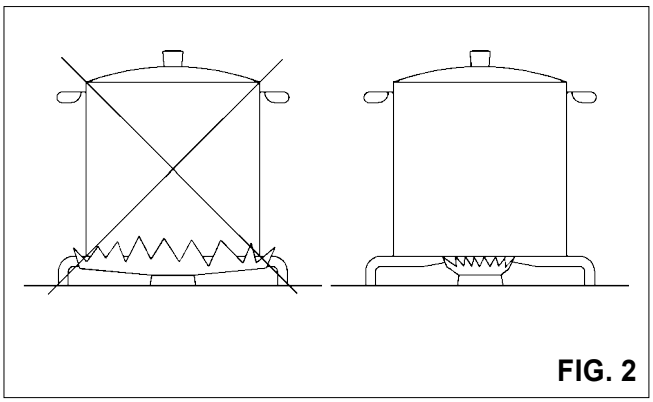


FIG. 2

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 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.

- 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.

During, and immediately after operation, some parts of the cook top are very hot: avoid touching them.

(*) AIR INLET: SEE INSTALLATION CHAPTER (PARAGRAPHS 7 AND 8)

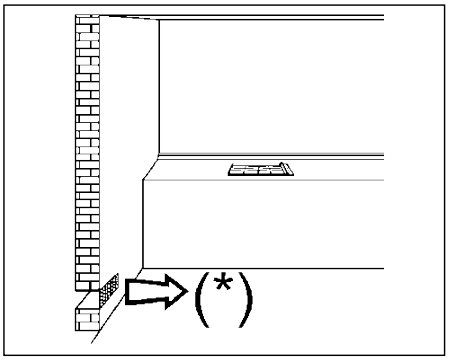


FIG. 3

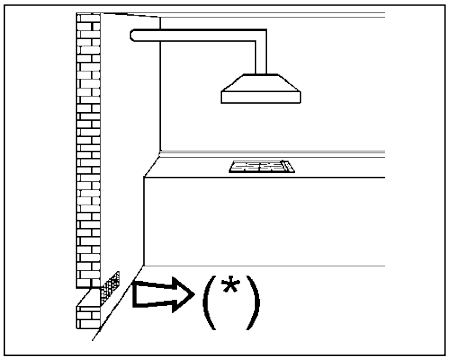


FIG. 4

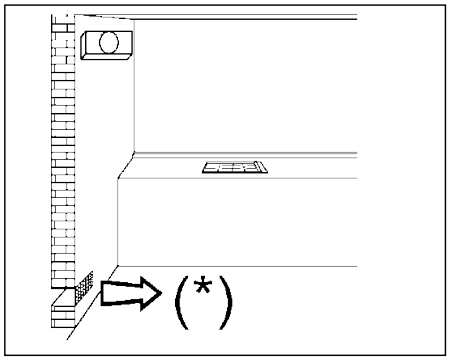


FIG. 5

USE

WARNING FOR USE:

- ***The appliance is built to perform the following function: cooking and heating food. Every other use must be considered improper.***
- ***Never use this appliance to heat the environment.***
- ***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.***
- ***If the ceramic hob is not cleaned immediately there is a risk of forming encrustations which are impossible to remove after the hob has cooled or has been reheated several times.***
- ***Do not use gloves when programming the hob. Press with clean fingers and touch the glass gently.***
- ***Do not leave any type of metallic object, such as forks, knives, spoons or lids on the hob, as they might accumulate heat, posing a hazard.***
- ***The hob operates in compliance with the current legislation on electromagnetic fields and interference deriving from their use. The appliance in fully compliant with the legal requirements in force. Wearers of pacemakers or other similar devices must ensure that these appliances have been built or operate in compliance with the above legislation.***
- ***Wearers of pacemakers or other similar devices must be certain that the operation of these devices is not disturbed by the magnetic field generated by the hob, which has a frequency between 20 KHz and 50 KHz.***

2) INSTRUCTIONS FOR THE USER

Every time a symbol is pressed it is confirmed by a beep. The functions of hobs that use this type of technology are activated by gently pressing the symbols printed on the surface. When connecting to the electricity supply for the first time, an operating check will be run and all the warning lights will light up for a few seconds.

USE

ARRANGEMENT OF THE HEATING ELEMENTS

Model: 60 cm.

 FRONT  BACK

Every time the hob is reconnected to the electricity supply, the control panel lock is active and the relative led in on.
After removing the control panel lock (by pressing the symbol for 1 second), switch on the hob by pressing the key ⏻ for a few seconds.
If no function is activated within 10 seconds, the hob will switch off automatically.
The associated heating element is indicated next to every control area. Identify the heating element to activate and then activate it using the ⊕ and ⊖ keys, regulating the level of cooking required on a scale o 1 to 9. With the heating element set on 9 it is possible, pressing the ⊕, key, to activate the “fast boil” function (booster), indicated with a P on the display. The heating element will work at maximum power for 10 minutes, after which it will return to level 9, issuing a beep.

TIMER

There is a timer for setting cooking times from 1 to 99 minutes (symbo).
After activating the cooking area required, selecting it on the display, activate the timer by pressing th ⊕ or ⊖ symbol above the symbol. Then return to the heating element to be programmed by pressing its ⊕ or ⊖ symbol. Return to the timer and set the programming time using the ⊕ or ⊖ symbol. The programmed heating element is highlighted by the corresponding led above the cooking level indicator.
The timer will start 5 seconds after the last symbol has been pressed and the heating element will operate until the number on the display reaches 0. The heating element will then switch off automatically. When the time ends a sequence of beeps will be repeated at 3 second intervals for 1 minute.
During timed cooking it is possible to change the operating power and the cooking time. Every time the ⊕ or ⊖ symbols of the cooking area are pressed, the heating element operating power is increased or reduced. To change the amount of time remaining, it is necessary to press the ⊕ or ⊖ symbol of the heating element until the led position in the cooking area switches on. Then the operating time can be changed using the ⊕ and ⊖ symbols of the timer.

USE

KEY LOCK FUNCTION

Lock Function (⊖): this function prevents the hob from being accidentally switched on (child safety lock). To activate it, the ⊖ sensor must be pressed for about three seconds (the warning light comes on). It is not possible to make the heating areas work if ⊖ is active. If the heating elements are still working, it is possible to switch them off while ⊖ is active. This function is deactivated by pressing the ⊖ sensor for two seconds, for all the configurations.

RESIDUAL HEAT

Every plate has a device which indicates the presence of residual heat. On the display, after switching off any plate, an H may appear. This signal indicates that the cooking area is still very hot. It is possibile to start cooking food again even when the H is visibile, by reactivating the heating element required.

SWITCHING OFF THE PLATES

The plates switch off when the relative operating power display indicates 0. The plate will be automatically deactivated five seconds after the 0 appears on the display. If the plates are hot, the H indicating the presence of residual heat will appear. To immediately switch off an element, simply touch the ⊖ and ⊕ keys together, or the ⊖ key until 0 appears on the display.

SWITCHING OFF THE HOB

The hob is switched off by pressing the ⏻ symbol for one second, even if the plates are operating; all the plates will be deactivated and the hob will switch off completely. If the plates are hot, the H indicating the presence of residual heat will appear after switching off. There is a heat protection system installed inside the hob. If the temperature exceeds 95 °C, the hob switches off automatically. This is to prevent excessive temperature from damaging the internal components.

Model: 90 cm.

FRONT LEFT	BACK LEFT	BACK CENTRAL
FRONT RIGHT	BACK RIGHT	FRONT CENTRAL

Every time the hob is reconnected to the electricity supply, the control panel lock is active and the relative led in on.

After removing the control panel lock (by pressing the ⊖ symbol for 1 second), switch on the hob by pressing the key ⏻ for a few seconds. If no function is activated within 10 seconds, the hob will switch off automatically. The associated heating element is indicated next to every control area. Identify the heating element to activate ( ) and then activate it using the ⊕ and ⊖ keys, regulating the level of cooking required on a scale o 1 to 9. With the heating element set on 9 it is possible, pressing the ⊕ key, to activate the “fast boil” function (booster), indicated with a **P** on the display. The heating element will work at maximum power for 10 minutes, after which it will return to level 9, issuing a beep.

USE

TIMER

There is a timer for setting cooking times from 1 to 99 minutes (symbo).

After activating the cooking area required, selecting it on the display, activate the timer by pressing th or symbol above the symbol. Then return to the heating element to be programmed by pressing its or symbol. Return to the timer and set the programming time using the or symbol. The programmed heating element is highlighted by the corresponding led above the cooking level indicator.

The timer will start 5 seconds after the last symbol has been pressed and the heating element will operate until the number on the display reaches 0. The heating element will then switch off automatically. When the time ends a sequence of beeps will be repeated at 3 second intervals for 1 minute.

During timed cooking it is possible to change the operating power and the cooking time. Every time the or symbols of the cooking area are pressed, the heating element operating power is increased or reduced. To change the amount of time remaining, it is necessary to press the or symbol of the heating element until the led position in the cooking area switches on. Then the operating time can be changed using the and symbols of the timer.

KEY LOCK FUNCTION

Lock Function ( ): this function prevents the hob from being accidentally switched on (child safety lock). To activate it, the sensor must be pressed for about three seconds (the warning light comes on). It is not possible to make the heating areas work if is active. If the heating elements are still working, it is possible to switch them off while is active. This function is deactivated by pressing the sensor for two seconds, for all the configurations.

RESIDUAL HEAT

Every plate has a device which indicates the presence of residual heat. On the display, after switching off any plate, an H may appear. This signal indicates that the cooking area is still very hot. It is possibile to start cooking food again even when the H is visibile, by reactivating the heating element required.

SWITCHING OFF THE PLATES

The plates switch off when the relative operating power display indicates 0. The plate will be automatically deactivated five seconds after the 0 appears on the display. If the plates are hot, the H indicating the presence of residual heat will appear. To immediately switch off an element, simply touch the and keys together, or the key until 0 appears on the display.

SWITCHING OFF THE HOB

The hob is switched off by pressing the symbol for one second, even if the plates are operating; all the plates will be deactivated and the hob will switch off completely. If the plates are hot, the H indicating the presence of residual heat will appear after switching off. There is a heat protection system installed inside the hob. If the temperature exceeds 95 °C, the hob switches off automatically. This is to prevent excessive temperature from damaging the internal components.

USE

3) GUIDE TO COOKING

The table below indicates the power values that can be set and the type of food to prepare is shown next to each one. The values can change according to the amount of food and consumer preference.

TABLE

Power and dimensions of the cooking area

Area no.	Diameter in cm	Power W	with booster	Touch control positions	Cooking operations
6	14,5	1200	1600	1	To melt butter, chocolate, etc.; to heat small amounts of liquid.
7	21,0	1500	2000	1 - 3	To heat larger amonts of liquid; to prepare creams and sauces reuiring lenththy cooking times.
				4 - 8	To thaw frozen foods and prepare stews, heat to boiling point or simmer.
				5 - 9	To cook foods that have to be boiled, for delicate roastmeats and fish.
				9 - P	To boil large amounts of liquid, to fry..

In order to cook with the heating element efficiently using the least amount of energy, use: thick, flat-bottomed pots of a width suited to that of the heating element (see picture). Cook with the lid on to also save energy. Turn down the heating element when it reaches boiling point.

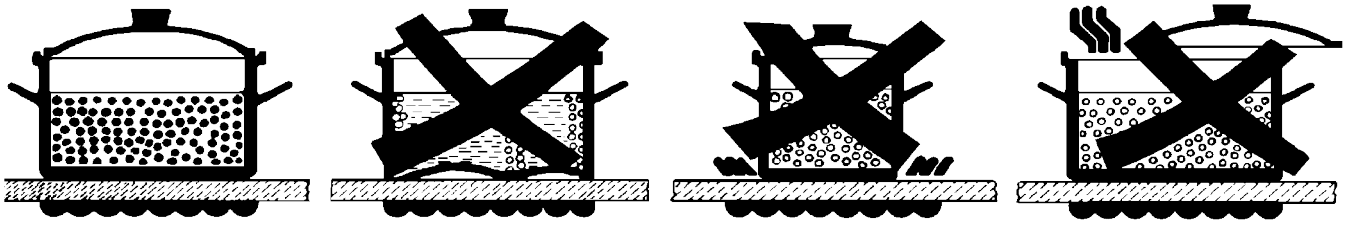


FIG. 6

USE

WARNINGS:
see figure 7 for correct use, and remember:
- only connect the power supply after placing the pan on the cooking area.
- Use pans with a thick, flat bottom.
- Dry the bottom of the pan before placing it on the cooking area.
- Do not drag pans across the glass hob as this may damage the surface.
- Never leave the appliance unattended while the cooking areas are in use and ensure that children are kept at a safe distance. Pay close attention to children because they are unlikely to see the "H" indication of residual heat. After use, the cooking areas remain very hot for a while, even when they have been switched off. Do not allow children to rest their hands on them. After using the hob, always make sure that the controls are in the "zero" position (off). Make sure that pan handles are correctly positioned towards the inside and supervise the cooking of foods in oil and fat, as these are highly flammable.
- After use, the cooking areas remain hot for a long time; do not rest your hands or other objects on them to avoid the risk of burns, until the "H" indicating the presence of residual heat has switched off.
- Should a crack appear on the surface of the glass, disconnect the appliance from the electricity supply immediately.
- Do not rest sheets of aluminium or plastic containers on the hot surface.
- Do not use the hob as a work surface.
- The pans must be properly centred on the heating elements (see fig. 7). If the pan is not properly centred over the corresponding printed area or is removed without switching the element off, a sensor automatically switches off the hob after a few seconds and the U symbol appears on the display indicating the absence of the pan. If the pan is not returned to or correctly positioned on the cooking area within 1 minute, the hob resets and if no control is pressed, it switches off after 20 seconds.

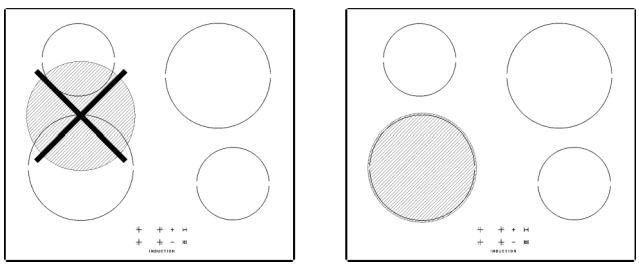


FIG. 7

- If the power level does not change during a set period of time, the corresponding heating element switches off automatically. The maximum time that a heating element can remain switched on depends on the cooking level selected (see table below: HOB AUTOMATIC SWITCH-OFF).
- Glass, earthenware, aluminium without a special finish on the bottom, copper or non-magnetic steel pans are not suitable for use with the induction hob.
- We recommend using thick-bottomed pans so that the heat is distributed properly and the food cooks more evenly.
- Always use pans bearing the logo indicating that they are suitable for use with an induction hob, with the word INDUCTION. Use a magnet to check that your pans are compatible: if the magnet is attracted to the pan, it is compatible for use.

See the following table for the pan diameters to use:

Cooking zone Ø	Minimun pan Ø
14,5 cm	9,0 cm
21,0 cm	13,0 cm

Pans with smaller diameters risk non being detected and therefore not activating the inductor.

HOB AUTOMATIC SWITCH-OFF

Power level selected	Corresponding time (in hours)
1	10
2	10
3	10
4	10
5	10
6	10
7	10
8	10
9	3

CLEANING

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

4) CERAMIC 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.
Periodically wash the hot plate, the pan support, the enamelled burner caps “A”, “B” and “C” and the burner heads "T" (see fig. 8/A - 8/B) with lukewarm soapy water.
They should also be cleaned plugs "AC" and flame detection "TC" (see fig. 8/B).
Clean them gently with a small nylon brush as shown (see fig. 8) and allow to dry fully.
Do not wash in the dishwasher.

Following this, all parts should be thoroughly rinsed and dried. Never wash them while they are still warm and never use abrasive powders.

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

- ***check that burner head slots “T” (fig. 8/A) have not become clogged by foreign bodies.***
- ***Check that enamelled burner cap “A”, “B” and “C” (fig. 8/A - 8/B) have correctly positioned on the burner head. It must be steady.***
- ***The exact position of the pan support is established by the rounded corners, which should be set towards the side edge of the cooktop.***
- ***Do not force the taps if they are difficult open or close. Contact the technical assistance service for repairs.***
- ***Don’t use steam jets for the equipment cleaning.***

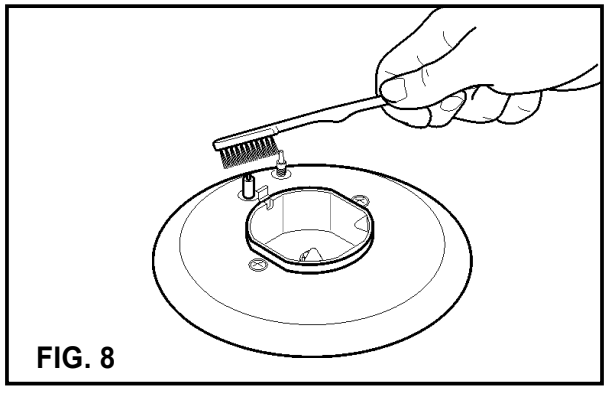


FIG. 8

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

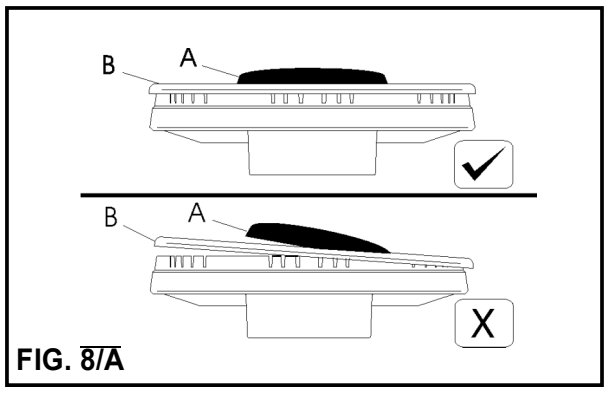


FIG. 8/A

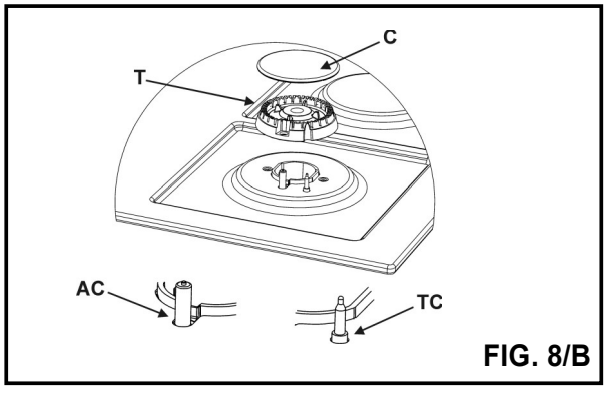


FIG. 8/B

INSTALLATION

ADDITIONAL WARNINGS

Depending on the degree of dirt, we recommend:
- for light stains, a damp sponge is sufficient.
- Tough, encrusted dirt is easily eliminated using a scraper (see fig. 9). ***Use the scraper carefully to avoid damaging the hob.***
- 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, using a scraper on hot spills.
- 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.
- After a period of time may appear metal reflex and scratches (fig. 9/A) due to the wrong cleaning and the wrong use of the pots. The scratches are difficultly removable, but they do not compromise the good working of the hob.
- ***Do not use jets of steam to clean the appliance.***

INDUCTION COOKING

The induction cooking principle is based on a magnetic phenomenon. When we put a pan on the heating element, we switch on the hob and activate the element, the electronic circuit inside the appliance generates an induced current which heats the bottom of the pan and the food (see fig. 10).

MEASUREMENTS TO OBSERVE (in mm)

	A	B	C	D	E	F	G
30 cm	282	482	59	59	100	min. 30 - max 50	min. 120 mm
60 cm	560	490	55	55	60	min. 30 - max 50	min. 120 mm
90 cm	860	490	55	55	60	min. 30 - max 50	min. 120 mm

FIG. 9

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

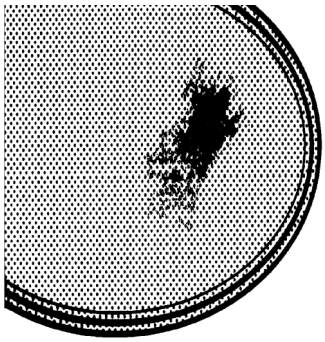


FIG. 9/A

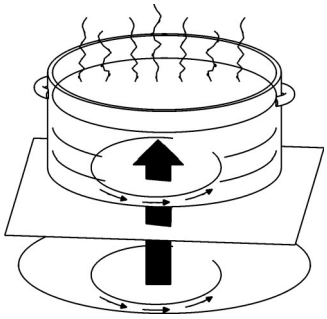


FIG. 10

INSTALLATION

TECHNICAL INFORMATION FOR FITTERS

The installation, 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.

5) INSERTION

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 connect qualified personnel.

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.

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

It is necessary to make a hole in the kitchen unit to house the hob, observing the measurements in mm indicated in fig. 12 and ensuring that the critical distances between the hob, the lateral walls, the rear wall and the upper surface are respected (see fig. 11, 12 and 13).

The prospective walls (left or right) that exceed the working table in height must be at a minimum distance from the cutting as mentionned both in the columns “E” of the scheme.

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

Safety distances furniture

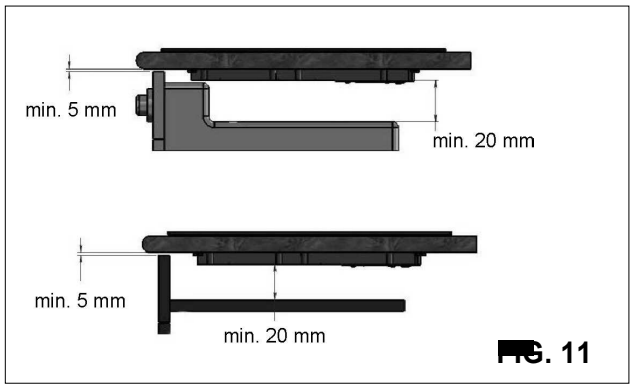
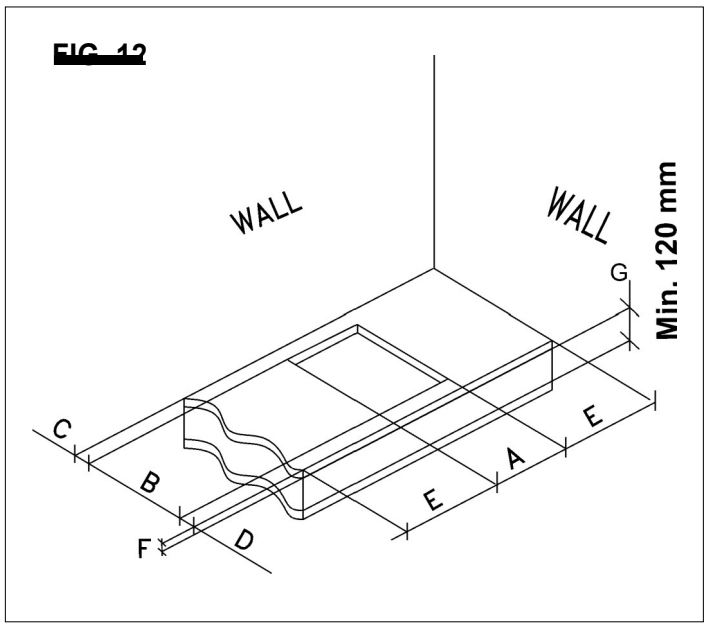
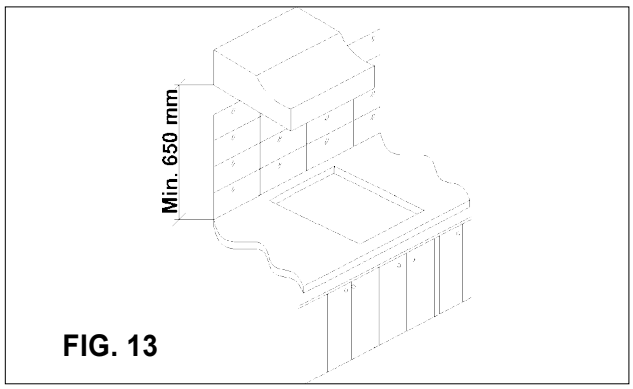


FIG. 11





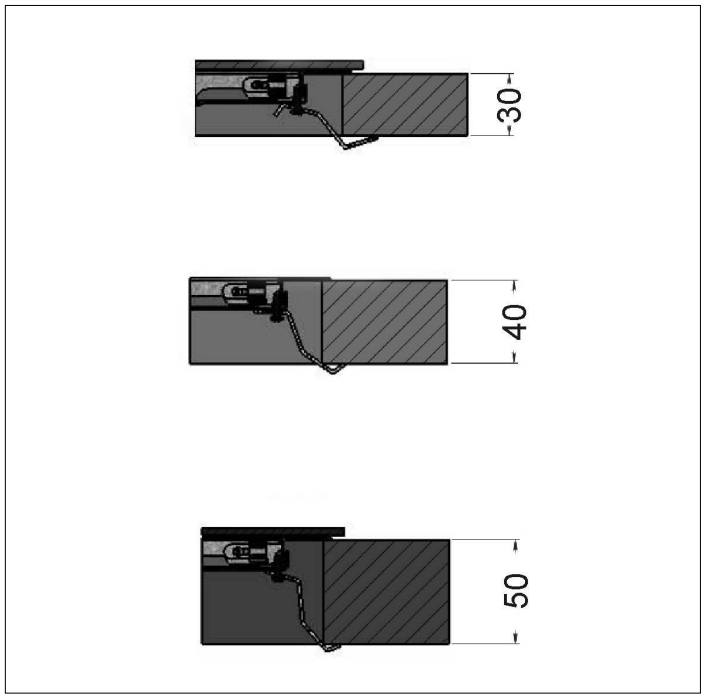
INSTALLATION

6) 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.
- Turn the hob upside down and place the adhesive putty “E” (fig. 14) under the edge of the hob so that perfectly matches the outer perimeter edge of the glass. The ends of the strips must match without overlapping.
- Stick the putty to the glass evenly and securely, using your fingers to press it into place.
- **For the gas:** fix the hob with the proper hooks “S” and fit the prominent part into the porthole “H” on the bottom; turn the screw “F” until the hook “S” stick on the top (fig. 15).
- **For the induction:** 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. 15/A).
- 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 120 mm from the top, fastening it in place with screws (fig. 12).

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.***



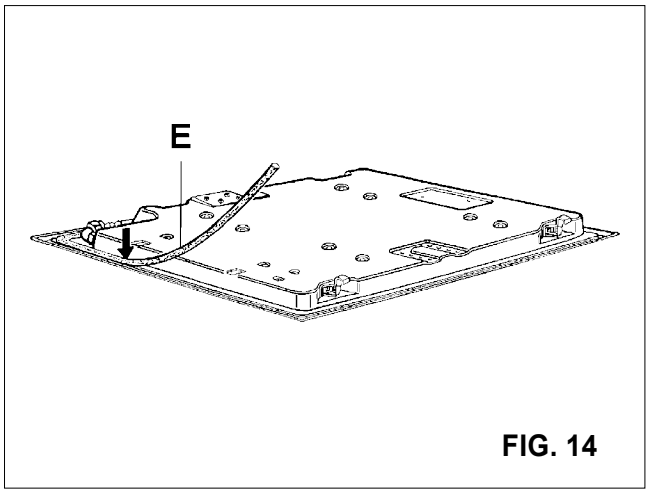


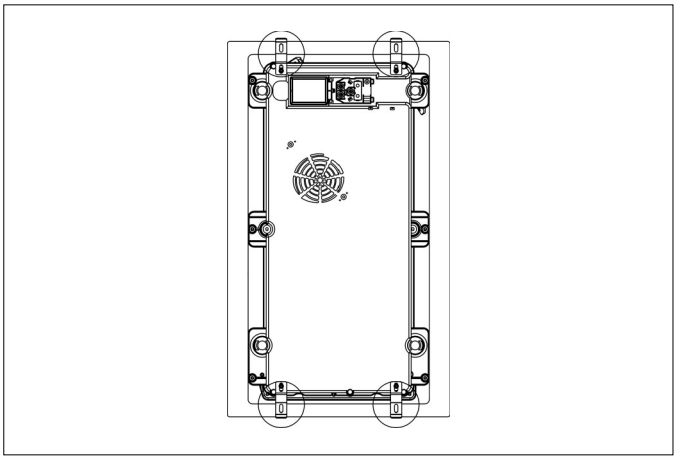
FIG. 14

INSTALLATION

Positioning hooks

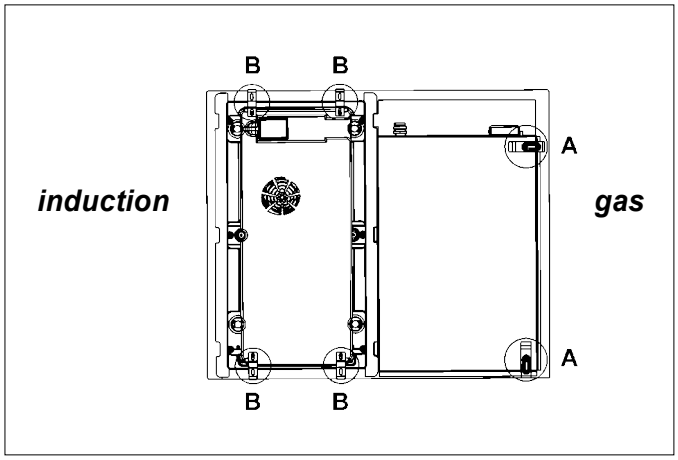
TYPE: PCZ VTCI

30 cm.

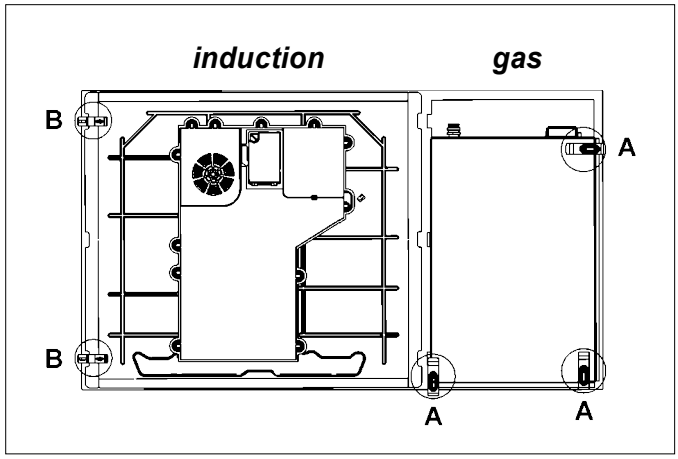


TYPE: PCZVB

60 cm.



90 cm.



hook A (gas)

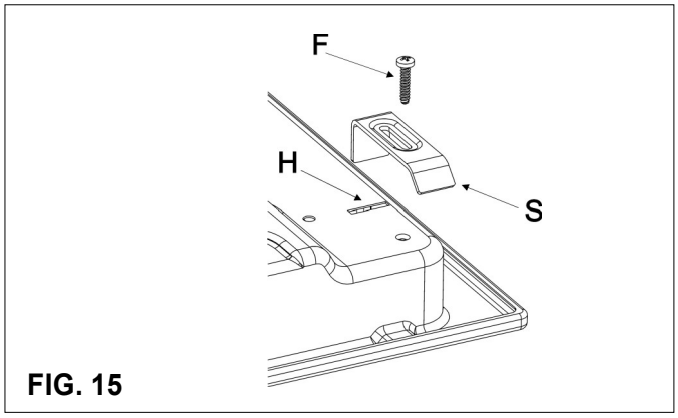


FIG. 15

hook B (induction)

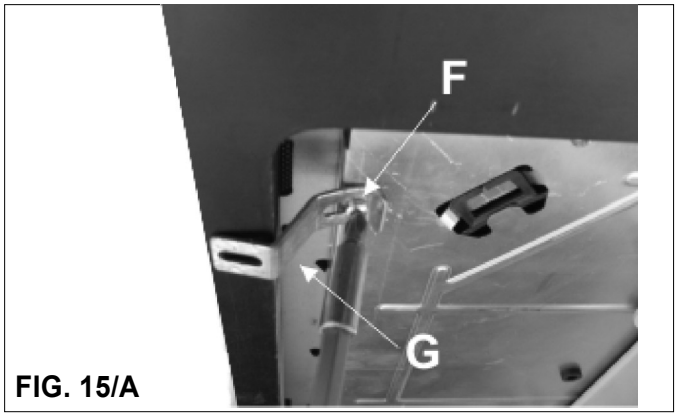


FIG. 15/A

INSTALLATION

IMPORTANT INSTALLATION SPECIFICATIONS

The installer should note that the appliance that side walls should be no higher than the cooktop 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.

7) 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.

8) 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.

9) GAS CONNECTION

Before connecting the appliance, check that the values on the data label affixed to the underside of the cooktop 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.
  This pipe must be installed so that it can not come into contact with moving parts of the built form (eg drawers) and must not cross compartments that could be crammed.
  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.

WARNINGS:
remember that the gas inlet union on the appliance is a 1/2" gas parallel male type in compliance with EN 10226 standards.
- The appliance complies with the provisions of the following EC Directives:
2009/142 regarding gas safety.

INSTALLATION

10) 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 cooktop).
- 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:

- apply to the input cable “C”, if unprovided (see fig. 16) a normalized plug adequate to the load indicated in the identification label. Connect the cables according to the scheme of fig.16 **(60 cm.)** - 16/A - 16/B - 16/C - 16/D **(90 cm.)**, making sure to respect the undermentioned respondences **(only for the two burners gas and induction two elements)**:

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 according to the load rating of the appliance and possess a minimum 3 mm gap between its contacts.
- Remember that the earth wire must not be interrupted by the circuit-breaker.
- 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.

WARNINGS:
all our products are conform with the European Norms and relative amendments.

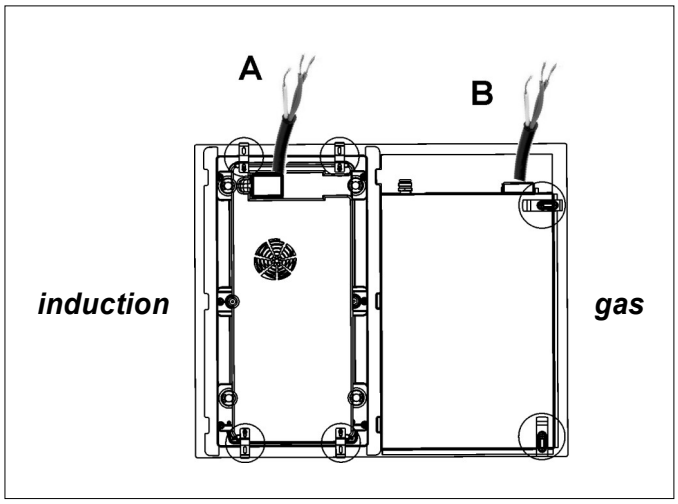
The product is therefore conform with the requirements of the European Directivesin force relating to:

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

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.

INSTALLATION

30 cm. - 60 cm.



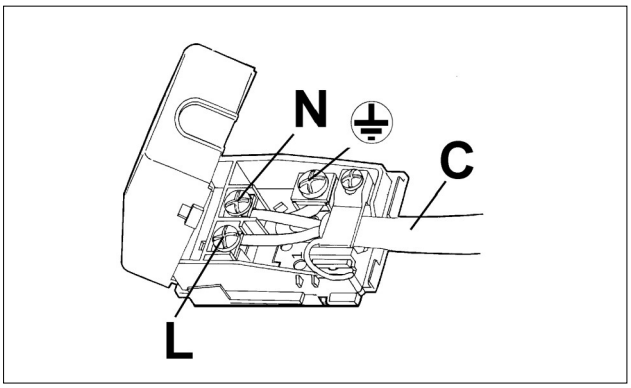


FIG. 16

TYPE AND SECTION OF THE POWER CABLES ***(see figure above)***

		Type of cable	Monophase power supply 220 - 240 V ~
Hob **gas**	**B**	H05 RR-F	3 x 0.75 mm^2
Hob **induction**	**A**	H07 RN-F H05 VV-F	3 x 1.5 mm^2

ATTENTION!!!
If the power supply cable is replaced, the installer should leave the ground wire (B) longer than the phase conductors (fig. 24) and comply with the recommendations given in paragraph 10.

INSTALLATION

90 cm.

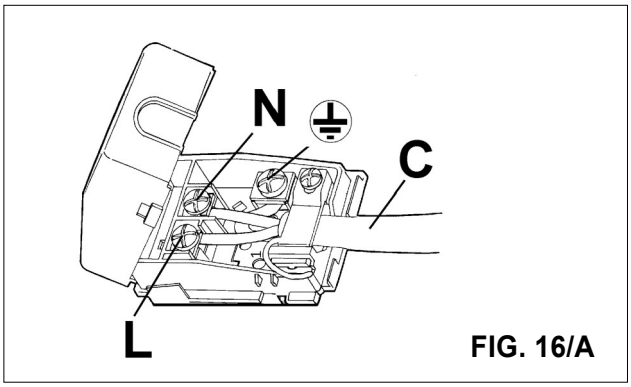
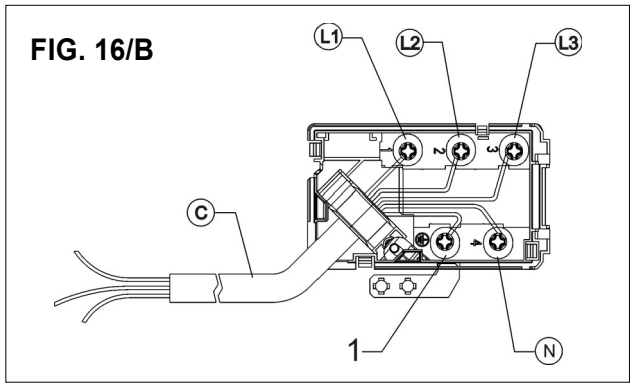


FIG. 16/A

FIG. 16/B



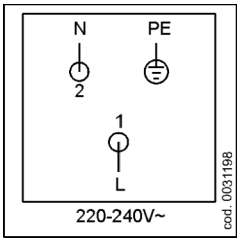


FIG. 16/C

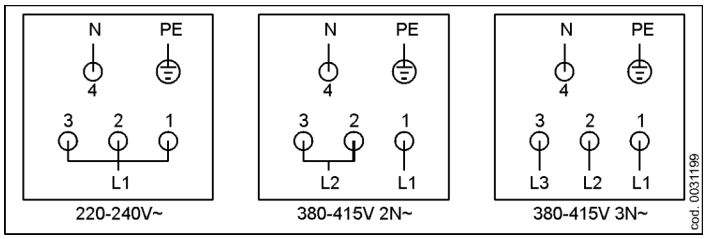
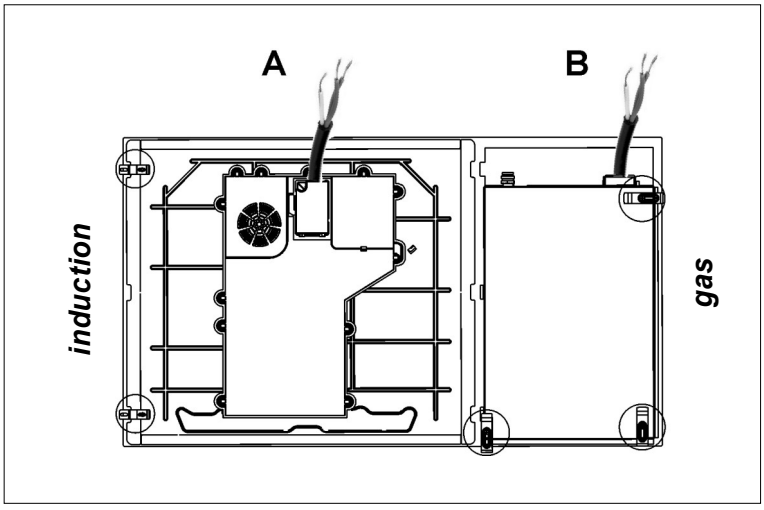


FIG. 16/D



TYPE AND SECTION OF THE POWER CABLES ***(see figure above)***

		Type of cable	Monophase power supply 220 - 240 V ~	Three-phase power supply 380 - 415 V 3N ~	Two-phase power supply 380 - 415 V 2N ~
Hob **gas**	**B**	H05 RR-F	3 x 0.75 mm^2		
Hob **induction**	**A**	H05 RR-F H07 RN-F	3 x 4 mm^2 (*)	5 x 2.5 mm^2 (*)	4 x 2.5 mm^2 (*)

(*) Taking into account the contemporaneity factor

ATTENTION!!!

If the power supply cable is replaced, the installer should leave the ground wire (B) longer than the phase conductors (fig. 24) and comply with the recommendations given in paragraph 10.

11) SETTING THE POWER

The maximum power limit of the hob is 7200 W. This power limit can be reduced to 2800 W, 3500 W or 6000 W.

"CookTop ECO" Power Limit Setting

The sequence for setting a new Power Limit for the hob is:

- during the first 30 seconds, after connecting the hob to the electricity supply the hob must be unlocked and all the heating elements must be switched off;
- press the front left heating element 7 and the front right heating element 6 selection keys together (see fig. 17);
- after performing this operation, an acoustic signal sounds and the current Power Limit of the hob will be shown on the heating element display (see fig. 18).

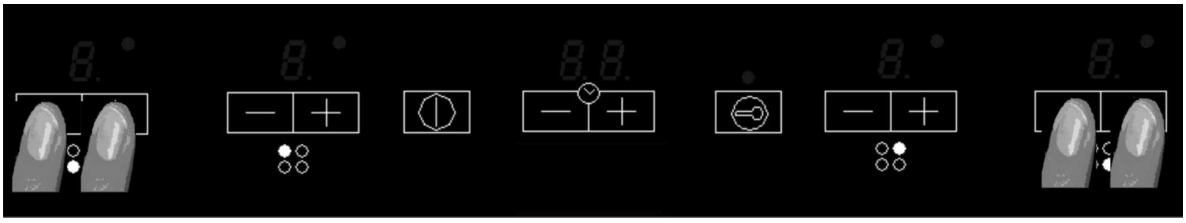


FIG. 17

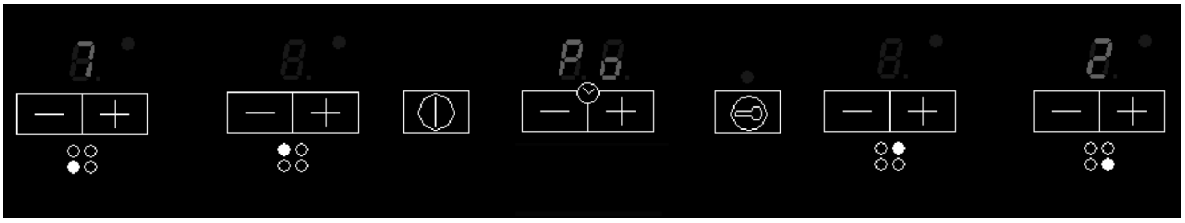


FIG. 18

To choose a new Power Limit

- with the + and − keys, the Power Limit is increased. The power levels that can be selected are: 2800 W, 3500 W, 6000 W or 7200 W.
- When the power is 7200 W, if the + or − key is touched, the power changes to 2800 W (see fig. 19).

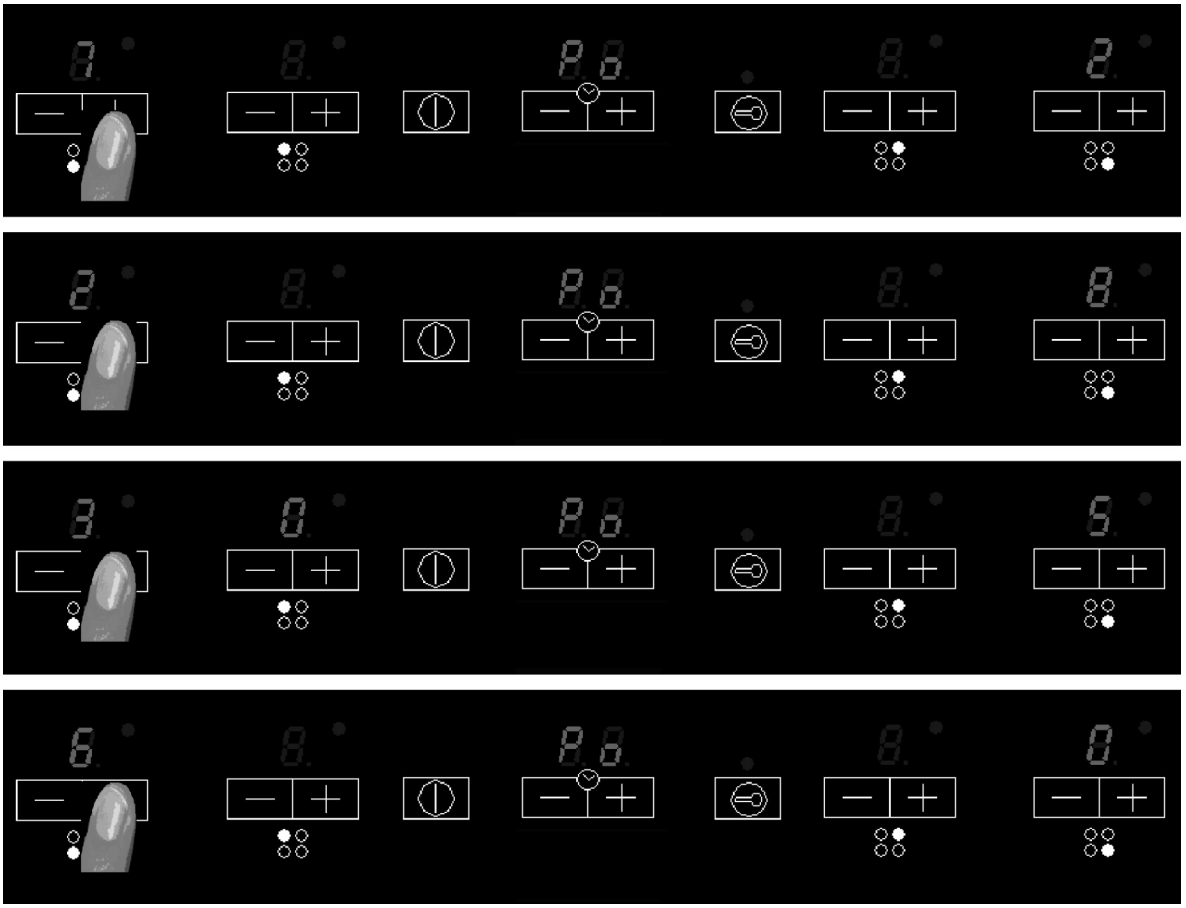


FIG. 19

SETTING THE POWER

The sequence for registering the new Power Limit for the hob is:

● press the front left heating element 7 and the front right heating element 6 selection keys together (see fig. 20);

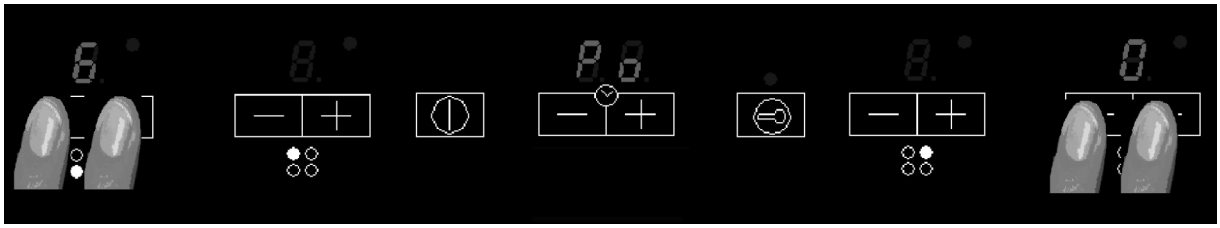


FIG. 20

● after performing this operation, the new Power Limit of the hob is registered and the system resets itself.

To end without registering any change

● If no action takes place within 60 seconds, the changes are not registered and the system reseti itself.

Functions of the hob ECO power

For the ECO power of the hob, every time the user tries to increase the power, the total level of the latter is calculated. If this total power level is higher than the total Power Limit set, the increase in power is not allowed. An acoustic signal sounds and the hob display shows an "**r**" for 3 seconds (see fig. 21).

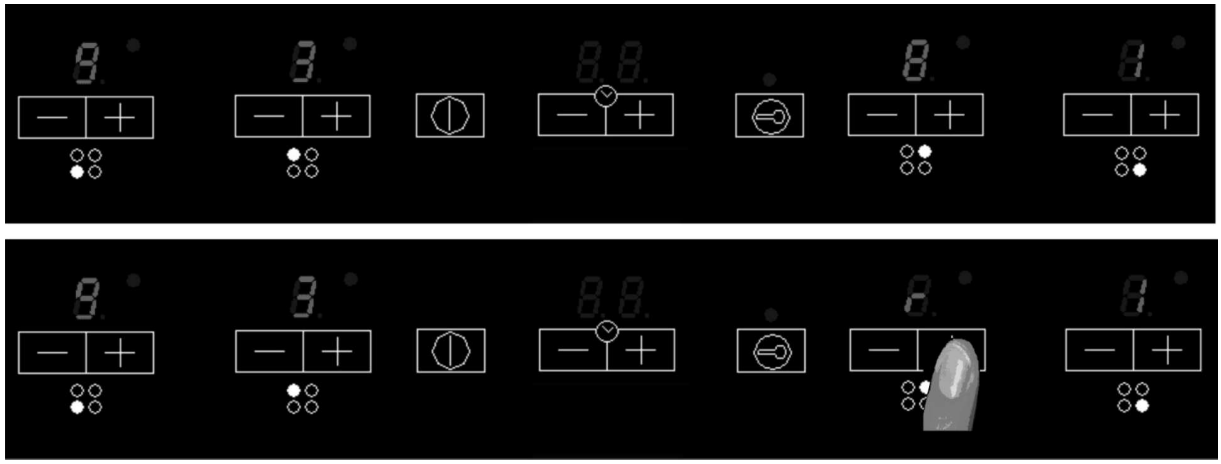


FIG. 21

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.

12) 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. 22 and 22/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. 22) 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. 22) or in the hole ''C'' inside the shaft of the tap (fig 22/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 G20 gas should be subjected to the above mentioned adjustments. The screw must be fully locked when the burners operate with G30 or G31 gas (turn clockwise).

TAPS LUBRIFICATION
Should a tap being blocked, do not force and ask for Technical Assistance.

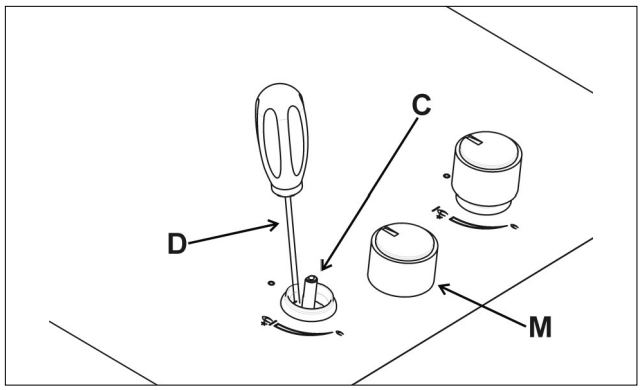


FIG. 22

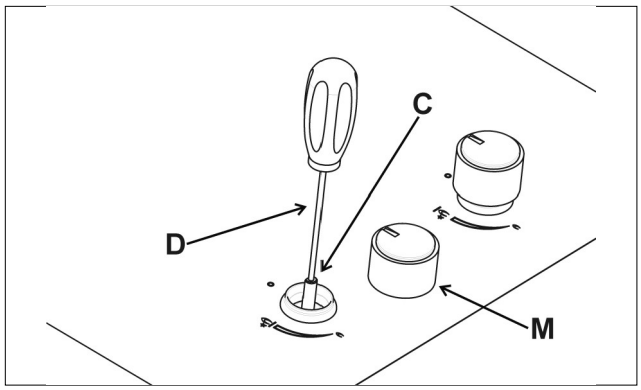


FIG. 22/A

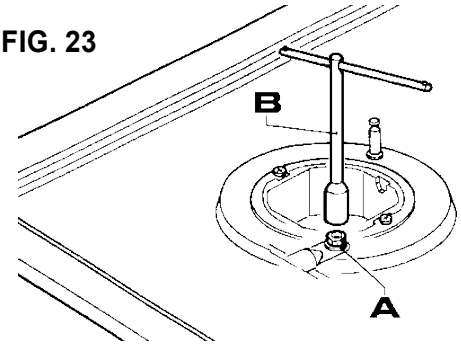
CONVERSIONS

13) REPLACING THE INJECTORS

The burners can be adapted to different types of gas by installing injectors suited to the type of gas required. To do this, first remove the burner tops using a wrench “B”. Now unscrew injector “A” (see fig. 23) and fit a injector corresponding to the type of gas required.
It is advisable to tighten the injector in place.
After the injectors have been replaced, the burners must be regulated as explained in paragraphs 12. The technician must reset any seals on the regulating or pre-regulating devices and affix the label corresponding to the new gas regulation on the appliance instead of the already existing one. This label is supplied in the packet containing the spare injectors.

The envelope with the injectors and the labels can be included in the kit, or at disposal to the authorized Customer Care Department.
For the sake of convenience, the nominal rate chart also lists the heat inputs of the burners, the diameter of the injectors and the working pressures of the various types of gas.

FIG. 23

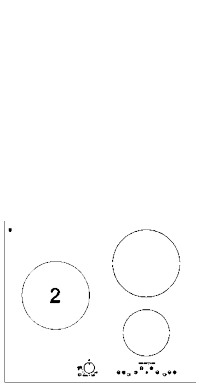


TABEL

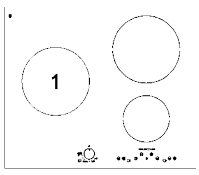
BURNERS		GAS	NORMAL PRESSURE	NORMAL RATE		INJECTOR DIAMETER	NOMINAL HEAT INPUT (W)		
No.	DESCRIPTION		mbar	gr/h	l/h	1/100 mm	Min.	Max.	EEgas burner*
1	DOUBLE CROWN	G 30 - BUTANE G 31 - PROPANE G 20 - NATURAL’	28 - 30 37 20	345 339	476	2 x 72 B + 46 B 2 x 72 B + 46 B 2 x 115 A + 71 A	1800 1800 1800	4750 4750 5000	61,6%
2	TRIPLE CROWN	G 30 - BUTANE G 31 - PROPANE G 20 - NATURAL’	28 - 30 37 20	291 286	381	100 B 100 B 145 A	1800 1800 1800	4000 4000 4000	54,3%
4	RAPID	G 30 - BUTANE G 31 - PROPANE G 20 - NATURAL	28 - 30 37 20	204 200	267	83 83 117 Y	800 800 800	2800 2800 2800	56,0%
5	AUXILIARY	G 30 - BUTANE G 31 - PROPANE G 20 - NATURAL	28 - 30 37 20	73 71	95	51 51 75 X	450 450 450	1000 1000 1000	N.A.

****In accordance with Regulation No. 66/2014 EU measures for the implementation of Directive2009/125/EC, the performance (EEgas burner) was calculated according to EN 30-2-1 last review with the G20.***

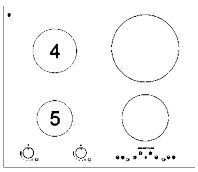
DISPOSITION OF THE BURNERS



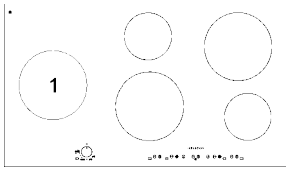
$EE_{gas\ hob}$
54,3%



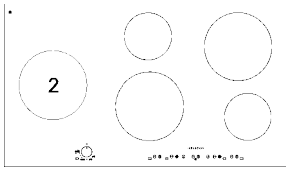
$EE_{gas\ hob}$
61,6%



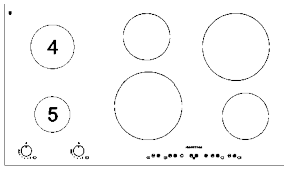
$EE_{gas\ hob}$
56,0%



$EE_{gas\ hob}$
61,6%



$EE_{gas\ hob}$
54,3%



$EE_{gas\ hob}$
56,0%

SERVICING

POWER RATINGS OF THE ELECTRICAL COMPONENTS

DENOMINATIONS	Ø (cm)	POWER (W)	
			with booster
Element heating induction	14,5	1200	1600
Element heating induction	21,0	1500	2000

WARNING: MAINTENANCE MUST ONLY BE PERFORMED BY AUTHORISED PERSONS.

IF THE POWER CABLE IS DAMAGED, SHOULD BE REPLACED BY THE MANUFACTURER OR ITS AFTER SALES SERVICE.

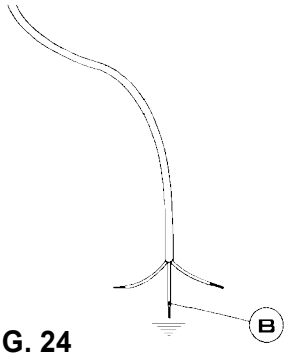


FIG. 24

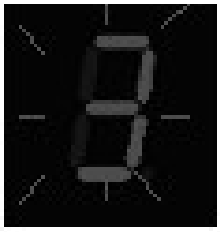
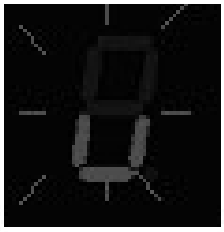
MODEL 2 EL. HEATING (30 cm - 60 cm)	
Voltage	220 - 240 V ~
Frequency	50/60 Hz
Total rated power	3600 W

MODEL 4 EL. HEATING (90 cm)	
Voltage	220-240/380 - 415 V 3N~
Frequency	50/60 Hz
Total rated power	7200 W

DISPLAY OF ERRORS

DISPLAYING SPECIAL STATUSES

The corresponding heater display alternates between two characters depending on the status.

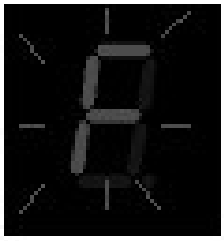
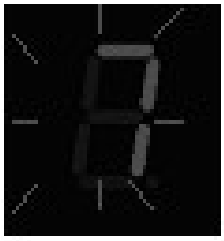
Event (Visualization Priority Order)	**Start conditions**	**End conditions**	**Action**	**Heater status**	**Heater display fore (1 sec.)**	**Heater display back (1 sec.)**
Power increment not allowed (only for ECO models)	Asked Cooktop power > Cooktop ECO Power limit	**2 sec.**	Power increment not allowed	**On/Off**	**“r”**	
Heater without suitable pan or without pan	No pan or not suitable pan over the heater	Suitable pan over the heater	After 1 minute heater off	**On**	“Power”	‘**U**’
Induction heater overtemperature	COIL TEMPERATURE > T1 (1)	COIL TEMPERATURE < T2 (1)	No power is delivered to the heater	**Off**	‘ ’ or ‘**H**’	‘**C**’
				On	‘**Power**’	
Induction generator overtemperature	HEATSINK TEMPERATURE > T3 (1)	HEATSINK TEMPERATURE > T4 (1)	No power is delivered to the heater	**Off**	‘ ’ or ‘**H**’	‘**c**’
				On	‘**Power**’	
Hot glass over a heater (residual heat)	COIL TEMPERATURE > T5 (1)	COIL TEMPERATURE < T6 (1)	**-------**	**Off**	‘**H**’	

(1) For T1, T2, T3, T4, T5 and T6 values see the corresponding drawing.

DISPLAY OF ERRORS

Heater errors

Heater errors are the errors which generate the switch off of one or more heaters.
When a heater error is detected, the involved heaters are switched off, a beep sounds (only if one or more heaters are active) and the displays corresponding to these heaters show a “F” letter and the error code alternately.
While in error status the keys of the corresponding heaters are not operative.
All errors are recoverable. That is, when the cause of the error disappears the corresponding displays are deactivated and the heaters return to normal operation.

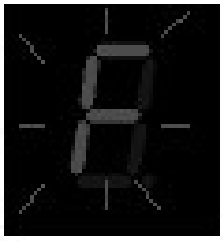
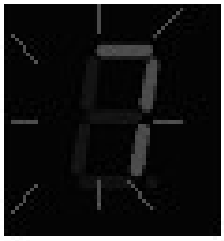
Heater errors			
Event (Visualization Priority Order)	**Error recovery**	**Action**	**Heater display** **(fore 0.5 sec./back 0.5 sec.)**
Communication fault	When the fault disappears	Left or right side heaters Off (****)	F5
Heater temperature sensor short-circuit	When the fault disappears	Heater Off (**)	F1
Heater temperature sensor open-circuit	When the fault disappears	Heater Off (**)	F2
Heater temperature sensor error 1	When the fault disappears	Heater Off (**)	F7
Heater temperature sensor error 2	When the fault disappears	Heater Off (**)	F8
Bus relay fault	When the fault disappears	Heater Off (**)	F9
Power unit temperature sensor short-circuit	When the fault disappears	All heaters Off (***)	F3
Power unit temperature sensor open-circuit	When the fault disappears	All heaters Off (***)	F4
Mains zero crossing loss	When the fault disappears	Left or right side heaters Off (****)	F6

[redacted]
(***) All the induction heaters switched off and locked.
(****)Left or right side heaters switched off and locked.

DISPLAY OF ERRORS

Errors/Alarms

Appliance errors
Appliance errors are the errors which generate the deactivation of the whole cooktop.
When an appliance error is detected, all heaters are switched off, a beep sounds (only if one or more heaters are active) and all displays show a “F” letter and the error code alternately.
While in error status all the heater keys are not operative.
Except EEPROM and microcontroller errors, all errors are recoverable. That is, when the cause of the error disappears all displays are deactivated and the cooktop return to normal operations.

Appliance errors			
Error (Visualization Priority Order)	**Error recovery**	**Action**	**All Heater display** **(fore 0.5 sec./back 0.5 sec.)**
Microcrontroller fault	----------	App. off	F0
On/Off key emitter fault	When the fault disappears	App. off	FA
On/Off key receiver fault	When the fault disappears	App. off	FC
User interface temperature sensor short-circuit	When the fault disappears	App. off	FE
User interface temperature sensor open-circuit	When the fault disappears	App. off	Ft
User interface overtemperature	When user interface temperature < 90 °C	App. off	Fc
EEPROM fault	----------	App. off	FH
Microcontroller A/D converter multiplexer fault	When the fault disappears	App. off	FJ
Ambient Light fault	When satisfactory ambient lighting is detected	App. off	FL
Microcontroller A/D converter conversion fault	When the fault disappears	App. off	FU

TECHNICAL DATA ON THE DATA LABEL

2 BURNERS (60)
(Aux + Rapid)

CATEGORY = II_{2H3+}

G 30 - BUTANE = 28 - 30 mbar
G 31 - PROPANE = 37 mbar
G 20 - NATURAL = 20 mbar

Σ Qn Gas Natural = 3.8 kW
Σ Qn GPL = 3.8 kW
Σ Qn GPL = 276 gr/h (G30)
Σ Qn GPL = 271 gr/h (G31)

TENSION = 220 - 240 V~
FREQUENCY = 50/60 Hz

Rated power el. induction 3600W

1 BURNER (60)
(double crown 5.0 kW)

CATEGORY = II_{2H3+}

G 30 - BUTANE = 28 - 30 mbar
G 31 - PROPANE = 37 mbar
G 20 - NATURAL = 20 mbar

Σ Qn Gas Natural = 5.0 kW
Σ Qn GPL = 4.75 kW
Σ Qn GPL = 345 gr/h (G30)
Σ Qn GPL = 339 gr/h (G31)

TENSION = 220 - 240 V~
FREQUENCY = 50/60 Hz

Rated power el. induction 3600W

1 BURNER (90)
(double crown 5.0 kW)

CATEGORY = II_{2H3+}

G 30 - BUTANE = 28 - 30 mbar
G 31 - PROPANE = 37 mbar
G 20 - NATURAL = 20 mbar

Σ Qn Gas Natural = 5.0 kW
Σ Qn GPL = 4.75
Σ Qn GPL = 345 gr/h (G30)
Σ Qn GPL = 339 gr/h (G31)

TENSION = 220 - 240 V~
FREQUENCY = 50/60 Hz

Rated power el. induction 7200W

2 BURNERS (90)
(Aux + Rapid)

CATEGORY = II_{2H3+}

G 30 - BUTANE = 28 - 30 mbar
G 31 - PROPANE = 37 mbar
G 20 - NATURAL = 20 mbar

Σ Qn Gas Natural = 3.8 kW
Σ Qn GPL = 3.8 kW
Σ Qn GPL = 276 gr/h (G30)
Σ Qn GPL = 271 gr/h (G31)

TENSION = 220 - 240 V~
FREQUENCY = 50/60 Hz

Rated power el. induction 7200W

1 BURNER (60)
(triple crown 4.0 kW)

CATEGORY = II_{2H3+}

G 30 - BUTANE = 28 - 30 mbar
G 31 - PROPANE = 37 mbar
G 20 - NATURAL = 20 mbar

Σ Qn Gas Natural = 4.0 kW
Σ Qn GPL = 291 gr/h (G30)
Σ Qn GPL = 286 gr/h (G31)

TENSION = 220 - 240 V~
FREQUENCY = 50/60 Hz

Rated power el. induction 3600W

1 BURNER (90)
(triple crown 4.0 kW)

CATEGORY = II_{2H3+}

G 30 - BUTANE = 28 - 30 mbar
G 31 - PROPANE = 37 mbar
G 20 - NATURAL = 20 mbar

Σ Qn Gas Natural = 4.0 kW
Σ Qn GPL = 291 gr/h (G30)
Σ Qn GPL = 286 gr/h (G31)

TENSION = 220 - 240 V~
FREQUENCY = 50/60 Hz

Rated power el. induction 7200W

TECHNICAL DATA FOR THE APPLIANCE GAS REGULATION

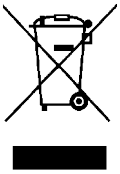
TECHNICAL ASSISTANCE AND SPARE PARTS

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.