



The manufacturer declines all responsibility for possible inaccuracies contained in this pamphlet, due to printing or copying errors. We reserve the right to make on our own products those changes to be considered necessary or useful, without jeopardizing the essential characteristics.

Installation
Use
Maintenance

COOKING HOB
ELECTROGAS

Dear customer,

We thank you and congratulate you on your choice.

This new carefully designed product, manufactured with the highest quality materials, has been carefully tested to satisfy all your cooking demands.

We would therefore request you to read and follow these easy instructions which will allow you to obtain excellent results right from the start.

May we wish you all the very best with your modern appliance!

THE MANUFACTURER

APPLIANCE IS CONCEIVED FOR DOMESTIC USE ONLY. THE MANUFACTURER SHALL NOT IN ANY WAY BE HELD RESPONSIBLE FOR WHATEVER INJURIES OR DAMAGES ARE CAUSED BY INCORRECT INSTALLATION OR BY UNSUITABLE, WRONG OR ABSURD USE.

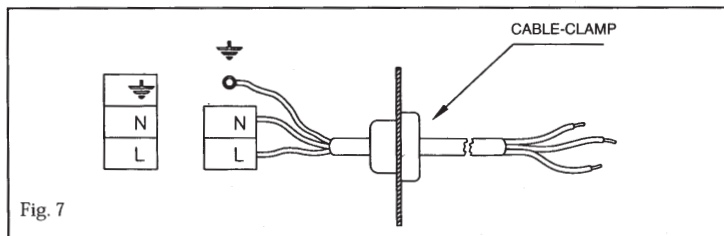
Cucina National Service

Please call 1800 444 357

| USER CHARACTERISTICS | | | | |
|-------------------------------|------------------------------------------------|-------------|---------------------------------------------|-------------|
| GAS BURNERS | | | | |
| FEED | | BURNER | Ø INJECTORS | CONSUMPTION |
| TYPE | PRESSURE kPa | | 1/100 mm | MJ/h |
| Natural gas | 1.00 | fast | 155 | 11.5 |
| | | semifast | 117 | 6.9 |
| | | auxiliary | 90 | 4.0 |
| | | wok | 150/70 | 13.0 |
| LPG | 2.75 | fast | 94 | 11.4 |
| | | semifast | 70 | 6.4 |
| | | auxiliary | 56 | 4.0 |
| | | wok | 96/44 | 14.4 |
| | | | | |
| ELECTRICAL PLATES | | | | |
| FEED | TYPE | W | ADJUSTMENT | |
| ~ 230 V | normal Ø 145 - Ø 180 | 1000 - 1500 | commutator (0+6) energy regulator (0+11) | |
| | fast Ø 145 - Ø 180 | 1500 - 2000 | | |
| VITROCERAMIC HEATING ELEMENTS | | | | |
| FEED | TYPE | W | ADJUSTMENT | |
| ~ 230 V | triple-circuit radiant Ø 145 - Ø 180 | 1200 - 1700 | commutator (0+6) | |
| | single-circuit radiant Ø 145 - Ø 180 | 1200 - 1700 | energy regulator (0+11) | |
| | mixed-circuit radiant/halogen Ø 145 - Ø 180 | 1200 - 1800 | energy regulator (0+11) | |
| | duble-circuit oval radiant Ø 145 - Ø 300 | 2000 | commutator (0+4) | |

be required, it will be necessary to interpose an omnipolar switch with minimum aperture between the 3 mm. contacts, dimensioned to bear the plate load and it must follow the standards in force (the yellow/green earth cable must not be interrupted by the switch). The plug or omnipolar switch must be easily reached on the installed equipment.

The manufacturers decline any responsibility in the event of non-compliance with what is described above and the accident prevention norms not being respected and followed.



Adaptation to various types of gas

Warning: Servicing should be carried out only by authorised personnel.

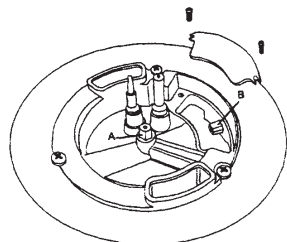
(Fig. 8-9) Should the appliance be pre-set for a different type of gas than that available, proceed as follows:

- replace the injectors (Fig. 7) with the corresponding type of gas to be used (see table “Uses characteristics”).
- to adjust to the minimum, use a screwdriver on the screw placed on the tap (Fig. 8) after turning the tap to its minimum position. For LPG (butane/propane) screw tight.

Gas Conversion - ‘When converting from Natural Gas to Propane ensure that the NG regulator is removed and replaced with the test point assembly. A gas regulator suitable for a supply pressure of 2.75kPa should be part of the gas tank supply and should be adjusted with the wok burner operating at maximum.

‘The appliance is factory set for Natural Gas. The test point pressure should be adjusted to 1.00kPa with the wok burner (or rapid burner if there is no wok burner) operating at maximum’.

Replace the old data plate with one which is suitable for the type of gas for which the appliance has been regulated.



Wok burner only

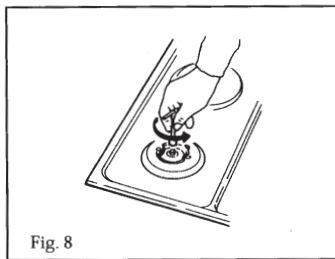


Fig. 8

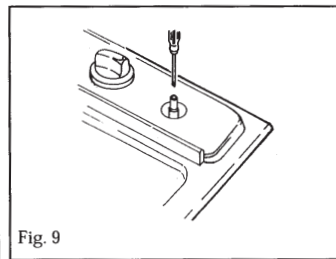


Fig. 9

Before Leaving - Check all connections for gas leaks with soap and water. **DO NOT** use a naked flame for detecting leaks. Ignite all burners to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area”.

INSTRUCTIONS FOR USE

Installation

This appliance shall be installed only by authorised personnel and in accordance with the manufacturer’s installation instructions, local gas fitting regulations, municipal building codes, water supply regulations, electrical wiring regulations, AS 5601/AG 601 - *Gas Installations* and any other statutory regulations.

Use Gas Burners (Fig 1-1a-1b).

The ignition of the gas burners is carried out by pressing and rotating the corresponding knob in an anti-clockwise manner, until the maximum position has coincided with the marker. For manual ignition models, press the ignition button until the burner ignites. When the gas burner has ignited, adjust the flame according to the need. The minimum position is found at the end of the anti-clockwise direction.

In models with automatic ignition, operate the knob as described above (ignition will occur automatically), and adjust the flame according to need. To start the burner in models equipped with a thermoelectric resistance keep the knob pressed hard for 10 seconds, as described above, after placing it on its maximum value. After releasing the knob, make sure the burner is actually lit.

N.B. - we recommend the use of pots and pans with a diameter matching that of the burner, thus preventing the flame from escaping from the bottom part and surrounding the pot.

- do not leave any empty pots or pans on the fire
- do not use any tools for grilling-cooking on Crystal hobs.

When cooking is finished, it is also a good norm to close the main gas pipe tap and cylinder.

Warnings

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL **NOT** BE USED AS A SPACE HEATER.

WE STRONGLY ADVISE THAT BABIES, YOUNG CHILDREN AND INFIRM PERSONS ARE PREVENTED FROM BEING NEAR OR TOUCHING THE APPLIANCE AT ANY TIME. IF IT NECESSARY FOR YOUNGER FAMILY MEMBERS TO BE IN THE KITCHEN, PLEASE ENSURE THAT THEY ARE KEPT UNDER CLOSE SUPERVISION AT ALL TIMES.

Operation

Abnormal Operation

Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the hob burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to stay alight.
- Burners extinguished by cupboard doors.
- Gas valves, which are difficult to turn.

Incase the appliance fails to operate

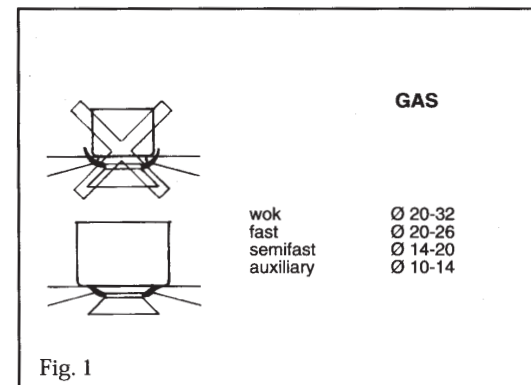


Fig. 1

INSTRUCTIONS FOR THE INSTALLER

Installation

These instructions are for the qualified technician, as a guide to the installation, adjustment and maintenance, according to the laws and standards in force. Any of these operations must be carried out when the appliance has been disconnected from the electrical system.

Installation (Gas)

Ventilation - Ventilation must be in accordance with AS5601/AG 601 - *Gas Installations*. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surrounding within safe limits.

Positioning (Fig. 5) - The appliance can be fitted into a working area as illustrated in the corresponding figure. Apply the seal provided over the whole of the area perimeter.

Combustible Surfaces - Any adjoining surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 600mm above the top of the burner and no construction shall be within 450mm above the top of the burner. A minimum depth of 60mm from the top of the worktop surface must be provided for the appliance.

Access to base - Where the base of the hotplate can be accidentally touched, such as through a cupboard or a pot drawer, a panel should be fixed 15mm below the base of the hotplate to prevent accidental contact. The base of the hotplate is very hot during operation.

Data Label - The Data Label is located on the underside of the appliance. A duplicate label is supplied to adhere in an accessible area adjacent to the appliance. This appliance is suitable for Natural and Propane Gas; ensure the available gas supply matches the data label.

Gas connection(Fig 6) - The Gas Connection is male 1/2" BSP and is situated 50mm from the right, 50mm from the rear of the hotplate and 25mm below the top surface of the bench top.

Carry out the connection with fitting and metal pipes. When the installation has been carried out, check the perfect sealing of the entire connection system, by using soapy solution.

Power Connection - Simply plug into a 3 pin household socket outlet which is properly earthed.

Warning: In order to avoid hazard, any electrical work performed on this equipment or its associated wiring, should only be done by persons authorised by the supplier or similarly qualified persons.

The socket outlet for this hotplate shall be installed near the hotplate and shall be easily accessible.

Electric Hotplate connection

(Fig.7) Prior to carrying out the electrical connection, please ensure that:

- the plant characteristics are such as to follow what is indicated on the data plate placed at the bottom of the working area;
- that the plant is fitted with an efficient earth connection, following the standards and law provisions in force. The earth connection is compulsory in terms of the law.

Should there be no cable and/or plug on the equipment, use suitable absorption material for the working temperature as well, as indicated on the data plate. Under no circumstance must the cable reach a temperature above 50°C of ambient temperature. Should a direct connection to the network

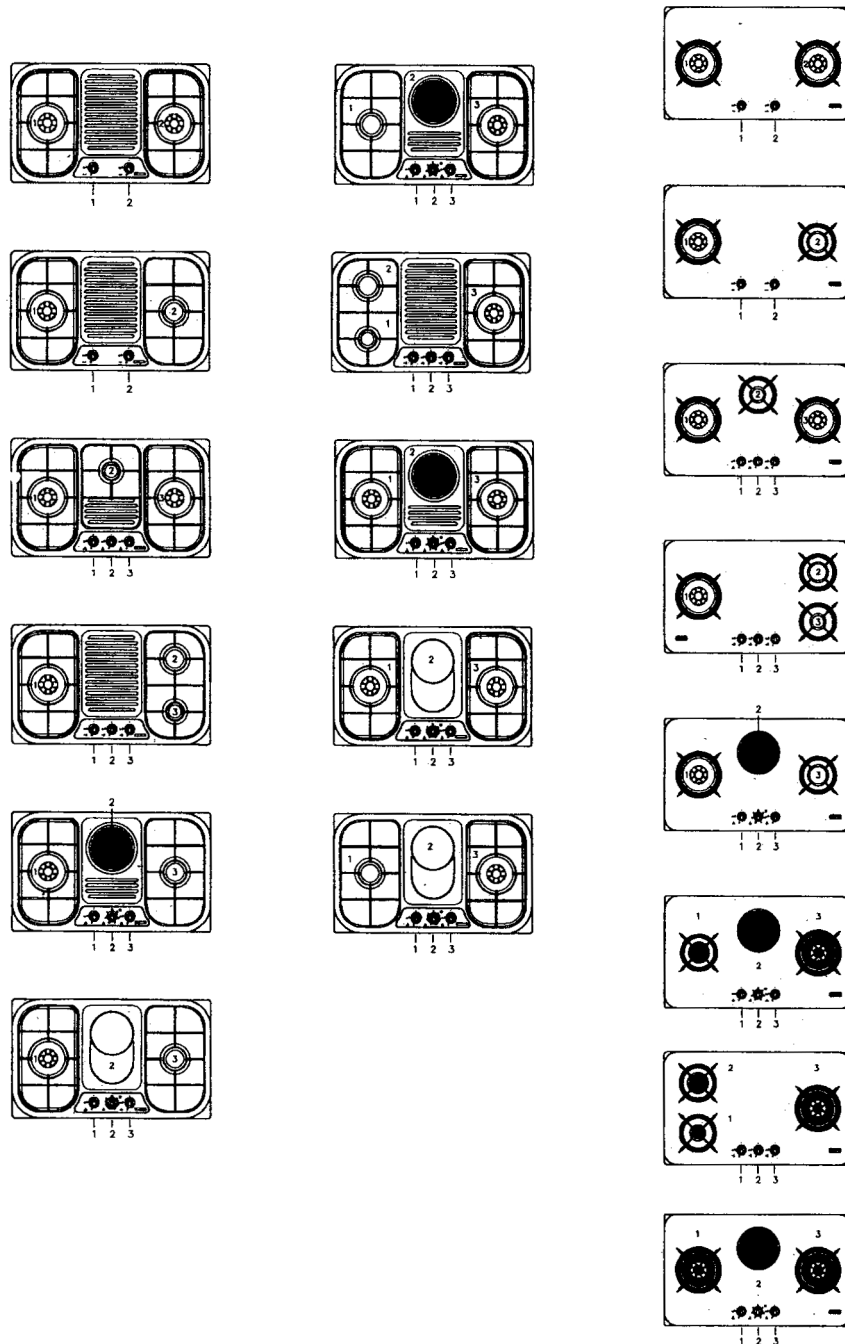
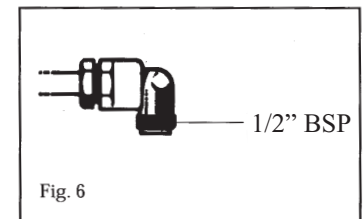


Fig. 1a

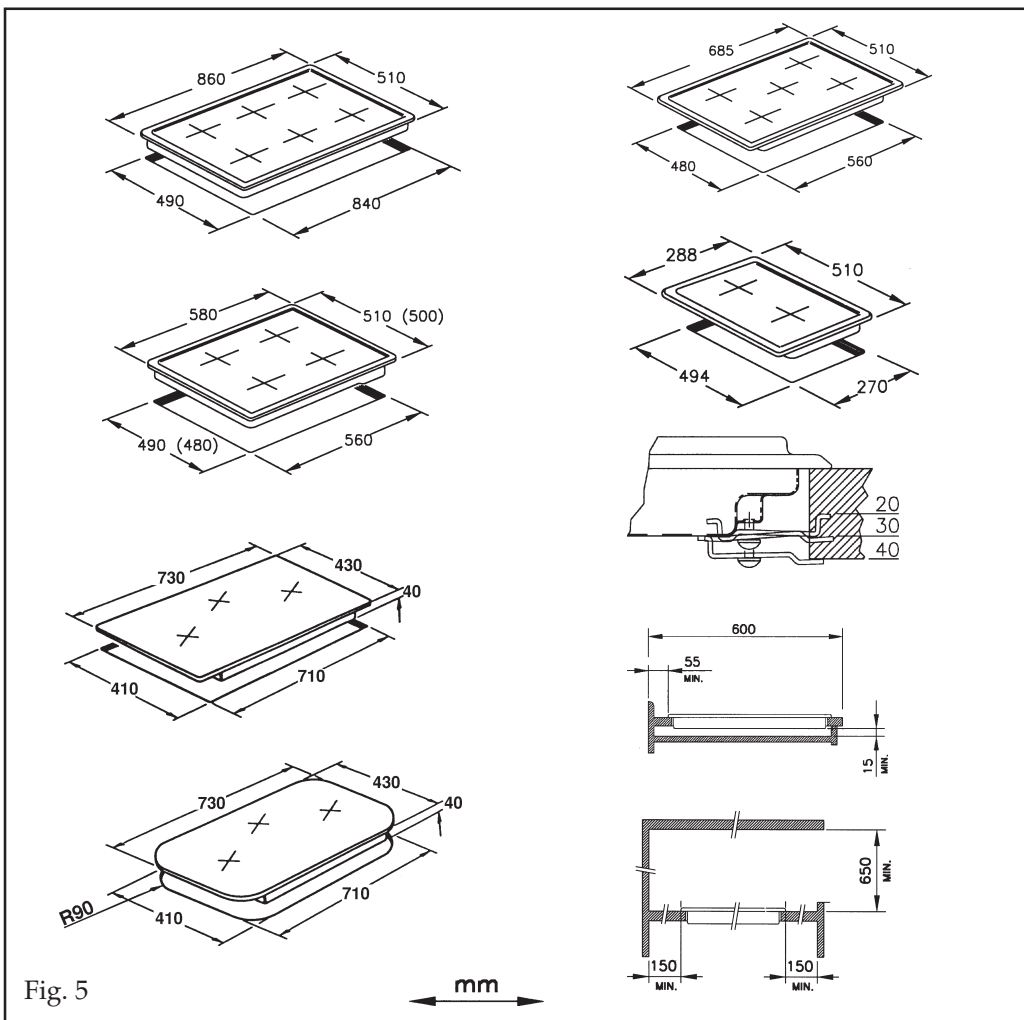


Fig. 5

WARNING: CRYSTAL HOBS

DO NOT TIGHTEN SCREW 'A' EXCESSIVELY, ONE TURN MAX WILL BE SUFFICIENT, AFTER CORRECTLY FITTING SHAFT 'B' INTO PLACE, AS SHOWN IN THE PICTURE. ENSURE THAT THE SUPPORTING SURFACE IS PERFECTLY EVEN. FIT THE APPROPRIATE EXPANDED SEAL. CRYSTAL HOBS MUST NOT BE SUBJECTED TO STRAINS CAUSED BY UNEVEN SUPPORTING SURFACES.

| use of electrical plates - Vitroceramic Heating elements | | | |
|----------------------------------------------------------|------------------|----------------|---------------------------------------------------------------------------------|
| commutator | energy regulator | heat intensity | cooking methods |
| 1 | 1 - 2 | slight | melting of fats etc.; heat small quantities of liquid |
| 2 | 3 - 4 | mild | heating of medium quantities of liquid; puddings, long-cooking sauces |
| 3 | 5 - 6 | slow | defreezing - heat large quantities of liquid; cooking below boiling temperature |
| 4 | 7 - 8 | medium | tender roasts; cooking at boiling temperature |
| 5 | 9 - 10 | high | roasts - boiled food; pan-frying of meats |
| 6 | 10 - 11 | burning heat | bring large quantities of liquid to boil; fry |

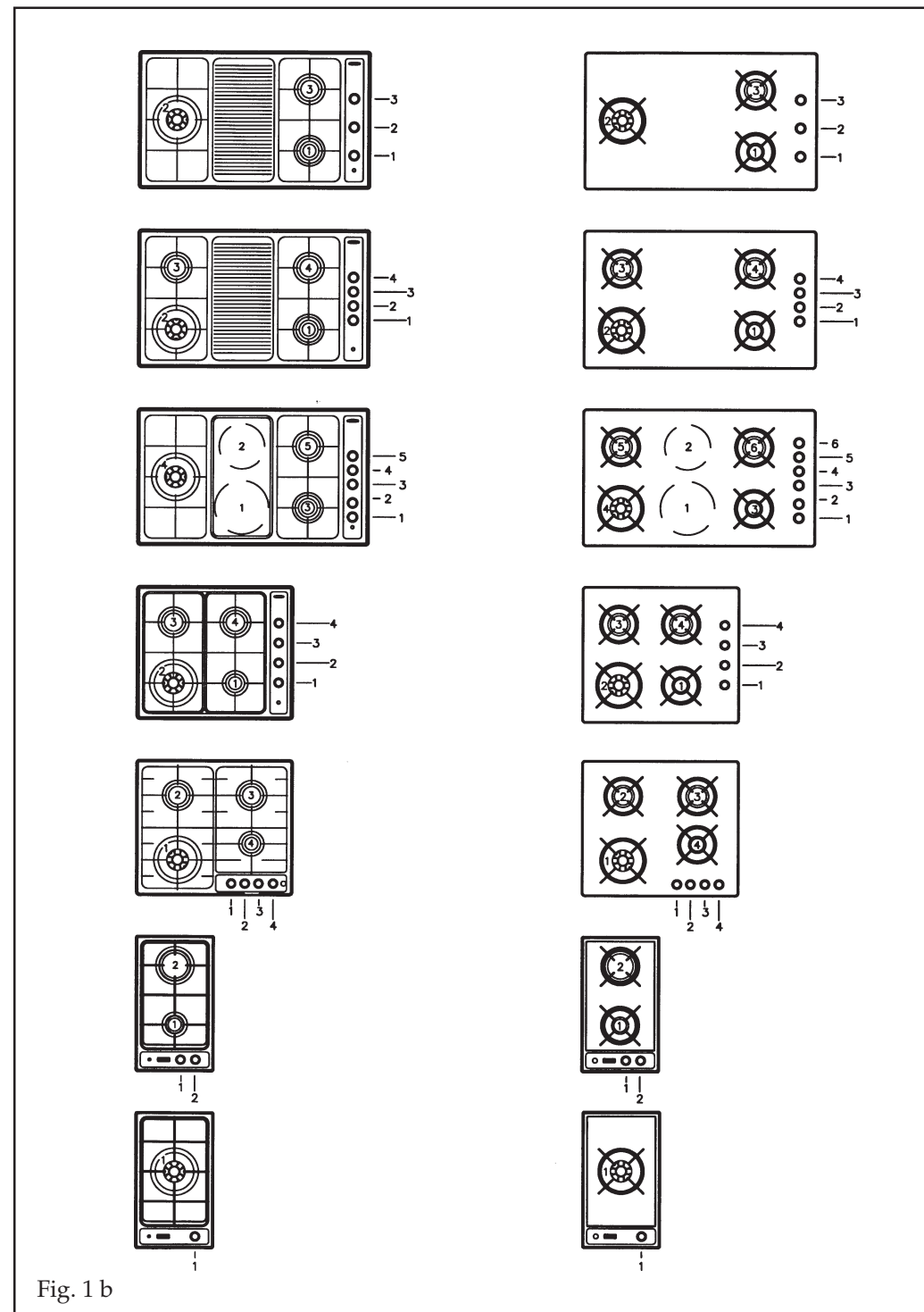


Fig. 1 b

Vitroc ceramic Heating elements

Electrical plates

(Fig. 2-3-1a-1b). Rotate the knob towards the position required for cooking and bear in mind that the higher the number, the higher the heat output. See table "use of electrical plates".

The pilot light on the stove panel level signals that the plate is "on".

Some types of pilot lights will maintain some slight luminescence even after disconnection. That is quite normal.

N.B.: When using electrical elements/plates, we recommend flat bottom recipients with a diameter equal or slightly larger than that of the plate itself.

- avoid liquid overflow. Therefore, after boiling or heating liquids, reduce the heat output;
- do not leave the electrical elements/plates on with empty pots and pans;
- when cooking is finished, rotate the knob back into closing and/or disconnected position.

In the event of even a slight fracture on the cooking vitroc ceramic surface, disconnect the electric power supply immediately.

Maintenance

Gas/Electric

Prior to any operation, disconnect the appliance from the electrical system.

For long-life to the equipment, a general cleaning operation must take place periodically, bearing in mind the following:

- the glass, steel and/or enamelled parts must be cleaned with suitable non-abrasive or

- corrosive products (found on the market). Avoid chlorine-base products (bleach, etc.);
- avoid leaving acid or alkaline substances on the working area (vinegar, salt, lemon juice, etc.);
- the wall baffle and the small covers (mobile parts of the burner) must be washed frequently with boiling water and detergent, taking care to remove every possible encrustation. Dry carefully and check that none of the burner holes is fully or partially clogged;
- the electrical parts are cleaned with a damp cloth and are lightly greased with lubricating oil when still warm.
- the stainless steel grids of the working area, after having been heated, take on a bluish tint which does not deteriorate the quality. To bring colour back to its original state, use a slightly abrasive product.

N.B.- Cleaning of the taps must be carried out by qualified personnel, who must be consulted

Check periodically the state of conservation of the flexible gas feed pipe. In case of leakage, call immediately the qualified technicians for its replacement.

Vitroc ceramic

Fig. 3a) First of all remove stray food bits and grease drops from the cooking surface with the special scraper (fig. 4). Then clean the hot area as best as possible with SIDOL, STAHLFIX or other similar products with a papertowel, then rinse again with water and dry with a clean cloth.

Pieces of aluminum foil and plastic material which have inadvertently melted or sugar remains or highly sacchariferous food have to be removed immediately from the hot cooking area with the special scraper (fig. 4). This is to avoid any possible damage to the surface of the top.

Under no circumstances should abrasive sponges or irritating chemical detergents be used such as oven sprays or spot removers.

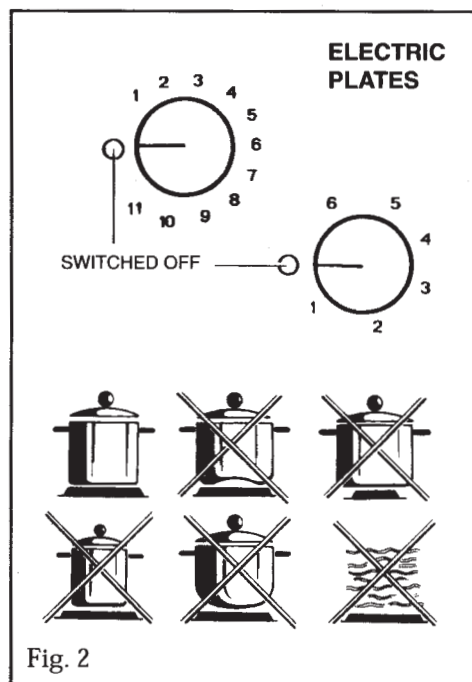


Fig. 2

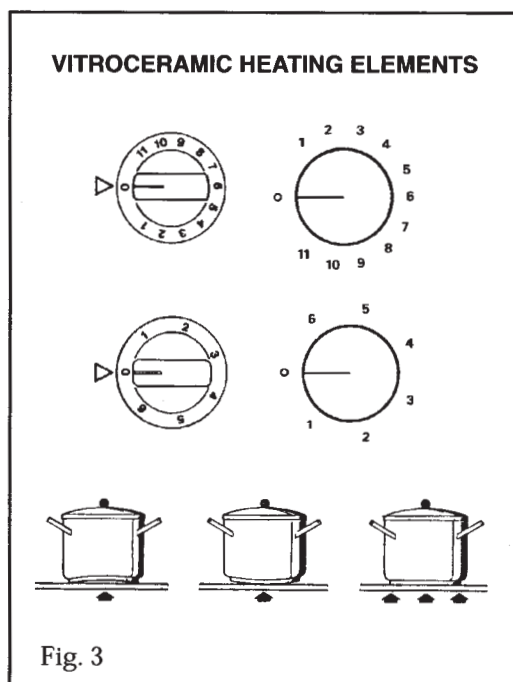


Fig. 3

Battery replacement (Fig. 4)

Unscrew plug and replace old battery.

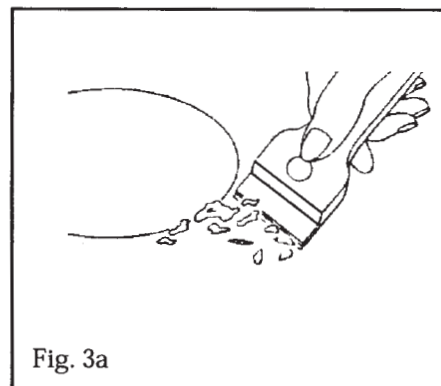


Fig. 3a

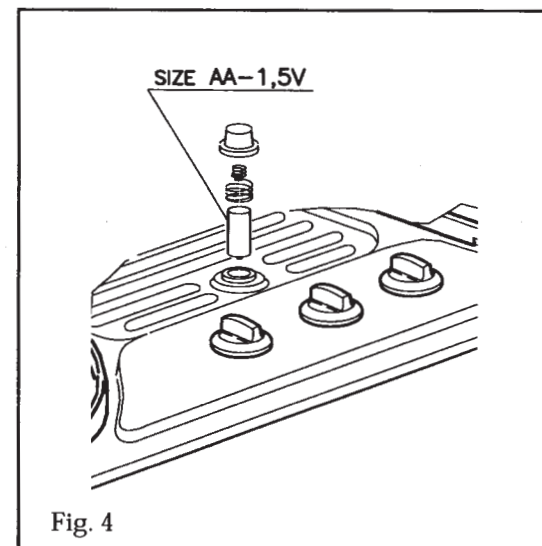


Fig. 4