



COOKING HOB ELECTROGAS
Installation - Use - Maintenance

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THIS 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.

THIS APPLIANCE IS NOT INTENDED FOR USE BY PERSONS (INCLUDING CHILDREN) WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE BEEN GIVEN

SUPERVISION OR INSTRUCTION CONCERNING USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY. CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.

Instructions for use

Installation

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

WARNING: THE APPLIANCE MUST NOT BE USED IS THE GLASS TOP IS BROKEN. IF THE GLASS TOP IS BROKEN, CALL BERTAZZONI FOR SERVICE.

Use

Gas burners (Fig. 1-3).

The ignition of the gas burner is carried out by putting a small flame to the upper part holes of the burner, pressing and rotating the corresponding knob in an anti-clockwise manner, until the maximum position has coincided with the marker. When the gas burner has been turned on, adjust the flame according to need. The minimum position is found at the end of the anticlockwise rotation direction.

In models with automatic ignition, operate the knob as described above, pressing simultaneously, the corresponding push-button.

For models with automatic/simultaneous (with one hand) ignition, it is sufficient to proceed as described above using the corresponding knob.

The electric spark between the ignition plug and the burner provides the ignition of the burner itself.

After ignition, immediately release the push-button and adjust the flame according to need.

For models with a thermoelectric safety system, the burner is ignited as in the various cases described above, keeping the knob fully pressed on the maximum position for approximately 3/5 seconds. 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 grill
- cooking on Crystal hobs.

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

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 remain alight.

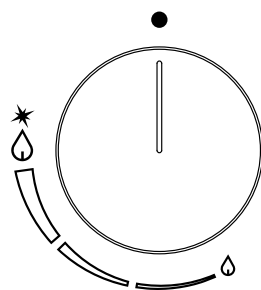
Burners extinguished by cupboard doors.

Gas valves, which are difficult to turn.

In case the appliance fails to operate correctly, contact the authorised service provider in your area".

After-sales technical service and spare parts

Before leaving the factory, this appliance was tested and adjusted by specialist skilled staff to give the best operating results. Any subsequent necessary repairs or adjustments must be carried out with the



greatest care and attention by authorised personnel. For this reason, we strongly advise you contact the Bertazzoni Service Centre, specifying the nature of the problem, the model of the equipment and the serial number. This data is provided on the data label adhered to the base of the appliance and on the duplicate data label. Always use original Bertazzoni spare parts.

Important

- use of the appliance produces heat and moisture in the room where it is installed. Make sure the kitchen is sufficiently ventilated; keep natural ventilation holes open or install mechanical ventilation devices (such as a hood).
- Prolonged use of the appliance may require additional ventilation, such as opening a window.
- on floors with thermoelectric protection do not keep the ignite button pushed for more than 15 seconds. If the burner has not ignited after 15 seconds, open the door of the room and wait at least one minute before making a further attempt.
- on floors without protection, should the burner flame go out close the corresponding gas cock and wait at least one minute before making any attempt to ignite it.

DO NOT MODIFY THIS APPLIANCE.

NOT FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOMES UNLESS EACH BURNER IS FITTED WITH FLAME SAFEGUARD.

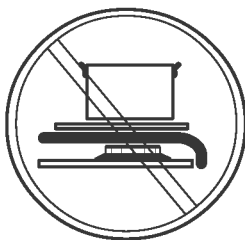
WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER

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

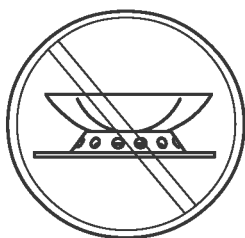
DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THIS APPLIANCE.

WARNING: This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

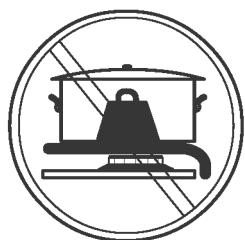
WARNING: Children should be supervised to ensure that they do not play with the appliance.



Do not place anything, e.g. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result.



Do not remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect heat onto the hotplate.



Do not use large pots or heavy weights which can bend the pan support or deflect flame onto the hotplate.

GAS

* with reduction grid

wok
fast
semifast
auxiliary *

Ø 20-32
Ø 20-26
Ø 14-20
Ø 10-14

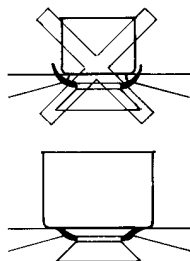


Fig. 1 - Abb. 1 - Afb. 1

A

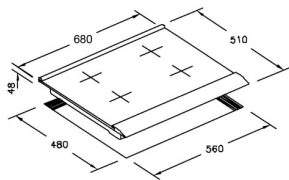
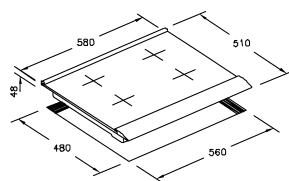
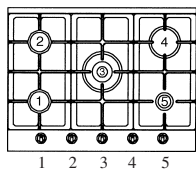
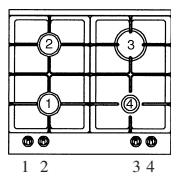
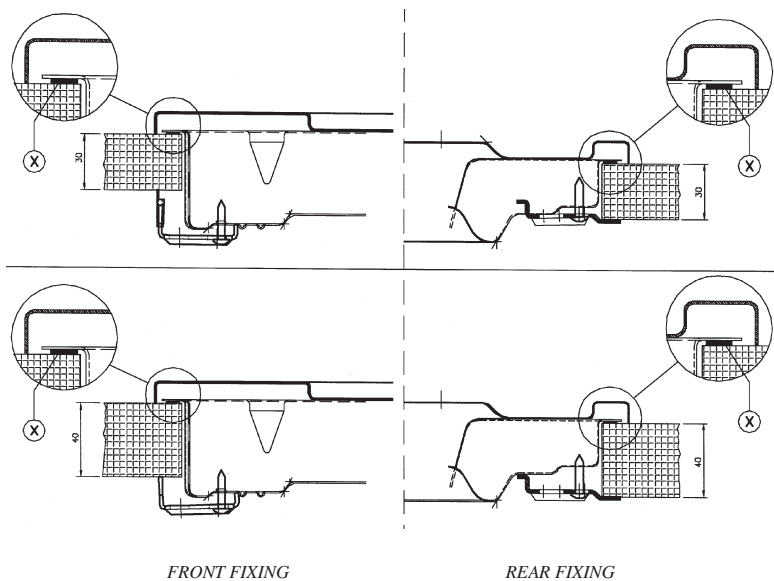


Fig. 3 - Abb. 3 - Afb. 3

mm

A



FRONT FIXING

REAR FIXING

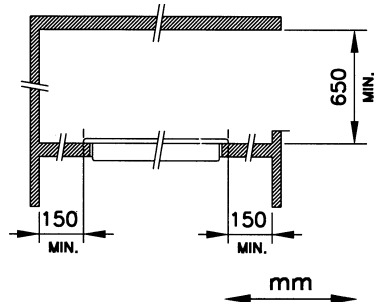
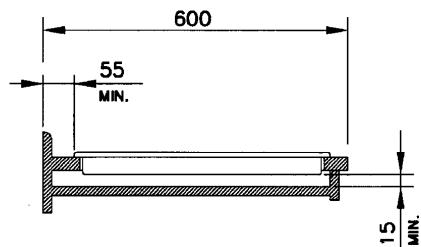
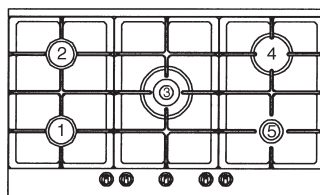
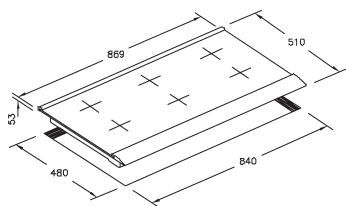


Fig. 3 - Abb. 3 - Afb. 3

B

1 2 3 4 5

Fig. 3 - Abb. 3 - Afb. 3

mm

The gas connection is male $\frac{1}{2}$ " BSP and is situated at the center rear of the appliance, 80 mm from the rear of the cooktop. (pag. 9)

The gas connection is male $\frac{1}{2}$ " BSP and is situated at the right hand rear of the appliance, 310 mm from the side and 100 mm from the rear of the cooktop. (pag. 9)

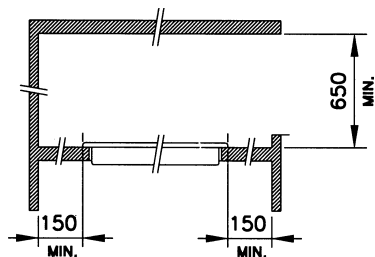
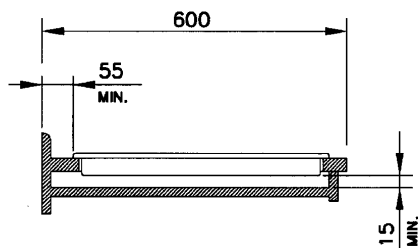
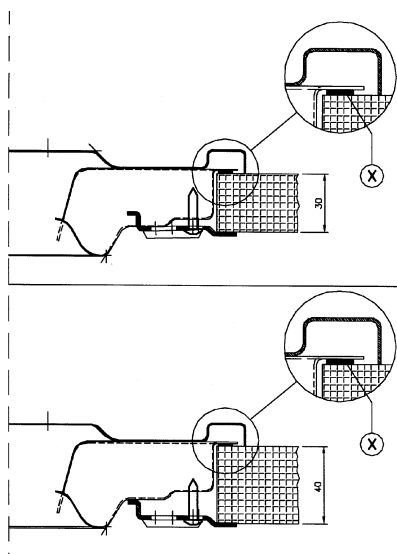


Fig. 3 - Abb. 3 - Afb. 3

mm

Maintenance - Gas/Electrical

WARNING: SERVICING SHALL BE CARRIED OUT ONLY BY AUTHORISED PERSONNEL.

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 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 in case of any functioning anomaly.

Check periodically the state of conservation of the flexible gas feed pipe.

In case of leakage, call immediately the qualified technicians for its replacement.

DO NOT USE STEAM CLEANERS

Instructions for the installer

Installation

This appliance is not provided with a combustion product discharge.

It is recommended that it be installed in sufficiently aerated places, in terms of the laws in force. The quantity of air which is necessary for combustion must not be below 2.0 m³/h for each kW of installed power.

See table of burner power.

Note: the device is in installation class 3.

The appliance's adjustment parameters are shown on the plate attached to its housing.

Positioning

(Fig. 4). The appliance can be fitted into a working area as illustrated on the corresponding figure.

Before positioning the hob, fit the seal (X) around the entire periphery of the hole cut in the worktop.

Gas connection

There are two ways to carry out the connection to the main gas line:

A. The hotplate can be connected with rigid pipe as specified in AS5601 table 3.1.

B. The hotplate can be connected with a Flexible Hose, which complies with AS/NZS 1869 (AGA Approved), 10mm ID, class B or D, no more than 1.2m long and in accordance with AS5601. Ensure that the Hose does not contact the hot surfaces of the hotplate, oven, dishwasher or other appliance that may be installed underneath or next to the hotplate. **WARNING:** Ensure that the hose assembly is restrained from accidental contact with the flue or flue outlet of an underbench oven. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks. The supply connection point shall be accessible with the appliance installed.

The Data Label is located on the of the appliance. A duplicate Data Label is supplied to adhere in an accessible area next to the appliance. This appliance is suitable for Natural Gas and Universal LPG; ensure that the available gas supply matches the Data Label.

(Fig. 5) Connect the appliance to the gas cylinder or to the installation according to the prescribed standards in force, and ensure beforehand, that the appliance matches the type of gas available.

Otherwise, see "Adaptation to various types of gas".

Furthermore, check that the feed pressure falls within the values described on the table: "User characteristics".

Rigid/semi rigid metal connection

Carry out the connection with fittings and metal pipes (even flexible pipes) so as to obtain counter stress the inner parts of the appliance.

N.B. - when the installation has been carried out, check the perfect sealing of the entire connection system, by using a soapy solution.

Electrical connection

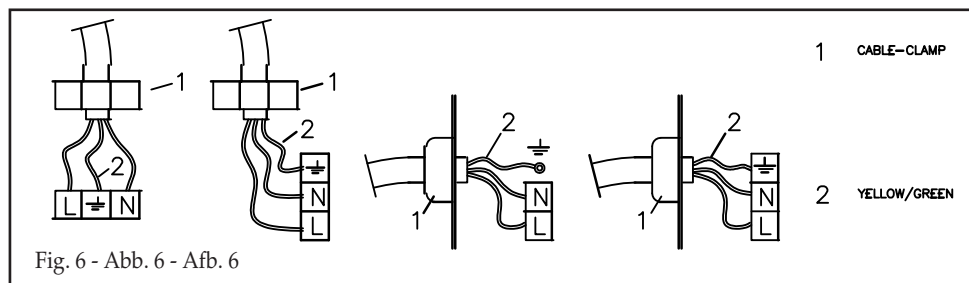
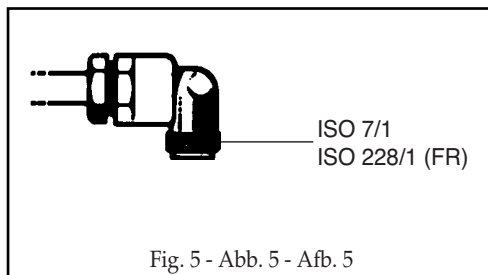
(Fig. 6) Prior to carrying out the electrical connection, please ensure that:

- the plant characteristics are such as to follow what is indicated on the matrix 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 matrix plate.

Under no circumstance must the cable reach a temperature above 50°C of the ambient temperature. If connecting directly to the mains power supply, fit a multi-pole switch of a suitable size for the rated capacity with a clearance distance which completely disconnects the power line under overvoltage category III conditions, consistently with the rules of installation (the yellow/green earth wire must not be interrupted).

The plug or omnipolar switch must be easily reached on the installed equipment.



Before Leaving

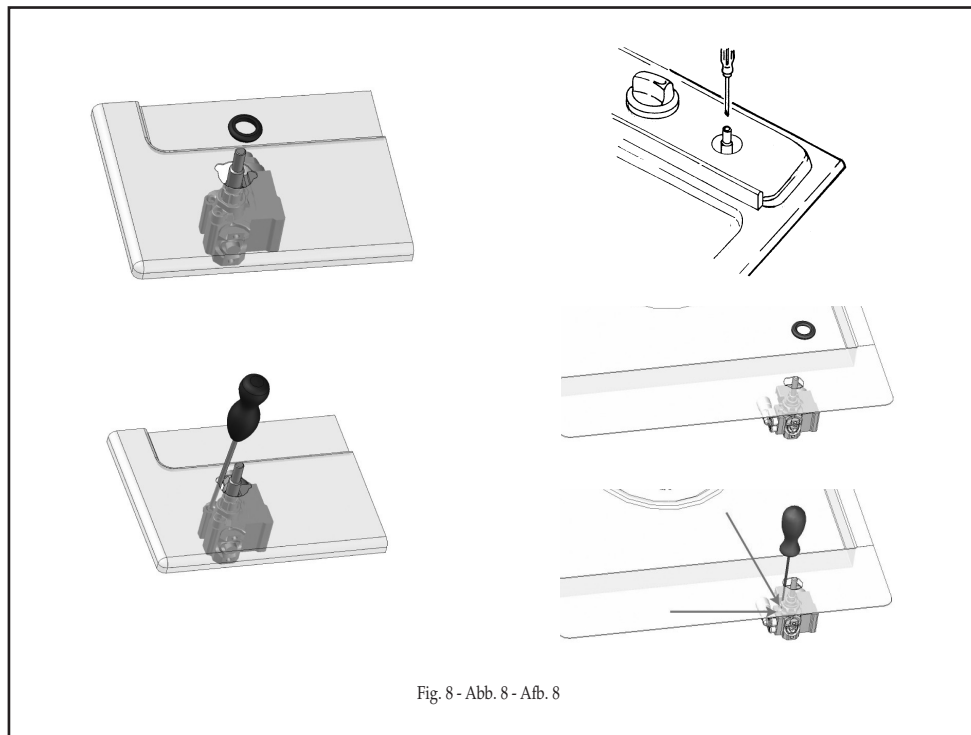
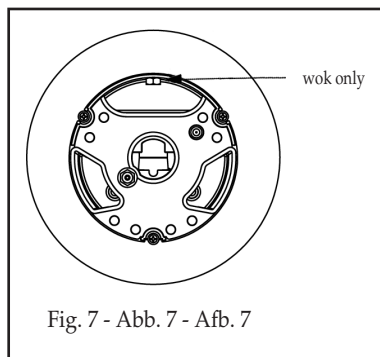
Check all connections for gas leaks with soap and water. DO NOT use a naked flame for detecting leaks. Ignite all burners both individually and concurrently to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and concurrently. 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.

To avoid all risk, if the power cable becomes damaged, it must only be replaced by the manufacturer, by an authorised service centre, or by a qualified electrician.

Adaptation to various types of gas

(Fig. 7) 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 tap (Fig. 8) after turning the tap to its minimum position.
- For LPG (butane/propane) screw tight.



USER CHARACTERISTICS							
GAS BURNERS							
FEED			BURNER	Ø INJECTORS	THÉRMAL CAPACITY NOMINAL	CONSUMPTION	
TYPE	PRESSURE mbar			1/100 mm	W		
natural gas	G20	20 (1.00 kPa)	rapid	155	3000	11.5	MJ/h
			semi-rapid	117	1750	6.6	
			auxiliary	92	1000	4.2	
			wok	155	4000	11.5	
universal LPG	G30/G31	28-30/37 (2.75 kPa)	rapid	92	3000	10.8	MJ/h
			semi-rapid	73	1750	6.9	
			auxiliary	56	1000	4.0	
			wok	98	4000	12.2	

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.

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