

GAS HOBS

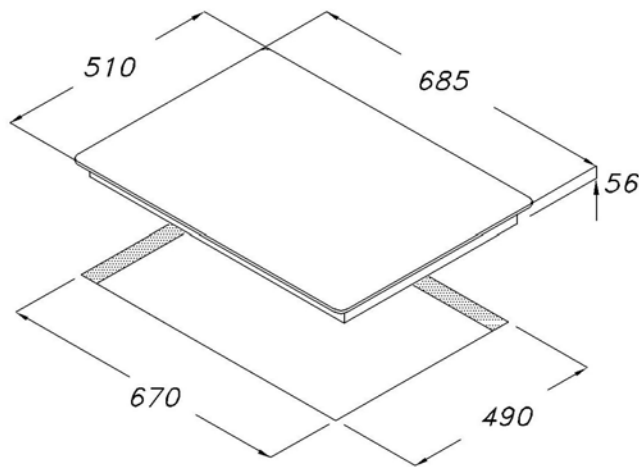
BT66SS



INSTALLATION INSTRUCTIONS

TECHNICAL DETAILS

MODELS	BT66SS
Voltage /Frequency	230V/50 Hz
Semi-rapid burner	2
Rapid burner	1
Triple crown burner-dual	1
Automatic ignition	Yes
Gas safety device	Yes
Product dimension (l x p) mm	685x510
Housing dimension (l x p) mm	670x490



1. Installation

Installation is the buyer's responsibility. The manufacturer accepts no liability for this service. Any action that the manufacturer has to take due to an erroneous installation will not be covered by the guarantee.

The flush-mounted cook tops are designed for installation in work tops made of all kinds of material, providing they can withstand a temperature of 100°C, and are between 25 and 40 mm thick. If the cook top is installed in a position so that the side of a kitchen unit comes up against its left-hand or right-hand side, the distance between the vertical panel and the edge of the cook top must always be at least 150 mm. The distance between the back wall and the edge of the cook top must be at least 55 mm. A partition made of insulating material (wood or the like) must be inserted between the cook top and the space below. This partition must be at least 10 mm from the underside of the cook top tray.

X = minimum 150 mm

Z = 10 mm

Y = partition



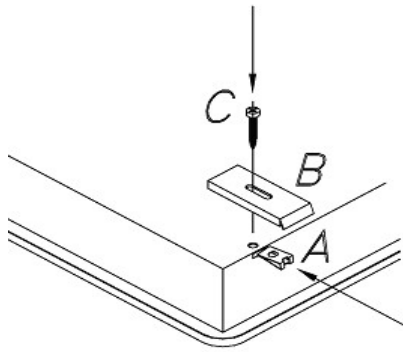
Fixing the cook top to the unit

The cook top is fixed to the unit by means of the brackets and accessories provided. Holes are provided in the bottom of the tray where the self-threading plates (A) are inserted so that you can attach the screws (C) that hold the brackets (B) in place.

A = plates for inserting on the bottom of the cook top

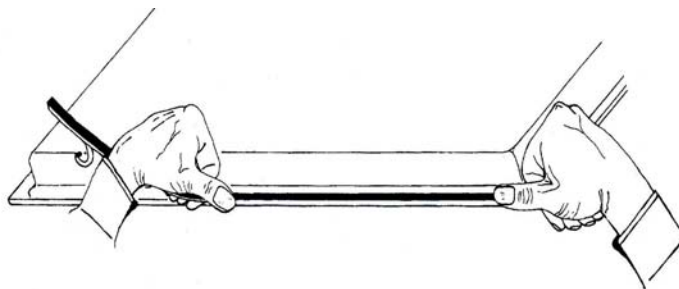
B = fixing bracket

C = screw



Applying the seal

Important - The figure below shows how the seal must be attached all around the perimeter.
This cook top has been designed for non-professional, domestic use.



Installation site

Using a gas cooker produces heat and humidity in the room in which it is installed. Ensure the room is well ventilated by keeping all the natural air vents open or by installing a kitchen hood with an outlet duct (Fig. 1 - 2). Intensive and prolonged cooker use may require additional ventilation, for example opening a window, or more effective ventilation by increasing the mechanical exhaust power, if already installed.

If a hood cannot be installed (Fig. 2), fit an electric fan to the outside wall or to a window in the room as long as there are vents through which air can enter.

This electric fan must have a capacity that will guarantee the kitchen has an hourly air exchange of 3 –5 times its volume. The fan must be installed in compliance with current standards UNI-CIG 7129 and 7131.

If the cook top does not have a thermocouple (safety device), then the air vent (Fig. 1) must be a minimum of 200 cm².

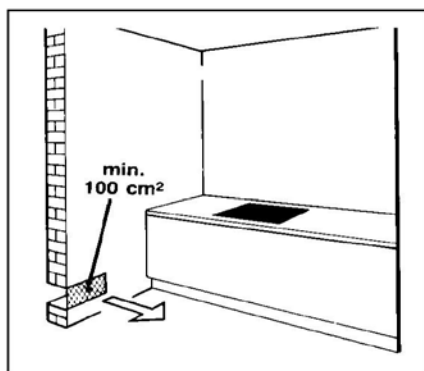


Fig. 1

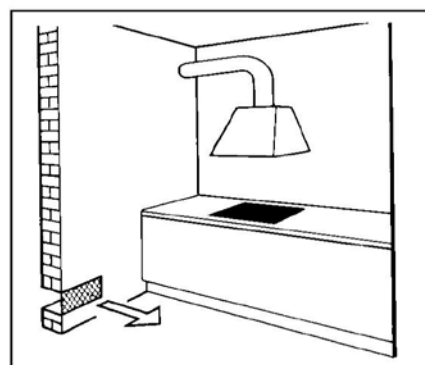


Fig. 2

2. Electric connections

Check the details given on the nameplate situated on the underside of the cook top, then make sure that the rated mains voltage and power available are suitable for its operation.

Before making the electric connections, check the efficiency of the earthing system. Earthing of the cook top is compulsory by law. The manufacturer will accept no liability for any personal injury or damage to property deriving from failure to comply with this requirement.

For models without a plug, fit a standard plug capable of withstanding the specified load on the nameplate. The cord's earthing conductor is colored yellow and green. The plug must be accessible.

If you prefer to make a fixed connection to the mains, insert an all-pole circuit breaker with a breaking gap of at least 3 mm between the cook top and the mains.

To connect the cook top power cord, loosen and remove the cover on the terminal block in order to access the contacts inside. Make the connection, blocking the cord in place with the cable clamp provided and then close the terminal block cover again immediately.

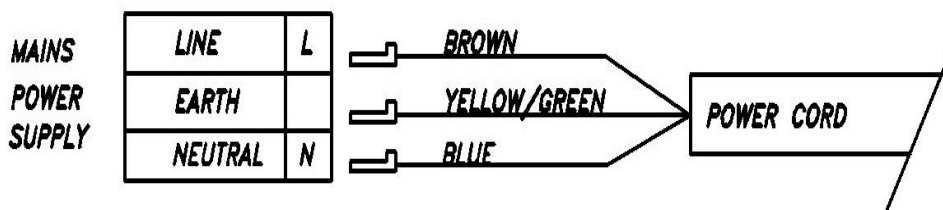
If you have to change the cord, the earthing (yellow / green) conductor must always be 10 mm longer than the line conductors.

Use only rubber cable type H05RR-F; the cross-section of the wires must be 3x1.5 mm.

DECLARATION OF CONFORMITY. In the parts destined to come into contact with foodstuffs, this appliance is in accordance with the requirements of the EC directive 89/109 transposed in the Italian Legislative Decree N° 108 of 25/01/92.

CE Appliance conforming to the European directives 90/396/CEE, 89/336/EEC, 93/68/EEC, 73/23/EEC and subsequent revisions.

Connection options



CONNECTION (GAS PART)

The nameplates on the gas cook tops state the type of gas to be used with the appliance.

However other types of gas can be used after making a few minor modifications.

(See the instructions in the following paragraph.)

Gas-supply connection

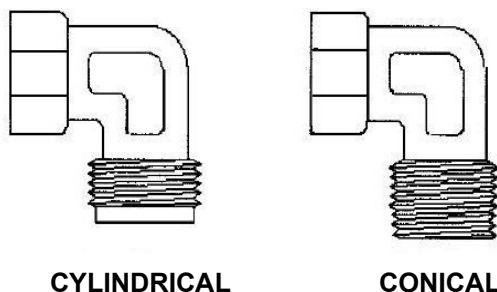
The cook top must be connected to the gas mains or canister in accordance with Standards UNI-CIG7129 and 7131, ensuring beforehand that it is regulated to suit the gas-supply. If it is not, follow the instructions in the "Adapting to different gas types" paragraph. If fed by a canister of liquid gas, use pressure regulators that comply with Standards UNI-CIG 7432.

Important: for safe operation, suitable use of energy and longer equipment life, ensure that the feeding pressure is within the values shown in the table (Burner Technical Details page 6).

Installing the gas-supply coupling

These instructions are for authorised cook top installers in accordance with standards UNI-CIG-7131. Any procedure must be carried out with the appliance disconnected from the electricity mains.

ATTENTION: the packaging contains two couplings, one cylindrical and one conical; choose the appropriate coupling according to the country of installation.

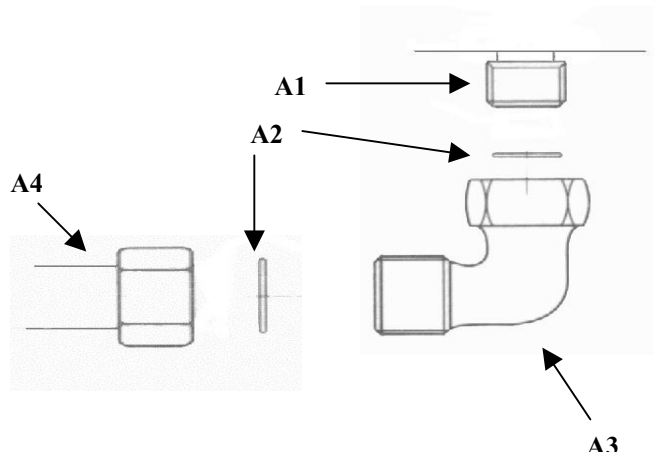


Installation sequence:

Fasten the swivel coupling to the gas inlet pipe of the cook top (which has a cylindrical male gas-thread) inserting the seal.

- Tighten the coupling, remembering to point it in the required direction.
- Connect the cook top to the gas mains by fitting the seal and fastening the mains pipe to the swivel coupling.

A1= Inlet pipe
A2= Seal
A3= Swivel coupling
A4= Gas-supply flexible or rigid pipe



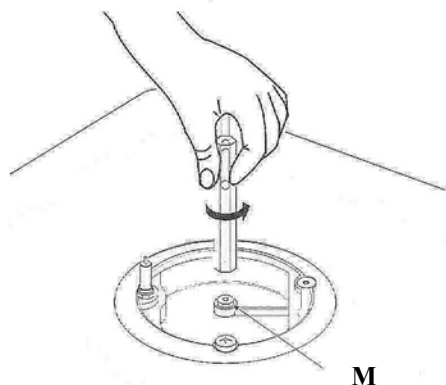
Only use pipes that comply with Standards UNI-CIG 9891 and seals that comply with UNI-CIG 9264. These pipes must be installed so that, when fully extended, their length does not exceed 2000 mm. To facilitate installation and to prevent gas leaks, firstly attach the swivel coupling to the cook top and then to the gas mains pipe. Inverting this sequence may hamper the gas seal between the pipe and the cook top.

Important: when installation is complete, check that all the couplings are completely sealed by using a soapy solution. Never use a flame. Also ensure that the flexible pipe cannot come into contact with any moving part of the cook top (e.g. drawer) and that it is not in a position where it could be damaged.

ADAPTATION TO DIFFERENT GAS TYPES

In order to adapt a cook top to a gas other than the one it is set for, follow this sequence of instructions:

- remove the pan support and the burner
- unfasten the injectors (**M**) with a socket spanner and replace them with the injectors that have a diameter suited to the new gas type (see the "Burner Technical Details" table)
- after finishing this sequence, replace the old setting label with the new one provided for the new injectors.



M

BURNER TECHNICAL DETAILS

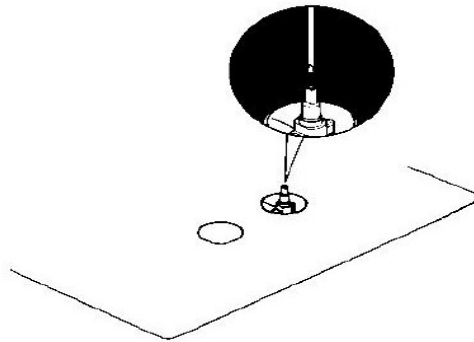
Burner	SR	R	Inside TC Dual	Outside TC Dual
Rated heat output kw	1.75	3.00	4.5	
Reduced heat output kw	0.70	1.00	0.3	1.8
Ø INJECTOR				
G31 27.5 mbar mm	0.69	0.90	-	-
G20 10mbar mm	1.18	1.55	0.80	1.25
Ø BY-PASS:				
G31 27.5mbar mm	0.31	0.42	0.27	0.60
G20 10mbar mm	Adj.	Adj.	Adj.	Adj.

REGULATING THE FLAME MINIMUM

Turn on the burners by setting the tap in the minimum position and remove the knob (this can be done because it is simply pressed into place).

Take a small screwdriver and turn the tap-regulating screw anticlockwise in order to increase the gas delivery and clockwise in order to decrease it, until a 3 or 4 mm flame is obtained.

When using LPG (in a canister) turn the by-pass clockwise until it reaches the end of its stroke.



USING THE COOK TOP

User's instructions

This appliance must be used for the purpose it was designed for, i.e. domestic cooking. Any other use is considered to be improper and therefore dangerous.

The manufacturer will accept no liability for any damage caused by improper, incorrect or irrational use.

Using the burners

If the burners are not used for several days, wait a few seconds before lighting them in order to release any air from the pipes.

As the cook top burners are fitted with an automatic ignition, to light them simply press and turn the handle to the small star. The appliance uses a spark ignition generator.

If the flame does not ignite within five seconds, turn the knob back to the 0 position and repeat the procedure.

For models with a safety tap (which interrupt the gas flow should the flame accidentally go out) the burners are ignited as described above, but ensure **the knob is pressed in for 5 to 6 seconds after the flame has ignited**. After this time, which gives the safety device enough time to cut-in, the flame will be on permanently.

ATTENTION: once the cook top has been cleaned, ensure that the burners are firmly in their seats and do not interfere with the igniter.

To get the best from the burners, use flat-bottomed pots with a diameter suited to the burner being used.

For smaller diameter pots and pans (coffee and tea pots, etc.), the power of the burner being used has to be regulated in order to ensure that the flame laps the bottom of the pot without spilling over. Do not use pots with concave or convex bottoms.

WARNING: if the burner flame is extinguished accidentally, turn off the knob and leave it for at least one minute before trying to re-ignite it.

CLEANING AND MAINTENANCE

Before cleaning or maintenance, the plug must be removed from the mains socket or the electricity switched off at the electric system mains switch.

Before cleaning, wait for the appliance to cool, then wash the enamelled, painted or chrome-plated parts with warm water and soap or non-corrosive washing-up liquid.

For the steel parts, use alcohol or any other suitable product on the market. For the aluminium panels and profiles, use cotton or a cloth soaked with Vaseline oil or seed oil. Clean and then wipe with alcohol.

Never use abrasives, corrosive detergents, bleach or acids to clean the appliance.

Do not leave acids or alkalis (lemon juice, vinegar etc.) on the enamelled, painted or stainless steel parts.

TECHNICAL SUPPORT

Before calling in the technician:

If the cook top does not work, we recommend you first make sure that the plug is fitted properly in the power socket and check that the gas flows regularly.

If you cannot find any reason for the malfunction:

Turn off the appliance and do not manhandle it. Call in the technical support service.

The appliance comes with a guarantee certificate that entitles you to use the technical support service.

The guarantee must be duly completed, kept in a safe place, and exhibited to the authorized technician in case of need, together with the fiscally valid document issued by the retailer at the time of purchase (delivery bill, invoice, cash register receipt, etc.) indicating the name of the retailer, the date of delivery, details for identifying the product and the purchase price.

BAUMATIC

CONDITIONS OF GUARANTEE

Dear Customer,

Included with your new Baumatic appliance is a guarantee registration card, please complete this and return at your earliest convenience.

This guarantee is in addition to your statutory legal rights and will not in any way hinder any legal rights.

The conditions of the guarantee, which apply, to your Baumatic appliance are as follows:

All 'Work' in relation to the Guarantee must be carried out by Baumatic or an approved service agent of Baumatic. Any claims made under the terms of the guarantee must be supported by the original invoice / bill of sale issued at the time of purchase.

The guarantee period starts from the date of the original purchase and the manufacturer will provide the parts and labour required to repair the appliance should breakdown occur as a result of mechanical / electrical failure. This service will be given Free of charge within the Guarantee period. An additional Insurance scheme is available should you wish to extend the warranty period.

THIS GUARANTEE DOES NOT COVER:

- Any damage caused by transit, misuse, or neglect.
- Cosmetic and perishable parts: plugs, fuses, light bulbs, light covers, cosmetic trims, cables, filters and attachments, knobs, any rubber and seals, ceramic or glass surfaces, dents, scratches, paintwork.
- Attachments / Accessories, trivets and handles, griddles, pan stands, shelves, burner caps and collars, oven liners. Plus any additions thereafter.
- Periodic maintenance, the repair or replacement of parts due to natural wear and tear.
- Material discoloration, corrosion.
- Incorrect installations, modifications or repair by any unauthorised personnel.
- Use of non-Baumatic parts.
- Damage caused by foreign objects or substances.
- Appliances used for non-domestic use.
- Operation on unsuitable voltage, water or gas supplies.
- Accidents, Civil war, acts of God or any cause beyond the control of Baumatic.

PLEASE NOTE ALL GUARANTEES ARE NON TRANSFERABLE

UK SALES

TEL 0118 933 6900

FAX 0118 931 0035

UK SERVICE

TEL 0118 933 6911

TEL 0118 986 9124

UK SPARES

TEL 0118 933 6922

For Australian Warranty, please refer to your Warranty Card. If you require further information, please call one of the following numbers.

SALES

TEL: 1300 132 824

FAX: 1300 660 188

SERVICE

TEL: 1800 444 357

FAX: 1300 133 279

For further information or any other query you may have please contact one of the above numbers.

Thank you for buying Baumatic.