



# **COOKTOP USER MANUAL & INSTALLATION INSTRUCTIONS**

## **IMPORTANT SAFETY INSTRUCTIONS**

Carefully read the following Important information regarding installation  
safety and maintenance.

Keep these instruction for future reference.

## USERS OPERATING INSTRUCTIONS

### ● INSTALLATION ADVICE

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#### IMPORTANT - PLEASE READ AND FOLLOW

- ✓ Before using this appliance please read these instructions carefully.
- ✓ Do not remove permanently affixed labels, warnings, or plates from the product. This may invalidate the warranty.
- ✓ Please observe all local and national codes and ordinances with regard to the installation of a gas hob.
- ✓ Please ensure that this product is properly grounded.
- ✓ **The installer should leave these Instructions with the consumer who should retain for local Inspector's use and for future reference.**
- ✓ The electrical plug should always be accessible.

Installation of any gas-fired equipment should be done by an authorized and registered installer. He will issue you with a gas certificate. A manual gas shut-off valve must be installed in the gas supply ahead of the appliance in the gas stream for safety and ease of service.

<p><b>WARNING: IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.</b></p>
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- ✓ Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

#### **WHAT TO DO IF YOU SMELL GAS:**

- Do not try to light any appliance.
- Do not touch any electrical switch;
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.
- ✓ Installation and service must be performed by a qualified installer service agency, or a registered supplier in order to ensure the warranty on this product.

# USER INSTRUCTION

## IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

- After having unpacked the appliance, check to ensure that it is not damaged. If you have any doubts, do not use it and consult your supplier or a qualified technician.
- Packing materials (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- The packaging materials are recyclable and are marked with the recycling symbol .
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- The manufacturer cannot be considered responsible for damage caused by unreasonable, incorrect or rash use of the appliance.
- If you should decide not to use this appliance any longer (or decide to substitute for another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with old appliances.
- The appliance should be installed and all the gas/electrical connections made by a qualified engineer in compliance with local regulations in force and following the manufacturer's instructions.

## IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- Never touch the appliance with wet hands or feet;
- Do not operate the appliance barefooted;
- Do not allow children or disabled people to use the appliance without your supervision.

The manufacturer cannot be held responsible for any damages caused by improper; incorrect or unreasonable use or installation of the appliance.

## TIPS FOR THE USER

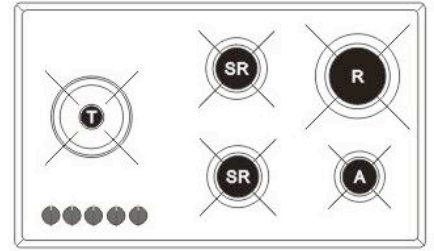
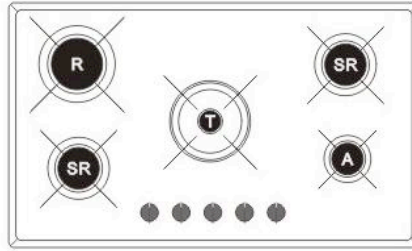
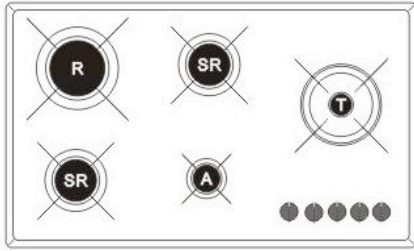
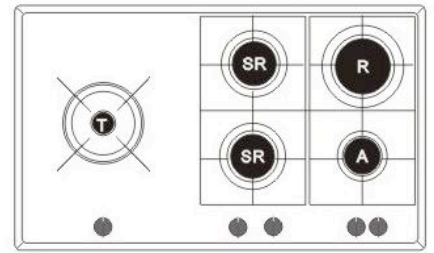
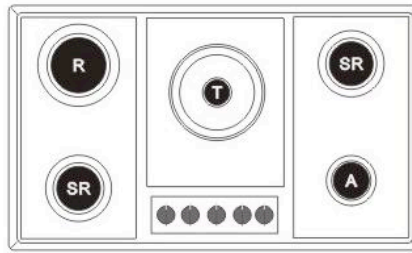
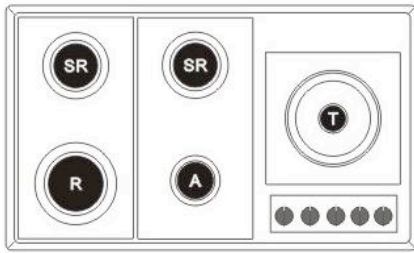
- During and after use of the cooktops, certain parts will become very hot. Do not touch hot parts.
- Keep children away from the cooking hob when it is in use.
- After use, ensure that the knobs are in position OFF, and close the main gas delivery valve or the gas cylinder valve.
- Before any cleaning or maintenance, switch off the electricity to the cooktops.

## Risk of fire!

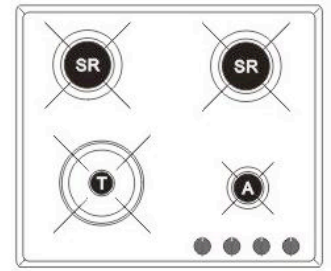
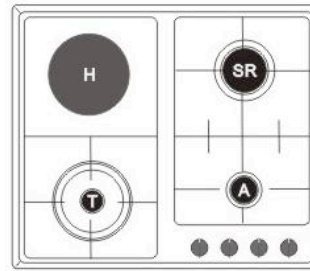
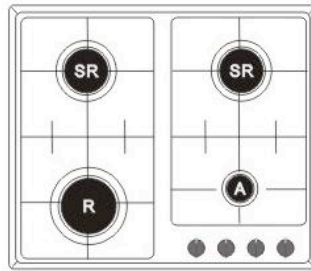
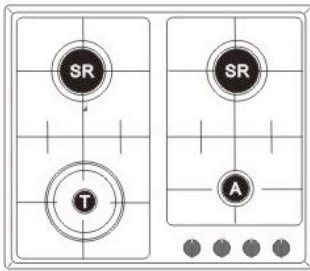
- Do not leave flammable material on the cooktops.
- Make sure that the electrical cables of other appliances installed nearby cannot come into contact with the cooktops.

①

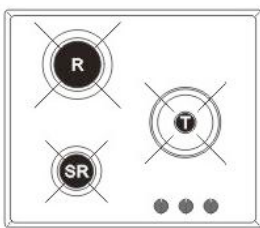
# FEATURES



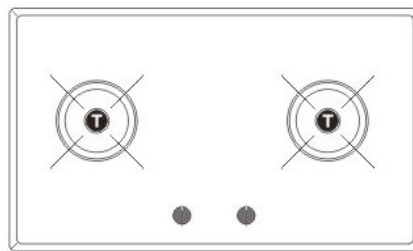
**L34in x W20in**



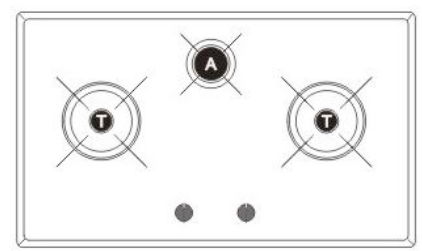
**L23.5in x W20in**



**L23.5in x W20in**



**L31in x W17.7in**



**L31in x W17.7in  
(L34in x W20in)**

**Fig.1.1**

**Note:**

**-The electric gas-lighting device is incorporated into the knobs.**

## COOKING POINTS

- 1.Auxiliary(A)
- 2.Rapid(R)
- 3.Semi rapid(SR)
- 4.Triple flame(T)
- 5.Hotplate(H)

## CAUTION:

If the burner flames are accidentally extinguished, turn the gas off at the control knob and wait at least 1 minute before attempting to relight.  
Gas cooktops produce heat and humidity in the environment in which they are installed. Ensure that the cooking area is well ventilated following national local codes.



## ②

# USING THE GAS COOKTOPS

### GAS BURNERS

Gas flow to the burners are adjusted by turning the knobs(illustrated in (fig.2.1) which control the valves.

Turning the knob so that the indicator line points to the symbols printed on the panel achieves to following functions:

- OFF** =closed valve
-  =maximum rate
-  =minimum rate

The maximum aperture position permits rapid boiling of liquids whereas the minimum aperture position allows slimming or warming of food and maintaining boiling conditions of liquids.


To reduce the gas flow to minimum, rotate the knob further anti-clockwise to point the indicator towards the OFF position.

Other operating adjustments can be achieved by positioning the indicator between the maximum and minimum aperture positions and never between the maximum aperture and OFF positions.

N.B. When the cooktops is not being used, set the gas knobs to their OFF positions and also close the gas shut-off valve placed on the main gas supply line.

### LIGHTING GAS BURNERS

In order to light the burner, you must:

1- turn the knob in an anti-clockwise direction up to the  position (maximum rate), push in and hold the knob until the flame has been lit (fig.2.2).

If after 15 seconds the burner has not lit, stop operating the device and open the compartment door and /or wait at least 1 min before attempting a further ignition of the burner.

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 at least 1 min

2- Adjust the gas valve to the desired position.

To re-light the burner, return the knob to the OFF position and repeat the operations for lighting.

### CHOICE OF BURNER(fig.2.4)

The symbols printed on the panel beside the gas knobs (see fig.2.3) indicate the correspondence between the knob and the burner.

The most suitable burner is to be chosen according to the diameter and volume capacity of the container to be warmed.

It is important that the diameter of the pots or pans suitably match the heating potential of the burners in order not to jeopardize the efficiency of the burners, bring about a waste of gas fuel.

A small diameter pot or pan placed on a large burner does not necessarily mean that boiling conditions are reached quicker.

This instruction is based on safety considerations.

### Caution!

The cooktops becomes very hot during operation. Keep children well out of reach.

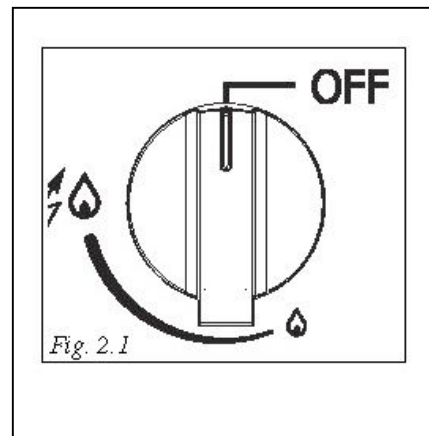


Fig. 2.1

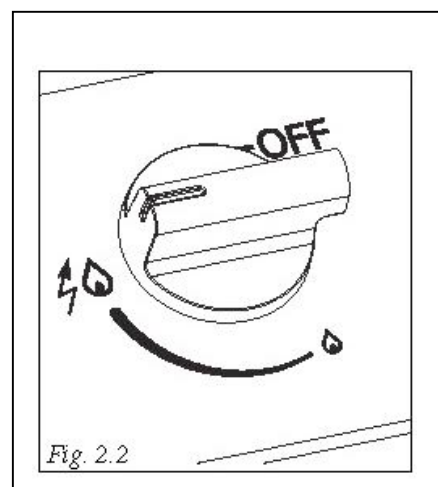


Fig. 2.2



Fig.2.3

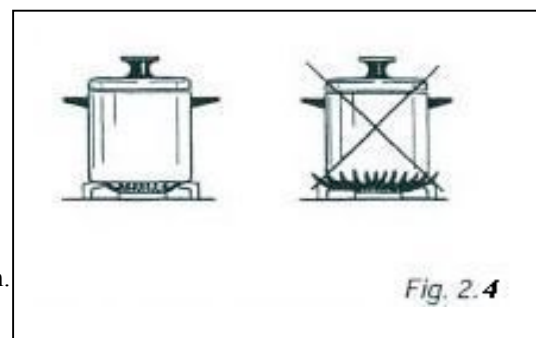


Fig. 2.4

Do not use steam jet cleaners because the humidity could enter into the appliance making it dangerous.

## GENERAL RECOMANDATION

- ✓ Before you begin cleaning you must ensure that the hob is switched off. It is advisable to clean when the appliance is cold.
- ✓ All enamel surfaces have to be washed with soapy water or some other non-abrasive product with a sponge and are to be dried preferably with a soft cloth.
- ✓ Avoid leaving alkaline or acid substances (lemon juice, vinegar etc.) on the surfaces.

## ENAMEL PARTS

- ✓ All the enamel parts must be cleaned with a sponge and soapy water only or other non-abrasive products.
  - ✓ Dry preferably with a chamois leather
- If acid substances such as lemon juice, tomato conserve, vinegar etc. are left on the enamel for a long time they will etch it, making it opaque.

## CAST IRON ELEMENTS

- ✓ Ensure the cast iron parts has cooled down to room temperature, then wipe with a soft sponge or cloth soaked in mild detergent. Use a suitable scrapper for stubborn stains.
- ✓ If the pan supports are fitted with rubber rests, ensure that these are also cleaned. The rests may come loose and the pan support may scratch the hob.

## STAINLESS STEEL ELEMENTS

- ✓ Stainless steel parts must be rinsed with water and dried with a soft and clean cloth or with a chamois leather.
- ✓ For difficult dirt, use a specific non-abrasive product available commercially or a little hot vinegar.
- ✓ Note: regular use could cause discoloring around the burners, because of the high flame temperature.

## CONTROL KNOBS

- ✓ The control knobs may be removed for cleaning but care should be taken not to damage/remove the seal fitted below the knobs.

## BURNERS AND GRIDS

- ✓ These parts can be removed and cleaned with appropriate products. After cleaning, the burners and their flame distributors must be well dried and correctly replaced.
- ✓ It is very important to check that the burner flame distributor and the cap has been correctly positioned - failure to do so can cause serious problems.
- ✓ In appliances with electric ignition keep the electrode clean so that the sparks always strike
- ✓ **Note: To avoid damage to the electric ignition do not use it when the burners are not in place.**

## GAS VALVES

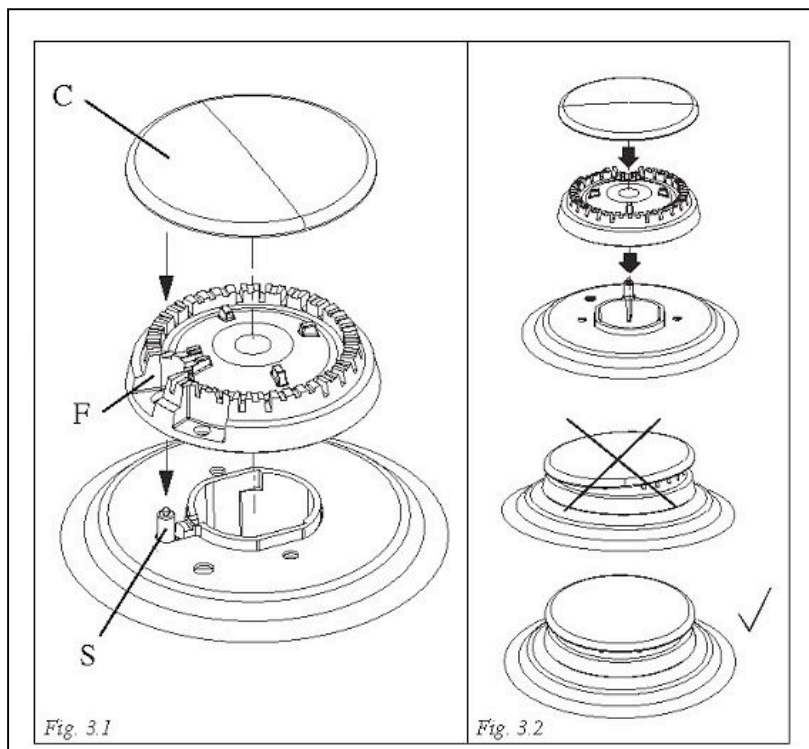
- ✓ In the event of operating faults in the gas valves call a registered gas installer.

**NOTE: This is extremely important! Please check before planning for service.**  
**CORRECT REPLACEMENT OF THE BURNERS**

It is very important to check that the burner flame spreader "F" and the cap "C" have been correctly positioned (see figs. 3.1 and 3.2). Failure to do so can cause serious problems.

In appliances with electric ignition check that the electrode "S" (fig. 3.1) is always clean to ensure trouble-free sparking.

The ignition plug must be very carefully cleaned.

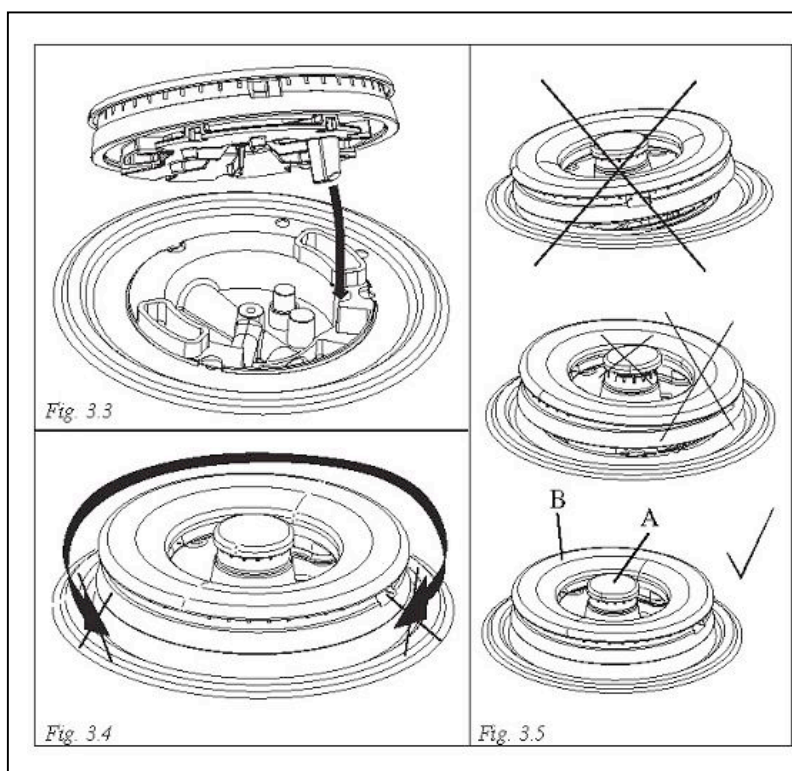


**CORRECT POSITION OF TRIPLE RING FLAME BURNER**

The triple ring burner must be correctly positioned (see fig. 3.3); the burner rib must be filled in their housing as shown by the arrow.

The burner correctly positioned must not rotate (fig. 3.4).

Then position the cap A and the ring B (fig. 3.4 - 3.5).













# INSTALLATION INSTRUCTIONS

## WARNING!

**THIS APPLIANCE HAS TO BE INSTALLED BY A QUALIFIED INSTALLER.**

Improper installation, adjustments, alterations, service or maintenance can cause injury or property damage. Consult a qualified installer, service agent, or the gas supplier.

			
Screwdriver	Wrench	T-handle wrench	Tape measure
			
Angle hexagon key	Pencil	Adjustable pliers	Adjustable wrench

Burner and Nozzle Specifications							
		Liquid			Towngas		
Burner		Thermal Power	Nozzle	Flow	Thermal Power	Nozzle	Flow
		(kw)	1/100(mm)	l/h	(kw)	1/100(mm)	l/h
Triple Ring Burner		3.2	92	232	3.2	260 + sleeve	761
Semi Rapid Burner		1.75	65	127	1.9	175+ sleeve	460
Auxiliary Burner		1	50	73	1.3	140+ sleeve	313
Supply Pressures	Nominal (mbar)	28~30			10		
	Minimum (mbar)	20			6		
	Maximum (mbar)	35			20		



## GENERAL INFORMATION

1. Installation must conform with local codes or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1 -Latest Edition.
2. Installation in manufactured (mobile) home: installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 [formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280)] or; when such standard is not applicable, the Standard for Manufactured Home Installations, ANSI/NCSBCS A225.1, or with local codes where applicable.
3. Installation in Recreational Park Trailers: installation must conform with state or other codes or in the absence of such codes, with the Standard for Recreational Park Trailers, ANSI A119.5.
4. **WARNING:** This appliance shall not be used for space heating. This information is based on safety considerations.
5. All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.
6. Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
7. Do not obstruct the flow of combustion and ventilation air.
8. Disconnect the electrical supply to the appliance before servicing.
9. When removing appliance for cleaning and/or service;
  - A. Shut off gas at main supply.
  - B. Disconnect AC power supply.
  - C. Disconnect gas line to the inlet pipe.
  - D. Carefully lift appliance out of cabinet cutout.**CAUTION:** Use care in handling.

### 10. Electrical Requirement

Electrical installation should comply with national and local codes.

### 11. Air Supply and Ventilation

The installer must refer to local/national codes

### 12. Gas Manifold Pressure

Natural gas - 5" W.C.P.

LP/Propane - 10" W.C.P.

## WARNING!!

### ELECTRICAL GROUNDING INSTRUCTIONS

**The cooktops must be electrically grounded in accordance with local codes or in the absence of local codes, with the National Electrical Code, ANSI/NFPA No. 70- latest edition. Installation should be made by a licensed electrician.**

This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded socket. Do not cut or remove the grounding prong from the plug.

For personal safety, this appliance must be properly grounded.

Do not under any circumstances cut or remove the third (ground) prong from the power plug.

### REPLACEMENT PARTS

Only authorized replacement parts may be used in performing service on the cooktops.

# ! INSTALLATION INTO THE CABINET

Please take the cut-out size according to the cooktops dimension.

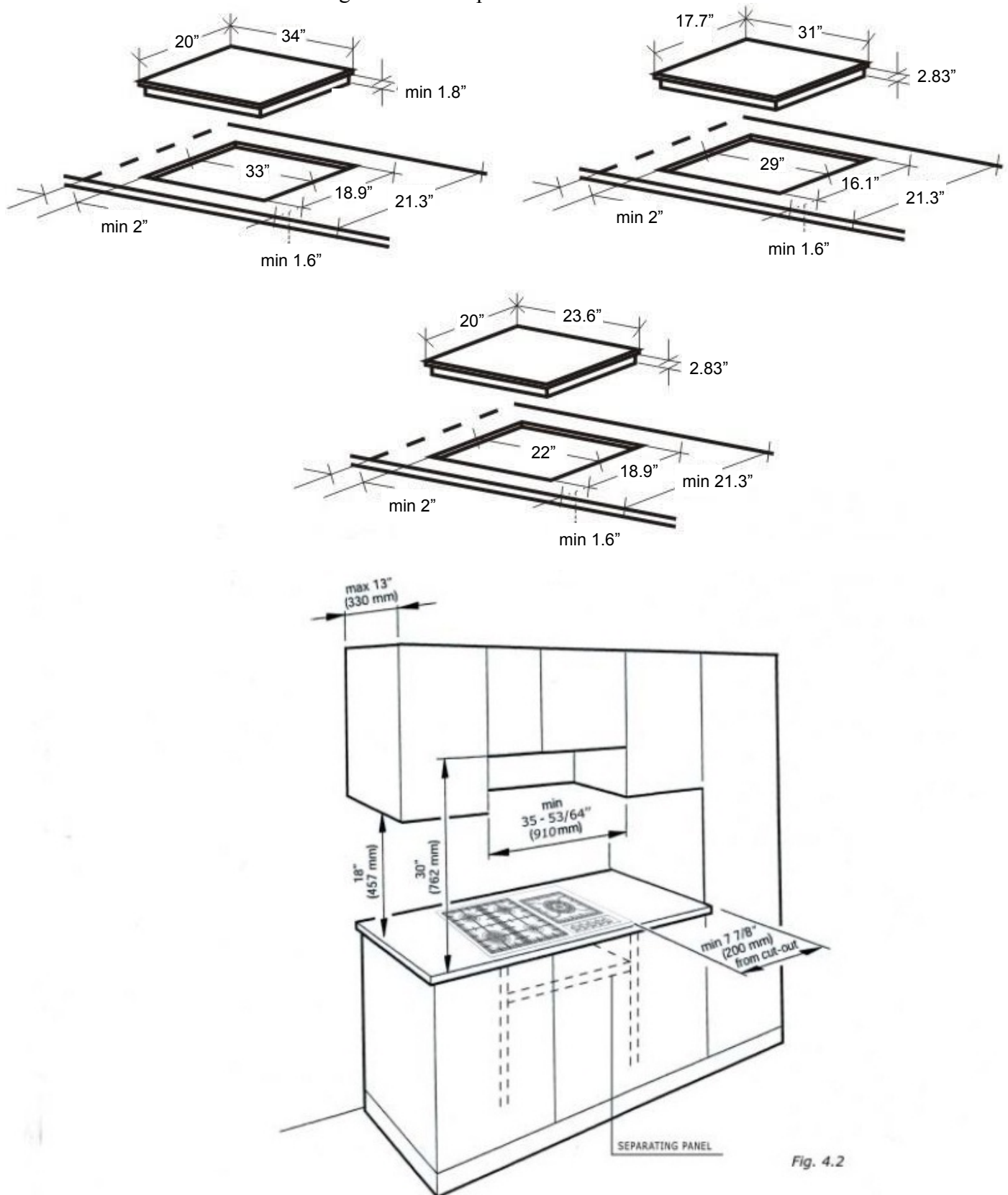


Fig. 4.2

## PROXIMITY TO SIDE CABINETS

**Important:** Base cabinet construction must allow for size of cooktops cut-out.

1. Gas line opening:

Wall-anywhere 11" 51/64(300mm) below underside of countertop;

Cabinet floor – anywhere 3" 1/8(79.2mm) from the rear wall.

Grounded outlet: the electric cord with 3-prong ground plug has a length of 48"(122mm). Grounded outlet should be located within 36"(914.4mm) of right rear corner of cut-out.

2. The cooktops CANNOT be installed directly adjacent to sidewalls or tall cabinets or tall appliances or other side vertical surfaces. There must be a minimum of 7" 7/8(200mm) side clearance from the cooktops cut-out to such combustible surface to both sides above the counter height.

3. The maximum upper cabinet depth recommended is 13(330mm). Wall cabinet above the cooktops must be a minimum of 30"(762mm) above the countertop for a width of minimum 11" 13/32(290mm); it has to be centered with the cooktops. Side wall cabinets above the cooktops must be a minimum of 18"(457mm) above the countertop.

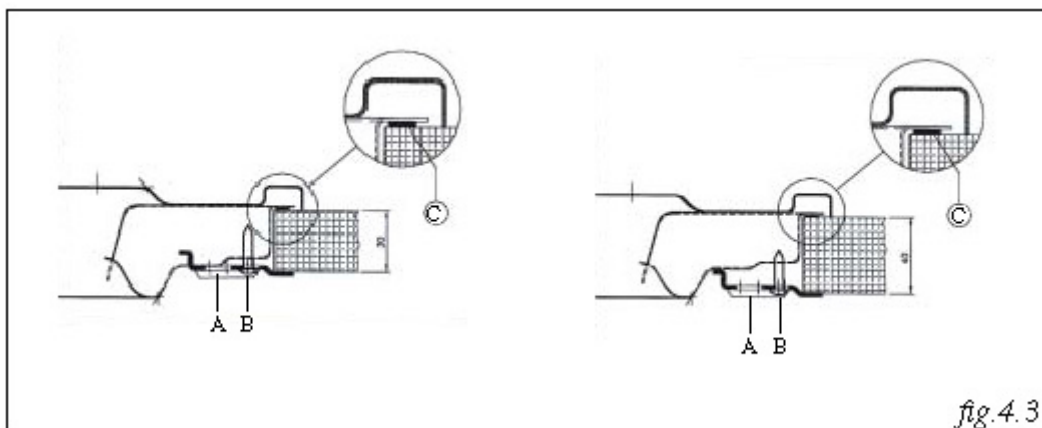
4. A separating panel shall be provided under the cooktops as described in fig.4.2.

## FASTENING THE COOKTOPS(fig.4-3)

Each cooktops is supplied with a set of tabs and screws to fasten it on units with a working surface from 3 to 4cm deep.

The kit includes 4 tabs "A" and 4 self-threading screws "B".

- Cut the unit.
- Stretch gasket "C" over the edge of the hole made, be careful to overlay the junction edges.
- Put the cooktops into the hole cut into the unit and position it correctly.
- Put tabs "A" into place and tighten screws "B" until the cooktops is completely secured.



## ⚠ WARNING



### Explosion Hazard

Install a shut-off valve.

Securely tighten all gas connections.

If connected to LP, have a qualified person make sure gas pressure does not exceed 14" water column.

Examples of a qualified person include licensed heating personnel, authorized gas company personnel, and authorized service personnel.

Failure to do so can result in death, explosion, or fire.

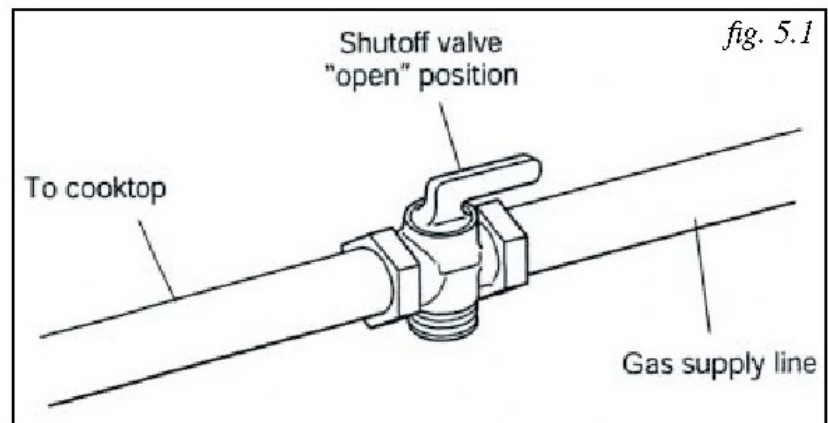
All gas connections must be made according to national and local codes. This gas supply (service) line must be the same size or greater than the inlet line of the appliance. Sealant on all pipe joints must be resistant to the action of LP/Propane gas.

The model/serial rating plate, located on the underside of the burner box, has information on the type of gas that can be used. If this information does not agree with the local gas supplier. See page 15 for L.P. gas conversion instructions.

#### 1. Manual Shut-off Valve (fig. 5.1):

The supply line shall be equipped with an approved shutoff valve. This valve should be located in the same room as the cooktops and should be in a location that allows ease of opening and closing (in a position where it can be reached quickly in the event of an emergency).

Do not block access to the shutoff valve. The valve is for turning on or shutting off gas to the appliance.



#### 2. Pressure Regulator (figures 5.2)

a) All heavy duty commercial type cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation since service pressure may fluctuate with local demand. The regulator supplied with this cooktops must be installed before any gas connections are made.

Use supplied pressure regulator only.

Pressure regulator must be installed where it will be accessible for adjustment with the cooktops installed.

# GAS CONNECTION SPECIFICATION

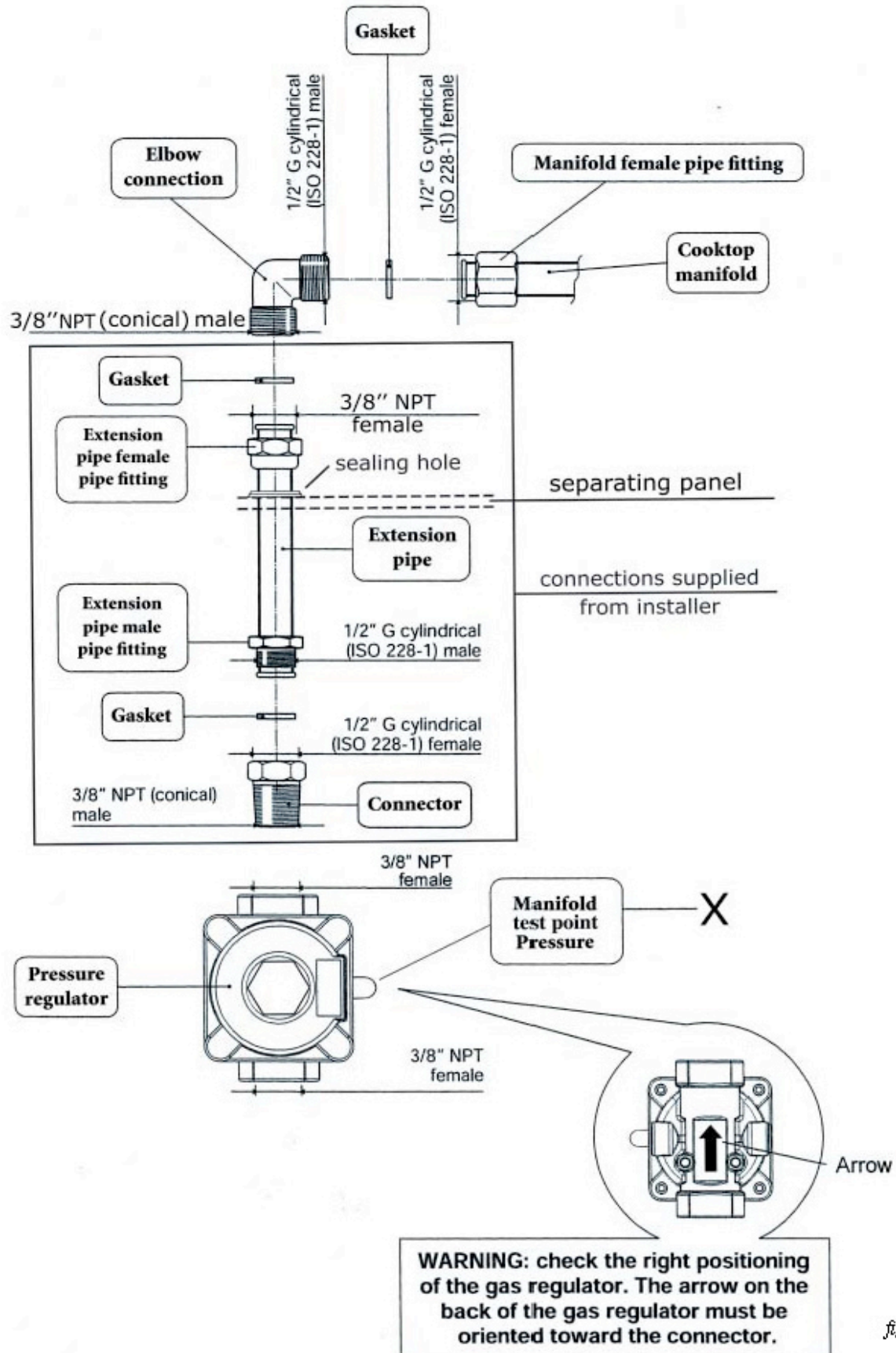


fig.5.2



- b) Any conversion required must be performed a qualified licensed gas service company. Please provide the service person with this manual before work is started on the cooktops. (Gas conversions are the responsibility of the dealer or end user.)
- c) This cooktops can be used with NATURAL or LP/PROPANE gas. It is shipped from the factory adjusted for use with LPG gas.
- d) Manifold pressure should be checked with a manometer. NATURAL gas requires 5,0"W.C.P. and LP/PROPANE requires 10,0" W.C.P. (see Figure 5.2-X).  
Incoming line pressure upstream from the regulator must be 1" W.C.P. higher than the manifold pressure in order to check the regulator.  
The regulator used on this cooktops can withstand a maximum input pressure of 1/2 PSI (14.0" W,C.P). If the line pressure is in excess of that amount. a step-down regulator will be required.
- e) The appliance has individual shut-off valve, and pressure regulator must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1/2 PS (3.5 kPa).

### **3. Flexible Connections:**

If local codes permit, CSA design-certified, flexible metal appliance connector is recommended for connecting this cooktops to the gas supply line. Do not kink or damage the flexible connector when moving the cooktops. The pressure regulator has 3/8" NPT female pipe threads. You will need to determine the fittings required, depending on the size of your gas supply line, flexible metal connector and shutoff valve.

### **4. Rigid Pipe Connections:**

If rigid pipe is used as a gas supply line, a combination of pipe fittings must be used to obtain an in-line connection to the cooktops. All strains must be removed from the supply and fuel lines so cooktops will be level and in line.

- Use joint compounds and gaskets that are resistant to action of natural or propane gas on all male pipe threads.
- Do not over tighten gas fitting when attaching to pressure regulator. Over tightening may crack regulator.

### **5. Leak Testing:**

**IMPORTANT:** Leak testing of the appliance shall be conducted as follows:

- After final gas connection is made. turn on manual gas valve and test all connectors in gas supply piping and appliance for gas leaks with a soapy water solution. During this test all appliance gas valves have to be closed.
- In order to avoid property damage or serious personal injury, never use a lighted match. If a leak is present tighten joint or unscrew apply more joint compound, tighten again and retest connection for leak.



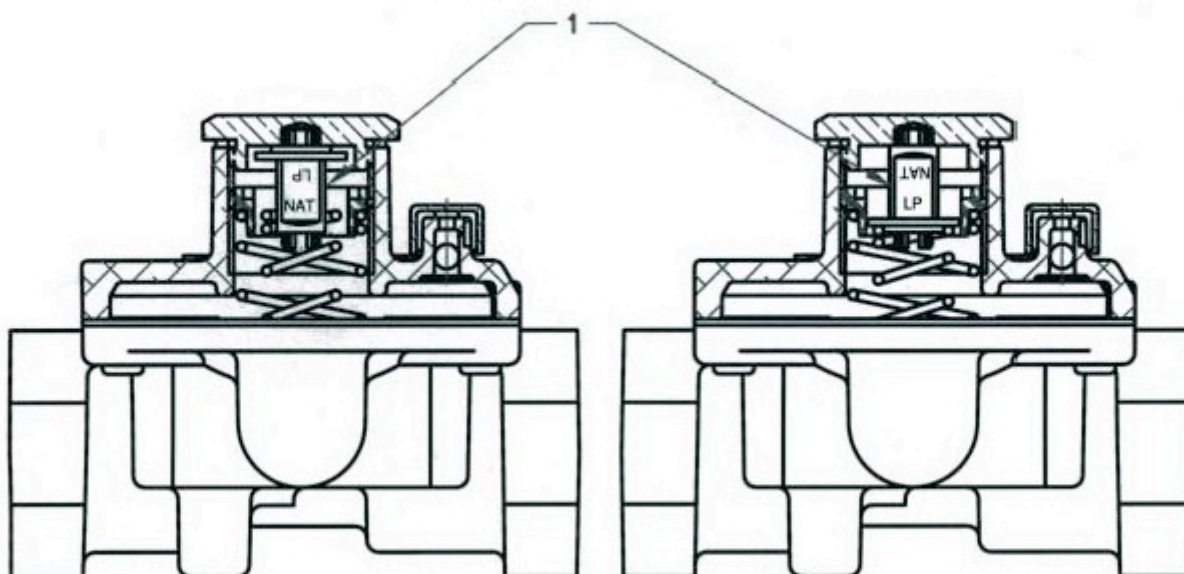
## CONVERSION TO LP/PROPANE GAS

Every cooktops is provided with a set of injectors for the various types of gas.

Select the injectors to be replaced according to the table below. The nozzle diameters, expressed in hundredths of a millimeter, are marked on the body of each injector.

## SETTING THE PRESSURE REGULATOR (Fig. 5.3)

Attention: The regulator is pre-adjusted for both valves. Aside from the turning of the plug(1), there is no further customer adjustment necessary.



Pressure regulator series  
RV...C  
Natural/town gas adjustment  
(low outlet pressure)

Pressure regulator series RV...C  
LPG adjustment  
(high outlet pressure)

fig. 5.3



## OPERATIONS TO BE PERFORMED WHEN SUBSTITUTING THE INJECTORS

- Remove the gratings, the burner covers and the knobs;
- Using a wrench substitute the nozzle injectors “J”(fig:5.4-5.5)  
With those most suitable for the kind of gas for which it is to Be used.

The burner are conceived in such a way so as not to require the regulation of the primary air.

## REGULATING THE BURNER MINIMUM SETTING

When switching from one type of gas to another. the minimum Flow rate need also be correct: the flame should not go out even When passing suddenly from maximum to minimum flame.  
To regulate the flame follow the instructions below:

- Light the burner
- Set the gas valve to minimum

On gas valves provided with adjustment screw in the center of the shift (fig. 5.6).Using a screwdriver with max. diameter 3 mm. turn the screw inside the tap until the correct setting is obtained.

For LP/PROPANE gas, tighten the adjustment screw completely.

After regulation repeat the operation indicated in paragraph “2. Pressure regulator” on page 12.

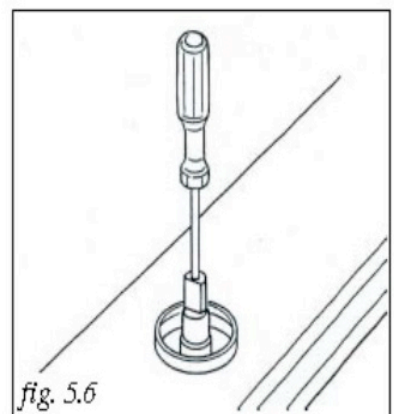
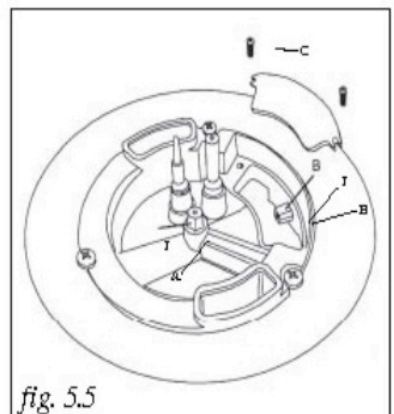
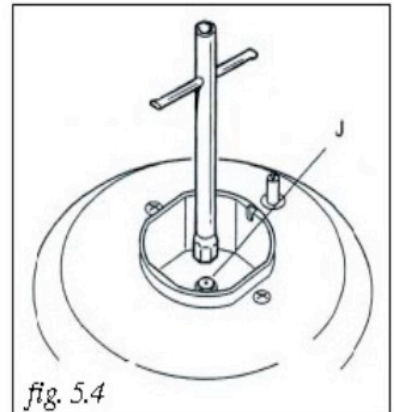
If the cooktops has been disconnected and then connected again to the ga supply line repeat the operations indicated in paragraph “5. Leak Testing” on page 14.

### TOOL NEEDED

A=T-handle wrench

B=wrench

C=screwdriver



# 6

# ELECTRICAL CONNECTION

## ⚠ WARNING



### Electrical Shock Hazard

Plug into a grounded 3-prong outlet.

Do not remove ground prong.

Do not use an adapter.

Failure to follow these instructions can result in death, fire, or electrical shock.

If codes permit and a separate ground wire is used, it is recommended that a qualified electrician determine that the ground path is adequate. Check with a qualified electrician if you are not sure whether the cooktop is properly grounded. **Do not ground to a gas pipe.**

The outlet must be checked by a qualified electrician to see if it is wired with the correct polarity.

This appliance when installed, must be electrically grounded in accordance with local codes.

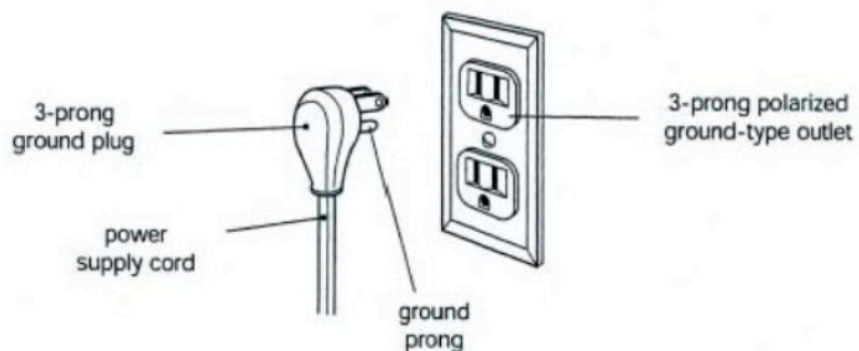
### Recommended ground method

For your personal safety this cooktop must be grounded. This cooktop is equipped with a 3-prong ground plug. To minimize possible shock hazard, the cord must be plugged into a matching 3-prong ground-type outlet, grounded in accordance with the National Electrical Code ANSI/NFPA 70 latest edition or Canadian Electrical Code (CSA) and local codes and of ordinances. If a matching outlet is not available it is the personal responsibility and obligation of the customer to have a properly polarized and grounded 3-prong outlet installed by a qualified electrician.

## WARNING

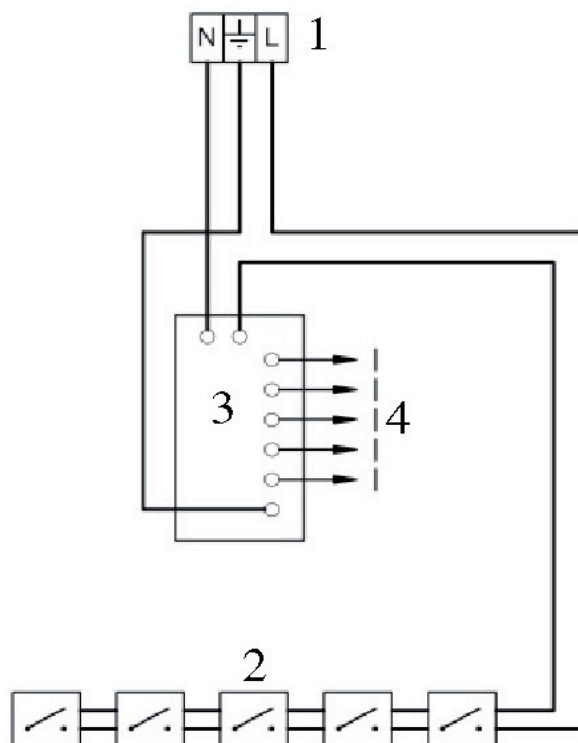
### VERY IMPORTANT

Before any operation of maintenance disconnect the appliance from the electrical main supply.



# WIRING DIAGRAM IGNITION

fig. 6.2



- 1 - Terminal block
- 2 - Ignition switches group
- 3 - Ignition generation
- 4 - Igniter
- 5 - Ignition and reigniter generation
- 6 - Ignition swithes

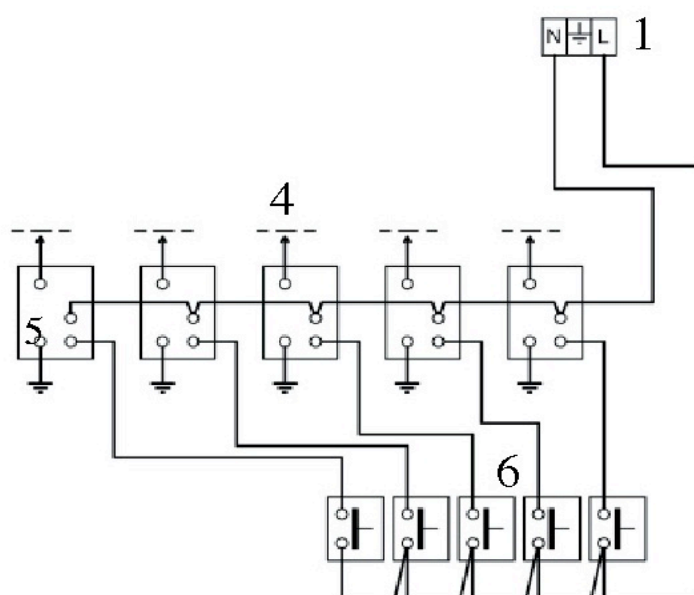


fig. 6.3