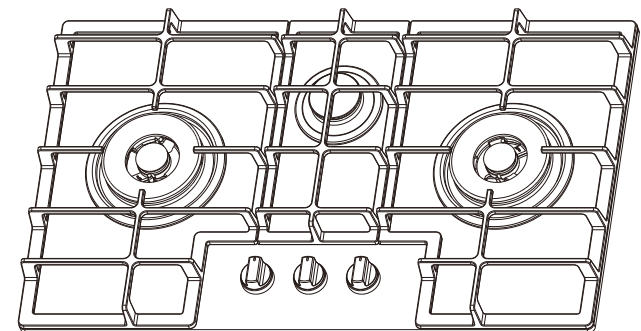


H72VDCISG



H73VDCISG

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Characteristic of the burners and nozzles

Table 1

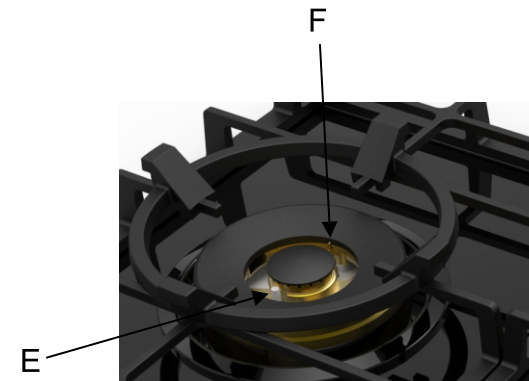
	Burner Diameter (mm)	Liquid Gas		Natural Gas		Town Gas	
		Thermal Power (kW)	Nozzle (mm)	Thermal Power (kW)	Nozzle (mm)	Thermal Power (kW)	Nozzle (mm)
4.5kW Burner Internal Nozzle	42	0.9	1/100 (mm)	0.9	1/100 (mm)	1.0	110
4.5kW Burner External Nozzle	130	3.6	72x2	3.6	103x2	3.8	200x2
Semi-Rapid Burner	70	1.7	51x2	1.5	69x2	2.0	135x2
Supply Pressures	Nominal (mbar)	35		20		10	
	Minimum (mbar)	33		17		6	
	Maximum (mbar)	37		25		20	

- At 15°C and 1013mbar-dry gas
- Propane H.s . = 95.65 MJ/m³
Butane H.s . = 126.207 MJ/m³
Town gas H.s . = 15.87 MJ/m³

If the Gas pressure is different than that prescribed, a pressure regulator must be installed at the source, in compliance with national standards governing the use of piped gas regulators.

Components and features

- A. 3.8 kW burners
- B. Semi-rapid gas burners
- C. Support grid for cookware
- D. Control knobs for gas burners
- E. Ignitor for gas burners
- F. Safety device





Before making the actual connection, make sure that:

- . The fuse and electrical system can withstand the load required by the appliance;
- . That the electrical supply system is equipped with an efficient earth hook-up according to the norms and regulations prescribed by law;
- . That the plug or switch is easily accessible.

Important : the wires in the mains lead are colored in accordance with the following code :

Green & Yellow	- Earth
Blue	- Neutral
Brown	- Live

As the colors of the wires in the mains lead may not correspond with the colored markings identifying the terminals in your plug, proceed as follows:

"E" or  colored Green or Green & Yellow.

Connect the Brown wire to the terminal marked "L" or colored Red.
Connect the Blue wire to the terminal marked "N" or colored Black

How to load battery (on those models fitted with battery box)

Open the battery box, and then place a size "D" battery into the box.
(take notice of the direction)

Adapting the Cooktop for Different Types of Gas

- . To adapt the cooktop to a different type of gas than that for which it was designed, (see the sticker under the hob or on the packaging), the burner nozzles must be changed, as follows:
- . Remove the pan supports and slide the burners out of the cooktop.
- . Unscrew the nozzles using a 7mm socket wrench and replace them with those for the new type of gas. (See table 1, "Burner and Nozzle Specifications").
- . Reassemble the parts following the instructions in reverse order.
- . On completing the operation, replace the old rating label with the one showing the new type of gas; the sticker is available from our Service

The gasket must be replaced (supplied with the appliance).

The gas feed connector to the appliance is a threaded, male 1/2" connector for round gas pipe.

Gas connection to flexible steel Pipe

The gas feed connector to the appliance is a threaded, male 1/2" connector for round gas pipe. Only use pipes, tubes and gaskets that comply with current safety codes. The maximum length of the flexible pipes must not exceed 2000 mm. Once the connection have been made, ensure that the flexible metal tube does not touch any moving parts and not crushed.

Check the seal

Once the appliance have been installed, make sure all the connections are properly sealed, using a soapy water solution. Never use a flame.

Electrical connection (on those models fitted with a supply cord)

The cooktops fitted with a tripolar electrical supply cord are designed to be used with alternating current according to the indications on the rating plate located under the cooktop. The earthing wire can be identified by its yellow-green color.

In the case of installation over a built-in electric oven, the electrical connections for the cooktop and oven should be independent, not only for safety purposes, but also to facilitate removal of one or both in the future.

Electrical connection for gas cooktop (on those models fitted with a supply cord)

Fit the supply cord with a standard plug for the demand rate indicated on the rating plate or connect it directly to the electrical mains. In the latter case, a single pole switch must be placed between the appliance and the mains, with a minimum opening between the contacts of 3 mm in compliance with current safety codes (the earthing wire must not be interrupted by the switch). The power supply cord must be positioned so that it does not reach a temperature in excess of 50°C above room temperature at any point.



How to use your appliance

The position of the corresponding gas burner is indicated on each control knob.

Gas Burners

The burners differ in size and power. Choose the most appropriate one for the diameter of the cookware being used.

The burner can be regulated with the corresponding control knob by using one of the following settings:

- Off
-  High
-  Low

To turn on one of the burners, please press the corresponding knob all the way in and turn in the counter-clockwise direction to the High setting. (On those models fitted with safety devices, user must keep the knob press down until the burner ignites for approximately 3 seconds to allow the safety device to heat up.)

Caution: If the burner accidentally goes out, turn off the gas with the control knob and try to light it again after waiting at least 1 minute.

To turn off a burner, turn the knob in the clockwise direction until it stops (it should be on the "●" setting).

Use the appropriate cookware, whose diameter is shorter than the electric hot plates' for each burner in order to save energy.

Caution: Do not use the electric hot plate without a cooking vessel on it. After switching off, the electric hot plates may remain scalding hot for several minutes.

How to keep your cooktop in shape

Before cleaning or performing maintenance on your appliance, disconnect it from the electrical power supply. **To extend the life of the cooktop, it is absolutely indispensable that it be cleaned carefully and thoroughly on a frequent basis, keeping in mind the following:**

- . **Do not use steam equipment to clean the appliance.**
- . The enameled parts and the glass top, if present, must be washed with warm water without using abrasive powders or corrosive substances which could ruin them;
- . The removable parts of the burners should be washed frequently with warm water and soap, making sure to remove caked-on substances;
- . On cooktops with automatic ignition, the end of the electronic ignition device must be cleaned carefully and frequently, making sure that the gas holes are not clogged;
- . Stainless steel can be stained if it remains in contact with highly calcareous water or aggressive detergents (containing phosphorous) for an extended period of time. It is recommended that these parts be rinsed thoroughly with water and then dried well. It is also a good idea to clean up any spills.

Greasing the taps

The taps may jam in time or they may become difficult to turn. If so, the tap itself must be replaced.

N.B.: This operation must be preformed by a technician authorized by the manufacturer.

The cylinder tap have to be readily accessible.

Overflow of liquid from pans of the hotplate shall not fall onto cylinder or its accessories.

The flexible tube shall not be in contact with sharp edges. No internal communication shall exist between the cylinder compartment and the different parts of the appliance where burners are placed.

The ventilation openings of the compartment cannot be obstructed when the appliance is placed in position.

Gas Connection for Cooktop

The cooktop should be connected to the gas supply by an authorized installer. During installation of this product it is essential to fit an approved gas tap to isolate the supply from the appliance for the convenience of any subsequent removal or servicing. Connection of the appliance to the gas mains or liquid gas tanks must be carried out according to the safety standards currently in force, and only after it is ascertained that it is suitable for the type of gas to be used. If not, follow the instructions indicated in the section entitled, "Adapting the cooktop for Different Types of Gas". If the cooktop is to be connected to tanks containing liquid gas, use pressure regulators that comply with current safety standards.

Important: To insure that the appliance operates safely, the gas is regulated correctly and your appliance lasts overtime, make sure that gas pressure levels comply with the indications given in Table 1, "Nozzle and Burner Specifications".

Gas connection to Non-flexible Pipe

(Copper or Steel)

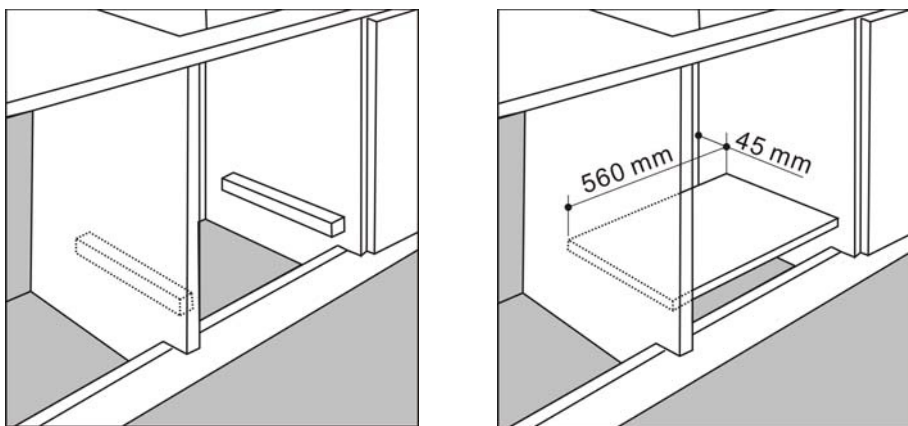
Connection to the gas source must be done in such a way as to not create any stress points at any part of the appliance.

The appliance is fitted with an adjustable, "L" shaped connector and a gasket for the attachment to the gas supply. Should this connector have to be turned

F) The hob can only be installed above built-in ovens provided with cooling ventilation.

G) In the event the cooktop is not installed above a built-in oven, a wood panel must be inserted as insulation. This panel must be placed at least 50 mm from the bottom of the cooktop itself.

Important: When installing the cooktop above a built-in oven, the oven should be placed on two wooden strips; in the case of a joining cabinet surface, remember to leave a space of at least 45 x 560 mm at the back.



Installation of built-in Cooktops on a CYLINDER COMPARTMENT

The opening of this compartment have to permit the easy introduction and removal of the cylinder. The dimension of the opening and the inside of the compartment shall be at least large enough to accommodate the cylinders (with regulator fitted) which are the most commonly used in the country. The total area of the opening in the upper part shall be at least 1/100 of the floor area of the compartment. The total area of the openings of the base shall be at least 1/50 of the floor area of the compartment. The cylinder support:

- Shall have sufficient mechanical strength.
- Shall not let the cylinder rest directly in the ground.
- Shall not sill higher than the base on which the cylinder rests.

Practical advice

Practical advice on using the burners

For best performance, follow these general guidelines:

- Use the appropriate cookware for each burner (see table) in order to prevent the flame from reaching the sides of the pot or pan;
- Always use cookware with a flat bottom and keep the lid on;
- When the contents come to a boil, turn the knob to “Low”

Burner	Ø cookware diameter (cm)
3.8 kW burners (A)	24-32
Semi-rapid burner (B)	12-22

Safety is a good habit to get into

To maintain the efficiency and safety of this appliance, we recommend:

- Call only the service centers authorized by the manufacturer
- Always use original spare parts.
- This Manual is for a class 3 built-in cooktop.
- This appliance is designed for non-professional use in the home and its features and technical characteristics must not be modified.
- These instructions are only valid for the countries the symbols for which appear on the manual and the serial plate.
- The electrical system of this appliance is safe only when it is correctly connected to an adequate earthing system, as required by current safety standards.

Prevent children and the disabled from coming into contact or having access to the following, as they are possible sources of danger:

- The controls and the appliance in general;
- The packaging (plastic bags, polystyrene, nails, etc.);
- The appliance, during the immediately after use given the heat generated by its use.
- The appliance when on longer in installed (in this case, all potentially dangerous parts must be made safe).

The following should be avoid:

- Touching the appliance with wet parts of the body;
- Using the appliance with bare feet;

- Pulling on the appliance or the power supply cord to disconnect them from the electrical outlet;
- Improper and/or dangerous use;
- Obstructing the ventilation or heat dissipation slots;
- Allowing the power supply cord of small appliances to come into contact with the hot parts of the cooktop.
- Exposure to atmospheric agents (rain, sun);
- Using flammable liquids nearby;
- Using adaptors, multiple outlet plugs and/or extensions;
- Using unstable or deformed cookware;
- Trying to install or repair the appliance without the assistance of qualified personnel.

The assistance of qualified personnel must be called upon in the following cases:

- Installation (in accordance with the manufacturer's instructions)
- When in doubt about the operation of the appliance;
- Replacement of the electrical outlet because it is incompatible with the plug.

Contact service centers authorized by the manufacturer in the following cases:

- When in doubt about the condition of the appliance after having removed the packing;
- Damage to or replacement of the power supply cord;
- In the case of the breakdown or malfunction: ask for original spare parts.

It is recommended that you follow the guidelines below:

- Only use the appliance to cook food, avoiding all other uses.
- Check the condition of the appliance after it has been unpacked.
- Disconnect the appliance from the power supply in the event of malfunction and always before cleaning or maintenance.
- When not in use, disconnect the appliance from the power supply and turn off the gas valve (if present);
- Always check to make sure that the control knobs are on the "●"/"o" setting when the appliance is not in use;

Cut the power supply cord after disconnection it from the electrical mains when you decide to no longer use the appliance.

The manufacturer will not held liable for any damages arising out of : incorrect installation or improper, incorrect or unreasonable use.

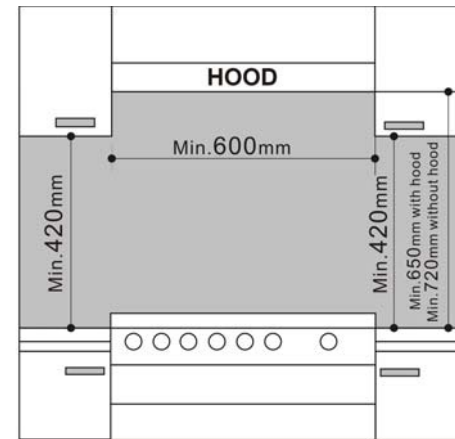


Fig. C

E) The dimensions of the cutout for the appliance must be those indicated in the figure D. Clamps are provided to fasten the cooktop to counters measuring from 20 to 60 mm in thickness. To fasten the cooktop securely, it is recommended that all the clamps be used.

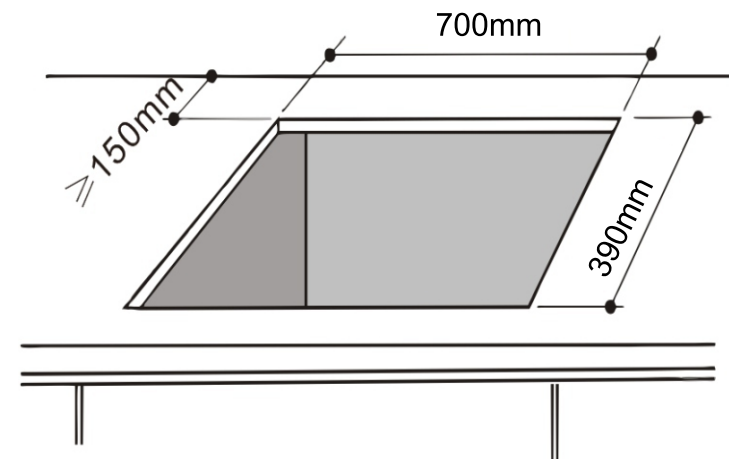


Fig. D

D) Liquefied petroleum gases are heavier than air and, as a result, settle downwards. Rooms in which LPG tanks are installed must be fitted with ventilation openings to the outside in order to allow the gas to escape in the event of a leak. Therefore, LPG tanks, whether empty or partially full, must not be installed or stored in rooms or spaces below ground level (cellars, etc.). It is also a good idea to keep only the tank currently being used in the room, making sure that it is not near sources of heat (ovens, fireplaces, stoves, etc.) that could raise the internal temperature of the tank above 50°C.

Installation of built-in cooktops

The appliance can be installed next to furniture units which are no taller than the top of the cooker hob. The wall indirect contact with the back panel of the cooker must be made of non-flammable material. During operation the back panel of the cooker could reach a temperature of 50°C above room temperature. For proper installation of the cooker, the following precautions must be taken:

- A) If the cabinet (s) located next to the cooktop are higher than the cooktop itself, the cabinet (s) must be installed at least 600 mm from the edge cooktop;
- B) Hoods must be installed in the accordance with the instructions contained in the installation manual for the hoods themselves, and no less than 650 mm from the cooktop.
- C) The cabinets installed next to the hood must be located at a height of at least 420 mm from the top, (as shown in Fig. C)
- D) Should be cooktop be installed directly under a cupboard, later should be at least 700 mm (millimeters) from the top, as shown in Fig. C.

Is there a problem?

It may occur that the cooktop does not function or does not function properly. Before calling customer service for assistance, let's see what can be done. First of all, check to see that there are no interruptions in the gas and electrical supplies, and, in particular, that the gas valves for the mains are open.

The burner does not light or the flame is not uniform around and burner.

Check to make sure that:

- . The gas holes on the burner are not clogged;
- . All of the movable parts that make up the burner are mounted correctly;
- . There are no draughts around and cooking surface.

The burner does not remain on when set to “Low”.

Check to make sure that:

- . The Gas holes are not clogged.
- . There are no draughts near the cooking surface.
- . There minimum has been adjusted correctly (see the section entitled, “Minimum Regulation”).

The cookware is not stable.

Check to make sure that:

- . The bottom of the cookware is perfectly flat.
- . The cookware is centered correctly on the burner.
- . The support grids have not been inverted.

If, despite all of these checks, the cooktop does not function properly and problem persists, call the nearest Customer Service Centre, informing them of:

- . The type of problem.
- . The abbreviation used to identify the model (Mod.) as indicated on the warranty.

Never call upon technicians not authorized by the manufacturer, and refuse to accept spare parts that are not original.

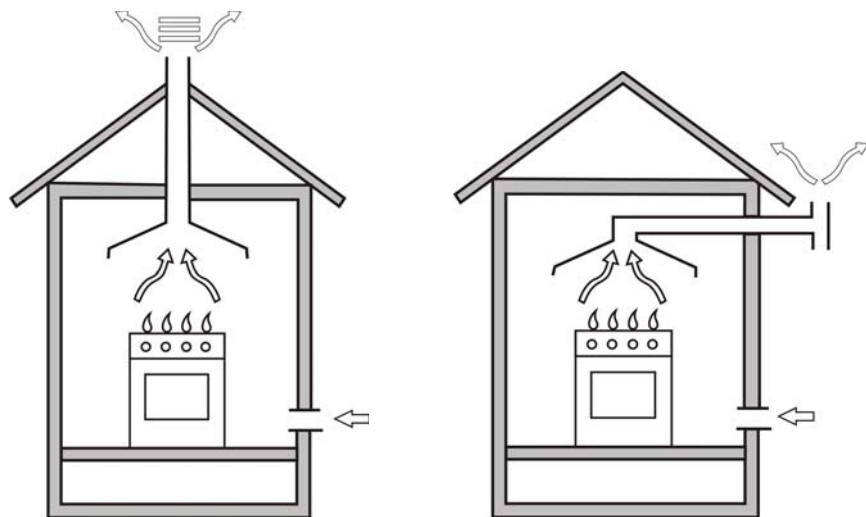
Installation instructions for built-in

The following instructions are intended for the installer so that the installation and maintenance procedures may be followed in the most professional and expert manner possible. **Important:** Disconnect the **appliance from the electrical supply before performing any maintenance or regulation up-keep work.**

Positioning

This appliance may only be installed and operated in permanently ventilated rooms in compliance with provisions laid down by current regulations and standards. The following requirement must be observed:

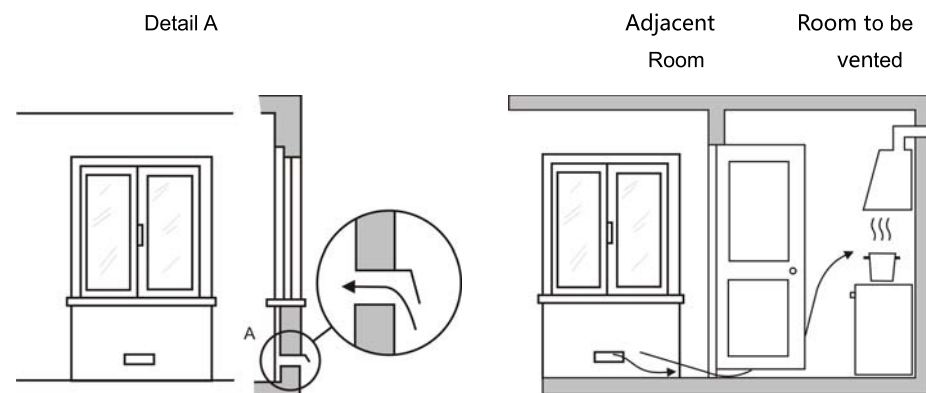
A)The room must be fitted with a ventilation system which vents smoke and gases from combustion to outside. This must be done by means of a hood or electric ventilator that turns on automatically each time the hood is operated.



In a chimney stack or branched flue.
(exclusively for cooking appliances)

Directly to the Outside

B)The room must also allow for the influx of the air needed for proper combustion. The flow of air for combustion purposes must not be less than 2 m³/h per kW of installed capacity. The supply of said air can be effected by means of direct influx from the outside through a duct with a inner cross section of at least 100 cm² which must not be able to be accidentally blocked. Those appliance which are not fitted with a safety device to prevent the flame from accidentally going out must have a ventilation opening twice the size otherwise required, i.e. a minimum of 200 cm² (Fig. A). Otherwise, the room can be vented indirectly through adjacent rooms fitted with ventilation ducts to the outside as described above, as long as the adjacent rooms are not shared areas, bedrooms or present the risk of fire (Fig. B).



Examples of ventilation holes
for combustion air.

Fig. A

Enlarging the ventilation slot
between window and floor.

Fig. B

C)Intensive and prolonged use of the appliance may necessitate supplemental ventilation, e.g. opening a window or increasing the power of the air intake system (if present)



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