



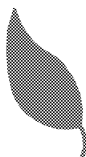
Built-In Hob

O 705 YEI - O 713 YRS

Please read this first!

Dear Customer,

With this unit you have chosen a device of advanced technology and top quality.



The unit was produced in modern enterprises corresponding to environmental standards.

This manual is part of the equipment. The instructions will help you to operate the unit quickly and safely.

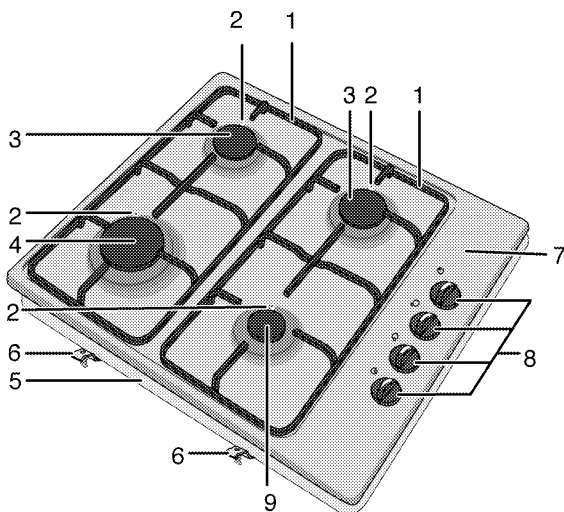
- Upon delivery, please check that the unit is not damaged. If you note any transport damage, please contact immediately your point of sale and do not take the unit into operation!
- Before you connect and start using the unit, please read this manual and all enclosed documents. Please note in particular the safety instructions.
- Keep all documents so that you can refer to the information again later on. Please keep your receipt for any possible cases of warranty.
- When you pass on the unit to another person, please provide all documents with it.

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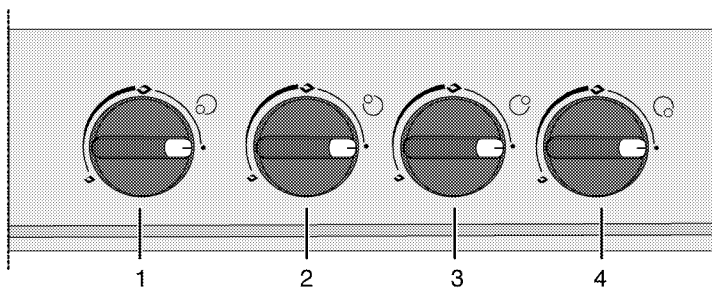
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1 GENERAL INFORMATION

Overview



- | | | | |
|---|---------------|---|------------------|
| 1 | Pan support | 6 | Assembly clamp |
| 2 | Spark plug | 7 | Burner plate |
| 3 | Normal burner | 8 | Control knobs |
| 4 | Rapid burner | 9 | Auxiliary burner |
| 5 | Frame | | |



- | | | | |
|---|------------------------------|---|--------------------------|
| 1 | Auxiliary burner Front right | 3 | Normal burner Rear left |
| 2 | Rapid burner Front left | 4 | Normal burner Rear right |

Technical Data

Voltage/frequency	220-240 V ~ 50 Hz
Fuse protection	min. 16 A
Cable type / cross section	H05VV-FG 3 x 0,75 mm ²
Cable length	max. 2 m
Gas device category	II _{2H} 3B/P
Gas type/pressure	LPG G 30/30 mbar
Total gas consumption	7.9 kW
Conversion to gas type/pressure ^s	NG G 20/20 mbar
Outer dimensions (height/width/depth)	84 mm/580 mm/510 mm
Installation dimension (width/depth)	560 mm/490 mm

Burners

Front right	Auxiliary burner
Power	1000 W
Front left	Rapid burner
Power	2900 W
Rear left	Normal burner
Power	2000 W
Rear right	Normal burner
Power	2000 W

Accessories supplied with the unit

Coffee pot adaptor



Can be used for a coffee pot.

2 SAFETY INSTRUCTIONS

Explanation of safety instructions

The following types of safety instructions and information are used in this manual. They can be distinguished by the symbol and the initial signal word.



DANGER

High risk of personal injury.

Non-observance may or will cause serious injuries or death.



CAUTION

Risk of personal injury.

Non-observance may or will cause minor or medium injuries.



NOTICE

Risk of material damage.

Non-observance may or will cause damage on the unit or other objects.



Important

Tip for the user.

Useful information on how to use the unit. No injury risk information.

Basic safety instructions

- Manufacturer reserves its right to make changes in the technical specifications in order to improve the product quality without any prior notice. Figures included in this manual are for schematic purpose only and may not match exactly with your product. Values stated on the markings of the product or in other printed documents supplied with the product are obtained under laboratory conditions as per relevant standards. These values may vary according to the usage of the product and ambient conditions.
- 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 appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Do not take the unit into operation if it is defective or shows any visible damage.
- Do not carry out any repairs or modifications on the unit. However, you may remedy some malfunctions; see *Troubleshooting, page 16*.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates in high temperatures and may cause fire since it will catch fire when it gets in contact with hot surfaces.
- Do not heat the closed food containers and glass jars. Pressure that may build-up in the jar can cause it to burst.
- Ensure that no flammable materials are adjacent to the product as the sides become hot during use.
- Do not leave empty pots or pans on plates that are switched on. They might get damaged.
- Since it may be hot, do not leave plastic or aluminum dishes on the surface of appliance. These kind of dishes should not be used to keep food either.
- Check all controls on the appliances are switched off after use.



Important

Call the authorised service for installation of the appliance to be used. After this procedure, guarantee period will be started.

Safety for child

- Accessible parts of the appliance will become hot whilst the appliance is in use and until the appliance has cooled, children should be kept away.
- Do not store any items above the appliance that children may reach.
- The packaging materials will be dangerous for children. Keep away the packaging materials from children. Please dispose of all parts of the packaging according to environmental standards.

Safety when working with gas

- Any works on gas equipment and systems may only be carried out by authorised qualified persons.
- Prior the installation, be sure that the conditions of local distribution (gas type and gas pressure) and the adjustment of the appliance are compatible.
- This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation; See *Preparations, page 9*
- The use of a gas-cooking appliance produces heat and humidity in the space where it is located. You should assure a good ventilation of the

kitchen: keep open the natural ventilation exits, or install a mechanic ventilation device (hood).

- Gas appliances and systems must be regularly checked for proper functioning. Please arrange for annual maintenance.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colourless, odourless and very toxic gas, which has lethal effect even in very small doses.
- Request information about gas emergency telephone numbers and safety measures in case of gas smell from you local gas provider.

What to do when you smell gas



DANGER

Risk of explosion and poisoning!

Do not use open fire and do not smoke.
Do not operate any electric switches (e.g. light switch or door bell).
Do not use a telephone or mobile phone.

1. Close all valves on gas appliances and gas meters.
2. Open doors and windows.
3. Check all tubes and connections for tightness. If you still smell gas leave the flat.
4. Warn the neighbours.
5. Call the fire-brigade. Use a telephone outside the house.

Intended use

The unit is designed for domestic use only. Commercial use is not admissible.

The manufacturer shall not be liable for any damage caused by improper use or handling errors.

The hob can be used for cooking food.

Tips for saving energy

The following tips will help you to use your appliance in an ecological way and to save energy:

- Use pots/pans with lids for cooking. Without lid, the current consumption may be up to four times higher.
- Prefer the burner which is suitable to the saucepan base. Always choose the correct size of saucepans for your meals. For larger caps more energy is needed.

Disposal

Packaging material



DANGER

Risk of suffocation by the packaging materials!

Keep children away from the packaging materials.

The packaging material and transport locks are made from materials that are not harmful to the environment. Please dispose of all parts of the packaging according to environmental standards. This is beneficial to the environment and saves precious raw materials.

Old equipment



This product bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this product must be handled pursuant to European Directive 2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment. For further information, please contact your local or regional authorities.

Electronic products not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances.

Future transportation



NOTICE

Do not place other items on the top of the appliance.

Store the appliance's original box and transport the appliance in its original carton. Follow the guidance marks that are printed on the carton. The appliance must be transported upright.



Important

Verify the general appearance of your equipment by identifying possible damages during the transportation.

Secure the caps and pan supports with adhesive tape.

If you do not have the original carton

Pack the appliance in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

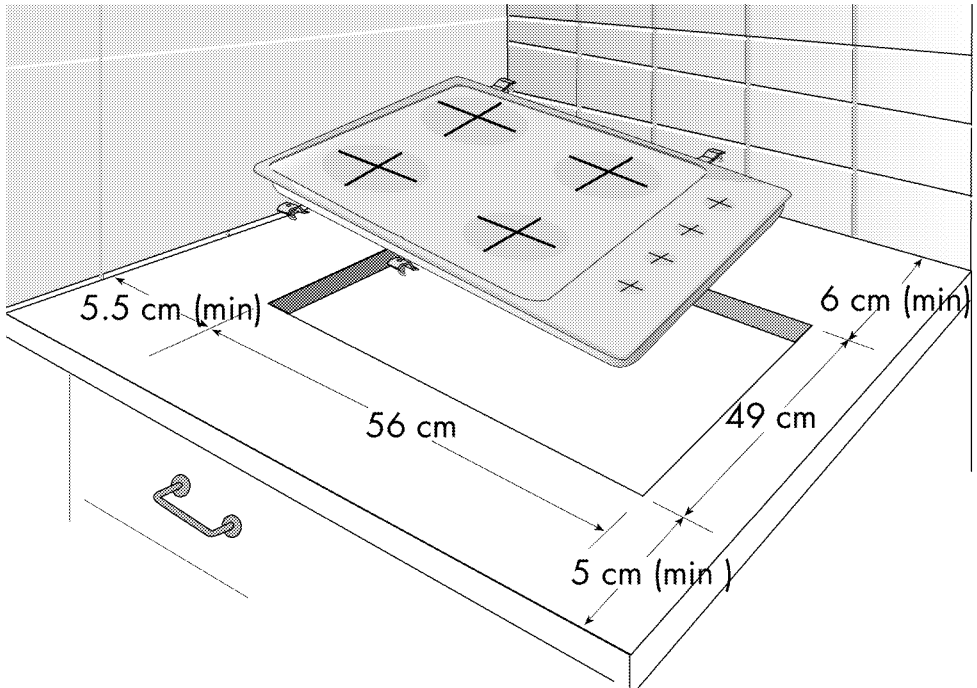
3 INSTALLATION

Preparations

The hob is designed for installation in a commercial worktop.

- Remove packaging materials and transport locks.
- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).

- The worktop must be aligned and fixed horizontally.
- Cut aperture for the hob in worktop as per installation dimensions.
- The hob may be installed with only **one** edge next the higher cabinets, appliances or walls.



Room ventilation

The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room.

Good room ventilation is essential for safe operation of your unit. If there is no window or door available for room ventilation, an extra ventilation must be installed.

Room size	Ventilation opening
smaller than 5 m ³	min. 100 cm ²
5 m ³ bis 10 m ³	min. 50 cm ²
greater than 10 m ³	not required
In the cellar or basement	min. 65 cm ²

Installation and connection

- The unit may only be installed and connected in accordance with the statutory installation rules.

Connection to the gas supply



DANGER

Risk of explosion or poisoning by unprofessional installation.

The unit may be connected to the gas distribution system only by an authorized qualified person.



DANGER

Risk of explosion!

Before starting any work on the gas installation, please shut the gas supply.

- Pressure and type of the gas supplied from the local distribution center must correspond to the data specified on the rating plate or gas type indication label of the unit.



NOTICE

Your cooker adjusted for LP gas.

Connecting the gas hose

- Have your product connected in a way that it will be close to the gas connection and avoid gas leakage.
- Plastic hose to be used must not be longer than 125 cm.
- Install the clamp to the hose. Soak one end of the hose (15 mm inner diameter) into boiling water for one minute to soften it.
- Then, slip the softened end of the hose completely onto the sharp hose end of your product. Finally, tighten the clamp completely by a screwdriver.

- Repeat the same procedure for the other end of the hose and complete the gas bottle connection.
- Never forget to make the gas leakage control.

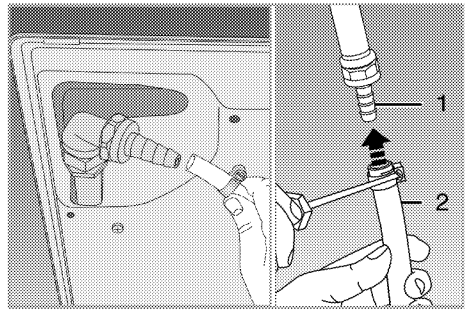


DANGER

Risk of explosion and suffocation!

LPG bottles must not be stored in the house.

- If you need to use your appliance later with a different type of gas, you must consult the authorised service for the related conversion procedure.

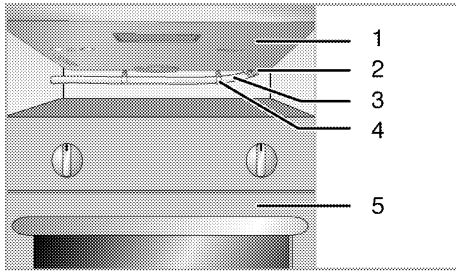


- 1 Hose nozzle for LPG
- 2 Safety tube

If there is a built-in oven installed under the hob;

- Gas hose must be routed in a way not to touch the sharp edges and corners beneath the hob and not to be kinked or twisted.

If you will make the gas connection from left hand side when viewed from your position, fix the hose with clamps.



- 1 Hob (bottom view)
- 2 Hose nozzle
- 3 Hose
- 4 Clamp
- 5 Oven

Gas leakage control

- Make sure that all knobs on the unit are turned off. Make sure that the bottle is turned on. Prepare soapy foam and apply it onto the connection edge of the hose for gas leakage control.
- Soapy part will froth if there is a gas leakage. In this case, inspect the gas connection once again.

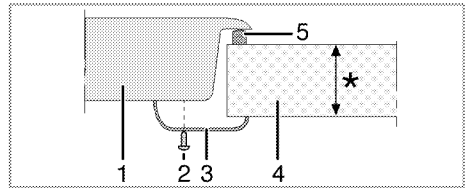


Important

Never use a match or lighter to make the gas leakage control.

Installation

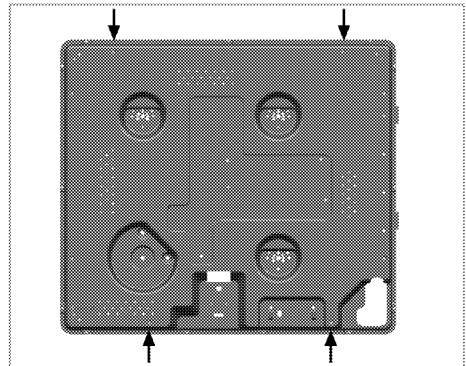
1. Place hob into aperture and align it.
2. In order to avoid the foreign substances and liquids penetrate between the hob and the counter, please apply the putty supplied in the package to the contour of the housing in the counter before installation but make sure that the putty does not overlap.
3. You can secure your hob to the counter by using the clamp and the screws supplied.



* min. 20 & max. 40 mm

- 1 Hob
 - 2 Screw
 - 3 Fixing clamp
 - 4 Worktop
 - 5 Leakage seal
4. Place the burner plates, burner plate caps and grills back to their seating after installation.

Bottom view (connection hole)



Secure the hob.



Important

Making connections to different holes is not a good practice in terms of safety since it can damage the gas and electrical system.

Final check

1. Open gas supply.
2. Check gas installations for secure fitting and tightness.
3. Ignite burners and check appearance of the flame.



Important

The flames should be blue and burn smoothly. If the flames appear yellowish, check secure position of the burner cap or clean the burner.

Initial operation

First cleaning of the unit



NOTICE

The surface might get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powder/milk or any sharp objects.

1. Remove all packaging materials.
2. Wipe the surfaces of the unit with a damp cloth or sponge and dry with a cloth.

4 HOW TO USE THE HOB

General information on cooking



DANGER

Risk of fire by overheated oil!

When you heat oil, do not leave it unattended.

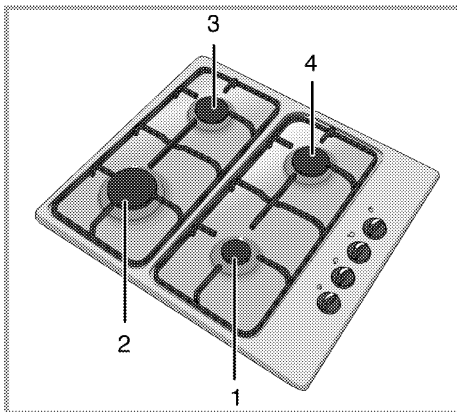
Never try to extinguish the fire with water! When oil have caught fire, immediately cover the pot or pan with a lid and remove it from the hob.

- Ensure handles of pans can not accidentally be caught or knocked and do not get heated by adjacent heating zones.

Cooking with gas

- The size of the pot and the size of the gas flame should match each other. Adjust the gas flames so that they do not go beyond the bottom of the pot and place the pot onto the pot support in a central position.

How to use hobs



- 1 Auxiliary burner 12-18 cm
- 2 Rapid burner 22-24 cm
- 3 Normal burner 18-20 cm

- 4 Normal burner 18-20 cm is list of advised diameter of pots to be used on related burners.

The large flame symbol corresponds to the highest cooking power, the small flame symbol corresponds to the lowest cooking power. In off position (top) the gas supply to the plates is locked.

Ignite the gas burners

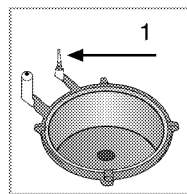
The plates are ignited with the hob control knobs.

1. Keep hob control knob pressed.
 - » A spark ignites at the plate.
2. Turn anticlockwise to the large flame symbol.
 - » The escaping gas is ignited.
3. Adjust the desired cooking power.

Switch off the gas burners

Turn hob control knob to off position (top).

Flame failure device



- 1 . Flame failure device

In case of any flame failures with any reasons in the top burners, the flame failure device immediately cuts of the gas flow.

It is also a safety device for the wrong use of the children.

- Turn the knob clockwise direction by pressing and wait for its ignition.
- Keep the knob at pressed position for 3-5 seconds after you see the flame around the burner.

- Repeat the sequence of operations if the flame does not continue. After you release the knob, if the ignition does not continue repeat the same process by keeping the knob pressed for 15 seconds.



DANGER

Risk of deflagration by gas that is not ignited!

Do not press the knob for longer than 15 seconds if there was no ignition.

Wait for one minute and then repeat the ignition process.

5 MAINTENANCE AND CARE

General information



DANGER

Risk of electric shock!

Cut the electricity before cleaning appliance to avoid an electric shock.



DANGER

Hot surfaces may cause burns!

Allow the unit to cool down before you clean it.



NOTICE

The surface might get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powder/milk or any sharp objects.

Clean the appliance thoroughly after each use; in this way it will be possible to remove cooking residuals more easily, thus avoiding these from burning the next time the product is used.

No special cleaning agents are required for cleaning the unit. It is recommended to use warm water with washing liquid, a soft cloth or sponge and use a dry cloth for drying.

Do not use any abrasive cleaning materials!



Important

Do not use steam cleaners for cleaning.

How to clean the hob

Gas hobs

1. Remove pot supports and burner caps and clean them.
2. Clean the hob.
3. Refit burner caps and check that they are securely positioned.
4. Refit pot supports.

Troubleshooting



DANGER

Risk of explosion or poisoning by unprofessional repair.

Repairs on the unit must be carried out by the technical service or a qualified technician.

Normal operating conditions

- During the first hours of use, a minor amount of smoke and combustion smells might develop.
- When the metal parts are heated, they may expand and cause noise.

You can solve the following problems yourself. **Before you call the technical service, please check the following points.**

Gas

Malfunction/problem	Possible cause	Advice/remedy
No ignition spark is produced.	No current.	Check fuses in the fuse box.
No gas is emitted.	Main gas tap is closed.	Open gas tap.
	Safety tube is bent.	Install safety tube without bends.
Burners do not burn smoothly or not at all.	Burners are dirty.	Clean burner parts.
	Burners are not dry.	Dry burner parts.
	Burner cap is not securely positioned.	Position burner correctly.
	Gas tap is closed.	Open gas tap.
	Gas container is empty (in case of LPG connection).	Replace gas container.

If the problem has not been solved:

1. Separate unit from the mains supply (deactivate or unscrew fuse).
2. Call the technical service.

Envelope III

Envelope IV