



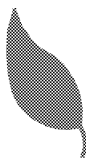
**Built-in Hob**

**OC 671 EWI**

**Please read these instructions before installation or using your appliance!**

Dear Customer,

By purchasing this product you have chosen an appliance of advanced technology and high quality.



The appliance was produced in modern facilities which meet all environmental standards.

The instructions will help you to operate the appliance quickly and safely.

- Upon delivery, please check that the appliance is not damaged. If you note any transport damage, please contact your point of sale immediately and do not connect and operate the appliance!
- Before you connect and start using the appliance, 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 repairs which may be required under warranty.
- When you pass on the appliance to another person, please provide all documents with it.



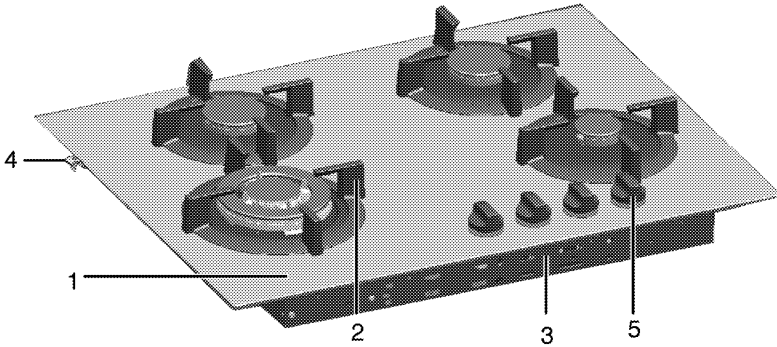
## Table of Contents

---

<b>1 GENERAL INFORMATION</b> .....	<b>4</b>	Before installation .....	9
Overview .....	4	Installation and connection.....	10
Technical Data .....	5	<b>4 PREPARATION</b> .....	<b>13</b>
Accessories supplied with the unit .....	5	Tips for saving energy.....	13
<b>2 SAFETY INSTRUCTIONS</b> .....	<b>6</b>	Initial operation .....	13
Explanation of safety instructions.....	6	First cleaning of the appliance.....	13
Basic safety instructions.....	6	<b>5 HOW TO USE THE HOB</b> .....	<b>14</b>
Safety for children.....	7	General information on cooking .....	14
Safety when working with gas.....	7	How to use hobs.....	14
Intended use .....	8	<b>6 MAINTENANCE AND CARE</b> .....	<b>17</b>
Disposal .....	8	General information .....	17
Packaging material .....	8	How to clean the hob.....	17
Old equipment .....	8	<b>7 TROUBLESHOOTING</b> .....	<b>18</b>
Future transportation .....	8		
<b>3 INSTALLATION</b> .....	<b>9</b>		

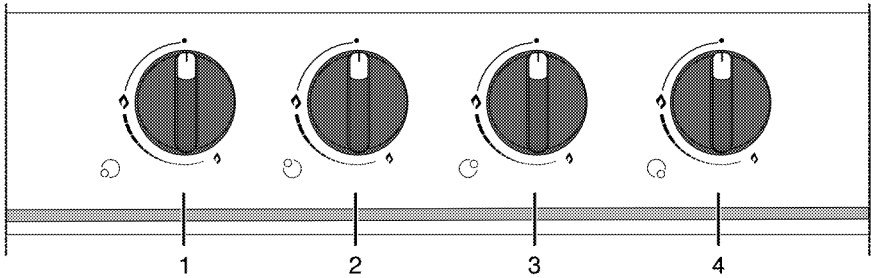
# 1 GENERAL INFORMATION

## Overview



- 1 Tempered glass
- 2 Pan support
- 3 Base cover

- 4 Assembly clamp
- 5 Control panel



- 1 Wok burner Front left
- 2 Normal burner Rear left

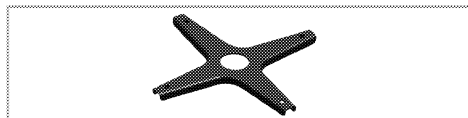
- 3 Normal burner Rear right
- 4 Auxiliary burner Front right

## **Technical Data**

Voltage/frequency	220-230 V ~ 50 Hz
Cable type / cross section	H05RR-FG 3 x 0,75 mm <sup>2</sup>
Cable length	max. 2 m
Gas device category	II <sub>2H 3B/</sub>
Gas type/pressure	LPG G 30/28-30 mbar
Total gas consumption	8.6 kW
Conversion to gas type/pressure <sup>s</sup>	NG G 20/20mbar
Outer dimensions (height/width/depth)	98 mm/710 mm/526 mm
Installation dimension (width/depth)	560 mm/490 mm
<b>Burners</b>	
Front left	<b>Wok burner</b>
Power	3600 W
Rear left	<b>Normal burner</b>
Power	2000 W
Rear right	<b>Normal burner</b>
Power	2000 W
Front right	<b>Auxiliary burner</b>
Power	1000 W

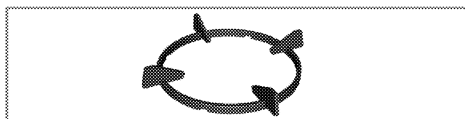
## **Accessories supplied with the unit**

### **Coffee pot adaptor**



Can be used for a coffee pot.

### **Wok adaptor**



Can be used for hosting a wok pan with a round bottom.

## 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 appliance or other objects.

---



#### **Important**

##### **Tip for the user.**

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

---

### Basic safety instructions

- The manufacturer reserves its right to make changes in the technical specifications in order to improve the appliance quality without any prior notice. Figures included in this manual are for schematic purpose only and may not match exactly with your appliance. Values stated on the markings of the appliance or in other printed documents supplied with the appliance are obtained under laboratory conditions as per relevant standards. These values may vary according to the usage of the appliance 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 operate the appliance if it is defective or shows any visible damage.
- Do not carry out any repairs or modifications on the appliance. However, you may remedy some malfunctions; see *TROUBLESHOOTING, page 18*.
- 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 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 appliance 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 appliance 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 children**

- 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 the packaging materials away 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 who are gas safe registered.
- Prior to the installation, be sure that the conditions of local distribution (gas type and gas pressure) and the adjustment of the appliance are compatible.
- It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation; See *Before installation, 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 counter.
  2. Open doors and windows.
  3. Check all tubes and connections for tightness. If you still smell gas leave the property.

4. Warn the neighbours.
5. Call the fire-brigade. Use a telephone outside the house.
6. Do not re-enter the property until you are told it is safe to do so.

## **Intended use**

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

This appliance should not be used for heating purposes.

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

## **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.

### **Old equipment**



This appliance bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this appliance 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 appliances 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. The appliance must be transported upright.

---

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

---



#### **Important**

Verify the general appearance of your equipment by identifying possible damage 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.

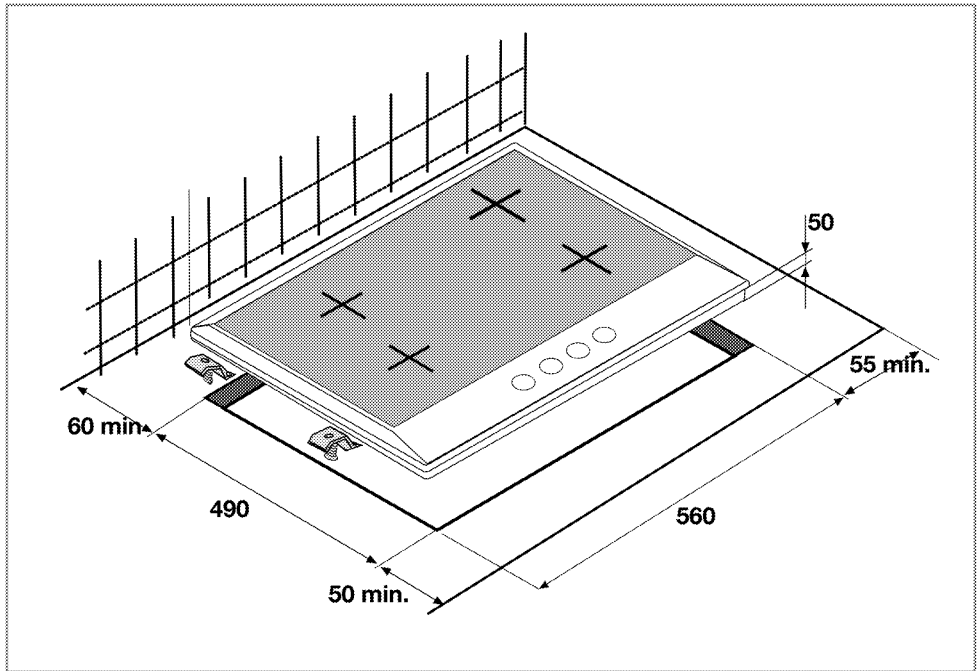
### 3 INSTALLATION

#### Before installation

The hob is designed for installation in a commercial worktop. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- 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.



#### 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 appliance. 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 <sup>3</sup>	min. 100 cm <sup>2</sup>
5 m <sup>3</sup> to 10 m <sup>3</sup>	min. 50 cm <sup>2</sup>
greater than 10 m <sup>3</sup>	not required
In the cellar or basement	min. 65 cm <sup>2</sup>

## **Installation and connection**

---



### **NOTICE**

Risk of broken glass!

Do not put the ceramic hob down on a corner or edge.

- For installation the appliance must be connected in accordance with all local gas and/or electrical regulations.

## **Connection to the mains supply**

---



### **Important**

**This appliance must be earthed!**

Our company shall not held responsible for any damage caused by using the appliance without an earthed socket.



### **DANGER**

**Risk of electric shock, short circuit or fire by unprofessional installation!**

The appliance may be connected to the mains supply only by an authorized qualified person and the appliance is only guaranteed after correct installation.



### **DANGER**

**Risk of electric shock, short circuit or fire by damage of the mains lead!**

The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance.

If the mains lead is damaged, it must be replaced by a qualified electrician.

- The mains supply data must correspond to the data specified on

the rating plate of the appliance. The rating plate is located at the rear housing of the appliance.

- The appliance mains cable must correspond to the specifications and the power consumption; see *Technical Data*, page 5.



### **Important**

The plug should be easily accessible after installation (but not above the hob).

Plug the mains lead into the socket.



### **DANGER**

**Risk of electric shock!**

Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.

## **Connection to the gas supply**

---



### **DANGER**

**Risk of explosion or poisoning by unprofessional installation.**

The appliance may be connected to the gas distribution system only by an authorized qualified person who is gas safe registered.



### **DANGER**

**Risk of explosion!**

Before starting any work on the gas installation, please shut off 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 appliance is adjusted for LP gas.

### Connecting the gas hose

- Have your appliance 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 appliance. Finally, tighten the clamp with 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.

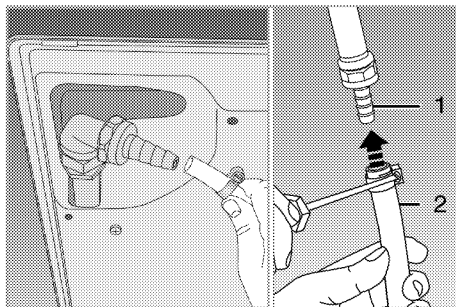


## DANGER

**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.

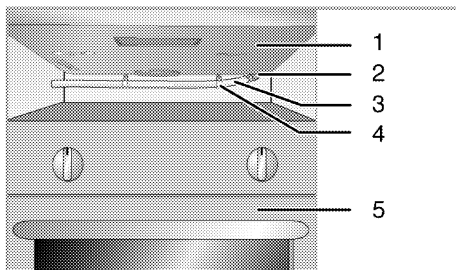


- 1 Hose nozzle for LPG
- 2 Safety tube

### 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

### Leakage control at the connection point

- Make sure that all knobs on the appliance are turned off. Make sure that the gas supply is 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 check for gas leakage.

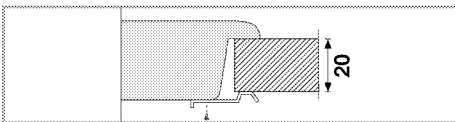
## Installation

1. In hobs whose edges are framed, apply the sealing gasket provided in the package to the edges of base cover of the appliance from below.

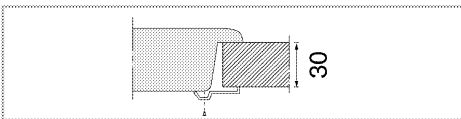


2. Place hob into aperture and align it.
3. Secure the hob with brackets.

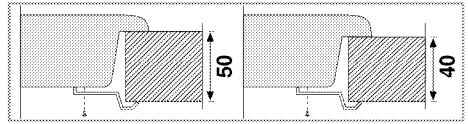
» For worktops 20 mm thick, install the brackets as under:



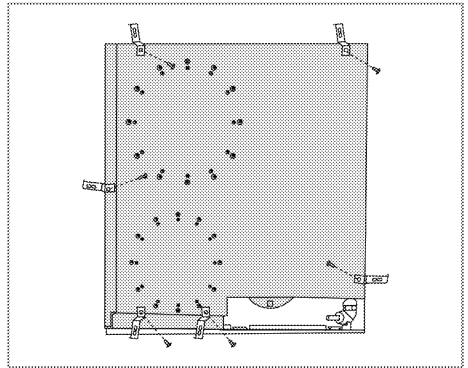
» For worktops 30 mm thick, install the brackets as under:



» For worktops 40 to 50 mm thick, install the brackets as under:



### 4. Bottom view (clamp holes)



### 5. Connect hob.



### Important

Clamping 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. Switch off gas and let burner cool before touching it.

## **4** PREPARATION

---

### **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 a lid, the energy consumption may be up to four times higher.
- Choose the burner/plate which is suitable to the saucepan base. Always choose the correct size of saucepans for your meals. For larger burners/plates more energy is needed.

### **Initial operation**

#### **First cleaning of the appliance**



#### **NOTICE**

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

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

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

## 5 HOW TO USE THE HOB

### General information on cooking



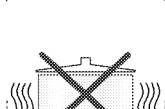
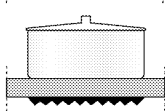
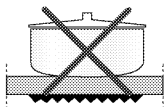
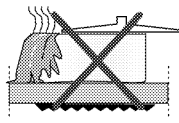
#### **DANGER**

#### **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 has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.

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



Splashes may damage the ceramic surface and can cause fire. Do not use pots that have concave or convex bottoms.

Use pot and pans with smooth bottoms. They ensure a good heat transfer.

If the pan is too small energy is wasted

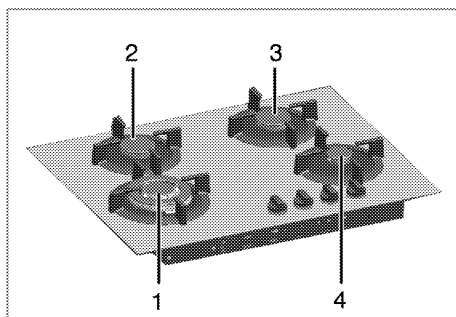
### Cooking with gas

- The size of the pan 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 pan always place the pan onto the pan support in a central position.

### Tips for glass ceramic hobs

- The glass ceramic surface is heat-resistant and insensitive to large temperature deviations.
- Do not use the glass ceramic hob for keeping objects or as cutting surface.
- Use pot and pans with ground bottoms. Sharp edges cause scratches on the surface.
- Do not use aluminium pots and pans. Aluminium damages the glass ceramic surface.

### How to use hobs



- 1 Wok burner 22-24 cm
- 2 Normal burner 18-20 cm
- 3 Normal burner 18-20cm
- 4 Auxiliary burner 12-18 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 the off position (top) the gas supply to the burner is turned off.

## Ignite the gas burners

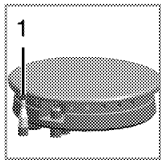
The burners are ignited with the hob control knobs.

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

## Switch off the gas burners

Turn burner control knob to off position (top).

## Flame failure device (model dependant)



### 1 . Flame failure device

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

- 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 continues. After you release the knob, if the ignition does not continue repeat the same process by keeping the knob pressed for 15 seconds.



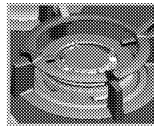
## DANGER

### Risk of deflagration incase of unburned gas!

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.

## Wok burner



The wok burner is used for rapid cooking, in particular for cooking of sliced vegetables and meat in a very quick time period.

A wok frying pan is a wide and shallow pan which conducts heat rapidly allowing cooking of vegetables and meat evenly at the same temperature, ensuring that their original nourishment value is maintained.

If required, the cooking is made with normal pan on the wok burner. When a standard pan is used, don't use the wok adaptor on the wok burner.



## DANGER

### Broken glass!

Do not let any objects fall onto the hob. Even small objects (e.g. salt shaker) may damage the hob.

Do not use glass ceramic hobs with cracks. Water may enter into the cracks and cause a short circuit.

If the surface is damaged in any way (e. g. visible cracks), switch off the device immediately to reduce the risk of an electric shock.

The glass ceramic hob is equipped with an operating lamp and a residual heat indicator.

The residual heat indicator indicates the position of the switched on plate and remains illuminated after switching off. (When the temperature of the plate falls below touchable temperature the indicator light will go off). Weak flicker illumination is

not a problem at residual heat indicator light.

---

**NOTICE**

Quick heating glass-ceramic hobs emit a bright light when they are switched on. Do not stare to bright light.

---

## 6 MAINTENANCE AND CARE

---

### General information

---



**DANGER**  
**Risk of electric shock!**

Switch off the electricity before cleaning appliance to avoid an electric shock.

---



**DANGER**  
**Hot surfaces may cause burns!**

Allow the appliance 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/cream or any sharp objects.

---

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

No special cleaning agents are required for cleaning the appliance. 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 pan supports and burner caps and clean them.
2. Clean the hob.
3. Refit burner caps and check that they are securely positioned.
4. While placing pan supports, take care that burners centered to pan supports.

#### Ceramic hobs

Always rinse off fully with a clean cloth wrung out in clean water (as residue could damage the ceramic glass surface next time the hob is used).

In no case should crusts be stretched off with serrated edge knives, steel wool or the like.

Remove calcium stains (yellow staining) with small amounts of decalcifying agents such as Durgol, vinegar or lemon juice.

Apply agent with a sponge and, in the event of heavier soiling, let it work in for a longer period of time. Afterwards, wash offhob with water.

---



**Important**  
Sugar-based food such as custard and syrup should immediately be scraped off without waiting for the surface to cool down. Otherwise the hob may be permanently damaged.

---

## 7 TROUBLESHOOTING



### **DANGER**

**Risk of explosion or poisoning by unprofessional repair.**

Repairs on the appliance must be carried out by an approved service centre.

### **Normal operating conditions**

- Smoke and smell may emit for a couple of hours during the first operation.
- When the metal parts are heated, they may expand and cause noise.

**Before you call the service, please check the following points.**

### **Gas**

<b>Malfunction/problem</b>	<b>Possible cause</b>	<b>Advice/remedy</b>
No ignition spark is produced.	No electric supply to the appliance.	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.



### **Important**

Do not attempt to repair the appliance yourself. There are no customer service items inside the appliance.