EN

GAS HOBS

USER – Use and Maintenance

INSTALLER – Installation and maintenance

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IMPORTANT SAFETY WARNINGS

Appliances' data

The plate with the characteristics, as well as shown on the cover, is applied to the bottom of the top.

CAUTION

These warnings refer to different appliance models.
Be sure that you have correctly identified the model that you possess (see the data plate).

These warnings are valid for the countries listed on the plate.

1 Read the instructions booklet carefully, before using the appliance. This contains very important informations concerning safety during installation, use and maintenance. The instructions booklet must be kept
with care for later consultation and for the identification of the serial number.

IMPORTANT SAFETY WARNINGS

2 The electrical safety of this appliance is only guaranteed if it is properly earthed as required by the regulations in force. It is fundamental to ensure that these regulations have been respected; if you are in doubt, call a skilled technician to have the electrical system checked in detail. The manufacturer does not accept any responsibility for damage caused by a bad earthing system.

3 Before connecting the cooker, check that the technical features on the data plate correspond perfectly with those of the electric system and of the gas mains. The installation/regulation must be made by qualified staff.

IMPORTANT SAFETY WARNINGS



4 Check that air circulates freely around the appliance.
This appliance is not connected to a combustion products evacuation device therefore the premises' ventilation system must be considered carefully and according to the rules in force.

5 When using gas appliances, heat and dampness are generated inside the premises. Good ventilation of the kitchen is required by: keeping the natural vents open or installing a mechanical ventilator (hood). Intensive and prolonged use of the appliance can make supplementary ventilation necessary: opening a window or increasing the power of the hood.

IMPORTANT SAFETY WARNINGS



6 The power cable is supplied without a plug. To connect please refer to the "electric connection" paragraph. We advise not using adapters, multiple sockets or extensions.

7 Disconnect the power supply when the appliance is not used for some time, switch off the mains and turn off the gas.

8 When the electric cable is damaged, it must be replaced by calling an after saves service approved by the manufacturer.

9 The appliance must only be used for the purposes for which it was intended (cooking). Any other use (for example, heating a room) is incorrect and therefore dangerous. The manufacturer declines all responsibility for damage caused by similar incor-



rect uses.

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10 The unit is not intended to be operated by an external timer or a separate remote control system.

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11 The use of any electrical appliance requires that the following rules are respected:

A. never touch the appliance when you have wet or damp hands or feet;
B. never use the appliance in your bare feet;
C. avoid using extensions or, if this is inevitable, take all possible precautions;
D. Never pull on the electric cable to remove it from the power socket;
E. do not expose the appliance to weathering (rain, sun, etc.);
F. Be careful: the accessible

IMPORTANT SAFETY WARNINGS



parts may become very hot during use. Keep children less than 8 years old away from the cooker, if not continuously supervised. This appliance can be used by children from 8 years old and by persons with reduced physical, sensory or mental abilities otherwise with lack of experience and knowledge if they are adequately supervised or if they have been instructed on the safe use of the cooker and if they realise the relevant dangers. Children must not play with the cooker. Cleaning and maintenance must not be done by unsupervised children.

12 BE CAREFUL: some accessible parts may have high temperatures during use: keep children at a distance.

IMPORTANT SAFETY WARNINGS



13 Before cleaning the appliance or carrying out maintenance, disconnect the power supply by removing the plug from the socket or switching the current off through the switch provided.

14 In the event of faults or malfunctions, switch off the appliance, turn off the gas tap and do not attempt to make any repairs; these must be carried out exclusively by an approved service centre. Always insist on original spare parts. Failure to follow these indications may endanger the safety of the cooker.

15 Never place unsteady or deformed pans on the burners or on the electric hotplates as they could overturn accidentally.

IMPORTANT SAFETY WARNINGS

16 When the appliance is not in use, ensure that all the knobs are in the "●"/"○"/OFF position.

17 Do not keep below the cooker and do not use inflammable liquids (detergents, sprays, alcohol, petrol...) near the cooker when it is switched on.

18 If using small electric appliances near the hob, be sure to prevent the electric cable from touching the appliance's hot parts.

19 In order to work properly, gas cookers must be installed in well ventilated premises. Ensure that installation is carried out according to the indications given in the "Installation" chapter.

IMPORTANT SAFETY WARNINGS



20 The materials used in the construction of our electrical appliance are compatible with the environment and therefore recyclable. Packaging remains should not be left within the reach of children, but disposed of using specific recycling channels. The possibility of disposing of your equipment through your local retailer and/or town council should be investigated; remember to make your appliance unusable before scrapping it.

21 In case the tap is hard or precarious to turn, do not intervene on the tap but shut off the gas and have the authorised service centre intervene.

22 Do not modify or change the cooker.

IMPORTANT SAFETY WARNINGS

23 Be careful: leaving the unguarded cooker with objects, fats and oils can be dangerous and can cause a fire.

24 The cooker must be used by responsible people. Be careful: the use of inappropriate or unsuitable protections can cause fires and / or damage.

25 Be careful: cooking with fat or oil can be dangerous or cause fires.

26 Be careful: fire danger: do not keep objects on cooking surfaces.

27 Be careful: in the case of fire never attempt to extinguish a flame / fire with water, but turn the appliance off and cover the flame with a lid or with a fireproof cover.

IMPORTANT SAFETY WARNINGS



28 Be careful: metal objects such as knives, forks, spoons or lids should not be placed on the cooker because they can get hot.

29 Be careful: do not use gas burners if the flame is unstable.

30 Ensure that the flame diffusers are properly positioned in their seats with their respective caps.

31 Do not leave the cooker unguarded during any cooking that can spit fats or oils.

32 Do not touch the appliance's heating elements when on. Let them cool before proceeding with any cleaning.

IMPORTANT SAFETY WARNINGS

33 Food preparation in plastic or aluminium containers on hot cooking zones is forbidden just like the positioning on the cooking surfaces of plastic or aluminium foil objects.

34 Do not cover the burners or the hob with tinfoil.

35 Do not use the appliance's surface as a work top, sharp objects might scratch it.

36 Containers or grills must be positioned within the hob's perimeter.

37 Be careful: do not use frying pans, saucepans, grills or stones for grilling of a greater size than the maximum ones indicated for each single burner; above all they must not cover more than one burner at the same time. The heat accumulation might damage the cooker.

38 Do not place empty saucepans on the cooking areas.

39 The flames of the burners must be:

- without white tips;
- stable (max-min passage);
- homogeneous;

If this is not found call technical support.

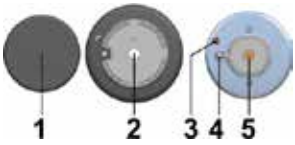
INSTRUCTIONS FOR USE

Use of the cooking hob

Important general data

To keep the appliance efficient and safe, maintenance must be entrusted to specialised technicians or to the after-sales service staff. Choose covered pans based on the quantity of food to cook.

Gas burner cover should always be placed on the burner crown very carefully.
Make sure the slots on the burner crown are never obstructed.



1. Burner crown cover
2. Burner crown with the support for the burner cover
3. Candle flame failure device
4. Ignition candle
5. Nozzle

Lighting the burners

The index above the knobs fig.12a will help you to find the corresponding burner.
Press the knob by turning it anticlockwise and bring it to the ignition position; keep the knob pressed for about 5 seconds so that upon its release the flame remains alight (in case of unsuccessful ignition repeat the operation).



▮	Gas valve closed
★	Ignition
🔥	Maximum power
🔥	Minimum power

INSTRUCTIONS FOR USE

Use of the cooking hob

Pots to be used according to the size of the burners



Burners	A	SR	R	DC4M
Min-Max Pans diameter (cm)	12-18	18-22	22-24	22-26

Pans

- Correctly selected cookware will enable optimum cooking time and gas consumption. Pan diameter is the most important parameter.
- Use pans which have the right size for each burner.
- Do not use small pans on large burners. The flame should not touch the sides of the pan.
- For smaller diameter pots and pans (coffee and tea pots, etc.), the power of the burner being used has to be regulated in order to ensure that the flame laps the bottom of the pot without spilling over.
- For combustion, the gas also needs air. If a pan is too large, air supply to the burner is insufficient; as a result, combustion effect is lesser.
- Do not use pots with concave or convex bottoms.

INSTRUCTIONS FOR USE

Use of the cooking hob

- Always place the pan right over the burner, not to one side. Otherwise it could tip over.
- Place the pans on the pan supports, never directly on the burner. Make sure that the pan supports and burner caps are correctly positioned before using the appliance.
- Do not place large pans on the burners near the control knobs. These may be damaged by the very high temperatures.
- Never use two burners or heat sources to heat one single pan.
- Do not use cast iron plates, griddles, earthenware casserole dishes, etc. for a long period of time on maximum power especially on crystal glass gas hobs.
- Pans should be placed on the hob carefully. Do not strike the hob and do not place excessive weight on it.
- Stainless steel working table can burnish when subjected to excessive heat. Therefore we don't recommend prolonged cooking with soapstone, earthenware pans or cast iron plates. Avoid the use of aluminum foil to protect the working table during cooking operation.
- Preparing food in thin aluminum of plastic containers on hot cooking zones is not allowed. Do not place any plastic objects or aluminum foil on the cooktop.

INSTRUCTIONS FOR USE

Use of the cooking hob

- **Don't use pan, pots, grills or grilled stones, of bigger size than the maximum specified for every single burner; in particular you must not cover more burners simultaneously. The accumulation of heat could damage the appliance.**

CLEANING AND MAINTENANCE

Cleaning the appliance

Warning



Before carrying out any cleaning operation, disconnect the appliance from the power supply and close the general gas cock to the appliance.
Cleaning the worktop: clean the hob only after cooling. Periodically the burner cups, the enamelled grills, the enameled lids, and the flame spreader must be cleaned with lukewarm soapy water, rinsed and dried well. Any liquid overflowing from the pans must always be removed with a rag.
Cleaning the enamelled parts: To maintain the characteristics of the enamelled parts, it is necessary to clean them frequently with soapy water. Never use abrasive powders or metal pads. Avoid leaving acid or alkaline substances (vinegar, lemon juice, salt, tomato juice, etc.) on the enamelled parts and wash when the enamelled parts are still hot.

Cleaning of stainless steel parts

Clean the parts with warm water and non-corrosive liquid detergent and then dry them with a soft cloth or microfibre. The brilliance is maintained by periodic cleaning with special products normally available on the market. Never use abrasive powders.

Food stains or residues

Absolutely avoid using steel sponges and sharp scrapers to avoid damaging the surfaces.
Use normal, non-abrasive products, possibly with the aid of wooden or plastic tools. Rinse thoroughly and dry with a soft cloth or a microfibre cloth. Avoid leaving residues of sugary food (such as jam) inside the appliance as they could damage the enamel in the appliance.

Cooking hob grills

Remove the grids and clean them in warm water and a non-abrasive detergent. Carefully remove any encrustations. Dry them and place them on

CLEANING AND MAINTENANCE
Cleaning the appliance

the hob. The continuous contact of the grids with the flame can cause an alteration of the enamel in the vicinity of the areas exposed to heat. This is a completely natural phenomenon that does not affect the functionality of this component at all.

Igniters and thermocouples



For good operation, the ignition plugs and thermocouples must always be well cleaned. Check them frequently and if necessary clean them with a damp cloth. Any dry residues must be removed with a wooden toothpick or a needle.

Flame distributor rings and covers

The flame-spreader crowns and the lids are removable for easy cleaning. Wash them in hot water and non-abrasive detergent. Carefully remove any encrustations and wait until they are perfectly dry.

In the event of a malfunction (flame not turned on completely), make sure that the holes in the outer crown are always perfectly clean.



The use of the dishwasher for cleaning grills, flame spreaders and lids is not recommended.

INSTALLATION
Instructions

Installation instructions

This appliance complies with the following directives
DIRECTIVE 2002/96/CE
LOW TENSION DIRECTIVE 2014/35/EU
REGULATION (GAR) UE 2016/426
ELECTROMAGNETIC COMPATIBILITY DIRECTIVE 2014/30/EU
REGULATION No. 1935/2004 (contact with foods)

Installation must only be made by qualified personnel in the respect of regulations for permanently ventilated premises according to UNI 7129 01/02/04 – 7131.

Ventilation of the premises

This appliance is type "A1" (regulation UN/CEN/TR 1749) and not to be joined to a combustion products' expelling device but must be installed under a hood or another smoke extraction system in compliance with the rules in force. The knowledge and consultation of the rules is critical for a qualified installer. As an indication, remember that the air necessary for burner combustion is 2m3/h for each kW of nominal power installed (see plate). If the appliance is used intensively and for a prolonged time, supplementary ventilation may be necessary; in this case open a window or increase the power of the mechanical extractor hood.

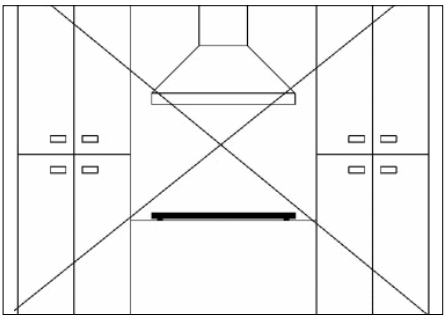
INSTALLATION
Instructions

Installation rules

The appliance is a 3 ^ class of building-in.
Veneer or other finish of the piece of kitchen furniture into which the hob is to be built in should be treated with heat resistant glue (100°C); otherwise, the worktop finish may be discolored or deformed.

The appliance should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall at one side. On the other side, however, no unit or divider should stand higher than the cooktop.

- Use of massive wood decoration plates or bo-



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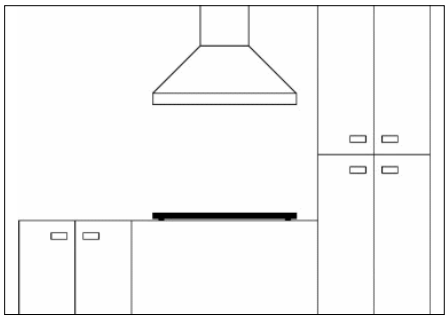

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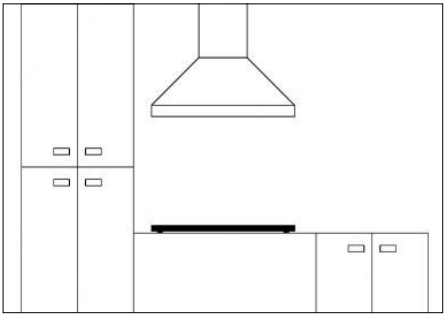
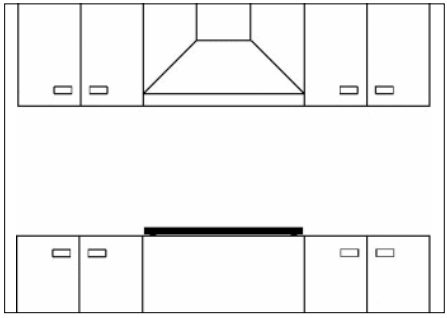
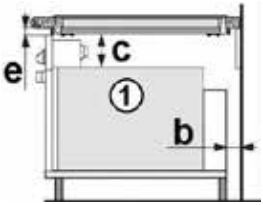


Recommended



Recommended

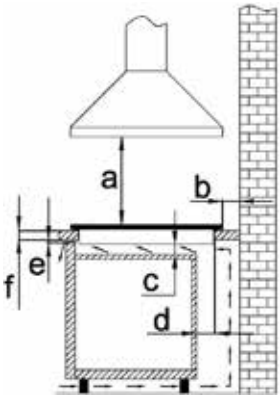
INSTALLATION
Instructions

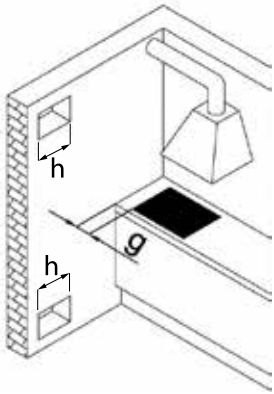


a	≥800mm
b	≥50mm
c	≥40mm
d	≥80mm
e	≥5mm
f	25-40mm
g	≥250mm
h	≥100cm2

ards on the worktops behind the appliance is not permitted.

- The distance between the appliance edge and the adjacent tall kitchen furniture element should amount to no less than 250 mm.
- All sizes and distances to be taken for the proper functioning of the appliance are shown in figures below.
- The kitchen furniture element underneath the hob should not be fitted with a drawer. If the kitchen furniture element as a horizontal partition wall, it should be installed no less than min 20mm from the lower surface of the appliance.
- The space between the partition wall and the appliance must be empty; no objects should be placed into that gap.





INSTALLATION
Instructions

- Hanging, or wall-mounted kitchen elements should be installed high enough not to interfere with the work process.

- A minimum safety distance must be maintained between the appliance and the cooker hood above it. See the cooker hood manufacturer's operating and installation instructions for details. If the manufacturer's instructions are not available or, if there are any flammable objects (e.g. utensil rails, wall units etc.) above the appliance, a minimum safety distance of at least 800 mm must be maintained between them and the appliance below.

- Fit the wall units and cooker hood before fitting the appliance to avoid damaging it.

- The appliance must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.

- Installation of the appliance into a kitchen worktop and its connection to the power mains may only be performed by an adequately qualified technician.

- Only ovens fitted with a cooling fan may be installed underneath this appliance (1).

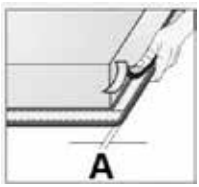
- Before installing an oven, the rear wall of the kitchen furniture element should be removed in the area of the appliance cut-out. Furthermore, a gap of at least 5 mm should be left at the front side.

INSTALLATION
Instructions

Installing the foam gasket (for glass appliances)

Before inserting the appliance into the opening in the kitchen worktop, the supplied foam gasket must be attached to the lower side of the glass.

Do not install the appliance without the foam gasket!



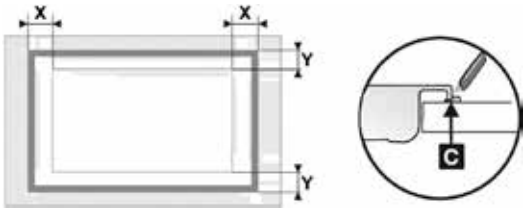
The gasket should be attached to the appliance in the following way:

- Remove the protective film from the gasket.
- Attach the gasket to the lower side approximately A=2-3 mm from the edge. The gasket must be attached along the entire length and should not overlap at the corners.

Fit the insulating gasket (for stainless steel appliances)

Fit carefully the provided insulating gasket around the outside edge of the hole made in the top as shown below, pressing it down with your hands so that its entire surface fits snugly (follow the dimensions shown). After fastening the appliance to the top (see "Installation procedure") carefully trim off the excess of the gasket C. The dimensions in the drawing below refer to the hole and to the outside edge of the gasket.

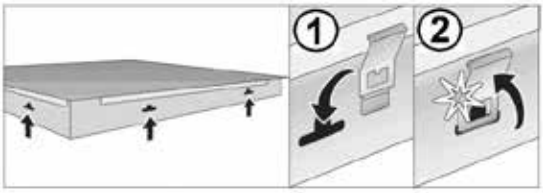
X	10mm
Y	15mm

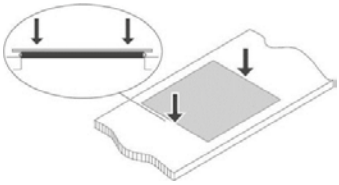


INSTALLATION
Instructions

Installation procedure (with springs)

- Worktop must be absolutely horizontal;
- Seal the cut surfaces with a suitable sealant to avoid swelling caused by moisture. The sealant must be heat resistant;
- Put the supplied springs in their places;
- Feed the mains connection cable down through the cut-out;
- Insert the appliance into the cut-out;
- Press the appliance firmly towards the worktop from above.





INSTALLATION
Instructions

Appliance and building-in dimensions

Hob type "K"

Mod. product	Cod. product	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)	G (mm)	H (mm)	I (mm)	L (mm)	M (mm)
KTA1J01_26F01	HCL30CK	288	510	270	480	45	3	≥50	≥600	R≤7	260	475
KTA1C01_26F01	HCL30K	288	510	270	480	45	3	≥50	≥600	R≤7	260	475
KTA2FB01_55F01	HCL60CK	600	510	560	480	45	3	≥50	≥600	R≤7	555	475
KTA3JBD01_71F01	HCL75SCK	750	510	720	480	45	3	≥50	≥600	R≤7	710	475
KTA3JBD01_85F01	HCL90SCK	880	510	860	480	45	3	≥50	≥600	R≤7	855	475
KGA1J01_26F01	HCG30CK	288	510	270	480	40	9	≥50	≥600	R≤7	260	475
KGA1C01_26F01	HCG30K	288	510	270	480	40	9	≥50	≥600	R≤7	260	475
KGA2FB01_55F01	HCG60CK	585	510	560	480	40	9	≥50	≥600	R≤7	555	475
KGA3JBD01_71F01	HCG75SCK	750	510	720	480	40	9	≥50	≥600	R≤7	710	475
KGA3JBD01_85F01	HCG90SCK	885	510	860	480	40	9	≥50	≥600	R≤7	855	475

INSTALLATION
Electric connection

Electric connection

The appliances are prepared for connection to the voltage shown on the data plate.



Before connecting the appliance to the mains check that:

- **the electromagnetic switch or the socket are able to support the appliance's load (see data plate);**
- **the power supply system must have an efficient earth.**

The appliance is supplied with a cable but without a plug: the connection must be made taking into account that the green-yellow cable is the earth conductor ⏚ and it must never be interrupted.

For direct connection to the mains, it is necessary that:

• the relief valve and domestic system can support the equipment's load (see data plate)

• the power supply system must have an efficient earth

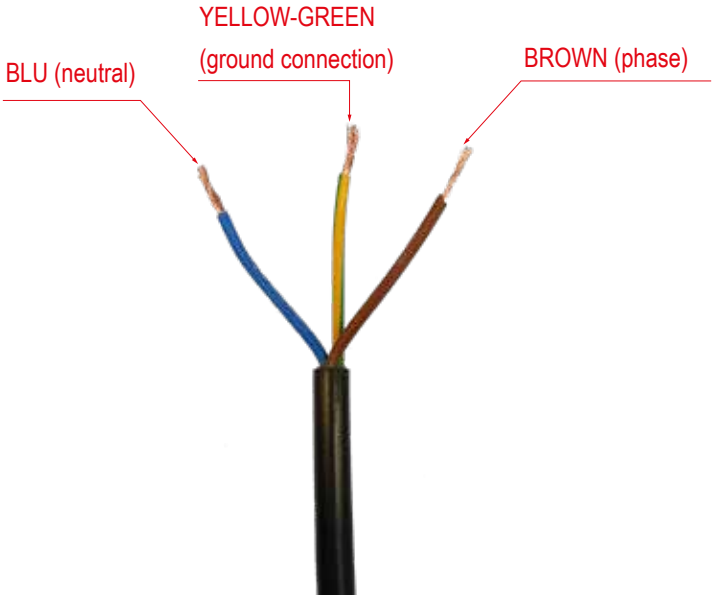
• the socket or omnipolar switch, with a minimum 3 mm contact opening, must be easily reached once the appliance has been installed a mains shut-off must be incorporated in accordance with installation rules.

INSTALLATION

Electric connection

The green-yellow earth cable must never be interrupted even by the switch. The power cable must be routed in such a way that it does not come into contact with surfaces that have a temperature greater than 50°C above room temperature. If cable replacement is necessary contact the after-sales service.

The connection of the power supply cable to a plug (max 16A) in compliance with the applicable electrical standards must occur:



INSTALLATION
Gas connection and transformation

Gas connection

(UNI CIG 7129/7131)

The appliances must be attached to the gas pipeline with rigid or flexible metal pipes (maximum length 2 metres) suitable for gas appliances. The connection pipes and their maximum length must comply with the applicable standards, replaced before the expiry date (if indicated on the pipe "C") and connected to the appliance by a coupling:

A) directly on the connection "A" ISO 7/1 R1/2

1. Directly on the connection "A" ISO 7/1 R1/2 (seal on the thread)
2. Using the seal "B" on the thread ISO228 (standard supplied)
3. To improve the seal a mastic suitable for GAS can be used.

When the gas is drawn from a gpl cylinder, the appliance must be supplied with a pressure regulator compliant with standard UNI-CIG 7432.

INSTALLATION

Gas connection and transformation

Precautions for using the product with gpl gas

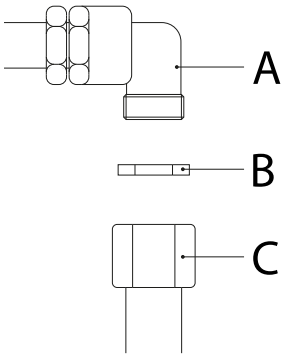
It is recommended to:

- use only LPG cylinders from official dealers and authorized by the various manufacturers;
- use the cylinders until they are emptied without placing them tilted or upside down;
- perform regular filter cleaning at the inlet of the pressure regulator;

It is recommended that the connections be checked with suitable foaming agents (NO FLAME).

Periodically check the condition of the gas connection pipe and replace it as soon as there are any anomalies.

Any adjustment, maintenance, etc. must be carried out by an authorized technician after disconnecting the appliance from the mains and closing the gas supply.



INSTALLATION

Gas connection and transformation

Conversion to another type of gas (only with some models - see data plate applied on the last page)

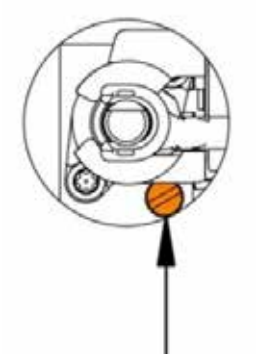


- The appliance should not be removed from the worktop.
- Before converting, disconnect the appliance from the power mains and close the gas supply valve.
- Remove the support grid and burner covers with respective crowns.
- Replace the existing nozzles for nominal thermal load with corresponding nozzles for the new gas type and supplied provided (see Nozzle table). In double burners, adjustment elements are accessible behind the main nozzle protective plate.
- After finishing this sequence, replace the old setting label with the new one provided for the new injectors.
- The category with the related types of gas can be used are included in "Conversion to a different type of gas" table.

INSTALLATION

Gas connection and transformation

Minimum flow adjustment



Instructions for town (G110, G120, G150.1) and methane gas (G20, G25)

1. Light the burner and bring it to the minimum position;

2. Remove the control knobs, including the gaskets;

3. Turn the adjustment screw on the side of the tap rod until a regular minimum flame is obtained:

   - anti-clockwise rotation to increase the gas flow;
   - clockwise rotation to reduce the gas flow;

4. Re-assemble the knob and verify burner flame stability (when quickly rotating the hand from maximum to minimum position the flame must not shut off);

5. Repeat the operation on all gas taps.

Instructions for liquid gas (LPG: G30, G31)
Tighten the screw on the side of the tap, rod clockwise completely.

TECHNICAL SPECIFICATIONS

Nozzle table

BURNER		A	SR	R	DC4M
Nominal Rate (kW)		1,00	1,75	3,00	4,00
Nominal Rate (g/h)		73	127	218	291
Reduced Rate (kW)		0,45	0,70	1,00	1,80
Reduced Rate (g/h)		33	51	73	131
Ø INJECTOR (mm)					
G30/G31	28-30/37mbar	0,50	0,65	0,85	1,00
G30/G31	37mbar	0,47	0,62	0,80	0,94
G30/G31	50mbar	0,43	0,58-M	0,80-H6	0,78-F4
G20	13mbar	0,84	1,10	1,45	1,70
G20/G25	20/25mbar	0,72-X	0,97-Z	1,28-H3	1,50-H3
G25,3	25mbar	0,77-F3	0,95-Y	1,28-F3	1,45-F3
G25	20mbar	0,77-F1	1,00-Y	1,26-Y	1,52-F3
G110	8mbar	1,45-1	1,85-2	2,90-3	3,50
G120	8mbar	1,40-1	1,80-2	2,80-3	3,40
G150,1	8mbar	1,32-F3	1,77-F5	2,42-H1	3,50
Ø BYPASS (MM)					
G30/G31	28-30/37mbar	0,27	0,31	0,42	0,60
G30/G31	37mbar	0,27	0,31	0,42	0,60
G30/G31	50mbar	0,27	0,31	0,42	0,60
G20	13mbar	REG	REG	REG	REG
G20	20mbar	REG	REG	REG	REG
G25	25mbar	REG	REG	REG	REG
G25	20mbar	REG	REG	REG	REG
G110	8mbar	REG	REG	REG	REG
G120	8mbar	REG	REG	REG	REG
G150,1	8mbar	REG	REG	REG	REG

TECHNICAL SPECIFICATIONS

Energy efficency

Hob type "K"

Product model	KTA1J01_26F01/... KGA1J01_26F01/...	KTA1J01_26F01/... KGA1C01_26F01/...	KTA2FB01_55F01/... KGA2FB01_55F01/...	KTA3JBD01_71F01/... KGA3JBD01_71F01/...	KTA3JBD01_85F01/... KGA3JBD01_85F01/...
Product code	HCL30CK/... HCG30CK/...	HCL30K/... HCG30K/...	HCL60CK/... HCG60CK/...	HCL75SCK/... HCG75SCK/...	HCL90SCK/... HCG90SCK/...
A: Auxiliary SR: Semirapid R: Rapid DC4M: Wok DC4M30: Wok	1)DC4M30	1)A 1)R	1)A 2)SR 1)DC4M	1)A 2)SR 1)R 1)DC4M	1)A 2)SR 1)R 1)DC4M
Type of hob	BUILT-IN	BUILT-IN	BUILT-IN	BUILT-IN	BUILT-IN
N° f Burners	1	2	2	5	5
EEgas hob	55,00%	55,50%	56,10%	55,90%	55,90%

BURNER	Eegas burner
A	-
SR	57,90%
R	55,50%
DC4M	52,60%
DC4M30	55,00%

TROUBLESHOOTING
Troubleshooting Guide

Troubleshooting Guide

- During the warranty period repairs can only be carried out by the authorized After-Sales Service.
- Before repairing, disconnect the appliance from the mains, ie, disconnect the power cord or unscrew the fuse.
- Unauthorized interventions and repairs may cause electrocution or short circuit, so do not perform them. Leave this work to authorized technicians.
- In the case of minor disturbances you can try to solve the problem by following the instructions.
- The assistance service during the warranty is not free, if the device does not work for incorrect use.
- The elimination of faults or complaints, which were caused by use or incorrect installation, will not be repaired under warranty. Warranty costs will be charged to the user.

Below you will find some advice on rectifying some common problems:

TROUBLESHOOTING

Troubleshooting Guide

PROBLEM	POSSIBLE CAUSE	ELIMINATION
The flame is not uniform.	Gas regulation not suitable.	The gas regulation must be controlled by an expert
The flame changes suddenly.	The burner parts are not positioned correctly.	Position the burner parts correctly.
To light the burners, keep the ignition knob pressed for longer.	The burner parts are not positioned correctly.	Position the burner parts correctly.
After ignition the flame goes out.	The knob was not pressed long enough or was pressed too gently.	Keep the knob pressed longer, before releasing it, press strongly.
The grill in the burner area has changed color.	A natural phenomenon due to the high temperature.	Clean the grill with metal cleaning detergent.
Electrical operation is generally disturbed.	Igniter or terminal block damaged.	Check the ignition and / or the terminal block and replace it if it is damaged.
The electric ignition no longer works.	Food or detergent residues between the ignition electrode and the burner.	Clean carefully between the ignition electrode and the burner.
The burner lids are dirty.	Normal dirt.	Clean the lids with metal cleaning detergent.

ZONA PER TARGHETTA