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NOTE: THIS APPLIANCE MUST BE INSTALLED SOLELY AND EXCLUSIVELY BY A QUALIFIED TECHNICIAN. ANY TECHNICAL PROCEDURES MUST BE CARRIED OUT BY AN AUTHORIZED TECHNICIAN.



INSTRUCTIONS FOR THE USER: these instructions contain user advices, a description of the controls and the correct procedures for cleaning and maintenance of the appliance.

1. IMPORTANT SAFETY INSTRUCTIONS



READ AND SAVE THESE INSTRUCTIONS – Your Safety And the Safety of Others Are Very Important. We have provided many important safety messages throughout this manual and on your appliance. Read all instructions before using your appliance and always obey all safety messages.



RECOGNIZE SAFETY INFORMATION

This is a safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others.

UNDERSTAND SIGNAL WORDS

A signal word – DANGER, WARNING, or CAUTION – is used with the safety-alert symbol. DANGER identifies the most serious hazards. It means you can be killed or seriously injured if you do not immediately follow instructions. WARNING means you can be killed or seriously injured if you do not follow instructions. CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

All safety messages will inform you as to potential hazards, inform you on how to reduce the risk of injury and as to what can occur if the instructions are not followed.

IMPORTANT: Observe all government codes and ordinances.

WARNING: For your safety, the information in this manual must be followed to minimize the risk of fire or explosion, or to prevent property damage, personal injury or death.



Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

- Do not attempt to switch on any appliances.
- Do not touch any electrical switches.
- Do not use any phones in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.



NOTE: This cooktop is manufactured for use with Natural gas. To convert to LP/Propane gas, see instructions in the Gas Conversion Kit provided in the literature package.

Proper gas supply connection must be available. See "Gas supply requirements".

Important Safety Instruction

EN



WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the cooktop, follow basic precautions, including the following:

- **CAUTION:** Do not store items of interest to children in cabinets above the cooktop – children climbing on the cooktop to reach items could be seriously injured.
- Proper Installation – The cooktop, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA70 or the Canadian Electrical Code, Part 1. Be sure the cooktop is properly installed and grounded by a qualified technician.
- This cooktop is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.
- Disconnect the electrical supply before servicing the cooktop.



WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning.

- Injuries may result from the misuse of the cooktop such as stepping, leaning, or sitting on the top surface.
- Maintenance – Keep cooktop area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Storage on the cooktop – Flammable materials should not be stored on or near surface units.
- Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.

SAVE THESE INSTRUCTIONS



State of California Proposition 65 Warning

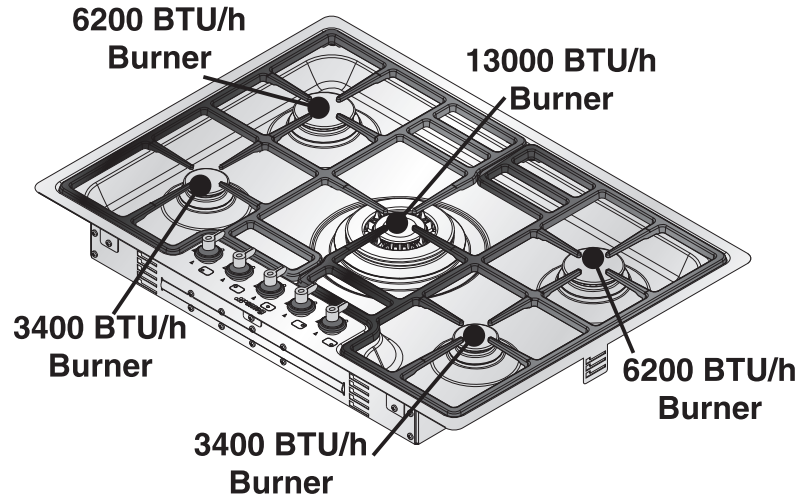
WARNING

This product can expose you to chemicals including vinyl chloride, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

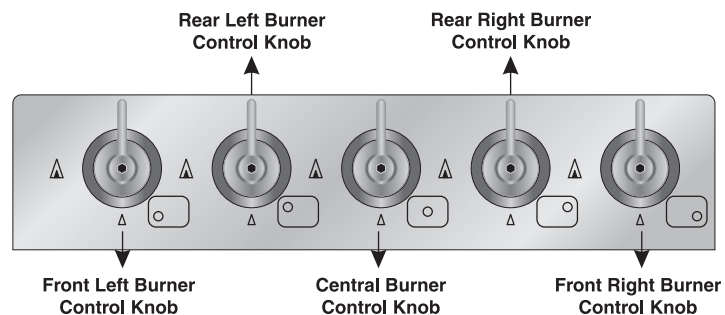


2. DESCRIPTION OF CONTROLS

All the commands and controls for the cooktop can found on the front panel.



CONTROL PANEL



Use the front left and the front right burners for simmering or for cooking smaller quantities of food requiring small cookware.

Use the rear left, the rear right and the central burners for cooking large quantities of food, deep-fat frying, or cooking with large cookware.

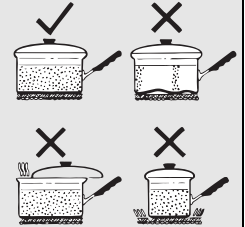


3. USING THE COOKTOP

FIRE HAZARD

FOR YOUR SAFETY:

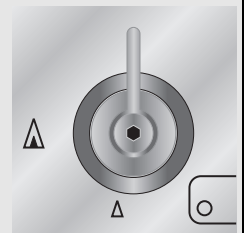
- Do not let the burner flame extend beyond the edge of the pan.



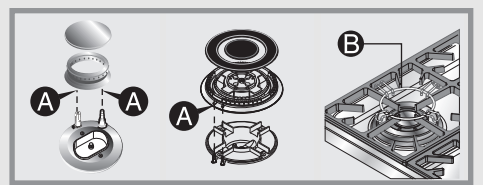
! WARNING



- Turn off all controls when not cooking.

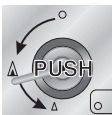


NOTE: Before lighting the hob burners check that the flame caps are in the correct position and that their burner caps are in place, making sure that the holes **A** in the flame caps correspond to the spark plugs and thermocouples. Grid **B** should be used with Chinese woks.



3.1 Ignition with safety device

Each knob has a symbol that shows the correspondent burner (the example here on the left shows the front left burner).



The appliance is equipped with an electronic ignition.

- Just press and simultaneously turn the knob anti-clockwise to the low flame symbol Δ until the burner switches on.
- Keep the knob pressed down for about 2 seconds to keep the flame lit and to activate the safety device.
- After switching the burner on it is recommended that the knob is left in the minimum position for approximately 20 seconds before adjusting it to the required temperature.

It may happen that the flame goes out when the knob is released. In this case repeat the operation, but keeping the knob pressed down for a longer time.



NOTE: If the flame goes out accidentally, after about 20 seconds the safety device will intervene and block the gas flow, even when the tap is open.

REMEMBER: When the cooktop is in use, the entire cooktop area may become hot



3.1.1 Power failure

In case of a prolonged power outage you can manually lit the surface burners.

Hold a lit match near a burner and turn the control knob to the low flame symbol Δ . After the burner lights, turn the knob to the desired setting.

3.2 Practical advices to use the burners

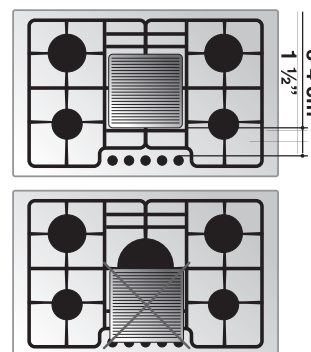


NOTE: Do not obstruct the flow of combustion and ventilation around the burner grate edges.

To achieve a better performance of the burners and minimum gas consumption, flat bottomed, levelled cookware with lids should be used, and they should also be proportioned to the burners (see paragraph “3.3 Diameter of cookware”).

To avoid overcooking or damage the surface top while cooking, all cookware or griddles must be positioned within the cooktop perimeter and at a minimum distance of **3-4 cm / 1 1/2”** from the knobs.

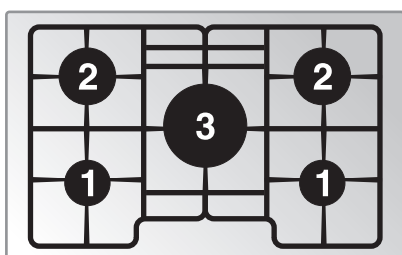
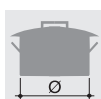
Check burner flames occasionally for proper size and shape. A good flame is blue in color, not yellow. Keep the burner ports area free of soil and do not allow spills, food, cleaning agents or any other material to entre the burner ports.



NOTE: Before setting a control knob, place filled cookware on the grate. Do not operate a burner using empty cookware or without cookware on the grate.

Do not leave empty cookware on a hot surface cooking area, element or surface burner.

3.3 Diameter of cookware



BURNERS	Ø min. and max. (cm)	Ø min. - max. (inch)
1 Auxiliary	12 - 16	4 6/8 - 6 5/16
2 Semi-rapid	16 - 22	6 5/16 - 8 11/16
3 Ultra rapid	20 - 26	7 7/8 - 10 1/4



3.4 Cookware



NOTE: Do not leave empty cookware on a hot surface cooking area, element or surface burner

Ideal cookware should have a flat bottom, straight sides, a well-fitting lid and the material should be of medium-to-heavy thickness.

Rough finishes may scratch the cooktop. Aluminium and copper may be used as a core or base in cookware. However, when used as a base they can leave permanent marks on the cooktop or grates.

Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material. For example, aluminum cookware with a nonstick finish will take on the properties of aluminum.

Use the following chart as a guide for cookware material characteristics.

COOKWARE	CHARACTERISTICS
Aluminum	<ul style="list-style-type: none"> • Heats quickly and evenly • Suitable for all types of cooking • Medium or heavy thickness is best for most cooking tasks.
Cast iron	<ul style="list-style-type: none"> • Heats slowly and evenly • Good for browning and frying • Maintains heat for slow cooking.
Ceramic or ceramic glass	<ul style="list-style-type: none"> • Follow manufacturer's instructions • Heats slowly, but unevenly • Ideal results on low to medium heat settings.
Copper	<ul style="list-style-type: none"> • Heats very quickly and evenly
Earthenware	<ul style="list-style-type: none"> • Follow manufacturer's instructions • Use on low heat settings
Porcelain enamel-on-steel or cast iron	<ul style="list-style-type: none"> • See stainless steel or cast iron
Stainless steel	<ul style="list-style-type: none"> • Heats quickly, but unevenly • A core or base of aluminum or copper on stainless steel provides even heating



4. CLEANING AND MAINTENANCE



NOTE: Before any intervention, disconnect the power supply to the device.

4.1 How to clean the Stainless Steel



WARNING

BURN HAZARD



You must wait until the cooktop has completely cooled down before starting any cleaning operation.

4.1.1 Regular cleaning of the cooktop

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.

To keep the cooktop in good condition, it would be ideal to clean it after every use.

How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

4.1.2 Food stains or residue

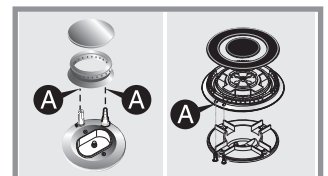
Never use metallic sponges or sharp scrapers, as they will damage the surface.

Use normal, non-abrasive products for steel together with non-scratch sponges and, if necessary, wooden or plastic utensils.

Rinse thoroughly and dry with a soft cloth or deerskin.

4.2 Cleaning the components

- To facilitate cleaning, caps, flame cap crowns, and burners are all removable.
- To remove the flame separating crown of the fish hob, loosen the two screws exposed after having removed the cap.
- Wash all parts with warm water and non-abrasive detergent taking care to remove all tough spots.
- Make sure to remove all deposits.
- Wait for all parts to be **fully dry** before remounting.
- Replace the flame-spreader crowns, checking that they are positioned in their housing with their respective caps, taking care that flame-spreader holes **A** correspond to the spark plugs and the thermocouples.



4.2.1 Ignition plugs and safety devices

For good operation of the lighting ignition plugs and the safety devices, keep them very clean. Check them frequently and clean with a damp cloth when necessary.

