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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 advice, 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 the appliance. Read all instructions before using the 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 the instructions. WARNING means you can be killed or seriously injured if you do not follow the instructions. CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

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

**IMPORTANT: Observe all governing 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 near 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 telephones 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 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.

The proper gas supply connection must be available. See "Gas supply requirements".

## Important Safety Instruction

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### WARNING

To reduce the risk of fire, electrical shock, personal injury, 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. Make 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 outlet. 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 or room heater. 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 the surface units.
- Maximum burner flame size should be adjusted so it does not extend beyond the edge of the pan.

## SAVE THESE INSTRUCTIONS



**NOTE:** The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or other reproductive harm, and requires businesses to give warning of potential exposure to such substances.

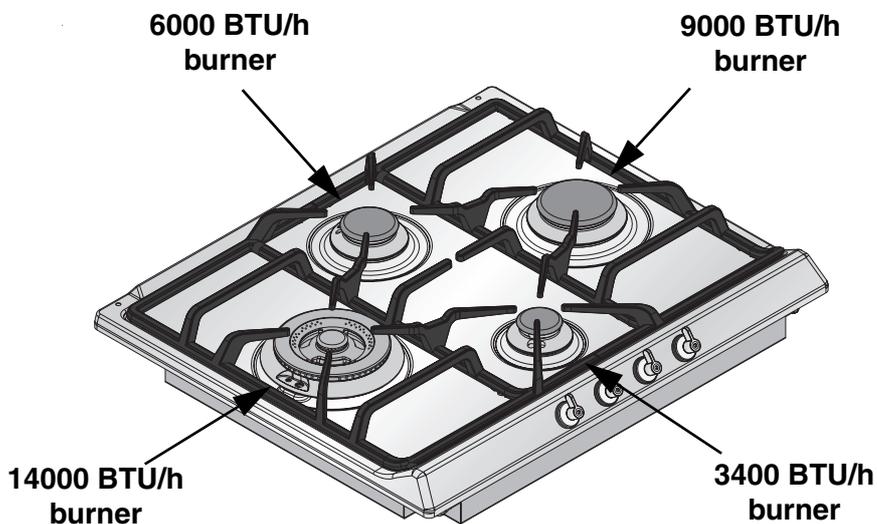
**WARNING:** This product contains a chemical known by the State of California to cause cancer, birth defects, or other reproductive harm.

This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, toluene, and soot.

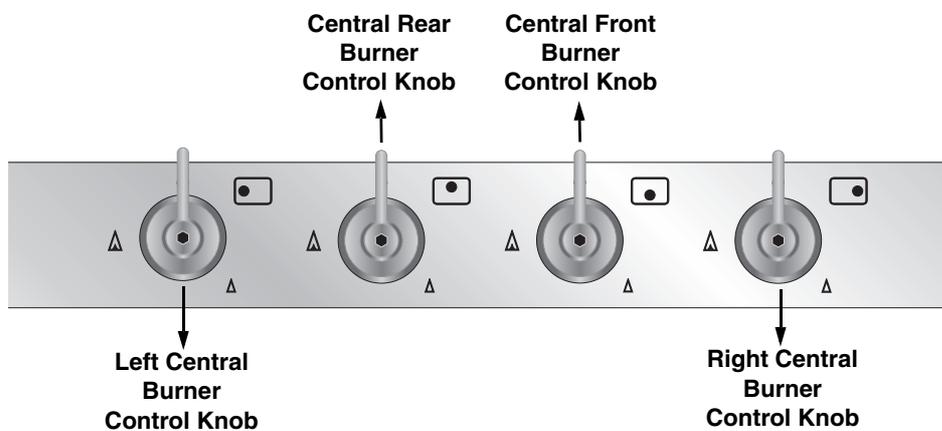


## 2. DESCRIPTION OF CONTROLS

All the commands and controls for the cooktop are located on the front panel.



## CONTROL PANEL



**Use the central front and the central rear burners** for simmering or cooking smaller quantities of food requiring small cookware.

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

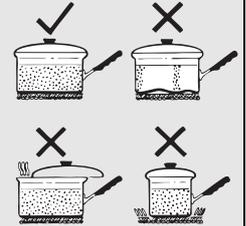


## 3. USING THE COOKTOP

### FIRE HAZARD

#### FOR YOUR SAFETY:

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



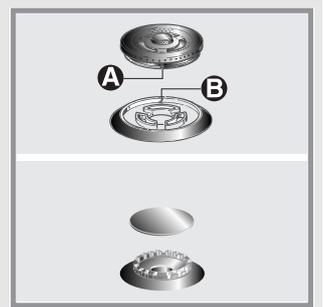
### ! WARNING



- Turn off all controls when not cooking.



**NOTE:** Check that the flame caps have been correctly installed on the flame diffuser rings. If it is an ultra rapid burner, make sure that the notches A are centered correctly with the pins B.



### 3.1 Ignition with safety device

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



The appliance is equipped with an electronic ignition.

- Just press and simultaneously turn the knob counter-clockwise to the minimum flame symbol  $\Delta$  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 be left in the minimum position for approximately 20 seconds before adjusting it to the desired temperature.

The flame may go out when the knob is released. In this case repeat the operation, but keeping the knob pressed down for a longer period of 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 valve 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 light the surface burners.

Hold a lit match near a burner and turn the control knob to the minimum flame symbol  $\Delta$ . After the burner lights, turn the knob to the desired setting.

**3.2 Practical advice on using the burners**

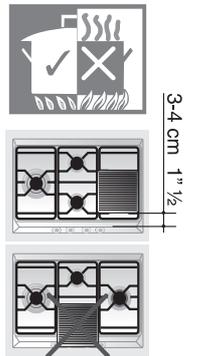


**NOTE:** Do not obstruct the flow of combustion and ventilation around the edges of the pan stand.

To achieve a better performance of the burners and a lower 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 damaging 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.

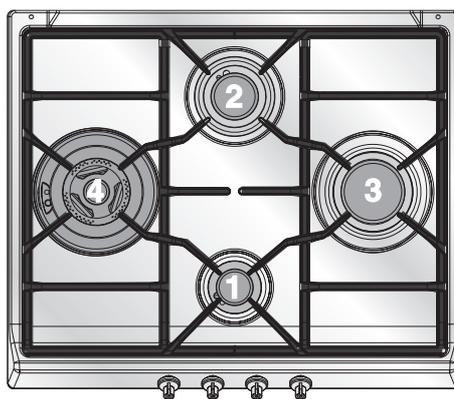
Check burner flames occasionally for proper size and shape. A good flame is blue in color, not yellow. Keep the burner ports area free of soil and do not allow spills, food, cleaning agents or any other material to enter the burner ports.



**NOTE:** Before turning a control knob, place filled cookware on the pan stand. Do not operate a burner using empty cookware or without cookware on the pan stand.

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	7 - 18	2" <sup>3</sup> / <sub>4</sub> - 7"
2 Semi-rapid	10 - 24	4" - 9" <sup>1</sup> / <sub>2</sub>
3 Rapid	18 - 24	7" - 9" <sup>1</sup> / <sub>2</sub>
4 Ultra rapid	20 - 28	7" <sup>7</sup> / <sub>8</sub> - 11"



## 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. Aluminum 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 pan stands.

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



## 4. CLEANING AND MAINTENANCE



**NOTE:** Before any maintenance operation, disconnect the power supply of the appliance.

### 4.1 How to clean Stainless Steel



#### WARNING

#### BURN HAZARD



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

#### 4.1.1 Regular cleaning of the cooktop

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

To keep the cooktop in good condition, it should be cleaned 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 residues

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

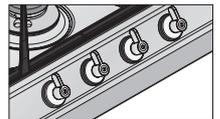
Use normal, non-abrasive products for cleaning stainless steel together with non-scratching sponges and, if necessary, wooden or plastic scrapers.

Rinse thoroughly and dry with a soft cloth or deerskin.

### 4.2 Cleaning the components

#### The Knobs

- Clean the knobs and front panel with a soft cloth dipped in warm water and then dry them thoroughly. The knobs can easily be removed by pulling them outwards.



**NOTE:** Never clean the knobs or front panel with aggressive products containing alcohol or with steel or glass cleaners, since they might cause permanent damage.

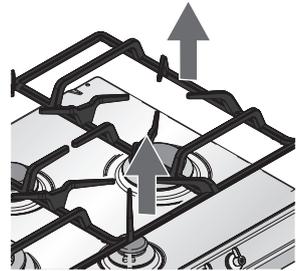


## Instructions for the User

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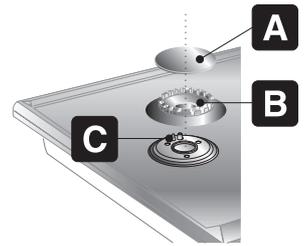
### Pan stands and burners

- Remove the pan stands and wash them in warm water with a non-abrasive detergent, taking care to remove all deposits. Put them back on the cooktop. These components must never be washed in a dishwasher.



### The flame diffuser rings

- The flame caps **A** and the flame diffuser rings **B** can be removed to make cleaning easier. Wash them in hot water and mild detergent, being careful to remove all incrustations **then let them dry completely**.
- Reassemble the components being careful to center the flame diffuser rings on the thermocouples and the ignition plugs.
- Check that the flame caps have been correctly installed on the flame diffuser rings.



### Plugs and thermocouples

- For best performance, the ignition plugs and thermocouples must always be kept very clean. Check them frequently and if necessary clean them with a wet cloth. Remove any dry residues with a wooden toothpick or a needle.

