




1. Removable panstand grids
- 2-3. Medium burners
- 4-6. Large burners
5. Small burner
7. Large burner control knob
8. Medium burner control knob
9. Large burner control knob
10. Medium burner control knob
11. Small burner control knob




Symbols

- Shaded circle  Tap closed
- Large flame and star  Maximum opening/delivery and electric ignition
- Small flame  Minimum opening or reduced delivery


Operation of burners with safety device and electric ignition

To light one of the burners:

- Press the relative knob and turn it anti-clockwise to the large flame and star setting .
- At the same time, keep the knob pressed against the control panel until the burner ignites.
- After the burner has ignited, keep the knob pressed for about 10 seconds.
- Release the knob.

If the burner does not ignite, repeat the operations described above.

Notes:

- Should particular local conditions of the delivered gas make the ignition of the burner difficult, it is advisable to repeat the operation with the knob turned to the small flame setting .

- The safety device of the burner shuts off the gas supply to the burner if its flame goes out accidentally (because of a sudden gust of wind, an interruption in the gas delivery, the overflowing of liquids, etc.).

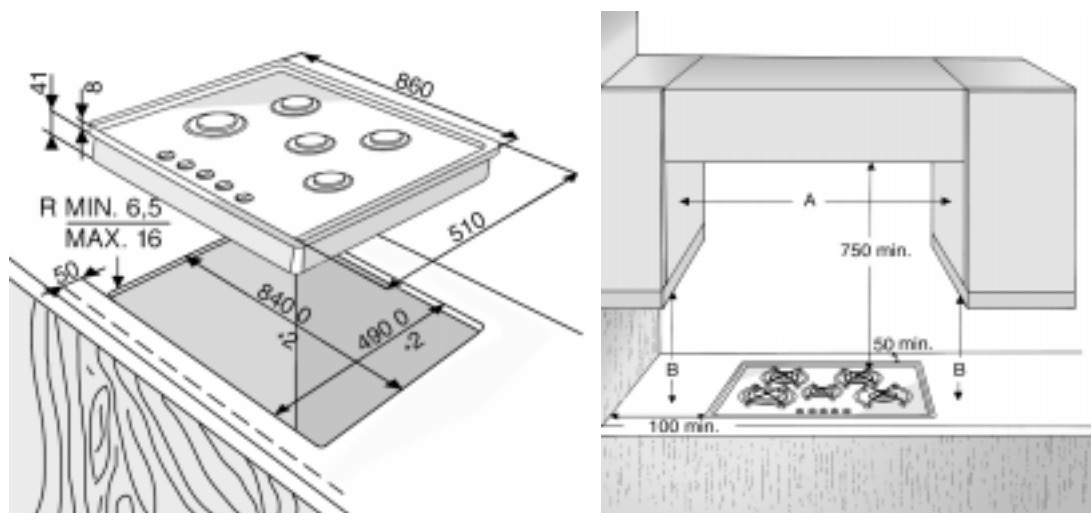
Important

Improper use of the grids can result in damage to the hob: do not position the grids upside down or slide them across the hob.

Do not use:

- cast iron griddles or terracotta pots and pans
- heat diffusers such as metal mesh, or any other types
- two burners simultaneously for one receptacle (e.g. fish kettle)

DIMENSIONS OF COOKING HOB AND WORKTOP (mm)



NOTE: If the distance "A" between the wall cabinets is between 600 mm and 680 mm, the height "B" must be a minimum of 520 mm.
 If the distance "A" between the wall cabinets is greater than the width of the cooktop, the height "B" must be a minimum of 400 mm.
 In case of installation of a hood above the cooktop, please refer to the hood instructions for the correct distance.

INJECTORS TABLE

CATEGORY I12H3+

Type of gas used	Type of burner	Injector marking 100/mm	Rated heat capacity kW	Rated consumption	Reduced heat capacity kW	Gas pressure mbar		
						min.	rat.	max.
NATURAL GAS (Methane) G20	large	128	3.00	286 l/h	0.60	17	20	25
	medium	94	1.65	157 l/h	0.35			
	small	76	1.00	95 l/h	0.30			
LIQUID PETROLEUM GAS (Cylinder) G30	large	85	3.00	218 g/h	0.60	20	28-30	35
	medium	65	1.65	120 g/h	0.35			
	small	50	1.00	73 g/h	0.30			
LIQUID PETROLEUM GAS (Cylinder) G31	large	85	3.00	214 g/h	0.60	25	37	45
	medium	65	1.65	118 g/h	0.35			
	small	50	1.00	71 g/h	0.30			

Type of gas used	Appliance model	Total rated heat capacity kW	Total rated consumption	Air required for burning m ³ /h
G 20 20 mbar	5 gas	10.30	981 l/h	20.60
G 30 28-30 mbar	5 gas	10.30	749 g/h	20.60
G 31 37 mbar	5 gas	10.30	735 g/h	20.60

ELECTRIC SUPPLY: 230 V - 50 Hz