

EN **INSTALLATION AND OPERATION
INSTRUCTION**



BUILT-IN GAS HOBS

**GT7EC
GT8EC
For TG**

Preface

Please read this manual carefully before you install or use the product. Any failure, accidents and losses caused by ignoring the following items and CAUTION mentioned in this installation and Operation Instruction are not covered by our warranty and liability. Please keep all attached documents and purchasing invoice well for future reference. If you have any doubt, please contact our local Customer Service Center or Dealer specified in the attached documents. Thanks!.

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For the user





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Guide to reading the instructions

The following symbols will help you when reading the instructions:

Warning	
Step by step instructions	
Suggestions and Advice.....	
Information concerning environmental protection.....	



This appliance complies with the following EEC directives:

- 73/23 and 90/683 (relating to Low Voltage)
- 89/336 (relating to Electromagnetic Compatibility)
- 90/396 (relating to Gas Appliances)
- 93/68 (relating to the General Standards)

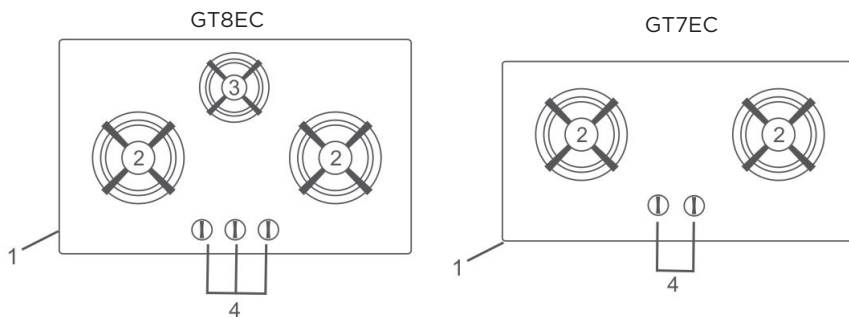
SAFETY PRECAUTIONS

- To avoid any possible hazard, the appliance must be installed by qualified personnel only.
- During the operation of gas burners the room may be filled with extra heat and humidity, so it is necessary to assure adequate ventilation. Occasional opening of the window or door should provide enough exchange of air.
- During the prolonged use of the appliance, or during a very intense use, more ventilation will be required, and it will probably be necessary to engage the extractor hood.
- Never use the burners if the flame of the outlet gas is unstable.
- In case you should smell gas in the room, immediately shut the main gas supply valve at the gas tank or the gas installation, extinguish all open fires (including the cigarette), and abundantly ventilate the room. Do not switch any electrical devices on, and call the qualified gas personnel at once!
- The main gas supply valve must be shut also in case you do not intend to use the gas burners for any considerable amount of time (i.e. leaving for a vacation).
- Particular cooktop areas (especially the hotplates) may become very hot during operation. Do not let small children in the vicinity of the cooker and warn them about the danger of burns.
- Hot grease is highly inflammable, so pay extra attention when preparing food with grease or oil. Frying in fat or oil (chips) may be carried out only under constant surveillance.
- Hotplates may not operate empty, without dishes placed on top.
- Never use the appliance for heating of the room.
- In case of any detected malfunction immediately disconnect the appliance from the mains supply and call the service.
- The appliance is manufactured in compliance with the relevant effective safety standards. Nevertheless, we strongly recommend that persons with impaired physical, motoric, or mental capacity, or persons with inadequate experience or knowledge, do not use the appliance unless attended by a qualified person. The same recommendation applies when the appliance is used by persons of less-than-legal age.



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

DESCRIPTION OF THE HOB



1. Hob
2. Triple ring burner
3. Rapid burner
4. Control knob

INSTRUCTIONS FOR USE

The hob control knobs

- No gas flow
- 🔥 Minimum gas flow
- 🔥🔥 Maximum gas flow

The symbols on the control knobs mean the following:

- A...burner cap
- B...ignition
- C...safely device
- D...triple ring cap
- E...burner
- F...nozzle
- G...burner bottom
- H...M6 screw

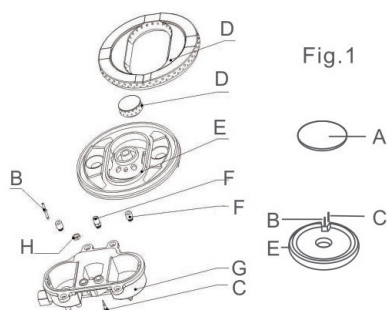



Fig. 1


 ... To light a burner, proceed as follows:

- Choose the control knob, push the knob of the burner fully down and turn it anticlockwise to the “maximum flow” setting symbol.
- After lighting the flame, keep the knob pressed for about 3-5 seconds: this time is necessary to heat up the “thermocouple” and activate the safety valve, which would otherwise cut off the gas flow.
- If the flame does not light after a few attempts, check that the “burner cap” and “flame cap” are correctly positioned.
- To turn off the flame, turn the control knob clockwise to the ● symbol.
- Before removing pans from the burners, always lower or turn off the flame.

For correct use the hob

Burner	Minimum diameter	Maximum diameter
Triple ring	260 mm	340 mm
Large (rapid)	220 mm	260 mm

- For lower gas assumption and better efficiency, use only flat-bottomed pans of dimensions suitable for the burner, as shown in the table on the top. Also, as soon as a liquid comes to boil, take care of turning the flame down to a level that will just keep it boiling.

 ... During cooking processes involving fats or oils, watch your food carefully because these substances may catch fire if brought to high temperatures.

CLEANING AND MAINTENANCE

⚠ ... Before each operation, disconnect the appliance from the electrical mains and allow it to cool down.

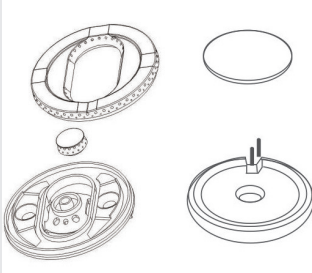
General cleaninghob

- Wash enameled parts with lukewarm water and detergent: do not use abrasive products which might damage them.
- Wash the flame caps and burner caps often with boiling water and detergent, taking care to remove all deposits.
- We strongly advise you not to use scouring pads, steel wool or acids for cleaning.
- Clean the hob regularly with a soft cloth wet with lukewarm water and a little liquid detergent.

• Do not use the following products:

- household detergents or bleaches;
- Soaped scouring pads not suitable for non-stick utensil;
- Steel wool scouring pads;

- Automatic burner ignition is provided (when installed) by a ceramic “plug” and a metal electrode. Periodically clean these parts of the hob thoroughly. In addition, to avoid ignition difficulties, check that the cavities in the burner are not obstructed.



- To remove deposits from the burner cavities, remove the cap and separate the two parts (see diagram). After cleaning, put the two parts back together. After washing, replace the hob pan stands, checking that they are correctly positioned.
- Have the condition and efficiency of the gas pipe and the pressure regulator (if installed) checked periodically. If anomalies are found, do not request repairs but have the fault part replaced.
- To ensure good performance and safety, the gas regulator caps must be greased periodically.

Service and parts

- Before leaving the factory, this appliance was tested and adjusted by skilled staff to give the best operating results. Any subsequent necessary repairs or adjustments must be carried out with the greatest care and attention.
- For this reason, we strongly advise you always contact the Dealer who sold you the appliance or our nearest Service Center, specifying the nature of the problem, the model of the equipment (Mod.), in the cover of this manual. Always request the use of original parts.

TECHNICAL DATA

Burner Type	Max Output	Min Output	Town gas $W_s=22,4\div24,8 \text{ MJ/m}^3$ G110 $p=15\text{mbar}$	
	kW	kW	Nozzle Marking mm	Cons m^3/h
Large Rapid Burner	2.90	0.60	2.20	0.760
Trip Flame Burner	5.00	0.80	1.05	0.191
			1.90	0.869

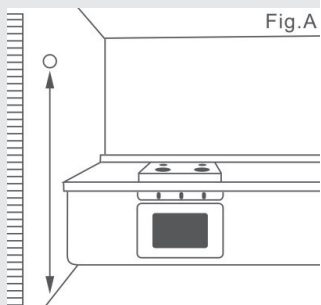
Model	Dimension	Main voltage	Burners total	Gas type
	H/W/D mm		kW	
GT7EC	65/750/450	DC 1.5V	10.0	TG
GT8EC	55/870/510	DC 1.5V	12.9	TG

Gas intake connection G1/2"

INSTRUCTIONS FOR INSTALLATION

- ⚠ ... ATTENTION! According to the Hong Kong Gas Safety Regulations, any gas installation works, including appliance and flexible hose installations shall be undertaken by registered gas contractor.
- ⚠ ... ATTENTION! Use approved flexible gas tubing bearing EMSD approved marking (such as 機電工程署批准 EMSD APPROVAL GTxxxx) For connection to appliance, or other approval methods by EMSD.
- ⚠ ... CAUTION: This appliance must only be installed and used in rooms with permanent ventilation to local standards. Before any procedure, it is important to check that the appliance is DISCONNECTED from the electrical mains. The manufacturer declines all responsibility for any damage deriving from installation in breach of the regulations in force or from failure to comply with the accident prevention regulations.

Installation premises



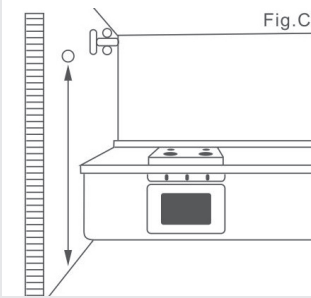
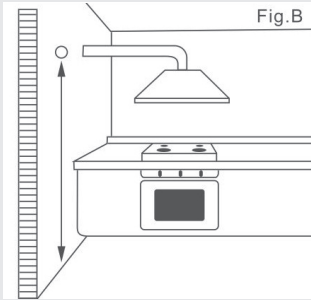
- For proper operation of a gas appliance, the air necessary for the combustion of the gas must be able to flow into the room naturally. The air must flow into the room directly through openings in the outside walls.

- These openings must have an unobstructed cross-section of at least 100cm² (fig. A). Remember that the amount of air necessary for combustion must be no less than 2m³/h for each KW of power (see total power in KW on the appliance nameplate).

- This opening must be constructed so that it will not be obstructed from indoor or out and placed close to the floor, preferably on the side opposite to that on which the flue gases are discharged. If it is not feasible to provide these openings in the room where the appliance is installed. The necessary air may be taken from an adjacent room, provided that:

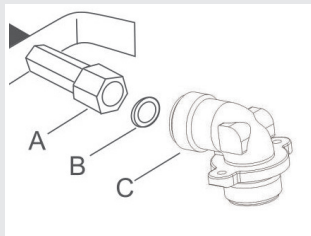
- This room is not a bedroom or a hazardous environment;
- This room is not in a vacuum
- The ventilation between the room where the appliance is installed and the adjacent room is guaranteed by permanent openings.

Discharge of flue gases



- Gas cooking appliance must discharge their flue gases through hoods connected directly to flues or the outdoors.
- If it is not possible to install the hood (fig. B) an electric fan must be installed on the outside wall or the window of the room, provided its possible for the ventilation opening to be increased in proportion to the delivery rate of the fan (fig. C).
- For a kitchen, the delivery rate of the electric fan must guarantee an hourly air exchange of 3-5 times. In both instances, the use of flues already used by other appliance to discharge the flue gases is forbidden.

Connection to the gas supply




A:End of gas train with nut
B:Gasket
C:Adjustable union

- The gas connection must be made in accordance with the local standards, when installing a safety tap at the end of the pipeline. The appliance leaves the factory tested and set for the type of gas indicated on the plate inside the bottom guard, close to the gas connection. Make sure that the type of gas to be supplied to the appliance is the same as shown on the plate. Otherwise, follow the instructions provided in the “adapting o different types of gas” section.
- For maximum efficiency and minimum consumption, make sure that the gas supply pressure complies with the values shown in the table of “Burner characteristics”. If the pressure of gas used is different from that specified (or variable), a suitable pressure regulator must be installed on the supply pipeline.
- The union must be fitted on the end of the gas train, complete with GJ1/2” threaded nut, fitting the gasket between the components as shown in the illustration. The gaskets must comply with the local standards. Screw the parts together without forcing, fit the union so that it points in the direction required the tighten all parts.

Connection

- Make the connection to the gas system using a rigid metal pipe and regulation unions, or with a stainless steel hose complying with the local standard. If metal hoses are used, take care that they do not come into contact with mobile parts and are not crushed. This must also be checked if the hob is to be combined with an oven. The gas intake connection of the appliance has a male thread.
- When making the connection, take care not to apply stresses of any kind to the appliance.
- When the installation is complete, always check that all the unions are absolutely tight using a soapy solution. Never use a flame to make this check.

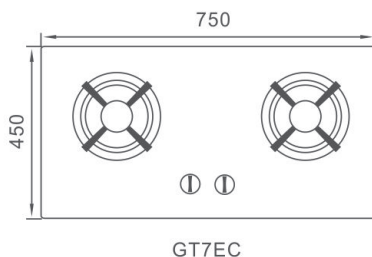
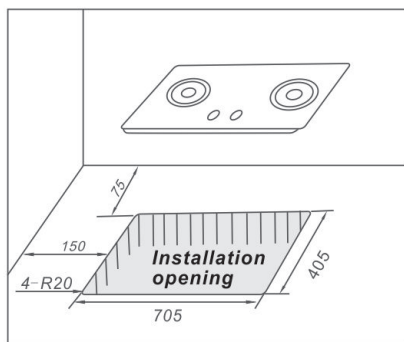
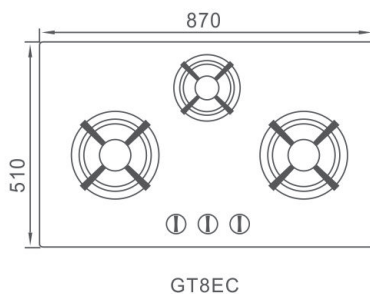
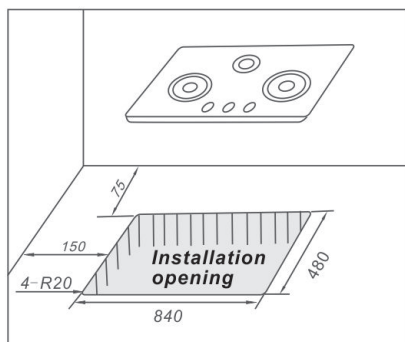
 ... The appliance is fitted to operate with a power supply voltage in the rating label. The connection must be made in accordance with the regulations and laws in force. Before making the connection, make sure that:

Before making the connection, make sure that:

- The safety circuit-breaker and the electrical system are able to withstand the load of the appliance (see nameplate)
- The power supply system has an earth connection in good working order in accordance with the regulations in force.
- The socket or omni-polar switch is easily accessible with the appliance installed
- The brown live wire (connected to the “L” terminal of terminal board) must always be connected to the live wire of the power supply mains.
In all cases, the power supply lead must be positioned so that it does not reach a temperature 50 °C above the room temperature in any point.

BUILDING INTO FITTED KITCHEN UNITS

- These hobs are designed for installation in fitted kitchen units up to 600mm deep with suitable characteristics.
- Any cabinet side panels taller than the height of the hob itself must be at least 150mm away from the opening into which the hob is inserted. The dimensions of the hob and the installation opening are shown in the illustration.



Insertion and Fixing

Before inserting the hob in the installation opening, place the special gasket around the bottom edge of the hob. It is important to fix this gasket evenly without gaps or overlapping to prevent liquid from seeping underneath the hob.

☞ ... Install steps:

- Remove the pan stands and the burner caps and turn the hob upside down, taking care not to damage the ignition plugs and the thermocouples.
- Place the gasket around the bottom edge of the hob as shown in the illustration on the right.
- Place the hob in the installation opening and push it down so that the hob is resting firmly on the cabinet, as shown in the illustration. The side springs will hold it in place.

