Gas built-in cooking hob GB IE MT

Dear Buyer,

This electric built-in cooktop is manufactured for household use.

Our appliances are packed in the environmentally friendly materials which may be recycled, deposited or destroyed without any hazard to the environment. Such packaging materials are also labeled accordingly.

Once the life cycle your appliance is over, make sure not to pollute the environment, and deliver it to the authorized collectors of old household appliances

Instructions for use

Instructions for use have been prepared for the user, and describe the appliance and the way it is handled. These instructions are intended for various types of the appliance, so you may find some descriptions for the functions that your particular appliance may not have.

Instructions for connecting the appliance

The connections must be carried out in accordance with the instructions supplied with the appliance, and in compliance with the recognized standards.
Connections must be performed by qualified personnel only.

Rating plate

Rating plate with the basic information is fixed to the bottom side of the hob.

⚠ Safety precautions

- To avoid any possible hazard, the appliance may be installed by qualified personnel only.
- Operation of gas burners normally releases heat and humidity into the room, so that the location in which the gas cooker is installed must be properly ventilated. Open door or window should in most cases prove adequate, but if the appliance should operate powerfully for a prolonged period this should call for stronger ventilation or the operation of the kitchen 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.
- Do not use high-pressure steam cleaner or hot steam to clean the appliance.
- 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.

Glass ceramic hob

Wipe the glass ceramic surface with moist cloth and some dishwashing detergent for manual wash. Never use any aggressive detergents, like powder detergents, rough dish sponges producing scratches, rust removers or stain removers.

Special warning for glass ceramic hob

- Glass ceramic hob is tough, but not unbreakable. Should any sharp or heavy objects fall upon the surface, they may cause damage.
- If you discover any visible cracks upon the glass ceramic surface, you may not use the hob anymore, because there is an electric shock hazard. In such cases switch all the hotplates off and unscrew the fuse or switch off the main switch to disconnect the appliance completely from the mains. Call the nearest service center.
- Sand particles or rough wrought iron pot bottoms may also produce scratches upon the glass ceramic surface.
- In case the glass ceramic hob is used as a worktop it may be damaged or scratched. Never heat up the food in aluminum foil or plastic dishes, otherwise you may damage the hob or cause melting of material and fire.
- Red hotplate may sometimes glow over the marked rim, depending upon the observing angle.

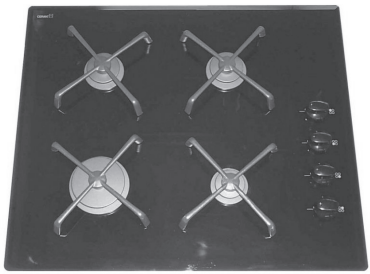
The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help 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.

Technical information

Type	**PVK61S-1V** **GCS64C** **GHS64SC-S** **GHS64SC-W** **GHS64SC-A** **GHS64-ORA-S**
Dimensions of the appliance (H/W/D) mm	41/600/530
Electrical connection	AC 230 V
Operating voltage	AC 230 V, 50 Hz
Gas burners	**B** = large burner **A** = normal burner **A1** = auxiliary burner
Rear left	1,75/A
Front left	3/B
Front right	1/A1
Rear right	1,75/A
Total burner power (kW)	7,5
Gas specifications are indicated on the label adjacent to the rating plate.	
Gas mains connection (right)	ISO 7-R1/2
Category	**GB** = II2H3+
Class	3

Description of the appliance

The cooktop surface is glass-ceramic, with gas burners and glass-ceramic plates, and control knobs (hotplate and burner knobs, with some models also the ignition device button).
The described appliance features four gas burners. Depending upon the model, the cooktop may also consist of three gas burners.

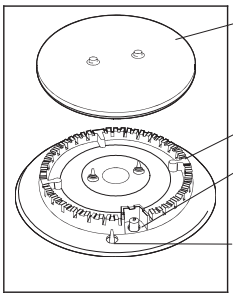


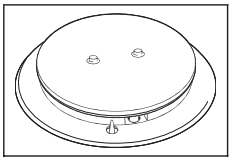
Gas burner control

Cooking burners are controlled by the relevant control knobs. Heating power is indicated on the knobs by the large flame symbol and the small flame symbol.
Always turn the knob over the large flame position towards the small flame position and back. The operating position is always between the two flame symbols.

Safety cautions in regard to the cooking zones

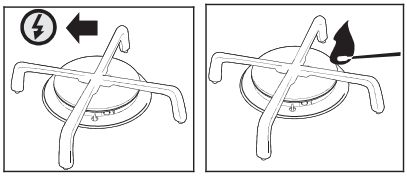
- Never use cooking zones without dishes, or for heating the ambience!
- Keep the cooktop clean, since dirt and stains have adversary effect on the functionality of burners.
- If you like your food to be crisp, first set the burner to the maximum and continue cooking at minimum power.
- Always provide adequate quantity of water when cooking in the pressure cooker. Lack of water may cause damage to the dish and to the cooker.
- **Cooktop burners are thermally protected. If the burner flame is accidentally extinguished (spilled food, gust of wind) the gas supply is automatically shut. There is no possibility of gas escaping into the room!**
- **If the flame of thermally non-protected cooking burners is accidentally extinguished, the gas escapes into the room!**
- Be very precise when placing the burner crown cap upon the crown. Always keep the crown nozzles clean and free.





Ignition and operation of burners

Gas burners may be ignited with the electric ignition device, built-in adjacent to each burner (specific models only).



Single handed ignition

(specific models only)
To ignite the gas burner, press the selected burner knob and turn it to the maximum power position. The electric spark from the ignition device flashes and sets fire to the escaping gas.
In case the electric ignition device may fail due to power failure or moisture upon the ignition spark, you may ignite the gas burner with a simple match or a cigarette lighter.

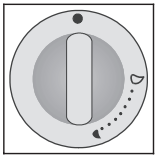
Ignition of gas using both hands

(specific models only)
To ignite the gas burner, press the selected burner knob and turn it to the maximum power position. Now press the ignition device knob several times. The electric spark from the ignition device flashes and sets fire to the escaping gas.
In case the electric ignition device may fail due to power failure or moisture upon the ignition spark, you may ignite the gas burner with a simple match or a cigarette lighter.

- Once the gas starts burning, keep the control button pressed for about 10 seconds, until the flame becomes constant.
- Release the button and set the desired power, between the highest and the lowest position.
- Setting between the zero dot ● and the largest flame symbol is not recommended, since the flame is not stable in that range, and may easily get extinct.
- In case the flame goes out repeat the procedure. In case the burner fails to ignite after 15 seconds, shut the gas to the burner off and wait at least one minute before you attempt to repeat the firing procedure.
- If the burner flame is extinguished – for no matter what reason – shut the gas to the burner off and wait at least one minute before you attempt to repeat the firing procedure.
- Burner is switched off by turning the control button to the right in the zero position ● (black dot).

● gas faucet is closed
maximum power
minimum power

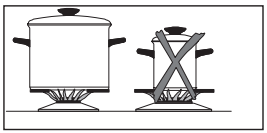
To ensure safe use of small diameter dishes, place the supplied extra wire grid upon the auxiliary burner if necessary.



Cookware

Selection of the adequate dish size ensures optimized cooking time and consumption of gas. Diameter of the dish is of utmost importance.
The flame reaching over the edge of the **small diameter dish** may destroy the dish, while the consumption of gas is increased.
Gas needs oxigen for burning. In case of **excessively large dish diameter** the oxigen supply is insufficient, consequently reducing the burning capacity.
The wire grid (certain models only)
The wire grid is used for dishes with small diameter. Place the grid over the auxiliary burner crown.

Burner type	Dish diameter
Large (3kW)	220-260 mm
Normal (1,75 kW)	180-220 mm
Auxiliary (1 kW)	120-180 mm

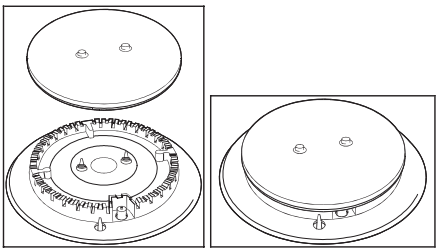


Cleaning and maintenance

The appliance should be cleaned with warm water, liquid detergent and soft cloth. Never use aggressive cleaners and sharp objects. Burned or dried food particles should be moistened with a wet cloth and softened with an appropriate cleansing agent.
Stainless steel surfaces must be cleaned with special cleaners for stainless steel. Apply a fine layer of the cleaner with a dry, well absorbing cloth to the dried and cool surface, and rub in the direction of the surface treatment. Stubborn stains should be removed with wet cloth and then rubbed dry with a dry cloth to the brilliance. Never use such cleaners for cleaning of aluminum.

Cooktop burners

- Gas grid, cooking area and burner components should be cleaned with warm water and mild detergent for manual washing of dishes.
- Thermal element and ignition device should be cleaned with soft brush. To ensure perfect operation, these elements must always be thoroughly clean.
- Clean the crown and the crown cap. Always keep the gas outlet nozzles on the burner crown free of dirt.
- Upon completion of cleaning wipe all components dry and replace them carefully to their respective slots. **Oblique position of components may cause troubled ignition of burners.**



Note! Crown caps are coated with black enamel. Discoloration of caps, due to high temperatures, is inevitable, but it has no adversary effect on normal operation of burners.

Cleaning and maintenance of ceramic-glass hob

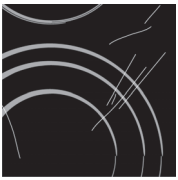


fig. 1

fig. 2

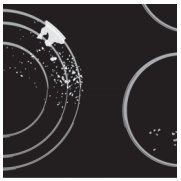


fig. 3

fig. 4

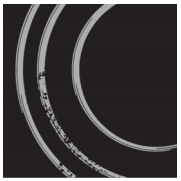


fig. 5

Ceramic glass hob should be cleaned only when completely cooled down, preferably after each use, otherwise even the slightest stains remaining after cooking may burn into the hob surface with each following use.

For regular maintenance of ceramic-glass hob use special cleansing agents, produced in such way to create protective film upon the surface.
Before each use, wipe the dust and other particles from the hob - they may scratch the surface (Fig. 1).
Caution: use of steel wool, abrasive cleaning sponges, and abrasive detergents can scratch the surface of the hob. The surface may also be damaged by the use of aggressive sprays and inappropriate liquid chemicals (Fig.1 and 2).
Pattern marks can be erased by the use of aggressive cleansing agents or rough and damaged cookware bottoms (Fig. 2).
Minor stains are removed with moist soft cloth; after that the surface should be wiped dry (Fig. 3).
Water stains are removed with gentle vinegar solution, but you must not wipe the frame with it (certain models only), since it may lose its glow. Never use any aggressive sprays or limestone removers (Fig. 3).
Major stains are removed with special ceramic-glass cleansers. Follow strictly the manufacturer's instructions.
Be careful to remove any remains of cleansing agent from the hob surface, otherwise they will be heated during the next use and can damage the hob (fig. 3).

Stubborn and burnt stains are removed with special ceramic-glass scraper. Be careful, however, not to touch the hotplate surface with the scraper handle (Fig. 4).
Handle the scraper with utmost care to avoid injuries!
Sugar and sugar containing food may permanently damage the ceramic-glass hob surface (Fig.5), so the remains of sugar and sugar containing food must be scraped off from the hob surface immediately, when the hotplates are still hot (Fig. 4).

Discoloring of ceramic-glass hob has no effect whatsoever on its operation and stability. In most cases, it appears as the consequence of burnt in food remains, or as a result of dragging pots and pans (especially aluminum or copper bottom cookware) across the surface, and such discoloring is rather hard to remove.
Note: All described faults are mostly esthetical and do not affect directly the operation of the appliance. Remedy of such faults is not covered by warranty.

Troubleshooting guide

Repairs may be done by qualified personnel only. Any unskilled attempt to repair the appliance is extremely dangerous.
Before attempting any repairs disconnect the appliance from the mains by removing the fuse or unplugging the mains lead from the mains socket. Any unskilled attempts and/or repairs may cause electric shock and short circuit. To avoid such injuries any repairs may be performed only by qualified personnel or after sales service.

Note

There are, however, some minor faults which may be easily removed by the user, in accordance with the instructions that follow.

Important

If the malfunction of the appliance was caused by the **improper use**, the service visit during the warranty period is **not free of charge**.
Keep these instructions always on hand and if you sell the appliance hand them over to the new user.
Following are some simple advice how to repair minor faults:

Fault	Cause	Remedy
Burner flame is not steady.	Wrong setting of gas.	Expert should set the gas escape properly!
Burner flame suddenly changes.	Incorrect assembly of burner components.	Assemble the burner components correctly!
Ignition of burners takes excessively long.	Incorrect assembly of burner components.	Assemble the burner components correctly!
The flame goes off after ignition.	Early release of control button. Control button is not pushed in firmly.	Keep the button pressed longer. Before releasing the button, give it one final solid push.
The color of the cooking zone gas grid has changed.	Normal situation, caused by the high temperature.	Clean the grid with metal cleaning agents.
Electric operations are generally disturbed.	Fuse is burned.	Check the fuse in the fuse box, and replace if required.
Electric ignition of burners does not function.	Food residues or detergent block the contact between the ignition device and the burner.	Open and clean carefully the opening between the ignition device and the burner.
Burner crown caps look ugly.	Usual staining.	Clean the crown cap with metal cleaning agents.

Installation instructions

Caution !

- To avoid any possible hazard, the appliance may be installed by qualified personnel only.
- Panels and furniture lining of the kitchen cabinet receiving the hob must be treated with temperature resistant adhesives (100°C), otherwise they might be discoloured or deformed because of inadequate temperature resistance.
- The cooking hob is intended for building into the worktop above the kitchen element of 600 mm width or more.
- After the installation of built-in hob make sure that there is free access to the two fixing elements in front.
- Suspended kitchen elements above the cooktop must be installed at such distance to provide enough room for comfortable working process.
- The distance between the worktop and the hood must be at least such as indicated in the instructions for installation of the kitchen hood, but in no case it may be less than 650 mm.
- The smallest distance between the edge of the appliance and the adjacent high kitchen cabinet is 100 mm.
- The use of hard wood decorative borders around the worktop behind the appliance is allowed, in case the minimum distance remains as indicated on the installation illustrations.
- Minimum distance between the built-in cooktop and rear wall is indicated at the illustration for the installation of the built-in cooktop.
- The appliance may be installed in any worktop with a thickness from 30 mm to 50 mm.

Installing the foam gasket

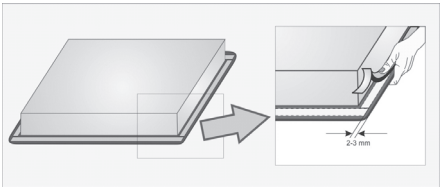
Before inserting the appliance into the opening in the kitchen worktop, the supplied foam gasket must be attached to the lower side of the glass ceramic (glass) cooking hob (see figure above). **Do not install the appliance without the foam gasket!**

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

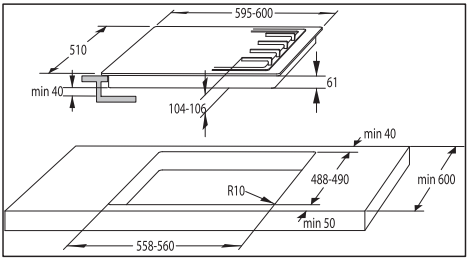
– Remove the protective film from the gasket.
– Then, attach the gasket to the lower side of the glass, approximately 2-3 millimetres from the edge (as shown in the figure). The gasket must be attached along the entire length of the glass edge and should not overlap at the corners.
– When installing the gasket, make sure that the glass does not come into contact with any sharp objects.

Note!

On some appliances the gasket is already installed!

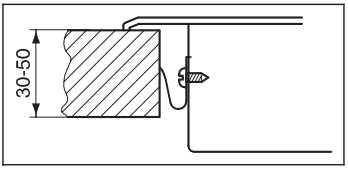


Dimensions of the built-in hob opening



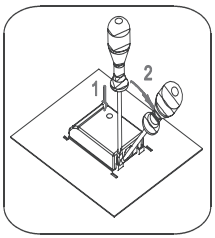
Installation procedure

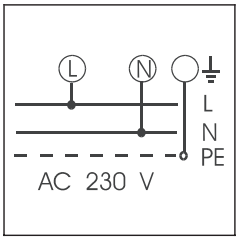
- Worktop must be placed absolutely horizontal.
- Suitably protect the edges of the cut aperture.
- By means of the supplied screws (4) fasten the supplied tightening brackets (4) to the front and the rear side of the cooking hob and to the prepared aperture.
- Connect the cooking hob to the mains power supply and to the gas supply (see instructions for the connection of the cooking hob to mains power supply and gas supply)
- Insert the hob into the cut aperture.
- Press the hob firmly towards the worktop from above.
- For screwing down the fixing clip it is not allowed to use screws longer than 6,5 mm.



Connecting the cooktop to the mains power supply

Open the connector by means of screwdriver and slightly push it downwards.
Electric connection may be carried out by qualified service personnel only!
Wrong connection may permanently damage parts of the appliance and render your warranty void!
Prior the connection make sure the voltage from the rating plate agrees with the existing mains voltage supply. Mains voltage of the user (230 V) must be verified with the measuring device!





- Mains lead behind the cooker must be placed in such manner to avoid touching the back panel of the cooker because of the heat it develops during operation.
- The connection may be carried out by rubber mains lead (type HO5RR-F with green/yellow earth wire), PVC insulated mains lead (type HO5VV-F with green/yellow earth wire) or other cables of equal or better quality.
- The mains lead extension may be prepared and installed by qualified personnel only!
- Any repairs of parts under tension may be performed by qualified electrician. In case of malfunction call the service personnel.

Connecting the cooktop to the gas supply

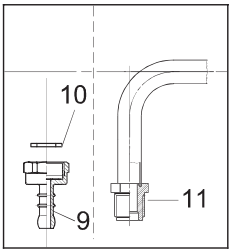
Safety precautions

- The appliance must be connected in accordance with the standing ragulations, and it may be used only in well ventilated rooms. Before any attempt to connect the appliance read carefully the instructions!
- Before installation and connection check if the local connection specifications (type and pressure of gas) correspond to the specifications of the appliance.
- The technical specifications of the appliance are indicated upon the rating plate.
- The appliance is not suitable for connection to the vapour release channel (chimney). The appliance must be installed and connected in accordance with the standing regulations. Special attention must be paid to the particular ventilation requirements.

Connections

- The bottom of the appliance is equipped with the liquefied gas connection with an exterior thread ISO 228-G1/2, or with the natural gas connection with a thread EN 10226-1 / -2 or EN ISO 228-1 (Depending on the country-specific connection regulations.) R1/2
- The appliance is supplied with the liquid gas connection and the non-metallic seal gasket.
- During the installation the elbow R ½ should be gripped tight to prevent twisting.
- Use only non metal gaskets for connection sealing. Seals may be used only once.
- To provide sufficient connection tightness of seals tighten the nuts with the moment of 18 Nm.
- Connect the appliance to the liquid gas supply by means of approved flexible hose.
- The hose may not touch the mobile parts of the kitchen elements (f.e. the drawers) and should move freely.
- Connect the appliance in accordance with the regulations of the local gas supplier.
- **Important!** Check all the connections for tightness after the installation!

Liquefied gas connection

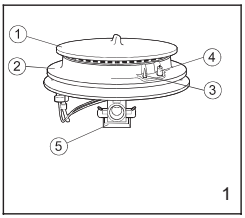


9 Pipe coupling for liquefied gas (Depending on the country-specific connection regulations.)
10 Gasket
11 EN 10226-1 / -2 or EN ISO 228-1 (Depending on the country-specific connection regulations.) R1/2 connection

Conversion to another type of gas

- For the conversion procedure the appliance need not be pulled out from its location.
- Before starting to work on conversion, disconnect the appliance from the mains and shut the gas inlet valve.
- Replace the existing nozzles of declared nominal heat input with adequate nozzles for the new type of gas (see table).
- Adjust the nozzle for the minimum heat input rate as long as it requires to arrive at the minimum heat input; If the appliance needs to be adjusted to liquid propane/butane gas, the regulation valve for the minimum thermal load must be tightened to the end.
- Never unscrew nozzles for minimum heat input rate for more than 1,5 turn.

Cooking burner (fig.1)



1

1 Burner crown cap
2 Burner crown with burner cap support
3 Thermal probe (certain models only)
4 Ignition plug
5 Nozzle

Setting elements

To provide access to the setting elements:

- Remove the cooktop grid and burner crowns with caps,
- The setting elements of the double burner are accessible behind the protective plate of the main nozzle.
- Remove the control knobs along with the seal gaskets.

Gas faucet (fig.2)

Minimum heat input setting screw


2

Nozzle chart - glas ceramic hob

Gasart Wobbezahl		Auxiliary burner		Normal burner		Large burner	
		max	min	max	min	max	min
Natural gas H p=20 mbar Wo=40,9÷54,7 MJ/m^3	**Nominal heat input (kW)**	1	0,32	1,75	0,45	3	0,75
	Consumption (l/h)	95,21	30,47	166,62	42,85	285,64	71,41
	Nozzle num.	72	•	97	•	115	•
	Nozzle code	690771		690772		690773	
Liquid gas, 3B/P p=30 mbar Liquid gas 3+ p=28-30/37 mbar Wo=72,9÷ 87,3 MJ/ m^3	**Nominal heat input (kW)**	1	0,32	1,75	0,45	3	0,75
	Consumption (g/h)	72,71	23,27	127,24	32,72	218,12	54,53
	Nozzle num.	50	29/24	65	33/26	85	43/33
	Nozzle code	690780		690781		690782	

- Built-in regulation knobs are intended for liquefied gas. In case of natural gas (municipal gas line) they need to be set according to the required gas flow (unscrew for maximum 1,5 turn from the tightened position).

** Burner heating input is indicated according to the maximum caloric value of gas Hs.

Warning: this work may be performed only by qualified expert, authorized by the gas distribution company or by the authorized service!

WE RESERVE THE RIGHT TO ALTER THE SPECIFICATIONS WITH NO INFLUENCE ON THE OPERATION OF THE APPLIANCE.