

Instructions for the installation and advice for the maintenance Instructions Manual

GW721X / HG2VRSMXG0XS



GW931X / HI3VRSMXG0XS



gorenje

WARNING:

Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance.

Cleaning and user maintenance shall not be made by children without supervision.



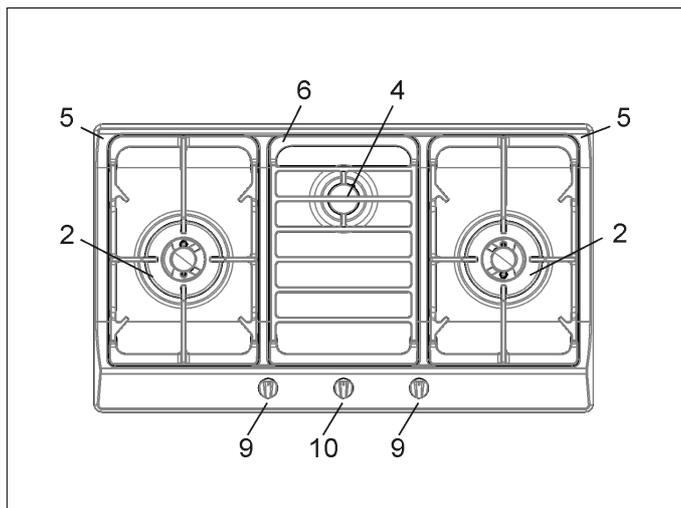
This cook top was designed to be used exclusively as a cooking appliance: any other use (such as heating rooms) is to be considered improper and dangerous.

Warning: during operation the work surfaces of the cooking area become very hot: keep children away!

DESCRIPTION OF THE HOT PLATES

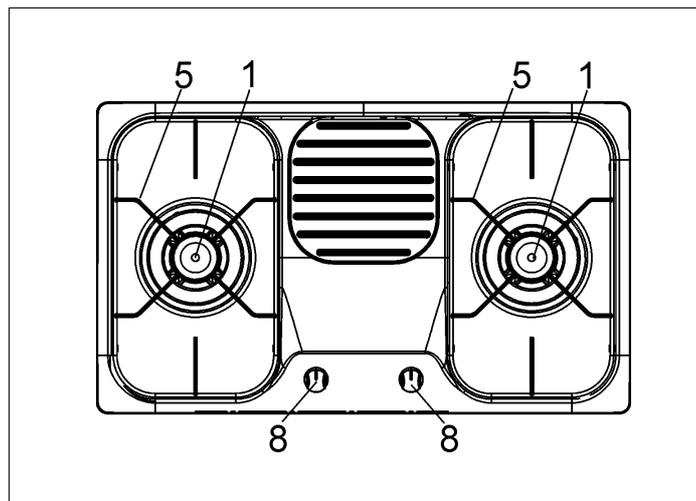
GW931X / HI3VRSMXG0XS

Overall measurement (mm)
Width 860 x Depth 500 x Height 40



GW721X / HG2VRSMXG0XS

Overall measurement (mm)
Width 730 x Depth 430 x Height 50



- | | |
|---------------------------------|-----------|
| 1 Ultra rapid burner | of 4500 W |
| 2 Ultra rapid burner | of 4500 W |
| 4 Auxiliary gas burner | of 1000 W |
| 5 Cast iron pan support 1 F | |
| 6 Cast iron pan support central | |
| 8 Burner n° 1 control knob | |
| 9 Burner n° 2 control knob | |
| 10 Burner n° 4 control knob | |

Attention: this appliance has been manufactured for domestic use only and its employment by private person.

USE

1) BURNERS

A diagram is screen-printed above each knob on the front panel. This diagram indicates to which burner the knob in question corresponds. After having opened the gas mains or gas bottle tap, light the burners as described below:

- **manual ignition**

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then place a lighted match near the burner.

- **Automatic electrical ignition**

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then depress the knob.

- **Lighting burners equipped with flame failure device**

The knobs of burners equipped with flame failure device must be turned in an anticlockwise direction until they reach the full on position (large flame fig. 1) and come to a stop. Now depress the knob in question and repeat the previously indicated operations.

Keep the knob depressed for about 10 seconds once the burner has ignited.

HOW TO USE THE BURNERS

Bear in mind the following indications in order to achieve maximum efficiency with the least possible gas consumption:

- use adequate pans for each burner (consult the following table and fig. 2).
- When the pan comes to the boil, set the knob to the reduced rate position (small flame fig. 1).
- Always place a lid on the pans.
- Use only pan with a flat bottom.

Burners	Power ratings	Pan Ø in cm
Ultra rapid	4500	24 ÷ 26
Auxiliary	1000	10 ÷ 14

WARNINGS:

- **burners with flame failure device may only be ignited when the relative knob has been set to the Full on position (large flame fig. 1).**
- **Matches can be used to ignite the burners in a blackout.**
- **Never leave the appliance unattended when the burners are being used. Make sure there are no children in the near vicinity. Particularly make sure that the pan handles are correctly positioned and keep a chek on foods requiring oil and grease to cook since these products can easily catch fire.**
- **The machine must not be used by people (including children) with impaired mental or physical capacities, or without experience of using electrical devices, unless supervised or instructed by an expert adult responsible for their care and safety. Children should not be allowed to play with the equipment.**
- **Never use aerosols near the appliance when it is operating.**
- **Containers wider than the unit are not recommended.**

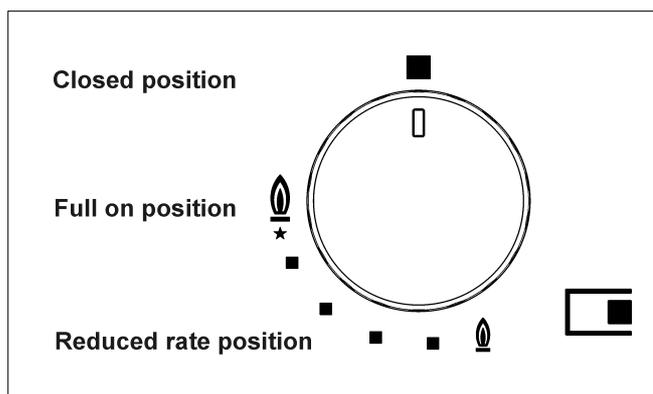


FIG. 1

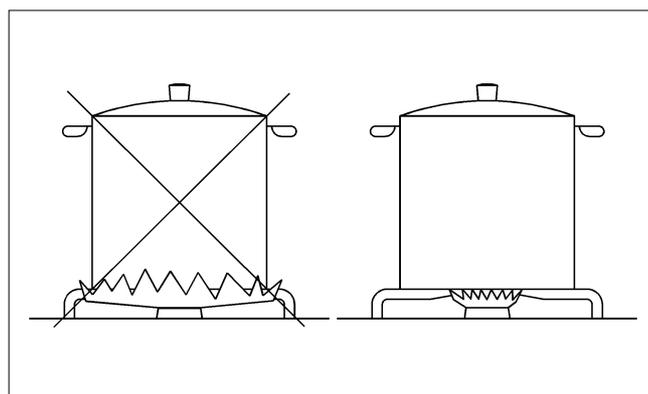


FIG. 2

USE

2) WARNINGS AND ADVICE FOR THE USER:

use of a gas cooking appliance produces heat and moisture in the room in which it is installed. The room must therefore be well ventilated by keeping the natural air vents clear (fig. 3) and by activating the mechanical aeration device (suction hood or electric fan fig. 4 and fig. 5).

Intensive and lengthy use of the appliance may require additional ventilation. This can be achieved by opening a window or by increasing the power of the mechanical exhausting system if installed.

- *Do not attempt to change the technical characteristics of the product because it can be dangerous.*
- *If you should not to use this appliance any more (or replace an old model), before disposing of it, make it inoperative in conformity with current law on the protection of health and the prevention of environmental pollution by making its dangerous parts harmless, especially for children who might play on an abandoned appliance.*
- *Do not touch the appliance with wet or damp hands or feet.*
- *Do not use the appliance barefoot.*
- *The manufacturer will not be liable for any damage resulting from improper, incorrect or unreasonable use.*
- *During, and immediately after operation, some parts of the cook top are very hot: avoid touching them.*
- *After using the cook top, make sure that the knob is in the closed position and close the main tap of the gas supply or gas cylinder.*
- *If the gas taps are not operating correctly, call the Service Department.*

(*) AIR INLET: SEE INSTALLATION CHAPTER (PARAGRAPHS 6 AND 7)

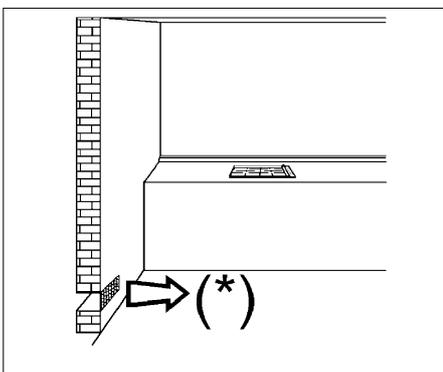


FIG. 3

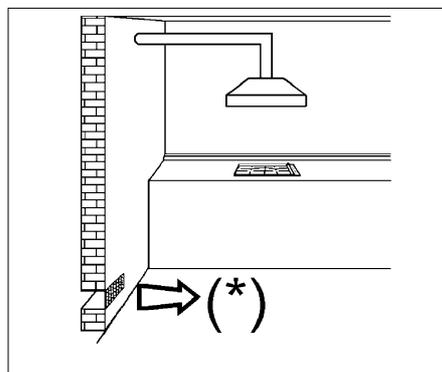


FIG. 4

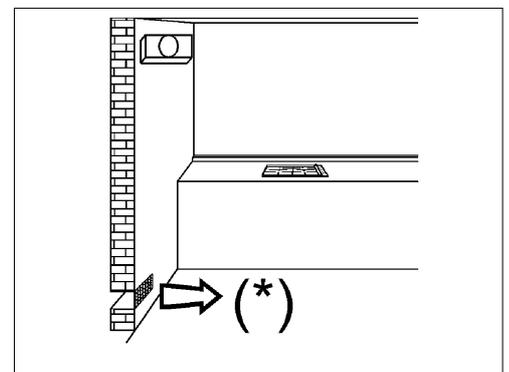


FIG. 5

CLEANING

IMPORTANT:

always disconnect the appliance from the gas and electricity mains before carrying out any cleaning operation.

3) HOT PLATE

Periodically wash the hot plate, the enamelled steel pan support, the enamelled burner caps "A", "B" and "C" and the burner heads "T" (see fig. 6 and 6/A) with lukewarm soapy water. They should also be cleaned plugs "AC" and flame detection "TC" (see fig. 6). Clean them gently with a small nylon brush as shown (see fig. 6/B) and allow to dry fully. Do not wash in the dishwasher. It is very important to clean the surface soon after every use, when the appliance is still tepid.

Do not allow vinegar, coffee, milk, salted water, lemon or tomato juice from remaining in contact with the enamelled surfaces for long periods of time.

Do not clean using abrasive metal scourers, powder abrasives or corrosive sprays.

WARNINGS:

comply with the following instructions, before remounting the parts:

- **check that burner head slots "T" (fig 6) have not become clogged by foreign bodies.**
- **Check that enamelled burner caps "A", "B" and**

"C" (fig. 6 and 6/A) have correctly positioned on the burner head. It must be steady.

- **The exact position of the pan support is established by the rounded corners, which should be set towards the side edge of the hot plate.**
- **Do not force the taps if they are difficult open or close. Contact the technical assistance service for repairs.**
- **Correctly preserve the plate after use by treating it with special products, easily available on the market. This will keep the surface of the plate clean and bright. The operation will also prevent the formation of rust.**
- **Don't use steam jets for the equipment cleaning.**

CARE & MAINTAINENCE

To optimize the appearance & Upkeep of Stainless steel:

- 1) **ALWAYS** keep S/Steel out of contact from Acid / Acid-based solvent (Liquid or vapour form).
- 2) After installation, wipe clean all S/Steel products with soft damp cloth to rid of any traces of dirt (e.g. cement dust) or perspiration marks.

In the event whereby spots or marks persist:

immediately clean affected areas with S/Steel Cleaning Powder, using clean damp soft cloth. Ensure surface is rinsed and thoroughly clean of all marks and cleaning powder.

Note:

continuous use could cause the burners to change colour due to the high temperature.

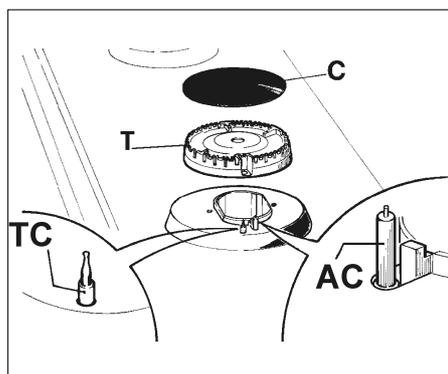


FIG. 6

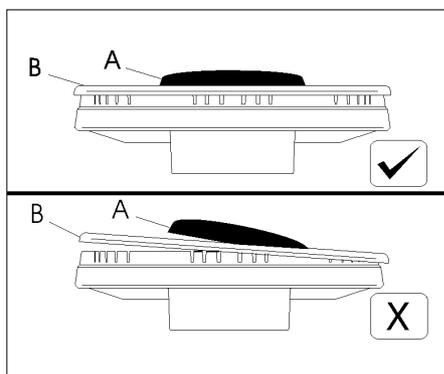


FIG. 6/A

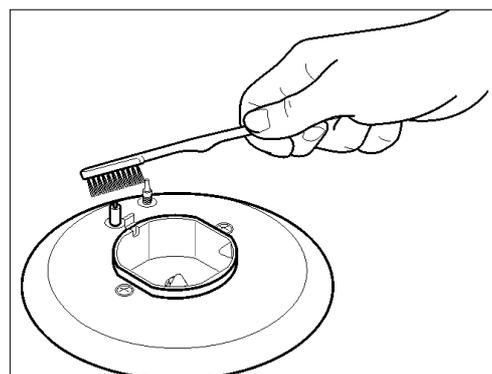


FIG. 6/B

INSTALLATION

TECHNICAL INFORMATION FOR THE INSTALLER

Installation, adjustments of controls and maintenance must only be carried out by a qualified engineer.

The appliance must be correctly installed in conformity with current law and the manufacturer's instructions.

Incorrect installation may cause damage to persons, animals or property for which the Manufacturer shall not be considered responsible.

During the life of the system, the automatic safety or regulating devices on the appliance may only be modified by the manufacturer or by his duly authorized dealer.

4) INSTALLING THE HOT PLATE

Check that the appliance is in a good condition after having removed the outer packaging and internal wrappings from around the various loose parts. In case of doubt, do not use the appliance and contact qualified personnel.

Never leave the packaging materials (cardboard, bags, polystyrene foam, nails, etc.) within children's reach since they could become potential sources of danger.

The measurements of the opening made in the top of the modular cabinet and into which the hot plate will be installed are indicated in either fig. 9.

Always comply with the measurements given for the hole into which the appliance will be recessed (see fig. 9 and 10).

The appliance belongs to class 3 and is therefore subject to all the provisions established by the provisions governing such appliances.

5) FIXING THE HOT PLATE

The hot plate has a special seal which prevents liquid from infiltrating into the cabinet. Strictly comply with the following instructions in order to correctly apply this seal:

- Detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
- Overturn the hot plate and correctly position seal "E" (fig. 7) under the edge of the hot plate itself, so that the outer side of the seal perfectly matches the outer perimetral edge of the hot plate. The ends of the strips must fit together without overlapping.
- Evenly and securely fix the seal to the hot plate, pressing into place with the fingers and remove the strip of protective paper from the seal and set the plate into the hole made in the cabinet.
- Fix the hob with the proper brackets "S" and fit the prominent part into the porthole "H" on the bottom; turn the screw "F" until the bracket "S" stick on the top (fig. 8).
- In order to avoid accidental touch with the overheating bottom of the hob, during the working, is necessary to put a wooden insert, fixed by screws, at a minimum distance of 70 mm from the top (see fig. 9).

IMPORTANT:

a perfect installation, adjustment or transformation of the cook top to use other gases requires a QUALIFIED INSTALLER: a failure to follow this rule will void the warranty.

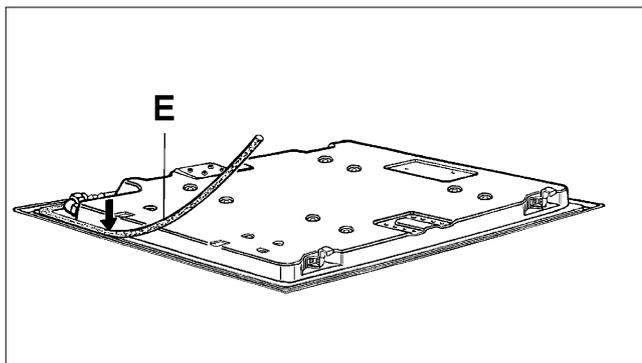


FIG. 7

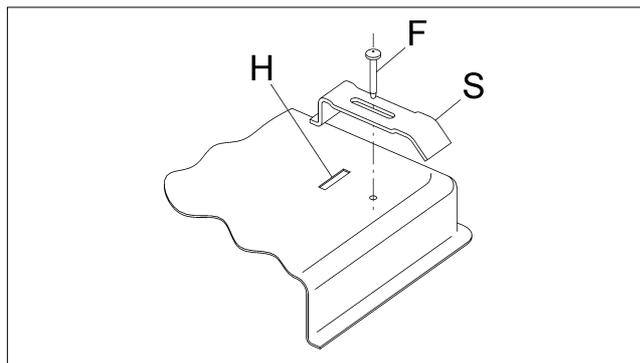


FIG. 8

INSTALLATION

IMPORTANT INSTALLATION SPECIFICATIONS

The installer should note that the appliance that side walls should be no higher than the hot plate itself. Furthermore, the rear wall, the surfaces surrounding and adjacent to the appliance must be able to withstand an temperature of 90 °C.

The adhesive used to stick the plastic laminate to the cabinet must be able to withstand a temperature of not less than 150 °C otherwise the laminate could come unstuck.

The appliance must be installed in compliance with the provisions in force.

This appliance is not connected to a device able to dispose of the combustion fumes. It must therefore be connected in compliance with the above mentioned installation standards. Particular care should be paid to the following provisions governing ventilation and aeration.

6) ROOM VENTILATION

It is essential to ensure that the room in which the appliance is installed is permanently ventilated in order to allow the appliance itself to operate correctly. the necessary amount of air is that

required for regular gas combustion and ventilation of the relative room, the volume of which must not be less than 20 m³. Air must naturally flow through permanent openings in the walls of the room in question. These openings must vent the fumes outdoors and their section must be at least 100 cm² (see fig. 3). Construction of the openings must ensure that the openings themselves may never be blocked. Indirect ventilation by air drawn from an adjacent room is also permitted, in strict compliance with the provisions in force.

7) LOCATION AND AERATION

Gas cooking appliances must always dispose of their combustion fumes through hoods. These must be connected to flues, chimneys or straight outside. If it is not possible to install a hood, an electric fan can be installed on a window or on a wall facing outside (see fig. 4). This must be activated at the same time as the appliance (see fig. 5), so long as the specifications in the provisions in force are strictly complied with.

COMPLY WITH THE DIMENSIONS (mm)

	A	B	C	D	E	F
2F	705	410	95	95	97.5	Min. 70 mm
3F	833	475	62.5	62.5	73.5 min.	Min. 70 mm

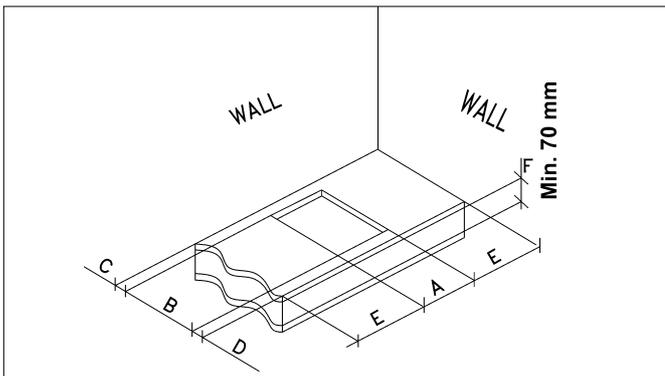


FIG. 9

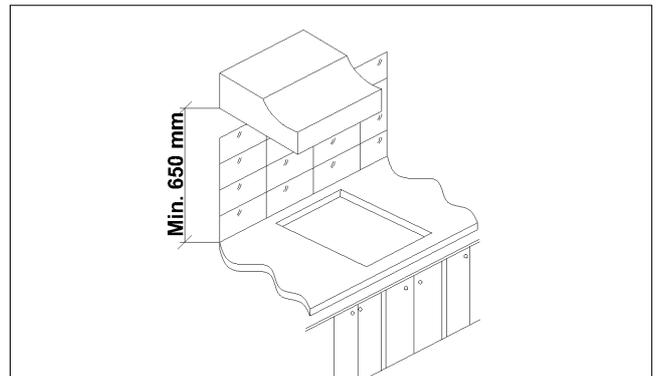


FIG. 10

INSTALLATION

8) GAS CONNECTION

Before connecting the appliance, check that the values on the data label affixed to the underside of the hot plate correspond to those of the gas and electricity mains in the home.

A label on the appliance indicates the regulating conditions: type of gas and working pressure. Gas connection must comply with the pertinent standards and provisions in force.

When gas is supplied through ducts, the appliance must be connected to the gas supply system:

- with a rigid steel pipe. The joints of this pipe must consist of threaded fittings conforming to the standards.
- With copper pipe. The joints of this pipe must consist of unions with mechanical seals.
- With seamless flexible stainless steel pipe. The length of this pipe must be 2 meters at most and the seals must comply with the standards.

When the gas is supplied by a bottle, the appliance must be fuelled by a pressure governor conforming to the provisions in force and must be connected:

- with a copper pipe. The joints of this pipe must consist of unions with mechanical seals.
- With seamless flexible stainless steel pipe. The length of this pipe must be 2 meters at most and

the seals must comply with the standards. It is advisable to apply the special adapter to the flexible pipe. This is easily available from the shops and facilitates connection with the hose nipple of the pressure governor on the bottle.

- With rubber hose pipe in compliance with standards. The diameter of this hose pipe must be 8 mm and its length must be no less than 400 mm and no more than 1500 mm. It must be firmly fixed to the hose nipple by means of the safety clamp specified by standards.

At the connection end, verify the gasproof using a soap solution, never a flame.

WARNINGS:

remember that the gas inlet union on the appliance is a 1/2" gas parallel male type in compliance with EN 228-1 standard.

The appliance complies with the provisions of the following EEC Directives:

2009/142 regarding gas safety.

INSTALLATION

9) ELECTRICAL CONNECTION

IMPORTANT: the appliance must be installed following the manufacturer's instructions. The manufacturer will not be liable for injury to persons or animals or property damage caused by an incorrect installation.

The electrical connections of the appliance must be carried out in compliance with the provisions and standards in force.

Before connecting the appliance, check that:

- the electrical capacity of the mains supply and current sockets suit the maximum power rating of the appliance (consult the data label applied to the underside of the hot plate).
- The voltage matches the value shown on the specification plate and the section of the wires of the electrical system can support the load, which is also indicated on the specification plate.
- The socket or system has an efficient earth connection in compliance with the provisions and standards in force. The manufacturer declines all responsibility for failing to comply with these provisions.

When the appliance is connected to the electricity main by a socket:

- apply to the input cable "C", if unprovided (see fig. 11) a normalized plug adequate to the load indicated in the identification label. Connect the cables according to the scheme of fig. 11, making sure to respect the undermentioned correspondences:

Letter L (live) = brown wire;

Letter N (neutral) = blue wire;

Earth symbol  = green - yellow wire.

- The power supply cable must be positioned so that no part of it is able to reach an temperature of 90 °C.
- Never use reductions, adapters or shunts for connection since these could create false contacts and lead to dangerous overheating.
- The outlet must be accessible after the built-in.

When the appliance is connected straight to the electricity main:

- install an omnipolar circuit-breaker between the appliance and the electricity main. This circuit-

breaker should be sized according to the load rating of the appliance and possess a minimum 3 mm gap between its contacts.

- Remember that the earth wire must not be interrupted by the circuit-breaker.
 - The electrical connection may also be protected by a high sensitivity differential circuit- breaker.
- You are strongly advised to fix the relative yellow-green earth wire to an efficient earthing system.

Before performing any service on the electrical part of the appliance, it must absolutely be disconnected from the electrical network.

If the installation requires modifications to the home's electrical system or if the socket is incompatible with the appliance's plug, have changes or replacements performed by professionally-qualified person. In particular, this person must also make sure that the section of the wires of the socket is suitable for the power absorbed by the appliance.

WARNINGS:

all our products are conform with the European Norms and relative amendments. The product is therefore conform with the requirements of the European Directives in force relating to:

- **compatibility electromagnetic (EMC);**
- **electrical security (LVD);**
- **restriction of use of certain hazardous substances (RoHS);**
- **EcoDesign (ERP).**

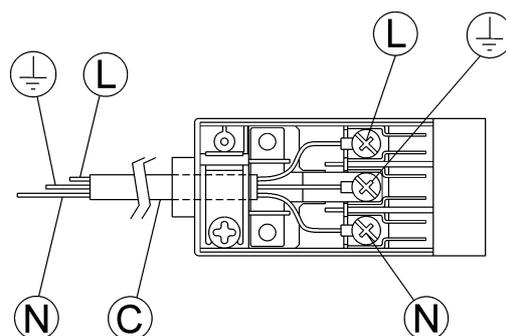


FIG. 11

ADJUSTMENTS

Always disconnect the appliance from the electricity main before making any adjustments. All seals must be replaced by the technician at the end of any adjustments or regulations. Our burners do not require primary air adjustment.

It is understood that only burners operating with G20 12T (Natural) gas should be subjected to the above mentioned adjustments. The screw must be fully locked when the burners operate with G30 20Y or G31 (LPG).

10) TAPS

“Reduced rate” adjustment

- Switch on the burner and turn the relative knob to the “Reduced rate” position (small flame fig. 1).
- Remove knob “M” (fig. 12 and 12/A) of the tap, which is simply pressed on to its rod. The by-pass for minimal rate regulation can be: beside the tap (fig. 12) or inside the shaft. In any case, to access to regulation, it can be done through the insertion of a small screwdriver “D” beside the tap (fig. 12) or in the hole “C” inside the shaft of the tap (fig 12/A). Turn the throttle screw to the right or left until the burner flame has been adequately regulated to the “Reduced rate” position.

The flame should not be too low: the lowest small flame should be continuous and steady. Re-assemble the several components.

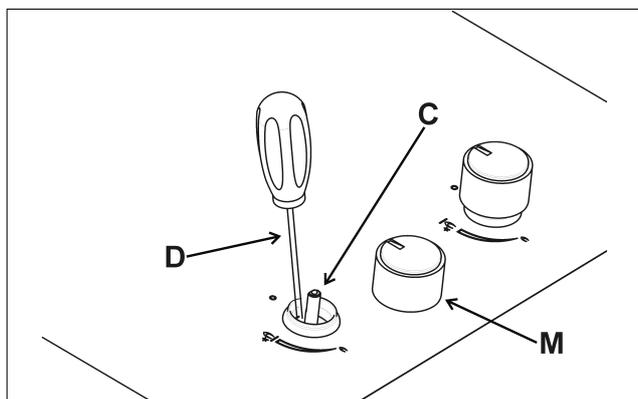


FIG. 12

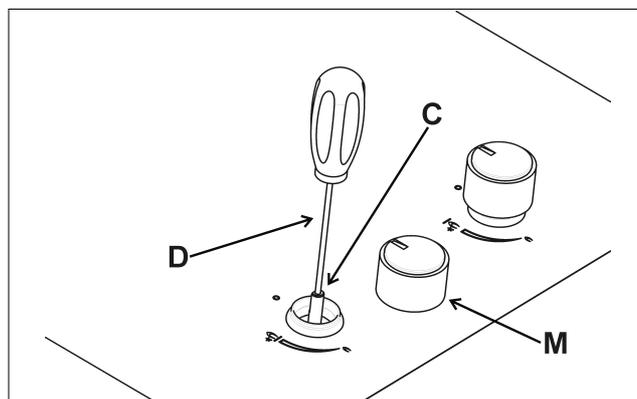


FIG. 12/A

CONVERSIONS

11) REPLACING THE INJECTORS

The burners can be adapted to different types of gas by mounting injectors suited to the type of gas in question. To do this, first remove the burner tops using a wrench "B". Now unscrew injector "A" (see fig. 13) and fit a injector corresponding to the utilized type of gas in its place.

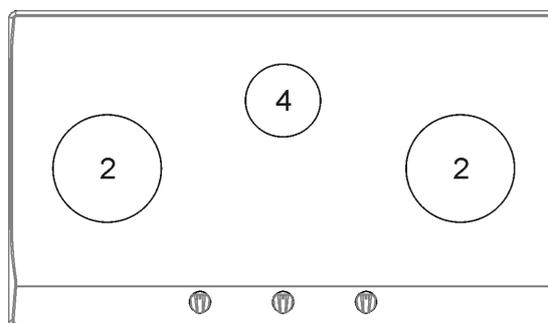
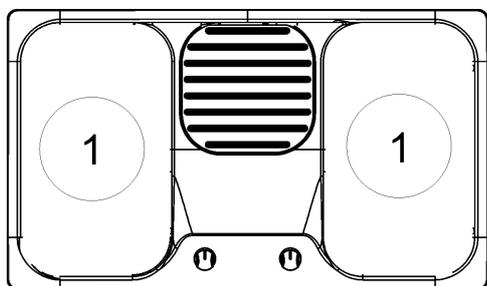
It is advisable to strongly tighten the injector in place.

After the injectors have been replaced, the burners must be regulated as explained in

paragraphs 10. The technician must reset any seals on the regulating or pre-regulating devices. The envelope with the injectors and the labels can be included in the kit, or at disposal to the authorized customer Service Centre.

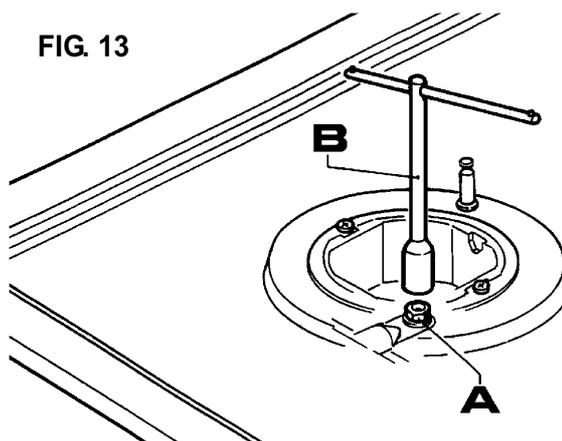
For the sake of convenience, the nominal rate table also lists the heat inputs of the burners, the diameter of the injectors and the working pressures of the various types of gas.

BURNER ARRANGEMENT ON THE HOT PLATE



BURNERS		GAS	NORMAL PRESSURE mbar	NORMAL RATE		INJECTOR DIAMETER 1/100 mm	NOMINAL HEAT INPUT (W)	
N°	DESCRIPTION			g/h	l/h		Min.	Max.
1	Ultra Rapid	G30 - LPG (20Y)	28	291	381	72 B x 2 + 46 B 115 A x 2 + 71 A	1800	4500
		G20 - NATURAL (12T)	20				1800	4500
2	Ultra Rapid	G30 - LPG (20Y)	28	291	381	72 B x 2 + 46 B 115 A x 2 + 71 A	1800	4500
		G20 - NATURAL (12T)	20				1800	4500
4	Auxiliary	G30 - LPG (20Y)	28	73	95	50 72 X	450	1000
		G20 - NATURAL (12T)	20				450	1000

FIG. 13



SERVICING

Always disconnect the appliance from the electricity and gas mains before proceeding with any servicing operation.

12) REPLACING HOT PLATE PARTS

When parts housed within the hot plate need replacing, it is first necessary to remove the hot plate itself from the cabinet, unscrew screws "V" and to remove the steel platform (see fig. 14).

After having carried out the above listed operations, the burners (fig. 15), taps (fig. 16) and electrical components can all be replaced (fig. 17).

It is advisable to change seal "D" (fig. 16) whenever a tap is replaced to ensure a perfect tightness.

Greasing the taps (see fig. 18 - 19)

If a tap becomes stiff to operate, it must be immediately greased in compliance with the following instructions:

- remove the tap.
- Clean the cone and its housing using a cloth soaked in diluent.
- Lightly spread the cone with the relative grease.
- Fit the cone back in place, operate it several times and then remove it again. Eliminate any excess grease and check that the gas ducts have not become clogged.
- Fit all parts back in place, complying with the demounting order in reverse.
- Check the tightness by using soapy water. **The use of the flame is prohibited.**

To facilitate the servicing technician's task, here is a chart with the types and sections of the powering cables and the ratings of the electrical components.



WARNING: MAINTENANCE MUST ONLY BE PERFORMED BY AUTHORISED PERSONS.

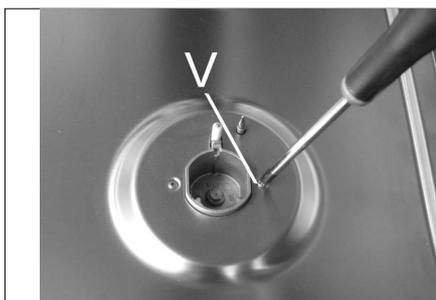


FIG. 14

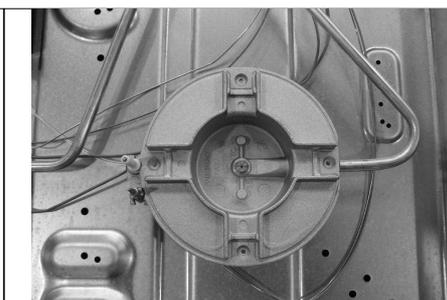


FIG. 15

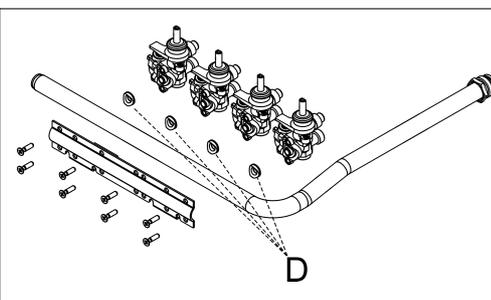


FIG. 16



FIG. 17

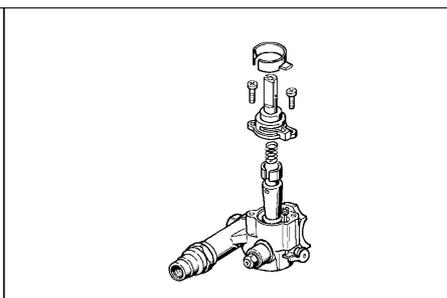


FIG. 18

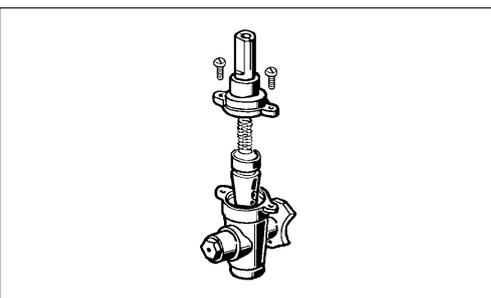


FIG. 19

SERVICING

CABLE TYPES AND SECTIONS

TYPE OF HOT PLATE	TYPE OF CABLE	SINGLE - PHASE POWER SUPPLY
Gas hot plate	H05 RR - F	Section 3 x 0,75 mm ²

ATTENTION!!!

If the power supply cable is replaced, the installer should leave the ground wire (B) longer than the phase conductors (fig. 20) and comply with the recommendations given in paragraph 9.

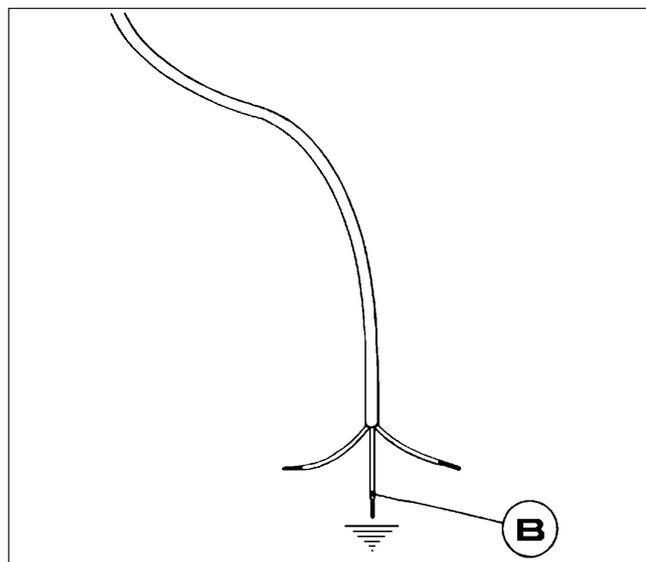


FIG. 20

TECHNICAL DATA ON THE DATA LABEL

GW721X / HG2VRSMXG0XS

LPG - (G30) 20Y = 28 mbar
NATURAL - (G20) 12T = 20 mbar
 ΣQ_n LPG Gas Rate = 9.0 kW
 ΣQ_n NATURAL (G20) Gas Rate= 9.0 kW
 ΣQ_n LPG - (G30) = 654 g/h
Voltage = 220-240 V ~
Frequency = 50 Hz
Loading = 1.1 w

GW931X / HI3VRSMXG0XS

LPG - (G30) 20Y = 28 mbar
NATURAL - (G20) 12T = 20 mbar
 ΣQ_n LPG Gas Rate = 10.0 kW
 ΣQ_n NATURAL (G20) Gas Rate= 10.0 kW
 ΣQ_n LPG - (G30) = 727 g/h
Voltage = 220-240 V ~
Frequency = 50 Hz
Loading= 1.1 w



In case of failure or cut in the cable, please move away from the cable and do not touch it. Moreover the device must be unplugged and not switched on. Call the nearest authorized service center to fix the problem.

TECHNICAL ASSISTANCE AND SPARE PARTS

Before leaving the factory, this appliance will have been tested and regulated by expert and specialized personnel in order to guarantee the best performances.

Any repairs or adjustments which may be subsequently required may only be carried out by qualified personnel with the utmost care and attention.

For this reason, always contact your Dealer or our nearest After Sales Service Center whenever repairs or adjustments are required, specifying the type of fault and the model of the appliance in your possession.

Please also note that genuine spare parts are only available from our After Sales Service Centers and authorized retail outlets.

The above data are printed on the data label put on the inferior part of the appliance and on the packing label.

The above informations give to the technical assistant the possibility to get fit spare parts and a heaven-sent intervention. We suggest to fill the table below.

MARK:

MODEL:

SERIES:

Keep the Warranty Certificate or the sheet of technical data with the Instructions Handbook during the appliance life. It contains important technical data.



This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

This guideline is the frame of a European-wide validity of return and recycling on Waste Electrical and Electronic Equipment.