



FOR INSTALLERS

PAG. 12

FOR THE USER

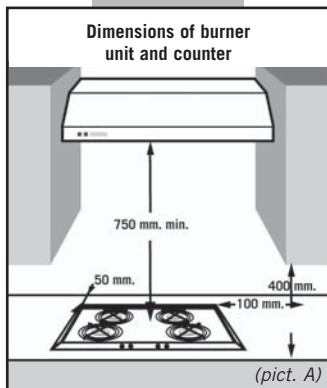
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TYPES OF COOKER HOBBS

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ENGLISH





## BEFORE USING YOUR COOKER HOB

Before you use this cooker hob we suggest that you read the instructions carefully and keep them for future consultation.

- Keep packing material (plastic bags, styrofoam blocks, etc...) out of the reach of children as they can be dangerous.
- Make sure the cooker hob is intact and has not undergone damage during shipment.
- Make sure the installation and gas and/or electric connections are made by a qualified expert according to the manufacturer's instructions and in compliance with the local regulations in effect.
- Any exhaust hoods installed over the cooker hob should be positioned at the height indicated (pict. A).

## RECOMMENDED ENVIRONMENTAL SAFEGUARDS

**Packing:** the packing material can be recycled and is marked with the recycle symbol. Pieces of styrofoam, if any, should not be disposed of carelessly. Dispose of this waste material at local dumps.

**Product:** the cooker hob is made of materials suitable for recycling. Dispose of it in respect of the local regulations for waste disposal, after making sure it cannot cause any damage. We recommend cutting the power cable.

## FOR INSTALLERS

### TECHNICAL INFORMATION

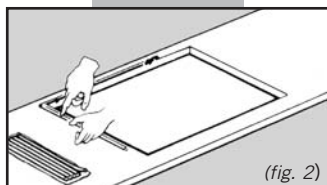
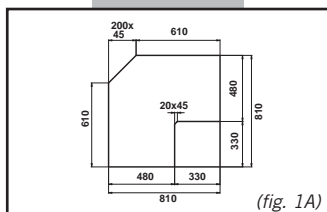
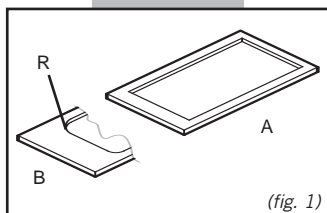
#### Installation of BUILT-IN UNIT

To install built-in cooker hobs make an opening in the top of the cabinet with measurements A-B (pict. 1) as indicated in mm. in the table below:

	B	A	R
29x50 cooker hobs	480	270	
59x50 cooker hobs	480	570	
76x50 Mod. 7024V	480	740	
86x50 cooker hobs	480	840	
76x50 Mod. 7065V	480	570/740	
79x50 cooker hobs	480	770	
116x50 cooker hobs	480	1140	
Rondò Ø 52 units	diam. 500	/	
79x50 cooker hobs Soft	480	770	135
92x54 cooker hobs	520	900	
Cooker hobs angolare	(fig. 1A)		

For the flush-mount version of the hobs (model 7043, 7044, 7045) please refer to the specific instructions inside the box.

**Note:** Before installing make sure the local gas distribution system (type and pressure of the gas) and settings of the cooker hob are compatible (see rating plate).



Before installing the unit, remove any protective film.

Any laminate on the walls of the cabinet or adjacent appliances must be heat resistant (heating protection "Y" according to standards EN 60335-2-6).

#### FASTENING OF UNIT

Apply the sealing gasket along the edge of the opening taking care to overlap the joints (fig. 2). Place the cooker hob in the opening on the cabinet. With a tool, slide plate A and fasten it with screw B (fig. 3). To install cooker hobs size 76x50, mod. SOFT 79x50 and mod. FILO TOP, see the installation instructions shown in pict. 3/A.

Fit hook B in angle iron A welded on the unit (fig. 3/A) taking care to block it in the holes provided, depending on the thickness of the TOP. Turn tab C and position it under the TOP, then tighten screw D. Trim the part of the gasket extending beyond the cooker hob. For models with sliding fastening hooks, see the instructions in the package. For models 7045, 7041, 7042, see pict. 3/B.

#### IMPORTANT!!!

The counter top under the hob must be at least 3 mm below the bottom and should have an opening for passage of the gas pipe and electric wires measuring at least 50x50 mm. The adjacent surfaces (bottom and back) of any cabinets over the counter top must be at least 50 mm above it. In case of elements sold complete with cabinet, the instructions for installation of the cooker hob are provided in the manual for the cabinet.

Installation must be made by a kitchen installation expert.

#### CONNECTION TO GAS MAINS

Must comply with the local regulations in effect. Connection must be made with flexible steel tubing against the wall or with a rigid copper or steel pipe (pict. 4-5).

#### IMPORTANT!!!

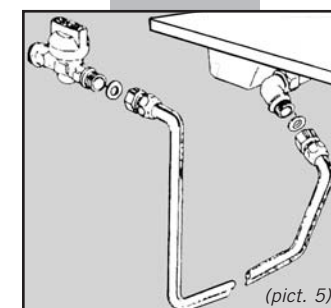
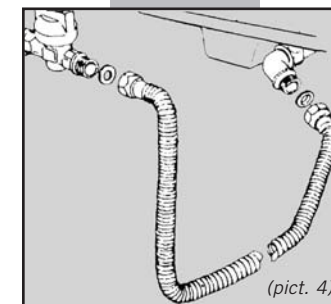
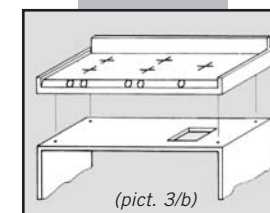
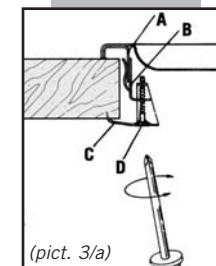
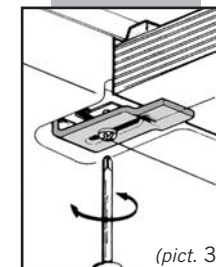
If flexible stainless steel tubing is used, it must be installed in such a way that it does not come into contact with any moving parts, but should pass in a point free of encumbrances so that it can be inspected along its entire length. After connecting the unit to the gas mains always check the seal of the connection using a solution of soapy water. Never check the seal using a flame.

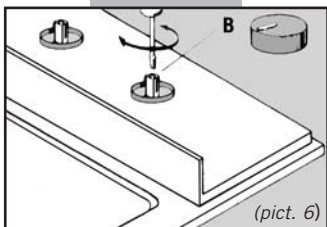
The gas connector is a 1/2" gas threading ISO R7 conical connector. If the cooker hob is installed in a cabinet with doors, it is important for the rear wall of the cabinet to provide good airing. In case of a column unit, adjacent to the cooker hob, it should be at least 100 mm away from the outer edge.

**The gas supply system must comply with the local standards in effect (see chapter "National Reference Standards").**

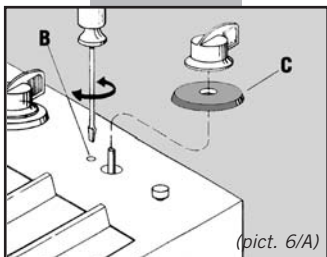
#### CONNECTION TO POWER MAINS

- Connection to the power mains must be made by a qualified person according to the regulations in effect.
- The installer is responsible for proper connection complying with the safety regulations.
- The cable supplied with a unit (if supplied without the plug) should be provided with a plug suitable for the load indicated on the rating plate, which should be plugged into a suitable grounded outlet.
- Connection can be made directly to the mains after inserting an omni polar circuit breaker with minimum opening of 3 mm between the unit and the mains, suitable for the load and complying with the regulations in effect.
- The ground cable must not be cut off by the switch.
- The power cable must not touch parts that exceed room temperature

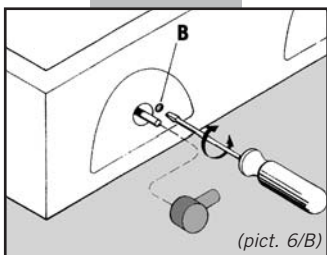




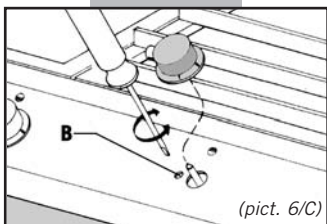
(pict. 6)



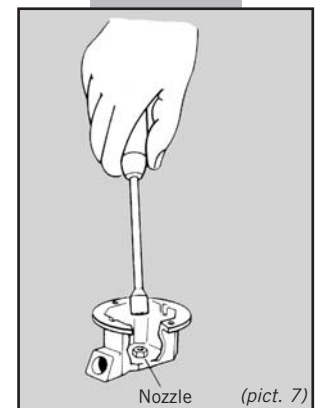
(pict. 6/A)



(pict. 6/B)



(pict. 6/C)



Nozzle (pict. 7)

by 50°C.

Before connecting to the power mains make sure:

- The mains voltage corresponds to the rating of the unit (see rating plate).
- The modulating valve and domestic wiring can withstand the charge of the appliance (see rating plate)
- The outlet or omni pole switch used for connection are readily accessible to the appliance installed.

Our cooker hobs comply with EEC Directive 89/336 on the prevention and elimination of radio interference.

**Appliances must always be grounded. Our company is not responsible for failure of the grounding system to function and for connections that do not comply with the provisions of the laws in effect.**

## NATIONAL REFERENCE STANDARDS

Connection to gas supply, gas connection and ventilation of rooms must be carried out in accordance with local regulations.

## REGULATION OF MINIMUM

Our taps are suitable for all types of gas and are regulated at the minimum as follows:

1. Light the burner and turn the knob to the minimum position. If the flame should go out, proceed as follows:
  - a) light the burner at maximum capacity (large flame)
  - b) remove the knob
  - c) introduce a small screwdriver in hole B on the shaft of the tap (pict. 6) and unscrew the adjustment screw by two turns. On some units hole B is on the right or left of the tap (pict. 6/B and pict. 6/C).
  - d) replace the knob and turn to the minimum position (small flame)
  - e) remove the knob and proceed as in 3.

2. Remove the knob from the tap
3. Introduce a small screwdriver in hole B (pict. 6) and tighten or loosen the adjustment screw (taking care not to turn the shaft of the tap) until the burner flame is properly adjusted at the minimum.

The gas supply is correct when the tip of the flame reaches a length of ~ 4 mm at the minimum.

Check that when passing quickly from the maximum position to the minimum the flame does not go out.

### REPLACEMENT OF NOZZLES

The burners are adaptable to different types of gas by replacing only the nozzles for the type of gas used (see data table). To access the nozzle, simply remove the cap and flame-breaker.

To change the nozzles, use a no. 7 socket wrench (pict. 7).

### IMPORTANT!!!

In case of appliances installed previously, always disconnect the power before performing any operation.

## FOR THE USER

### GAS COOKER HOB

#### RECOMMENDATIONS FOR ENERGY SAVINGS

##### Use of cooker hobs

The cooker hob is composed of burners of different diameters. To use the gas in the most economical way, use the burner best suited to the dimensions of the pot (see fig. 8); when it reaches the boiling point turn the flame down to the minimum.

Always use pots with lids.

Burner	∅ of pot in cm
Large (rapid)	from ∅ 21 to ∅ 26
Medium (semirapid)	from ∅ 15 to ∅ 20
Small (auxiliary)	from ∅ 6 to ∅ 14
Triple crown	from ∅ 24 to ∅ 30
Ultrarapid	from ∅ 24 to ∅ 30
Fish-burner	oval pot

##### STEAK BROILER (optional)

If you have purchased a cast iron or iron broiler plate it is best to use the medium or low burners to heat it. If you have to use one of the large burners for any special reason, turn the flame to the minimum (small flame).

##### TURNING ON AND ADJUSTING THE GAS BURNERS

The mask next to the knob shows the settings in addition to indicating which burner is used. The symbols are as follows (fig. 9):

Full disk	•	Off
Large flame	△	Maximum level
Small flame	△	Minimum level

##### ELECTRIC IGNITION FOR GAS BURNERS

**Ignition with separate button:** Turn the knob corresponding to the burner you want to light to the maximum level (large flame).

Press the knob down and at the same time press button A (fig. 9/A).

**Under-knob ignition:** On some models the electric ignition is operated directly by the knob. To light the burner turn the knob to the maximum level (large flame) and press. If the burner does not light instantly, turn it to the minimum level (small flame) and repeat the operation.

## GENERAL CLEANING AND MAINTENANCE

##### TAPS

The taps do not generally require any maintenance. If they become hard to turn, replace them.

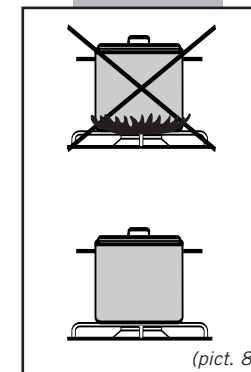
**Note: this should only be done by specialized personnel.**

##### CHROME-PLATED GRIDS

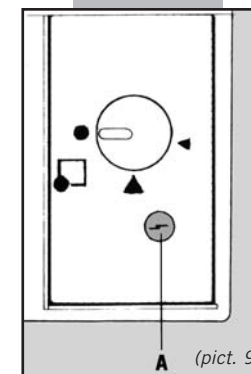
Some color change due to the heat of the burner is inevitable. To attenuate it, clean the zone with a sponge and abrasive powder.

##### PARTS IN STAINLESS STEEL

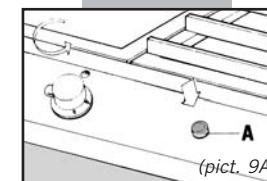
Clean the parts with soap and water then dry with a soft cloth. Use special cleansers for stainless steel periodically for maintenance.



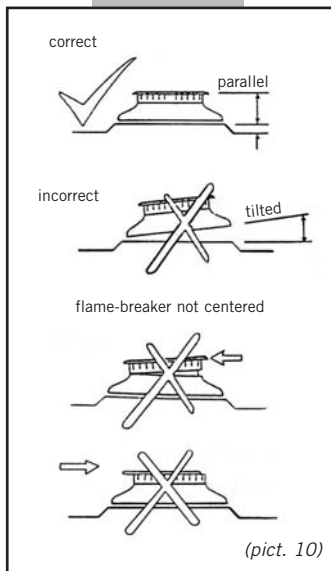
(pict. 8)



A (pict. 9)



(pict. 9A)



We recommend STHAL FIX. To locate the product on your market contact your nearest Authorized Service Center.

### ENAMELED PARTS (grill, plate, broiler, enameled surfaces)

To maintain the characteristics of the enameled parts they should be cleaned often with soapy water. Never use abrasive powders. Take care not to leave acid or alkaline substances on the enameled parts (vinegar, lemon juice, salt, tomato sauce, etc.). To maintain the original surface appearance of all cast iron parts (grill, control panel, broiler, etc.), after cleaning them, polish with a cloth dipped in vaseline oil.

### CLEANING BURNERS

Periodically clean as follows:

- raise and remove the burner cap
- remove the burner from its housing by pulling it upward
- soak it in hot soapy water
- rinse and dry thoroughly
- make sure none of the openings in the flame-breaker is clogged
- correctly reassemble the flame-breaker and cap (pict. 10).

**Note:** do not use the electric lighter when the burners are not in place.

## ELECTRIC BURNER UNITS

### HOW TO USE THE ELECTRIC HOT PLATES

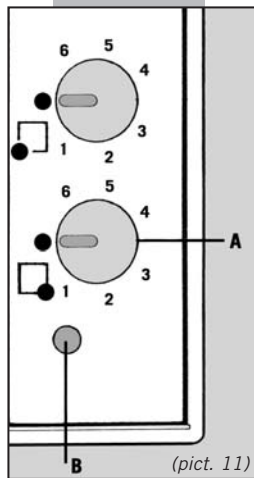
The hot plates are controlled by a switch with 7 positions (A). The plates are heated by turning the knob to the desired position. The front strip of the burner unit is stenciled with a diagram indicating which plate each knob refers to. A red light (3) signals that one or more plates are on. The first time you use the burner unit or after a prolonged period of disuse, heat the plate for 30 minutes in position 1 to eliminate any moisture.

- The bottoms of the pots used must be flat and very thick (pict. 12).

**Note:** Never leave the plate on without anything on it.

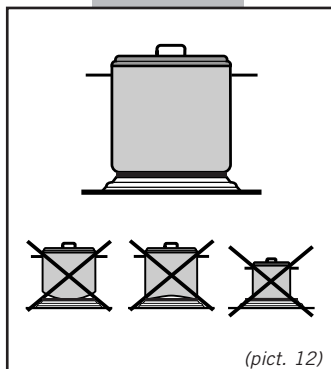
### CLEANING ELECTRIC HOT PLATES

Any hard or burnt food on the plate should be removed by brushing it dry. Do not wet the plate as this can cause rust. After use, pour a few drops of vaseline oil on the warm burner and rub with a rag.

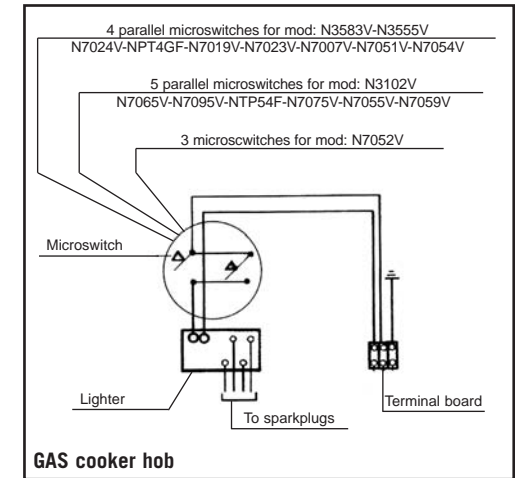
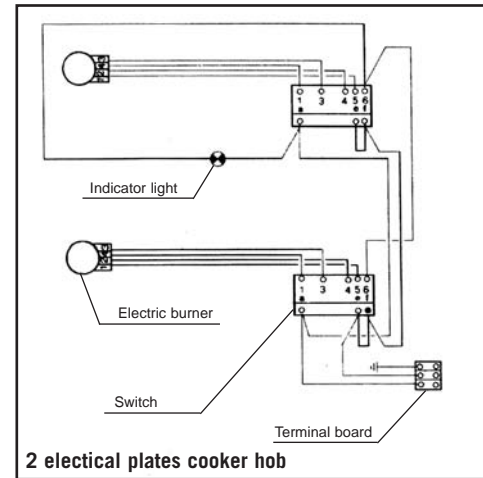


## POSITIONS AND USE OF HOT PLATES (pict. 11)

Plate	Type of cooking possible
0	Off
1	To melt butter, chocolate, etc. - to heat small quantities of liquid
2	To heat larger quantities of liquid - to prepare creams and sauces requiring prolonged cooking.
3	To thaw foods and cook at the boiling point.
4	To roast delicate meats and fish.
5	To braise cutlets and steaks, to boil large pieces of meat.
6	To heat large quantities of oil, to fry.



## WIRING DIAGRAMS



## DATA TABLE

Type of gas	Burner ref.	Nominal capacity (KW)	Nominal consumption	Injector (Ø mm)	Min. nom. capacity (KW)
LPG GAS G30/G31 28÷30/37 mbar	AUXILIARY	1,00	73 g/h	0,50	0,52
	SEMIRAPID	1,75	127 g/h	0,65	0,52
	RAPID	2,70	196 g/h	0,82	0,90
	FISH BURNER	2,90	210 g/h	0,85	1,40
	TRIPLE CROWN	3,50	254 g/h	0,95	1,80
NATURAL GAS G20 20 mbar	AUXILIARY	1,00	95 l/h	0,72	0,52
	SEMIRAPID	1,75	167 l/h	0,97	0,52
	RAPID	2,70	257 l/h	1,10	0,90
	FISH BURNER	2,90	276 l/h	1,20	1,40
	TRIPLE CROWN	3,50	333 l/h	1,35	1,80

**TIPOLOGIA PIANI DI COTTURA**

**LEGENDA:**

- A Piastra N Ø 145  
1000 W/230 V
  - B Piastra R Ø 180  
2000 W/230 V
  - C Piastra R Ø 145  
1500 W/230 V
  - D Piastra N Ø 180  
1500 W/230 V
- 1 Bruciatore ausiliario  
1000 W
  - 2 Bruciatore semirapido  
1750 W
  - 3 Bruciatore rapido  
2700 W
  - 4 Bruciatore tripla corona  
3500 W
  - 5 Bruciatore pesciera  
2900 W
  - 6 Manopole di comando

**TYPES OF COOKER HOBS**

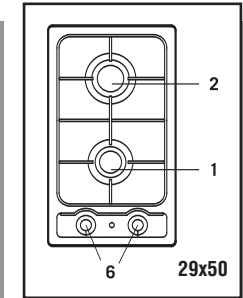
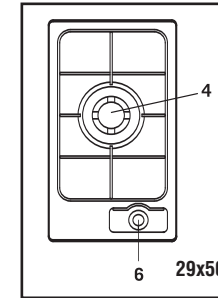
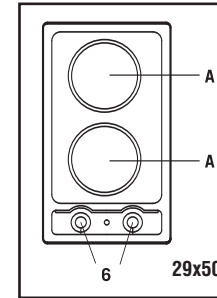
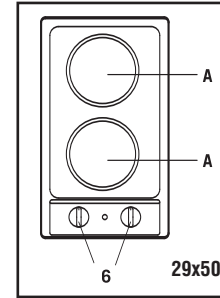
**LEGEND:**

- A Burner top N Ø 145  
1000 W/230 V
  - B Burner top R Ø 180  
2000 W/230 V
  - C Burner top R Ø 145  
1500 W/230 V
  - D Burner top N Ø 180  
1500 W/230 V
- 1 Auxiliary burner  
1000 W
  - 2 Semirapid burner  
1750 W
  - 3 Rapid burner 2700 W
  - 4 Triple crown burner  
3500 W
  - 5 Oval burner 2900 W
  - 6 Control knob

**TYPES DE TABLES DE CUISSON**

**LEGENDE:**

- A Plaque N Ø 145  
1000 W/230 V
  - B Plaque R Ø 180  
2000 W/230 V
  - C Plaque R Ø 145  
1500 W/230 V
  - D Plaque N Ø 180  
1500 W/230 V
- 1 Brûleur auxiliaire  
1000 W
  - 2 Brûleur semi rapide  
1750 W
  - 3 Brûleur rapide  
2700 W
  - 4 Brûleur triple couronne  
3500 W
  - 5 Brûleur poissonnière  
2900 W
  - 6 Manettes de commande



**TIPOS DE COCINAS ENCIMERAS**

**LEYENDA:**

- A Placa N Ø 145  
1000 W/230 V
  - B Placa R Ø 180  
2000 W/230 V
  - C Placa R Ø 145  
1500 W/230 V
  - D Placa N Ø 180  
1500 W/230 V
- 1 Quemador auxiliar  
1000 W
  - 2 Quemador semirrápido  
1750 W
  - 3 Quemador rápido  
2700 W
  - 4 Quemador triple corona  
3500 W
  - 5 Quemador pescadera  
2900 W
  - 6 Botones de comando

**TIPOS DE PLACAS DE COZEDURA**

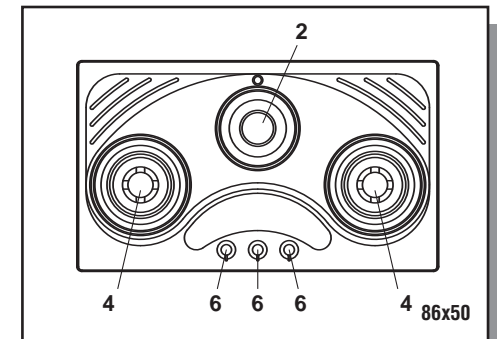
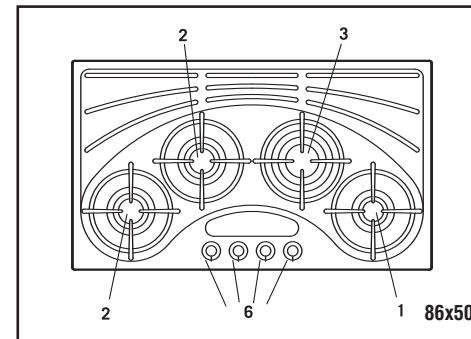
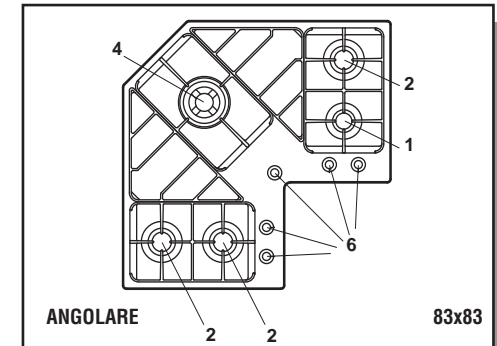
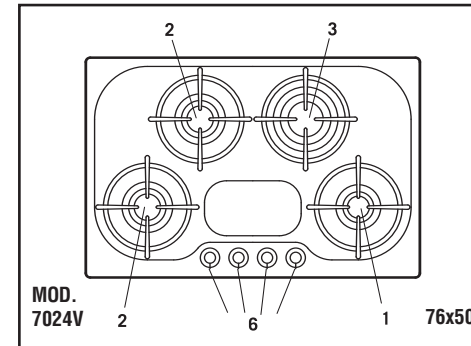
**LEYENDA:**

- A Chapa N Ø 145  
1000 W/230 V
  - B Chapa R Ø 180  
2000 W/230 V
  - C Chapa R Ø 145  
1500 W/230 V
  - D Chapa N Ø 180  
1500 W/230 V
- 1 Quemador auxiliar  
1000 W
  - 2 Quemador semi-rápido  
1750 W
  - 3 Quemador rápido  
2700 W
  - 4 Quemador de coroa tripla  
3500 W
  - 5 Quemador oval  
2900 W
  - 6 Manipulos de controle

**KOCHMULDENTYPOLOGIEN**

**LEGENDE:**

- A Platte N Ø 145  
1000 W/230 V
  - B Platte R Ø 180  
2000 W/230 V
  - C Platte R Ø 145  
1500 W/230 V
  - D Platte N Ø 180  
1500 W/230 V
- 1 Hilfsbrenner 1000 W
  - 2 Halbschnellbrenner  
1750 W
  - 3 Schnellbrenner 2700 W
  - 4 Brenner mit dreifachem Kranz  
3500 W
  - 5 Brenner für Bräter  
2900 W
  - 6 Bedienknöpfe



**TYPOLÓGIE KOOKPLATEN**

**LEGENDE:**

- A N Plaat Ø 145  
1000 W/230 V
  - B R Plaat Ø 180  
2000 W/230 V
  - C R Plaat Ø 145  
1500 W/230 V
  - D N Plaat Ø 180  
1500 W/230 V
- 1 Hulpbrander 1000 W
  - 2 Halfsterkbrander  
1750 W
  - 3 Sterkbrander 700 W
  - 4 Drieringsbrander  
3500 W
  - 5 Vispanbrander 2900 W
  - 6 Bedieningsknop

**KOMFURETS UDFORMNING**

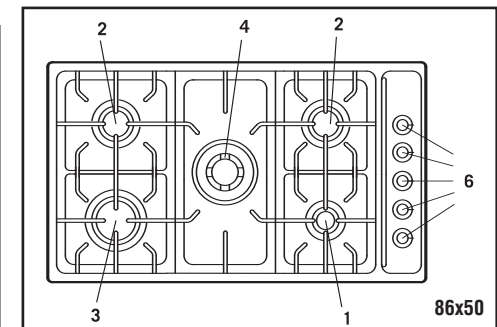
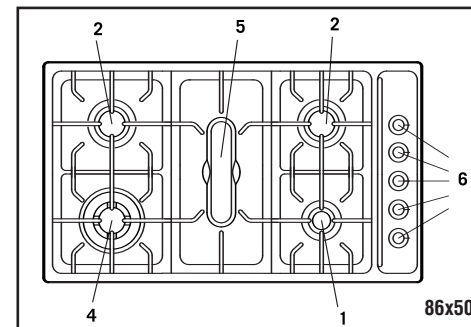
**SIGNATURFORKLARING:**

- A Kogeplade N Ø 145  
1000 W/230 V
  - B Kogeplade R Ø 180  
2000 W/230 V
  - C Kogeplade R Ø 145  
1500 W/230 V
  - D Kogeplade N Ø 180  
1500 W/230 V
- 1 Hjælpebrænder  
1000 W
  - 2 Brænder med normal funktion  
1750 W
  - 3 Brænder med lynfunktion  
2700 W
  - 4 Brænder med tredobbelt krone  
3500 W
  - 5 Brænder til fisketerrin  
2900 W
  - 6 Betjeningsknop

**TYPOLÓGIA PŁYT KUCHENNYCH**

**LEGENDA:**

- A Płyta N Ø 145  
1000 W/230V
  - B Płyta R Ø 180  
2000 W/230V
  - C Płyta R Ø 145  
1500 W/230V
  - D Płyta N Ø 180  
1500 W/230V
- 1 Palnik pomocniczy  
1000 W
  - 2 Palnik półszybki  
1750 W
  - 3 Palnik szybki  
2700 W
  - 4 Palnik z potrójną koroną  
3500 W
  - 5 Palnik owalny  
2900 W
  - 6 Pokrętło regulacyjne



**TIPOLOGIA PIANI DI COTTURA**

**LEGENDA:**

- A Piastra N Ø 145  
1000 W/230 V
  - B Piastra R Ø 180  
2000 W/230 V
  - C Piastra R Ø 145  
1500 W/230 V
  - D Piastra N Ø 180  
1500 W/230 V
- 1 Bruciatore ausiliario  
1000 W
  - 2 Bruciatore semirapido  
1750 W
  - 3 Bruciatore rapido  
2700 W
  - 4 Bruciatore tripla corona  
3500 W
  - 5 Bruciatore pesciera  
2900 W
  - 6 Manopole di comando

**TYPES OF COOKER HOBS**

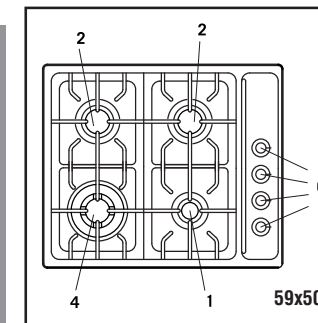
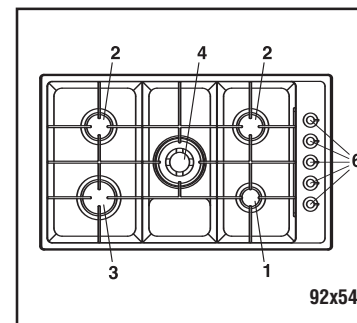
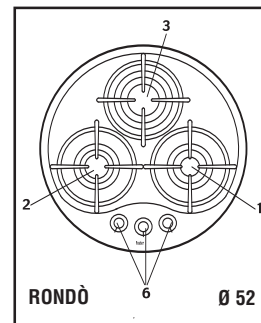
**LEGEND:**

- A Burner top N Ø 145  
1000 W/230 V
  - B Burner top R Ø 180  
2000 W/230 V
  - C Burner top R Ø 145  
1500 W/230 V
  - D Burner top N Ø 180  
1500 W/230 V
- 1 Auxiliary burner  
1000 W
  - 2 Semirapid burner  
1750 W
  - 3 Rapid burner 2700 W
  - 4 Triple crown burner  
3500 W
  - 5 Oval burner 2900 W
  - 6 Control knob

**TYPES DE TABLES DE CUISSON**

**LEGENDE:**

- A Plaque N Ø 145  
1000 W/230 V
  - B Plaque R Ø 180  
2000 W/230 V
  - C Plaque R Ø 145  
1500 W/230 V
  - D Plaque N Ø 180  
1500 W/230 V
- 1 Brûleur auxiliaire  
1000 W
  - 2 Brûleur semi rapide  
1750 W
  - 3 Brûleur rapide  
2700 W
  - 4 Brûleur triple couronne  
3500 W
  - 5 Brûleur poissonnière  
2900 W
  - 6 Manettes de commande



**TIPOS DE COCINAS ENCIMERAS**

**LEYENDA:**

- A Placa N Ø 145  
1000 W/230 V
  - B Placa R Ø 180  
2000 W/230 V
  - C Placa R Ø 145  
1500 W/230 V
  - D Placa N Ø 180  
1500 W/230 V
- 1 Quemador auxiliar  
1000 W
  - 2 Quemador semirrápido  
1750 W
  - 3 Quemador rápido  
2700 W
  - 4 Quemador triple corona  
3500 W
  - 5 Quemador pescadera  
2900 W
  - 6 Botones de comando

**TIPOS DE PLACAS DE COZEDURA**

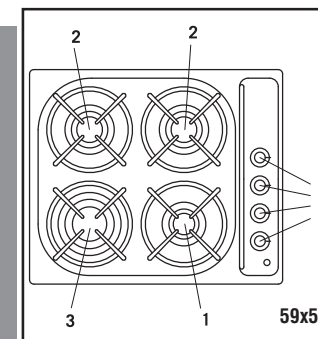
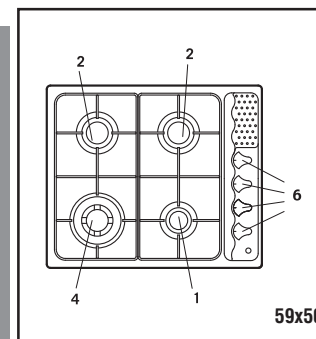
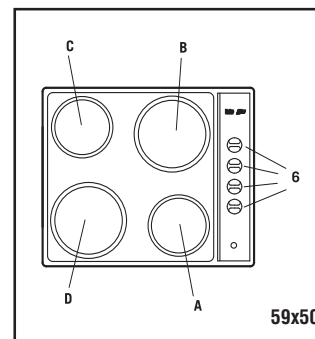
**LEYENDA:**

- A Chapa N Ø 145  
1000 W/230 V
  - B Chapa R Ø 180  
2000 W/230 V
  - C Chapa R Ø 145  
1500 W/230 V
  - D Chapa N Ø 180  
1500 W/230 V
- 1 Queimador auxiliar  
1000 W
  - 2 Queimador semi-rápido  
1750 W
  - 3 Queimador rápido  
2700 W
  - 4 Queimador de coroa tripla  
3500 W
  - 5 Queimador oval  
2900 W
  - 6 Manipulos de controle

**KOCHMULDENTYPOLOGIEN**

**LEGENDE:**

- A Platte N Ø 145  
1000 W/230 V
  - B Platte R Ø 180  
2000 W/230 V
  - C Platte R Ø 145  
1500 W/230 V
  - D Platte N Ø 180  
1500 W/230 V
- 1 Hilfsbrenner 1000 W
  - 2 Halbschnellbrenner  
1750 W
  - 3 Schnellbrenner 2700 W
  - 4 Brenner mit dreifachem  
Kranz 3500 W
  - 5 Brenner für Bräter  
2900 W
  - 6 Bedienknöpfe



**TYPOLÓGIE KOOKPLATEN**

**LEGENDE:**

- A N Plaat Ø 145  
1000 W/230 V
  - B R Plaat Ø 180  
2000 W/230 V
  - C R Plaat Ø 145  
1500 W/230 V
  - D N Plaat Ø 180  
1500 W/230 V
- 1 Hulpbrander 1000 W
  - 2 Halfsterbrander  
1750 W
  - 3 Sterkbrander 700 W
  - 4 Drieringsbrander  
3500 W
  - 5 Vispanbrander 2900 W
  - 6 Bedieningsknop

**KOMFURETS UDFORMNING**

**SIGNATURFORKLARING:**

- A Kogeplade N Ø 145  
1000 W/230 V
  - B Kogeplade R Ø 180  
2000 W/230 V
  - C Kogeplade R Ø 145  
1500 W/230 V
  - D Kogeplade N Ø 180  
1500 W/230 V
- 1 Hjælpebrænder  
1000 W
  - 2 Brænder med normal  
funktion 1750 W
  - 3 Brænder med  
lynfunktion 2700 W
  - 4 Brænder med  
tredobbelt krone 3500 W
  - 5 Brænder til fisketerrin  
2900 W
  - 6 Betjeningsknap

**TYPOLÓGIA PLYT KUCHENNYCH**

**LEGENDA:**

- A Płyta N Ø 145  
1000 W/230V
  - B Płyta R Ø 180  
2000 W/230V
  - C Płyta R Ø 145  
1500 W/230V
  - D Płyta N Ø 180  
1500 W/230V
- 1 Palnik pomocniczy  
1000 W
  - 2 Palnik półszybki 1750 W
  - 3 Palnik szybki 2700 W
  - 4 Palnik z potrójną  
koroną 3500 W
  - 5 Palnik owalny 2900 W
  - 6 Pokrętko regulacyjne

