

DE'LONGHI

COOKING

INSTALLATION and SERVICE INSTRUCTIONS
USE and CARE INSTRUCTIONS

DEGH60STF

GAS COOKTOPS

distributed by
ELBA Appliances Australia
(a Division of Fisher&Paykel Australia)



Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please keep this booklet in a safe place. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

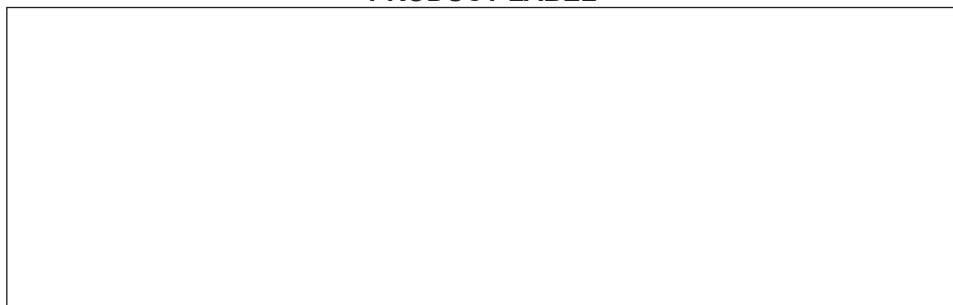
This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance or by faulty installation.

This cooktop has been designed and constructed in accordance with the following codes and specifications:

AS 5263.0	Approval Requirements for Domestic Gas cooking appliances
AS/NZS 5263.1.1	
AS/NZS 60335.1	General Requirements for Domestic electrical appliances
AS/NSZ 60335.2.102	Particular Requirements for Domestic electrical cooking appliances
AS/NZS CISPR 14.1	Electromagnetic Compatibility Requirements

PRODUCT LABEL



IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

Read the instructions carefully before installing and using the appliance.

- This appliance has been designed and manufactured in compliance with the applicable standards for the household cooking products and it fulfills all the safety requirements shown in this manual, including those for surface temperatures.
Some people with sensitive skin may have a more pronounced temperature perception with some components although these parts are within the limits allowed by the norms.
The complete safety of the appliance also depends on the correct use, we therefore recommend to always pay a extreme attention while using the product, especially in the presence of children.
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the appliance.**
- **IMPORTANT:** The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.
- **CAUTION:** This appliance must only be installed in a permanently ventilated room in compliance with the applicable regulations.

- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in barefoot.
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the knobs/controls are in the off position.
- Children should be supervised to ensure that they do not play with this appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- **WARNING:** During use the appliance and its accessible parts become hot; they remain hot for some time after use.
 - Care should be taken to avoid touching heating elements on the hob.
 - To avoid burns and scalds, young children should be kept away.
- Make sure that electrical cables connecting other appliances in the proximity of the cooktop cannot come into contact with the hob.

- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** If the hob is cracked or otherwise damaged by falling objects etc., disconnect the appliance from the electrical power supply to avoid the possibility of electric shock and call Customer Service.
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.
- **DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THIS APPLIANCE.**
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**
- **DO NOT MODIFY THIS APPLIANCE.**
- **THIS APPLIANCE SHALL NOT BE USED AS A SPACE HEATER.**
- **WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.**

INSTALLATION

CAUTION:

- **Important:** The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.
- This appliance must be installed in accordance with these installation instructions, local gas fitting regulations, municipal building codes, water supply regulations, electrical wiring regulations, - Gas Installations and any other relevant statutory regulations.
- The appliance must be housed in heat-resistant units.
- We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150°C to avoid delamination.
- Do not instal the appliance near inflammable materials (eg. curtains).
- This appliance is to be installed only by an authorised person.
- This appliance shall be only be serviced by authorized personnel.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury of damage.
- Always disconnect the appliance from mains power supply before carrying out any maintenance operations or repairs.
- In the room where the appliance is installed, there must be enough air to allow the gas to burn correctly, according to the current local regulations.

WARNING!

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

ELECTRICAL REQUIREMENTS

- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- The plug must be connected to an earthed socket in compliance with safety standards.
- If the appliance is supplied without plug, fit a standard plug which is suitable for the power consumed by the appliance.
- The wires in the power cable are coloured in accordance with the following code: Green/Yellow = Earth, Blue = Neutral, Brown = Active.

If the colours of the wires in the power cable to the appliance do not correspond with the coloured markings identifying the terminals in the junction terminal, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the terminal marked "E" (Earth) or " \perp " coloured Green.
2. The wire which is coloured blue must be connected to the terminal marked "N" (Neutral) or coloured Black.

3. The wire which is coloured brown must be connected to the terminal marked “L” (Live) or “A” (Active) or coloured Red.
- A suitable isolating switch providing full disconnection from the mains power supply (under overvoltage category III conditions) shall be incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
 - The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 50°C above ambient.
 - Once the appliance has been installed, the switch or socket must always be accessible.
 - If the supply cord is damaged it must be replaced by the manufacturer or it’s Service Agent or a similarly qualified person in order to avoid a hazard.

N.B. The connection of the appliance to earth is mandatory.

If the installation requires alterations to the domestic electrical system call a qualified electrician.

He should also check that the socket cable section is suitable for the power drawn by the appliance.

Replacing the power cord must be done by a qualified electrician in accordance with the instructions supplied by the manufacturer and in compliance with established electrical regulations.

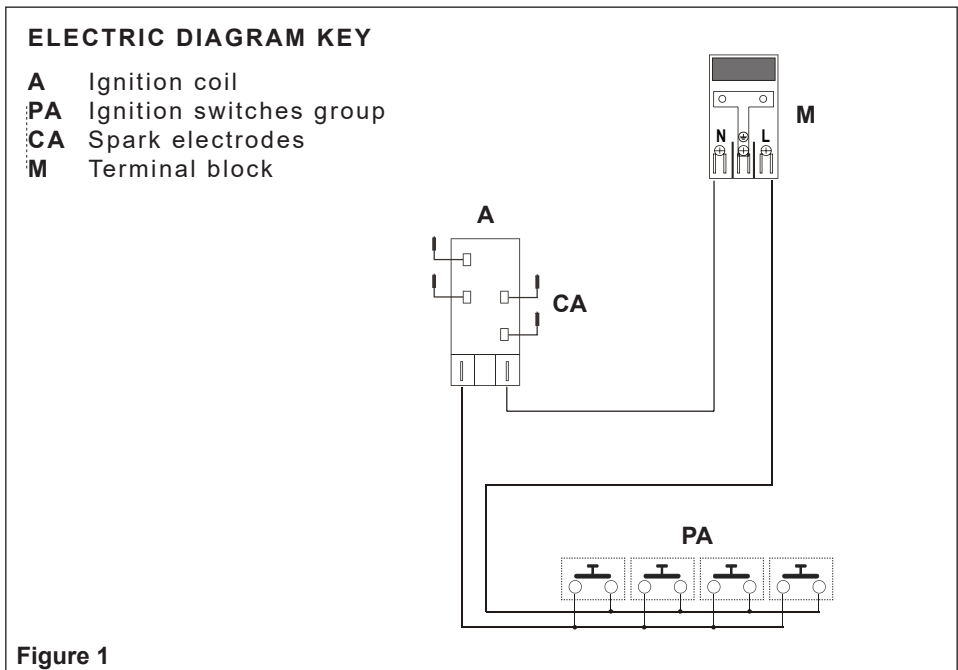
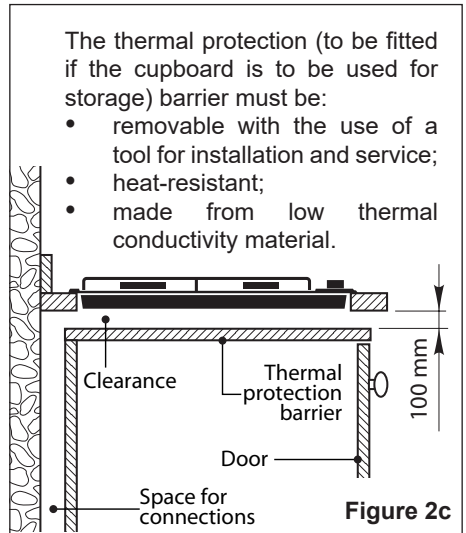
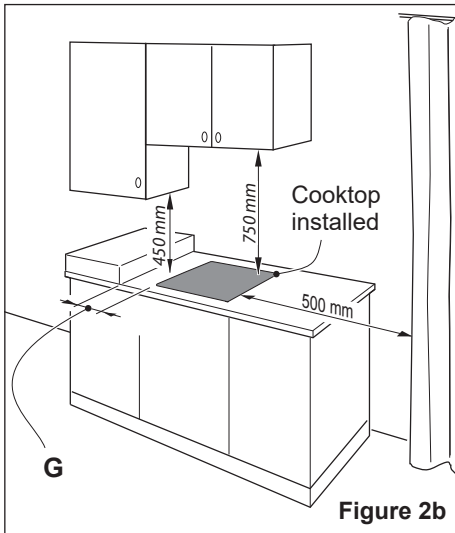
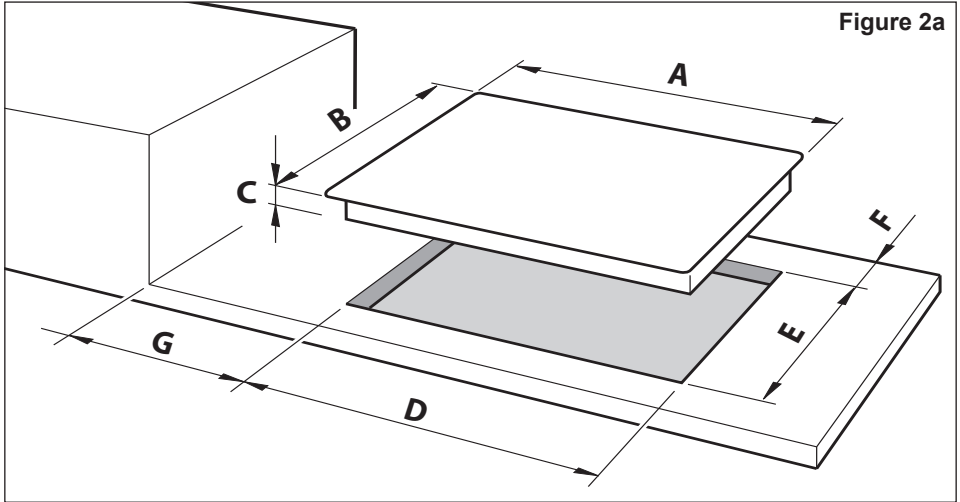


Figure 1

CLEARANCES

Installation clearances and protection of combustible surfaces shall comply with the current local regulations e.g. AS/NZS5601 - Gas Installations code.



Measures (mm)						
A	B	C	D	E	F (minimum)	G (minimum)
580	500	40 (*)	550	470	35 (**)	100 (***)

(*) From top of countertop

(**) Between the back edge of the cut-out and the back of the countertop.

(***) From the side edge of the cut-out to any vertical combustible surface (see also 'Side clearances' here below).

IMPORTANT NOTES:

- THIS APPLIANCE SHALL NOT BE USED AS A SPACE HEATER.
- WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.

The installation shall comply with the dimensions in figs.2a, 2b, 2c, 2d bearing in mind that:

- **A minimum clearance of 20 mm** has to be kept between the bottom of the cooking hob and the top of an appliance or a shelf. To ensure this clearance mount the spacers, supplied with the appliance, as shown in the figure below.
- **A partition** between the base of the hob and the cupboard below **should be fitted 100 mm below the workbench** surface if the cupboard is to be used for storage.
- **Overhead clearances** - In no case shall the clearance between the highest part of the hob and a range hood be less than 600 mm or, for an overhead exhaust fan, 750 mm. Any other downward facing combustible surface less than 600 mm above the highest part of the hob shall be protected for the full width and depth of the cooking surface area in accordance with local regulations in force. However, in no case shall this clearance to any surface be less than 450 mm.
- **Side clearances** - Where the dimension from the periphery of the nearest burner to any vertical combustible surface is less than 200 mm, the surface shall be protected in accordance with with local regulations in force to a height of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area. Where the dimensions from the periphery of the nearest burner to any horizontal combustible surface is less than 200 mm, the horizontal surface shall be greater than 10 mm below the surface of the hob, or the horizontal surface shall be above the trivet (see requirement for vertical combustible surfaces above).
- **Protection of combustible surfaces** - Local regulations in force specify that where required protection shall ensure that the surface temperature of the combustible surface does not exceed 65 °C above ambient. The fixing of 5 mm thick ceramic tiles to the surface or attaching fire resistant material to the surface and covering with sheet metal with minimum thickness of 0.4 mm should be satisfactory.

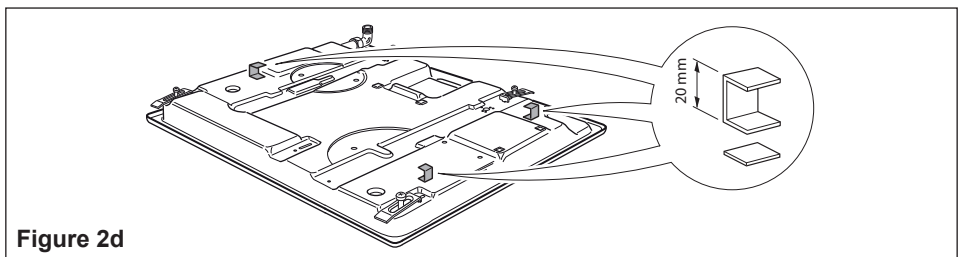


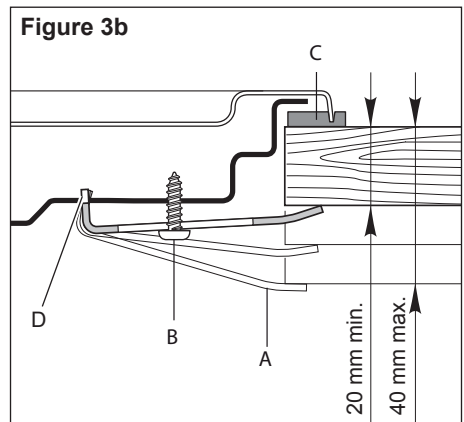
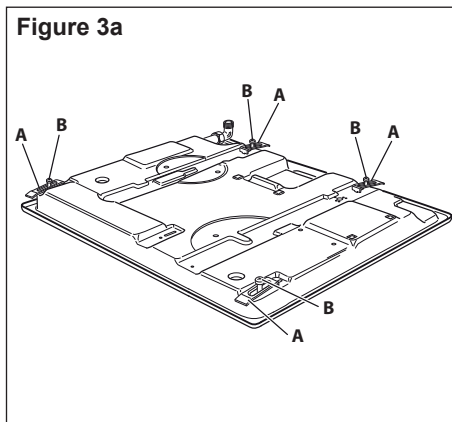
Figure 2d

FASTENING THE COOKTOP

Each cooktop is provided with an installation kit including brackets and screws for fastening the cooktop to benches from 20 to 40 mm thick.

The kit includes four "A" brackets and four self-threading screws "B".

- Cut the unit according to the dimensions in fig. 2a.
- Stretch gasket "C" over the edge of the hole made, being careful to overlay the junction edges.
- Remove the pan supports and burners from the cooktop.
- Turn the cooktop upside down and place it on a soft surface.
- Fasten the brackets "A" to the appropriate socket holes, without tightening the screws "B" for the moment. Make sure that the tabs are mounted correctly, as shown (fig. 3a). Rotate the tabs so that the cooktop can be put into the cutout.
- Put the cooktop into the cutout and position it correctly.
- Put the brackets "A" into place; tooth "D" of the brackets should go into the hole (fig. 3b).
- Tighten screws "B" until the cooktop is completely secured to the bench.
- Using a sharp cutter or trimmer knife, trim the excess sealing material around the edge of the cooktop.
Take care not to damage the workbench.



GAS SUPPLY

- This appliance is suitable for use with Natural Gas or ULPG (Check the "gas type" sticker attached to the appliance).
- For Natural Gas the gas supply must be regulated to obtain a pressure of 1 kPa with the two semi-rapid (SR) burners operating at the maximum.
- For ULPG models connect the gas supply directly to the appliance test point adaptor (supplied with the conversion kit) and ensure that the supply pressure is regulated to 2.75 kPa.
- Do NOT force the "elbow" rotation prior to loosening nut.
- Do NOT over tighten the nut at the "elbow".

1. After connecting the gas supply, check the piping and connections for leaks using a soap and water solution. The presence of bubbles indicates a leak, tighten or replace connections as appropriate.

Warning: Do not use any naked flame to check for leaks.

2. The operation of the appliance MUST be tested before leaving.
3. Adjust the test point pressure or supply pressure to the value which is appropriate for the gas type.
4. Turn on the appliance gas controls

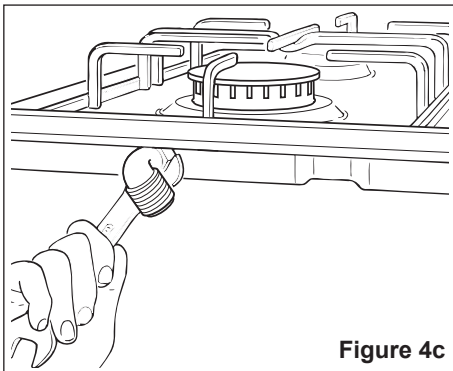
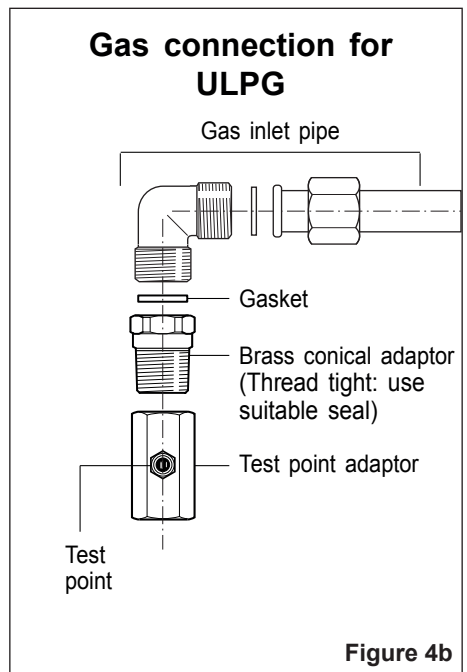
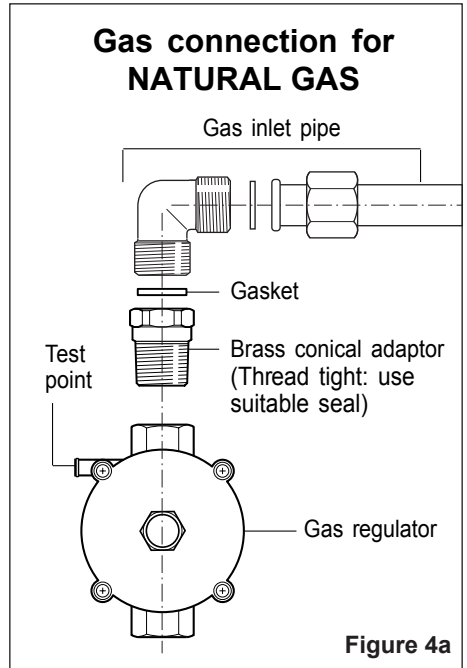


Figure 4c



and light each burner. Check for a well defined blue flame without any yellow tipping. If any abnormality is evident then check that the burner flame spreader and burner cap/s are both located properly.

5. Check the minimum burner setting by quickly rotating the gas control knob from the maximum to the minimum position, the flame must not go out. If adjustment is required carry out the "MINIMUM BURNER SETTING ADJUSTMENT" procedure described below.
6. If satisfactory performance cannot be obtained, the installer shall check the installation and notify the local gas supply authority for a gas supply problem, or if it is an appliance problem, our Customer Service Centre should be called to obtain the nearest authorized Elba Appl. AUS Service Agent.
7. Where the appliance data plate cannot be easily read with the appliance in the installed position the duplicate data plate must be attached to adjacent surface and the duplicate Natural gas / ULPG conversion label should also be included where a Natural gas / ULPG conversion has been completed.

INSTALLATION WITH A FLEXIBLE HOSE ASSEMBLY

- If this appliance has to be installed with a hose assembly, the installer shall refer to the network operator or gas supplier for confirmation of the gas type, if in doubt.
- When used with a flexible hose, the connector on the wall should be between 800 mm to 850 mm above the floor and in the region outside the width of the appliance to a distance of 250 mm.
The supply connection point shall be accessible with the appliance installed.
- Flexible hose assemblies should be AS/NZS 1869 Class B or Class D certified.
The thread connection shall be Rp 1/2" (ISO 7-1) male.
- **IMPORTANT WARNING:** After connection the installer must check that the hose is not kinked, subjected to abrasion or permanently deformed. The installer must check also that the hose is not near (or in contact) with any hot surfaces e.g. base of metal hotplate, underbench oven etc.
- The hose assembly shall be as short as practicable and comply with relevant AS/NZS5601 requirements.
- **IMPORTANT WARNING:** The installer shall ensure the hose assembly is restrained from accidental contact with the flue outlet of an underbench oven.

TABLE FOR THE CHOICE OF THE INJECTORS

	Natural Gas		ULPG	
Test Point Pressure [kPa]	1.0		2.75	
BURNER	Injector Orifice Dia. [mm]	Gas Consumption [MJ/h]	Injector Orifice Dia. [mm]	Gas Consumption [MJ/h]
Auxiliary (AUX)	0.92	3.90	0.56	3.90
Semi-rapid (SR)	1.17	6.50	0.70	6.20
Triple-ring (TR)	1.68	13.70	1.04	14.10

(Note: Gas type sticker and data plate are attached to the underside of the base of the appliance.)

CONVERSION PROCEDURE (to convert to Natural gas or to ULPG) REPLACING THE INJECTORS

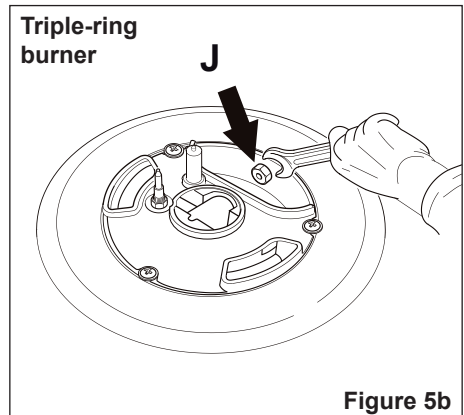
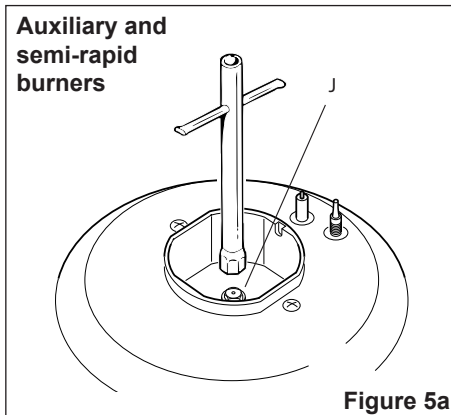
The conversion procedure must be carried out only by an authorised person.

This appliance is suitable for use with Natural gas or Universal LPG (check the “gas type” sticker attached to the appliance).

The nominal gas consumption and injector size details are provided in table above.

To replace the injectors proceed as follows:

- Remove pan supports and burners from the cooktop.
- Using a wrench, substitute the injectors “J” (figs. 5a, 5b) with those most suitable for the kind of gas for which it is to be used (see table above).
- Affix to the appliance the warning label stating that the cooktop has been converted



for use with Natural gas/ULPG (supplied with the Natural gas/ULPG conversion kit). A second Natural gas/ULPG conversion label should also be affixed to an adjacent surface along with the duplicate data plate.

Adjusting the minimum burner setting

Follow the instructions under 'MINIMUM BURNER SETTING ADJUSTMENT' following.

IMPORTANT

- If the cooktop is suitable for use with Natural gas and must be converted for use with Universal LPG, before connecting to gas main remove the appliance gas regulator and replace with test point adaptor (see figs. 4a, 4b).
- If the cooktop is suitable for use with Universal LPG and must be converted for use with Natural gas, before connecting to the gas main remove the appliance test point adaptor and replace with gas regulator (see figs. 4a, 4b).

NOTE:

Gas regulator and test point adaptor are supplied with the appliance (packed with conversion kit).

The burners are designed so that regulation of primary air is not required.

MINIMUM BURNER SETTING ADJUSTMENT

Check whether the flame spreads to all burner ports when the burner is lit with the gas tap set to the minimum position. If some ports do not light, increase the minimum gas rate setting.

Check whether the burner remains lit even when the gas tap is turned quickly from the maximum to the minimum position. If the burner does not remain lit, increase the minimum gas rate setting.

The procedure for adjusting the minimum gas rate setting is described below.

- With the burner lit, turn the control knob to the minimum position.
- Remove the knob.
- turn the screw "A" to the correct setting with a screwdriver.

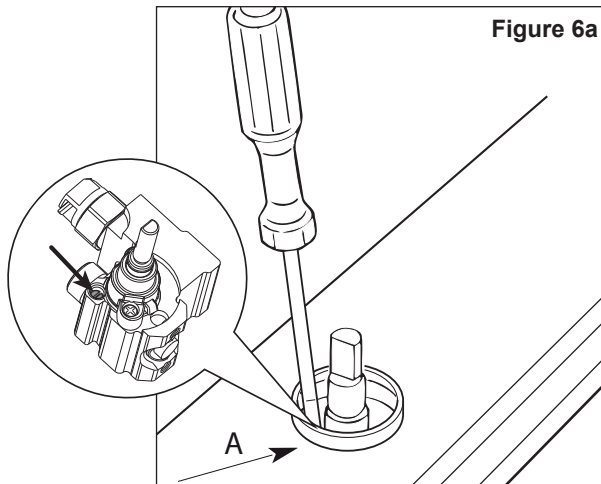
Normally for ULPG fully tighten the adjustment screw.

LUBRICATING THE GAS TAP

If a gas tap is difficult to turn, disassemble it, clean it carefully with petrol and spread a little high-temperature-resistant grease on it.

These operations must be performed by an Authorized person/Service agent.

Note: Servicing of this appliance is only to be carried out by Authorised Person.



USE and CARE

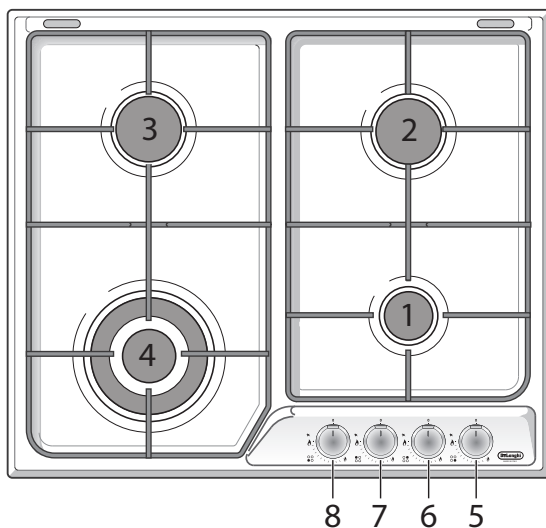
CAUTION:

- This appliance must be used only for the task it has explicitly been designed for, that is for domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous. Do not use this appliance as a space heater.
- Do NOT place combustible materials or products on this appliance at any time. Do NOT use or store flammable materials near this appliance.
- Do NOT spray aerosols in the vicinity of this appliance while it is in use.
- Before using for the first time, clean the cooktop with warm soapy water.
- Use the coffee pot support to ensure that small cooking utensils are stable.

IMPORTANT NOTES:

- DO NOT MODIFY THIS APPLIANCE.
- THIS APPLIANCE SHALL NOT BE USED AS A SPACE HEATER.
- WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.

Figure 7



GAS BURNERS

**Natural Gas
MJ/h**

**ULPG
MJ/h**

1. Auxiliary (AUX)	3.90	3.90
2. Semi-rapid (SR)	6.50	6.20
3. Semi-rapid (SR)	6.50	6.20
4. Triple-ring (TR)	13.70	14.10

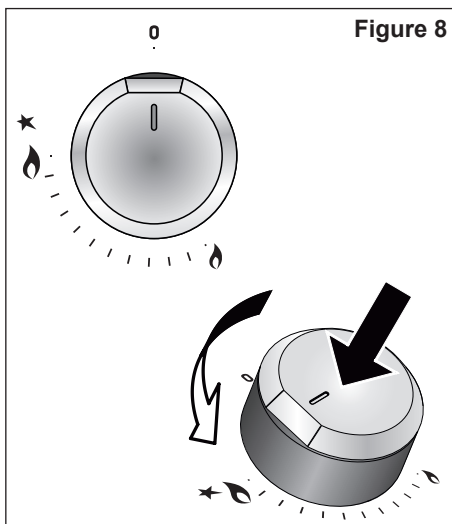
CONTROL KNOBS

- 5. Burner control knob (1) - Auxiliary
- 6. Burner control knob (2) - Semi-rapid
- 7. Burner control knob (3) - Semi-rapid
- 8. Burner control knob (4) - Triple-ring


- The electric ignition is incorporated in the knobs.
- The appliance has a safety valve system fitted, the flow of gas will be stopped if and when the flame should accidentally go out.

USING GAS BURNERS

- Check that the electricity is switched on to allow spark ignition.
- Make sure that all controls are turned to “●” (burner off).
- The gas flow to the burner is controlled by a tap.
- You control the flow by turning the knob indicator to line up with the following symbols:
 - Symbol ● : tap closed (burner off)
 - Symbol ★ : High (maximum)
 - Symbol 🔥 : Low (minimum)
- You can control the temperature by the knob to “High” (maximum) from “Low” “Minimum”.
- Other intermediate operating adjustments can be achieved by positioning the indicator between the maximum and minimum aperture positions and never between the maximum aperture and the “●” (off) position.
- To switch off, turn the knob clockwise until you hear the safety click.
- Note that, if you are using a burner at the minimum setting, you turn the knob clockwise past the maximum setting before reaching the off position.
- Whenever lighting any of the burners produces an abnormal flame, switch that burner off and relight using the minimum setting.
- If after relighting the burner the flame is still abnormal, turn the burner off and contact our Customer Service Centre to obtain the nearest authorized Elba Appl. AUS Service Agent.
- In the case of a mains failure light the burner with a match or lighted taper.
- **Note: When the cooker top is not being used, check the gas knobs are in their closed position and also close the cock valve on the gas bottle or the main gas supply line.**



In order to light the burner, you must:

1. Turn the knob (fig. 8) in anti-clockwise direction up to the maximum aperture (symbol “”), push in and hold the knob; this will light the gas.
2. Wait for about ten seconds after the gas burner has been lit before letting go of the knob (valve activation delay).
3. Adjust the gas valve to the desired position.
4. After use, turn the knob to the “●” (off) position.

Important

- If the burner flame should go out, the safety valve will automatically stop the gas flow.
- To re-light the burner, return the knob to closed “●” position (burner off), **wait for at least 1 minute** and then repeat the lighting procedure.
- **N.B.** If your local gas supply makes it difficult to light the burner with the knob set to maximum, set the knob to minimum and repeat the operation.

COOKING HINTS FOR GAS HOBS

- The burner must be chosen according to the diameter of the pans and energy required.
- The largest can be used for boiling, to seal meat or foods that are cooked quickly, and the smallest for stews and sauces.
- Always ensure that you use the correct size of saucepan.
- For fast boiling, make sure the flame just reaches the edge of the pan. Flames going up the side of the pan means wasted heat and the contents of the pan will take longer to boil.
- For optimum efficiency use a wok or pan no smaller than 230 mm diameter.
- Saucepans with handles which are excessively heavy, in relationship to the weight of the pan, are safer as they are less likely to tip.
- Pans which are positioned centrally on burners are more stable than those which are offset.
- It is far safer to position the pan handles in such a way that they cannot be accidentally knocked.
- When deep fat frying:
 - Fill the pan only one third full of oil.
 - **DO NOT** cover the pan with a lid and **DO NOT** leave the pan unattended.
 - In the unfortunate event of a fire, leave the pan where it is and turn off all controls.
 - Place a damp cloth or correct fitting lid over the pan to smother the flames.
 - **DO NOT** use water on the fire.
 - Leave the pan to cool for at least 30 minutes.

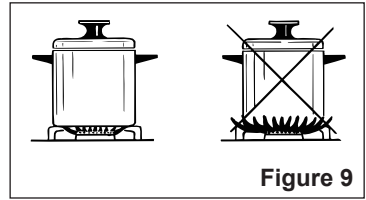


Figure 9

WARNING - VERY IMPORTANT NOTICE

During use cooking vessels become hot. Pay special attention not to touch the hot vessels positioned on the cooking hob especially when operating the control knobs.

DIAMETERS OF PANS WHICH MAY BE USED ON THE BURNERS

BURNERS	MINIMUM	MAXIMUM
Auxiliary	12 cm (*)	14 cm
Semi-rapid	16 cm	20 cm
Triple-ring	24 cm	28 cm
Wok	-	Max 36 cm

do not use pans with concave or convex bases

(*) with small pan adapter: minimum diameter 6 cm

SMALL PAN ADAPTER (fig. 10)

Put it on the auxiliary burner (the smallest) grid when small cookware is being used to prevent the cookware from tipping over.

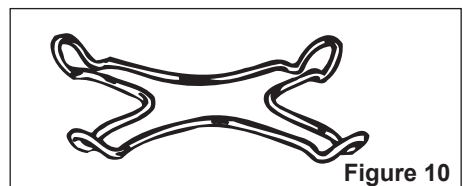


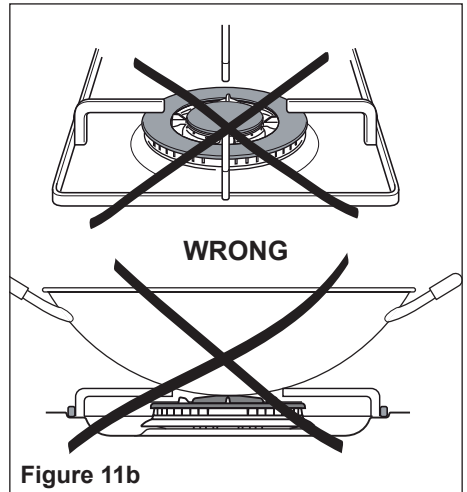
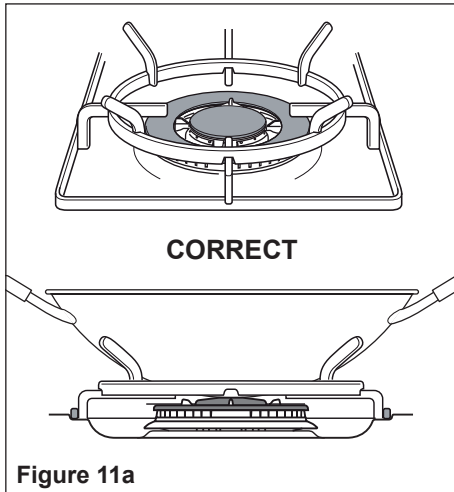
Figure 10

CORRECT USE OF TRIPLE-RING BURNER (THE WOK PAN ADAPTOR IS NOT SUPPLIED WITH THE APPLIANCE BUT IT CAN BE PURCHASED SEPARATELY)

- The flat-bottomed pans are to be placed directly onto the pan-support.
- To use the WOK, you must place the wok stand in the **CORRECT** position as shown in figs. 11a, 11b.

IMPORTANT:

The special grille for wok pans (figs. 11a, 11b) **MUST BE PLACED ONLY** over the pan-rest for the triple-ring burner.



CLEANING and MAINTENANCE

GENERAL ADVICE

- Before you begin cleaning, you must ensure that the appliance is switched off and disconnected from the electrical power supply.
- **Important:** The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.
- Under no circumstances should any external covers be removed for servicing or maintenance except by suitable qualified personnel.
- It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
- Be very careful that no water penetrates inside the appliance.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

WARNING: When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

ENAMELLED PARTS

- All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products.
- Dry preferably with a soft cloth.
- If acid substances such as lemon juice, tomato conserve, vinegar etc. are left on the enamel for a long time they will etch it, making it opaque.

STAINLESS STEEL AND PAINTED OR SILK-SCREEN PRINTED SURFACES

- Clean using an appropriate product. Always dry thoroughly.
- Stainless steel parts must be rinsed with water and dried with a soft and clean cloth. For persistent dirt, use specific non-abrasive products available commercially or a little hot vinegar.

IMPORTANT: These parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

CAUTION: Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

GAS TAPS

- In the event of operating faults in the gas taps, call the Service Department.

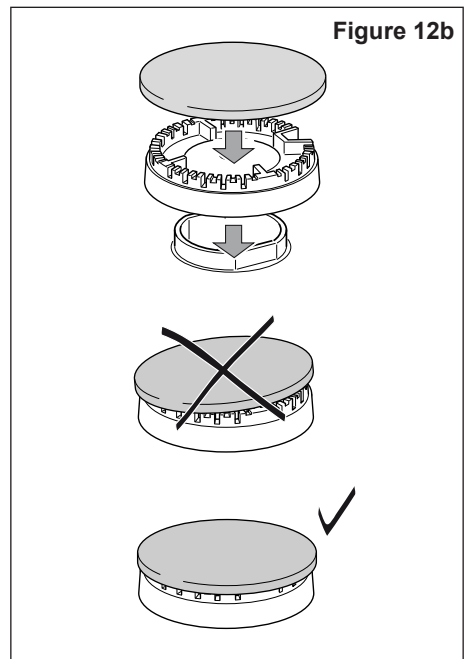
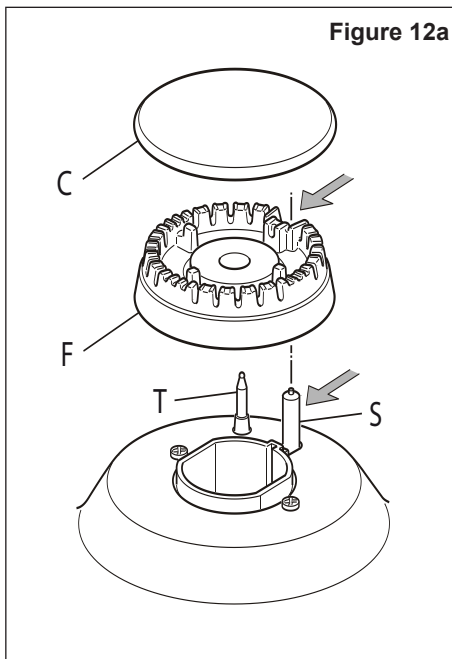
BURNERS AND PAN SUPPORTS

- They can be removed and washed only with soapy water. Detergents can be used but must not be abrasive or corrosive. Do not use abrasive sponges or pads. Do not put in dishwasher.
- After cleaning, they must be well dried and correctly replaced.
- It is very important to check that the pan supports have been correctly positioned. Failure to do so can cause serious problems.
- Check that the electrode “S” (figs. 12a, 13a) next to each burner is always clean to ensure trouble-free sparking.
- Check that the probe “T” (figs. 12a, 13a) next to each burner is always clean to ensure correct operation of the safety valves.
- **The ignition plug and the probe must be very carefully cleaned.**
- **Note: To avoid damage to the electric ignition do not use it when the burners are not in place.**

CORRECT REPLACEMENT OF THE AUXILIARY, AND SEMI-RAPID BURNER

It is very important to check that the burner flame spreader “F” and the cap “C” have been correctly positioned (see figs. 13a and 13b). Failure to do so can cause serious problems.

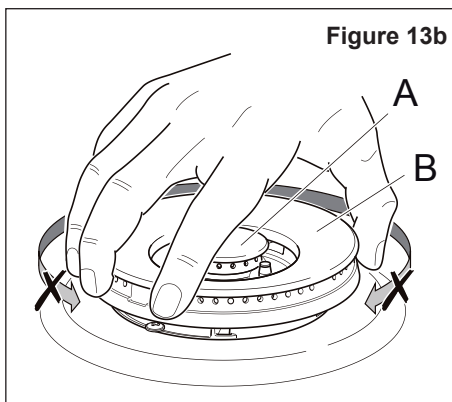
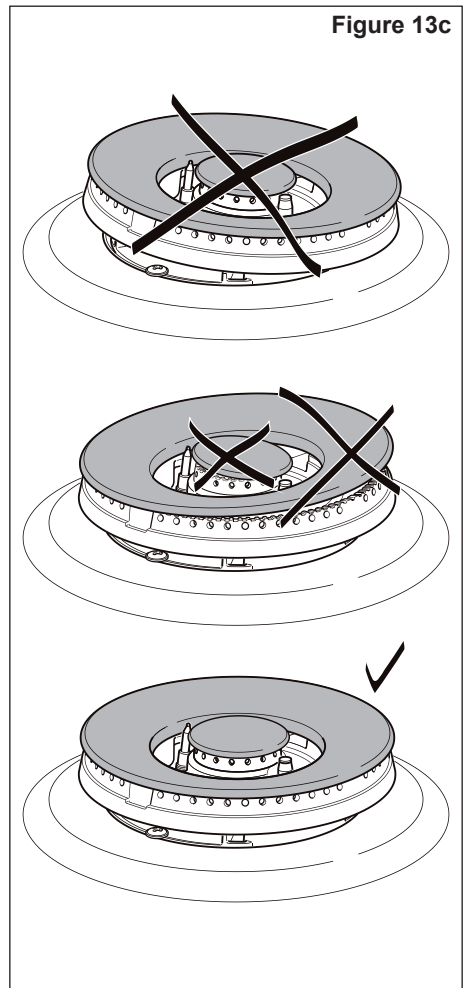
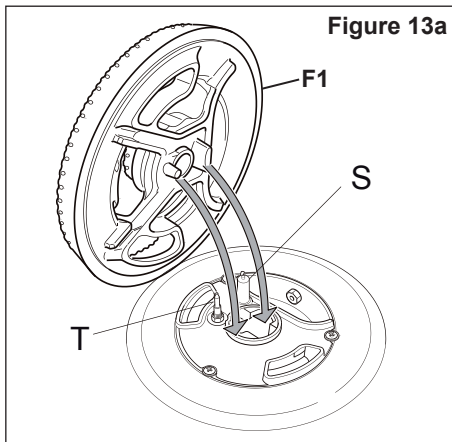
- They shall be level and the flame spreader must not rotate.



CORRECT REPLACEMENT OF THE TRIPLE-RING BURNER

It is very important to check that the burner flame spreader "F1" and the caps "A", "B" have been correctly positioned (see figs. 13a, 13b). Failure to do so can cause serious problems.

- Fit the flame spreader to the housing: the burner ribs must be fitted in their housing as shown by the arrows (see fig. 13a).
- Then position the cap "A" and the ring "B" (see fig. 13b).
- They shall be level and the flame spreader must not rotate (see figs. 13b, 13c).



SERVICE AND MAINTENANCE

If the ignition spark fails to ignite or does not light the gas, check the following items before calling our Customer Service Centre to obtain the nearest Authorised ELBA APPLIANCES Service Agent shared services with Fisher and Paykel Australia PTY LTD (ELBA Appliances AUS, a division of F&P AUS PTY LTD)

- Burner is reassembled and located correctly.
- Spark electrode and white ceramic are clean and dry.
- 230 or 240 VAC power supply is connected.

Contact the local gas utility or our Customer Service Centre to obtain the nearest Authorized Elba Appl. AUS Service Agent.

- You can smell gas when all burners are turned on.
- The burners do not remain alight at the minimum marked setting.
- The burner flame is yellow or emits an unusual odour.

Note that a bi-annual inspection of the appliance by an authorized service agent or your local gas utility will ensure many years of trouble free operation of your appliance.

Servicing the appliance:

Service may be obtained by contacting our Customer Service Centre to locate the nearest Authorised Elba Appl. AUS Service Agent

Servicing shall be carried out only by authorized personnel.

The appliance shall not be modified.

Descriptions and illustrations in this booklet are given as simply indicative.
The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

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