

LIVE WITH  
**ILVE**  
LIVE WITH



**INSTRUCTION MANUAL  
FOR ILFM775KX, ILFM905KX  
& ILFM1124KX GAS COOKTOP**



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**Dear customer,**

We thank you and congratulate you on your choice.

This new carefully designed product, manufactured with the highest quality materials, has been carefully tested to satisfy all your cooking demands.

We would therefore request you to read and follow these easy instructions which will allow you to obtain excellent results right from the start.

May we wish you all the very best with your modern appliance!

**THE MANUFACTURER**

**THIS APPLIANCE IS CONCEIVED FOR DOMESTIC USE ONLY.**

**THE MANUFACTURER SHALL NOT IN ANY WAY BE HELD RESPONSIBLE FOR WHATEVER INJURIES OR DAMAGES ARE CAUSED BY INCORRECT INSTALLATION OR BY UNSUITABLE, WRONG OR ABSURD USE. 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.**

**CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.**

## Index

### Instructions for use

Installation  
Use  
Maintenance

### Instructions for the installer

Installation  
Gas connection  
Electrical connection  
User characteristics

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

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

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THIS APPLIANCE.

DO NOT MODIFY THIS APPLIANCE.

# Instructions for use

## Installation

All the operations concerned with the installation (electrical and gas connections, adaptation to type of gas, necessary adjustments, etc.) must be carried out by **authorised personnel**, in accordance with the standards in force. For specific instructions, kindly read the **part titled Instructions for the installer**.

## Use

### Gas burners

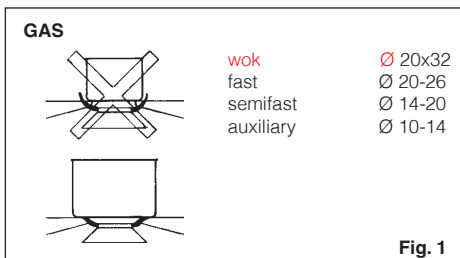
The ignition of the gas burner is carried out by putting a small flame to the upper part holes of the burner, pressing and rotating the corresponding knob in an anti-clockwise manner, until the maximum position has coincided with the marker. When the gas burner has been turned on, adjust the flame according to need. The minimum position is found at the end of the anticlockwise rotation direction. In models with automatic ignition, operate the knob as described above, pressing simultaneously, the corresponding push-button. For models with automatic/ simultaneous (with one hand) ignition, it is sufficient to proceed as described above using the corresponding knob. The electric spark between the ignition plug and the burner provides the ignition of the burner itself. After ignition, immediately release the push-button and adjust the flame according to need. For models with a thermoelectric safety system, the burner is ignited as in the various cases described above, keeping the knob fully pressed on the maximum position for approximately 3/5 seconds. After releasing the knob, make sure the burner is actually lit.

### N.B

- We recommend the use of pots and pans with a diameter matching that of the burner, thus preventing the flame from escaping from the bottom part and surrounding the pot (Fig. 1);

- do not leave any empty pots or pans on the fire;

When cooking is finished, it is also a good norm to close the main gas pipe tap and/or cylinder.



## Important

- of the use appliance produces heat and moisture in the room where it is installed. Make sure the kitchen is sufficiently ventilated; keep natural ventilation holes open or install mechanical ventilation devices (such as a hood).
- Prolonged use of the appliance may require additional ventilation, such as opening a window.
- On floors with thermoelectric protection do not keep the ignite button pushed for more than 15 seconds. If the burner has not ignited after 15 seconds, open the door of the room and wait at least one minute before making a further attempt.
- on floors without protection, should the burner flame go out close the corresponding gas cock and wait at least one minute before making any attempt to ignite it.

## Maintenance

Prior to any operation, disconnect the appliance from the electrical system. For long-life to the equipment, a general cleaning operation must take place periodically, bearing in mind the following:

- the glass and steel parts must be cleaned with suitable non-abrasive or corrosive products (found on the market). Avoid chlorine-base products (bleach, etc.);
- avoid leaving acid or alkaline substances on the working area (vinegar, salt, lemonjuice, etc.);
- the wall and the small covers (mobile parts of the burner) must be washed frequently with boiling water and detergent, taking care to remove every possible encrustation. Dry carefully and check that none of the burner holes is fully or partially clogged;

### Note:

If the taps need to be lubricated, it must be performed by a qualified technician, who should be contacted in the case of any operating problems.

Check periodically the state of conservation of the flexible gas feed pipe. In case of leakage, call immediately the qualified technicians for its replacement.

**DO NOT USE STEAM CLEANERS**

## Abnormal Operation

Any of the following are considered to be abnormal operation and may require servicing:

Yellow tipping of the hob burner flame.

Sooting up of cooking utensils.

Burners not igniting properly.

Burners failing to remain alight.

Burners extinguished by cupboard doors.

Gas valves, which are difficult to turn.

In case the appliance fails to operate correctly, contact the authorised service provider in your area".

# Instructions for the installer

## Installation

This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS 5601 - Gas Installations and any other statutory regulations.

Not for use in marine craft, caravans or mobile homes unless each burner is fitted with flame safeguard.

This appliance is not provided with a combustion product discharge. It is recommended that it be installed in sufficiently aerated places, in terms of the laws in force. The quantity of air which is necessary for combustion must not be below 2.0 m<sup>3</sup>/h for each kW of installed power. See table of burner power.

### Note:

The appliance is in installation class 3.  
The appliance's adjustment parameters are shown on the plate attached to its housing.

## Positioning (Fig. 2)

The cook top is designed to be built in to a work surface as shown in the figure.

Before installing the cook top, install the gasket seal (X) around the entire perimeter of the hole where it will be inserted.

The dimensions of the hole are shown in figures 6-7-8-9. For Filotop models, the perimeter of the hole must be lowered by a depth of 1.5 mm.

The hole does not need to be milled for Semifilotop models.

The cook top can be installed on different materials such as brickwork, steel, marble, conglomerates, synthetics, wood and wood covered with plastic laminates.

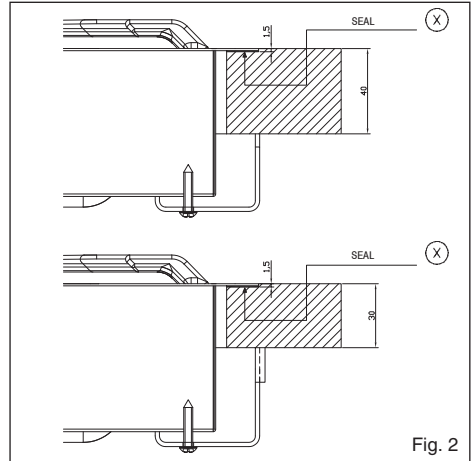


Fig. 2

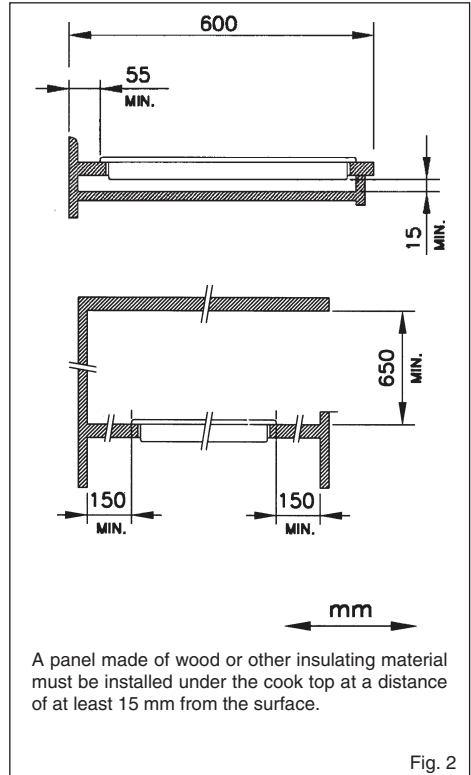
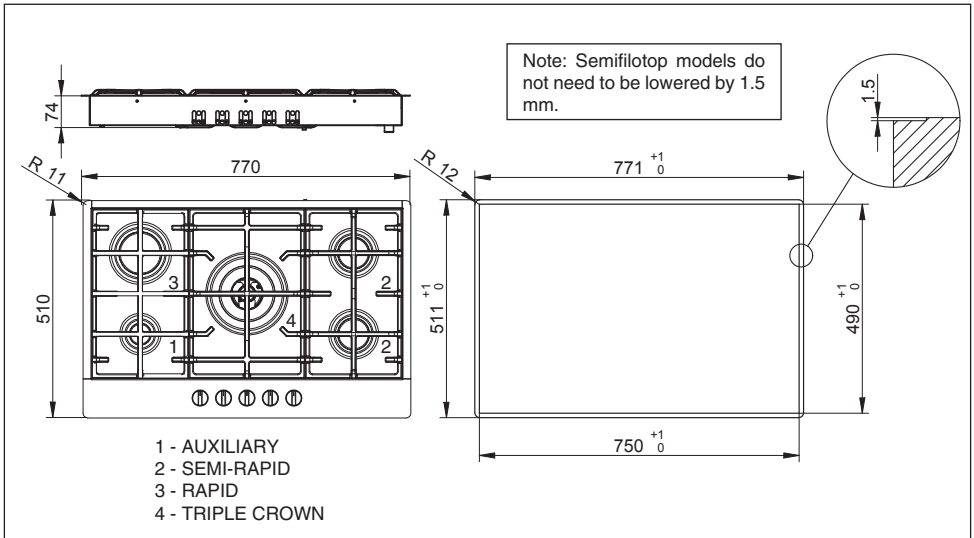
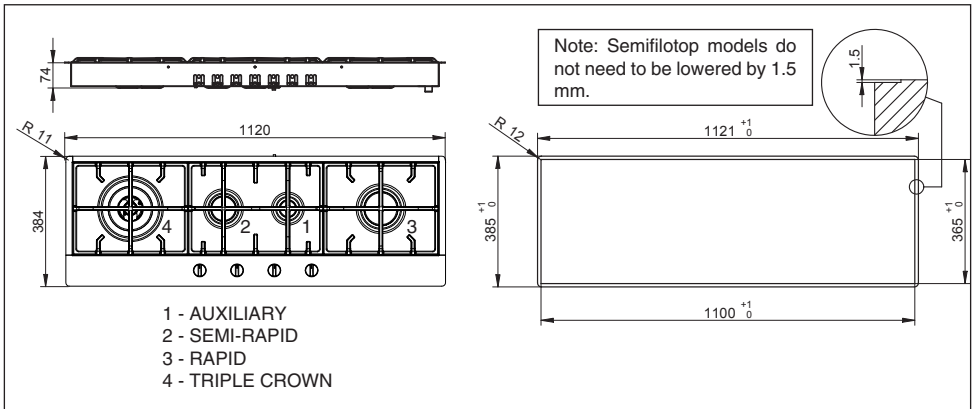
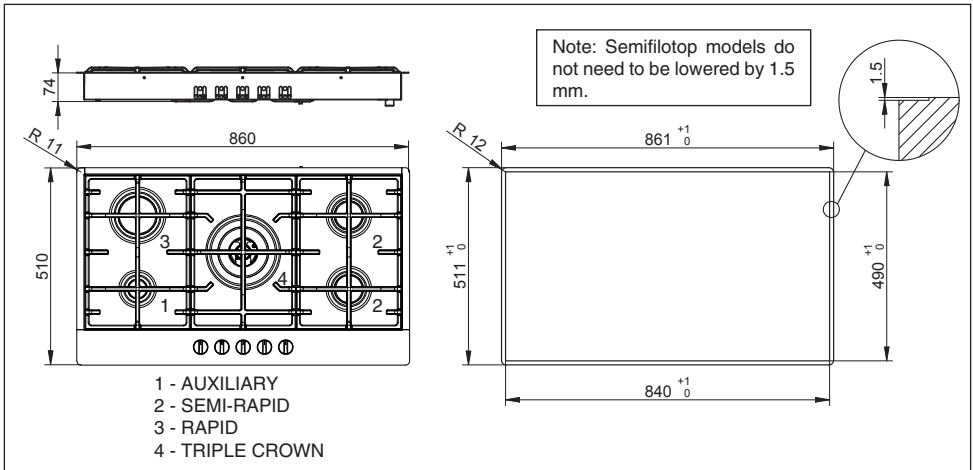


Fig. 2



The Gas Connection is male 1/2" BSP and is situated at the right hand rear of the appliance, 30mm from the side and 35mm from the edges of the cooktop base.

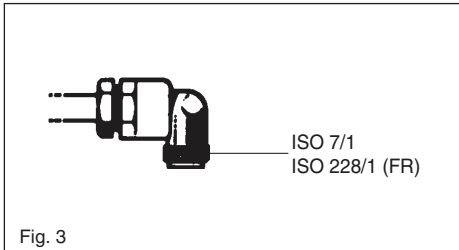


### Gas connection (Fig. 3)

The connection to a gas tank or gas line must be made by **authorised personnel in accordance with AS 5601** after making sure that the cook top is prepared for the type of gas available.

If not, see: "Adapting to different types of gas".

Also check that the feed pressure falls within the values shown in the table: "User characteristics".



### Metal rigid/semi-rigid connection

Make the hook-up with metal fittings and pipes (even flexible hoses) so as not to stress the components inside the cook top.

Note: - After installation, use soapy water to check the perfect seal of the entire connection system.

Important note: make the connection using only metal fittings and pipes (flexible, continuous-wall steel hoses or rigid copper or steel tubing) and in such a way that its entire length can be inspected.

#### For connection with a Flexible Hose

The hotplate can be connected with a Flexible Hose, which complies with AS/NZS 1869 (Australian Approved), 10mm ID, class B or D, no more than 1.2m long and in accordance with AS5601. Ensure that the Hose does not contact the hot surfaces of the hotplate, oven, dishwasher or other appliance that may be installed underneath or next to the hotplate.

**WARNING:** Ensure that the hose assembly is restrained from accidental contact with the flue or flue outlet of an underbench oven. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks. The supply connection point shall be accessible with the appliance installed.

### Electrical connection (Fig. 4)

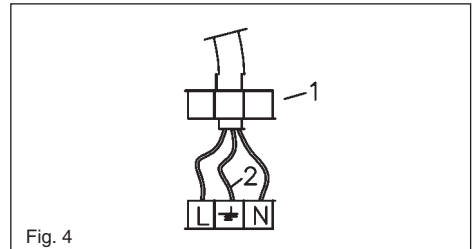
The installer must be qualified and is responsible for correct electrical connections and following safety standards.

Prior to carrying out the electrical connection, please ensure that:

- the plant characteristics are such as to follow what is indicated on the **data** plate placed at the bottom of the working area;
- that the plant is fitted with an efficient earth connection. The earth connection is compulsory in terms of the law.

Should there be no cable and/or plug on the equipment, use suitable absorption material for the working temperature as well, as indicated on the **data** plate. Under no circumstance must the cable reach a temperature above 50°C of the ambient temperature.

If connecting directly to the mains power supply, fit a multi-pole switch of a suitable size for the rated capacity with a clearance distance which completely disconnects the power line under overvoltage category III conditions, consistently with the rules of installation (the yellow/green earth wire must not be interrupted). The plug or monopolar switch must be easily reached on the installed equipment.



If the power cord is damaged, it must be replaced by the manufacturer, its service department or a person with similar qualifications, so as to prevent any risk.

## Adaptation to various types of gas (Fig. 5)

Should the appliance be pre-set for a different type of gas than available, proceed as follows:

- replace the injector (Fig. 5) with the corresponding type of gas to be used (see table "User characteristics");
- to adjust to the minimum, use a screwdriver on the screw placed on the tap (Fig. 6) after turning the tap to its minimum position. For **Universal LPG** screw tight.

## Data label

The Data Label is located on the bottom cover of the appliance. A duplicate Data Label is supplied to adhere in an accessible area next to the appliance. This appliance is suitable for Natural Gas and Universal LPG; ensure that the available gas supply matches the Data Label.

## Before Leaving

Check all connections for gas leaks with soap and water. **DO NOT** use a naked flame for detecting leaks. Ignite all burners both individually and concurrently to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and concurrently. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

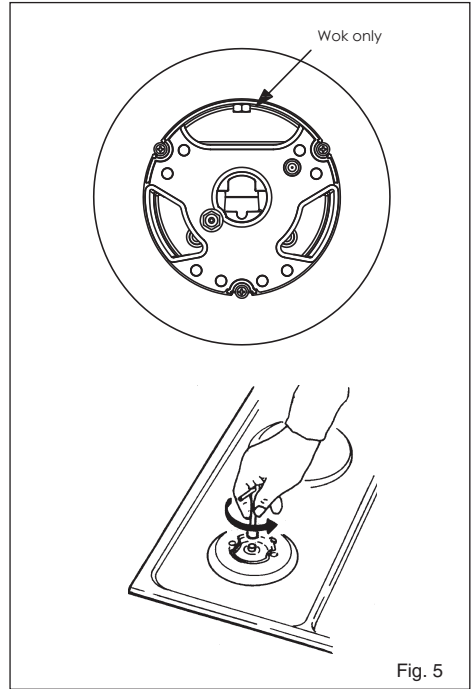


Fig. 5

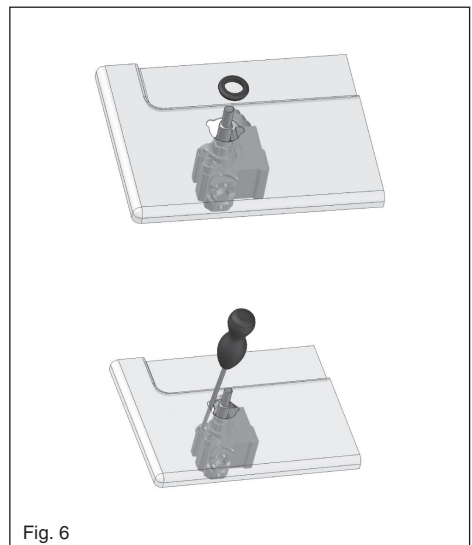


Fig. 6

USER CHARACTERISTICS			
GAS BURNERS			
GAS TYPE - PRESSURE	BURNER	Ø INJECTORS 1/100	NOMINAL GAS CONSUMPTION MJ/h
Natural Gas - 1.00 kPa	auxiliary	92	4.1
	semi-rapid	117	6.9
	rapid	155	11.7
	wok	163	12.5
Universal LPG - 2.75 kPa	auxiliary	56	4.1
	semi-rapid	70	6.9
	rapid	94	11.9
	wok	94	12.0

**Eurolinx Pty Limited A.B.N. 50 001 473 347 trading as ILVE ("ILVE")**

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**P: 1300 856 411**

### WARRANTY REGISTRATION

Your ongoing satisfaction with your ILVE product is important to us. We ask that you complete the enclosed Warranty Registration Card and return it to us so that we have a record of the ILVE product purchased by you. Alternatively, you can now register your warranty online at <http://support.eurolinx.com.au/>

### PRIVACY

ILVE respects your privacy and is committed to handling your personal information in accordance with the National Privacy Principles and the Privacy Act 1988 (Cth). A copy of the ILVE Privacy Policy is available at [www.ilve.com.au](http://www.ilve.com.au). ILVE will not disclose any personal information set out in the Warranty Registration Card ("Personal Information") without your consent unless required by:

1. law;
2. any ILVE related company;
3. any service provider which provide services to ILVE or assist ILVE in providing services (including repair and warranty services) to customers. Our purpose in collecting the Personal Information is to keep a record of the ILVE product purchased by you, in order to provide a better warranty service to you in the unlikely event that there is a problem with your ILVE product. ILVE may contact you at any one or more of the addresses, email addresses or telephone numbers set out in the Warranty Registration Card. Please contact ILVE on 1300 694 583 should you not wish to be contacted by ILVE.

### WARRANTY

#### 1. Warranty

ILVE warrants that each ILVE product will remain, for a period of twenty four (24) months computed from the date of purchase of the ILVE product, free from defects arising in the manufacture of the ILVE product ("Warranty"). Except for consumer guarantees set out in the Competition and Consumer Act 2010 (Cth) ("Act"), ILVE does not make any further warranties or representations in relation to ILVE products.

#### 2. What is not Covered by the Warranty.

The Warranty does not apply if an ILVE product is defective by a factor other than a defect arising in the manufacture of the ILVE product, including but not limited to:

- (a) damage through misuse (including failure to maintain, service or use with proper care), neglect, accident or ordinary wear and tear (including deterioration of parts and accessories and glass breakage);
- (b) use for purpose for which the ILVE product was not sold or designed;
- (c) use or installation which is not in accordance with any specified instructions for use or installation;
- (d) use or operation after a defect has occurred or been discovered;
- (e) damage through freight, transportation or handling in transit (other than when ILVE is responsible);
- (f) damage through exposure to chemicals, dusts, residues, excessive voltage, heat, atmospheric conditions or other forces or environmental factors outside the control of ILVE;
- (g) repair, modification or tampering by the purchaser or any person other than ILVE, an employee of ILVE or an authorised ILVE service contractor\*;
- (h) use of parts, components or accessories which have not been supplied or specifically approved by ILVE.
- (i) damage to surface coatings caused by cleaning or maintenance using products not recommended in the ILVE product handbook provided to the purchaser upon purchase of the ILVE product;
- (j) damage to the base of an electric oven due to items having been placed on the base of the oven cavity or covering the base, such as aluminium foil (this impedes the transfer of heat from the element to the oven cavity and can result in irreparable damage); or
- (k) damages, dents or other cosmetic imperfections not affecting the performance of the ILVE in respect of an ILVE product purchased as a "factory second" or from display

The Warranty does not extend to light globes used in ILVE products.

#### 3. Domestic Use

Each ILVE product is made for domestic use. This Warranty may not extend to ILVE products used for commercial purposes.

#### 4. Time for Claim under the Warranty

You must make any claim under this Warranty within twenty eight (28) days after the occurrence of an event which gives rise to a claim pursuant to the Warranty, by booking a service call on the telephone number below.

Continued over...

### 5. Proof of Purchase

Customers must retain proof of purchase in order to be eligible to make a warranty claim in respect of an ILVE product.

### 6. Claiming under the Warranty

Customers will bear the cost of claiming under this Warranty unless ILVE determines the expenses are reasonable, in which case the customer must claim those expenses by providing written evidence of each expense to ILVE at the address on the Warranty Registration Card.

### 7. Statutory Rights

(a) These terms and conditions do not affect your statutory rights.

(b) The limitations on the Warranty set out in this document do not exclude or limit the application of the consumer guarantees set out in the Act or any other equivalent or corresponding legislation in the relevant jurisdiction where to do so would:

(i) contravene the law of the relevant jurisdiction; or

(ii) cause any part of the Warranty to be void.

(c) ILVE excludes indirect or consequential loss of any kind (including, without limitation, loss of use of the ILVE product) and (other than expressly provided for in these terms and conditions) subject to all terms,

conditions and warranties implied by custom, the general law, the Act or other statute.

(d) The liability of ILVE to you for a breach of any express or non-excludable implied term, condition or warranty is limited at the option of ILVE to:

(i) replacing or repairing the defective part of the ILVE product;

(ii) paying the cost of replacing or repairing the defective part of the ILVE product;

(iii) replacing the ILVE product; or

(iv) paying the cost of replacing the ILVE product.

(e) Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

### 8. Defects

Any part of an ILVE product deemed to be defective and replaced by ILVE is the property of ILVE. ILVE reserves the right to inspect and test ILVE products in order to determine the extent of any defect and the validity of a claim under the Warranty.

\*For your closest ILVE authorised service agent please contact ILVE on 1300 856 411 or visit <http://support.ilve.com.au/> or

Email: [customercare@eurolinx.com.au](mailto:customercare@eurolinx.com.au)

**ALL SERVICE CALLS MUST BE BOOKED THROUGH THE ILVE SERVICE AND WARRANTY DEPARTMENT ON 1300 856 411**

**01062014**

## Warranty Card tear off

WARRANTY REGISTRATION CARD  
01062014

Please complete and send to ILVE at: REPLY PAID 83617  
LEICHHARDT NSW 2040

Last Name:		First Name:	
Address:			
State:	Postcode:	Email:	
Home Phone:		Mobile:	
Purchase Date:    /    /		(Please attach proof of purchase to validate warranty)	

MODEL NUMBER	SERIAL NUMBER (if you cannot locate the serial number please call ILVE on 1300 85 64 11)
1	
2	
3	
4	

01062014





Australia National Telephone Number 1300 MYILVE (694 583)  
New Zealand Telephone Number 0508 458 369

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