USE, INSTALLATION AND MAINTENANCE INSTRUCTIONS FOR BUILT-IN HOTPLATE

Dear Customer

Thank you for purchasing a OMEGA Cooktop.

You will find that the clean lines and modern look of your OMEGA Cooktop blends perfectly with your kitchen décor. It is easy to use and performs to a high standard.

OMEGA also makes a range of products that will enhance your kitchen such as ovens, rangehoods, dishwashers, microwaves, sinks and taps.

There are models to complement your new OMEGA Cooktop.

Of course we make every effort to ensure that our products meet all your requirements, and our Customer Relations department is at your disposal, to answer your questions and to listen to all your suggestions (see back cover of manual).

Please complete the warranty section of this manual and keep your receipt as proof of purchase. Retain all documents relating to the purchase of this products.

OMEGA is committed to providing increasingly efficient products that are easy to use, respect the environment and are attractive and reliable.

OMEGA

omega

MOD: OCG63FXX

MOD: OCG64FXX

MOD: OCG95FXX

PLEASE READ THIS MANUAL BEFORE INSTALLING THE HOTPLATE.

We ask that you carefully read the instructions within this booklet to enable you to abtain quality results from the outset.

The appliance must be installed only by an authorised person in compliance with the instructions provided. The manufacturer declines all responsability for improper installation which may harm persons and animals and damage property.

The appliance must be used for the purpose for which it was expressly designed. Any other use (eg heating rooms) is considered to be improper and consequently dangerous. The manufacturer declines all responsability for damage resulting from improper and irresponsible use.

The manufacturer shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors. The designs in the figures are purely indicative.

The manufacturer also reserves the right to make any modifications to the products as may be considered necessary, useful or in the interests of the user, without jeopardizing the main functional and safety features on the products themselves.

If your hotplate requires service, please contact your local customer service centre or your nearest **OMEGA** agent listed at the back of this booklet.

COD. 04067 Omega 16.01.2017 REV0

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.

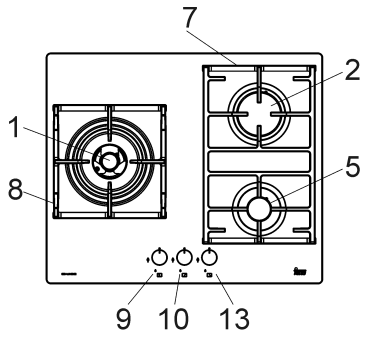
During operation the work surfaces of the cooking area become very hot: keep children away!

In case of hotplate glass breakage:
- ***shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply;***
- ***do not touch the appliance surface;***
- ***do not use the appliance.***

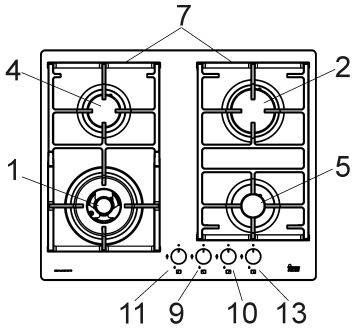
Call the Sales Service Centres

DESCRIPTION OF HOBS

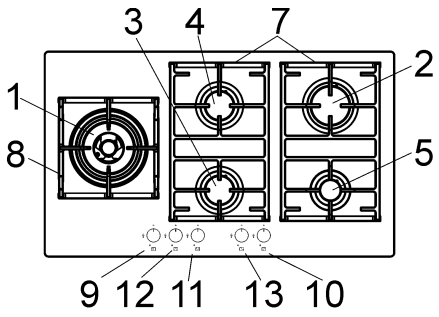
MOD: OCG63FXX



MOD: OCG64FXX



MOD: OCG95FXX



	Natural	U-LPG
1 Duble Crown gas burner	14.5 MJ/h	12.6 MJ/h
2 Rapid gas burner	12.0 MJ/h	10.4 MJ/h
3 Semirapid reduced gas burner	5.4 MJ/h	4.86 MJ/h
4 Semirapid gas burner	7.1 MJ/h	6.3 MJ/h
5 Auxiliary gas burner	4.1 MJ/h	3.6 MJ/h

7 Pan stands
8 Pan stands Duble Crown
9 Burner n° 1 control knob
10 Burner n° 5 control knob
11 Burner n° 4 control knob
12 Burner n°3 control knob
13 Burner n°2 control knob

Attention: this appliance has been manufactured for domestic use only and it 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:

- 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.

Note: you are advised not to try and light a burner if the flame divider (burner Cap) is not correctly placed

In the event of the Burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for a least 1 minute.

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*
	Natural	*U-LPG*	
Ultra rapid/WOK	14.5 MJ/h	12.6 MJ/h	24 - 26
Rapid	12.0 MJ/h	10.4 MJ/h	20 - 22
Semirapid reduced	5.4 MJ/h	4.86 MJ/h	16 - 18
Semirapid	7.1 MJ/h	6.3 MJ/h	16 - 18
Auxiliary	4.1 MJ/h	3.6 MJ/h	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 situation.
- 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 check on foods requiring oil and grease to cook since these products can easily catch fire.
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- Should a crack appear on the surface of the glass, disconnect the appliance from the electricity supply immediately.
- Do not place pans with an unstable or deformed bottom on the burner, as these may tip or spill their contents, causing accidents.
- DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THIS APPLIANCE.
- Do not use the hob as a work surface.
- This product is not to be installed in marine crafts, caravans, or mobile homes.
- Containers wider than the unit are not recommended.
- Avoid scraping the pans on the glass surface, as the surface may become scratched.
- DO NOT MODIFY THIS APPLIANCE.
- DO NOT USE AS A SPACE HEATER.

Burner designation:

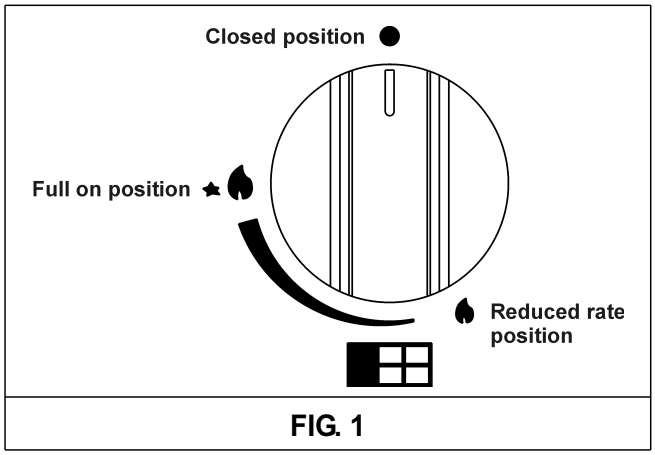


FIG. 1

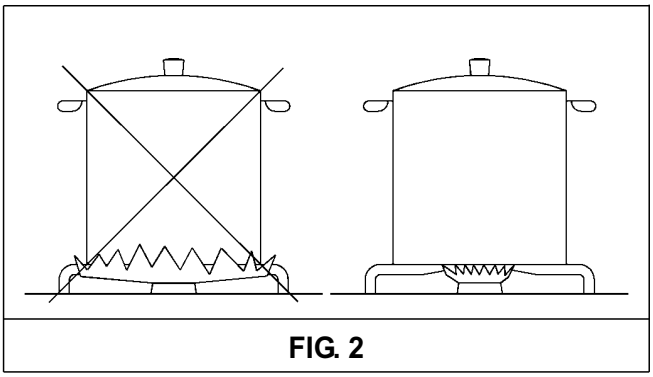


FIG. 2

USE

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. A) and by activating the mechanical aeration device (suction hood or electric fan fig. B and fig. C).
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.
-The 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 supervised or instruction concerning use of the appliance by a responsible person for their safely.
- Young children should be supervised to ensure that they do not play with the appliance.

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.

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

(*) Air inlet - minimum section 100 cm²

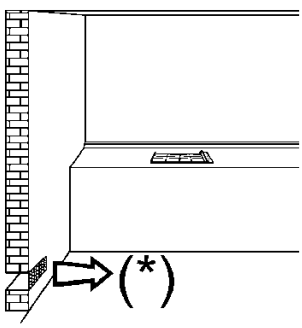


FIG. A

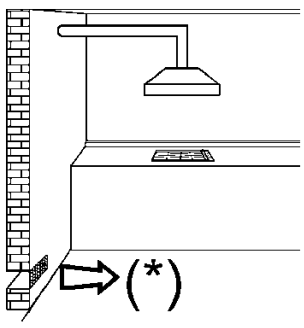


FIG. B

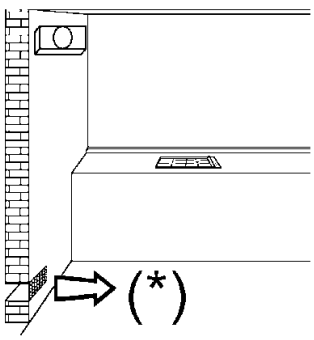


FIG. C

USE

WARNINGS AND ADVICE FOR THE USER:

- Do not attempt to change the technical characteristics of the product because it can be dangerous.

- If you decide longer 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 hotplate 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 Customer Care Department.

Abnormal operations:

Any of the following are considered to be anormal 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.

- Burner extinguished by cupboard doors.

- Gas valves which are difficult to turn.

Do not place anything, eg. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance my result.

Do not remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect heat onto the hotplate.

Do not use large pots or heavy weights which can bend the pan support or deflect flame onto the hotplate.

Locate pan centrally over the burner so that it is stable and does not overhang the appliance.

Use only a wok support supplied or recommended by the manufacturer of the appliance.

CLEANING

IMPORTANT:
Always disconnect the appliance from the gas and electricity mains before carrying out any cleaning operation.

2) HOTPLATE

Periodically wash the hot plate, the enamelled stell pan support, the enamelled burner caps “A”, “B” and “C” and the burner heads "T" (see fig. 3 and 3/A) with lukewarm soapy water. They should also be cleaned plugs "AC" and flame detection "TC" (see fig. 3). Clean them gently with a small nylon brush as shown (see fig. 3/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 glass 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. 3) have not become clogged by foreign bodies.***
- ***Check that the enamelled burner cap “A-B-C” (fig. 3-3/A) has been correctly positioned on the burner head. It must be steady.***
- ***The pan support must be placed in the appropriate centering pins verifying the perfect stability***
- ***Do not force the taps if they are difficult to open or close. Contact an Authorised Service Centre for repairs.***
- ***Don’t use steam jets for cleaning the hotplate.***

MAINTENANCE SCHEDULE

Clean the cooktop surface after every use as specified within this manual.
Clean burner top and trivet at least once a week, or after any spillage.
Gas inlet pipes should be checked periodically for leakages (see section on leak testing) a minimum of every 12 months.
Lubrication of gas valves - this can only be performed by an authorised person. It may be required if the gas tap become stiff and difficult to turn.

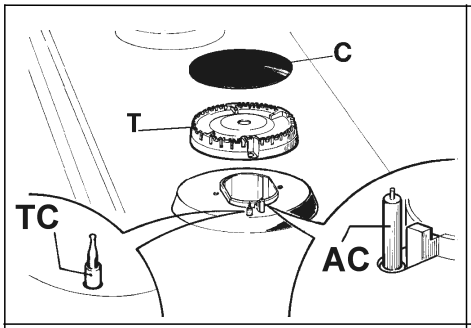


FIG. 3

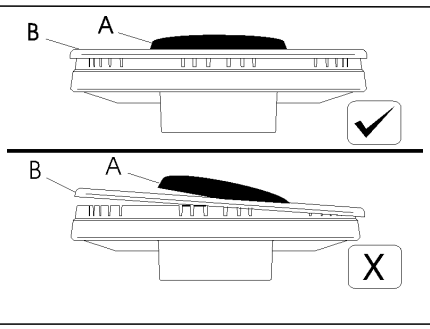


FIG. 3/A

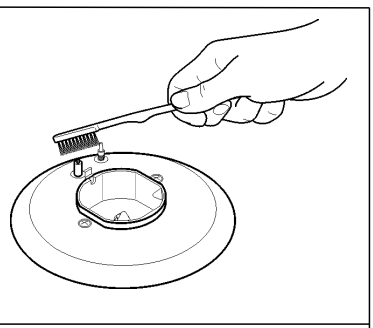


FIG. 3/B

INSTALLATION

TECHNICAL INFORMATION FOR THE INSTALLER

This appliance shall be installed only by authorised personnel and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal codes, electrical wiring regulations, AS/NZS 5601- Gas Installation and any other statutory regulations. Ventilation must be in accordance with AS/NZS 5601 - Gas installation. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings safe limits.

The wall and bench surfaces must be capable of sustaining temperatures of 75 °C. All laminates, fixing adhesive and surfacing materials should be certified suitable for this temperature.

CAUTION:
the installer shall test the appliance before leaving. Test the safety operation of the ignition system on all burners individually and combined.

3) INSTALLING THE HOTPLATE

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 cooktop will be installed are indicated in either fig. A-B-C. Always comply with the measurements given for the hole into which the appliance will be recessed (see fig. 4-4/a).

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

Any adjoining wall surface situated within 200 mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150 mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 650 mm (fig.4/A) above the top of the burner and no construction shall be within 450 mm above the top of the burner. A minimum depth of 70 mm from the top of the worktop surface must be provided for the appliance.

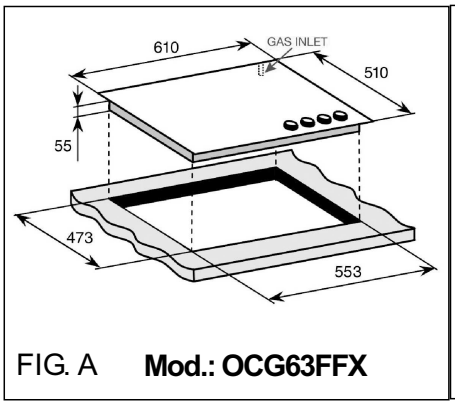


FIG. A **Mod.: OCG63FFX**

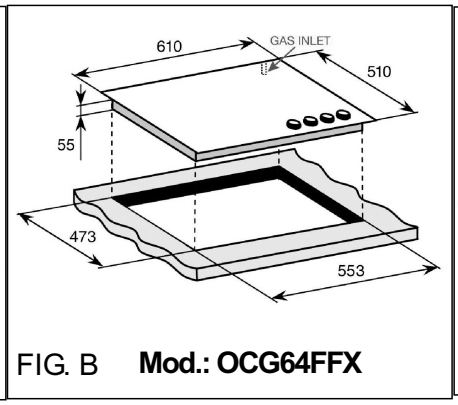


FIG. B **Mod.: OCG64FFX**

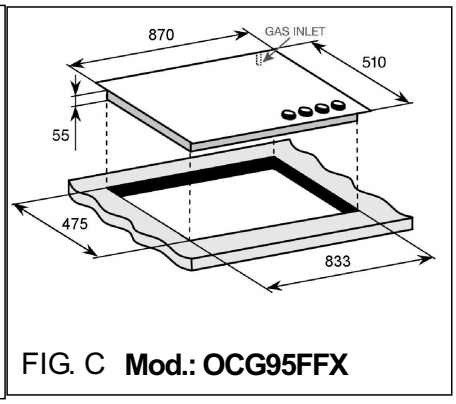


FIG. C **Mod.: OCG95FFX**

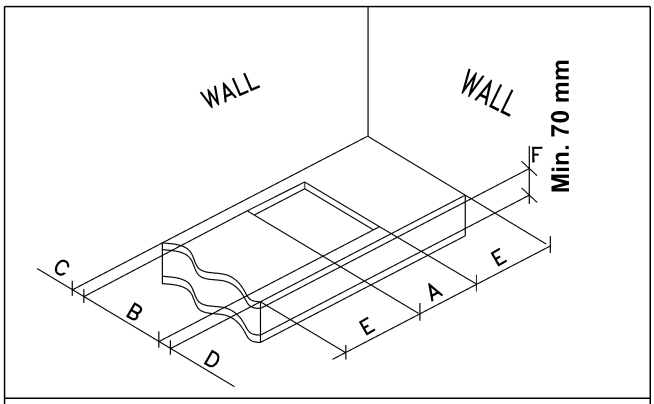


FIG. 4

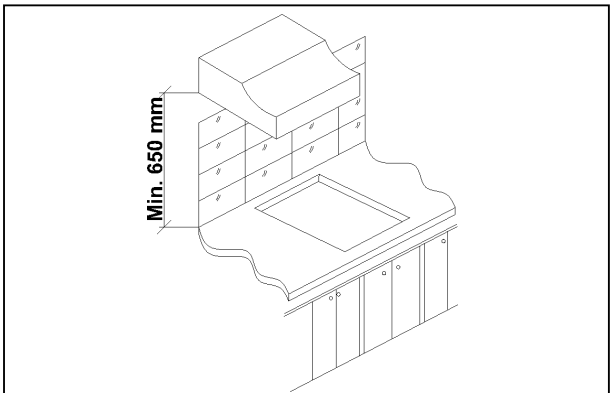


FIG. 4/a

INSTALLATION

4) FIXING THE HOTPLATE

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

- Take off all the movable parts of the hob.
- Cut the seal in 4 parts of the necessary length to positionning it on the 4 edges of the glass.
- Overturn the hotplate and correctly position seal "E" (fig. 5) under the edge of the hotplate itself, so that the outer side of the seal perfectly matches the outer edge of the hotplate. The ends of the strips must fit together without overlapping.
- Evenly and securely fix the seal to the hotplate, 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.
- Position the hob in the hole in the unit and fasten it in place using the appropriate screws "F" and the fastening hooks "G" (fig. 6).
- When the appliance is installed so that the base can be touched, we recommend fitting a protecting shield. **This shield must be at least 70 mm below the base of the bench top (fig. 4**). Timber or other suitable material may be used provided it is capable of withstanding the appliance temperatures. Ensure that the supply connection point is accessible with the appliance installed. To facilitate shield may need to be removable.

NOTE: do not fix the hotplate into the bench with sealant (ie silicon) as this may void the warranty. Use only the seals provided.

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.

COMPLY WITH THE DIMENSIONS (in mm)

	A	B	C	D	E	F
3F-4F (60)	553	473	63.5	63.5	175 min.	70 min.
5F (90)	833	475	62.5	62.5	73.5 min.	70 min.

Caution: Do not allow the glass (A) lay directly on the work top. it is the bottomshelf (B) that has to be in touch with the work top (see fig. D).

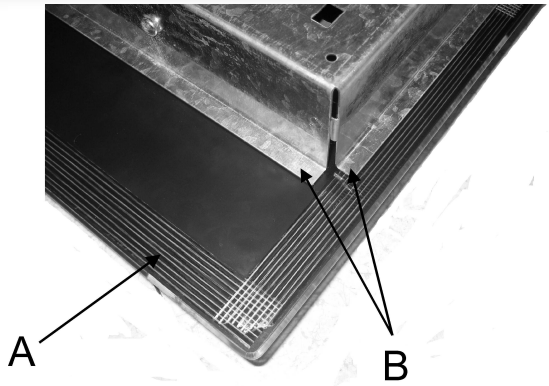


FIG. D

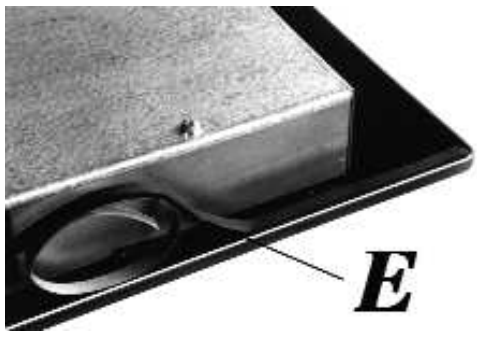


FIG. 5

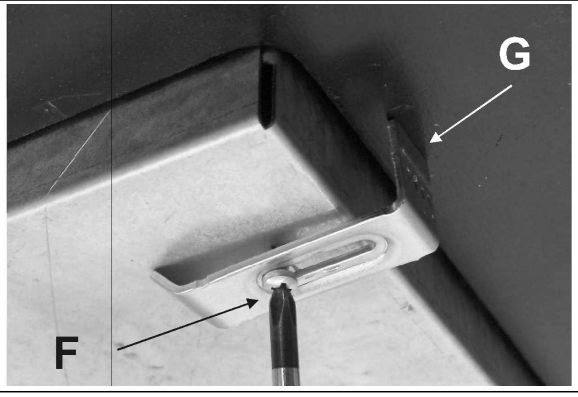


FIG. 6

INSTALLATION

5) GAS CONNECTION

The gas connection is located in the rear and on the right hand underside of these appliances:
24 mm (***mod***: **OCG63FFX - OCG64FFX*),***
230 mm (mod: **OCG95FFX*).***

There are two ways to carry out the connection to the main gas line:
A. The hotplate can be connected with rigid pipe as specified in AS/NZS 5601.
B. If installing with a hose assembly, install with a hose assembly that complies with AS/ANZ 1869 (Australian Certified), 10 mm ID, class B or D, no more than 1.2 m long and in accordance with AS/NZS 5601. Ensure that the hose does not contact the hot surfaces of the hotplate, oven, dishwasher or any other appliance that may be installed underneath or next to the hotplate. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length with the hotplate in the installed position.
Unions compatible with the hose fittings must be used and all connections tested for gas leaks.
The gas supply connection point must be accessible with the appliance installed..

Warning: ensure that the hose assembly is restrained from accidental contact with the flue or flue outlet of an underbench oven.

Natural Gas
Natural Gas installations require the connection of a gas regulator at the appliance. This regulator is supplied with the appliance on purchase.

Assemble the regulator (noting the gas flow direction) and transition pieces (supplied with the appliance), in accordance with figure 7.
The transition piece on the supply side of the regulator must be provided by the installer.

Liquified Petroleum Gas.
In a Universal LP Gas installation the gas regulation is made at the gas cylinder and regulation at the appliance is not required. To connect supply to the appliance use transition pieces as shown in figure 8. These pieces are supplied with the appliance on purchase.

WARNING:
THE BURNER FLAME MUST BE ADJUSTED BY THE INSTALLER.
FAULTY INSTALLATION WILL NOT BE COVERED UNDER WARRANTY.
THE APPLIANCE IS FACTORY SET FOR NATURAL GAS. THE TEST POINT PRESSURE SHOULD BE ADJUSTED TO 1.00kPa WITH THE WOK BURNER OPERATING AT MAXIMUM.

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.

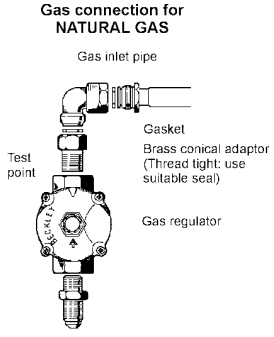


FIG. 7

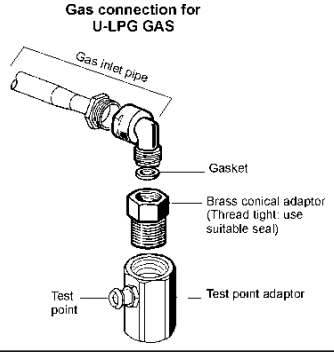


FIG. 8

INSTALLATION

6) ELECTRICAL CONNECTION

The appliance is supplied with a 1800 mm long flexible supply lead.
The point of attachment for this lead is located at the rear and on the underside of the appliance 380 mm from the right hand side.
The voltage and power consumption are detailed on the underside of the appliance. Ensure that the appliance is correctly rated to the supply.
Connect appliance by way of a switched power point.

THE APPLIANCE MUST BE EARTHED

Ensure that this power point is properly earthed. Look at the connection wiring diagrams (fig. A-B and C).

Warning: in order to avoid any hazard, any electrical work performed on this equipment or its associated wiring, should only be done by persons a qualified by the supplier or similarly qualified persons.

The socket outlet for this hotplate shall be installed near the hotplate and shall be easily accessible.

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 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 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 hotplate).
- 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:

- Fit a standard plug suited to the load indicated on the data label to the cable.
- Fit the wires following figure "**D**" taking care of respecting the following 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 overtemperature of 90 °C.
- Never use reductions, adapters of shunts for connection since these could create false contacts and lead to dangerous overheating.

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.

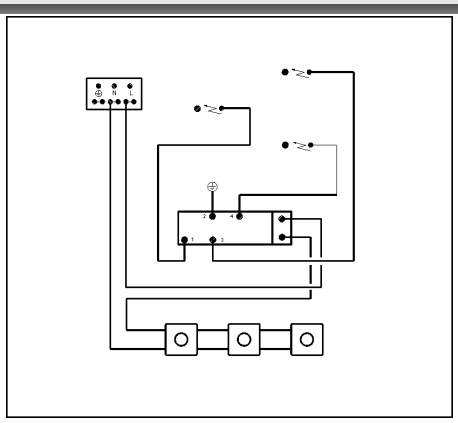


FIG.A

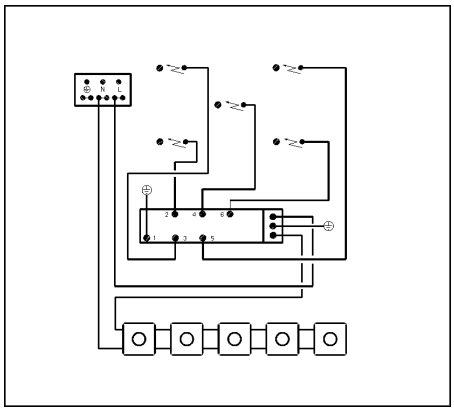


FIG.B

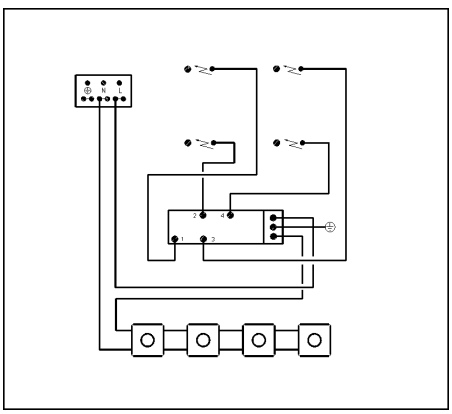


FIG.C

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.

a) Data Label

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

b) Before Leaving

Check that there are no gas leaks, but do not use a naked flame to detect gas leaks. Ignite all burners both individually and concurrently to ensure correct operation of gas valves, burners, ignition and if fitted, flame failure valves.Turn gas taps to low flame position and observe stability of the flame. 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.

7) TAPS

Our taps are suitable for all gas, they are male conical type.

"Reduced rate" adjustment

- Switch on the burner and turn the relative knob to the "Reduced rate" position (small flame fig.1- pag. 3).
- Remove knob "M" (fig. 9 and 9/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. 9) 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. 9) or in the hole ''C'' inside the shaft of tap (fig 9/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.

It is understood that only burners operating with Natural gas should be subjected to the above mentioned adjustments.

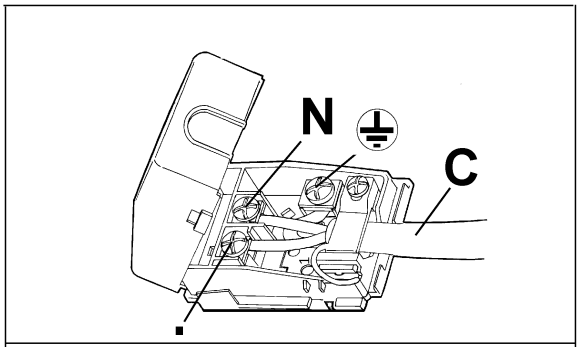


FIG. D

TAPS LUBRIFICATION

Should a tap being blocked, do not force and ask for Technical Assistance.

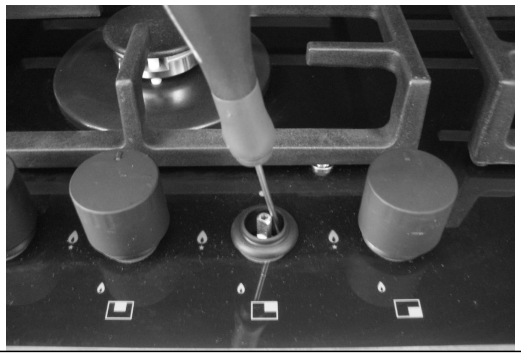


FIG. 9

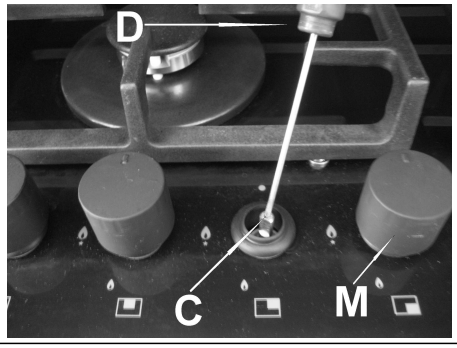


FIG. 9/A

CONVERSIONS

8) UNIVERSAL LP GAS TO NATURAL GAS CONVERSION PROCEDURE

Appliance models: Gas Vitroceramic hotplate models:

Mod: OCG63FFX	**3 Burners**
Mod: OCG64FFX	**4 Burners**
Mod: OCG95FFX	**5 Burners**

1. Remove each burner cap and burner skirt.
2. Remove the Universal LP Gas main injector with a 7 mm/VF tube spanner and replace with the appropriate size Natural Gas injector for each burner. The following injector sizes are required for Natural Gas:

Burner	***Main injector***
Wok	1.75 B mm
Rapid	1.55 mm
Semi Rapid Reduced	1.05 mm
Semi Rapid	1.20 mm
Auxiliary	0.90 mm

3. Shut off gas supply to the appliance.
4. Disconnect gas inlet pipe from the Universal LP Gas test point inlet fitting.
5. Remove the Universal LP Gas test point inlet fitting from the appliance.
6. Fit the Natural Gas Regulator supplied in the conversion kit.
7. Connect the gas supply to the Regulator.
8. Check for gas leaks. Do not use a naked flame to check for gas leaks.
9. Adjust the gas pressure to 1.00 kPa.
10. Remove the control knob, with a thin shaft blade screwdriver down the centre of each gas valve shaft, screw the by-pass injector anti-clockwise. Test the appliance on both high and low flame for each burner. If the burner fails to remain alight or the flame is not stable on the simmer setting, adjust the by-pass screw, until flame is stable.
11. If not already removed, remove the “Only for use with Universal LP Gas” label adhered to the bottom panel near the gas connection.
12. Fit the new data label included in the gas conversion kit.

9) NATURAL GAS TO UNIVERSAL LP GAS CONVERSION PROCEDURE

Appliance models: Gas Vitroceramic hotplate models:

Mod: OCG63FFX	**3 Burners**
Mod: OCG64FFX	**4 Burners**
Mod: OCG95FFX	**5 Burners**

1. Remove each burner cap and burner skirt.
2. Remove the Natural Gas main injector with a 7 mm/VF tube spanner and replace with the appropriate size Universal LP Gas main injector for each burner. The following injector sizes are required for Universal LP Gas:

Burner	***Main injector***
Wok	1.00 B mm
Rapid	0.91 mm
Semi Rapid Reduced	0.60 mm
Semi Rapid	0.70 mm
Auxiliary	0.53 mm

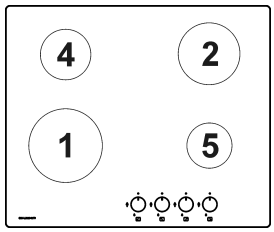
3. Remove the control knob, with a thin shaft blade screwdriver down the centre of each gas valve shaft, screw the by-pass injector fully clockwise.
4. Shut off gas supply to the appliance.
5. Disconnect gas inlet pipe from the Natural Gas Regulator.
6. Remove the Natural Gas Regulator from the appliance.
7. Fit the Universal LP Gas test point inlet fitting supplied in the conversion kit.
8. Connect the gas supply to the inlet fitting.
9. Check for gas leaks. Do not use a naked flame to check for gas leaks.
10. Adjust the gas pressure to 2.75 kPa.
11. Test the appliance on both high and low flame for each burner and check the gas pressure. If the burner fails to remain alight or the flame is not stable on the simmer setting, adjust the by-pass screw, until flame is stable.
12. If not already removed, remove the “Only for use with Natural Gas” label adhered to the bottom panel near the gas connection.
13. Fit the new data label included in the gas conversion kit.

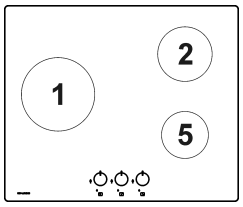
CONVERSIONS

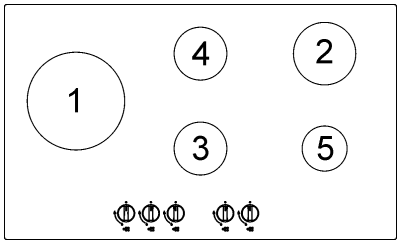
10) REPLACING THE INJECTORS

The burners can be adapted to different types of gas by installing injectors suited to the type of gas required. To do this, first remove the burner tops using a wrench “B”. Now unscrew injector “A” (see fig. 10) and fit a injector corresponding to the type of gas required.
It is advisable to tighten the injector in place.
After the injectors have been replaced, the burners must be regulated as explained in paragraphs 7. The technician must reset any seals on the regulating or pre-regulating devices and affix the label corresponding to the new gas regulation on the appliance instead of the already existing one. This label is supplied in the packet containing the spare injectors.
The envelope with the injectors and the labels can be included in the kit, or at disposal to the authorised Customer Care Department .
For the sake of convenience, the nominal rate chart 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 HOTPLATE







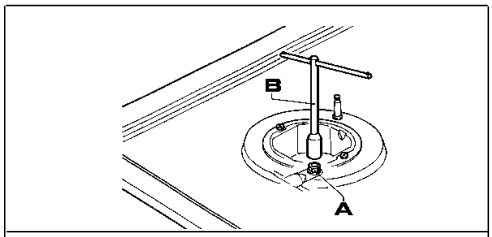


FIG. 10

TABLE

BURNERS		GAS	NORMAL PRESSURE (kPa)	INJECTOR DIAMETER (1/100 mm)	NOMINAL HEAT INPUT (MJ/h) MAX.	BY PASS
N°	DESCRIPTION					1/100 mm
1	ULTRA RAPID	U-LPG NATURAL	2.75 1.00	100 B 1.75 B	12.6 14.5	85 1/2
2	RAPID	U-LPG NATURAL	2.75 1.00	91 155	10.4 12.0	45 5/8
3	SEMIRAPID REDUCED	U-LPG NATURAL	2.75 1.00	60 105	4.86 5.4	35 1/2
4	SEMIRAPID	U-LPG NATURAL	2.75 1.00	70 120	6.3 7.1	35 1/2
5	AUXILIARY	U-LPG NATURAL	2.75 1.00	53 90	3.6 4.1	32 3/8

SERVICING

CABLE TYPES AND SECTIONS

TYPE OF HOTPLATE	TYPE OF CABLE	SINGLE - PHASE POWER SUPPLY
Gas hotplate	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. 11) and comply with the recommendations given in paragraph 6.

WARNING!
In the envelope you will find the duplicate parts of the rating plate, which must be applied in the cabinet near the hob to be displayed easily in case of maintenance.

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

WARNING: MAINTENANCE MUST ONLY BE PERFORMED BY AUTHORIZED PERSONS.

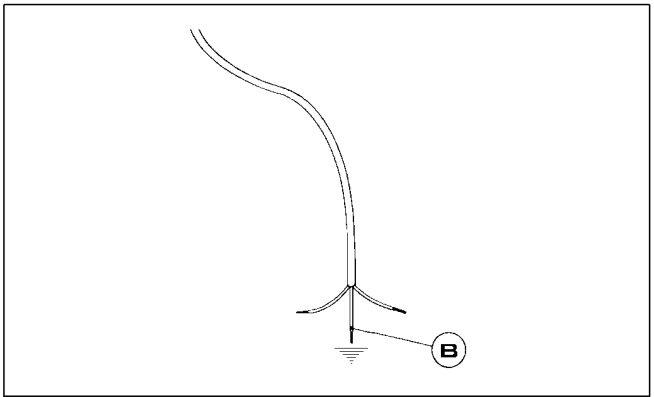


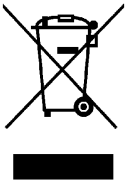
FIG. 11

TECHNICAL ASSISTANCE AND SPARE PARTS

Before leaving the factory, this appliance will have been tested and regulated by expert and specialised 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 Centre 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 Centres and a qualified 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: .....

FOR CUSTOMER SERVICE
CALL THE PHONE NUMBER PROVIDED IN THE WARRANTY.



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.