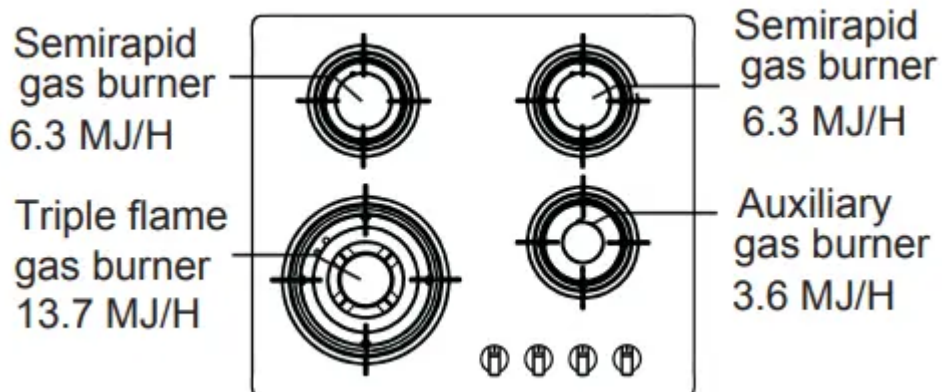


## INTRODUCTION



## CLEANING

### VITREOUS ENAMEL

Hotplate, burner caps, pan supports.

Cloth wrung out in hot soapy water. Stubborn stains can be removed with a cream paste approved by the Vitreous Enamel Development Council, liquid cleaner or by rubbing with fine steel wool soap pads.

### ALUMINIUM

Hotplate burner bodies.

Similar to paint cleaning above. Use a nylon brush to remove any cleaning materials, water or dirt from the hotplate burner bodies. After cleaning, wipe dry and refit to the hob ensuring they are correctly seated.

Check parts are reassembled correctly by lighting the burners and allowing to dry out.

### PLASTIC

Control knobs.

Wipe with a cloth wrung out in hot soapy water.

### STAINLESS STEEL

Cloth wrung out in hot soapy water.

# INSTALLATION INSTRUCTIONS

## TECHNICAL INFORMATION

The Installation, the adjustments, conversions and maintenance listed in this part must only be carried out by qualified persons

The safety and automatic adjustment devices of the appliance may only be modified by an authorised service agent.

The Installation of this gas hob must comply with the standards in force.

This appliance is not connected to a flue for discharge of the combustion products; therefore, it must be connected in compliance with the above mentioned installation rules. Particular attention must be paid to the instructions given below for ventilation and aeration.

**WARNING:** The appliance must not be connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant instructions regarding ventilation.

## LOCATION

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The hob must not be installed in a bed-sitting room of less than 20m<sup>3</sup>.

LPG models shall not be installed in a room or internal space below ground level, e.g. in a basement.

## PROVISION FOR VENTILATIO

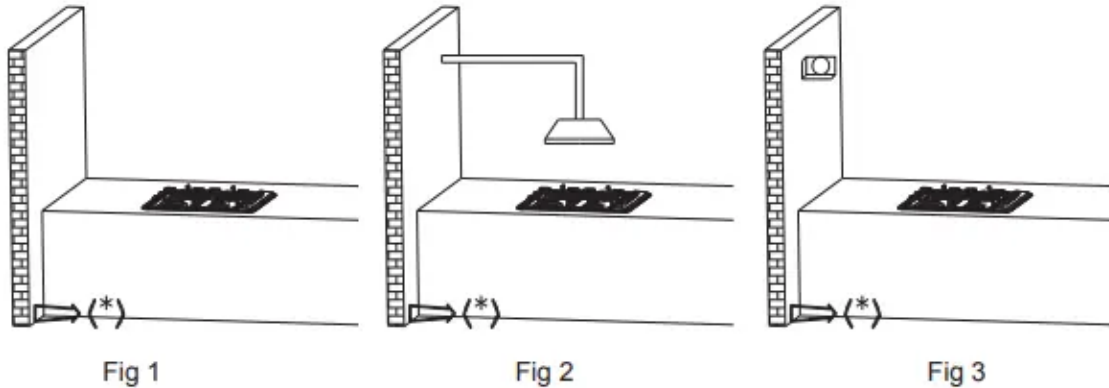
The room containing the cooker should have an air supply in accordance with BS 5440: Part 2.

The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10<sup>3</sup>m, it will require an air vent of 50cm<sup>2</sup> effective area unless it has a door which opens directly to the outside. If the room has a volume of less than 5 m<sup>3</sup> it will require an air vent of 100 cm<sup>2</sup> effective area (fig.1). If there are other fuel burning appliances in the same room, BS 5440: Part 2 should be consulted to determine air vent requirements.

**NOTE:** The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Always ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (fig 2).

In particular, when using the grill or more than one hotplate burner, open a window if a mechanical ventilation device is not operating (fig. 3).

(\*)Air inlet minimum section:100cm<sup>2</sup>



## UNPACKING THE APPLIANCE

Remove all packaging before use and check to make sure that the appliance is In perfect condition. If you have any doubts do not use the appliance and call your supplier.

Some parts on the appliance are protected by a plastic film. This protective film must be removed before the appliance is used. We recommend carefully slitting the plastic film along the edges with a sharp knife or pin.

The packaging materials should carefully discarded and not left within easy reach of children as they are a potential safety hazard.

## INSTALLING AND FIXING THE HOB

Your hob can be fitted to any worktop with a thickness of 40 to 50 mm, accordance with No overhanging surface or cooker hood should be closer to the hotplate than 750 mm.

Fix in position in fig, 4. If fitting a 600 mm bridging unit above the 700 mm hob unit, the sides of adjacent cabinets may be lower than 760 mm down to 334 mm provided they are resistant to heat and steam.

The hob has a special seal which prevents liquid from entering the cabinet Follow these instructions in order to correctly apply this seal:

Detach the seals from their backing, that the transparent protection still adheres to the seal itself.

Turn over the hob and correctly position seal \*E\* (fig. 5) under the edge of the hob itself, so that the outer part of the seal itself perfectly matches the outer edge of the hob. The ends of the strips must fit together without overlapping. Evenly and securely fix the seal to the hob, pressing it firmly in place.

A	B	C	D	E	F	G
557	477	65	62	150min	90min	750min

Unit:mm

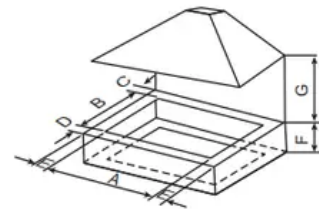


Fig 4

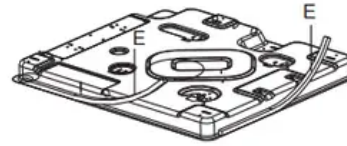


Fig 5

## Installation options

Option:

When fitting a gas hob above a drawer or standard housing unit, suitable precautions must be taken to prevent contact.

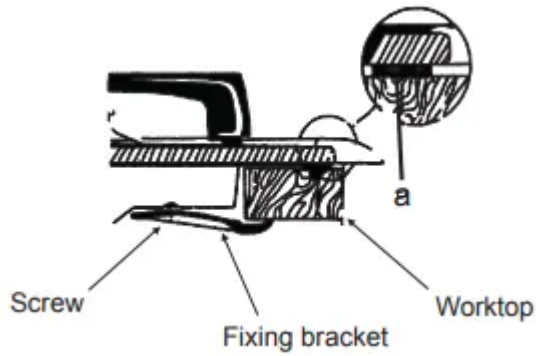
with the casing of the hob, which becomes very hot during operation. The recommended method for overcoming this problem is to fix a wooden panel within the cabinet at a distance of 15mm below the underside of the hob (see fig 1). This panel must have adequate ventilation to the rear.



The panel underneath the hob must be easily removable to allow for any servicing requirements Inserting and fixing the hob

Before inserting the hob into the work surface, place the adhesive seal (a) around the underside edge of the hob. It is important to fix this gasket evenly, without gaps or overlapping to prevent liquids from seeping underneath the hob.

1. Remove the pan stands and the burner caps then turn the hob upside down, taking care not to damage the ignition plugs and the thermocouples.
2. Place the gasket around the bottom edge of the hob as shown in the illustration overleaf (left).
3. Place the hob in the installation opening and push it down so that the hob is resting firmly on the cabinet.
4. Secure the hob in position using the fixing brackets supplied



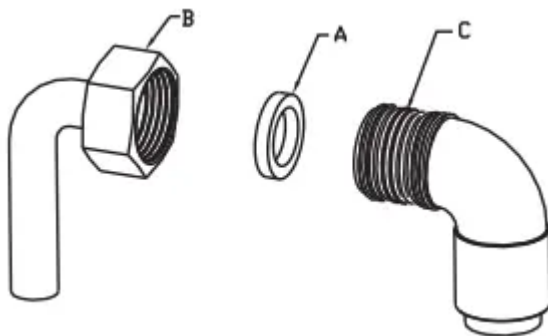
Secure the hob to the underside of the worktop using the fixings provided. Screw one end of the bracket into the pre-drilled holes in the underside of the hob.

The other end of the bracket should be located underneath the worktop to secure the hob in position.

## GAS CONNECTION

The appliance's gas inlet fitting is a 1/2" male threaded conic gas type in accordance with the ISO 7-1 standards. Make the connection using rigid pipe.

When making the gas connection, it is important to place the gasket (A) in between the inlet pipe (C) and the elbow (B), to ensure a gas tight seal.


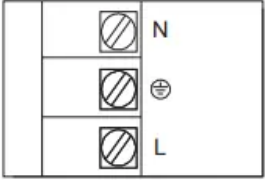

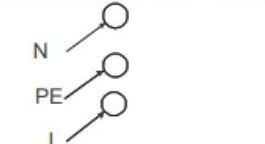


## ELECTRICAL CONNECTION

This appliance must be connected by a competent person, using fixed wiring via a double pole switched fused spur outlet with a fuse rating of 3amps, and with a contact separation of at least 3mm in all poles.

We recommend that the appliance is connected by a qualified electrician who will comply with I.E.E regulations.

The wires in the mains lead are coloured in accordance with the following code: Green & Yellow = Earth, Blue = Neutral, Brown = Live.

<p style="text-align: center;"><b>CONNECTION DIAGRAM</b></p> <p style="text-align: center;">Caution! Voltage of heating elements 220-240V</p> <p style="text-align: center;">Caution! In the event of any connection the safety</p> <p style="text-align: center;">Wire must be connected to the  PE terminal.</p>		<p style="text-align: center;">Recommended type of connection lead</p>
<p style="text-align: center;">For 220-240V earthed one -phase connection, bridges connect L terminals and N terminals, safety wire to </p>		

- Replace the injectors with the corresponding injector from the table on page below.(see fig. 6).  
First remove the burner caps and rings and with a socket spanner "B", unscrew Injector "A" (see fig. 6).
- The adjustment of the reduced rate position is as follows (fig. 7):  
Light the burner and turn the knob to reduced rate position.  
Remove the knob "M" which is simply inserted onto, tap stem. Insert a small screwdriver "D" into the top shaft "C" and turn the bypass screw left or right until flame of the burner is conveniently regulated to the low position.
- Make sure that when turning quickly from "Full on" position to reduced rate position that the burner does not extinguish.

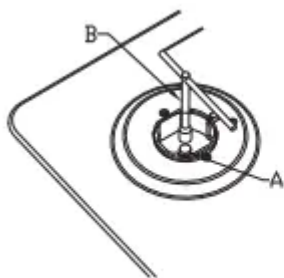
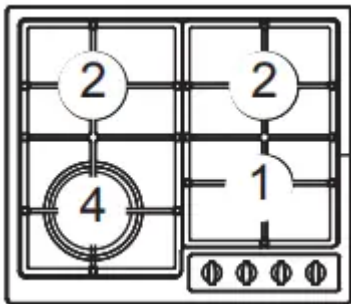


Fig 6

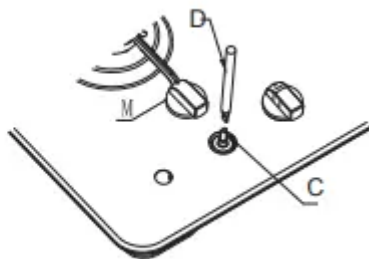


Fig 7

## INJECTOR REPLACEMENT TABLE

	BURNERS	GAS	NORMAL PRESSURE	NORMAL RATE	INJECTOR DIAMETER	NOMINAL HEAT INPUT (MJ/h)
	DESCRIPTION		mbar	MJ/h	1/100 mm	MIN.
1	AUXILIARY	BUTANE	28-30	3.6	52	2.16
		PROPANE	37	3.6	52	2.16
		NATURAL	11.3	3.6	87	2.16
2	SEMIRAPID	BUTANE	28-30	6.3	68	2.88
		PROPANE	37	6.3	68	2.88
		NATURAL	11.3	6.3	111	2.88
3	TRIPLE FLAME	BUTANE	28-30	13.7	103	9.36
		PROPANE	37	13.7	103	9.36
		NATURAL	11.3	13.7	162	9.36

## USER INSTRUCTIONS

1. To light the hotplate push in the appropriate control knob and turn anti-clockwise to the large flame symbol (fig. 8).
2. Keep the knob depressed until the burner lights.
3. Turn the tap to the required setting.
4. In the event of the burner flames being accidentally extinguished, turn off the burner control and don't attempt to reignite the burner for at least 1 min.

**NOTE:** Matches can be used to light the burners in the event of a power failure

Keep the control knob pressed in for 15 seconds ensuring the burner stays lit when released.

If the burner fails to stay lit wait for 1 minute before relighting.

- Closed position
- 🔥 Full on position
- 🔥 Reduced rate position



Fig 8

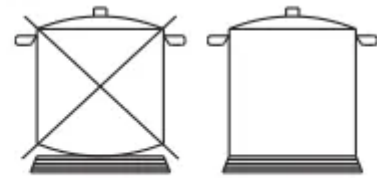


Fig 9

## SELECT THE RIGHT BURNER

Use an appropriately sized pan and with flat bottom for each burner (see the table below and fig. 9).

When the contents of the pan start to boil, turn the knob down to reduced rate position. Always put a lid on the pan.

**NOTE:** Please not use cooking vessels that overlap the boundaries of the hob

Burners	Triple Flame 13.7 MJ/H	Semirapid 6.3 MJ/H	Auxiliary 3.6 MJ/H
φ pans in cm	24-26	16-18	10-14

### Correct Disposal of this product:

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled the sustainable reuse of material resources. waste disposal, recycle it responsibly to promote To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.



## FAULT FINDING GUIDE

### ATTENTION!!!!!!

- This appliance must be installed in compliance with the current provisions in force and only used in rooms equipped with adequate ventilation.
- Consult the instruction manual before proceeding with installation or use of the appliance.

Check the guide below if there is a problem with your hob.

## **UNEVEN OR YELLOW FLAME RATHER THAN BLUE.**

Switch off and check the following points:

1. Are the burners fitted correctly?
2. Are the holes in the burner clear?
3. Check that no dust has fallen into the flame turning it yellow

## **BURNER FAILING TO IGNITE?**

Check that the power is turned on or that the fuse has not blown.

Make sure that the ignitor isn't coated with food spillage.

## **SPARK BUT NO GAS?**

Make sure the gas is turned on.

Check that the burner holes are not blocked.

## **SMELL GAS?**

Check to see if any gas tap has been left on.

If they are off, switch off gas at mains and call a service agent.

DO NOT search with a naked flame, strike any matches or press ignitor.

## **STILL NOT WORKING?**

Call the service agent.

### **About ErP**

#### **A) Measurement and calculation methods**

- The gas hob was CE approval according to the Gas Appliance Directives 2009/142/EC.
- The energy efficiency of this gas hob was tested and measured according to EN 30-2-1-1998+A1-2003+A2-2005.
- The semi-rapid burner and rapid burner were tested separately; the auxiliary burner is not required for test because its nominal heat input is less than 1.16kW.
- The energy efficiency of the gas burners and the hob were calculated according to COMMISSION REGULATION (EU) No. 66/2014.

#### **B) Rational use of the energy and the appliance**

- The gas hob is designed for domestic use only, please do not use for commercial.

- The gas hob is designed for use with gas (LPG and Natural gas), the combustion products contain carbon monoxide and carbon dioxide, the exhaust of combustion products is affecting our environment when reach a certain amount of CO and CO2.
- To ensure the rational use of energy, please install the gas hob according to the specifications in clause 5, and please make sure you are using the correct diameter of pan for each burner.
- To ensure the safety use, please read this instruction manual before use; please follow the installation, operation and maintenance guideline.
- To ensure the optimal life expectancy of the gas hob, please follow the operation and maintenance guideline strictly; please do not modify the appliance.
- Please contact your local after-sale service for repairing and exchanging of the components (such as gas valve, control knob) if necessary.
- The materials of the gas hob is metal, please dispose the gas hob recycling when the gas hob comes to the end-of-life.
- The packaging materials of this appliances is recyclable, please makegooduseof waste materials.

Model	EE <sub>gas burner</sub>				EE <sub>gas hob</sub>
	Small (Auxiliary)	Medium (Semi-rapid)	Big (Rapid)	Triple	
HCG604WFCG1	N/A	56.0%	54.0%	N/A	55.0%
HCG604WFCX2	N/A	56.0%	N/A	56.5%	56.0%

### Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

