









1. Removable panstand grids
2. Large burner
- 3-4. Medium burners
5. Small burner
6. Large burner control knob 
7. Medium burner control knob 
8. Medium burner control knob 
9. Small burner control knob 

Symbols

Shaded circle 	Tap closed
Large flame and star 	Maximum opening/delivery and electric ignition
Small flame 	Minimum opening or reduced delivery


Operation of burners with safety device and electric ignition

To light one of the burners:

- Press the relative knob and turn it anti-clockwise to the large flame and star setting .
- At the same time, keep the knob pressed against the control panel until the burner ignites.
- After the burner has ignited, keep the knob pressed for about 10 seconds.
- Release the knob.

If the burner does not ignite, repeat the operations described above.

Note:

- Should particular local conditions of the delivered gas make the ignition of the burner difficult, it is advisable to repeat the operation with the knob turned to the small flame setting .
- The safety device of the burner shuts off the gas supply to the burner if its flame goes out accidentally (because of a sudden gust of wind, an interruption in the gas delivery, the overflowing of liquids, etc.).

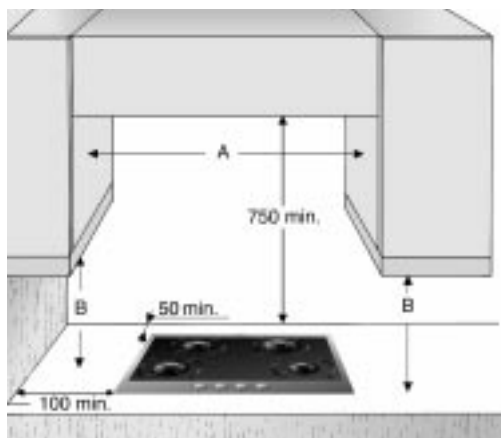
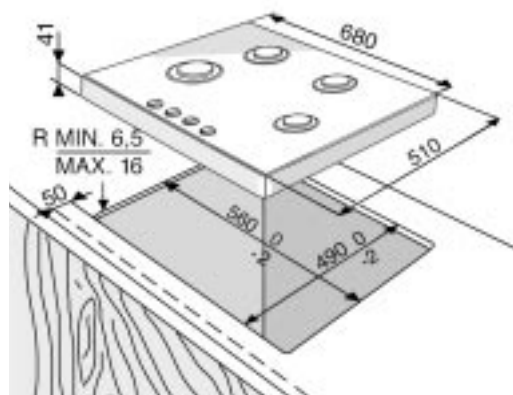
Important:

Improper use of the grids can result in damage to the hob: do not position the grids upside down or slide them across the hob.

Do not use:

- Cast iron griddles or terracotta pots and pans.
- Heat diffusers such as metal mesh, or any other types.
- Two burners simultaneously for one receptacle (e.g. fish kettle).

DIMENSIONS OF COOKING HOB AND WORKTOP (mm)



NOTE: If the distance "A" between the wall cabinets is between 600 mm and 680 mm, the height "B" must be a minimum of 520 mm.
 If the distance "A" between the wall cabinets is greater than the width of the cooktop, the height "B" must be a minimum of 400 mm.
 In case of installation of a hood above the cooktop, please refer to the hood instructions for the correct distance.

INJECTORS TABLE

CATEGORY II2H3+

Type of gas used	Type of burner	Injector marking 100/mm	Rated heat capacity kW	Rated consumption	Reduced heat capacity kW	Gas pressure mbar		
						min.	rat.	max.
NATURAL GAS (Methane) G20	large	128	3.00	286 l/h	0.60	17	20	25
	medium	94	1.65	157 l/h	0.35			
	small	76	1.00	95 l/h	0.30			
LIQUID PETROLEUM GAS (Cylinder) G30	large	85	3.00	218 g/h	0.60	20	28-30	35
	medium	65	1.65	120 g/h	0.35			
	small	50	1.00	73 g/h	0.30			
LIQUID PETROLEUM GAS (Cylinder) G31	large	85	3.00	214 g/h	0.60	25	37	45
	medium	65	1.65	118 g/h	0.35			
	small	50	1.00	71 g/h	0.30			

Type of gas used	Appliance model	Total rated heat capacity kW	Total rated consumption	Air required for burning m ³ /h
G20 20 mbar	4 gas	7.30	695 l/h	14.6
G30 28-30 mbar	4 gas	7.30	531 g/h	14.6
G31 37 mbar	4 gas	7.30	521 g/h	14.6

ELECTRIC SUPPLY: 230 V 50 Hz