



installation and operating instructions



PGFA75F
gas
cooktop

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THESE INSTRUCTIONS ARE VALID ONLY FOR END USER COUNTRIES WHOSE IDENTIFICATION SYMBOLS APPEAR ON THE COVER OF THIS MANUAL.



INSTRUCTIONS FOR THE INSTALLER: these are for the **qualified technician** who must carry out a suitable check of the gas system, install the appliance, set it functioning and carry out an inspection test.



INSTRUCTIONS FOR THE USER : these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.

Introduction

1 INSTRUCTIONS FOR SAFE AND PROPER USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE HOB. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE HOB. ALSO KEEP THE SERIES OF NOZZLES SUPPLIED. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE IS DESIGNED TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING FOOD**; ALL OTHER USES ARE TO BE CONSIDERED IMPROPER.

THE MANUFACTURER DECLINES ALL LIABILITY FOR IMPROPER USE .



DO NOT LEAVE THE PACKAGING MATERIALS UNATTENDED IN THE HOME ENVIRONMENT. SEPARATE THE DIFFERENT WASTE MATERIALS FROM THE PACKAGING AND DELIVER THEM TO THE NEAREST COLLECTION CENTRE FOR RECYCLABLE WASTE.



REGULATIONS REQUIRE THAT THE APPLIANCE IS EARTHED IN ACCORDANCE WITH ELECTRICAL SAFETY REGULATIONS.



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY CABLE AND THE SOCKET MUST BE OF THE SAME TYPE AND MUST CONFORM TO CURRENT REGULATIONS.

THE POWER SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.

NEVER UNPLUG THE APPLIANCE BY PULLING THE POWER SUPPLY CABLE.



IMMEDIATELY AFTER INSTALLATION, CARRY OUT A BRIEF INSPECTION TEST OF THE APPLIANCE, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE POWER SUPPLY AND CONTACT YOUR NEAREST TECHNICAL ASSISTANCE CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE POSITION **O** (OFF) WHEN YOU FINISH USING THE HOB.

Introduction



THE APPLIANCE DATA PLATE, WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME, IS POSITIONED AT A VISIBLE POINT UNDER THE SAFETY COVER.

THE DATA PLATE ON THE PROTECTIVE COVER MUST NEVER BE REMOVED.



DO NOT PUT PANS WITHOUT PERFECTLY PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE HOB PANSTAND GRIDS.



DO NOT USE COOKING RECEPTACLES THAT EXTEND BEYOND THE OUTSIDE PERIMETER OF THE HOB.



THE APPLIANCE IS DESIGNED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT.



REPLACED APPLIANCES MUST BE TAKEN TO A SPECIAL GARBAGE COLLECTION CENTRE.



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.



The manufacturer declines all liability for injury to persons or animals and for damage to property resulting from non-observance of the above prescriptions or from tampering with any part of the appliance or for the use of non-original spare parts.

Instructions for the installer



2 POSITIONING OF THE HOB



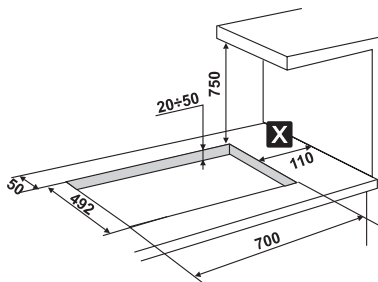
The following operation requires building and/or carpentry work so must be carried out by a competent tradesman.

Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood, as long as they are heat-resistant (T 90°C).

2.1 Attachment to support structure, traditional built-in model

Create an opening with the dimensions shown in the figure in the work surface, observing a minimum distance of 50 mm from the rear edge.

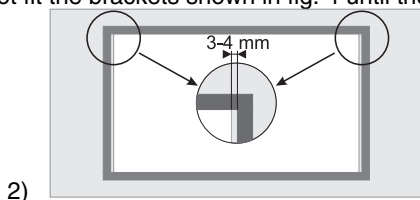
This appliance can be installed next to walls that are higher than the work surface, as long as the distance "X" is kept between the appliance and the wall, to avoid damage from overheating. Make sure there is a minimum of 750 mm between the gas rings and any shelf that may be installed directly above them.



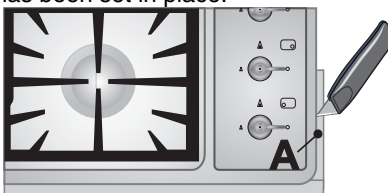
1)

Carefully position the gasket provided all around the outer edge of the hole in the work surface as shown in figure 2, pressing it down lightly to ensure it adheres properly. The front and rear sides of the gasket must skim the hole. Now place the hob on the insulating gasket and use the screws and fixing brackets (fig. 4) to secure the hob to the supporting structure, adjusting it until perfectly horizontal.

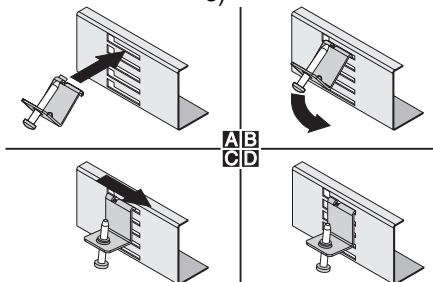
Carefully trim off the excess edge of the gasket **C** (Fig.3). The dimensions in figure 2 below refer to the distance between the hole and the inside edge of the gasket. Do not fit the brackets shown in fig. 4 until the hob has been set in place.



2)



3)



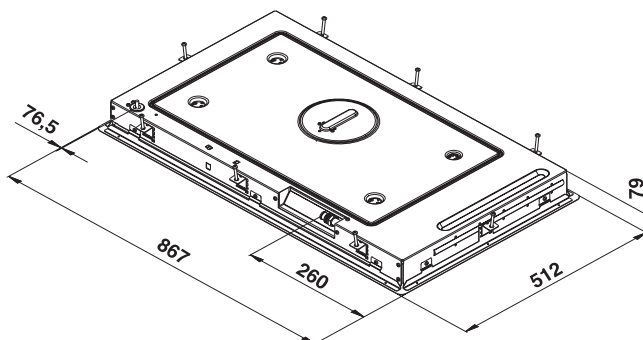
4)

Instructions for the installer

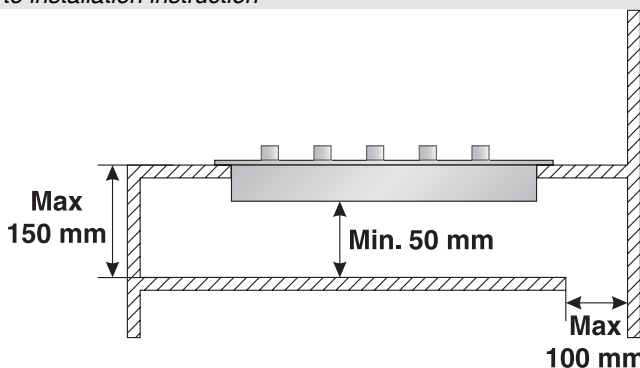


Important: Other types of installation will only be possible under the manufacturer's supervision.

Overall dimensions: location of gas and electrical connection points (all measures in mm).



Caution: surface temperature underneath may exceed 125 degrees C. To avoid a hazard, under-bench access must be restricted. Refer to installation instruction



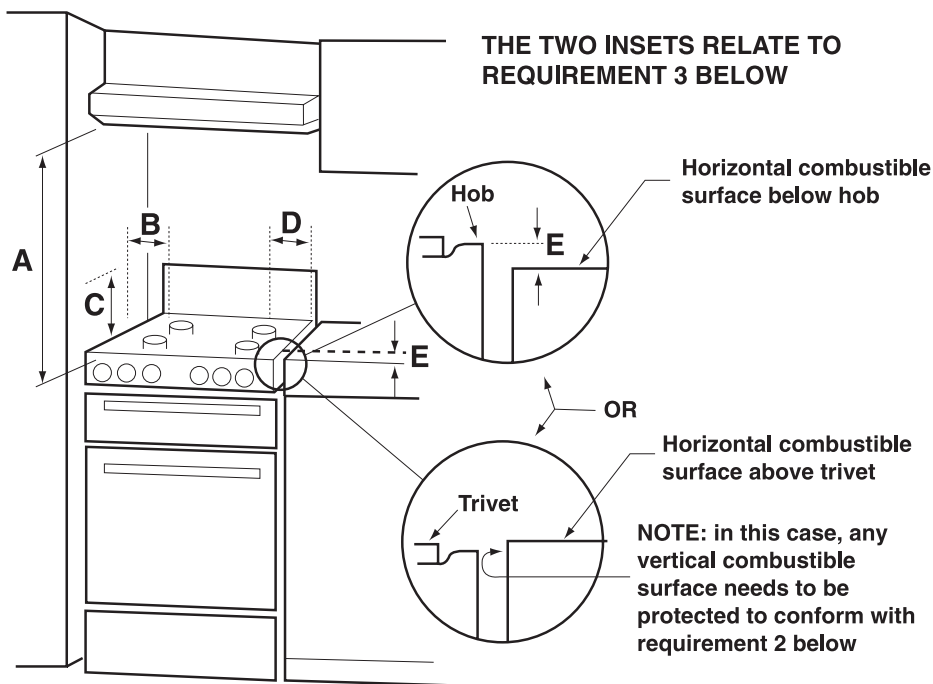
IMPORTANT: when installing the appliance above a cupboard, a dividing shelf, as shown above, must be installed.
If installed above an under-bench oven, this is not required.
Installation of an oven without cooking fan underneath the hob is forbidden.



Instructions for the installer

2.3 Clearance above and around domestic appliances

Extract from AS5601



REQUIREMENTS

1 Overhead clearances – (Measurement A)

Range hoods and exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the clearance between the highest part of the *hob* of the cooking appliance 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 Clause 5.12.1.2. However, in no case shall this clearance to any surface be less than **450 mm**.

Instructions for the installer



- 2 Side clearances – (Measurements B & C)
Where **B**, measured 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 Clause 5.12.1.2 to a height **C** of not less than **150 mm** above the *hob* for the full dimension (width or depth) of the cooking surface area. Where the cooking *appliance* is fitted with a 'splashback', protection of the rear wall is not required.
- 3 Additional requirements for Freestanding and Elevated Cooking Appliances – (Measurements D & E)
Where **D**, the distance from the periphery of the nearest *burner* to a horizontal *combustible surface* is less than **200 mm**, then **E** shall be **10 mm** or more, or the horizontal surface shall be above the *trivet*. See insets above.

NOTES

- 1 Requirement 3 does not apply to a freestanding or elevated cooking appliance which is designed to prevent flames or the cooking vessels from extending beyond the periphery of the appliance.
- 2 The 'cooking surface area' is defined as that part of the appliance where cooking normally takes place and does not include those parts of the appliance containing control knobs.
- 3 For definition of hob, see Clause 1.4.64.
- 4 For definition of trivet, see Clause 1.4.109.
- 5 Consideration is to be given to window treatments when located near cooking appliances. See Clause 5.3.4.

2.4 Room ventilation



Caution – This hob may only be installed and operated in rooms permanently ventilated in accordance with current regulations. For proper operation of a gas appliance it is essential for the air necessary for combustion of the gas to be able to flow naturally into the room. Air must flow directly into the room through openings in its outside walls. This (these) opening (s) must have a free passage cross-section of at least 100 cm², or 200 cm² for appliances not equipped with gas safety device. These openings must be constructed so that they cannot be obstructed indoors or outdoors, and should preferably be close to the floor on the side opposite to the combustion gas discharge point. If it is not possible to make the openings in the room where the cooker is installed, the necessary air may be taken from an adjoining room, provided it is not a bedroom or a room with fire risk.



Instructions for the installer



Discharge of combustion products

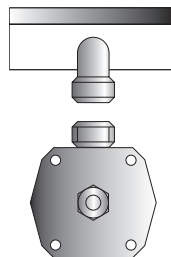
Discharge of combustion products must be guaranteed by means of hoods connected to a natural draught flue with certain efficiency, or by means of forced aspiration.

An efficient aspiration system requires careful planning by a specialist capable of installing it, respecting the positions and distances prescribed by standards. After installation, the installer must issue a certificate of conformity.



3 GAS CONNECTION

This appliance is suitable for installation with Natural Gas or LPG (propane). Refer to page 12 for the relevant burner pressure and appropriate injector sizes. When the appliance is to be connected to Natural Gas then the pressure regulator supplied must be fitted to the gas inlet. A test point (for checking the gas pressure) is supplied either with the regulator or as a separate fitting in the case of LPG (propane) appliances.



Connection of the appliance to the gas supply must be in accordance with the requirements of AS5601. A ½" BSP connector at the inlet is recommended and the gas supply line to the appliance must be of adequate length to allow sufficient withdrawal of appliance for service or disconnection and be:

1. annealed copper pipe or;
2. flexible hose according to AS/NZ1869 & be at least Class "B", 10 mm diameter.

The appliance must be installed with provision to allow the gas to be turned off and disconnected for servicing and removal of the appliance as required from the gas supply.

Before the appliance is operated make certain all relevant parts are placed in the correct position.

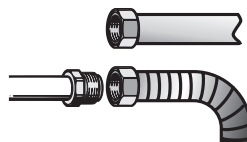
When the installation is completed the installation connections of appliance will require to be leak tested, the burner operating pressure and flame checked and adjusted.

Warranty service calls do not cover these adjustments!

To check the operating pressure of the appliance it is recommended at least 2 large size burners are used. Ensure appliance is secured to wall when installation is completed.

N.G. The regulator supplied must be fitted to the ½ BSP thread at the rear of the appliance. An approved manual shut-off valve must be installed. The N.G. regulator must be checked and adjusted to 1.0kPa after installation.

U.L.P.G. Can be connected to the inlet fitting directly. The pressure must be checked to ensure it is operating at 2.75kPa. A separate test point fitting must be installed between the piping & the appliance for the pressure to be checked to ensure it is operating at 2.75kPa.





Instructions for the installer



3.1 Electrical connection

Make sure that the voltage and capacity of the power supply cable conform to the data shown on the plate located under the protective cover. **Do not remove this plate for any reason.**



The power supply cable plug and the wall socket must be of the same type and conform to the current electrical system regulations. Check that the power line is adequately earthed.



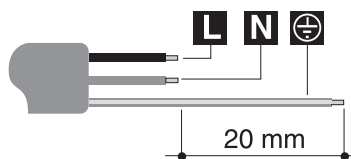
On the power line, install an all-pole disconnect switch with minimum contact gap of **3 mm** located at an easily accessible position near the appliance.



Do not use reducers, adapters or shunts.



If the power cable is to be replaced, the wire section on the new cable must not be less than 0.75 mm^2 (3 x 0.75 cable), bearing in mind that the end to be connected to the appliance must have the earth wire (yellow-green) at least 20 mm longer.



Use only H05V2V2-F cable or similar which has a maximum temperature of 90°C. Any replacement needed should be carried out by a specialised technician who should make the mains connections according to the following diagram.

L = brown

N = blue

 = yellow-green



The manufacturer declines all liability for injury to persons or animals and for damage to property resulting from non-observance of the above prescriptions or from tampering with any part of the appliance.



4 ADJUSTMENT TO DIFFERENT TYPES OF GAS

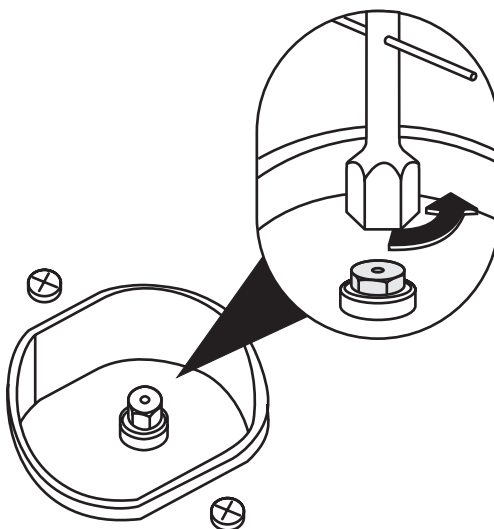


Before performing any cleaning or maintenance work, unplug the appliance from the mains.

The hob of the cooker is adjusted for use with either **natural gas** at a pressure of **1.0 kPa**. If used with other types of gas, you have to replace the nozzles, then adjust the minimum flame on the gas taps. For nozzle replacement and burner adjustment operate as described in the following paragraph.

4.1 Replacement of nozzles on the hob

1. Remove the grids and all the caps and flame-spreader crowns;
2. Unscrew the burner nozzles with a 7 mm socket wrench;
3. Replace the nozzles according to the type of gas to be used (see paragraph "3.2 Burner and nozzle characteristics table").
4. Replace the burners in the correct position.





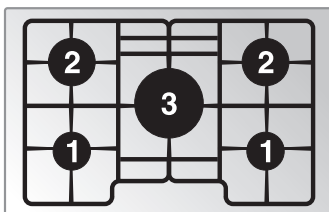
Instructions for the installer

4.2 Burner and nozzle characteristics table

Burner	ULPG – 2.75 kPa	
	Nominal gas Consumption (MJ/h)	Injector (mm)
Auxiliary (1)	3.9	0.54
Semi rapid (2)	6.3	0.68
Ultra Rapid (3)	13.5	1.00

Burner	NG – 1.0 kPa	
	Nominal gas Consumption (MJ/h)	Injector (mm)
Auxiliary (1)	3.9	0.90
Semi rapid (2)	7.5	1.20
Ultra Rapid (3)	15	1.75

4.3 Arrangement of burners on cooking hob



BURNERS

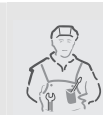
1. Auxiliary
2. Semi rapid
3. Ultra rapid

Instructions for the installer



5 FINAL OPERATIONS

After carrying out the above adjustments, remount in reverse order to the instructions given in paragraph “3.1 Replacement of nozzles on the hob”.

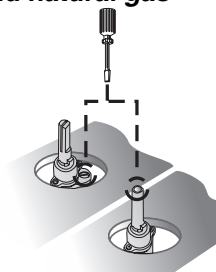


After having regulated the device with gas other than the one tested, replace the label located on the guard with the one that corresponds to the new gas.

The label is available from your nearest Authorised Assistance Centre.

5.1 Regulation of minimum for town gas and natural gas

Light the burner and set it at minimum position. Remove the knob and turn the regulation screw inside or next to the gas tap pin (depending on the model) until you get a suitable minimum flame. Replace the knob and check burner flame stability: (when you turn the knob quickly from maximum to minimum position, the flame should not go out). Repeat this operation for all the gas taps.



5.2 Lubrication of gas taps

With time it may happen that the gas taps get blocked and hard to turn. Clean them inside and re-grease them. **This operation must be done by an authorised person.**





Instructions for the user

6 USING THE HOB

6.1 Ignition of the burners

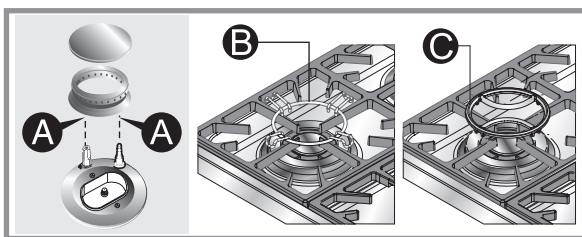



*Before turning on the burners, make sure that the flame-spreader crowns and respective caps are properly fitted in their housings. Ensure the flame-spreader holes **A** are aligned with the ignition plugs and the thermocouples.*

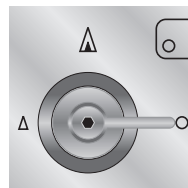


*Panstand grid **B**, available upon request, is intended for use with woks (Chinese pans).*

*To prevent damage to the worktop, the hob is equipped with a raised grid **C**: installs over pans larger than the diameter shown in the table in paragraph " 5.3 Diameter of receptacles". Note that pans larger than 30 cm diameter must be used only on the central burner.*




A symbol next to each knob indicates the relative burner. The device is fitted with electronic ignition. Simply press and turn the knob counter-clockwise to the high flame symbol  until the burner is ignited.



In models with safety valve, after ignition, the knob has to be held down for a few seconds to allow the thermocouple to heat up. The burner might go off when the knob is released: this means the thermocouple has not heated up sufficiently.

Wait a few moments and then repeat the operation, holding the knob down for longer. This operation is not necessary for burners without thermocouples.

Once the burner is ignited, adjust the flame as required.

Always check that the control knobs are in the position  (off) when you finish using the hob.



If the burners turn off accidentally, a safety device will trip after about 20 seconds to cut off gas flow (even with the gas tap open).

Instructions for the user



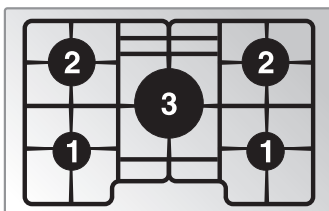
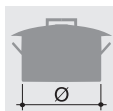
6.2 Practical advice for using the burners

For better use of the burners and lower gas consumption, use covered cooking receptacles that have a flat, smooth bottom and are proportional in size to the burner to prevent the flame from licking the sides (see paragraph “6.3 Diameter of receptacles”). When water reaches boiling point, lower the flame so that it does not boil over.

To avoid burns or damage to the worktop, all receptacles or griddle plates must be placed within the perimeter of the cooking hob.

When using fats or oils, be extremely careful that they do not overheat and catch fire.

6.3 Diameter of receptacles



BURNERS

Ø min. and max. (cm)

1	Auxiliary	12-16
2	Semi rapid	16-22
3	Ultra rapid	20-26

See below for the diameters of the pans which can be used with the raised pan stand.

Ø min. and max. (cm)

1.	Auxiliary	16-26
2.	Semi rapid	22-30
3.	Ultra rapid	26-34



Instructions for the user

7 CLEANING AND MAINTENANCE



Before any intervention, disconnect the appliance from the mains.

7.1 Cleaning the stainless steel



To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

7.1.1 Routine daily cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.

How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or chamois leather.

7.1.2 Food stains or residues

Under no circumstances must metallic scourers or sharp scrapers be used: they will damage the surface.

Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.

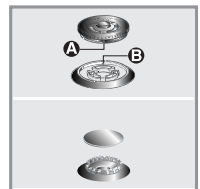
Rinse thoroughly and dry with a soft cloth or chamois leather.



7.2 Cleaning of cooking hob components

To facilitate cleaning, panstand grids, caps, flame-spreader crowns and burners are all removable; wash with warm water and non-abrasive detergent, taking care to remove all stubborn food residues. Wait for all parts to be fully dry **before remounting**. Refit the caps on the respective flame-spreader crowns, making sure that notches **A** align with burner pins **B**.

To work well, the ignition plugs and thermocouples must always be very clean. Check them frequently and clean them with a wet cloth if necessary. Any dry residue should be removed with a toothpick or a needle.



Instructions for the user



7.3 Preventive maintenance

This appliance does not need any special maintenance. However, a few simple operations have to be carried out periodically to prevent malfunctioning:

Burners: the burners must be cleaned periodically to ensure correct combustion; make sure that all the openings and flame ports are clean and free of obstacles, and that the burners rest firmly on their supports.

Gas connection: the gas connection must be checked periodically.

Flexible pipes: if a flexible pipe is used, it must be inspected periodically (once a year) for leakages: if the surface of the pipe appears rigid and cracked, disconnect immediately the cooker from the gas supply and replace the pipe with a new one.

Valves: if the gas valves get stuck or hard to turn, they need to be cleaned and re-greased; this operation must be carried out by an authorised person.

8 PROBLEMS AND CAUSES

Each of the following cases is caused by an abnormal operation of the appliance and should be dealt with by a authorised persons: please contact your local dealer or Service Center in case you detect any of these malfunctioning.

PROBLEM	CAUSE	WHAT TO DO
The flame is very long with bright yellow tips. Black deposits on the bottom of the pans.	Defect of comburent air or incorrect injectors. Burner dirty or flame ports obstructed.	Clean the burner. Call Service Center if the problem remains.
The flame is very short and noisy. The flame moves away from the burner ports.	Excess of comburent air.	Call Service Center.
The flame extinguishes when the burner knob is set to the low flame position.	Incorrect adjustment of the minimum heat input or excess of comburent air.	Call Service Center.
The valve knob is hard to rotate.	Gas valve worn out or needs lubrication.	Call Service Center.





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