

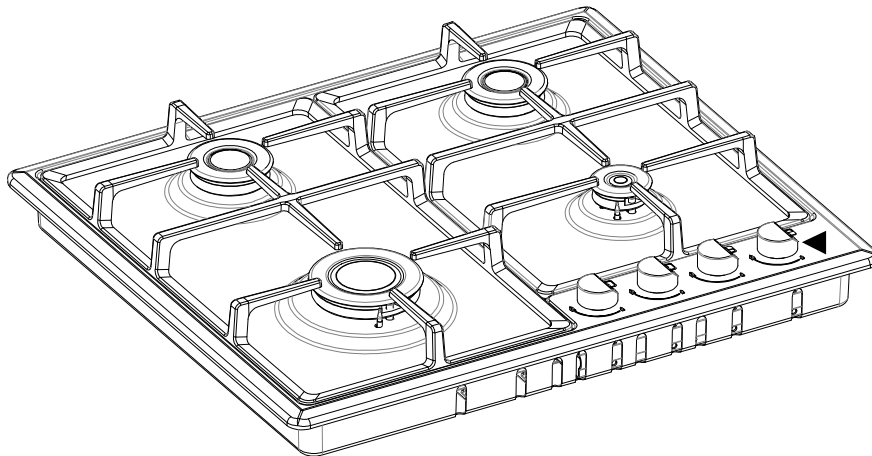
BUSH

"you@v'=\"

Installation & User Instructions - Please keep for future reference

Cat no
I Î F Í Ğ ì

Model
BUSH BÚÕPÎ €Ý ØUÝ



Cooker serial number *place sticker here*

Important – Please read these instructions fully before installing or using

These instructions contain important information which will help you get the best from

your appliance and ensure safe and correct installation, use and maintenance.

If you need help or have damaged or missing parts, call **Argos Product Support 01759 487838**

Issue 1 - 02/05/14

Warnings

Assistance

Important – Please read these instructions fully before installation

WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. 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.

WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

WARNING: Danger of fire: do not store items on the cooking surfaces.

Never use steam cleaners or pressure cleaners on the appliance.

Remove any liquid from the lid before opening it. Do not close the glass cover (if present) when the gas burners or electric hotplates are still hot.

The appliance is not intended to be operated by means of an external timer or separate remote control system.

CAUTION: The use of inappropriate hob guards can cause accidents.

CAUTION: In case of hotplate breakage of glass, shut off immediately all burners, any electrical heating element and isolate the appliance from the power supply.

IMPORTANT: This product **MUST** be installed by a qualified Gas Safe registered installer in accordance with local regulations. Particular attention should be given to the ventilation requirements.

Important Matters To Be Considered During the Transportation and Logistics

Make sure that the package is completely closed during the transportation and logistics,

Transportation and logistic processes should be completed with the original package.

Be careful not to cause any damage or loss on the product due to any kind of external cases such as hitting, crashing, dropping or so on.

Prevent the package from the external factors such as moisture, water, etc. that may cause damage on the package.

Authorized technical service must carry out the installation of the appliance.

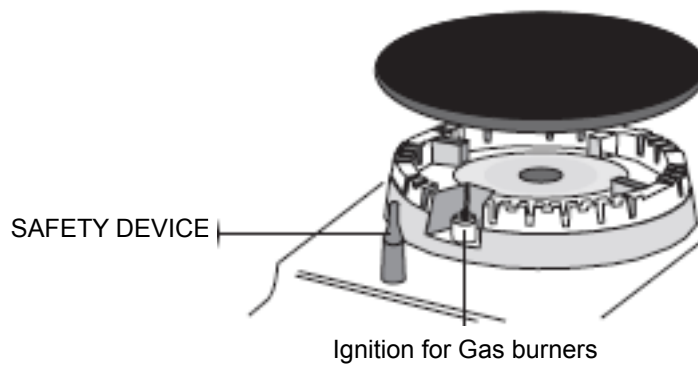
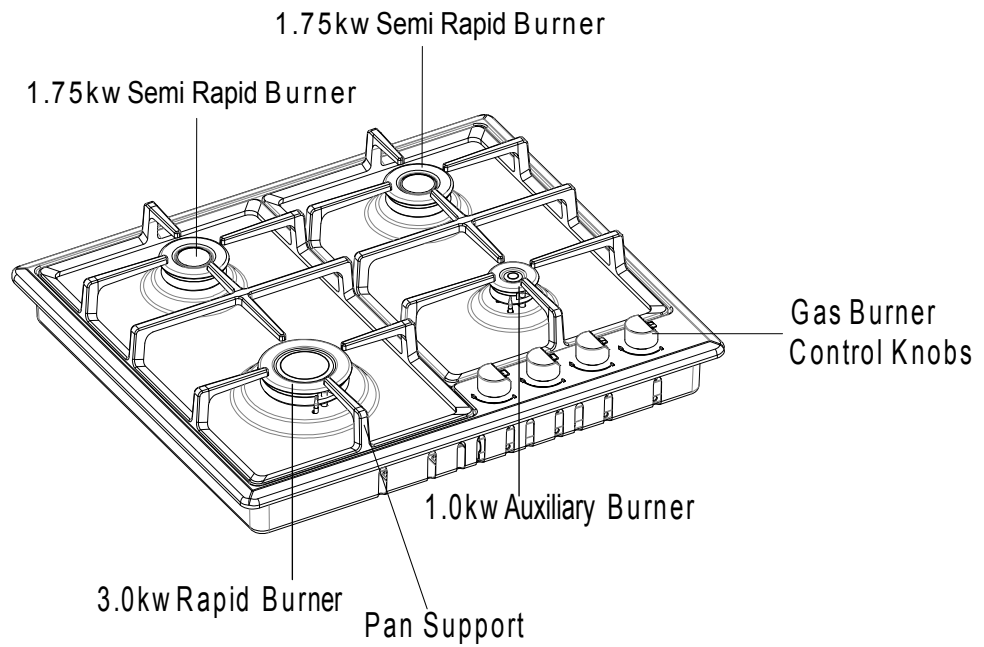
Communicating:

- appliance model (Mod.)
- serial number (S/N)

This information is found on the data plate located on the appliance and/or on the packaging.

Description of the appliance

Please familiarise yourself with the parts and accessories listed below



Installation

Installation gas

! Before operating your new appliance please read this instruction booklet carefully. It contains important information for safe use, installation and care of the appliance.

! Please keep these operating instructions for future reference. Pass them on to possible new owners of the appliance.

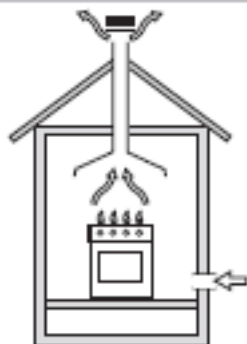
Positioning

! Keep packaging material out of the reach of children. It can become a choking or suffocation hazard (see Precautions and tips).

! The appliance must be installed by a qualified professional according to the instructions provided. Incorrect installation may cause harm to people and animals or may damage property.

! This unit may be installed and used only in permanently ventilated rooms in accordance with British Standard Codes Of Practice: B.S. 6172 / B.S. 5440, Par. 2 and B.S. 6891 Current Editions. The following requirements must be observed:

- The room must be equipped with an air extraction system that expels any combustion fumes. This may consist of a hood or an electric fan that automatically starts each time the appliance is switched on.



In a chimney stack or branched flue.
(exclusively for cooking appliances)

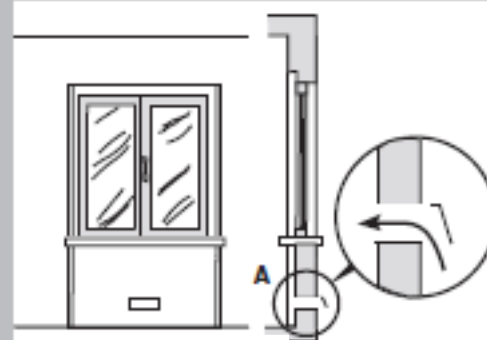


Directly to
the Outside

In a chimney stack or branched flue.
(exclusively for cooking appliances)

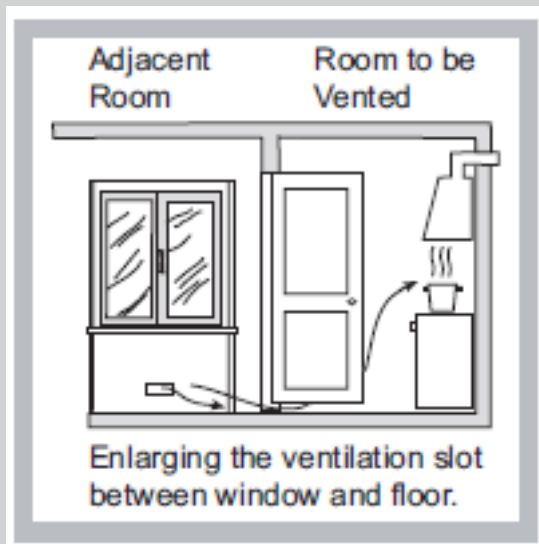
- The room must also allow proper air circulation, as air is needed for combustion to occur normally. The flow of air must not be less than 2 m³/h per kW of installed power.
- The air circulation system may take air directly from the outside by means of a pipe with an inner cross section of at least 100 cm²; the opening must not be vulnerable to any type of blockages.
- The system can also provide the air needed for combustion indirectly, i.e. from adjacent rooms fitted with air circulation tubes as described above. However, these rooms must not be communal rooms, bedrooms or rooms that may present a fire hazard.

Directly to the
Outside



Examples of ventilation
holes for combu-
rant air.

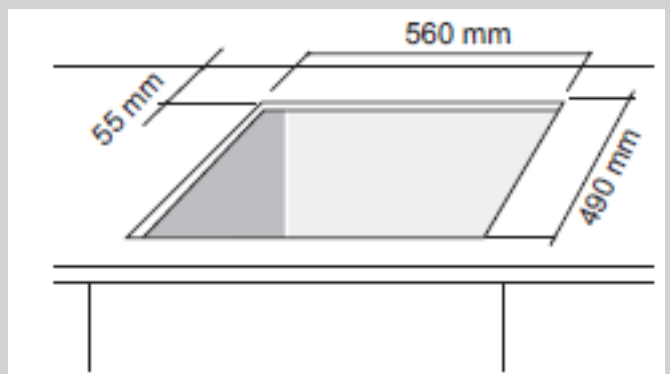
Installation



If the hob is installed beneath a wall cabinet, the latter must be situated at a minimum of 750 mm above the hob.

If there is a drawer beneath the hob, the distance to drawer from worktop should be 130 mm. Where the hob is not installed over a built-in oven, a wooden panel must be installed as insulation. This must be placed at a minimum distance of 20 mm from the lower part of the hob.

Liquid petroleum gas sinks to the floor as it is heavier than air. Therefore, rooms containing LPG cylinders must also be equipped with vents to allow gas to escape in the event of a leak. As a result LPG cylinders, whether partially or completely full, must not be installed or stored in rooms or storage areas that are below ground level (cellars, etc.). It is advisable to keep only the cylinder being used in the room, positioned so that it is not subject to heat produced by external sources (ovens, fireplaces, stoves, etc.) which could raise the temperature of the cylinder above 50°C.



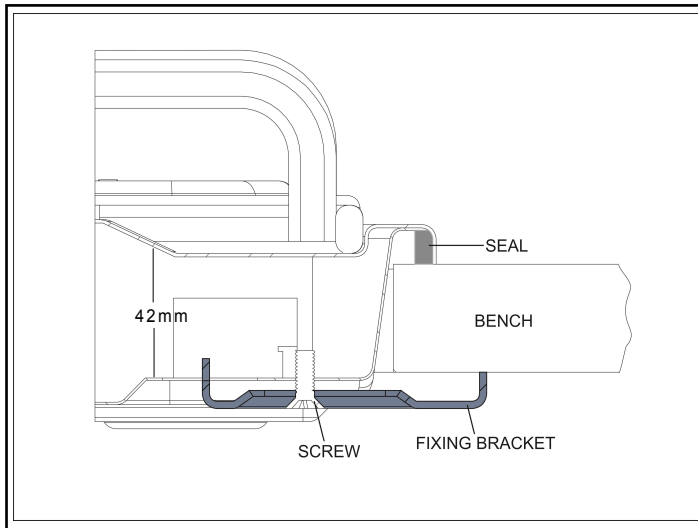
The hob is supplied with a fixing kit and seal to ensure that the hob is securely fitted/sealed to the work surface.

**THIS COOKER MUST BE INSTALLED
ACCORDING TO BS 6172: 2010 BY
A SUITABLY QUALIFIED GAS SAFE
REGISTERED INSTALLER**

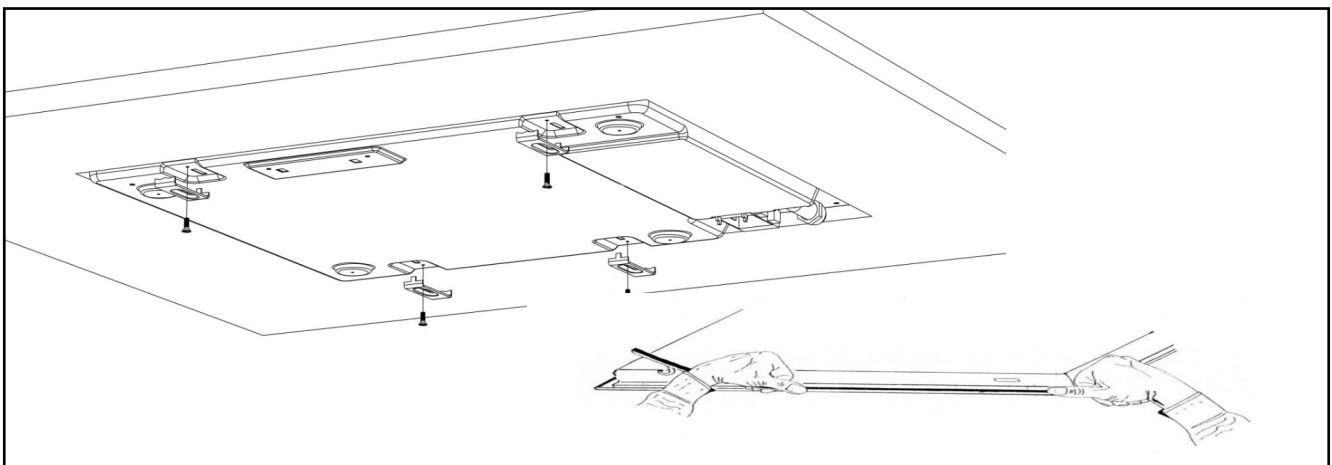
Installation

Hook fastening diagram

! Use the hooks contained in the “accessory pack”.



Please wear gloves during assembly.



- Apply the one-sided self-adhesive sealing tape supplied all the way round the lower edge of the cooking surface along the outer edge of the glass ceramic.
- Screw the 4 worktop mounting brackets on the bottom of product panel.

Start-up and use

Electrical connection

Hobs equipped with a three-pole power supply cable are designed to operate with alternating current at the voltage and frequency indicated on the data plate (this is located on the lower part of the appliance). The earth wire in the cable has a green and yellow cover. If the appliance is to be installed above a built-in electric oven, the electrical connection of the hob and the oven must be carried out separately, both for electrical safety purposes and to make extracting the oven easier.

Connecting the supply cable to the mains

Install a standardised plug corresponding to the load indicated on the data plate.

The appliance must be directly connected to the mains using an omnipolar circuit-breaker with a minimum contact opening of 3 mm installed between the appliance and the mains. The circuit-breaker must be suitable for the charge indicated and must comply with current electrical regulations (the earthing wire must not be interrupted by the circuit-breaker). The supply cable must not come into contact with surfaces with temperatures higher than 50°C.

! The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.

Before connecting to the power supply, make sure that:

- The appliance is earthed and the plug is compliant with the law.
- The socket can withstand the maximum power of the appliance, which is indicated on the data plate.
- The voltage is in the range between the values indicated on the data plate.
- The socket is compatible with the plug of the appliance. If the socket is incompatible with the plug, ask an authorised technician to replace it. Do not use extension cords or multiple sockets.

! Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible.

! The cable must not be bent or compressed.

! The cable must be checked regularly and replaced by authorised technicians only (see Assistance).

! The manufacturer declines any liability should these safety measures not be observed.

Gas connection

The appliance should be connected to the main gas supply or to a gas cylinder in compliance with current national regulations. Before carrying out the connection, make sure the cooker is compatible with the gas supply you wish to use. If this is not the case, follow the instructions indicated in the paragraph "Adapting to different types of gas."

When using liquid gas from a cylinder, install a pressure regulator which complies with current national regulations.

Connection with a rigid pipe (copper or steel)

! Connection to the gas system must be carried out in such a way as not to place any strain of any kind on the appliance.

There is an adjustable L-shaped pipe fitting on the appliance supply ramp and this is fitted with a seal in order to prevent leaks. The seal must always be replaced after rotating the pipe fitting is a threaded 1/2 gas cylindrical male attachment.

Connecting a flexible jointless stainless steel pipe to a threaded attachment

The gas supply pipe fitting is a threaded 1/2 gas cylindrical male attachment.

These pipes must be installed so that they are never longer than 2000 mm when fully extended. Once connection has been carried out, make sure that the flexible metal pipe does not touch any moving parts and is not compressed.

! Only use pipes and seals that comply with current national regulations.

Start-up and use

Adapting to different types of gas

To adapt the hob to a different type of gas other than default type (indicated on the rating plate at the base of the hob or on the packaging), the burner nozzles should be replaced as follows:

1. Remove the hob grids and slide the burners off their seats.
2. Unscrew the nozzles using a 7 mm socket spanner, and replace them with nozzles for the new type of gas (see table 1 "Burner and nozzle characteristics").
3. Reassemble the parts following the above procedure in the reverse order.
4. Once this procedure is finished, replace the old rating sticker with one indicating the new type of gas used. Stickers are available from any of our Service Centres.

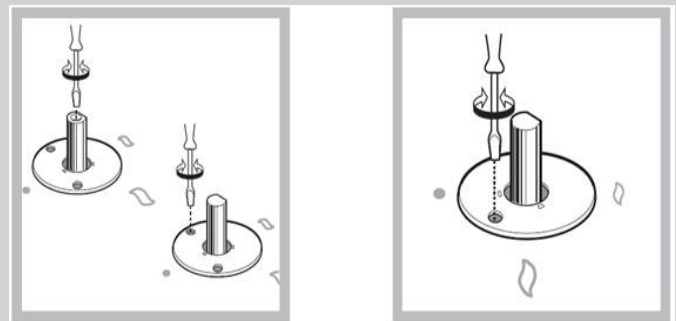
- Adjusting the burners' primary air
- Does not require adjusting.
- Setting the burners to minimum

1. Turn the tap to the low flame position;
2. Remove the knob and adjust the adjustment screw, which is positioned in or next to the tap pin, until the flame is small but steady.
3. Having adjusted the flame to the required low setting, while the burner is alight, quickly change the position of the knob from minimum to maximum and vice versa several times, checking that the flame does not go out.
4. Some appliances have a safety device (thermocouple) fitted. If the device fails to work when the burners are set to the low flame setting, increase this low flame setting using the adjusting screw.
5. Once the adjustment has been made, replace the seals on the by-passes using sealing wax or a similar substance.

! If the appliance is connected to liquid gas, the regulation screw must be fastened as tightly as possible.

! Should the gas pressure used be different (or vary slightly) from the recommended pressure, a suitable pressure regulator must be fitted to the inlet pipe (in order to comply with current national regulations).

Setting the burners to minimum: · Turn the tap to the low flame position · Remove the knob and adjust the adjustment screw, which is positioned in or next to the tap pin, until the flame is small but steady.



Start-up and use

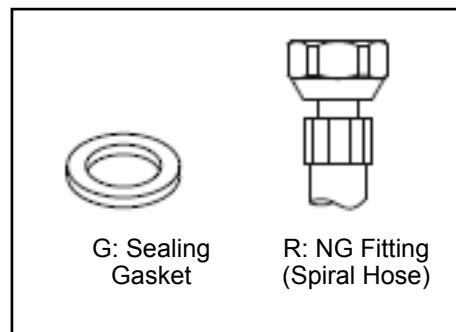
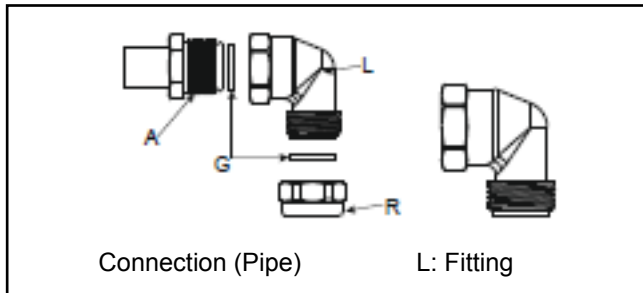
Use fitting "L" for the connection of supply pipe

Fitting for gas inlet to the appliance consists of a ½ gas cylindrical male gear.

! Connection to the gas installation shall be performed so that it would have no adverse effect on the appliance.

On the nipple "A" installed to the primary gas pipe of the appliance an adjustable fitting "L" shall be added and sealing is performed with a gasket "G". When the fitting shall be rotated, always replace the sealing gasket (provided with the appliance). Sealing is achieved by adding a sealing gasket "G" between fitting "L" and supply pipe "R".

Fitting for gas inlet to the appliance consists of a ½ gas cylindrical male gear



Technical Specification

DATA PLATE

Electrical connections see data plate



This appliance conforms to the following European Economic Community directives:

- 2006/95/EEC dated 12/12/06 (Low Voltage) and subsequent amendments
- 2004/108/EEC dated 15/12/04 (Electromagnetic Compatibility) and subsequent amendments
- 93/68/EEC dated 22/07/93 and subsequent amendments.
- 2009/142/EEC dated 30/11/09 (Gas) and subsequent amendments.
- 2012/19/EC and subsequent amendments.

Ecodesign : EU Regulation no. 66/2014 implementing Directive 2009/125/EC. standard EN 30-2-1

MODEL	BÚÖPÎ €Ý ØUY
HOB TYPE	4 GAS INOX HOB
SMALL BURNER	1x1 Kw
MEDIUM BURNER	2x1.75 Kw
BIG BURNER	1x3 Kw
TOTAL POWER	7,5 Kw
IGNITION	AUTOMATIC
SECURITY	TAP WITH LOCK
FLAME FAILURE DEVICE	YES
KNOB POSITION	FRONT
VOLATAGE - CURRENT	230 V - 6 A
FREQUENCY	50-60 Hz
WEIGHT	10 Kg
DIMENSIONS	
WIDTH (MM)	590 mm
DEPTH (MM)	510 mm
HEIGHT (MM)	85 mm

Category	
Gas type	G20
Pressure (mbar)	20
Burner position	Auxiliary Semi Rapid Rapid
Injector Diameter (mm)	0,72 0,97 1,15
Nominal Heat input (kW)	1 1,75 3

Gas type	G30
Pressure (mbar)	28-30
Burner position	Auxiliary Semi Rapid Rapid
Injector Diameter (mm)	0,50 0,65 0,85
Nominal Heat input (kW)	1 1,75 3

Operating The Appliance

Each Burner is operated by a control knob

Setting '0' is OFF . The small flame is LOW and the large flame symbol is HIGH.



Off

Maximum

Minimum

To ignite a burner, press and turn the corresponding knob anti clock wise until the large flame symbol is reached and press the ignition button until the burner lights. When the burner has lit adjust the flame intensity to the desired setting.

- Use pans that have a thick, flat solid base. Always ensure that the pan is positioned central over the relevant burner in order to avoid the pan becoming unstable.
- Use appropriate cookware for each burner (see table) so that the flames do not extend beyond the bottom of the cookware.
- Always use cookware with a flat base and a cover.
- When the contents of the pan reach boiling point, turn the knob to minimum.

Rapid burner : 22 – 26 cm diameter utensil

Semi Rapid Burner : 18 – 22 diameter utensil

Auxiliary burner : 14 – 18 cm diameter utensil

Precautions and tips

! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

This appliance as supplied is designed to run on natural gas only. However, should you wish to operate your appliance on LPG the qualified Gas Engineer may convert to LPG with the kit provided with the product.

General safety

- This is a class 3 built-in appliance.
 - Gas appliances require regular air exchange to maintain efficient operation. When installing the hob, follow the instructions provided in the paragraph on "Positioning" the appliance.
 - These instructions are only valid for the countries whose symbols appear in the manual and on the serial number plate.
 - The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
 - The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
 - Do not touch the appliance with bare feet or with wet or damp hands and feet.
 - The appliance must be used by adults only for the preparation of food, in accordance with the instructions outlined in this booklet. Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance.
 - Ensure that the power supply cables of other electrical appliances do not come into contact with the hot parts of the oven.
 - The openings used for ventilation and dispersion of heat must never be covered.
- Always make sure the knobs are in the "●"/"○" position when the appliance is not in use.
 - When unplugging the appliance always pull the plug from the mains socket, do not pull on the cable.
 - Never carry out any cleaning or maintenance work without having detached the plug from the mains.
 - In case of malfunction, under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or further malfunctioning of the appliance. Contact a Service Centre (see Assistance).
 - Always make sure that pan handles are turned towards the centre of the hob in order to avoid accidental burns.
 - Do not close the glass cover (if present) when the gas burners or electric hotplates are still hot.
 - Do not leave the electric hotplate switched on without a pan placed on it.
 - Do not use unstable or deformed pans.
 - The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.
 - Do not let children play with the appliance.
 - The appliance is not intended to be operated by means of an external timer or separate remote-control system.

Maintenance and care

Disposal

- When disposing of packaging material: observe local legislation so that the packaging may be reused.

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

Switching the appliance off

Disconnect your appliance from the electricity supply before carrying out any work on it.

Cleaning the appliance

! Do not use abrasive or corrosive detergents such as stain removers, anti-rust products, powder detergents or sponges with abrasive surfaces: these may scratch the surface beyond repair.

! Never use steam cleaners or pressure cleaners on the appliance.

- It is usually enough to wash the hob with a damp sponge and dry it with absorbent kitchen roll.
- The removable parts of the burners should be washed frequently with warm water and soap and any burnt-on substances removed.

ATTENTION:

- Make the most of your hot plate's residual heat by switching off cast iron hot plates 10 minutes before the end of your cooking time and glass ceramic hot plates 5 minutes before the end of cooking time.
- The base of your pot or pan should cover the hot plate. If it is smaller, precious energy will be wasted and pots that boil over leave encrusted remains that can be difficult to remove.

- Cook your food in closed pots or pans with well-fitting lids and use as little water as possible. Cooking with the lid off will greatly increase energy consumption

- Use purely flat pots and pans

- If you are cooking something that takes a long time, it's worth using a pressure cooker, which is twice as fast and saves a third of the energy.

- For hobs which light automatically, the terminal part of the electronic instant lighting devices should be cleaned frequently and the gas outlet holes should be checked for blockages.
- Stainless steel can be marked by hard water that has been left on the surface for a long time, or by aggressive detergents containing phosphorus. After cleaning, rinse and dry any remaining drops of water.

! Do not use stainless steel flame spreaders, bread toasters or meat grills over gas flames.

Gas tap maintenance

Over time, the taps may become jammed or difficult to turn. If this happens, the tap must be replaced.

! This procedure must be performed by a qualified technician authorised by the manufacturer.

Troubleshooting

It may happen that the appliance does not function properly or at all. Before calling the service centre for assistance, check if anything can be done. First, check to see that there are no interruptions in the gas and electrical supplies, and, in particular, that the gas valves for the mains are open.

The burner does not light or the flame is not even around the burner.

<p>Check whether;</p>	<ul style="list-style-type: none"> • The gas holes on the burner are clogged. • All the movable parts that make up the burner are mounted correctly. • There are draughts near the appliance. <p>The flame dies in models with a safety device.</p>
<p>Check to make sure that;</p>	<ul style="list-style-type: none"> • You pressed the knob all the way in. • You keep the knob pressed in long enough to activate the safety device. • The gas holes are not blocked in the area corresponding to the safety device. <p>The burner does not remain lit when set to minimum.</p>
<p>Check to make sure that</p>	<ul style="list-style-type: none"> • The gas holes are not blocked. • There are no draughts near the appliance. • The minimum setting has been adjusted properly. <p>The cookware is unstable.</p>
<p>Check to make sure that;</p>	<ul style="list-style-type: none"> • The bottom of the cookware is perfectly flat. • The cookware is positioned correctly at the centre of the burner. • The pan support grids have been positioned correctly.



Product Guarantee

This product is guaranteed against manufacturing defects for a period of



This product is guaranteed for 12 months from the date of original purchase. Any defect that arises during this period due to faulty materials or workmanship will either be repaired free of charge or replaced.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in this manual.
- It must be used solely for domestic purpose.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- The manufacturer disclaims any liability for the incidental or consequential damages.
- The guarantee is in addition to, and does not diminish your statutory or legal rights.
- In the event of a problem with the product with in the guarantee period call :-
Argos Product Support 01759 487838.

Guarantor: Argos Ltd 489 -
499 Avebury Boulevard
Central Milton Keynes
MK9 2NW