



HOVER

- HOE3161IN
- HOT3161BI
- HOT3161WI

USER INSTRUCTIONS

OVENS _____ **EN 02**

MANUALE D'ISTRUZIONI

FORNO _____ **IT 15**

KULLANIM KILAVUZU

FIRINLAR _____ **TR 28**

POKYNY PRO UŽIVATELE

TROUBY _____ **CZ 43**

Safety Indications

- **WARNING:** the appliance and accessible parts become hot during use. Be careful not to touch any hot parts.
- **WARNING:** the accessible parts can become hot when the oven is in use. Children must be kept at a safe distance.
- **WARNING:** ensure that the appliance is switched off before replacing the bulb, to avoid the possibility of electric shocks.
- **WARNING:** before initiating the automatic cleaning cycle:
 - Clean the oven door;
 - Remove large or coarse food residues from the inside of the oven using a damp sponge. Do not use detergents;
 - Remove all accessories and the sliding rack kit (where present);
 - Do not place tea towels
- In ovens with meat probe it is necessary, before making the cleaning cycle, close the hole with the nut provided. Always close the hole with the nut when the meat probe is not used.
- Children under 8 must be kept at a safe distance from the appliance if not continuously supervised.
- Children must not play with the appliance. The appliance can be used by those aged 8 or over and by those with limited physical, sensorial or mental capacities, without experience or knowledge of the product, only if supervised or provided with instruction as to the operation of the appliance, in a safe way with awareness of the possible risks.
- Cleaning and maintenance should not be carried out by unsupervised children.
- Do not use rough or abrasive materials or sharp metal scrapers to clean the oven door glasses, as they can scratch the surface and cause the glass to shatter.
- The oven must be switched off before removing the removable parts and, after cleaning, reassemble them according the instructions.
- Only use the meat probe recommended for this oven.
- Do not use a steam cleaner for cleaning operations.
- Connect a plug to the supply cable that is able to bear the voltage, current and load indicated on the tag and having the earth contact. The socket must be suitable for the load indicated on the tag and must be

having the earth contact connected and in operation. The earth conductor is yellow-green in colour. This operation should be carried out by a suitably qualified professional. In case of incompatibility between the socket and the appliance plug, ask a qualified electrician to substitute the socket with another suitable type. The plug and the socket must be conformed to the current norms of the installation country. Connection to the power source can also be made by placing an omnipolar breaker between the appliance and the power source that can bear the maximum connected load and that is in line with current legislation. The yellow-green earth cable should not be interrupted by the breaker. The socket or omnipolar breaker used for the connection should be easily accessible when the appliance is installed.

- The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.
- If the power cable is damaged, it must be substituted with a cable or special bundle available from the manufacturer or by contacting the customer service department.
- The type of power cable must be H05V2V2-F.
- Failure to comply with the above can compromise the safety of the appliance and invalidate the guarantee.
- Any excess of spilled material should be removed before cleaning.
- During the pyrolytic cleaning process, surfaces can heat up more than usual, children must therefore be kept at a safe distance.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- When you place the shelf inside, make sure that the stop is directed upwards and in the back of the cavity.

The shelf must be inserted completely into the cavity

- **WARNING:** Do not line the oven walls with aluminum foil or single-use protection available from stores. Aluminum foil or any other protection, in direct contact with the hot enamel, risk melting and deteriorating the enamel of the insides.
- **WARNING:** Never remove the oven door seal.

General Instructions

5

- 1.1 Safety indications
- 1.2 Electrical safety
- 1.3 Recommendations
- 1.4 Installation
- 1.5 Waste management
- 1.6 Declaration of compliance

Product Description

7

- 2.1 Overview
- 2.2 Accessories
- 2.3 First use

Use of the Oven

8

- 3.1 Display description
- 3.2 Cooking modes

Oven Cleaning and Maintenance

11

- 4.1 General notes on cleaning
- 4.2 Hydro easy clean function
- 4.3 Maintenance
 - Removal and cleaning of the side racks
 - Removal of the oven window
 - Removal and cleaning of the glass door
 - Changing the bulb

Troubleshooting

14

- 5.1 F.A.Q.

1. General Instructions

We thank you for choosing one of our products. For the best results with your oven, you should read this manual carefully and retain it for future reference. Before installing the oven, take note of the serial number so that you can give it to customer service staff if any repairs are required. Having removed the oven from its packaging, check that it has not been damaged during transportation. If you have doubts, do not use the oven and refer to a qualified technician for advice. Keep all of the packaging material (plastic bags, polystyrene, nails) out of the reach of children. When the oven is switched on for the first time, strong smelling smoke can develop, which is caused by the glue on the insulation panels surrounding the oven heating for the first time. This is absolutely normal and, if it occurs, you should wait for the smoke to dissipate before putting food in the oven. The manufacturer accepts no responsibility in cases where the instructions contained in this document are not observed.



NOTE: the oven functions, properties and accessories cited in this manual will vary, depending on the model you have purchased.

1.1 Safety Indications

Only use the oven for its intended purpose, that is only for the cooking of foods; any other use, for example as a heat source, is considered improper and therefore dangerous. The manufacturer cannot be held responsible for any damage resulting from improper, incorrect or unreasonable usage.

The use of any electrical appliance implies the observance of some fundamental rules:

- do not pull on the power cable to disconnect the plug from the socket;
- do not touch the appliance with wet or damp hands or feet;
- in general the use of adaptors, multiple sockets and extension cables is not recommended;
- in case of malfunction and/or poor operation, switch off the appliance and do not tamper with it.

1.2 Electrical Safety

ENSURE THAT AN ELECTRICIAN OR QUALIFIED TECHNICIAN MAKES THE ELECTRICAL CONNECTIONS.

The power supply to which the oven is connected must conform with the laws in force in the country of installation. The manufacturer accepts no responsibility for any damage caused by the failure to observe these instructions. The oven must be connected to an electrical supply with an earthed wall outlet or a disconnecter with multiple poles, depending on the laws in force in the country of installation. The electrical supply should be protected with suitable fuses and the cables used must have a transverse section that can ensure correct supply to the oven.

CONNECTION

The oven is supplied with a power cable that should only be connected to an electrical supply with 220-240 Vac 50 Hz power between the phases or between the phase and neutral. Before the oven is connected to the electrical supply, it is important to check:

- power voltage indicated on the gauge;
- the setting of the disconnecter.

The grounding wire connected to the oven's earth terminal must be connected to the earth terminal of the power supply.

WARNING

Before connecting the oven to the power supply, ask a qualified electrician to check the continuity of the power supply's earth terminal. The manufacturer accepts no responsibility for any accidents or other problems caused by failure to connect the oven to the earth terminal or by an earth connection that has defective continuity.

NOTE: as the oven could require maintenance work, it is advisable to keep another wall socket available so that the oven can be connected to this if it is removed from the space in which it is installed. The power cable must only be substituted by technical service staff or by technicians with equivalent qualifications.

1.3 Recommendations

After each use of the oven, a minimum of cleaning will help keep the oven perfectly clean.

Do not line the oven walls with aluminium foil or single-use protection available from stores. Aluminium foil or any other protection, in direct contact with the hot enamel, risks melting and deteriorating the enamel of the insides. In order to prevent excessive dirtying of your oven and the resulting strong smokey smells, we recommend not using the oven at very high temperature. It is better to extend the cooking time and lower the temperature a little. In addition to the accessories supplied with the oven, we advise you only use dishes and baking moulds resistant to very high temperatures.

1.4 Installation

The manufacturers have no obligation to carry this out. If the assistance of the manufacturer is required to rectify faults arising from incorrect installation, this assistance is not covered by the guarantee. The installation instructions for professionally qualified personnel must be followed. Incorrect installation may cause harm or injury to people, animals or belongings. The manufacturer cannot be held responsible for such harm or injury.

The oven can be located high in a column or under a worktop. Before fixing, you must ensure good ventilation in the oven space to allow proper circulation of the fresh air required for cooling and protecting the internal parts. Make the openings specified on last page according to the type of fitting.

1.5 Waste management and environmental protection



This appliance is labelled in accordance with European Directive 2012/19/EU regarding electric and electronic appliances (WEEE). The WEEE contain both polluting substances (that can have a negative effect on the environment) and base elements (that can be reused). It is important that the WEEE undergo specific treatments to correctly remove and dispose of the pollutants and recover all the materials. Individuals can play an important role in ensuring that the WEEE do not become an environmental problem; it is essential to follow a few basic rules:

- the WEEE should not be treated as domestic waste;
- the WEEE should be taken to dedicated collection areas managed by the town council or a registered company.

In many countries, domestic collections may be available for large WEEEs. When you buy a new appliance, the old one can be returned to the vendor who must accept it free of charge as a one-off, as long as the appliance is of an equivalent type and has the same functions as the purchased appliance.

SAVING AND RESPECTING THE ENVIRONMENT

Where possible, avoid pre-heating the oven and always try to fill it. Open the oven door as infrequently as possible, because heat from the cavity disperses every time it is opened. For a significant energy saving, switch off the oven between 5 and 10 minutes before the planned end of the cooking time, and use the residual heat that the oven continues to generate. Keep the seals clean and in order, to avoid any heat dispersal outside of the cavity. If you have an electric contract with an hourly tariff, the "delayed cooking" programme makes energy saving more simple, moving the cooking process to start at the reduced tariff time slot.

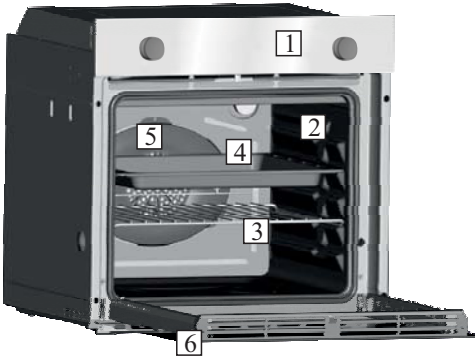
1.6 Declaration of compliance

The parts of this appliance that may come into contact with foodstuffs comply with the provisions of EEC Directive 89/109.

By placing the **CE** mark on this product, we are confirming compliance to all relevant European safety, health and environmental requirements which are applicable in legislation for this product.

2. Product Description

2.1 Overview



1. Control panel
2. Shelf positions
(lateral wire grid if included)
3. Metal grill
4. Drip pan
5. Fan (behind the steel plate)
6. Oven door

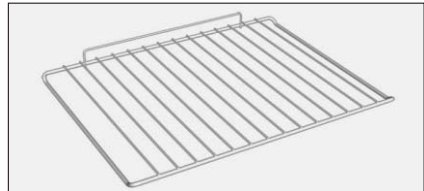
2.2 Accessories

1 Drip pan



Collects the residues that drip during the cooking of foods on the grills.

2 Metal grill



Holds baking trays and plates.

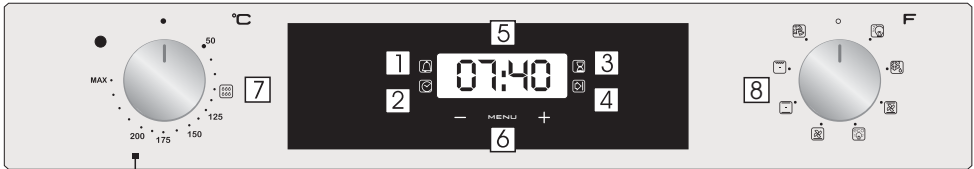
2.3 First Use

PRELIMINARY CLEANING

Clean the oven before using for the first time. Wipe over external surfaces with a damp soft cloth. Wash all accessories and wipe inside the oven with a solution of hot water and washing up liquid. Set the empty oven to the maximum temperature and leave on for about 1 hour, this will remove any lingering smells of newness.

3. Use of the Oven

3.1 Display description






1. Minute minder
2. Clock setting
3. Cooking time
4. End of cooking
5. Temperature or clock display
6. LCD display adjustment controls
7. Thermostat selector knob
8. Function selector knob










WARNING : the first operation to carry out after the oven has been installed or following the interruption of power supply (this is recognizable the display pulsating and showing 12:00) is setting the correct time. This is achieved as follows.

- Push the central button.
- Set time with "-" "+" buttons.
- Release all buttons.

ATTENTION: The oven will only operate providing the clock is set.

| FUNCTION | HOW TO USE | HOW TO DEACTIVATE | WHAT IT DOES | WHY IT IS NEEDED |
|--|---|---|--|---|
| KEY LOCK | <ul style="list-style-type: none"> •Child Lock function is activated by touching Set (+) for a minimum of 5 seconds. From this moment on all other function are locked and the display will flash STOP and preset time intermittently. | <ul style="list-style-type: none"> •Child Lock function is deactivated by touching touchpad Set (+) again for a minimum of 5 seconds. From this moment on all functions are selectable again. | | |
| MINUTE MINDER  | <ul style="list-style-type: none"> •Push the central button 1 times •Press the buttons "-" "+" to set the required time •Release all the buttons | <ul style="list-style-type: none"> •When the set time as elapsed an audible alarm is activated (this alarm will stop on its own, however it can be stopped immediately by pressing the button) SELECT. | <ul style="list-style-type: none"> •Sounds an alarm at the end of the set time. •During the process, the display shows the remaining time. | <ul style="list-style-type: none"> •Allows to use the oven as alarm clock (could be activated either with operating the oven or with out operating the oven) |
| COOKING TIME  | <ul style="list-style-type: none"> • Push the central button 2 times • Press the buttons "-" or "+" to set the length of cooking required • Release all buttons • Set the cooking function with the oven function selector | <ul style="list-style-type: none"> •Push any button to stop the signal. Push the central button to return to the clock function. | <ul style="list-style-type: none"> • It allows to preset the cooking time required for the recipe chosen. • To check how long is left to run press the SELECT button 2 Times. • To alter/change the preset time press SELECT and "-" "+" buttons. | <ul style="list-style-type: none"> •When the time is elapsed the oven will switch off automatically. Should you wish to stop cooking earlier either turn the function selector to 0, or set time to 0:00 (SELECT and "-" "+" buttons) |
| END OF COOKING  | <ul style="list-style-type: none"> •Push the central button 3 times •Press the buttons "-" "+" to set the time at which you wish the oven to switch off •Release the buttons •Set the cooking function with the oven function selector. | <ul style="list-style-type: none"> •At the time set, the oven will switch off. To switch off manually, turn the oven function selector to position 0. | <ul style="list-style-type: none"> •Enables you to set the end of cooking time •To check the preset time push the central button 3 times •To modify the preset time press buttons SELECT+ "-" "+" | <ul style="list-style-type: none"> •This function is typically used with "cooking time" function. For example if the dish has to be cooked for 45 minutes and needs to be ready by 12:30, simply select the required function, set the cooking time to 45 minutes and the end of cooking time to 12:30. •At the end of the cooking set time, the oven will switch off automatically and an audible alarm will ring. •Cooking will start automatically at 11:45 (12:30 minus 45 mins) and will continue until the preset end-of-cooking-time, when the oven will switch itself off automatically. WARNING. If the END of cooking is selected without setting the length of cooking time, the oven will start cooking immediately and it will stop at the END of cooking time set. |

3.2 Cooking Modes

| Function Dial | T °C default | T °C range | Function <i>(Depends on the oven model)</i> |
|--|--------------|------------|---|
|  | | | LAMP: Turns on the oven light. |
|  | 40 | 40 ÷ 40 | DEFROST: When the dial is set to this position. The fan circulates air at room temperature around the frozen food so that it defrosts in a few minutes without the protein content of the food being changed or altered. |
|  | 180 | 50 ÷ 240 | FAN COOKING: We recommend you use this method for poultry, pastries, fish and vegetables. Heat penetrates into the food better and both the cooking and preheating times are reduced. You can cook different foods at the same time with or without the same preparation in one or more positions. This cooking method gives even heat distribution and the smells are not mixed. Allow about ten minutes extra when cooking foods at the same time. |
|  | 210 | 50 ÷ 240 | |
| *  | 220 | 50 ÷ 280 | CONVENTIONAL COOKING: Both top and bottom heating elements are used. Preheat the oven for about ten minutes. This method is ideal for all traditional roasting and baking. For seizing red meats, roast beef, leg of lamb, game, bread, foil wrapped food (papillotes), flaky pastry. Place the food and its dish on a shelf in mid position. |
|  | 210 | 50 ÷ 230 | FAN + LOWER ELEMENT: The bottom heating element is used with the fan circulating the air inside the oven. This method is ideal for juicy fruit flans, tarts, quiches and pâté. It prevents food from drying and encourages rising in cakes, bread dough and other bottom-cooked food. Place the shelf in the bottom position. |
| *  | 190 | 50 ÷ 230 | The "ECO" function allows you to cook in a healthier way, by reducing the amount of fat or oil required. Thanks to the use of the grill and fan combined with a pulsating cycle of air, it will retain the moisture content of the food, grilling the surface and using a shorter cooking time, without compromising on taste. It is particularly suitable for cooking meat, roasted vegetables and omelettes. The cycle of pulsed air keeps the humidity inside the oven and the moisture content of the food, preserving the nutritional values and ensuring a rapid uniform cooking process. Try all your recipes and reduce the amount of dressing you usually use and experience the lightness of this new function! |
|  | L3 | L1 ÷ L5 | GRILL: use the grill with the door closed. The top heating element is used alone and you can adjust the temperature. Five minutes preheating is required to get the elements red-hot. Success is guaranteed for grills, kebabs and gratin dishes. White meats should be put at a distance from the grill; the cooking time is longer, but the meat will be tastier. You can put red meats and fish fillets on the shelf with the drip tray underneath. The oven has two grill positions: Grill: 2140 W Barbecue: 3340 W |
|  | 220 | 50 ÷ 230 | PIZZA: With this function hot air circulated in the oven to ensure perfect result for dishes such as pizza or cake. |

*Tested in accordance with the CENELEC EN 60350-1 used for definition of energy class.

4. Oven cleaning and maintenance

4.1 General notes on cleaning

The lifecycle of the appliance can be extended through regular cleaning. Wait for the oven to cool before carrying out manual cleaning operations. Never use abrasive detergents, steel wool or sharp objects for cleaning, so as to not irreparably damage the enamelled parts. Use only water, soap or bleach-based detergents (ammonia).

GLASS PARTS

It is advisable to clean the glass window with absorbent kitchen towel after every use of the oven. To remove more obstinate stains, you can use a detergent-soaked sponge, well wrung out, and then rinse with water.

OVEN WINDOW SEAL

If dirty, the seal can be cleaned with a slightly damp sponge.

ACCESSORIES

Clean accessories with a wet, soapy sponge before rinsing and drying them: avoid using abrasive detergents.




DRIP PAN

After using the grill, remove the pan from the oven. Pour the hot fat into a container and wash the pan in hot water, using a sponge and washing-up liquid.

If greasy residues remain, immerse the pan in water and detergent. Alternatively, you can wash the pan in the dishwasher or use a commercial oven detergent. Never put a dirty pan back into the oven.

4.2 Hydro Easy Clean Function

The HYDRO EASY CLEAN procedure uses steam to help remove remaining fat and food particles from the oven.

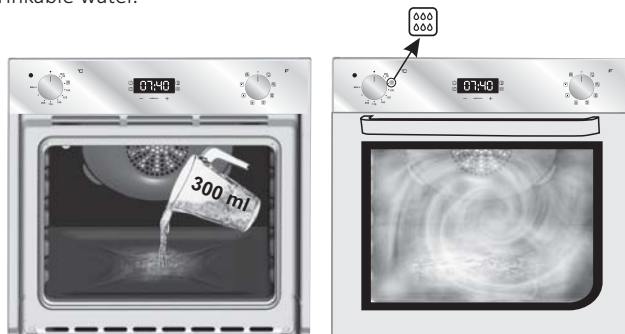
1. Pour 300 ml of water into the HYDRO EASY CLEAN container at the bottom of the oven.
2. Set the oven function to Static () or Bottom () heater
3. Set the temperature to the HYDRO EASY CLEAN icon ()
4. Allow the program to operate for 30 minutes.
5. After 30 minutes switch off the program and allow the oven to cool down.
6. When the appliance is cool, clean the inner surfaces of the oven with a cloth.

Warning

Make sure that the appliance is cool before you touch it.

Care must be taken with all hot surfaces as there is a risk of burns.

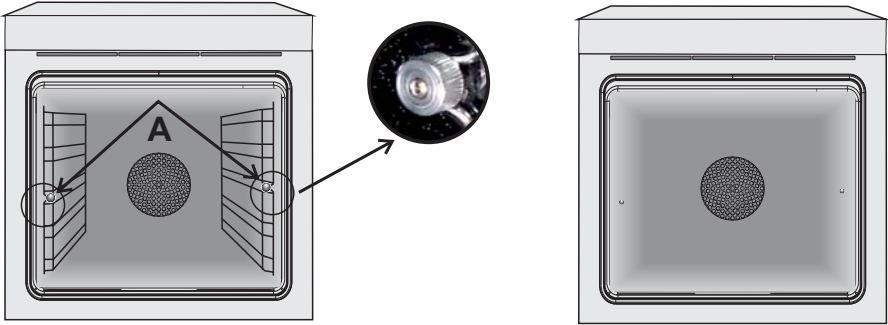
Use distilled or drinkable water.



4.3 Maintenance

REMOVAL AND CLEANING OF THE SIDE RACKS

1. Unscrew the bolt in an anti-clockwise direction.
2. Remove the side racks by pulling them towards you.
3. Clean the side racks in a dishwasher or with a wet sponge and then dry them immediately.
4. Having cleaned the side racks, put them back in and reinsert the bolts, ensuring that they are fully tightened.



REMOVAL OF THE OVEN WINDOW

1. Open the front window.
2. Open the clamps of the hinge housing on the right and left side of the front window by pushing them downwards.
3. Replace the window by carrying out the procedure in reverse.

REMOVAL AND CLEANING OF THE GLASS DOOR

1. Open the oven door.

2.3.4. Lock the hinges, remove the screws and remove the upper metal cover by pulling it upwards.

5.6. Remove the glass, carefully extracting it from the oven door (NB: in pyrolytic ovens, also remove the second and third glass (if present)).

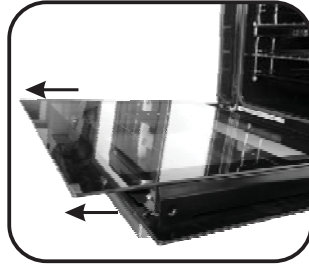
7. At the end of cleaning or substitution, reassemble the parts in reverse order.

On all glass, the indication "Low-E" must be legible and positioned on the left side of the door, close to the left-hand lateral hinge. In this way, the printed label of the first glass will be inside the door.

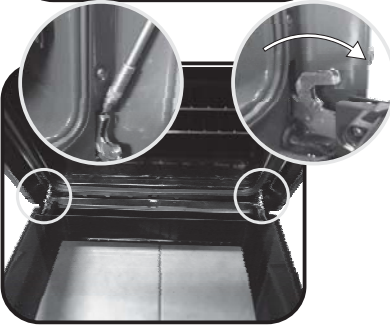
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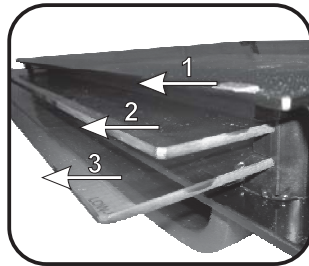
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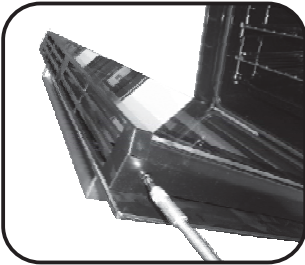
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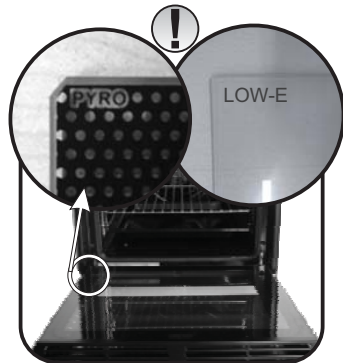
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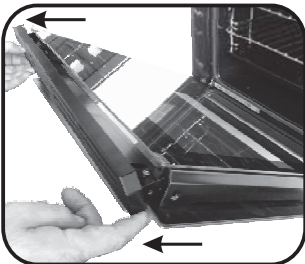
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7.



4.



CHANGING THE BULB

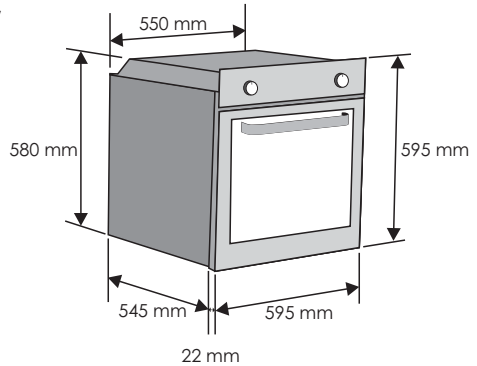
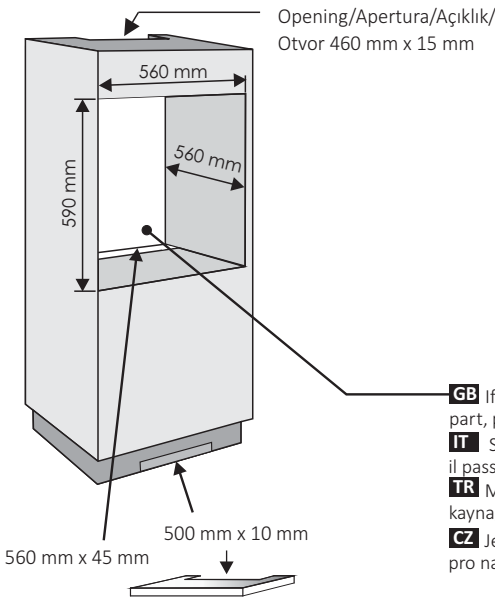
1. Disconnect the oven from the mains supply.
2. Undo the glass cover, unscrew the bulb and replace it with a new bulb of the same type.
3. Once the defective bulb is replaced, replace the glass cover.



5. Troubleshooting

5.1 FAQ

| PROBLEM | POSSIBLE CAUSE | SOLUTION |
|---|---|---|
| The oven does not heat up | The clock is not set | Set the clock |
| The oven does not heat up | A cooking function and temperature has not been set | Ensure that the necessary settings are correct |
| No reaction of the touch user interface | Steam and condensation on the user interface panel | Clean with a microfiber cloth the user interface panel to remove the condensation layer |

INSTALLATION**EN****KURULUM****TR****INSTALLAZIONE****IT****INSTALACE****CZ**

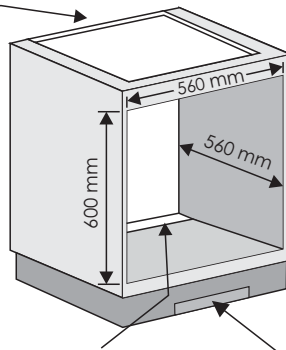
- GB** If the furniture is equipped with a coverage at the back part, provide an opening for the power supply cable.
- IT** Se il mobile ha un fondo posteriore, praticare un foro per il passaggio del cavo di alimentazione.
- TR** Mobilyanın arka tarafında bir kaplama bulunuyorsa güç kaynağı kablosu için bir delik açın.
- CZ** Je-li nábytek v zadní části vybaven krytem, vytvořte otvor pro napájecí kabel.

GB If the oven does not have a cooling fan, create an opening 460 mm x 15 mm

IT Se il forno non dispone di una ventola di raffreddamento, lasciare uno spazio 460 mm x 15 mm

TR Soğutma fanı yoksa bir açıklık oluşturun 460 mm x 15 mm

CZ Pokud nemá trouba chladicí ventilátor, vytvořte otvor 460 mm x 15 mm



Opening/Apertura/Açıklık/
Otvor 560 mm x 45 mm

Opening/Apertura/Açıklık/
Otvor 560 mm x 45 mm



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EN

The manufacturer will not be responsible for any inaccuracy resulting from printing or transcript errors contained in this brochure. We reserve the right to carry out modifications to products as required, including the interests of consumption, without prejudice to the characteristics relating to safety or function.

IT

Il produttore declina ogni responsabilità per inesattezze contenute nel documento stampato o per errori di trascrizione contenuti in questa brochure. Inoltre, si riserva il diritto di apportare modifiche al prodotto, nell'interesse dei consumatori, senza alcun pregiudizio per la sua sicurezza o funzionalità.

TR

Üretici bu kullanma kılavuzunda bulunan basım veya kopyalama hatalarından kaynaklanan herhangi bir yanlışlıktan sorumlu olmayacaktır. Güvenlik veya işlevle ilgili özelliklere zarar vermeden tüketim istekleri dahil olmak üzere ürünlerde gerektiğinde değişiklik yapma hakkımız mahfuzdur.

CZ

Výrobce neodpovídá za tiskové chyby v návodu. Vyhraujeme si právo na změny spotřebiče podle potřeby, včetně údajů spotřeby, bez vlivu na bezpečnost nebo funkci.

HOOVER

HOBS

USER INSTRUCTIONS

GB - IE

TABLES DE CUISSON

NOTICE D'EMPLOI

FR

VARNÉ DESKY

NÁVOD POUŽITÍ

CZ

UND BEDIENUNGSANLEITUNG

INSTALLATIONS

DE

ENCIMERAS

INSTRUCCIONES DE USO

ES

INSTRUKCJE

UŻYCIA I MONTAŻU

PL

ANKASTRE OCAK

KULLANIM KLAVUZU

TR

ВАРОЧНЫЕ ПОВЕРХНОСТИ

ИНСТРУКЦИЯ ПОЛЬЗОВАТЕЛЯ

RU

NAVODILA ZA UPORABO

VGRADNJO IN PRIKLJUČITEV

SL

PIANI COTTURA

ISTRUZIONI PER L'USO

IT

PLACAS

INSTRUÇÕES DE UTILIZAÇÃO

PT

TŰZHELYLAPOK

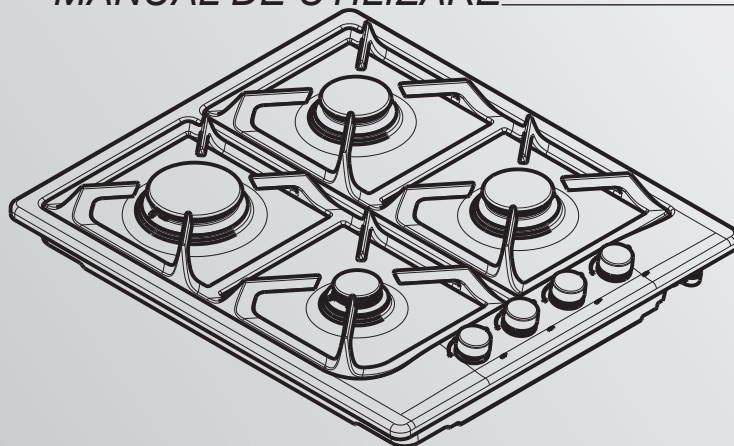
HASZNÁLATI UTASÍTÁS

HU

PLITE

MANUAL DE UTILIZARE

RO



| CONTENT | GB - IE |
|---|-----------|
| Safety Instructions | 05 |
| 1. Instructions For The Installer | 06 |
| 1.1. Bulding In | 06 |
| 1.2. Suitable Location | 06 |
| 2. Electrical Connection (For U.K. Only) | 06 |
| 2.1. Electrical Connection | 06 |
| 2.2. Gas Connection (For U.K. Only)..... | 06 |
| 2.3. Adapting The Hob To Different Types Of Gas | 07 |
| 2.4. Regulating The Minimum Flame | 07 |
| 3. Use Of Hob - User Instructions | 07 |
| 3.1. Using The Gas Burner | 07 |
| 3.2. Use Of Cooktop Electrical Plates | 07 |
| 4. Maintenance and Cleaning | 08 |
| 5. Aftercare | 08 |
| 6. Protection Of The Environment | 08 |

| OBSAH | CZ |
|---|-----------|
| Bezpečnostní Pokyny | 13 |
| 1. Pokyny pro instalatéra | 14 |
| 1.1. Vestavba | 14 |
| 1.2. Vhodné místo instalace | 14 |
| 2.1. Připojení k elektrické síti | 14 |
| 2.2. Připojení plynu | 14 |
| 2.3. Změna varné desky na jiný druh plynu | 15 |
| 2.4. Nastavení minimálního plamene | 15 |
| 3. Použití varné desky | 15 |
| 3.1. Použití plynového hořáku | 15 |
| 3.2. Použití Elektrických Ploten | 15 |
| 4. Údržba a čištění | 16 |
| 5. Servis | 16 |
| 6. Ochrana životního prostředí | 16 |

| CONTENIDO | ES |
|---|-----------|
| Instrucciones Para Un Uso Seguro | 21 |
| 1. Instrucciones Para El Instalador | 22 |
| 1.1. Integración | 22 |
| 1.2. Ubicación Ideal | 22 |
| 2.1. Conexión Eléctrica | 22 |
| 2.2. Conexión Del Gas | 22 |
| 2.3. Adaptación De La Placa A Distintos Tipos De Gas | 23 |
| 2.4. Regulación De La Llama Mínima | 23 |
| 3. Utilización De La Placa Instrucciones Para El Usuario | 23 |
| 3.1. Utilización Del Quemador De Gas | 23 |
| 3.2. Uso De La Cocina De Las Placas Eléctricas | 23 |
| 4. Mantenimiento Y Limpieza | 24 |
| 5. Servicio Técnico | 24 |
| 6. Protección Del Medioambiente | 24 |

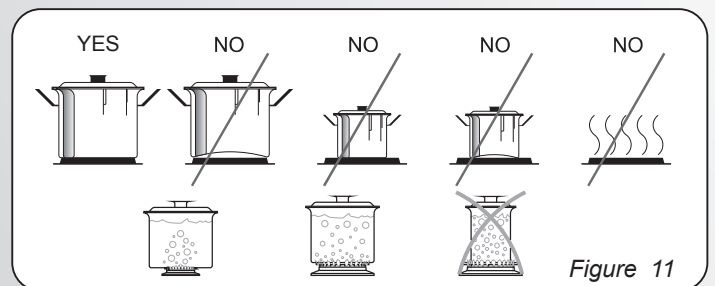
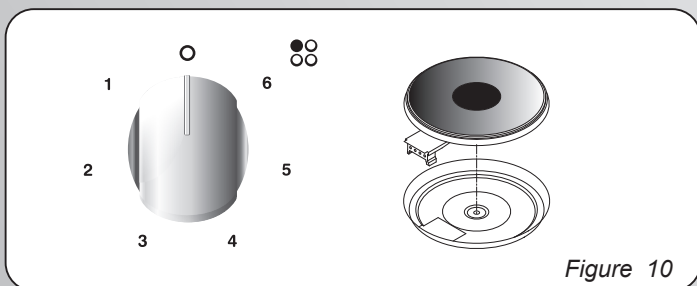
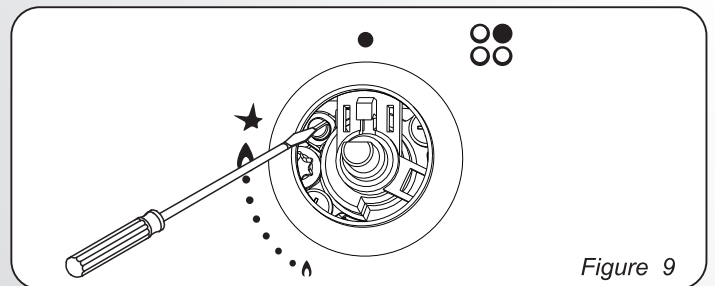
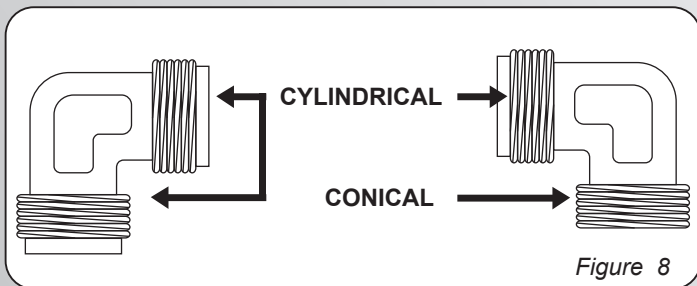
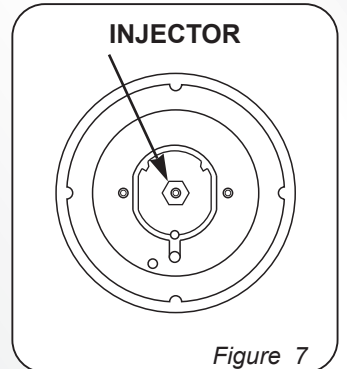
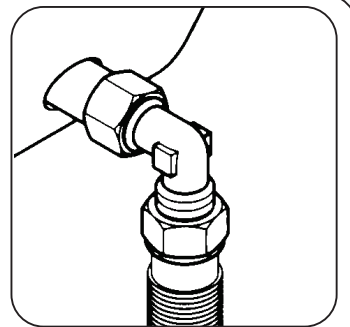
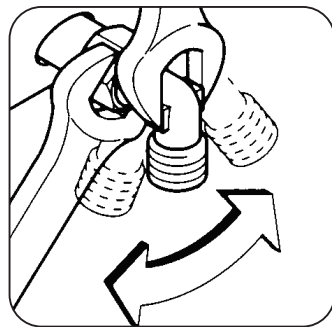
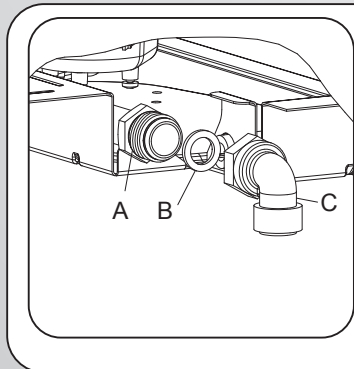
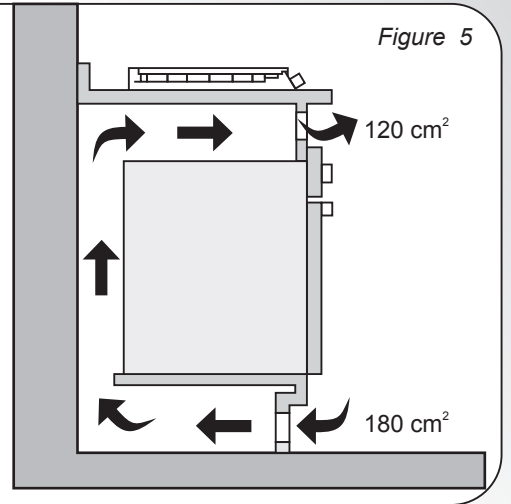
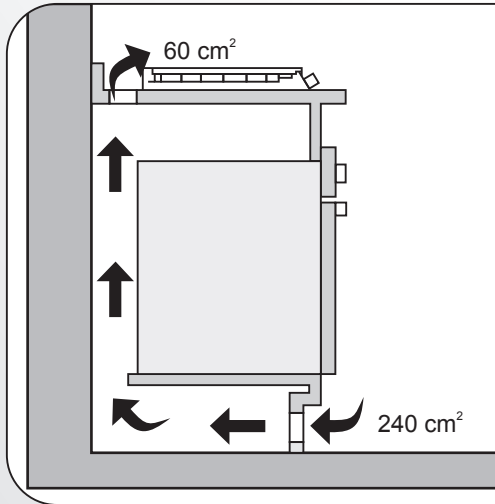
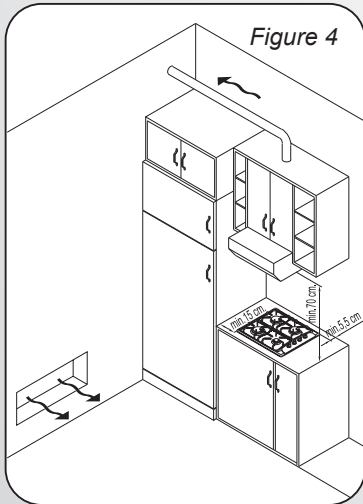
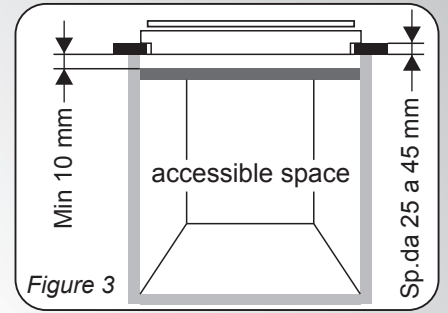
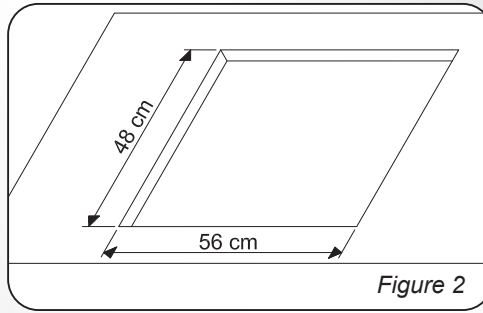
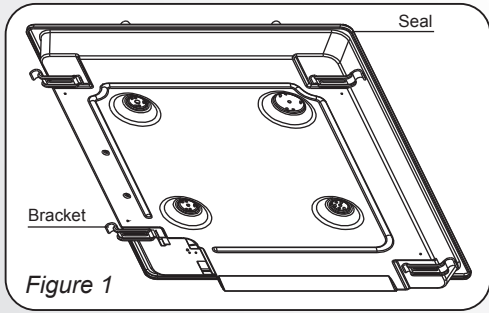
| İÇİNDEKİLER | TR |
|---|-----------|
| Güvenlik Uyarıları | 29 |
| 1. Kurulum Talimatları | 30 |
| 1.1. Ankastr Montaj | 30 |
| 1.2. Uygun Yer Tespiti | 30 |
| 2.1. Elektrik Bağlantısı | 30 |
| 2.2. Gaz Bağlantısı | 30 |
| 2.3. Ocağın Farklı Gaz Türlerine Uyarlanması | 30 |
| 2.4. Minimum Alevin Ayarlanması | 31 |
| 3. Ocak Kullanımı Kullanım Talimatları | 31 |
| 3.1. Gazlı Ocak Gözlerinin Kullanımı | 31 |
| 3.2. Elektrikli Isıtıcının Kullanımı | 31 |
| 4. Bakım Ve Temizlik | 32 |
| 5. Satış Sonrası Servis | 32 |
| 6. Çevrenin Korunması | 32 |
| Garanti Belgesi | 33 |

| CONTENU | FR |
|---|-----------|
| Conseils De Sécurité | 09 |
| 1. Installation | 10 |
| 1.1. Encastrement | 10 |
| 1.2. Caracteristiques Requises | 10 |
| 2.1. Raccordement Electrique | 10 |
| 2.2. Raccordement Gaz | 10 |
| 2.3. Adapter La Table A Differents Types De Gaz | 11 |
| 2.4. Reguler La Flamme Au Minimum | 11 |
| 3. Utilisation De La Table | 11 |
| 3.1. Using The Gas Burner | 11 |
| 3.2. Manuel D'utilisation Des Pl Au Es Chauffantes Electriques Sur Comptoirs | 11 |
| 4. Maintenance Et Entretien | 12 |
| 5. Assistance Technique | 12 |
| 6. Protection De L'environnement | 12 |

| INHALT | DE |
|--|-----------|
| Sicherheitsvorschriften | 17 |
| 1. Installationsanweisung | 18 |
| 1.1. Einbau | 18 |
| 1.2. Geeigneter Standort | 18 |
| 2.1. Elektrischer Anschluss | 18 |
| 2.2. Gasanschluss | 18 |
| 2.3. Umstellung Auf Eine Andere Gasar | 19 |
| 2.4. Einstellen Der Gasmindestzufuhr | 19 |
| 3. Bedienungsanleitung | 19 |
| 3.1. Inbetriebnahme Der Brenner | 19 |
| 3.2. Benutzung Der Elektrischen Kochlatten | 19 |
| 4. Wartung Und Reinigung | 20 |
| 5. Technischer Kundendienst | 20 |
| 6. Umweltgerechte Entsorgung | 20 |

| SPIS TREŚCI | PL |
|--|-----------|
| Instrukcje Bezpieczeństwa | 25 |
| 1. Instrukcje Dla Instalatora | 26 |
| 1.1. Zabudowa | 26 |
| 1.2. Odpowiednie Pomieszczenie | 26 |
| 2.1. Podłączenie Do Sieci Elektrycznej | 26 |
| 2.2. Podłączenie Do Gazu | 26 |
| 2.3. Przystosowanie Płyty Do Różnych Rodzajów Gazu | 27 |
| 2.4. Regulacja Płomienia Minimalnego | 27 |
| 3. Użytkowanie Płyty - Instrukcje Dla Użytkownika | 27 |
| 3.1. Używanie Palników Gazowych | 27 |
| 3.2. Eksploatacja Kuchenek Z Płytami Elektrycznymi | 27 |
| 4. Czyszczenie I Konserwacja | 28 |
| 5. Obsługa Serwisowa | 28 |
| 6. Ochrona Środowiska | 28 |

| СОДЕРЖАНИЕ | RU |
|--|-----------|
| Правила Техники Безопасности | 34 |
| 1. Инструкции по выполнению установки | 35 |
| 1.1. Встраиваемые варочные поверхности | 35 |
| 1.2. Выбор места для установки варочной поверхности | 35 |
| 2. Подключение к электросети (только для Великобритании) | 35 |
| 2.1. Подключение к электросети | 35 |
| 2.2. Подключение к линии газоснабжения (только для Великобритании) | 36 |
| 2.3. Адаптация варочной поверхности на другие типы газа | 36 |
| 2.4. Регулировка минимального пламени | 36 |
| 3. Инструкции по эксплуатации варочной поверхности | 36 |
| 3.1. использование газовой конфорки | 36 |
| 3.2. Руководство По Использованию Электрических Плит | 36 |
| 4. Обслуживание и чистка | 37 |
| 5. Послепродажное обслуживание | 37 |
| 6. Защита окружающей среды | 37 |



SAFETY INSTRUCTIONS

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

- Children under 8 Year of age must be kept away from the appliance unless they are 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 must 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.

WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

- Do not use a steam cleaner for cleaning operations.
- Any spillage should be removed from the lid before opening.
- The hob surface must be allowed to cool down before closing the lid.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- The instructions state the type of cord to be used, taking into account the temperature of the rear surface of the appliance.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

- This appliance must be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.
- "These instructions are only valid if the country symbol appears on the appliance. If the symbol does not appear on the appliance, it is necessary to refer to the technical instructions which will provide the necessary instructions concerning modification of the appliance to the conditions of use of the country".
- "Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible";
- "The adjustment conditions for this appliance are stated on the label (or data plate)";
- "This appliance is not 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 requirements regarding ventilation".
- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

1. INSTRUCTIONS FOR THE INSTALLER

INSTALLING A DOMESTIC APPLIANCE CAN BE A COMPLICATED OPERATION WHICH IF NOT CARRIED OUT CORRECTLY, CAN SERIOUSLY AFFECT CONSUMER SAFETY. IT IS FOR THIS REASON THAT THE TASK SHOULD BE UNDERTAKEN BY A PROFESSIONALLY QUALIFIED PERSON WHO WILL CARRY IT OUT IN ACCORDANCE WITH THE TECHNICAL REGULATIONS IN FORCE. IN THE EVENT THAT THIS ADVICE IS IGNORED AND THE INSTALLATION IS CARRIED OUT BY AN UNQUALIFIED PERSON, THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR ANY TECHNICAL FAILURE OF THE PRODUCT WHETHER OR NOT IT RESULTS IN DAMAGE TO GOODS OR INJURY TO INDIVIDUALS.

1.1 BUILDING IN

The hob may be installed in any worktop which is heat resistant to a temperature of 100°C, and has a thickness of 25-45 mm. The dimensions of the insert to be cut out of the worktop are in shown in *Figure 2*.

If the Hob is fitted next to a cabinet on either side, the distance between the Hob and the cabinet must be at least 15 cm (*see Figure 4*); while the distance between the hob and the rear wall must be at least 5,5 cm.

The distance between the hob and any other unit or appliance above it (e.g. An extractor hood) must be no less than 70 cm (*Figure 4*).

When there is an accessible space between the built-in hob and the cavity below, a dividing wall made of insulating material should be inserted (wood or a similar material) (*Figure 3*).

Important - The diagram in figure 1 shows how the sealant should be applied.

The Hob unit is fitted by attaching the Fixing Clamps supplied, using the holes at the base of the unit.

If a hob of 60 cm is fitted above an oven which is not equipped with fan cooling system it is recommended that openings are created within the built in furniture to ensure correct air circulation.

The size of these openings must be at least 300 cm² and placed as shown in *Figure 5*.

When a 75 cm hob is fitted over a built in oven, the latter must be fan cooled.

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

1.2. SUITABLE LOCATION

This appliance must be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.

A gas-powered cooking appliance produces heat and humidity in the area in which it is installed. For this reason you should ensure good ventilation either by keeping all natural air passages open or by installing an extractor hood with an exhaust flue. Intensive and prolonged use of the appliance may require extra ventilation, such as the opening of a window or an increase in speed of the electric fan, if you have one.

If a hood can not be installed, an electric fan should be fitted to an outside wall or window to ensure that there is adequate ventilation.

The electric fan should be able to carry out a complete change of air in the kitchen 3-5 times every hour. The installer should follow the relevant national standards.

2. ELECTRICAL CONNECTION (FOR U.K. ONLY)

Warning - this appliance must be earthed

This appliance is designed for domestic use only. Connection to the main supply must be made by a competent electrician, ensuring that all current regulations concerning such installations are observed.

The appliance must only be connected to a suitably rated spur point, a 3 pin 13 amp plug/socket is not suitable. A double pole switch must be provided and the circuit must have appropriate fuse protection. Further details of the power requirement of the individual product will be found in the users' instruction and on the appliance rating plate. In the case of built-in product you are advised, should you wish to use a longer cable than the one supplied, that a suitably rated heat resistant type must be used.

The wiring must be connected to the mains supply as follows:

| CONNECT | TO SPUR TERMINAL |
|---------------------|--------------------|
| Green & Yellow Wire | Earth Connection |
| Blue Wire | Neutral Connection |

Brown Wire Live Connection

Note: We do not advocate the use of earth leakage devices with electric cooking appliances installed to spur points because of the «nuisance tripping» which may occur. You are again reminded that the appliance must be correctly earthed, the manufacturer declines any responsibility for any event occurring as a result of incorrect electrical installation.

2.1. ELECTRICAL CONNECTION

Check the data on the rating plate, located on the outside of the unit, to ensure that the supply and input voltage are suitable.

Before connection, check the earthing system.

By Law, this appliance must be earthed. If this regulation is not complied with, the Manufacturer will not be responsible for any damage caused to persons or property. If a plug is not already attached, fit a plug appropriate to the load indicated on the rating plate. The earth wire is coloured yellow/green. The plug should always be accessible.

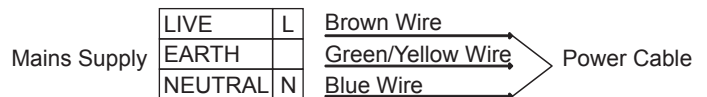
Where the Hob is connected direct to the electricity supply, a circuit breaker must be fitted.

If the power supply cord is damaged this is to be replaced by a qualified engineer so as to prevent any potential risk.

The earth wire (green and yellow coloured) must be at least 10 mm longer than the live and neutral wires.

The section of the cable used must be of the correct size in relation to the absorbed power of the hob.

Please check rating plate for the power details and ensure that the power supply cord is of the type 3x0.75 mm² H05RR-F.



If an appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, the instructions shall state that means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

2.2. GAS CONNECTION

These instructions are for qualified personnel, installation of equipment must be in line with the relevant national standard. **(For U.K. only: by law the gas installation/commissioning must be carried out by a "Gas Safe" installer)**

All work must be carried out with the electricity supply disconnected.

The rating plate on the hob shows the type of gas with which it is designed to be used. Connection to the mains gas supply or gas cylinder should be carried out after having checked that it is regulated for the type of gas with which it will be supplied. If it is not correctly regulated see the instructions in the following paragraphs to change gas setting.

For liquid gas (cylinder gas) use pressure regulators which comply with the relevant national standards.

Use only pipes, washers and sealing washers which comply with the relevant national standards.

For some models a conic link is furnished to outfit for the installation in the countries where this type of link is obligatory; in picture 8 it is pointed out how to recognize the different types of links (CY = cylindrical, CO = conic). In every case the cylindrical part of the link has to be connected to the hob.

When connecting the hob to the gas supply via use of flexible hoses please ensure that the maximum distance covered by the hose does not exceed 2 metres.

The flexible tube shall be fitted in such a way that it cannot come into contact with a moveable part of the housing unit (e.g. a drawer) and does not pass through any space where it may become crushed/kinked or damaged in any way.

To prevent any potential damage to the hob please carry out the installation following this sequence (picture 6):

1)As illustrated, assemble parts in sequence:

- A: 1/2 Male Adaptor Cylindrical
- B: 1/2 Seal
- C: 1/2 Female Gas Adaptor Conical-Cylindrical or Cylindrical-Cylindrical

2)Tighten the joints with the spanner, remembering to twist the pipes into position.

3)Attach fitting C to mains gas supply using rigid copper pipe or flexible steel pipe.

IMPORTANT: carry out a final check for leaks on the pipe connections using a soapy solution. NEVER USE A FLAME. Also, make sure that the flexible pipe cannot come into contact with a moving part of the cabinet (eg.adrawer) and that it is not situated where it could be damaged.

Warning: If gas can be smelt in the vicinity of this appliance turn off the gas supply to the appliance and call the engineer directly. Do not search for a leak with a naked flame.

2.3. ADAPTING THE HOB TO DIFFERENT TYPES OF GAS

To adapt the Hob for use with different types of gas, carry out the following instructions:

- remove the grids and burners
- insert on hexagonal spanner (7 mm) into the burner support (Figure 7)
- Unscrew the injector and replace it with one suitable for the gas to be used (see gas type table)

2.4. REGULATING THE MINIMUM FLAME

After lighting the burners, turn the control knob to the minimum setting and then remove the knob (this can easily be removed by applying gentle pressure).

Using a small «Terminal» type screwdriver the regulating screw can be adjusted as in Figure 9. Turning the screw clockwise reduces the gas flow, whilst turning it anticlockwise increases the flow – Use this adjustment to obtain a flame of approximately 3 to 4 mm in length and then replace the control knob.

When the gas supply available is LPG - the screw to set the idle flame must be turned (clockwise) to the end stop.

When you have carried out the new gas regulation, replace the old gas rating plate on your appliance with one (supplied with hob) suitable for the type of gas for which it has been regulated.

3. USE OF HOB - USER INSTRUCTIONS

This appliance must only be used for the purpose for which it is intended, domestic cooking, and any other use will be considered improper and could therefore be dangerous. The Manufacturer will not be responsible for any damage or loss resulting from improper use.

3.1. USING THE GAS BURNER

To ignite the burners, place a lighted taper close to the burner, press in and turn the control knob anti-clockwise.

If the burners have not been used for a couple of days, wait for a few seconds before lighting the burner, this will allow any air present in the pipes to escape.

For appliances fitted with electronic ignition carry out the following:

- push in and turn the knob anticlockwise to the ignition symbol.
- ignite the burner by pressing the sparker button.

For hobs fitted with automatic ignition simply push in and turn the knob to the ignition symbol.

The ignition system will continue to generate sparks as long as the control knob is being pressed.

If the burner has not ignited within 5 seconds, turn the knob to the 0 position and repeat the operation.

For models fitted with a safety tap (which cuts-off the flow of gas if the flame is accidentally extinguished) the burners are ignited and described above, but care must be taken.

Prior to switching on the gas hob ensure that the burners and burner caps are correctly placed within their position.

GENERAL ADVISE

For best results, use cooking vessels with a flat surface. The size of the surface should match the gas burner side as follows. Table A.

| Burner Type | Ø pan / pot (cm) | Power (kW) | G20/20 mbar (Methane) | G30/28-30 mbar (LPG) |
|----------------------|------------------|------------|-----------------------|----------------------|
| AUX Auxiliary Burner | 12 - 18 | 1 | 95 l/h | 73 g/h |
| SR Semi Rapid Burner | 18 - 24 | 1,7 | 162 l/h | 124 g/h |
| R Rapid Burner | 24 - 26 | 2,7 | 257 l/h | 196 g/h |

Table A

For smaller containers the gas burner should be regulated so that the flame does not overlap the base of the pan. Vessels with a concave or convex base should not be used.

WARNING: If a flame is accidentally extinguished, turn the knob to the off position and do not attempt to re-ignite if for at least 1 minute.

If over the years the gas taps become stiff to turn it is necessary to lubricate them.

Such operation must be carried out only by qualified Service Engineers.

3.2. USE OF COOKTOP ELECTRICAL PLATES

Turn the knob to the position for the required temperature of the hot plate. The indicator light of the hot plate will come on and the hot plate will start to heat.

When cooking is completed, turn the knob to the "O" position. (Figure 10). Do not leave the hot plate turned on without a pan on it. The diameter and the base of the pan you use is critical. The maximum diameter of the pan base is 14 cm and the base should be flat.

Leave the hot plate to heat up for 5 minutes before placing a pan on it the first time you use it. This will allow the heat resistant coating of the plate to harden due to burning.

Use a wet cloth and detergent for cleaning the hot plates. Do not remove food residues from the hot plates with a knife or any other hard, sharp object.

Turn on the hot plate for a few moments to dry it after cleaning. However, it must never be left on for more than a few moments without a pan on top.

| Position | Power (Watt) | Power (Watt) | Explanation |
|----------|--------------|--------------|----------------------------|
| 0 | 0 | 0 | Off |
| 1 | 100 W | 135 W | Heating |
| 2 | 180 W | 220 W | Cooking at low temperature |
| 3 | 250 W | 300 W | Cooking at low temperature |
| 4 | 500 W | 850 W | Cooking, Roasting, Boiling |
| 5 | 750 W | 1150 W | Cooking, Roasting, Boiling |
| 6 | 1000 W | 1500 W | Cooking, Roasting, Boiling |

Suitability of Cooking Pans (Figure 11)

Keep in mind that larger pans have larger heating surfaces.

This will help them to cook the food faster than pans with smaller heating surfaces.

Always use pan sizes proportionate to the amount of the food to be cooked. In order to prevent splashing, do not use very small pans, especially for foods with excess liquid. If you use excessively large pans for quick cooked foods, sausages and liquids will stick and residues will remain attached to the pan after being emptied.

Closed pans and baking trays or moulds are suggested for cooking sweets. Splashed sugar and juices from an open pan may stick to the cooker surface and will be difficult to remove.

This is especially important for pans used for roasting or pressurized cooking at high temperature.

Do not leave burners unattended without a pan or with an empty pan on top.

Check the suitability of cooking pans with respect to the following criteria; They should be heavy.

They should completely cover the burner surface; they may be a little bigger but no smaller.

Base surfaces should be completely flat and fit well on the cooking surface.

•For the best use of the electric hotplates and to minimize energy consumption, only pans with smooth flat bases should be used. The size of the pan should be as close as possible to the diameter of the hotplate, and never smaller. The base of the pan should be dry and spillage should be avoided. Empty pans must not be left on the plates, and the plates should not be left switched on without a pan.

4. MAINTENANCE AND CLEANING

Before cleaning the hob, ensure the appliance has cooled down. Remove the plug from the socket or (if connected directly) switch off the electricity supply.

Cleaning and user maintenance shall not be made by children without supervision.

Never use abrasives, corrosive detergents, bleaching agents or acids. Avoid any acid or alkaline substances (lemon, juice, vinegar etc.) on the enamelled, varnished or stainless steel sections.

When cleaning the enamelled, varnished or chrome sections, use warm soapy water or a non caustic detergent. For stainless steel use an appropriate cleaning solution.

The burners can be cleaned with soapy water. To restore their original shine, use a household stainless steel cleaner. After cleaning, dry the burners and replace.

It is important the Burners are replaced correctly.

Chromed grids and burners

Chromed grids and burners have a tendency to discolour with use. This does not jeopardize the functionality of the hob.

Our After Sales Service Centre can provide spare parts if required.

5. AFTERCARE

Before calling out a Service Engineer please check the following:

- that the plug is correctly inserted and fused;
- that the gas supply is not faulty.

If the fault cannot be detected:

Switch off the appliance and call the After Service Centre. **DO NOT TAMPER WITH THE APPLIANCE.**

6. PROTECTION OF THE ENVIRONMENT



This appliance is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE). WEEE contains both polluting substances (which can cause negative consequences for the environment) and basic components (which can be re-used). It is important to have WEEE subjected to specific treatments, in order to remove and dispose properly all pollutants, and

recover and recycle all materials.

Individuals can play an important role in ensuring that WEEE does not become an environmental issue; it is essential to follow some basic rules:

- WEEE shall not be treated as household waste.
- WEEE shall be handed over to the relevant collection points managed by the municipality or by registered companies. In many countries, for large WEEE, home collection could be present.
- When you buy a new appliance, the old one may be returned to the retailer who has to collect it free of charge on a one-to-one basis, as long as the equipment is of equivalent type and has the same functions as the supplied equipment.

Declaration of compliance: This equipment, in the parts intended to come into contact with food, complies with the regulations laid down in EEC directives 89/109.



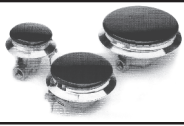

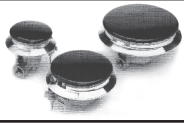

Appliance complies with European Directives 2006/95/EC, 2004/108/EC and 2009/142/EC, and subsequent amendments.

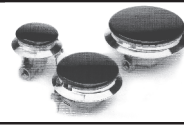

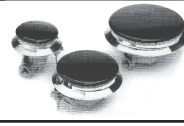

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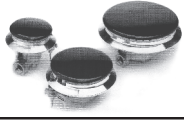

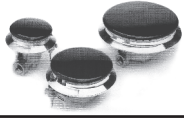

Table 1

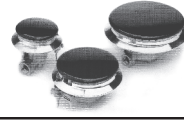



| BUILT IN HOBS | | |
|------------------------------------|------------------------|---------------------------|
| Burner | 1 | 2 |
| | 4 gas R / 2SR / AUX | 3 gas R / SR / AUX / E |
| Type / reference | S60 / HBGS | S60 / HBGS |
| Flame failure device | YES | YES |
| Auxiliary burner (AUX Ø 50 mm) | 1 | 1 |
| Electric Plate | - | 1 |
| Semirapid burner (SR Ø 75 mm) | 2 | 1 |
| Rapid burner (R Ø 100 mm) | 1 | 1 |
| Installed Gas Type / Power: | | |
| Gas Power | 7.1 kW | 5.4 kW |
| G 20/20 mbar (methane) | 676 l/h | 514 l/h |
| G 30/28-30 mbar (LPG) | 516 g/h | 393 g/h |
| Installation Class | 3 | 3 |
| Voltage / Frequency V / Hz | 220-240 V / 50-60 Hz | 220-240 V / 50-60 Hz |
| Electrical input power | 15 W | 1500 W |
| Electric ignition | YES | YES |
| Product dimension | 585 x 510 | 585 x 510 |

This appliance has been designed for non-professional, i.e. domestic, use.

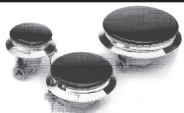

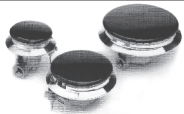

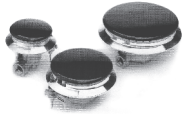
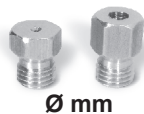
| Tipo di gas/Gas type/Gassoort/Gasart/Type de gaz Tipo de gás/Tύπος αερίου/Gaz type/Gaz Tipi | | | G20 |
|---|-----------------|-----------------|--|
| Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas/Πίεση του αερίου/ Pressão gás/Tlak plina/Ciśnienie gazu/ Gáz nyomása/Gaz Basıncı | | | 20 mbar |
|  | P (Kw) | |  Ø mm |
| | Max (kW) | Min (kW) | |
| A | 1.00 | 0.60 | 0.83 |
| SR | 1.70 | 0.85 | 1.00 |
| R | 2.70 | 1.20 | 1.20 |
| Tipo di gas/Gas type/Gassoort/Gasart/Type de gaz/ Tipo de gás/Tύπος αερίου/Tipo de gás/Gaz type/ Vrsta plina/Pritisk plina/Typ gazu/Rodzaj gazu | | | G30 / G31 |
| Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas/Πίεση του αερίου/ Pressão gás/Tlak gaza/Tlak plina/Ciśnienie gazu/ Gáz nyomása | | | 28-30/37 mbar |
|  | P (Kw) | |  Ø mm |
| | Max (kW) | Min (kW) | |
| A | 1.00 | 0.60 | 0.50 |
| SR | 1.70 | 0.85 | 0.65 |
| R | 2.70 | 1.20 | 0.85 |

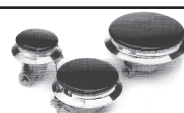
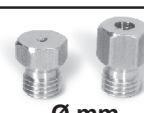
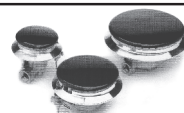
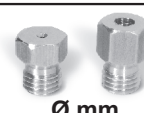
| Tipo di gas/Gas type/Gassoort/Gasart/ Type de gaz/Tipo de gás/Tύπος αερίου/Gaz type | | | G20 |
|---|-----------------|-----------------|--|
| Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas/Πίεση του αερίου/ Pressão gás/Tlak gaza/Tlak plina/Ciśnienie gazu/ Gáz nyomása | | | 20 mbar |
|  | P (Kw) | |  Ø mm |
| | Max (kW) | Min (kW) | |
| A | 1.00 | 0.60 | 0.83 |
| SR | 1.70 | 0.85 | 1.00 |
| R | 2.70 | 1.20 | 1.20 |
| Tipo di gas/Gas type/Gassoort/Gasart/Type de gaz/ Tipo de gás/Tύπος αερίου/Tipo de gás/Gaz type/ Vrsta plina/Pritisk plina/Typ gazu/Rodzaj gazu | | | G30 / G31 |
| Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas/Πίεση του αερίου/ Pressão gás/Tlak gaza/Tlak plina/Ciśnienie gazu/ Gáz nyomása | | | 30/30 mbar |
|  | P (Kw) | |  Ø mm |
| | Max (kW) | Min (kW) | |
| A | 1.00 | 0.60 | 0.50 |
| SR | 1.70 | 0.85 | 0.65 |
| R | 2.70 | 1.20 | 0.85 |

| Tipo di gas/Gas type/Gassoort/Gasart/Type de gaz | | | G25 |
|--|-----------------|-----------------|--|
| Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas | | | 25 mbar |
|  | P (Kw) | |  Ø mm |
| | Max (kW) | Min (kW) | |
| A | 1.00 | 0.60 | 0.83 |
| SR | 1.70 | 0.85 | 1.00 |
| R | 2.70 | 1.20 | 1.20 |
| Tipo di gas/Gas type/Gassoort/Gasart/Type de gaz | | | G30 / G31 |
| Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas | | | 30/30 mbar |
|  | P (Kw) | |  Ø mm |
| | Max (kW) | Min (kW) | |
| A | 1.00 | 0.60 | 0.50 |
| SR | 1.70 | 0.85 | 0.65 |
| R | 2.70 | 1.20 | 0.85 |

| Tipo di gas/Gas type/Gassoort/Gasart/Type de gaz | | | G20 |
|--|-----------------|-----------------|--|
| Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas | | | 20 mbar |
|  | P (Kw) | |  Ø mm |
| | Max (kW) | Min (kW) | |
| A | 1.00 | 0.60 | 0.83 |
| SR | 1.70 | 0.85 | 1.00 |
| R | 2.70 | 1.20 | 1.20 |
| Tipo di gas/Gas type/Gassoort/Gasart/Type de gaz | | | G30 / G31 |
| Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas | | | 50/50 mbar |
|  | P (Kw) | |  Ø mm |
| | Max (kW) | Min (kW) | |
| A | 1.00 | 0.60 | 0.45 |
| SR | 1.70 | 0.85 | 0.60 |
| R | 2.70 | 1.20 | 0.70 |

Wichtig: Österreich, Deutschland und der Schweiz - **AT, DE, CH G30/31 - 50 mbar (3B/P)** Beim Gastyp **G30/31 - 50 mbar (3B/P)** dagegen müssen die Gasdüsen Art.-Nr. **35000230** benutzt werden. Bitte bestellen Sie die entsprechenden Gasdüsenätze bei unserem autorisierten Werkskundendienst.

| Tipo di gas/Gas type/Gassoort/Gasart/ Type de gaz/Tipo de gás/Tύπος αερίου/Gaz type | | | G20 |
|---|----------|----------|--|
| Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas/Πίεση του αερίου/ Pressão gás/Tlak gasa/Tlak plina/Ciśnienie gazu/ Gáz nyomása | | | 20 mbar |
|  | P (Kw) | |  Ø mm |
| | Max (kW) | Min (kW) | |
| A | 1.00 | 0.60 | 0.83 |
| SR | 1.70 | 0.85 | 1.00 |
| R | 2.70 | 1.20 | 1.20 |
| Tipo di gas/Gas type/Gassoort/Gasart/ Type de gaz/Tipo de gás/Tύπος αερίου/Gaz type | | | G25 |
| Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas/Πίεση του αερίου/ Pressão gás/Tlak gasa/Tlak plina/Ciśnienie gazu/ Gáz nyomása | | | 25 mbar |
|  | P (Kw) | |  Ø mm |
| | Max (kW) | Min (kW) | |
| A | 1.00 | 0.60 | 0.83 |
| SR | 1.70 | 0.85 | 1.00 |
| R | 2.70 | 1.20 | 1.20 |
| Tipo di gas/Gas type/Gassoort/Gasart/Type de gaz/ Tipo de gás/Tύπος αερίου/Tipo de gás/Gaz type/ Vrsta plina/Pritisk plina/Typ gazu/Rodzaj gazu | | | G30 / G31 |
| Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas/Πίεση του αερίου/ Pressão gás/Tlak gasa/Tlak plina/Ciśnienie gazu/ Gáz nyomása | | | 28-30/37 mbar |
|  | P (Kw) | |  Ø mm |
| | Max (kW) | Min (kW) | |
| A | 1.00 | 0.60 | 0.50 |
| SR | 1.70 | 0.85 | 0.65 |
| R | 2.70 | 1.20 | 0.85 |

| Tipo di gas/Gas type/Gassoort/Gasart/Type de gaz | | | G20 |
|--|----------|----------|--|
| Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas | | | 20 mbar |
|  | P (Kw) | |  Ø mm |
| | Max (kW) | Min (kW) | |
| A | 1.00 | 0.60 | 0.83 |
| SR | 1.70 | 0.85 | 1.00 |
| R | 2.70 | 1.20 | 1.20 |
| Tipo di gas/Gas type/Gassoort/Gasart/Type de gaz | | | G30 / G31 |
| Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas | | | 50/50 mbar |
|  | P (Kw) | |  Ø mm |
| | Max (kW) | Min (kW) | |
| A | 1.00 | 0.60 | 0.45 |
| SR | 1.70 | 0.85 | 0.60 |
| R | 2.70 | 1.20 | 0.70 |

Wichtig: Österreich, Deutschland und der Schweiz - **AT, DE, CH G30/31 - 50 mbar (3B/P)** Beim Gastyp **G30/31 - 50 mbar (3B/P)** dagegen müssen die Gasdüsen Art.-Nr. **35000230** benutzt werden. Bitte bestellen Sie die entsprechenden Gasdüsensätze bei unserem autorisierten Werkkundendienst.

Remarque: Autriche, Allemagne et Suisse - **AT, DE, CH G30/31 - 50 mbar (3B/P)** Si le gaz utilisé est de type **G30/31 - 50 mbar (3B/P)**, vous pouvez utiliser le jeu d'injecteurs **35000230**. Merci de vous rapprocher du service approprié pour obtenir le jeu d'injecteurs.

Nota: Austria, Germania, Svizzera - **AT, DE, CH G30/31 - 50 mbar (3B/P)** Se dovete installare il gas **G30/31 - 50 mbar (3B/P)**, va utilizzato il set di iniettori di cui al codice **35000230**. Prego richiedere il set di iniettori al servizio assistenza autorizzato.



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GB - IE

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FR

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CZ

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TR

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SL

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HU

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