INSTRUCTIONS AND ADVICE FOR THE USE, INSTALLATION AND MAINTENANCE OF MIXED AND GAS FUELLED BUILT-IN HOT PLATES

Dear Customer,
Thank you for having purchased one of our products.
We are certain that this new, modern, functional and practical appliance, built with the very highest quality materials, will meet your requirements in the best possible way. This appliance is easy to use. It is, however, important to thoroughly read the instructions in this handbook in order to obtain the best results.
The manufacturer shall not be held responsible for any damages to persons or property caused by incorrect installation or use of the appliance.

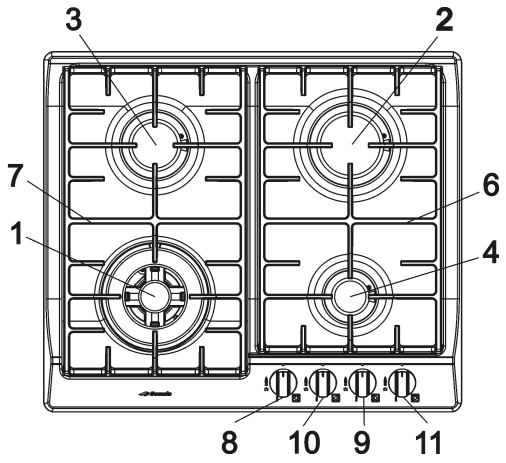
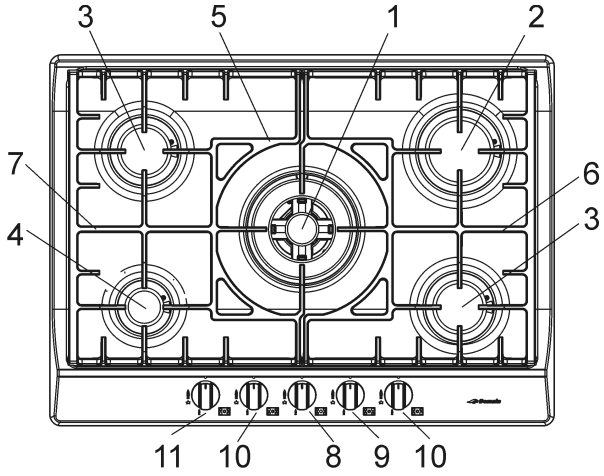
Domain

MODELS: IGC-60-WOK-F - IGC-70-WOK-F - GAS-60-CAST

The Manufacturer shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors; the designs in the figures are purely indicative. The Manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful, also in the interests of the user, without jeopardizing the main functional and safety features of the products themselves.

COD. 04037AUSZDOM - 10.01.2011

DESCRIPTION OF THE HOT PLATES

MODEL: IGC-60-WOK-F - GAS-60-CAST	MODEL: IGC-70-WOK-F
	

	NATURAL	*PROPANE*
1 Wok burner	10.1 MJ/h	10.0 MJ/h
2 Rapid gas burner	8.0 MJ/h	8.0 MJ/h
3 Semi rapid gas burner (front and rear)	5.4 MJ/h	6.0 MJ/h
4 Auxiliary gas burner	4.0 MJ/h	3.6 MJ/h

5 Cast iron pan support for central ultra rapid burner
6 Cast iron pan support 2F right
7 Cast iron pan support 2F left
8 Burner n° 1 control knob
9 Burner n° 2 control knob
10 Burner n° 3 control knob (front and rear)
11 Burner n° 4 control knob

Attention: this appliance has been manufactured for domestic use only. Do not modify this appliance.

USE

1) BURNERS

A diagram is screen-printed above each knob on the front panel. This diagram indicates to which burner the knob in question corresponds. After having opened the gas mains or gas bottle tap, light the burners as described below:

- manual ignition

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then place a lighted match near the burner.

- Automatic electrical ignition

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then depress the knob.

- Lighting burners equipped with flame failure device

The knobs of burners equipped with flame failure device must be turned in an anticlockwise direction until they reach the full on position (large flame fig. 1) and come to a stop. Now depress the knob in question and repeat the previously indicated operations.

Keep the knob depressed for about 10 seconds once the burner has ignited.

Note: you are advised not to try and light a burner if the flame divider (Burner Cap) is not correctly placed.

In the event of the Burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for a least 1 minute.

HOW TO USE THE BURNERS

Bear in mind the following indications in order to achieve maximum efficiency with the least possible gas consumption:

- use adequate pans for each burner (consult the following table and fig. 2).
- When the pan comes to the boil, set the knob to the reduced rate position (small flame fig. 1).
- Always place a lid on the pans.
- Use only pan with a flat bottom and in thick metal.

Burners	*Power ratings*		*Pan Ø in cm*
	NATURAL	*PROPANE*	
Ultra rapid	10.1 MJ/h	10.0 MJ/h	22 ÷ 24
Rapid	8.0 MJ/h	8.0 MJ/h	20 ÷ 22
Semirapid	5.4 MJ/h	6.0 MJ/h	16 ÷ 18
Auxiliary	4.0 MJ/h	3.6 MJ/h	10 ÷ 14

WARNINGS:

- ***burners with flame failure device may only be ignited when the relative knob has been set to the Full on position (large flame fig. 1).***
- ***Matches can be used to ignite the burners in a blackout situation.***
- ***Never leave the appliance unattended when the burners are being used. Make sure there are no children in the near vicinity. Particularly make sure that the pan handles are correctly positioned and keep a check on foods requiring oil and grease to cook since these products can easily catch fire.***
- ***Never use aerosols in the vicinity of this appliance while it is in operation.***
- ***If the built-in hot plate has a lid, any spilt food should be immediately removed from this before it is opened. If the appliance has a glass lid, this could shatter when the hot plate becomes hot. Always switch off all the burners before closing the lid.***
- ***Do not store or use flammable liquids or items in the vicinity of the hotplate.***
- ***For PROPANE appliances - where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.***

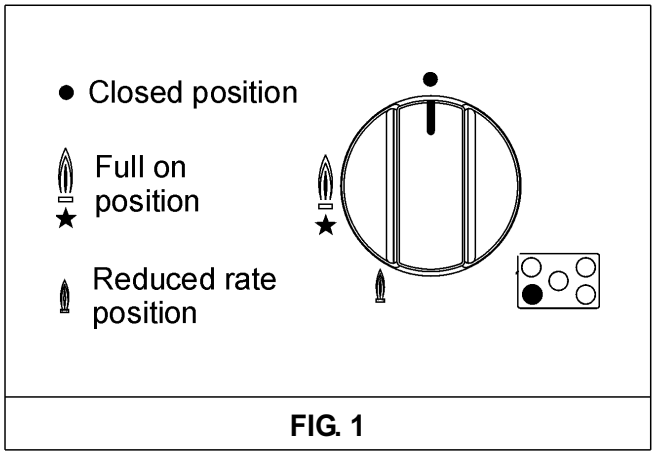


FIG. 1

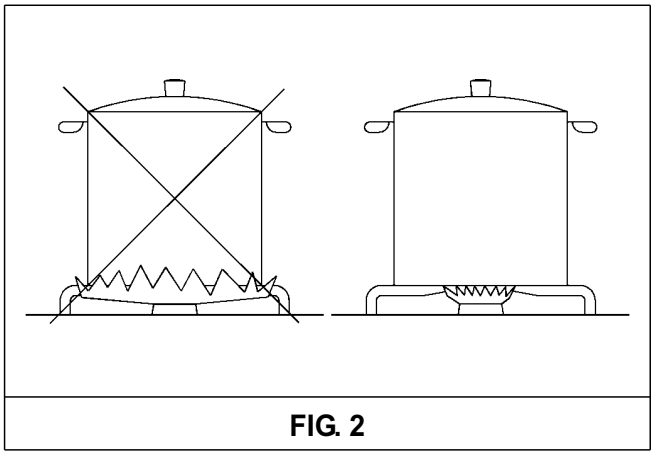


FIG. 2

USE

Notes:

use of a gas cooking appliance produces heat and moisture in the room in which it is installed. The room must therefore be well ventilated by keeping the natural air vents clear (fig. 3) and by activating the mechanical aeration device (suction hood or electric fan fig. 4 and fig. 5).
Intensive and lengthy use of the appliance may require additional ventilation. This can be achieved by opening a window or by increasing the power of the mechanical exhausting system if installed.

Abnormal Operation:

any of the following are considered to be abnormal operation and may require servicing:
- yellow tipping of the hob burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by cupboard doors.
- Gas valves which are difficult to turn.

(*) Air inlet - minimum section 100 cm²

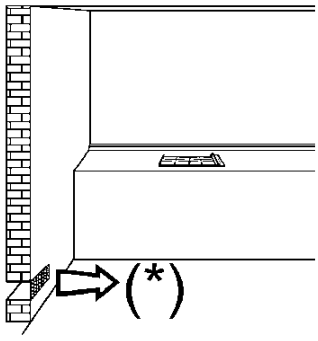


FIG. 3

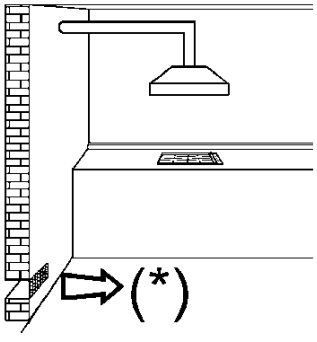


FIG. 4

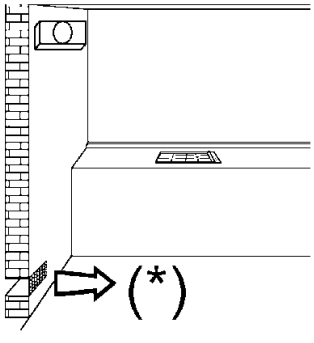


FIG. 5

CLEANING

IMPORTANT:
always disconnect the appliance from the gas and electricity mains before carrying out any cleaning operation.

2) HOT PLATE

Periodically wash the hot plate, the enamelled steel pan support, the enamelled burner caps “C” and the burner heads “T” (see fig. 6) with lukewarm soapy water. Following this, all parts should be thoroughly rinsed and dried. Never wash them while they are still warm and never use abrasive powders. Do not allow vinegar, coffee, milk, salted water, lemon or tomato juice from remaining in contact with the enamelled surfaces for long periods of time.

WARNINGS:
comply with the following instructions, before remounting the parts:
- ***check that burner head slots “T” (fig. 6) have not become clogged by foreign bodies.***
- ***Check that enamelled burner cap “C” (fig. 6) have correctly positioned on the burner head. It must be steady.***
- ***The exact position of the pan support is established by the rounded corners, which should be set towards the side edge of the hot plate.***
- ***Do not force the taps if they are difficult to open or close. Contact the technical assistance service for repairs.***
- ***Don’t use steam jets for cleaning the cooktop.***

CARE & MAINTENANCE
To optimise the appearance and up keep of stainless steel:
1) ALWAYS keep stainless steel out of contact from acid/acid based solvent (liquid or vapour form).
2) After installation, wipe clean all stainless steel products with a soft damp cloth to remove any traces of dirt (e.g. cement dust) or condensation marks.

In the event where persistent marks appear:
immediately clean affected areas with stainless steel cleaner, using a clean damp soft cloth.
Ensure surface is rinsed and thoroughly clean of all marks and stainless steel cleaner.

PREVENTATIVE MAINTENANCE
This cooktop should not require ongoing maintenance provided you ensure:
- all spillages are cleaned up as soon as they occur.
- Burners are kept clean.
- Burner ports are free of debris, food or anything else that may cause an obstruction.
- Electrode and thermocouples are kept clean.
- Burners are re-assembled correctly.
- Do not get water in the area where the injectors are located.

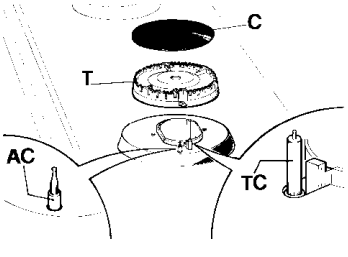


FIG. 6

INSTALLATION

TECHNICAL INFORMATION FOR INSTALLATION PERSONNEL

This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, AS 5601/AG 601 - Gas Installations and any other statutory regulations.

The wall and bench surfaces must be capable of sustaining temperatures of 75 degrees Celsius.

All laminates, fixing adhesive and surfacing materials should be certified suitable for this temperature.

Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 650mm above the top of the burner and no construction shall be within 450mm above the top of the burner. A minimum depth of 60mm from the top of the worktop surface must be provided for the appliance.

3) INSTALLING THE HOT PLATE

Check that the appliance is in a good condition after having removed the outer packaging and internal wrappings from around the various loose parts. In case of doubt, do not use the appliance and contact qualified personnel.

Never leave the packaging materials (cardboard, bags, polystyrene foam, nails, etc.) within children's reach since they could become potential sources of danger.

The measurements of the opening made in the top of the modular cabinet and into which the hot plate will be installed are indicated in fig. 7.

Always comply with the measurements given for the hole into wich the appliance will be recessed (see fig. 7 and 8).

The appliance belongs to class 3 and is therefore subject to all the provisions established by the provisions governing such appliances.

COMPLY WITH THE DIMENSIONS

Overall Dimensions 4F: 580 x 500 mm

Overall Dimensions 5F: 680 x 500 mm

	A	B	C	D	E
4F (580)	553	473	63.5	63.5	100 min.
5F (680)	553	473	63.5	63.5	175 min.

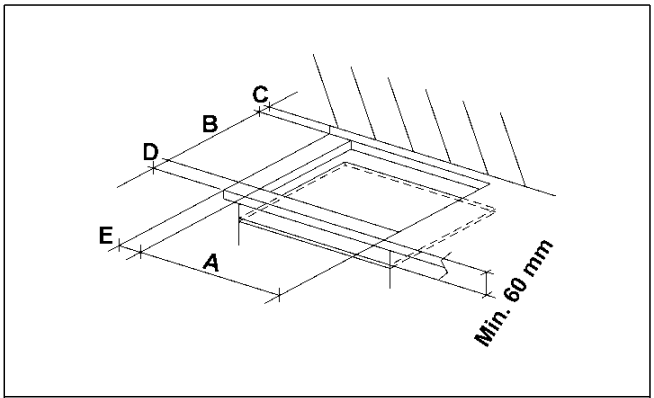


FIG. 7

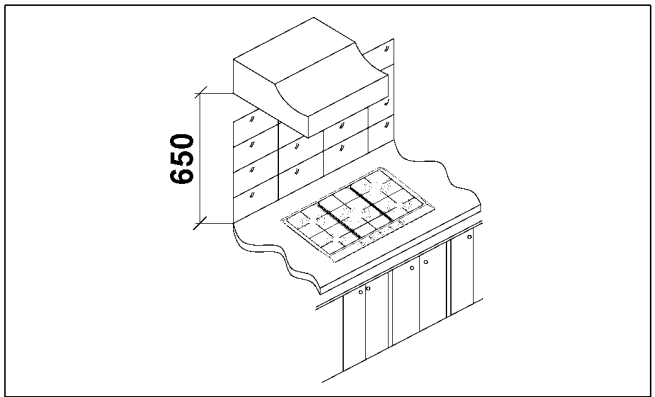


FIG. 8

INSTALLATION

4) FIXING THE HOT PLATE

The hot plate has a special seal which prevents liquid from infiltrating into the cabinet. Strictly comply with the following instructions in order to correctly apply this seal:

- detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
- Overturn the hot plate and correctly position seal “E” (fig. 9) on top of the upturned edge of the hotplate flat with the outer side of the strip in line with the external perimeter of the top, pay attention not to sink the seal between the space bottom/top rim.
- Evenly and securely fix the seal to the hot plate, press into place with the fingers and remove the strip of protective paper from the seal and set the plate into the hole made in the cabinet.
- Fix the brackets as per fig.10.
- The prospective walls (left or right) that exceed the working table in height must be at a minimum distance from the cutting as mentioned both in the columns and the scheme.
- If the appliance is installed so that the base can be touched, a barrier must be installed to prevent accidental contact with the base. This barrier shield must be at least 60 mm below the surface of the working top (fig. 7). Timber or other suitable material may be used provided it is capable of withstanding the appliance temperatures. Ensure that the supply connection point is accessible with the appliance installed. To facilitate the shield may need to be removable.

IMPORTANT INFORMATION FOR THE INSTALLER

When installing the device, the installer must use the supplied fixing brackets according to the scheme shown in picture 10. Therefore it is necessary to put the bracket "S" into the slot "H" and tighten the screw "F".

Be careful not to tighten too much, in order to avoid the deformation of the bottom and the malfunction of the device. In this case the producer will not be considered responsible in any way.

Viceversa, if the thickness of the top is thin, the brackets can be used even in the opposite direction (see picture 10/A), being careful to tighten the fixing screw "F" moderately.

Even in case of deformation of the bottom caused by the tightening, the manufacturer will not be considered responsible in any way.

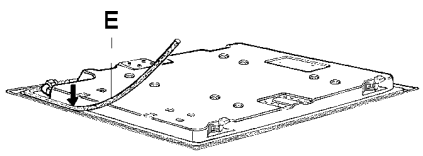


FIG. 9

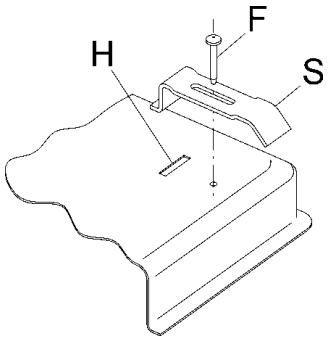


FIG. 10

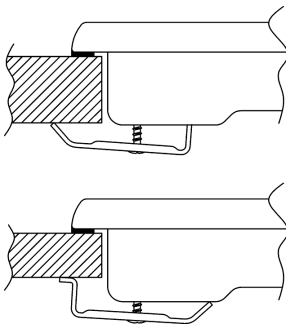


FIG. 10/A

INSTALLATION

5) GAS CONNECTION

The gas connection is located in the rear and on the underside of the appliance 118 mm (for 60 cm), 165 mm (for 70 cm), 255 mm (for 90 cm) from the right hand side.

There are two ways to carry out the connection to the main gas line:

A. The hotplate can be connected with rigid pipe as specified in AS5601 table 3.1.

B. The hotplate can be connected with a Flexible Hose,which complies with AS/ANZ 1869 (AGA Approved), 10mm ID, class B or D, no more than 1.2m long and in accordance with AS5601.

Ensure that the Hose does not contact the hot surfaces of the hotplate, oven, dishwasher or other appliance that may be installed underneath or next to the hotplate. The Hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks.

Ensure the supply connection point is accessible with the appliance installed.

Warning: ensure that the hose assembly is restrained from accidental contact with the flue or flue outlet of an underbench oven.

Natural Gas

Natural Gas installations require the connection of a gas regulator at the appliance. This regulator is supplied with the appliance on purchase.

Assemble the regulator (noting the gas flow direction) and transition pieces (supplied with the appliance), in accordance with figure 11.

The transition piece on the supply side of the regulator must be provided by the installer.

Liquified Petroleum Gas

In a PROPANE installation the gas regulation is made at the gas cylinder and regulation at the appliance is not required. To connect supply to the appliance use transition pieces as shown in figure 12. These pieces are supplied with the appliance on purchase.

WARNING:

THE BURNER FLAME MUST BE ADJUSTED BY THE INSTALLER.

FAULTY INSTALLATION WILL NOT BE COVERED UNDER WARRANTY.

THE APPLIANCE IS FACTORY SET FOR NATURAL GAS. THE TEST POINT PRESSURE SHOULD BE ADJUSTED TO 1.00kPa WITH THE WOK BURNER OPERATING AT MAXIMUM.

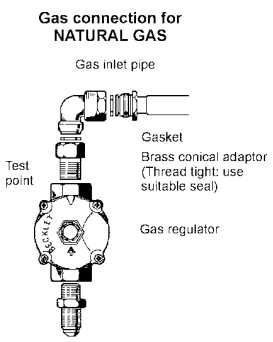


FIG. 11

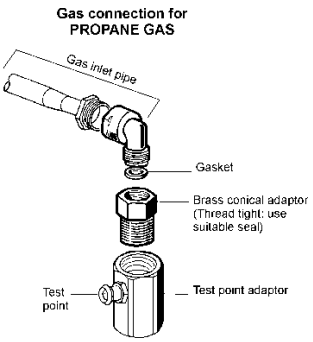


FIG. 12

INSTALLATION

6) ELECTRICAL CONNECTION

The appliance is supplied with a 1800 mm long flexible supply lead.

The point of attachment for this lead is located at the rear and on the underside of the appliance 380 mm from the right hand side.

The voltage and power consumption are detailed on the underside of the appliance. Ensure that the appliance is correctly rated to the supply.

Connect appliance by way of a switched power point.

THE APPLIANCE MUST BE EARTHED

Ensure that this power point is properly earthed. Look at the connection wiring diagrams (fig. 13 and 13/A).

Warning: in order to avoid any hazard, any electrical work performed on this equipment or its associated wiring, should only be done by persons authorised by the supplier or similarly qualified persons.

The socket outlet for this hotplate shall be installed near the hotplate and shall be easily accessible.

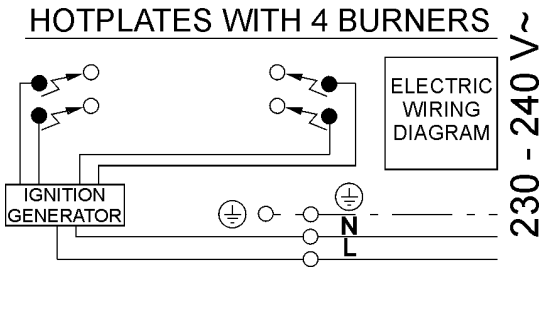


FIG. 13

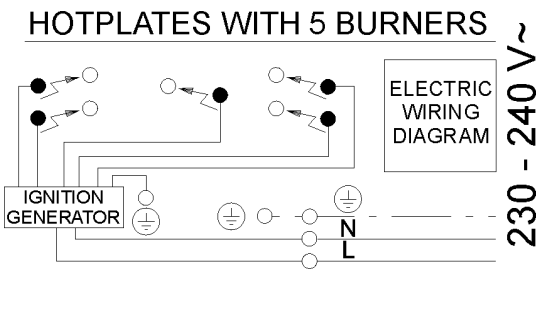


FIG. 13/A

ADJUSTMENTS

Always disconnect the appliance from the electricity main before making any adjustments.
All seals must be replaced by the technician at the end of any adjustments or regulations.
Our burners do not require primary air adjustment.

a) Data Label

The Data Label is located on the underside of the hotplate. A duplicate Data Label is supplied to adhere in an accessible area next to the hotplate. This hotplate is suitable for Natural Gas and Propane Gas; ensure that the available gas supply matches the Data Label.

b) Before Leaving

Check that there are no gas leaks, but do not use a naked flame to detect gas leaks. Ignite all burners to ensure correct operation of gas valves, burners, ignition and if fitted, flame failure valves. Turn gas taps to low flame position and observe stability of the flame. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

7) TAPS

Our taps are suitable for all the gas, they are male conical type at one way.

"Reduced rate" adjustment

- Switch on the burner and turn the relative knob to the "Reduced rate" position (small flame fig. 1).
- Remove knob "M" (fig. 14) of the tap, which is simply pressed on to its rod.
- Insert a small screwdriver "D" into hole "C" (fig. 14) and turn the throttle screw to the right or left until the burner flame has been adequately regulated to the "Reduced rate" position.

Check that the flame does not go out when the knob is sharply switched from the "Full on" to the "Reduced rate" position.

It is understood that only burners operating with Natural gas should be subjected to the above mentioned adjustments. The screw must be fully locked when the burners operate with Propane gas.

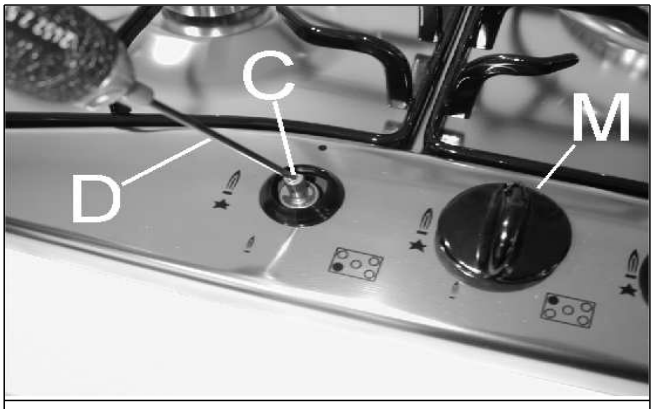


FIG. 14

CONVERSIONS

8) PROPANE GAS TO NATURAL GAS CONVERSION PROCEDURE

Appliance models: Gas stainless steel hotplate models:

IGC-60-WOK-F	**4 Burners**
GAS-60-CAST	**4 Burners**
IGC-70-WOK-F	**5 Burners**

1. Remove each burner cap and burner skirt.
2. Remove the Propane gas main injector with a 7 mm/VF tube spanner and replace with the appropriate size Natural Gas main injector for each burner. The following injector sizes are required for Natural Gas:

Burner	***Main injector***
Wok	1.42 zE mm
Rapid	1.28 zA mm
Semi Rapid	1.05 zA mm
Auxiliary	0.89 zA mm

3. Shut off gas supply to the appliance.
4. Disconnect gas inlet pipe from the Propane Gas test point inlet fitting.
5. Remove the Propane Gas test point inlet fitting from the appliance.
6. Fit the Natural Gas Regulator supplied in the conversion kit.
7. Connect the gas supply to the Regulator.
8. Check for gas leaks. Do not use a naked flame to check for gas leaks.
9. Adjust the gas pressure to 1.00 kPa.
10. Remove the control knob, with a thin shaft blade screwdriver down the centre of each gas valve shaft, screw the by-pass injector anti-clockwise. Test the appliance on both high and low flame for each burner. If the burner fails to remain alight or the flame is not stable on the simmer setting, adjust the by-pass screw, until flame is stable.
11. If not already removed, remove the “Only for use with Propane Gas” label adhered to the bottom panel near the gas connection.
12. Fit the new data label included in the gas conversion kit.

CONVERSIONS

9) NATURAL GAS TO PROPANE GAS CONVERSION PROCEDURE

Appliance models: Gas stainless steel hotplate models:

IGC-60-WOK-F	**4 Burners**
GAS-60-CAST	**4 Burners**
IGC-70-WOK-F	**5 Burners**

1. Remove each burner cap and burner skirt.
2. Remove the Natural Gas main injector with a 7 mm/VF tube spanner and replace with the appropriate size Propane Gas main injector for each burner. The following injector sizes are required for Propane Gas:

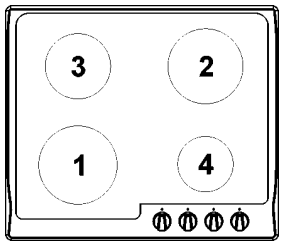
Burner	***Main injector***
Wok	0.88 zE mm
Rapid	0.78 zE mm
Semi Rapid	0.68 zE mm
Auxiliary	0.55 zE mm

3. Remove the control knob, with a thin shaft blade screwdriver down the centre of each gas valve shaft, screw the by-pass injector fully clockwise.

4. Shut off gas supply to the appliance.
5. Disconnect gas inlet pipe from the Natural Gas Regulator.
6. Remove the Natural Gas Regulator from the appliance.
7. Fit the Propane Gas test point inlet fitting supplied in the conversion kit.
8. Connect the gas supply to the inlet fitting.
9. Check for gas leaks. Do not use a naked flame to check for gas leaks.
10. Adjust the gas pressure to 2.75 kPa.
11. Test the appliance on both high and low flame for each burner and check the gas pressure. If the burner fails to remain alight or the flame is not stable on the simmer setting, adjust the by-pass screw until flame is stable.
12. If not already removed, remove the “Only for use with Natural Gas” label adhered to the bottom panel near the gas connection.
13. Fit the new data label included in the gas conversion kit.

CONVERSIONS

BURNER ARRANGEMENT ON THE HOT PLATE



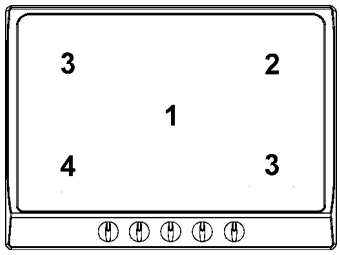


Table for IGC-60-WOK-F, GAS-60-CAST and IGC-70-WOK-F models

BURNERS		GAS	NORMAL PRESSURE	INJECTOR DIAMETER	NOMINAL HEAT INPUT (MJ/h)
N°	DESCRIPTION		(kPa)	(1/100 mm)	MAX.
1	ULTRA RAPID	PROPANE NATURAL	2.75 1.00	0.88 zE 1.42 zE	10.0 10.1
2	RAPID	PROPANE NATURAL	2.75 1.00	0.78 zE 1.28 zA	8.0 8.0
3	SEMIRAPID	PROPANE NATURAL	2.75 1.00	0.68 zE 1.05 zA	6.0 5.4
4	AUXILIARY	PROPANE NATURAL	2.75 1.00	0.55 zE 0.89 zA	3.6 4.0

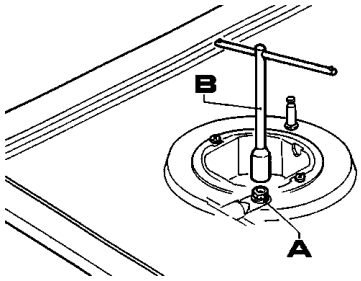


FIG. 15

SERVICING

WARNING:
servicing should be carried out only by authorised personnel.

10) COMPONENTS REPLACEMENT

NOTE:
BEFORE ANY MAINTENANCE REQUIRING REPLACEMENT OF A COMPONENT IS UNDERTAKEN ENSURE THAT THE ELECTRICAL LEAD HAS BEEN ISOLATED AND REMOVED FROM THE POWER POINT.

To replace the components fit inside the hob is necessary to take off the pan supports and the burners from the upper part of the working table, then unscrew the burner fixing screws “V” (fig. 16) and the control knobs, fixed by a simple pressure, in order to take off the working table.

After having carried out the above listed operations, the burners (fig. 17), taps (fig. 18) and electrical components can all be replaced (fig. 19).

It is advisable to change seal “D” each time a tap is changed in order to ensure a perfect tightness.

Greasing the taps (see fig. 20 - 21)

If a tap becomes stiff to operate, it must be immediately greased in compliance with the following instructions:

- remove the tap.
- Clean the cone and its housing using a cloth soaked in solvent.
- Lightly spread the cone with the relative grease.
- Fit the cone back in place, operate it several times and then remove it again. Eliminate any excess grease and check that the gas ducts have not become clogged.
- Fit all parts back in place, complying with the demounting order in reverse.
- Check the tightness by using soapy water. ***The use of the flame is prohibited.***

To facilitate the servicing technician’s task, here is a chart with the types and sections of the powering cables and the ratings of the electrical components.

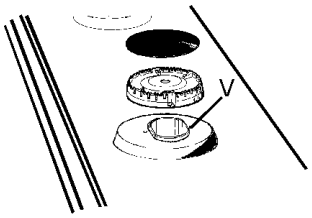


FIG. 16

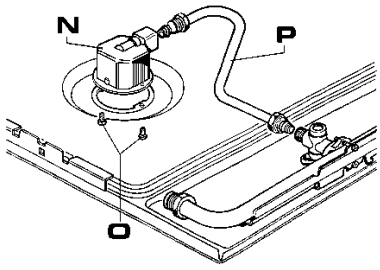


FIG. 17

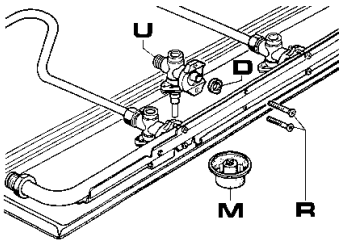


FIG. 18

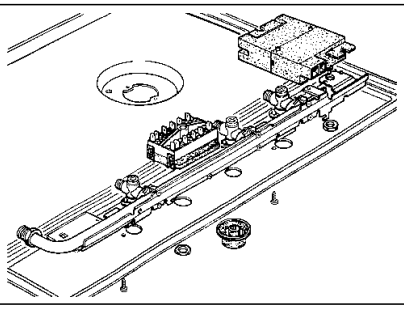


FIG. 19

FIG. 20

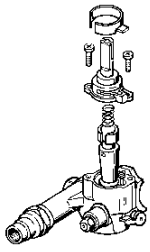


FIG. 21

SERVICING

CABLE TYPES AND SECTIONS

TYPE OF HOT PLATE	TYPE OF CABLE	SINGLE - PHASE POWER SUPPLY
Gas hot plate	H05 RR - F	Section 3 x 0.75 mm^2

ATTENTION!!!

If the power supply cable is replaced, the installer should leave the ground wire longer than the phase conductors (fig. 22) and comply with the recommendations given in paragraph 6.

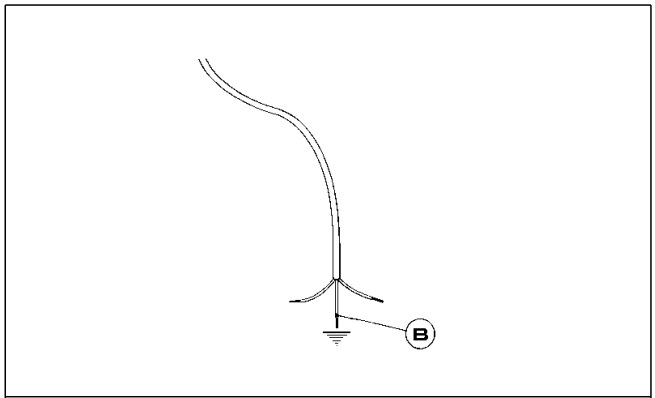


FIG. 22

TECHNICAL ASSISTANCE AND SPARE PARTS

Before leaving the factory, this appliance will have been tested and regulated by expert and specialized personnel in order to guarantee the best performances.
Any repairs or adjustments which may be subsequently required may only be carried out by qualified personnel with the utmost care and attention.
For this reason, always contact your Dealer or our nearest After Sales Service Center whenever repairs or adjustments are required, specifying the type of fault and the model of the appliance in your possession.
Please also note that genuine spare parts are only available from our After Sales Service Centers and authorized retail outlets.
The above data are printed on the data label put on the inferior part of the appliance and on the packing label.
The above informations give to the technical assistant the possibility to get fit spare parts and a heaven-sent intervention. We suggest to fill the table below.

MARK: .....
MODEL: .....
SERIES: .....