

HVG671..

HVG781..

HVG971..

Built- in gas on glass Cooking Hobs

Installation, Use and Maintenance



Important

This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance.

Appliance Information:

Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model	
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Serial Number	
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DECLARATION OF CE CONFORMITY

- This appliance has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This appliance has been designed, constructed, and marketed in compliance with:
 - Safety requirements of the "Gas" Regulation (EU) 2016/426;
 - Safety requirements of the "Low voltage" Directive 2014/35/EU;
 - Safety requirements of the "EMC" Directive 2014/30/EU;
 - Requirements of EU Directive 93/68/EEC;
 - Requirements of EU Directive 2011/65/EU.



Important Information for Correct Disposal of the Product in Accordance with EC Directive 2012/19/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

Read the instructions carefully before installing and using the appliance.

- This appliance has been designed and manufactured in compliance with the applicable standards for the household cooking products and it fulfills all the safety requirements shown in this manual, including those for surface temperatures.
Some people with sensitive skin may have a more pronounced temperature perception with some components although these parts are within the limits allowed by the norms.
The complete safety of the appliance also depends on the correct use, we therefore recommend to always pay a extreme attention while using the product, especially in the presence of children.
- After having unpacked the appliance, check to ensure that it is not damaged.
In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.
- **IMPORTANT:** The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.

- **CAUTION:** this appliance must only be installed in a permanently ventilated room in compliance with the applicable regulations.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- Do not use a steam cleaner because the moisture can get into the appliance therefore making it unsafe.
- Do not cover the hob with aluminium foils.
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in bare feet.
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the knobs are in the off position.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- **WARNING:** During use the appliance and its accessible parts become hot; they remain hot for some time after use.
 - Care should be taken to avoid touching heating elements on the hob.
 - To avoid burns and scalds, young children should be kept away.
- Make sure that electrical cables connecting other appliances in the proximity of the cooktop cannot come into contact with the hob.

- **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.
- Do not place or leave empty pans on the glass ceramic hob.
- Do not allow heavy or sharp objects to drop on the glass ceramic hob.
- Do not scratch the hob with sharp objects. Don't use the hob as a work surface.
- **WARNING:** If the hob is cracked or otherwise damaged by falling objects etc., disconnect the appliance from the electrical power supply to avoid the possibility of electric shock and call Customer Service.
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.

ENERGY LABELLING/ECODESIGN

- Commission regulation (EU) No 66/2014 (implementing Directive 2009/125/EC of the European Parliament and of the Council).

Reference to the measurement and calculation methods used to establish compliance with the above requirements:

- Standard EN30-2-1 (hobs: gas fired burners).

USE OF THE APPLIANCE, ENERGY SAVING TIPS HOB

GAS FIRED BURNERS

- It is important that the diameter of the pot be suitable to the size of the burner so as not to compromise the high output of the burners and therefore energy waste. A small pot on a large burner does not give you a boiling point in a shorter amount of time since the capacity of heat absorption of a liquid mass depends on the volume and the surface of the pot.
- Avoid keeping a burner on without something on it (without pot).

ADVICE
for the
INSTALLER

IMPORTANT :

- The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment.

Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.

The appliance may be installed in a kitchen, kitchen/diner or a bed sitting room, but not in a room or space containing a bath or a shower without first consulting current regulations.

The appliance must not be installed in a bed-sitting room of less than 20 m³.

- This appliance is to be installed, regulated and adapted to function only by an authorized person in compliance with the current local regulations in force and in observation of the instructions supplied by the manufacturer.

Failure to comply with this condition will render the guarantee invalid.

The appliance installation must only be carried out by a **SUITABLY QUALIFIED AND REGISTERED TECHNICIAN** and in compliance with local safety standards.

Failure to observe this rule will invalidate the warranty.

- The appliance must be installed in compliance with regulations in force in your country and in observation of the manufacturer's instructions.
- Installation technicians must comply to current laws in force concerning ventilation and the evacuation of exhaust gases.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- This appliance shall only be serviced by authorized personnel.
- Always disconnect the appliance from mains power supply before carrying out any maintenance operations or repairs.

- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**
- **These tops are designed to be embedded into kitchen fixtures measuring 600 mm in depth, working surface 30 to 40 mm thick.**
- **The appliance must be housed in heat-resistant units.**
- **The walls of the units must not be higher than work top and must be capable of resisting temperatures of 105°C above room temperature.**
- **We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150°C to avoid delamination.**
- **Do not install the appliance near inflammable materials (eg. curtains).**

WARNING!

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

Installation

TECHNICAL INFORMATION FOR THE INSTALLER

In order to install the cooker top into the kitchen fixture, a hole with the dimensions shown in fig. 17 has to be made, bearing in mind the following:

■ 60cm wide models:

- A 40mm ventilation gap must be provided between the bottom of the appliance and any cabinetry, draw unit, thermal protection barrier or appliance.
- If the cooktop is installed directly above an oven (which does not have a cooling fan motor) a thermal protection barrier must be installed below the base of the cooktop as indicated in fig. 19.
- If the base of the cooktop is accessible through a cupboard or drawer space after installation or if the oven installed below the cooktop has a cooling fan motor, the thermal protection barrier is not required.
- If the cooktop is installed above an oven, the two appliances shall be connected to the gas and/or electrical supply with independent connections.

■ 75cm wide models:

- A 40mm ventilation gap must be provided between the bottom of the appliance and any cabinetry, draw unit, thermal protection barrier or appliance.
- If the cooktop is installed directly above an oven (which does not have a cooling fan motor) or if its base is accessible through a cupboard or drawer space after installation, a thermal protection barrier must be installed below the base of the cooktop as indicated in fig. 19.
- If the oven installed below the cooktop has a cooling fan motor, the thermal protection barrier is not required.
- If the cooktop is installed above an oven, the two appliances shall be connected to the gas and/or electrical supply with independent connections.

■ 90cm wide models:

- A 40mm ventilation gap must be provided between the bottom of the appliance and any cabinetry, draw unit, thermal protection barrier.
- If the base of the cooktop is accessible through a cupboard or drawer space after installation, a thermal protection barrier must be installed below the base of the cooktop as indicated in fig. 19.

■ All models:

- The cooker top must be kept no less than 200 mm away from any side wall (from side edge of cutout - figs. 17, 18).
- The hob must be installed at least 60 mm from the wall (from rear edge of cutout - fig. 17).
- There must be a distance of at least 650 mm between the hob and any wall cupboard or extractor hood positioned immediately above (see fig. 18).

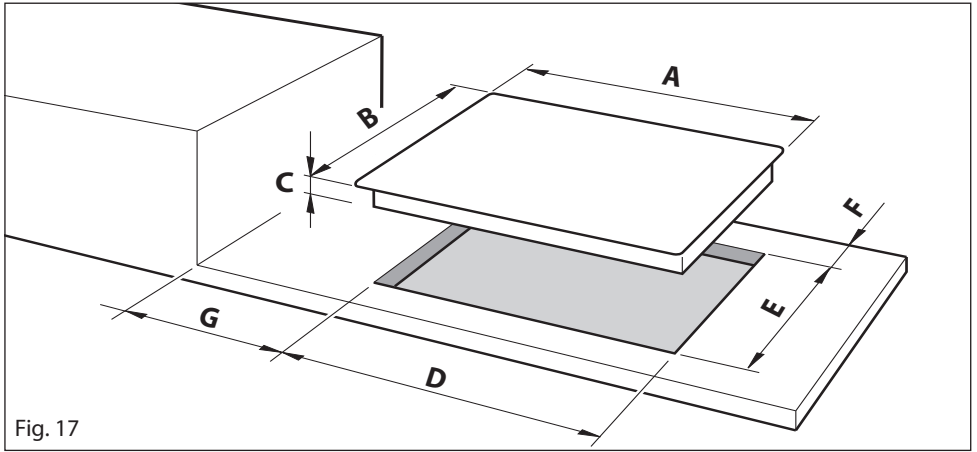


Fig. 17

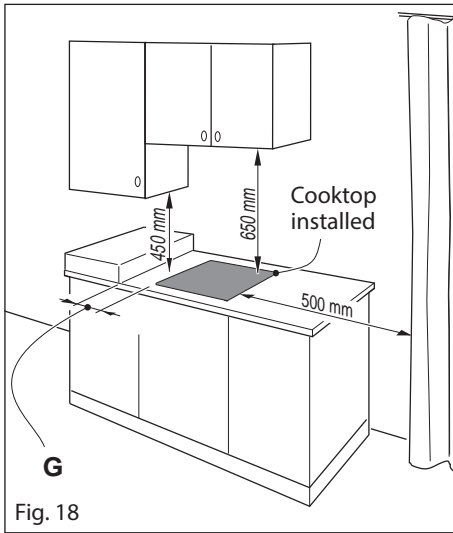


Fig. 18

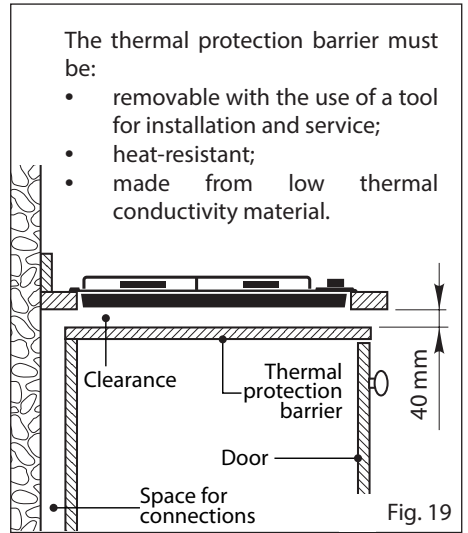


Fig. 19

The thermal protection barrier must be:

- removable with the use of a tool for installation and service;
- heat-resistant;
- made from low thermal conductivity material.

Description	Measures (mm)						
	A	B	C	D	E	F (minimum)	G (minimum)
60cm wide models	600	510	50 (1) 54 (2)	560	480	60	200
75cm wide models	750			560			
90cm wide models	900		840				



(1) X=8 mm

(2) X=4 mm

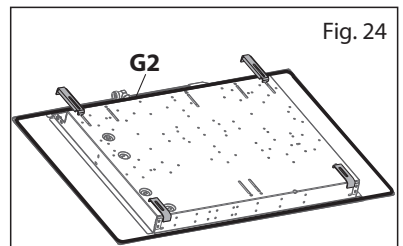
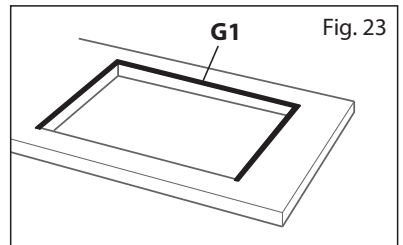
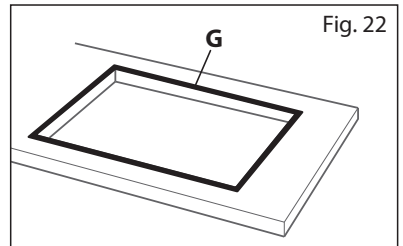
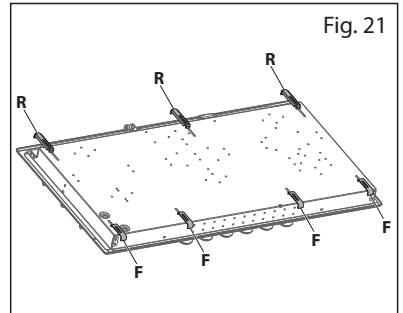
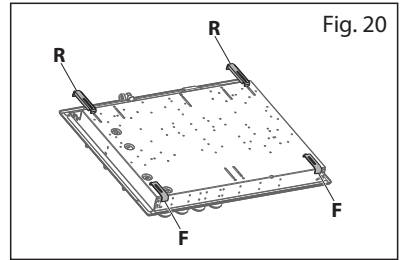
FASTENING THE COOKTOP

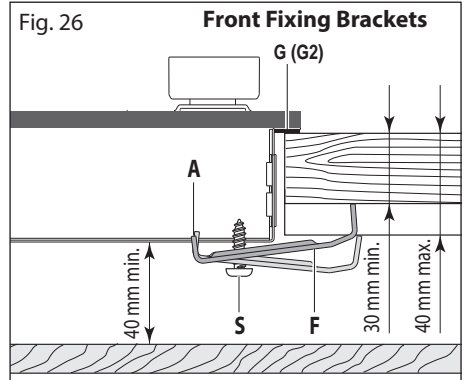
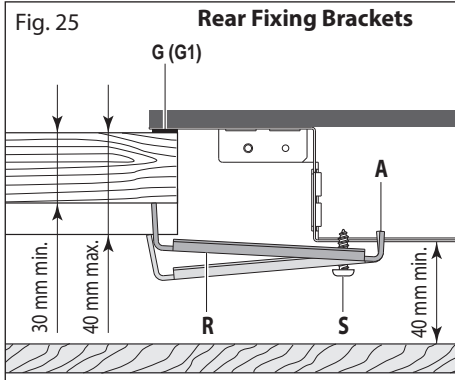
Each cooktop is provided with an installation kit including brackets and screws for fastening the cooktop to benches from 30 to 40mm thick.

60 and 75cm wide models (fig. 20): The kit includes two "F" type brackets (for the front of the cooktop), two "R" type brackets (for the rear of the cooktop) and four self-threading screws "S".

90cm wide models (fig. 21): The kit includes four "F" type brackets (for the front of the cooktop), three "R" type brackets (for the rear of the cooktop) and seven self-threading screws "S".

- Cut the unit according to the dimensions in fig. 17.
- Models in figs. 1, 3: stretch gasket "G" over the edge of the hole made, being careful to overlay the junction edges (fig. 22).
- Models in fig. 2: spread the longer seal "G1" around the left, rear and right sides (fig. 23).
- Fasten the brackets "F" and "R" to the appropriate socket holes, without tightening the screws "S" for the moment. Make sure that the tabs are mounted correctly, as shown (figs. 24, 25). Rotate the tabs so that the cooktop can be put into the cutout.
- For the models in figs. 1.3, 1.4, 1.5, stretch the tightest gasket "G2" along the entire perimeter of the cooktop. (fig. 24).
- Put the cooktop into the cutout and position it correctly.
- Put the brackets "F" and "R" into place; tooth "A" of the brackets should go into the hole (figs. 25, 26).
- Tighten screws "S" until the cooktop is completely secured to the bench.
- Using a sharp cutter or trimmer knife, trim the excess sealing material around the edge of the cooktop. Take care not to damage the workbench.





PROVISION FOR VENTILATION

- The appliance should be installed into a room or space with an air supply in accordance with the current version of BS 5440-2: 2000.
- For rooms with a volume of less than 5m³ - permanent ventilation of 100 cm² free area must be provided.
- For rooms with a volume of between 5 m³ and 10 m³ a permanent ventilation of 50 cm² free area will be required unless the room has a door which opens directly to the outside air in which case no permanent ventilation is required.
- For rooms with a volume greater than 10 m³ - no permanent ventilation is required.

Note: Regardless of room size, all rooms containing the appliance must have direct access to the outside air via an openable window or equivalent.

- Where there are other fuel burning appliances in the same room, the current version of BS 5440-2: 2000 should be consulted to determine the correct amount of free area ventilation requirements.

VENTILATION REQUIREMENTS

The appliance must be installed in compliance with applicable local regulations concerning ventilation and the evacuation of exhaust gases.

Intensive and prolonged use may require extra ventilation, e.g. opening a window, or more efficient ventilation increasing the mechanical suction power if this is fitted.

CHOOSING SUITABLE SURROUNDINGS

The room where the gas appliance is to be installed must have a natural flow of air so that the gas can burn (in compliance with applicable local regulations).

The flow of air must come directly from one or more openings made in the outside walls with a free area of at least 100 cm² (or refer to applicable local regulations).

The openings should be near the floor and preferably on the side opposite the exhaust for combustion products and must be made so that they cannot be blocked from either the inside or the outside.

When these openings cannot be made, the necessary air can come from an adjacent room which is ventilated as required, as long as it is not a bed room or a danger area (in compliance with applicable local regulations).

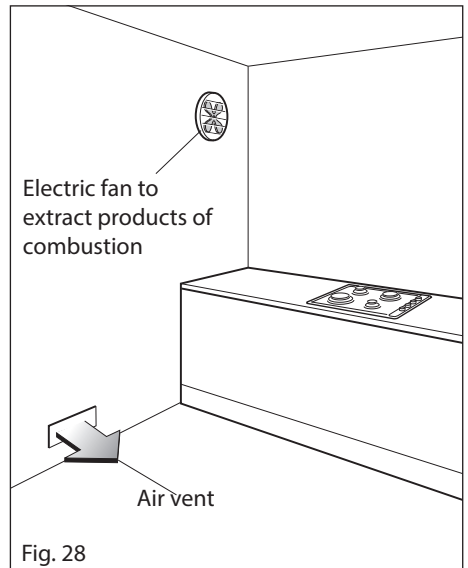
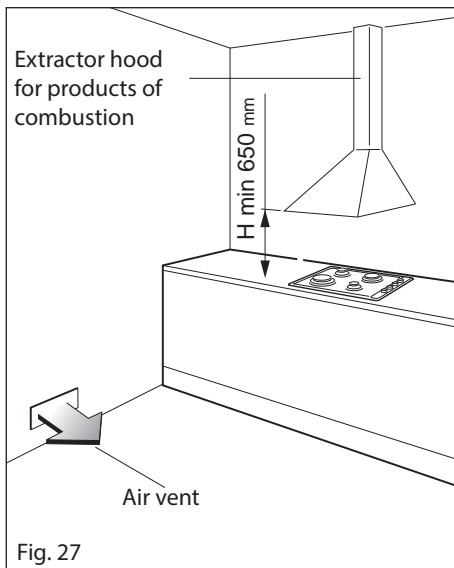
In this case, the kitchen door must allow the passage of the air.

DISCHARGING PRODUCTS OF COMBUSTION

Extractor hoods connected directly to the outside must be provided, to allow the products of combustion of the gas appliance to be discharged (fig. 27).

If this is not possible, an electric fan may be used, attached to the external wall or the window; the fan should have a capacity to circulate air at an hourly rate of 3-5 times the total volume of the kitchen (fig. 28).

The fan can only be installed if the room has suitable vents to allow air to enter, as described under the heading "Choosing suitable surroundings".



Gas Section

GAS INSTALLATION REQUIREMENTS

Important !

- **Before installation, make sure that the local distribution conditions (gas type and pressure) and the adjustment of this appliance are compatible. The appliance adjustment conditions are given on the plate or the label.**
- **This appliance must be installed and serviced only by a suitably qualified, registered installer with technical knowledge of both gas installation and electricity. The installation or service must comply with the current editions of the applicable standards, regulations, and codes of practice governing gas and electrical installations.**
- **Failure to install the appliance correctly could invalidate any manufacturer's warranty.**

This appliance is supplied for use on NATURAL GAS or LPG (check the gas regulation label attached on the appliance).

- Appliances supplied for use on NATURAL GAS: they are adjusted for this gas only and cannot be used on any other gas (LPG) without modification. The appliances are manufactured for conversion to LPG.
- Appliances supplied for use on LPG: they are adjusted for this gas only and cannot be used on any other gas (NATURAL GAS) without modification. The appliances are manufactured for conversion to NATURAL GAS.

If the NATURAL GAS/LPG conversion kit is not supplied with the appliance this kit can be purchased by contacting the After-Sales Service.

INSTALLATION & SERVICE REGULATIONS

It is a legal requirement that all gas appliances are Installed & Serviced by a competent person in accordance with the current editions of the following Standards & Regulations or those regulations appropriate to the geographical region in which they are to be installed:

- Gas Safety (Installation & Use) Regulations
- Building Regulations
- British/European Standards
- Regulations for Electrical Installation

Installation and service of any gas product must be made by a suitably qualified and registered person competent on the type of product being installed or serviced and holding a valid certificate of competence for the work being carried out. Currently the proof of competence is the Accredited Certification Scheme (ACS) or N/SVQ that has been aligned to the ACS.

It is also a requirement that all businesses or self employed installers are members of a class of person approved by the Health and Safety Executive.

Failure to install the appliance correctly could invalidate any manufacturers warranty and lead to prosecution under the above quoted regulations.

GAS CONNECTION



Cat: II 2H 3+

Installation to Natural Gas

Installation to Natural Gas must conform to the Code of Practice, etc.

The supply pressure for Natural Gas is 20 mbar.

The installation must conform to the relevant British/European Standards.

Installation to LP Gas

When operating on Butane gas a supply pressure of 28-30 mbar is required.

When using Propane gas a supply pressure of 37 mbar is required.

The installation must conform to the relevant British/European Standards.

Warning: Only a suitably qualified and registered installer, also with technical knowledge of electricity should install the appliance.

He should observe the Regulations and Codes of Practice governing such installation of gas appliances.

Note: It is recommended that the gas connection to the appliance is installed with a flexible hose connecting tube made to BS669 or EN 14800.

Notes:

- **Flexible hoses can be used where the sited ambient temperature of the hose does not exceed 70°C. These hoses must be manufactured in accordance with BS669 part 1 or EN 14800 and be of the correct construction for the type of gas being used.**
- **Gas hoses designed for natural gas MUST NOT be used for supplying LPG gas (LPG gas hoses can be identified by a either a red band or stripe on the rubber outer coating of the hose).**
The hose should not be crushed or trapped or be in contact with sharp or abrasive edges.

IMPORTANT! It is the responsibility of the gas installer to ensure that the product is fully tested and commissioned in accordance with current regulations to ensure there are no gas escapes.

The fitting (fig. 29) is made up of:

- 1 nut “A”
- 1 elbow fitting “C”
- gasket “F”

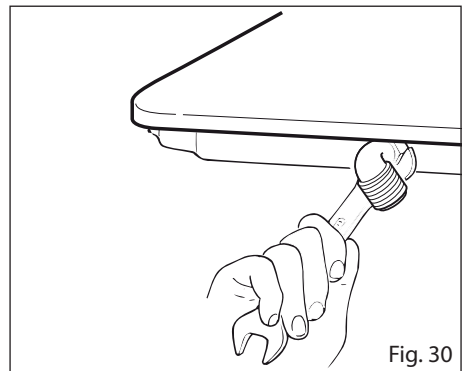
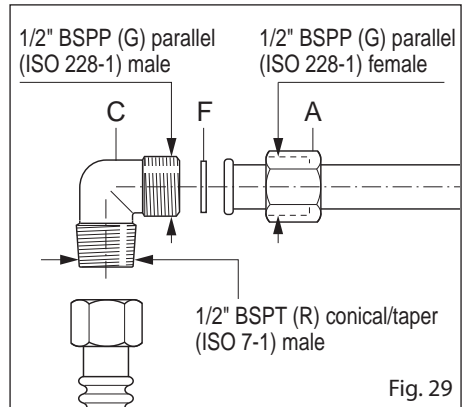
Connection to the Gas Supply

- Be careful when flexible pipes are used that they do not come into contact with moving parts.
- To maintain the thickness of 3 cm, the hob is fitted with a channel to contain the connection pipe.
- The gas inlet union can be turned in the direction required after the elbow fitting “C” and nut “A” connection (figure 29) has been slackened (fig. 30).
- Never put it in the horizontal or vertical position.
- Never attempt to turn the elbow “C” without having first slackened off the relative lock nut “A”.
- The gasket “F” (fig. 29) guarantees the seal of the gas connection. It is recommended that it be replaced whenever it shows even the slightest deformation or imperfection.

If installation is to be carried out using a flexible connector (to BS669 or EN14800), then the following points must be adhered to:

Note: The gas installation pipes and the final connection to the appliance connecting pipe shall be of a sufficient size to maintain the heat output of the appliance as specified on the rating plate.

1. The appliance flexible connector should not be subject to undue forces, either in normal use whilst being connected or disconnected.
2. The appliance flexible connector should not be subject to excessive heat by direct exposure to flue products or by contact with hot surfaces.
3. The socket into which the plug of the appliance flexible connector fits should be permanently attached to a firmly fixed gas installation pipe and positioned such that the hose hangs freely downwards in a natural loop and does not touch the floor.
4. The appliance flexible connector should be positioned such that it will not suffer mechanical damage; eg abrasion from the surrounding kitchen furniture which may be moved in use, such as a door or drawer, or by being trapped by a stability device.
5. The bayonet fitting should be accessible for disconnection after moving the appliance.



GAS MAINTENANCE

TABLE FOR THE CHOICE OF THE INJECTORS				
Cat: II 2H 3+ 			G30/G31 28-30/37 mbar	G20 20 mbar
BURNERS	Nominal Power [kW]	Reduced Power [kW]	Ø injector [1/100 mm]	Ø injector [1/100 mm]
Auxiliary (A)	1,00	0,40	50	77
Semi-rapid (SR)	1,75	0,45	66	101
Rapid (R)	3,00	0,75	87	129
Triple-ring compact (TRC)	3,50	1,50	92	139
Triple-ring (TR)	3,80	1,50	98	141

AIR VENT NECESSARY FOR GAS COMBUSTION = (2 m ³ /h x kW)	
BURNERS	Air necessary for combustion [m ³ /h]
Auxiliary (A)	2,00
Semi-rapid (SR)	3,50
Rapid (R)	6,00
Triple-ring compact (TRC)	7,00
Triple-ring (TR)	7,60

LUBRICATION OF THE GAS TAPS

In case of difficulty in the gas taps operation, call Service.

IMPORTANT

All intervention regarding installation, maintenance and conversion of the appliance must be fulfilled with original factory parts.

The manufacturer declines any liability resulting from the non-compliance of this obligation.

REPLACEMENT OF THE INJECTORS

If the injectors are not supplied they can be obtained from the "Service Centre".

Select the injectors to be replaced according to the "TABLE FOR THE CHOICE OF THE INJECTORS".

The nozzle diameters, expressed in hundredths of a millimetre, are marked on the body of each injector.

REPLACEMENT OF THE INJECTORS OF THE COOKTOP BURNERS

To replace the injectors proceed as follows:

- Remove pan supports and burners from the cooktop.
- Using a wrench, substitute the injectors "J" (figs. 31, 32, 33) with those most suitable for the kind of gas for which it is to be used.

The burners are conceived in such a way so as not to require the regulation of the primary air.

Auxiliary, semi-rapid and rapid burner

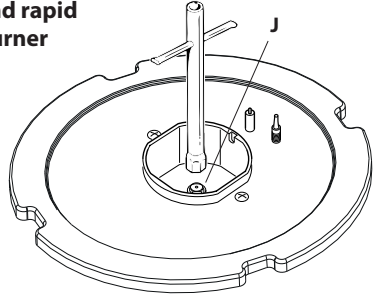


Fig. 31

Triple-ring compact burner

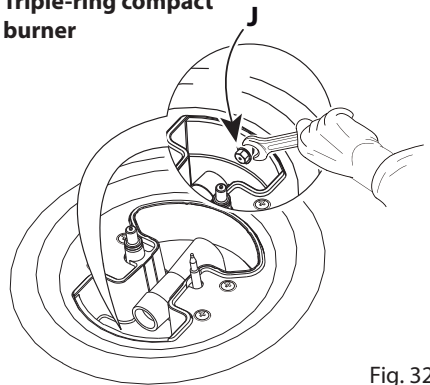


Fig. 32

Triple-ring burner

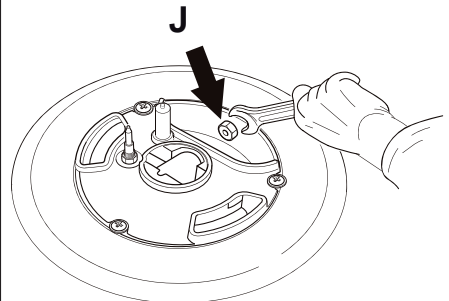


Fig. 33

SETTING THE MINIMUM OF THE COOKTOP BURNERS

In the minimum position the flame must have a length of about 4 mm and must remain lit even with a quick turn from the maximum position to that of minimum.

The flame adjustment is done in the following way:

- Turn on the burner.
- Turn the tap to the 'MINIMUM' position.
- Take off the knob.
- With a small flat screwdriver turn the screw "A" to the correct regulation (fig. 34).

Normally for LPG tighten up the regulation screw.

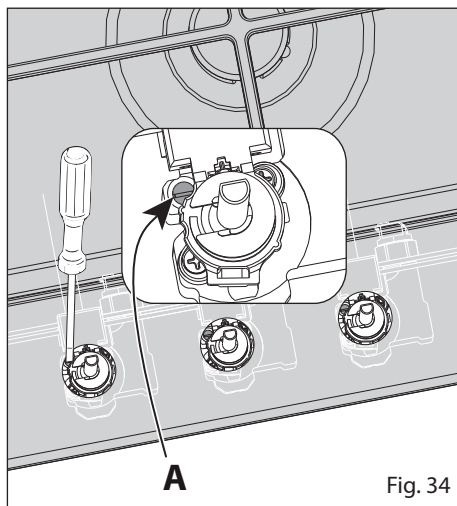


Fig. 34

Mains Electricity Connection

Incorrect installation may be dangerous and the manufacturer can not be held responsible. Warning! This appliance must be earthed The manufacturer declines all responsibility for any problem caused by failure to observe this rule.

THIS APPLIANCE MUST BE CONNECTED TO THE MAINS SUPPLY BY A COMPETENT PERSON, USING FIXED WIRING VIA A DOUBLE POLE SWITCHED FUSE SPUR OUTLET AND PROTECTED BY A 3A FUSE.

We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulations.

The wires in the mains lead of this appliance are coloured in accordance with the following code:

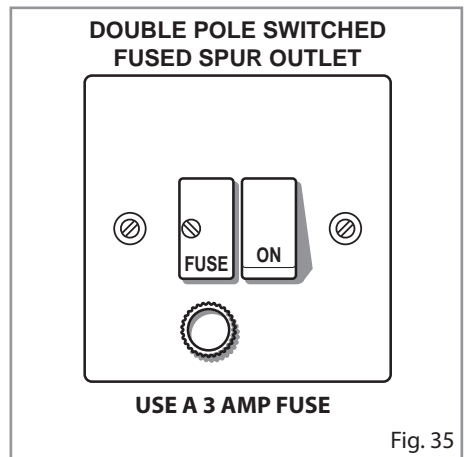
Green & Yellow = Earth, Blue = Neutral, Brown = Live.

As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals connecting to the fuse spur, proceed as follows:

- The wire which is coloured green and yellow must be connected to the terminal marked **E** (Earth) or coloured green.
- The wire which is coloured blue must be connected to the terminal marked **N** (Neutral), or coloured black.
- The wire which is coloured brown must be connected to the terminal marked **L** (Live), or coloured red.

Note: Use a 3A Fuse

Assembly and electrical connection should be carried out by specialised personnel. When installing this product we recommend you seek the help of another individual.



ADVICE
for the
USERS

Features and Technical Data

Fig. 1

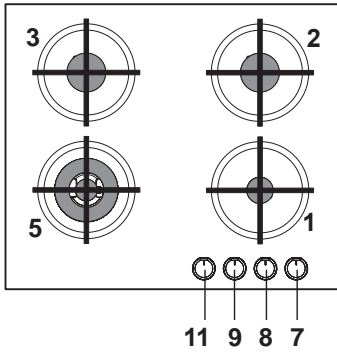


Fig. 2

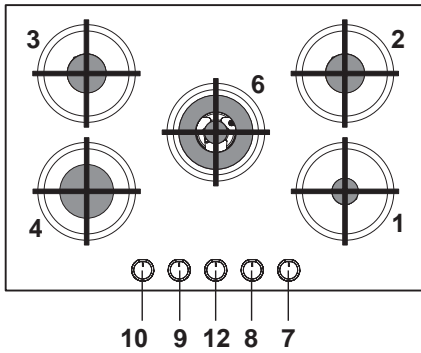
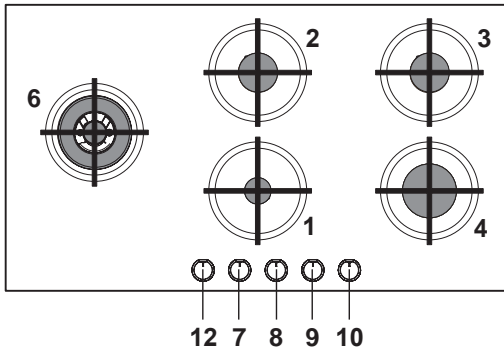


Fig. 3



GAS BURNERS

1. Auxiliary (A)	1,00 kW
2. Semirapid (SR)	1,75 kW
3. Semirapid (SR)	1,75 kW
4. Rapid (R)	3,00 kW
5. Triple-ring compact (TRC)	3,50 kW
6. Triple-ring (TR)	3,80 kW

CONTROLS DESCRIPTION

7. Burner control knob (1)
8. Burner control knob (2)
9. Burner control knob (3)
10. Burner control knob (4)
11. Burner control knob (5)
12. Burner control knob (6)

NOTES:

- The electric ignition is incorporated in the knobs.
- The appliance has a safety valve system fitted, the flow of gas will be stopped if and when the flame should accidentally go out.

CAUTION:

If the burner is accidentally extinguished, turn the gas off at the control knob and wait at least 1 minute before attempting to relight.

CAUTION:

Gas hobs produce heat and humidity in the environment in which they are installed. Ensure that the cooking area is well ventilated by opening the natural ventilation grilles or by installing an extractor hood connected to an outlet duct.

CAUTION:




If the hob is used for a prolonged time it may be necessary to provide further ventilation by opening a window or by increasing the suction power of the extractor hood (if fitted).

How To Use The Cooktop

GAS BURNERS

Gas flow to the burners is adjusted by turning the knobs (illustrated in fig. 4) which control the safety valves.

Turning the knob, so that the indicator line points to the symbols printed on the panel, achieves the following functions:

- symbol  closed valve
 - symbol  maximum opening or flow
 - symbol  minimum opening or flow
-
- The maximum opening position permits rapid boiling of liquids, whereas the minimum opening position allows slower warming of food or maintaining boiling conditions of liquids.
 - To reduce the gas flow to minimum rotate the knob further anti-clockwise to point the indicator towards the small flame symbol.
 - Other intermediate operating adjustments can be achieved by positioning the indicator between the maximum and minimum opening positions, and never between the maximum opening and closed positions.

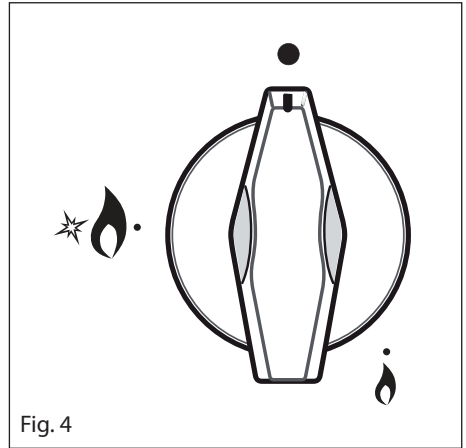


Fig. 4

NOTE:
The knob and symbols may vary.


Caution!
Do not cover the hob with aluminium foils.

N.B. When the cooktop is not being used, set the gas knobs to their closed positions and also close the cock valve on the gas bottle or the main gas supply line.

Caution!
The cooking hob becomes very hot during operation.
Keep children well out of reach.

LIGHTING THE BURNERS

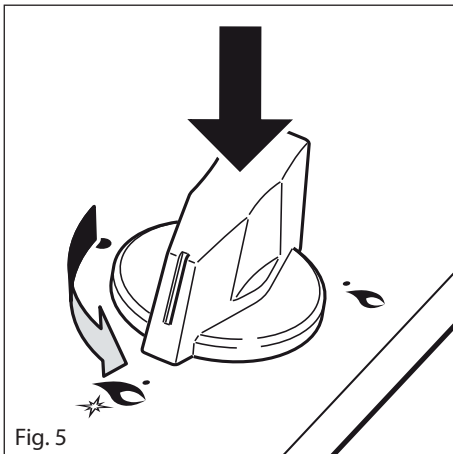
To ignite the burner, the following instructions are to be followed:

1. Press in the corresponding knob and turn counter-clockwise (fig. 5) to the full flame position marked by the “*” symbol (fig. 4); hold the knob in until the flame has been lit.
In the case of a mains failure light the burner with a match or lighted taper.
2. Wait for a few seconds after the gas burner has been lit before letting go of the knob (valve activation delay).
3. Adjust the gas valve to the desired position.

If the burner flame should go out for some reason, the safety valve will automatically stop the gas flow.

To re-light the burner, return the knob to the closed “●” position, **wait for at least 1 minute** and then repeat the lighting procedure.

Note: If your local gas supply makes it difficult to light the burner with the knob set to maximum, set the knob to minimum and repeat the operation.



CHOICE OF THE BURNER

On the control panel, near every knob there is a diagram that indicates which burner is controlled by that knob.

The suitable burner must be chosen according to the diameter and the capacity used.

The burners and pans must be used in accordance with the following instructions:

DIAMETERS OF PANS WHICH MAY BE USED ON THE BURNERS

BURNERS	MINIMUM	MAXIMUM
Auxiliary	6 cm	14 cm
Semi-rapid	16 cm	24 cm
Rapid	24 cm	26 cm
Triple-ring compact	26 cm	28 cm
Triple-ring	26 cm	28 cm
Wok (*)	-	Max 36 cm

do not use pans with concave or convex bases

(*) **only for the models with Triple-ring compact, Triple-ring and with wok pan adapter supplied**

It is important that the diameter of the pot be suitable to the potentiality of the burner so as not to compromise the high output of the burners and therefore energy waste.

A small pot on a large burner does not give you a boiling point in a shorter amount of time since the capacity of heat absorption of a liquid mass depends on the volume and the surface of the pot.

CAUTION: Make sure the pans are central to the burner for maximum stability and greater efficiency.

Make sure the pans are not in contact with the control knobs, otherwise the flame could overheat the knobs and permanently damage them.

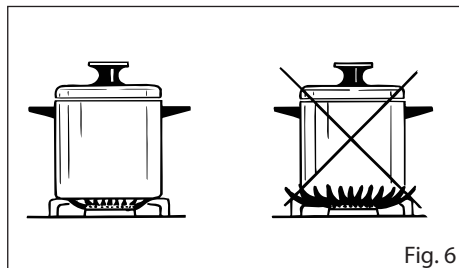


Fig. 6

WOK STAND (OPTIONAL)

(figs. 7a - 7b, 8a - 8b)

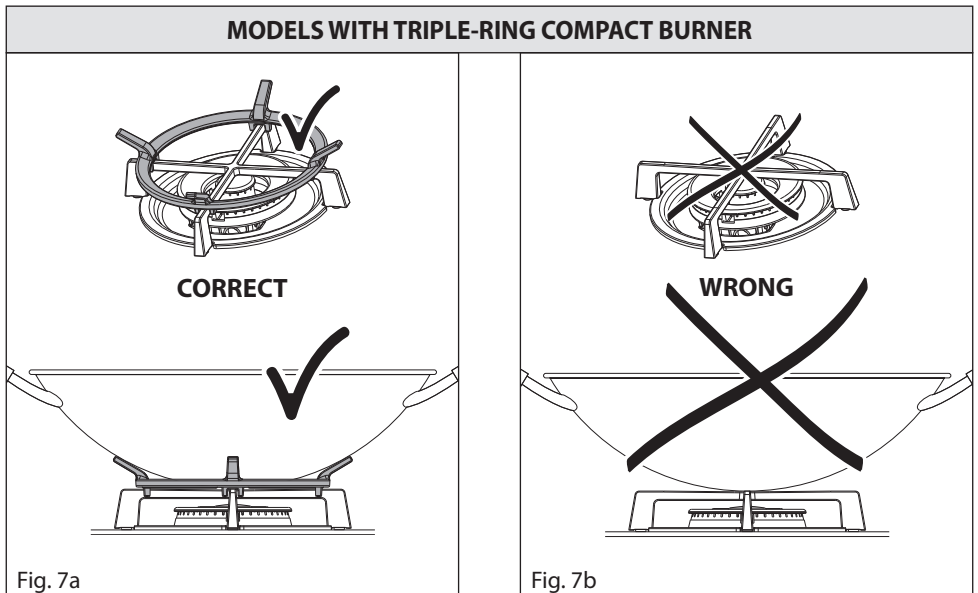
This special grille for woks should be placed over the pan-rest for the triple-ring compact, triple ring (depending on models).

Warning:

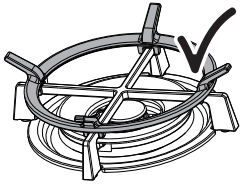
- Do not use woks without this special wok stand correctly in place.
- Do not use the wok stand for ordinary, flat-bottomed saucepans.

IMPORTANT:

The special grille for wok pans **MUST BE PLACED ONLY** over the pan-rest for the triple-ring compact, triple ring (depending on models).



MODELS WITH TRIPLE-RING BURNER



CORRECT

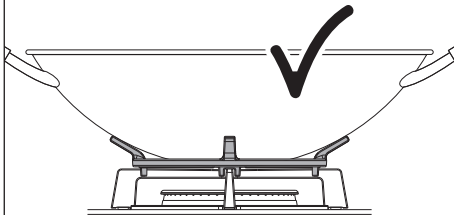


Fig. 8a



WRONG

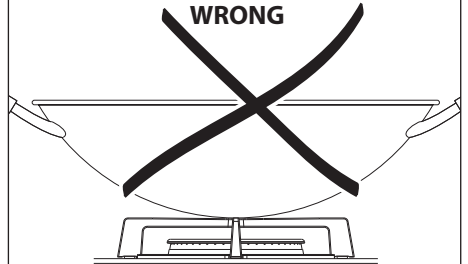


Fig. 8b

RESTRICTIONS ON GRIDDLE PAN USAGE



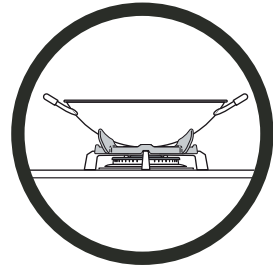
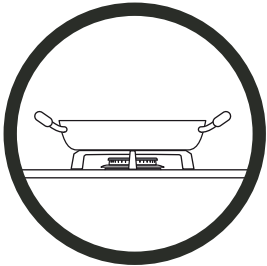
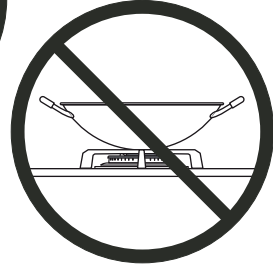
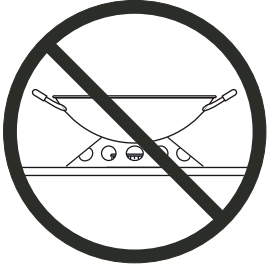
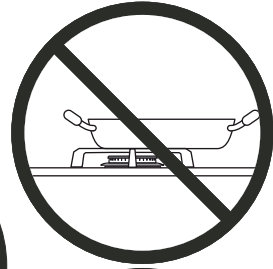
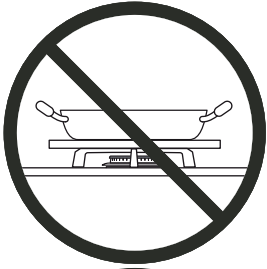
IMPORTANT! Do not use cast iron pans and plates, or pots in terracotta, stoneware or refractory material for grilling or toasting: RISK of glass breaking due to extreme heat transmission by irradiation.

INSTRUCTIONS FOR CORRECT GRILLING

- When grilling food, only use aluminium griddle pans (these may also have a non-stick coating) measuring up to 35x28 cm max.
- Only use the largest burner when grilling.
- Do not position the griddle pan over several burners at once.
- To avoid permanently damaging the glass hob, never preheat empty griddle pans for longer than 5 minutes. Then lower the heat and place the food in the griddle pan.
- Never exceed 50 minutes' operation.

IMPORTANT WARNINGS

- Do not operate the cooking zones without pans, or when the pans are empty.
- Use pans with a diameter suited to the size of the burner (see chapter "CHOICE OF THE BURNER").
- Always make sure the pan is in the centre of the cooking zone.
- Do not use the glass surface of the hob as a place to put pans/other objects when you are not using them.
- Only use the accessories supplied with the appliance.




IMPORTANT! Flame spreaders must not be used on the burners. Risk of breaking the glass hob!



Cleaning and Maintenance

GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is switched off and disconnected from the electrical power supply.**
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**
- **Under no circumstances should any external covers be removed for servicing or maintenance except by suitable qualified personnel.**
- It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
- Be very careful that no water penetrates inside the appliance.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- **Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.**
- **Important: The manufacturer declines all liability for possible damage caused by the use of unsuitable products to clean the appliance.**

WARNING! When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

GLASS SURFACE

- Remove spillages and other types of incrustations by using only specific products which do not contain abrasives or chlorine-based acids.
- If you use a detergent, please make sure that it is not abrasive or scouring. Abrasive or scouring powders can damage the glass surface of the hob.
- All traces of the cleaner must be removed with a damp cloth.
- Dust or food particles can be removed with a damp cloth.
- Dust, fat and liquids from food that has boiled over must be removed as soon as possible.
- If they are allowed to harden they become increasingly difficult to remove. This is especially true in the case of sugar/syrup mixtures which could permanently damage the surface of the hob if left to burn on it.
- Avoid using a knife or other sharp utensil as these may damage the glass surface.
- Do not use steel wool or an abrasive sponge which could scratch the surface permanently.
- Do not put articles on the hob which can melt: i.e plastic, aluminium foil, sugar, sugar syrup mixtures etc.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass since they can scratch the surface, which may result in shattering of the glass.

ENAMELLED SURFACES

All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products. Dry preferably with a microfibre or soft cloth.

If acid substances such as lemon juice, tomato conserve, vinegar etc. are left on the enamel for a long time they will etch it, making it opaque.

GAS TAPS

- Do not let cleaning products come into contact with the valves.
- Periodic lubrication of the gas taps must be carried out by specialist personnel only.
- In the event of operating faults in the gas taps, call the Service Department.

IMPORTANT WARNING

NEVER unscrew the burner plate fixing screws (fig. 9).

The burner plates can be removed **ONLY** by an authorised service agent.

Damage to the appliance will occur if not observing this condition and this may result in serious injury to the user.

The manufacturer declines every responsibility for any inconvenience resulting from the inobservance of this condition.

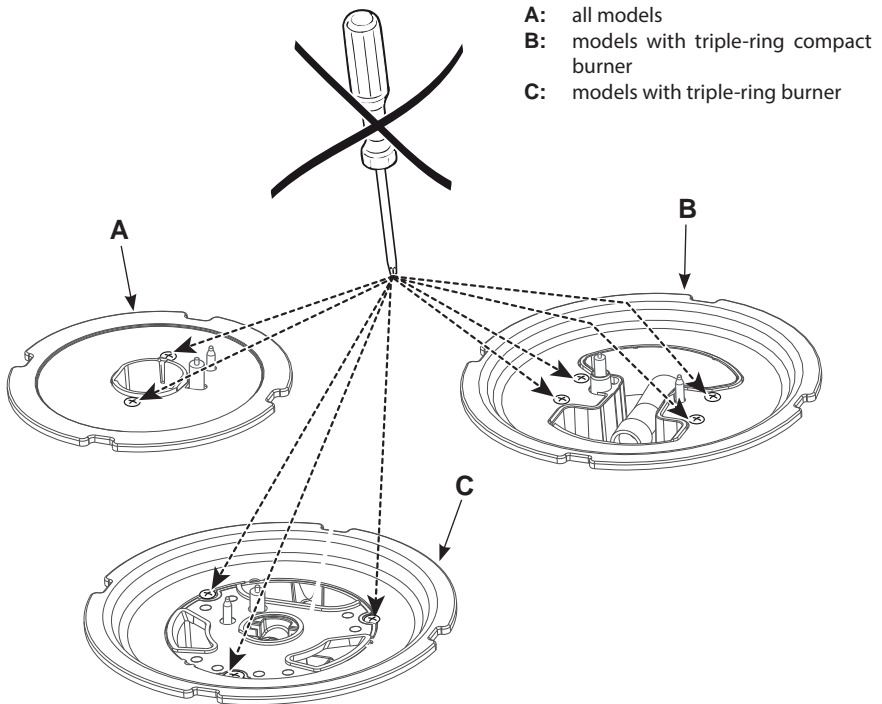


Fig. 9

BURNERS

These parts must be cleaned using a sponge and soapy water or other suitable non-abrasive products. Dry with a soft cloth.

Warning! Not dishwasher safe.

If left on the surface for a length of time, acidic substances such as lemon juice, tomato sauces and passata, vinegar and other similar products will damage the surface and dull its shine.

It is very important to check that the burner flame spreader and the cap have been correctly positioned. Failure to do so can cause serious problems.

Check that the electrode/s "S" (figs. 10, 11, 12) next to each burner is/are always clean to ensure trouble-free sparking.

Check that the probe/s "T" (figs. 10, 12, 13) next to each burner is/are always clean to ensure correct operation of the safety valves.

Both the probe and ignition plug must be very carefully cleaned.

Note: To avoid damage to the electric ignition do not use it when the burners are not in place.

CORRECT REPLACEMENT OF THE AUXILIARY, SEMI-RAPID AND RAPID BURNER (depending on your model, your cooktop may only have some of these burners - see pages 6, 7)

It is very important to check that the burner flame distributor "F" and the cap "C" have been correctly positioned (see figs. 10, 11) - failure to do so can cause serious problems.

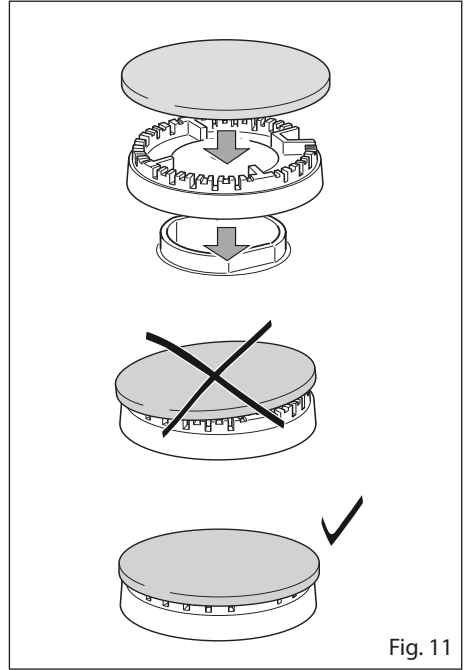
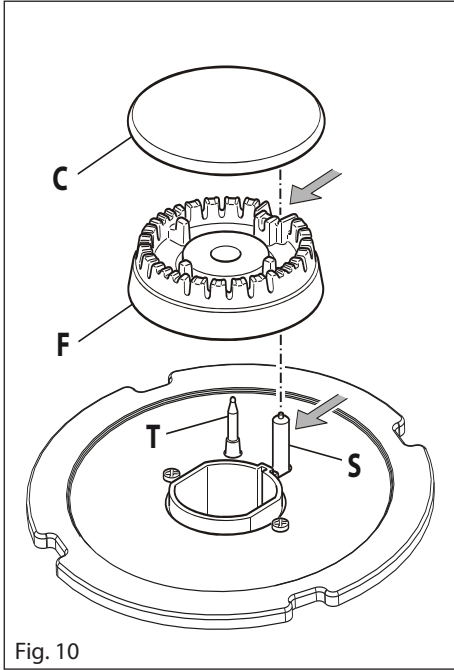
CORRECT REPLACEMENT OF THE TRIPLE-RING COMPACT AND TRIPLE-RING (depending on your model, your cooktop may only have some of these burners - see pages 6, 7)

The burner must be correctly positioned; failure to do so can cause serious problems.

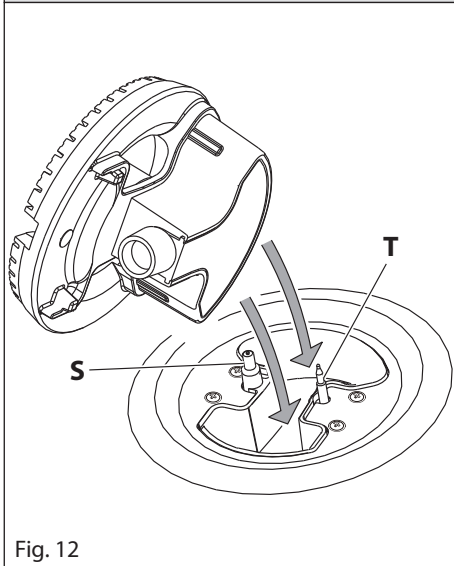
Fit the flame spreader to the housing as shown by the arrows (see figs. 12, 13).

The burner correctly positioned must not rotate (fig. 14).

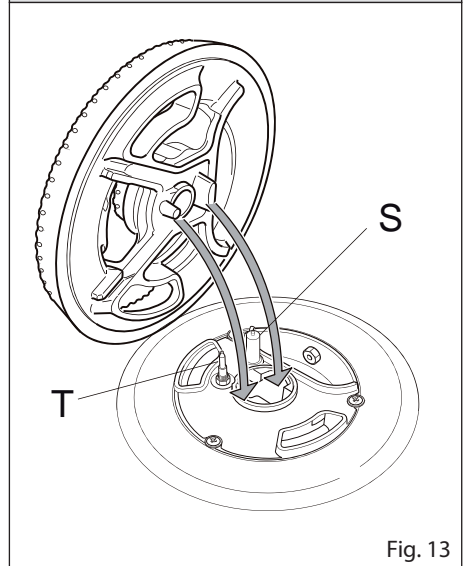
Then position the cap "A" and the ring "B" (figs. 14, 15).

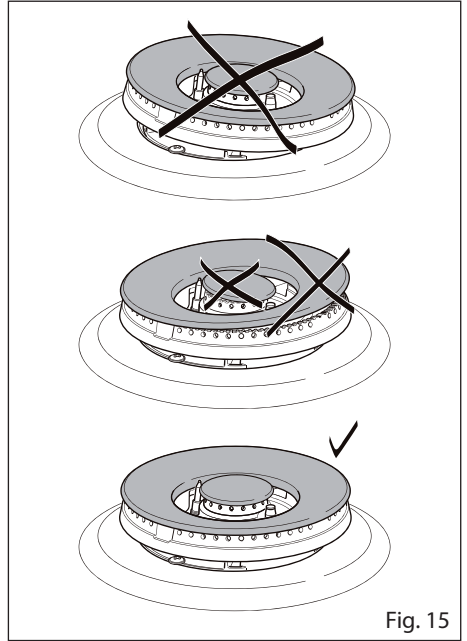
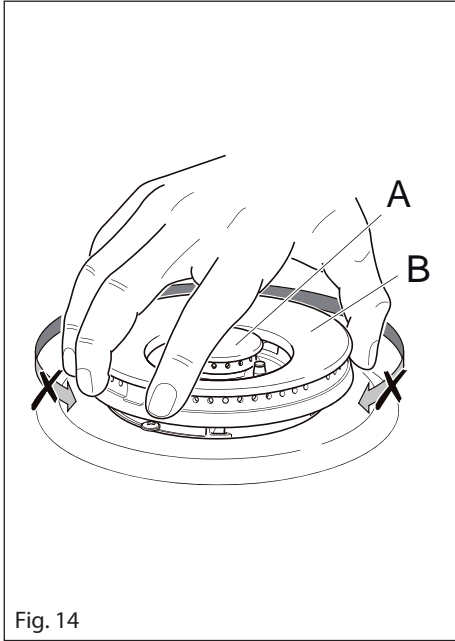


MODELS WITH TRIPLE-RING COMPACT BURNER



MODELS WITH TRIPLE-RING BURNER





PAN SUPPORTS

These parts must be cleaned using a sponge and soapy water or other suitable non-abrasive products. Dry with a soft cloth.

Warning! Not dishwasher safe.

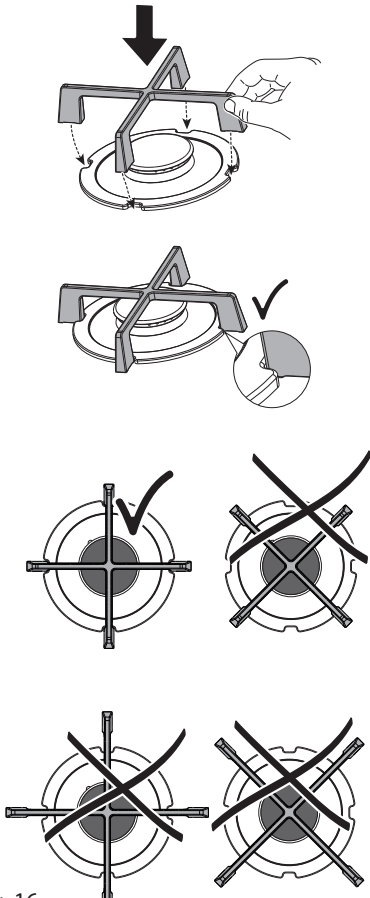
After cleaning, they must be repositioned properly (fig. 16).

It is very important to check that the pan supports have been correctly positioned. Failure to do so can cause serious problems.

The pan supports shall be level and must not rotate.

Note: Continuous use may cause a change in the glaze around the burners and grids, corresponding to the areas exposed to the heat. This is a natural phenomenon and does not prevent the parts from working properly.

AUXILIARY, SEMI-RAPID AND RAPID BURNER
(depending on your model, your cooktop may only have some of these burners)



TRIPLE-RING COMPACT AND TRIPLE-RING
(depending on your model, your cooktop may only have some of these burners)

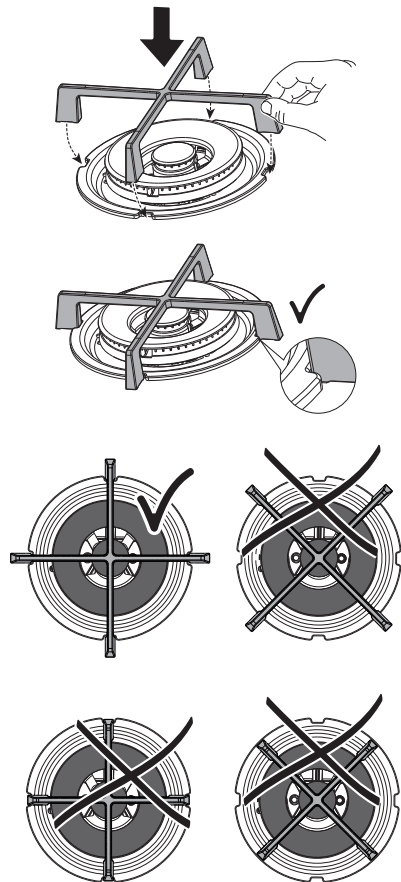


Fig. 16

Appliance Servicing

CDA provide a quality and effective after-sales service to cover all your servicing needs.

Please attach your receipt to this page for safekeeping.

Please help us to help you by having the following information available when booking a service-call:

1. Model type, make and model – see the product data plate.
2. Evidence of installation / purchase date.
3. Retailer where appliance was purchased.
4. Clear and concise details of the fault.
5. Full address including postcode and any contact phone numbers.

Contact Telephone Numbers

CDA Customer Care Department

- Telephone: 01949 862012
- Fax: 01949 862003
- Email: customer.care@cda.eu



Cod. 1106175 - 130

Please contact our **Customer Care Department** for Service on the details below

Customer Care Department

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T : 01949 862 012 F : 01949 862 003 E : customer.care@cda.eu

