

BUILT-IN GAS HOB

INSTALLATION AND USER INSTRUCTIONS

XFS640F-C1

XFS750F-B1

XFS6400-A1

EIS-A-HG-SS60-01

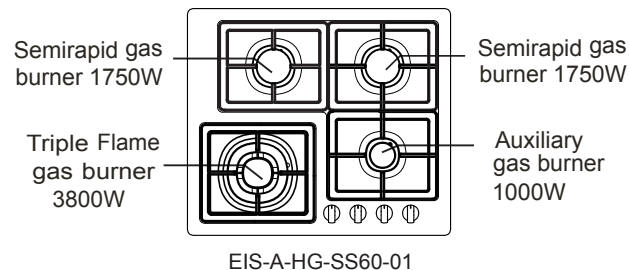
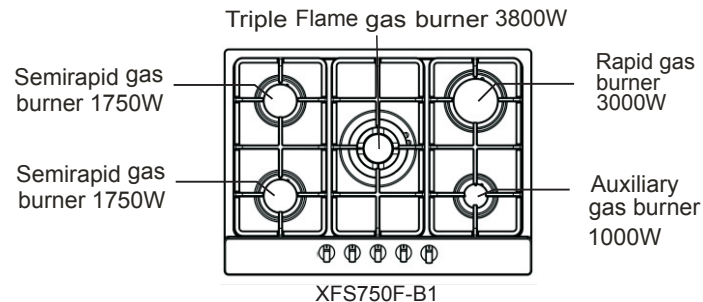
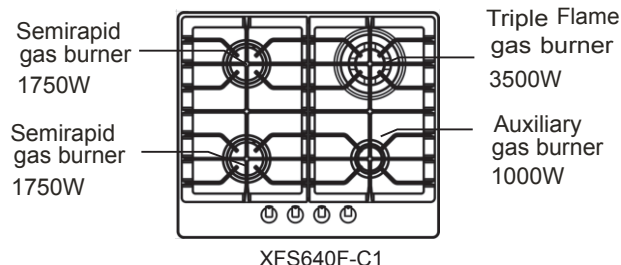
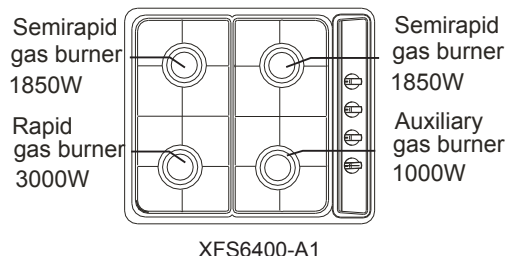
Please read the instruction manual carefully before operating your new hob.

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1.INTRODUCTION

Thank you for purchasing a new Gas Hob.



Even if you have used a gas hob before, it is important that you read these instructions thoroughly before starting to cook, paying particular attention to the installation and safety instructions.

If you have any problems with installing, operating, or cooking with your hob, please check through these instructions thoroughly to make sure that you have not missed anything.

WARNING! For your own safety, make sure that these instructions on Installation, use and maintenance are followed.

We advise you to keep these instructions in a safe place for future reference.

If you sell or transfer ownership of this product, please pass on these instructions to the new owner.

2. YOUR HOB

Applicable For gas

Type	Triple Flame gas burner	Rapid gas burner	Semirapid gas burner	Auxiliary gas burner	Material	Flame failure device	Power Supply	Size (mm)	Built-in (mm)	Net Weight
XFS6400-A1	/	3000W	1850W	1000W	Stainless steel	No	220-240V~ 50Hz	500x580x80	477x557	6.5Kg
XFS640F-C1	3500W	/	1750W	1000W	Stainless steel	Yes	220-240V~ 50Hz	500x580x80	477x 557	11.0Kg
EIS-A-HG-SS60-01	3800W	/	1750W	1000W	Stainless steel	Yes	220-240V~ 50Hz	500x580x80	477x 557	8.8Kg
XFS750F-B1	3800W	3000W	1750W	1000W	Stainless steel	Yes	220-240V~ 50Hz	680x500x80	477x 557	12.0Kg

3.CLEANING

VITREOUS ENAMEL

Hotplate, burner caps, pan supports.

Cloth wrung out in hot soapy water. Stubborn stains can be removed with a cream paste approved by the Vitreous Enamel Development Council, liquid cleaner or by rubbing with fine steel wool soap pads.

NOTE: The pan supports can also be cleaned in the dishwasher.

ALUMINIUM

Hotplate burner bodies.

Similar to paint cleaning above. Use a nylon brush to remove any cleaning materials, water or dirt from the hotplate burner bodies. After cleaning, wipe dry and refit to the hob ensuring they are correctly seated.

Check parts are reassembled correctly by lighting the burners and allowing to dry out.

PLASTIC

Control knobs.

Wipe with a cloth wrung out in hot soapy water.

STAINLESS STEEL

Cloth wrung out in hot soapy water.

GLASS

Wipe the surface with a damp ,soft cloth and mild detergent.A microfibre cloth is ideal for this task.

4.SAFETY INSTRUCTIONS

Ensure that these notes and that the whole of this instruction book are thoroughly read and understood before installation or operation of the hob.The instructions are provided in the interest of your safety.

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.

GAS SAFETY (INSTALLATION & USE) REGULATIONS

- 1.It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the above regulations. It is In your interest and that of safety to ensure compliance with the law.
- 2.Repairs or servicing of this product must only be carried out by an authorised agent service agent using only approved parts.
- 3.No attempt must be made to modify this appliance.
- 4.Cooking appliances become very hot in use, therefore ensure children and pets are kept away. The use of oven gloves is recommended when during use,
- 5.Do not allow children to operate or play with any part of the appliance.
- 6.Do not use unstable pans and position handle away from the edge of the hob.The use of a suitable hob .
- 7.In the interests of safety and hygiene, ensure the hob is kept clean as a build up of grease could cause
- 8.This appliance is designed for domestic cooking only, commercial catering may invalidate the warranty.
- 9.Do not cover the hob or place combustible materials on or near the surface even when the hob is not in use.
- 10.Do not fill deep fat frying pans more than one third full of oil. Do not leave unattended.
- 11.Before cleaning the hob, switch off at the mains.

12. When finished cooking, switch all controls off and allow to cool.
13. If you sell or transfer ownership of this product, please pass on these instructions to the new owner.
14. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
15. Children should be supervised to ensure that they do not play with the appliance.
16. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
17. Do not immerse appliance or power cord into water or any other liquids.
18. Please pull the pin out when you do cleaning and maintenance. When the appliance is installed, you can pull out the pin.

5. INSTALLATION INSTRUCTIONS

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 .

TECHNICAL INFORMATION

The Installation, the adjustments, conversions and maintenance listed in this part must only be carried out by qualified persons.

The safety and automatic adjustment devices of the appliance may only be modified by an authorised service agent.

The Installation of this gas hob must comply with the standards in force.

This appliance is not connected to a flue for discharge of the combustion products; therefore, it must be connected in compliance with the above mentioned installation rules. Particular attention must be paid to the instructions given below for ventilation and aeration.

WARNING!

The appliance must not be 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 instructions regarding ventilation

LOCATION

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The hob must not be installed in a bed-sitting room of less than 20m³.

LPG models shall not be installed in a room or internal space below ground level, e.g. in a basement.

PROVISION FOR VENTILATIO

The room containing the cooker should have an air supply in accordance with BS 5440: Part 2.

The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10 m³, it will require an air vent of 50cm² effective area unless it has a door which opens directly to outside. If the room has a volume of less than 5 m³, it will require an air vent of 100 cm² effective area (fig.1). If there are other fuel burning appliances in the same room, BS 5440: Part 2 should be consulted to determine air yent requirements.

NOTE: The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Always ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (fig 2).

In particular, when using the grill or more than one hotplate burner, open a window if a mechanical ventilation device is not operating (fig. 3).

(*)Air inlet minimum section:100cm²

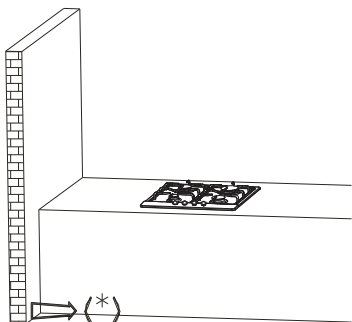


Fig 1

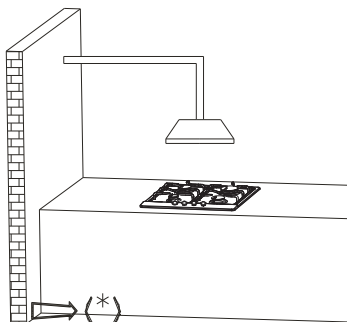


Fig 2

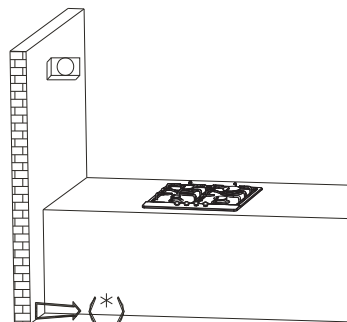


Fig 3

5. INSTALLATION INSTRUCTIONS

UNPACKING THE APPLIANCE

Remove all packaging before use and check to make sure that the appliance is In perfect condition. If you have any doubts do not use the appliance and call your supplier.

Some parts on the appliance are protected by a plastic film. This protective film must be removed before the appliance is used. We recommend carefully slitting the plastic film along the edges with a sharp knife or pin.

The packaging materials should carefully discarded and not left within easy reach of children as they are a potential safety hazard.

INSTALLING AND FIXING THE HOB

Your hob can be fitted to any worktop with a thickness of 40 to 50 mm,

No overhanging surface or cooker hood should be closer to the hotplate than 750 mm . Fix in position in accordance with fig. 4. If fitting a 600 mm bridging unit above the 700 mm hob unit, the sides of adjacent cabinets may be lower than 760 mm down to 334 mm provided they are resistant to heat and steam.

The hob has a speciaf seal which prevents liquid from entering the cabinet Follow these instructions in order to correctly apply this seal:

Detach the seals from their backing, that the transparent protection still adheres to the seal itself.

Turn over the hob and correctly position seal "E*" (fig. 5) under the edge of the hob itself, so that the outer part of the seal itself perfectly matches the outer edge of the hob. The ends of the strips must fit together without overlapping.

Evenly and securely fix the seal to the hob, pressing it firmly in place.

A	B	C	D	E	F	G
557	477	65	62	150min	90min	750min

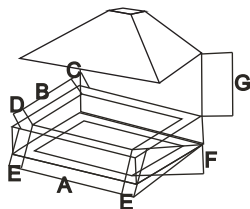


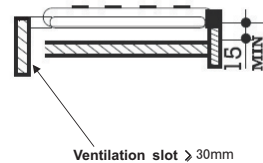
Fig 4

Installation options

Option :

When fitting a gas hob above a drawer or standard housing unit, suitable precautions must be taken to prevent contact with the casing of the hob, which becomes very hot during operation. The recommended method for overcoming this problem is to fix a wooden panel within the cabinet at a distance of 15mm below the underside of the hob (see fig 1).

This panel must have adequate ventilation to the rear.

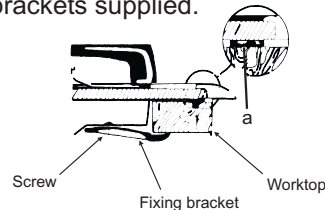


The panel underneath the hob must be easily removable to allow for any servicing requirements

Inserting and fixing the hob

Before inserting the hob into the work surface, place the adhesive seal (a) around the underside edge of the hob. It is important to fix this gasket evenly, without gaps or overlapping to prevent liquids from seeping underneath the hob.

- 1) Remove the pan stands and the burner caps then turn the hob upside down, taking care not to damage the ignition plugs and the thermocouples.
- 2) Place the gasket around the bottom edge of the hob as shown in the illustration overleaf (left).
- 3) Place the hob in the installation opening and push it down so that the hob is resting firmly on the cabinet.
- 4) Secure the hob in position using the fixing brackets supplied.



Secure the hob to the underside of the worktop using the fixings provided.

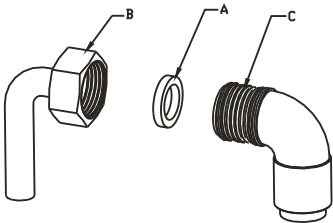
Screw one end of the bracket into the pre-drilled holes in the underside of the hob.

The other end of the bracket should be located underneath the worktop to secure the hob in position.

GAS CONNECTION

The appliance's gas inlet fitting is a 1/2" male threaded conic gas type in accordance with the ISO 7-1 standards. Make the connection using rigid pipe.

When making the gas connection, it is important to place the gasket (A) in between the inlet pipe (C) and the elbow (B), to ensure a gas tight seal.


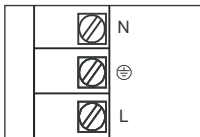




ELECTRICAL CONNECTION

This appliance must be connected by a competent person, using fixed wiring via a double pole switched fused spur outlet with a fuse rating of 3amps, and with a contact separation of at least 3mm in all poles.

We recommend that the appliance is connected by a qualified electrician who will comply with I.E.E regulations.

The wires in the mains lead are coloured in accordance with the following code: Green & Yellow = Earth, Blue = Neutral, Brown = Live.

<p>CONNECTION DIAGRAM</p> <p>Caution! Voltage of heating elements 220-240V</p> <p>Caution! In the event of any connection the safety</p> <p>Wire must be connected to the  E terminal.</p>			Recommended type of connection lead
<p>For 220-240V earthed one -phase connection, bridges connect L terminals and N terminals, safety wire to </p>			

5 .INSTALLATION INSTRUCTIONS

This appliance is adjusted for NATURAL GAS at 20mbar ONLY.

The hob is suitable for conversion to Liquid Petroleum Gas BUTANE (G30) at 28-30 mbar and PROPANE(G31) at 37 mbar by the following procedure using the kit supplied.

- Replace the injectors with the corresponding injector from the table on page below.(see fig. 6).
- First remove the burner caps and rings and with a socket spanner "B", unscrew Injector "A" (see fig. 6).

- The adjustment of the reduced rate position is as follows (fig. 7):

Light the burner and turn the knob to reduced rate position.

Remove the knob "M" which is simply inserted onto, tap stem.

Insert a small screwdriver "D" into the top shaft "C" and turn the bypass screw left or right until flame of the burner is conveniently regulated to the low position.

- Make sure that when turning quickly from "Full on" position to reduced rate position that the burner does not extinguish.

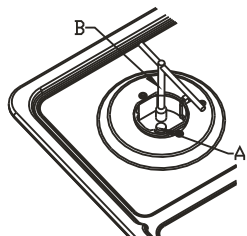


Fig 5

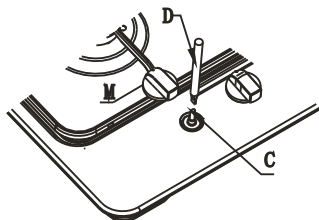
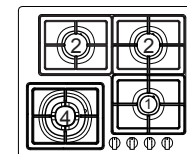
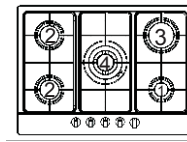
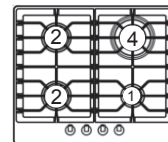
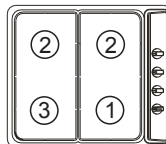


Fig 6



INJECTOR REPLACEMENT TABLE

	BURNERS	GAS	NORMAL PRESSURE	NORMAL RATE	INJECTOR DIAMETER	NOMINAL HEAT INPUT (kW)
	DESCRIPTION		mbar	kW	1/100 mm	MIN.
1	AUXILIARY	BUTANE	28-30	1	49	0.6
		PROPANE	37	1	49	0.6
		NATURAL	20	1	72	0.6
2	SEMIRAPID	BUTANE	28-30	1.75	67	0.8
		PROPANE	37	1.75	67	0.8
		NATURAL	20	1.75	97	0.8
3	RAPID	BUTANE	28-30	3.0	86	1.2
		PROPANE	37	3.0	86	1.2
		NATURAL	20	3.0	115	1.2
4	TRIPLE FLAME	BUTANE	28-30	3.8/3.5	100/95	2.6
		PROPANE	37	3.8/3.5	100/95	2.6
		NATURAL	20	3.8/3.5	135	2.6

6. USER INSTRUCTIONS

- 1.To light the hotplate push In the appropriate control knob and turn anti-clockwise to the large flame symbol (fig. 8).
- 2.Keep the knob depressed until the burner lights.
- 3.Turn the tap to the required setting.
- 4.In the event of the burner flames being accidentally extinguished, turn off the burner control and don't attempt to re-ignite the burner for at least 1 min.

NOTE: Matches can be used to light the burners in the event of a power failure.

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).

• Closed position

➤ Full on position

◐ Reduced rate position

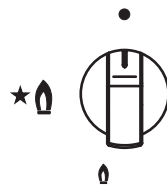


Fig 8

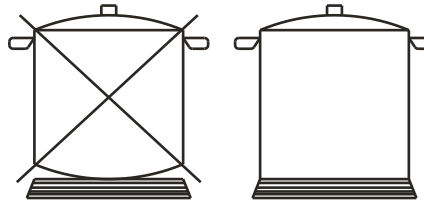


Fig 9

SELECT THE RIGHT BURNER

Use an appropriately sized pan and with flat bottom for each burner (see the table below and fig. 9) . When the contents of the pan start to boil, turn the knob down to reduced rate position. Always put a lid on the pan.

NOTE: Please not use cooking vessels that overlap the boundaries of the hob

Burners	Triple Flame 3500W	Rapid 3000 W	Semirapid 1750 W	Auxiliary 1000W
φ pans in cm	24-26	20-22	16-18	10-14

Cleaning and maintenance

1. General recommendations

When do not use the gas stove, please shutoff the gas tap and the power source both of gas and electrical.

Gas stove should be cleaned after cooling. Not left alkaline or acidic substances (lemon juice, vinegar) on the gas stove surface. Do not use a chlorine or acid-based detergent.

2. Enamel part

All enamel parts must be cleaned by soapy water with sponge and or non-abrasive thing. If acid (lemon juice, tomato) splashes on the enamel, it will be corrupted.

3. Stainless steel part

Stainless steel part should be cleaned with appropriate thing and wiped dry. The best is deerskin. For fouling, can be cleaned by non-abrasive or a small cup of hot non-corrosive vinegar and then after carefully wipe with a dry cloth or deerskin.

Note: due to the high flame temperature, regular use would make the place around burner change color.

4. Control Knob

Control knob could take off to clean, but carefully not to damage the seals.

Correct Disposal of this product:

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.



7. FAULT FINDING GUIDE

Check the guide below if there is a problem with your hob.

UNEVEN OR YELLOW FLAME RATHER THAN BLUE.

Switch off and check the following points:

1. Are the burners fitted correctly?
2. Are the holes in the burner clear?
3. Check that no dust has fallen into the flame turning it yellow.

BURNER FAILING TO IGNITE?

Check that the power is turned on or that the fuse has not blown.

Make sure that the ignitor isn't coated with food spillage.

SPARK BUT NO GAS?

Make sure the gas is turned on.

Check that the burner holes are not blocked.

SMELL GAS?

Check to see if any gas tap has been left on..

If they are off, switch off gas at mains and call a service agent.

DO NOT search with a naked flame, strike any matches or press ignitor.

STILL NOT WORKING?

Call the service agent.

ATTENTION!!!!

This appliance must be installed in compliance with the current provisions in force and only used in rooms equipped with adequate ventilation.

Consult the instruction manual before proceeding with installation or use of the appliance.