

GB



# Instruction Manual

## For Built-In Gas Hobs



Millar Int'l Ltd

Address: 10 Hornby Street, Manchester

M8 8DQ

United Kingdom

[info@millargb.com](mailto:info@millargb.com)

[www.millargb.com](http://www.millargb.com)

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Congratulations on choosing Millar product.

We are confident that your new appliance, manufactured with top quality materials, will respond perfectly your requirements.

Although you will find this appliance dependable and easy to use, we recommend that you read this manual for best performance and to extend the life of your appliance.

Thank you.

## General Precautions



**Please read this instruction handbook carefully before installing and using the appliance.**

**This handbook must be kept in easy reach of the appliance for future consultation. If this appliance is sold or transferred to another user, please give this handbook to the new user so that they can learn how to use it correctly and be aware of the various warnings**

**This is a Class 3 appliance designed for home use.**

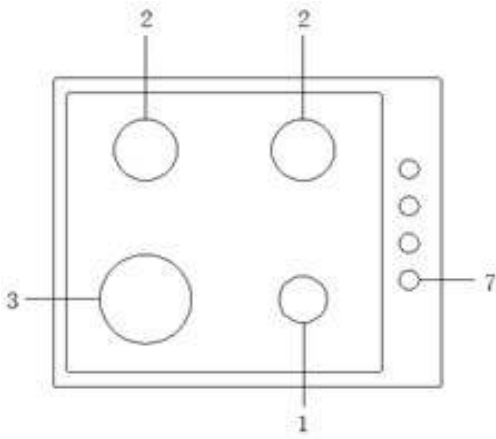
- **This appliance complies with the following Directives:**
  - 73/23/EEC of 19/02/73 (Low Voltage) and subsequent modification;
  - 89/336/EEC of 03/05/89 (Electromagnetic compatibility) and subsequent modifications;
  - 90/396/EEC of 29/06/90 (Gas) and subsequent modifications;
  - 93/68/EEC of 22/07/93 and subsequent modifications.
- **The appliance must be installed by a skilled and qualified installer, in conformity with statutory legislation.**
- **This appliance is designed for use by adults.**
- **This appliance is not intended for use by persons (including children) with reduced or impaired physical or mental capabilities, or persons lacking experience and awareness, unless they are supervised or taught how to use the appliance by a responsible carer.**
- **Do not allow children to play with the appliance.**
- **Before powering the appliance, ensure that it is properly adjusted for the type of gas available (see “installation”).**
- **Before carrying out maintenance or cleaning operations, disconnect the appliance from the power supply and allow it to cool.**
- **Ensure air is able to circulate around gas appliances. Insufficient ventilation will lead to depletion of the oxygen in the air in the place of installation.**
- **In case of intense or prolonged use of the appliance, it may be necessary to increase ventilation, for example by opening a window or increasing the power of extractor fans, if present.**
- **Combustion products must be expelled from the place of installation through an extractor hood or extractor fan (see “Installation”).**
- **For any replacements or alterations that may be required, contact an authorised Technical Assistance Centre and insist on the use of original spare parts.**

### **IMPORTANT:**

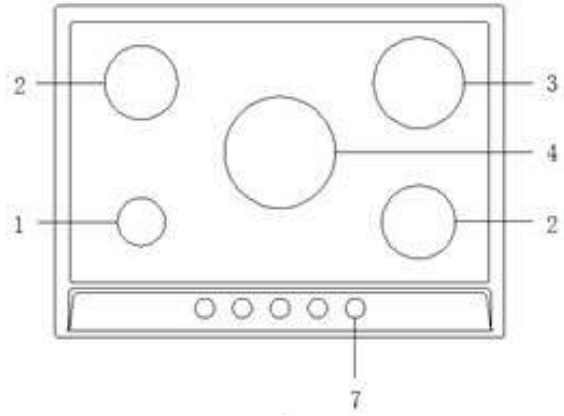
**The product label, with the serial number, is affixed to the underside of the hob.**

**The Manufacturer cannot be held responsible for damage to property or personal injury resulting from incorrect installation or improper, erroneous or unreasonable use of the appliance**

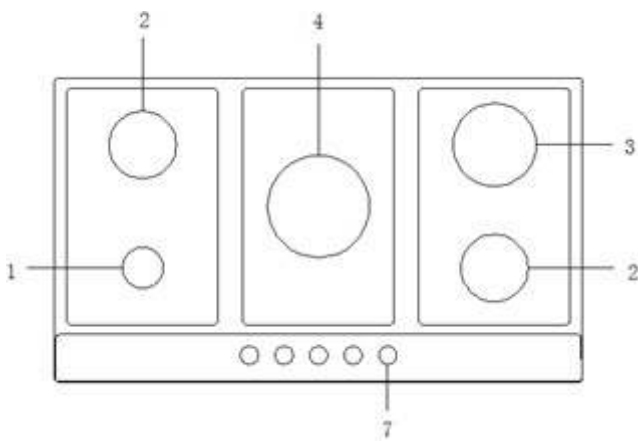
## Close-up View



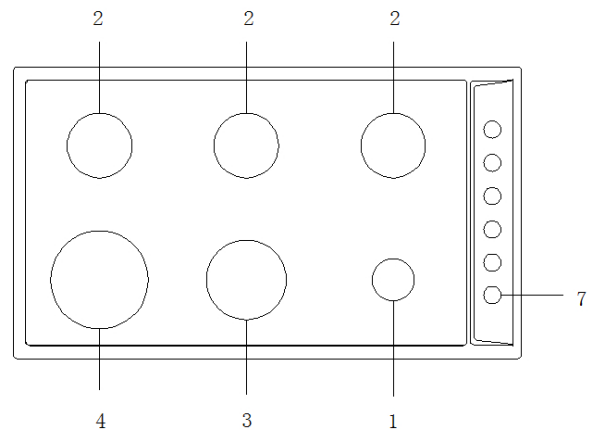
**( GH604 )**



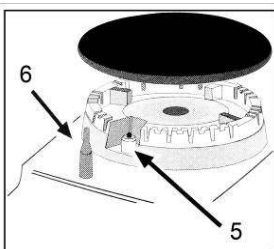
**( GH705 )**



**(GH905)**



**( GH906 )**



- 1. Auxiliary Burners
- 2. Semi-rapid burner
- 3. Rapid burner

4. Triple ring wok burner
5. Igniter for Gas Burners (only on certain models)
6. Safety Device (only on certain models) - Activates if the flame accidentally goes out (spills, drafts, etc.), interrupting the delivery of gas to the burner
7. Control Knobs for Gas Burners and Electric Hot Plates

## NOTICE

The stainless steel grease pan and the cast-iron grill, located in the burner and grate packing box, must be installed, respectively, below and above the electric heating element so that tile element is enclosed between the two.

## How To Use Your Appliance



**All operations concerning installation, adjustment and adaptation to the available gas type must be carried out by a qualified technician, in compliance with statutory legislation.**

**The specific instructions are given in the section of the handbook reserved for the installer.**

The position of the corresponding gas burner or electric hot plate (if present) is indicated on each control knob.

### Gas Burners

The burners differ in size and power. Choose the most appropriate one for the diameter of the cookware being used.

The burner can be regulated with the corresponding control knob by using one of the following settings:

○ OFF

 HIGH

 LOW

**To turn on one of the burners**, place a lighted match or lighter near the burner, press the knob all the way in and turn in the counter-clockwise direction to the "High" setting.

**On models fitted with a safety device (F)**, the knob must be pressed in for about 6 seconds, until the device that keeps the flame lighted warms up.

**On models fitted with an igniter (D):** Press the knob and turn in the anti-clockwise direction to the "High" setting. The burner will automatically light.

Some models are equipped with an ignition switch incorporated into the control knob. If this is the case, the igniter (D) is present, but not the "E" switch is located near each knob.

To light a burner, simply press the corresponding knob all the way in and, then, turn it in the anti-clockwise direction to the High setting, keeping it pressed in until the burner lights.

**Caution:** If the burner accidentally goes out, turn off the gas with the control knob and try to light it again after waiting at least 1 minute.


**To turn off a burner,** turn the knob in the clockwise direction until it stops (it should be on the "0" setting).

## How to Keep Your Cooktop in Shape

Before cleaning or performing maintenance on your appliance, disconnect it from the electrical power supply.

**To extend the life of the cooktop, it is absolutely indispensable that it be cleaned carefully and thoroughly on a frequent basis, keeping in mind the following:**

- Cleaning alloy burners on a gas hob: Wash the alloy burners in warm soapy water - they should never be soaked with other metal parts, as electrolysis will occur and they will be permanently blackened. For stubborn stains use a cream cleaner.
- Cleaning pan supports and burner caps: These should be washed in hot soapy water. For stubborn marks, soak or treat with a cream cleaner and brush or a green scourer. Do not put in the dishwasher, as this may cause rusting and won't remove carbonised stains (i.e. burnt-on fat).
- Cleaning enameled parts on a gas hob (if present): These should be washed with warm water without using abrasive powders or corrosive substances which could ruin them;
- On cooktops with automatic ignition, the end of the electronic ignition device must be cleaned carefully and frequently, making sure that the gas holes are not clogged;
- Stainless steel can be stained if it remains in contact with highly calcareous water or aggressive detergents (containing phosphorous) for an extended period of time. It is recommended that these parts be rinsed thoroughly with water and then dried well. It is also a good idea to clean up any spills;
- Before using the ceramic glass module, the surface must be cleaned, using a damp cloth to remove dust or food residues. The ceramic glass surface should be cleaned regularly with a solution of warm water and a non-abrasive detergent. Periodically, special products will need to be used to clean the surface. First, remove all food buildup or grease with a cleaning scraper, e.g.

**CERA**  (not supplied) (Fig. 1).

Clean the cooking surface when it is still warm with a suitable cleaning product and paper towels. Then rub with a damp cloth and dry. Aluminum foil, plastic items, objects made of synthetic material, sugar or foods with a high sugar content that have melted onto the surface must be removed **immediately** with a scraper while the cooking surface is still hot. Special cleaning products for ceramic glass surfaces form a transparent protective layer which fights dirty buildup. This also protects the surface from damage caused by food with high sugar content. Do not use abrasive sponges or cleaning products under any

circumstances. This holds true for chemically aggressive cleaners, like oven sprays and stain removers (Fig.2);

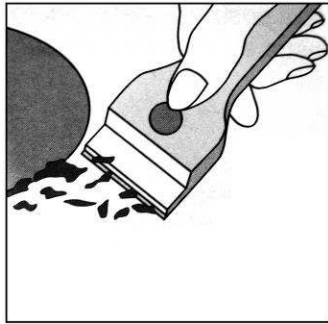


Fig.1



Fig.2

- When cleaning the grill, it is recommended that you do so while it is still hot, using the handles provided to move it from the cooktop to the sink. To remove the pan beneath the grill, it is a good idea to wait until the heating element has cooled (roughly after 15 minutes)

### Greasing the Gas Valves

Over time, the gas valves may stick or become difficult to turn. If this is the case, they must be cleaned on the inside and then re-greased.

**N.B.:** This procedure must be performed by a technician authorized by the manufacturer.

## Practical Advice

### Practical Advice on Using the Burners

For best performance, follow these general guidelines:

- Use the appropriate cookware for each burner (see table) in order to prevent the flame from reaching the sides of the pot or pan;
- Always use cookware with a flat bottom and keep the lid on;
- When the contents come to a boil, turn the knob to "Low".

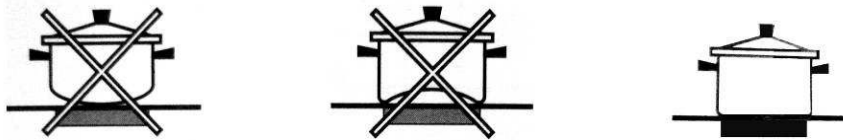
Burner	Ø Cookware diameter (cm)
Semi-rapid burner	16 - 20
Auxiliary burner	10- 14
Rapid burner	16 - 20
Triple ring wok burner	24 - 26

To identify the type of burner, refer to the designs in the section entitled "Burner and Nozzle Specifications".

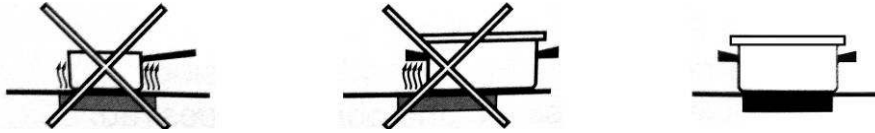
For best performance, keep in mind the following:

- All types of casseroles can be used on the ceramic glass cooking surface. However, it is important that the bottom be perfectly flat. Casseroles with thicker bottoms distribute heat more evenly.





Use cookware the diameter of which is at least as large as the cooking area so that all of the heat produced by the heating element is used.



- Make sure that the bottom of tile pot is always dry and clean to ensure good contact between the cookware and the cooking surface. This will also increase the life of the pots as well as the ceramic glass surface.
- Do not use the same cookware that you use for gas burners because the concentrated heat they produce can deform the bottom of the pot. Therefore, you will not achieve best results when using these pots on the ceramic glass surface.

**Notice:** The glue used to seal the glass surface may leave traces on the appliance. We recommend that the module be cleaned with a non-abrasive cleaner before being used for the first time. During the first few hours of use, you may detect the smell of rubber. This will disappear after a short time.

## Troubleshooting

It may occur that the cooktop does not function, or does not function properly. Before calling customer services for assistance, let's see what can be done.

First of all, check to see that there are no interruptions in the gas and electrical supplies, and, in particular, that the gas valves for the mains are open.

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

*Check to make sure that:*

- The gas holes on the burner are not clogged;
- All of the movable parts that make up the burner are mounted correctly;
- There are no draughts around the cooking surface.

### **The flame does not stay lighted on the model with the safety device.**

*Check to make sure that:*

- You press the knob all the way in;
- You keep the knob pressed in long enough to activate the safety device.
- The gas holes are not clogged in the area corresponding to the safety device.

### **The burner does not remain on when set to "Low".**

*Check to make sure that:*

- The gas holes are not clogged.
- There are no draughts near tire cooking surface.
- The minimum has been adjusted correctly (see the section entitled, "Minimum Regulation").

**The cookware is not stable.**

*Check to make sure that:*

- The bottom of the cookware is perfectly flat.
- The cookware is centered correctly on the burner or electric hot plate.
- The support grids have not been inverted.

If, despite all of these checks, the cooktop does not function properly and the problem persists, call your supplier's customer service informing them of:

--The type of problem.

--The abbreviation used to identify the model (Model number) as indicated on your receipt.

Never call upon gas technicians not qualified/authorized, and refuse to accept spare parts that are not original.

## Health and Safety



**To maintain the EFFICIENCY and SAFETY of this appliance, we recommend:**

- call only the service centres authorized by the manufacturer
- always use original spare parts

- This appliance is designed for non-professional use in the home and its features and technical characteristics must not be modified.
- These instructions are only valid for the countries the symbols for which appear on the manual and the serial plate.
- The electrical system of this appliance is safe only when it is correctly connected to an adequate earthing system, as required by current safety standards.
- Prevent children and the disabled from coming into contact or having access to the following, as they are possible sources of danger:
  - The controls and the appliance in general;
  - The packaging (plastic bags, polystyrene, nails, etc.);
  - The appliance, during and immediately after use given the heat generated by its use;
  - The ceramic glass cooking surface (if present) immediately before and after use, as the cooking surface will remain hot for at least a half hour after being turned off;
  - The appliance when no longer in installed (in this case, all potentially dangerous parts must be made safe).

**The following should be avoided:**

- Touching the appliance with wet parts of the body;

- Using the appliance with bare feet;
- Pulling on the appliance or the power supply cord to
- Improper and/or dangerous use;
- Obstructing the ventilation or heat dissipation slots;
- Allowing the power supply cord of small appliances to come into contact with the hot parts of the cooktop;
- Exposure to atmospheric agents (rain, sun);
- Using flammable liquids nearby;
- Using adaptors, multiple outlet plugs and/or extensions; - Using unstable or deformed cookware;
- Leaving the electric hobs on (or the ceramic glass cooking surface) without cookware on top of them;
- Using the ceramic glass cooking surface (if present) as a counter top;
- Turning on the radiant heating elements (if present) when there is aluminium foil or plastic objects on the ceramic glass surface;
- Striking the ceramic glass cooking surface (if present) with pointed objects;
- Closing the glass top (if present) while the gas burners or electrical hot plates are still hot;
- Trying to install or repair the appliance without the assistance of qualified personnel.

**The assistance of qualified personnel must be called upon in the following cases:**

- Installation (in accordance with the manufacturer's instructions);
- When in doubt about the operation of the appliance;
- Replacement of the electrical outlet because it is disconnect them from the electrical outlet; incompatible with the plug.

**Contact service centers authorized by the - manufacturer in the following cases:**

When in doubt about the condition of the appliance after having removed the packing; -

- Damage to or replacement of the power supply cord;
- In the case of a breakdown or malfunction: ask for - original spare parts.
- In the event the ceramic glass cooking surface breaks. - Disconnect the appliance from the power supply in the event of malfunction and always before cleaning or maintenance;

When not in use, disconnect the appliance from the power supply and turn off the gas valve (if present); Disconnect the appliance from the electrical supply in the event the ceramic glass cooking surface breaks. Always check to make sure that the control knobs are on the “•”/”o” setting when the appliance is not in use; It is recommended that you follow the guidelines below:

- Only use the appliance to cook food, avoiding all other uses;
- Check the condition of the appliance after it has been
- Cut the power supply cord after disconnecting it from the electrical mains when you decide to no longer use the appliance.

**• The manufacturer will not be held liable for any damages arising out of: incorrect installation or improper, incorrect or unreasonable use.**

## Installation Instructions for built-in Hobs



### IMPORTANT NOTICE:

**THE OPERATIONS INDICATED BELOW MUST BE CARRIED OUT BY QUALIFIED PERSONNEL ONLY, IN CONFORMITY WITH STATUTORY LEGISLATION.  
THE MANUFACTURER DECLINES ALL LIABILITY FOR INJURY TO PERSONS OR ANIMALS OR DAMAGE TO PROPERTY DUE TO FAILURE TO COMPLY WITH THESE PRESCRIPTIONS.**

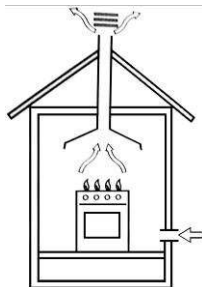
**Important: Unplug the electrical connection before performing any maintenance or regulation upkeep work.**

### Positioning for gas hob

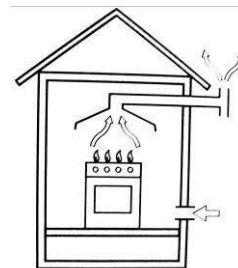
**Important:** this unit may be installed and used only in permanently ventilated rooms according to the British Standards Codes Of Practice: B.S. 6172 / B.S. 5440, Par. 2 and B.S. 6891 Current Editions. The following requirements must be observed:

- a) The room must be fitted with a ventilation system, which vents smoke and gases from combustion to the outside.

This must be done by means of a hood or electric ventilator that turns on automatically each time the hood is operated.

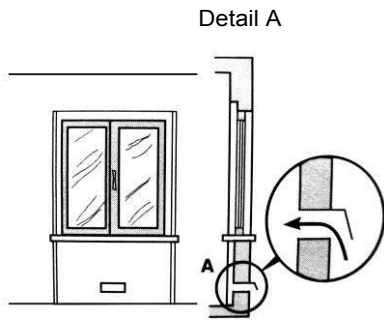


In a chimney stack or branched flue.  
(exclusively for cooking appliances)



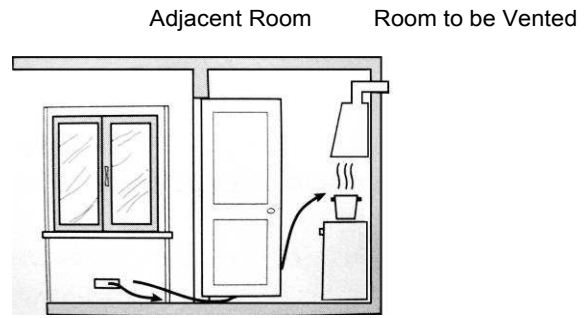
Directly to the Outside

- b) The room must also allow for the influx of the air needed for proper combustion. The flow of air for combustion purposes must not be less than 2 m<sup>3</sup>/h per kW of installed capacity. The supply of said air can be effected by means of direct influx from the outside through a duct with an inner cross section of at least 100cm<sup>2</sup> which must not be able to be accidentally blocked. Those appliances which are not fitted with a safety device to prevent the flame from accidentally going out must have a ventilation opening twice the size otherwise required, i.e. a minimum of 200 cm<sup>2</sup> (Fig. 3). Otherwise, the room can be vented indirectly through adjacent rooms fitted with ventilation ducts to the outside as described above, as long as the adjacent rooms are not shared areas, bedrooms or present the risk of fire (Fig. 4).



Examples of ventilation holes for comburant air.

**Fig.3**



Enlarging the ventilation slot between window and floor

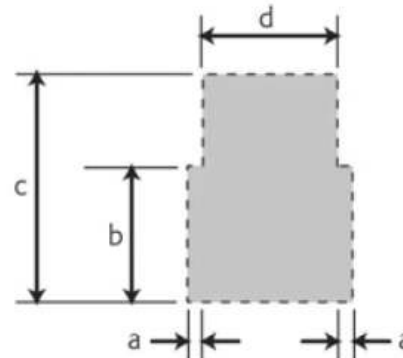
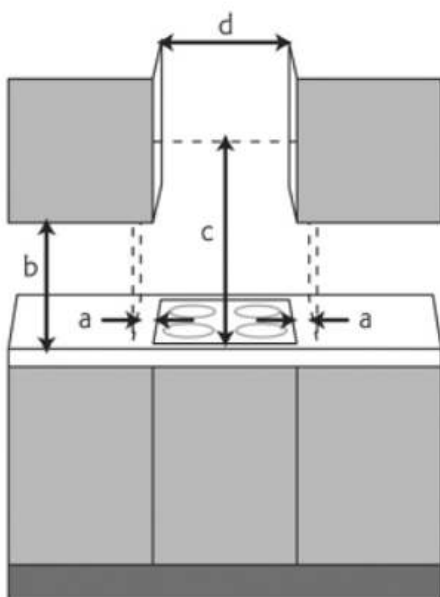
**Fig.4**

- c) Intensive and prolonged use of the appliance may necessitate supplemental ventilation, e.g. opening a Window or increasing the power of the air intake system (if present).
- d) Liquidified petroleum gases are heavier than air and, as a result, settle downwards. Rooms in which LPG tanks are installed must be fitted with ventilation openings to the outside in order to allow the gas to escape in the event of a leak. Therefore, LPG tanks, whether empty or partially full, must not be installed or stored in rooms or spaces below ground level (cellars, ect.). It is also a good idea to keep only the tank currently being used in the room, making sure that it is not near sources of heat (ovens, fireplaces, stoves, etc.) that could raise the internal temperature of the tank above 50°C.

### Installation of built-in stove tops

The gas hobs are prepared with protection degree against excessive heating of type X, the appliance can therefore be installed next to cabinets, provided the height does not exceed that of the hob. For a correct installation of the cooking hob the following precautions must be followed:

- a) The hob may be located in a kitchen, a ketone/diner or bed sitting room, but not in a bathroom or shower room.
- b) The furniture standing next to the unit, that is higher than the working boards, must be placed at least 110mm from the edge of the board.
- c) The cabinets should be positioned next to the hood at a height of at least 460 mm (Fig. 5).



a = 50mm\*  
 b = 460mm  
 c = 650mm  
 d = width of hob  
 \* a clearance of 300mm is recommended for manoeuvring saucepans etc. However, this may be reduced to not less than 50mm to combustible materials

**Fig.5**

- d) Should the hob be installed directly under a cupboard or extractor hood, the latter should be at least 650mm from the worktop, as shown in Fig. 5. Should the hob be installed directly under a cupboard, the latter should be at least 700mm from the worktop.
- e) The dimensions of the room for the furniture must be those indicated in the figures in the last two pages of the cover. Fixing hooks are provided which allow place the hob plate on worktops that measure 20 to 40 mm in thickness (see Fig. 6). It is advisable to use all the fixings supplied.

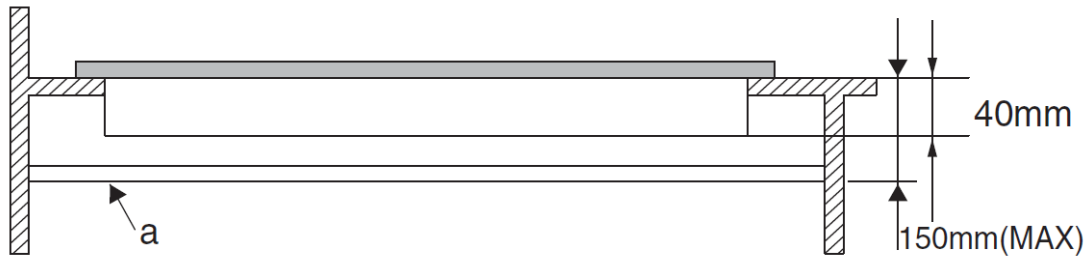
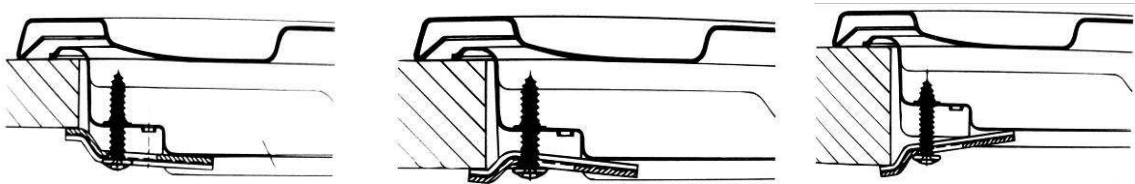


Fig.6



Hook position for  
**H=30mm top**

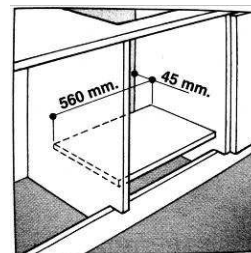
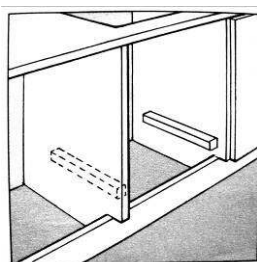
Hook position for  
**H=40mm top**

Hook position for  
**H=20mm top**

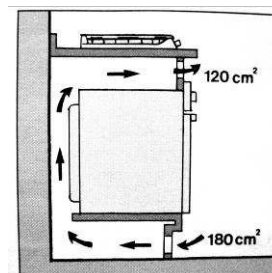
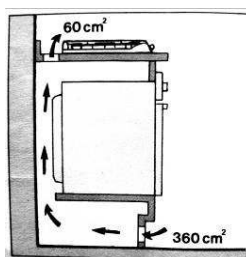
**N.B:** Use the hook contained in the "accessories set"

- f) In the event the cooktop is not installed above a built-in oven, a wood panel must be inserted as insulation. This panel must be placed at least 20 mm from the bottom of the cooktop itself.

**Important:** When installing the hob above a built-in oven, the oven should be placed on two wooden strips; in the case of a joining cabinet surface, remember to leave a space of at least 45 x 560 mm at the back.



When installing on a built-in oven without forced ventilation, ensure that there are air inlets and outlets for ventilating the interior of the cabinet adequately.



**Gas connection for gas hob**

The Cooker should be connected to the gas-supply by a Gas Safe registered installer. During installation of this product it is essential to fit an approved gas tap to isolate the supply from the appliance for the convenience of any subsequent removal or servicing. Connection of the appliance to the gas mains or liquid gas must be carried out according to the prescribed regulation in force, and only after it is ascertained that it is adaptable to the type of gas to be used. If not, follow the instructions indicated in the paragraph headed "Adaptation to different gas types". In the case of connection to liquid gas, by tank, use pressure regulators that conform to the regulation in force.

**Important:** For safety, for the correct regulation of gas use and long life of the appliance, ensure that the gas pressure conforms to the indications given in table 1 "Nozzle and burner characteristics".

#### **Connection to non-flexible tube**

(copper or steel)

Connection to the gas source must be done in such a way as to not create any stress points at any part of the appliance.

The appliance is fitted with an adjustable, "L" shaped connector and a gasket for the attachment to the gas supply.

Should this connector have to be turned, the gasket must be replaced (supplied with the appliance).

The feeding connector of the gas to the appliance is threaded 1/2 gas male cylinder.

#### **Connection to flexible steel tube**

The gas feed connector to the appliance is a threaded, male 1/2" connector for round gas pipe. Only use pipes and sealing gaskets that conform to the standards currently in force. The maximum length of the flexible pipes must not exceed 2000 mm. Once the connection has been made, ensure that the flexible metal tube does not touch any moving parts and is not crushed.

#### **Check the Seal**

Once the appliance has been installed, make sure all the connections are properly sealed, using a soapy water solution. Never use a flame.

#### **Electrical Connection**

The cooktops fitted with a tripolar electrical supply cord are designed to be used with alternating current according to the indications on the rating plate located under the cooktop. The earthing wire can be identified by its yellow-green colour.

In the case of installation over a built-in electric oven, the electrical connections for the cooktop and oven should be independent, not only for safety purposes, but also to facilitate removal of one or both in the future.

#### **Electrical Connection for Gas Cooktop**

Fit the supply cord with a standard plug for the demand rate indicated on the rating plate or connect it directly to the electrical mains. In the latter case, a single pole switch must be placed between the appliance and the mains, with a minimum opening between the contacts of 3mm in compliance with current safety codes (the earthing wire must not be interrupted by the switch). The power supply cord must be positioned so that it does not reach a temperature in excess of 50~C above room temperature at any point.

Before actual connection make sure that:


- The fuse and electrical system can withstand the load required by the appliance;
- That the electrical supply system is equipped with an efficient earth hook-up according to the norms and regulations prescribed by law;
- That the plug or switch are easily accessible.

**Important:** the wires in the mains lead 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 may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows: Connect the Green & Yellow wire to terminal marked "E" or  or coloured Green or Green & Yellow.

Connect the Brown wire to the terminal marked "L" or coloured Red.

Connect the Blue wire to the terminal marked "N" or coloured Black.

### Adapting the Cooktop for Different Types of Gas

**Table1 Burners and Nozzle Specifications**

	<b>G20/ G25</b>		<b>G25.1</b>		<b>G27</b>		<b>G2.350</b>		<b>G30</b>				<b>G31</b>	
<b>Burner</b>	Thermal power (kW)	Nozzle I/100 (mm)	Thermal power (kW)	Nozzle I/100 (mm)	Thermal power (kW)	Nozzle I/100 (mm)	Thermal power (kW)	Nozzle I/100 (mm)	Thermal power (kW)	Nozzle I/100 (mm)	Nozzle I/100 (mm)	Nozzle I/100 (mm)	Thermal power (kW)	Nozzle I/100 (mm)
<b>Auxiliary (Small) (A)</b>	<b>1.0</b>	<b>71</b>	<b>1.0</b>	<b>75</b>	<b>1.0</b>	<b>79</b>	<b>1.0</b>	<b>98</b>	<b>1.0</b>	<b>52</b>	<b>47</b>	<b>45</b>	<b>1.0</b>	<b>52</b>
<b>Semi rapid (Medium)</b>	<b>1.80</b>	<b>97</b>	<b>1.80</b>	<b>105</b>	<b>1.80</b>	<b>106</b>	<b>1.80</b>	<b>125</b>	<b>1.8</b>	<b>67</b>	<b>64</b>	<b>59</b>	<b>1.8</b>	<b>67</b>
<b>Rapid (R)</b>	<b>2.40</b>	<b>110</b>	<b>2.40</b>	<b>118</b>	<b>2.40</b>	<b>120</b>	<b>2.40</b>	<b>138</b>	<b>2.40</b>	<b>77</b>	<b>72</b>	<b>67</b>	<b>2.4</b>	<b>77</b>
<b>Triple Ring (TR)</b>	<b>3.40</b>	<b>125</b>	<b>3.40</b>	<b>142</b>	<b>3.40</b>	<b>143</b>	<b>3.40</b>	<b>185</b>	<b>3.40</b>	<b>93</b>	<b>88</b>	<b>82</b>	<b>3.4</b>	<b>93</b>
<b>Supply pressures</b>	20mbar		25mbar		20mbar		13mbar			30 mbar	37 mbar	50 mbar	37 Mbar	

At 15°C and 1013 mbar-dry gas

P.C.I.G20 37.78 MJ/m<sup>3</sup>

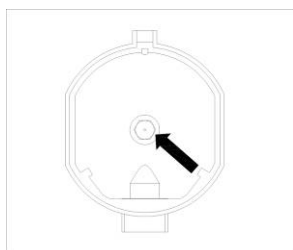
P.C.I.G25 32.49 MJ/m<sup>3</sup>

P.C.I.G2.350 27.20MJ/ m<sup>3</sup>

P.C.I.G25.1 32.51 MJ/m<sup>3</sup>

P.C.I.G27 30.98 MJ/m<sup>3</sup>

P.C.I.G30 49.47MJ/Kg



Replacement of burner nozzle: loosen the nozzle with a dedicated wrench(7).Fit the new nozzle, suitable for the required gas type (see table above for reference).



After you have converted the cooktop to another gas type, make sure you have placed a label containing that information on the appliance.

### Adjustment of the reduced valve flow

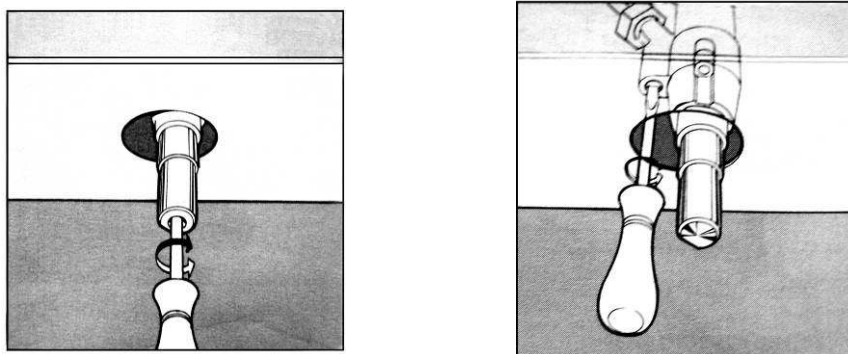
**TABLE2: How to convert gas source**

Burners	Flame	Converting the cooktop from LPG to natural gas	Converting the Cooktop from natural Gas to LPG
Regular burners	Full flame	Replace the burner Nozzle according to the guidelines in table 1	Replace the burner Nozzle according to the guidelines in table 1
	Saving flame	Loosen the adjustment Spindle (see fig.7 below ) And adjust the flame	Loosen the adjustment Spindle (see fig.7 below ) And adjust the flame

### Valve adjustment

Valve adjustment should be done with the control knob set at Burner ON saving flame position.

Remove the knob, and adjust the flame with a tiny screwdriver (see fig.7 below).



**Fig.7**

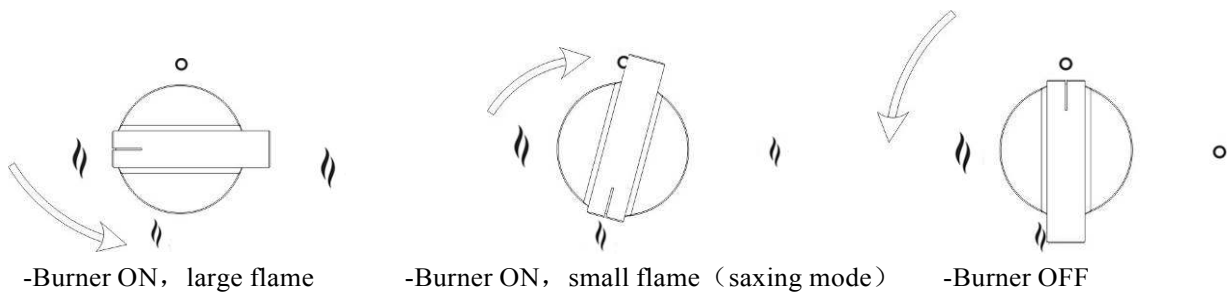
Checking the adjusted flame: heat the burner at full open position for 10 minutes. Then turn the knob into the saving setting. The flame should not extinguish nor move to the nozzle. If it goes off or moves over to the nozzle, re-adjust the valves.

### Note.

It is up to the user to request converting the appliance to another gas type if so required by the local conditions at a licensed gas fitter/ service.

### Flame selection

At the burners adjusted correctly, the flames should be light blue, and the inner cone should be clearly visible. The size of flame depends on the position of the related burner control knob.



**Fig.8**

See also fig.8 for various operating options (flame size selection); the burner should be set at a large flame during the initial phase of cooking to bring the food to boiling, and then the knob should be turned to the saving flame position to maintain the cooking. It is also possible to adjust the flame size stepless.

**It is prohibited to adjust the flame in the range between the Burner OFF and Burner ON large flame positions.**

Significant quantities of energy can be saved if the appliance is used correctly, parameters set correctly, and appropriate cookware is used. The savings can be as follows:

- Up to 60 per cent savings when proper pots are used,
- Up to 60 per cent savings when the unit is operated correctly and the suitable flame size is chosen..

It is a prerequisite for efficient and energy-saving operation of the cooktop that the burners are kept clean at all times (in particular the flame slots and nozzles).

**TABLE 3: Adapting to different types of gas**

**APPLIANCE CATEGORY:** I<sub>2H</sub> I<sub>2E</sub> I<sub>2E+</sub> I<sub>2L</sub> I<sub>2HS</sub> I<sub>2ELS</sub> I<sub>2ELW</sub> I<sub>3+</sub> I<sub>3B/P</sub> I<sub>3B/P</sub> I<sub>3B/P</sub> I<sub>3P</sub> I<sub>2H3+</sub> II<sub>2E3B/P</sub> II<sub>2HS3B/P</sub> II<sub>2ELWLS3B/P</sub> II<sub>2ELL3B/P</sub>

Burner	Type of Gas	Pressure	Nozzle diameter	Nominal Charge				Reduced Charge	
		mbar	1/100mm	g/h	l/h	kW	kcal/h	kW	kcal/h
Auxiliary	Natural G20	20	72	—	95	1.0	860	0.40	344
	Natural G25	25	72	—	99.7	1.0	860	0.40	344
	Natural G25.1	25	75	—	99.6	1.0	860	0.40	344
	Natural G27	20	80	—	116	1.0	860	0.40	344
	Natural G2.350	13	97	—	132	1.0	860	0.40	344
	Butane G30	30	52	72.6	—	1.0	860	0.40	344
37		47	72.6	—	1.0	860	0.40	344	

		50	45	72.6	—	1.0	860	0.40	344
	Butane G31	37	52	72.6	—	1.0	860	0.40	344
Semi-rapid	Natural G20	20	97	—	171	1.8	1548	0.60	516
	Natural G25	25	97	—	199.4	1.8	1548	0.60	516
	Natural G25.1	25	105	—	199.4	1.8	1548	0.60	516
	Natural G27	20	106	—	209	1.8	1548	0.60	516
	Natural G2.350	13	124	—	238.2	1.8	1548	0.60	516
	Butane G30	30	68	130.8	—	1.8	1548	0.60	516
		37	64	130.8	—	1.8	1548	0.60	516
		50	59	130.8	—	1.8	1548	0.60	516
Butane G31	37	68	130.8	—	1.8	1548	0.60	516	
Rapid	Natural G20	20	110	—	228	2.4	2064	0.90	774
	Natural G25	25	110	—	265.9	2.4	2064	0.90	774
	Natural G25.1	25	118	—	265.9	2.4	2064	0.90	774
	Natural G27	20	120	—	278.8	2.4	2064	0.90	774
	Natural G2.350	13	138	—	317.6	2.4	2064	0.90	774
	Butane G30	30	78	174	—	2.4	2064	0.90	774
		37	73	174	—	2.4	2064	0.90	774
		50	67	174	—	2.4	2064	0.90	774
	Butane G31	37	78	174	—	2.4	2064	0.90	774
Triple-ring wok	Natural G20	20	125	—	323	3.4	2924	1.50	1290
	Natural G25	25	125	—	376.7	3.4	2924	1.50	1290
	Natural G25.1	25	142	—	376.7	3.4	2924	1.50	1290
	Natural G27	20	144	—	395	3.4	2924	1.50	1290
	Natural G2.350	13	185	—	450	3.4	2924	1.50	1290
	Butane G30	30	93	247	—	3.4	2924	1.50	1290
		37	88	247	—	3.4	2924	1.50	1290
		50	82	247	—	3.4	2924	1.50	1290
Butane G31	37	93	247	—	3.4	2924	1.50	1290	

**TABLE 4: Gas source and national comparison table**

Gas group	Supply pressure	Country
I2H	G20 20mbar	AT, BG, CZ, DK, EE, FI, GR, HR, HU, IS, IE, IT, LV, LT, NO, PT, RO, SK, SI, ES, SE, CH, TR, GB
I2E	G20 20mbar	DE, LU
I2E+	G20/G25 at 20/25 mbar	BE, FR
I2L	G25 25mbar	NL
I2HS	G20/G25.1 25 mbar	HU
I2ELS	G20 20 mbar,G2.350 13 mbar	PL
I2ELW	G20/G27 20 mbar	PL
I3+	G30-G31 (28-30)-37 mbar	BE, CY, CZ, EE, FR, GR, IE, IT, LT, LU, LV, PT, RO, SK, ES, CH, GB
I3B/P	G30 30 mbar	BE, CY, CZ, DK, EE, FI, GR, HR, LV, LT, LU, MT, NL, NO, SK, SI, SE, TR
I3B/P	G30 37 mbar	PL
I3B/P	G30 50mbar	AT, DE, HU, CH
I3P	G31 37 mbar	CH,FR,GR,IE,ES,GB
I2H3+	G20 20MBAR, G30-G31(28-30)-37mbar	GR,IE,IT,PT,ES,GB,CH,CZ,SI,SK
II2E3B/P	G20 20mbar,g30 30mbar	RO
II2HS3B/P	G20/G25.1 25mbar, G30 30mbar	HU
II2ELWLS3B/P	G20/G27 20mbar, G2.350 13mbar,G30 37mbar	PL
II2ELL3B/P	G20 20mbar,G25 25mbar, G30 50mbar	DE



**This appliance conforms to the following European Economic Community directives:**

- 73/23/EEC of 19/02/73 (Low Voltage) and subsequent modification;
- 89/336/EEC of 03/05/89 (Electromagnetic compatibility) and subsequent modifications;
- 90/396/EEC of 29/06/90 (Gas) and subsequent modifications;
- 93/68/EEC of 22/07/93 and subsequent modifications.

**This appliance was manufactured in accordance with the following standards:**

- BS EN 30-1-1:2008 + A3:2013 and BS EN 30-2-1:1998

## NOTICE:

A. "prior to installation, ensure that the local distribution condition (nature of the gas pressure) and the adjustment of the appliance are compatible."

B. "The adjustment conditions for this appliance are stated on the label."

C. "This appliance is not connected to combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirement regarding ventilation."

D. "CAUTION: The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device."



**This product complies with EU Directive 2002/96/EC.**

The crossed-out dustbin symbol reported on the appliance indicates that the appliance must be disposed of separately from other domestic refuse at the end of its useful life. It must therefore be delivered to a waste recycling centre specifically for electric and electronic equipment or returned to the retailer at the moment of purchase of a new equivalent appliance.

The user is responsible for delivering the appliance to the appropriate collection centre at the end of its useful life, Failure to do so may result in a fine, as provided for by laws governing waste disposal.

Differential collection of waste products for eventual recycling, treatment and environmentally friendly disposal helps reduce possible negative effects on the environment and health, and also enables the materials making up the product to be recycled.

For more detailed information on the available refuse collection systems, refer to the local Municipal Solid Waste disposal centre or the shop where the product was purchased.

Producers and importers are responsible for fulfilling their obligations as regards recycling, treatment and environmentally friendly disposal by directly or indirectly participating in the collection system.

*The manufacturing firm refuses all responsibility for any possible imprecision in this booklet, due to misprints or clerical errors. It reserves the right to make all the changes that it will consider necessary in its own products, without affecting the essential characteristics of functionality and safety.*

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