



# ELBA

## **BUILT-IN GLASS HOB**

**MODEL: EGH-G8572G(BK)**

### **Owner's Manual**

Please read this manual carefully before operating your set.

Retain it for future reference.

Record model number and serial number of the set.

See the label attached on the set and quote this information to your dealer when you require service.

**For The Warranty Terms & Conditions, Please Refer To Warranty Certificate**

## For Your Safety

These instructions have been drawn up for your safety and that of others. You are therefore requested to read them carefully before installing and using the appliance. Keep this instruction manual for future reference as necessary. If the appliance is sold or moved, make sure that the manual is handed over to the new user.

### **INSTALLATION**

Installation of the appliance and its connection must only be carried out by qualified technician. It is important to check that the appliance is disconnected before installation.

- It is risky to modify or attempt to modify the characteristics of this product.
- After removing the appliance from the packaging, make sure that it is undamaged and it is in perfect condition. Otherwise, contact your dealer before putting the appliance into operation.
- The Manufacturer declines all responsibility in case of failure to comply with the accident prevention regulations.
- Make sure that air is able to circulate freely around the appliance. Poor ventilation produced a shortage of oxygen.
- Make sure that the appliance is supplied with the type of gas indicated on the rating label.
- Use of a gas cooking appliance produces heat and moisture in the room in which it is installed. Ensure that the room is well ventilated by keeping the air intakes open and in good working order or by installing an extractor hood with discharge pipe.
- If the appliance is used intensively for a long time the effectiveness of the ventilation will have to be increased, for example by opening a window or increasing the power of any electric extractor fan.

### **DURING USE**

This product is designed to cook food for homes and for non-professional purposes. It should not be used for any other purpose.

- After using the appliance, make sure that all controls are in "OFF" position.
- If you use an electrical socket close to this appliance, make sure that the cables of the appliances you are using are far away from the cooking zones of this appliance.

## **CHILDREN'S SAFETY**

- This appliance must only be used by adults. Make sure that children do not touch the controls or play with the appliance.
- The exposed parts of this appliance heat up during cooking and remain hot for some time even after it is switched off. Keep children well away until the appliance has cooled down.

## **CLEANING AND MAINTENANCE**

- Keep the appliance thoroughly cleaned. Food residues may cause fire risks.

## **SERVICE AND PARTS**

- In the instance of malfunctions, never attempt to repair the appliance yourself.
- Repairs by unskilled persons may cause damage and accidents. First refer to the contents of this manual. If you do not find the necessary information, contact your nearest Service Centre.
- Servicing work on this appliance must be carried out by an authorized technical service centre. Always request the use of original spare parts.
- This appliance is designed suitable for LPG gas source only. Should you required to change to other gas sources, please contact our service centre for purchasing of parts to conversion.



## DESCRIPTION OF THE HOB



1. Control Knob
2. Triple Ring Burners
3. Pan Support
4. Ignition Point
5. Safety Valve (Thermocouple)
6. Wind Proof Cover

## INSTRUCTIONS FOR USE

The symbols on the control knobs corresponding to the following:

- OFF** No gas flow
-  Maximum gas flow
-  Minimum gas flow

## LIGHTING THE BURNERS



To obtain a flame more easily, light the burner before placing a cooking utensil on the trivet.



To light a burner, push the knob of the burner fully down and turn it anticlockwise to the “maximum flow” setting symbol. After lighting the flame, keep the knob pressed for about 10 seconds. This is necessary to heat up the “thermocouple” (optional) and activate the safety valve, which would otherwise cut off the gas flow.

*Only applicable to model with safety device.*



Always check that the flame is even and turn the control knob to adjust the flame as required

**In the instance of a power cut**, replace a new battery at the bottom of the appliance. Otherwise, manually place a flame near the burner and proceed as already described.

If the flame does not light after a few attempts, check that the “burner cap” and “flame cap” are correctly positioned.

To turn off the flame, turn the control knob clockwise to the “OFF” symbol.

Before removing pans from the burners, always lower or turn off the flame.

## FOR CORRECT USE OF THE HOB

For lower gas consumption and better efficiency, use only **flat**-bottomed pans of dimensions suitable for the burners, as shown in the table at the bottom. Also, as soon as a liquid comes to the boil take care to turn the flame down to a level that will just keep it boiling.

| Burner        | Minimum diameter | Maximum diameter |
|---------------|------------------|------------------|
| Large (Rapid) | 180mm            | 220mm            |



**During cooking processes involving fats or oils, watch your foods carefully because these substances may catch fire if brought to high temperatures.**

## CLEANING AND MAINTENANCE

Before carrying out cleaning or maintenance, disconnect the appliance from the gas supplies then allow it to cool down.

### GENERAL CLEANING

Wash enameled parts with lukewarm water and detergent. Do not use abrasive cleaner which might damage them.

Wash the burner caps often with boiling water and detergent, taking care to remove all deposits after cooking.

The trivet can also be washed in a dishwasher.

For stubborn dirt, clean using non-abrasive detergents with lukewarm water. Do not use scouring pads, steel brush or acids for cleaning.

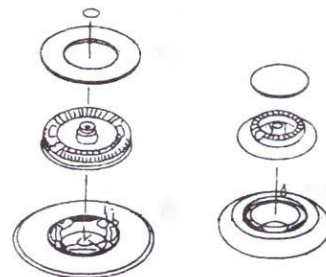
Clean the hob regularly with a soft cloth with lukewarm water and a little liquid detergent. Do not use the following products:

- bleaches;
- soaped scouring pads;
- steel brush scouring pads;
- stain removers for baths or sinks.

If the hob gets very dirty, use specific commercial cleansing products.

### IGNITION PLUG

Automatic burner ignition is provided (when installed) by a ceramic “plug” and a metal electrode. Periodically clean these parts of the hob thoroughly. In addition, to avoid ignition difficulties, check that the cavities in the burner are not obstructed. To remove deposits from the burner cavities, remove the cap and separate the two parts (see diagram on the right). After cleaning, put the two parts back together and return them correctly to their position. After washing, replace the trivet, checking that they are correctly positioned.



## INSTRUCTIONS FOR THE INSTALLATION TECHNICIAN



**CAUTION:** This appliance must only be installed and used in rooms with permanent ventilation to local standards.

Installation of the appliance and its connection to the gas supplies must only be carried out by qualified technician.

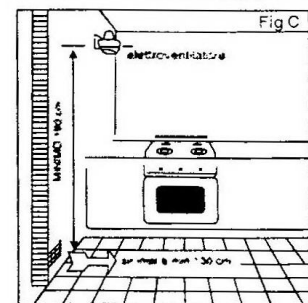
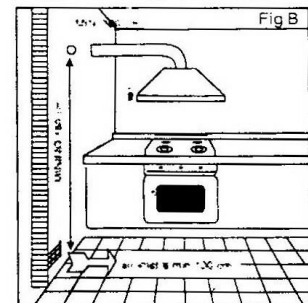
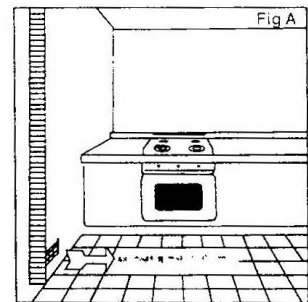
Before any procedure, it is important to check that the appliance is **DISCONNECTED** from the gas supplies. The Manufacturer declines all responsibility for any damage arising from installation in breach of the regulations in force or from failure to comply with the accident prevention regulations.

### INSTALLATION PREMISES

For proper operation of a gas appliance, the air necessary for the combustion of the gas must be able to flow into the room naturally. The air must flow into the room directly through openings in the outside walls. These openings must have an unobstructed cross-section not less than  $2\text{m}^3/\text{h}$  for each kw of power (see total power in kw on the appliance rating label).

This opening must be constructed so that it will not be obstructed from inside or outside, or constructed close to the floor. The opening is recommended to be on the side opposite to that on which the flue gases are discharged. If it is not feasible to provide these openings in the room where the appliance is installed, the necessary air may be taken from an adjacent room, provided that:

- this room is not a bedroom or a hazardous environment;
- this room has ventilation;
- the ventilation between the room where the appliance is installed and the adjacent room has openings.



## Discharge of flue gases

Gas cooking appliances must discharge their flue gases through hoods connected directly to flues or the outdoors. If it is not possible to install the hood (fig. B) an electric fan must be installed on the outside wall or the window of the room, provided it is possible for the ventilation opening to be increased in proportion to the delivery rate of the fan (fig. C).

For a kitchen, the delivery rate of this electric fan must guarantee an hourly air exchange of 3-5 times its volume. In both instances, the use of flues already used by other appliances to discharge the flue gases is forbidden.



When the installation is complete, always check that all the joints are absolutely tight using a soapy solution. **Never use a flame to make this check.**

## MAIN SPECIFICATION

Gas Source : LPG

Rated Gas Pressure: 2,800 (Pa)

Burner Rating : 5.0kW (Left), 5.0kW (Right)



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