

User Instructions

Built-in gas hotplates **BERTAZZONI**



DIMENSIONS: 33 7/8" (860 mm)(W) x 19 2/3" (500 mm)(D) P34 5 00 X

**IMPORTANT: SAVE FOR LOCAL ELECTRICAL INSPECTOR'S USE.
READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.
OBSERVE ALL GOVERNING CODES AND ORDINANCES.**

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquid in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas suppliers, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

Read this instruction booklet before installing and using the appliance.

The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.

The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.

This appliance has been designed for non-professional, domestic use only.

User instructions

WARNINGS:

Keeping appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquid.

Do not store dangerous or flammable material in the cabinet areas above appliance; store them in a safe place in order to avoid potential hazards.

For safe use of appliance, do not use it for space heating.

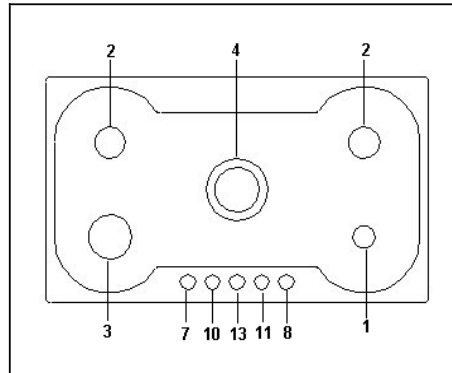
Do not use aerosol sprays in the vicinity of this appliance while it is in operation

For description of hotplates refer to installation instructions.

Descriptions

DESCRIPTIVE CAPTION FOR HOB

1. Small Burner
2. Medium burner
3. Rapid burner
4. Double ring (wok) burner
5. Fish burner
6. Front left side burner control knob
7. Front right side burner control knob
8. Back left side burner control knob
9. Back right side burner control knob
10. Middle burner control knob



Using burners

A diagram is etched on the control panel above each knob which indicates which burner corresponds to that knob.

Manual ignition:

Manual ignition is always possible even when the power is cut off or in the event of prolonged power failure. Turn the knob that corresponds to the burner selected counterclockwise to the MAXIMUM position at the etched star (large flame) and place a lit match up to the burner.

Automatic electric ignition:

Turn the knob that corresponds to the burner selected counterclockwise to the MAXIMUM position at the etched star (large flame) and then press the knob down to activate the spark ignition. Once ignited, keep pressing the knob for about 10 seconds to allow the flame to heat the thermocouple. If the burner does not remain alight after releasing the knob repeat the above procedure,

Note: It is recommended not to try to ignite the burner if the relative flame cap is not in the correct position

Tips for using burners correctly:

WARNING: During use of each gas burner adjust the burner flame size properly so it does not extend beyond the edge of the cooking utensil. This is an instruction based on safety considerations

- Use suitable pots for each burner (see Fig. 16 and Table B)
- When the liquid is boiling, turn down the knob to the MINIMUM position.
- Always use pots with a cover.

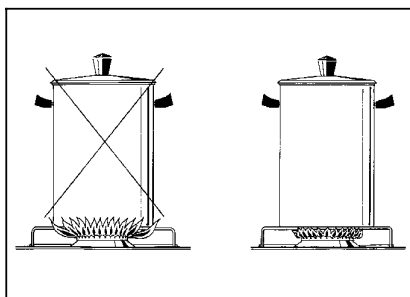


Fig.16

Table B

| Burner | Recommended pan diameters inches (mm) |
|-------------------|--|
| Small | 35½"-551/8"(90 – 140) |
| Medium | 551/8"- 1023/8"(140 – 260) |
| Large | 707/8"- 1023/8" (180 – 260) |
| Double ring (wok) | 862/3"-1023/8" (220 – 260) |

Correct usage of pans:

- Dry the bottom of the pan before placing it on the hotplate.
- Use pots with a flat, thick bottom, except for wok cooking.
- When using the burners, ensure that the handles of the pans are correctly positioned. Keep children away from the appliance.
- When cooking foods with oil and fat, which are very flammable, do not leave the appliance unattended.

WARNING: If the power is cut off, the burners can be lit with matches.

The burners equipped with a safety thermocouple can only be lit when the knob is in the MAXIMUM position (large flame etching).

Note: The use of a gas cooking appliance produces heat and humidity in the room where it is installed. Therefore, proper ventilation in the room is needed and natural ventilation openings must remain unobstructed and activating the mechanical exhaust fan/range hood. Intensive and continuous use of the appliance may require additional ventilation, for example by opening a window, or increasing the power of the mechanical exhaust fan/range hood, if installed.

Cleaning the appliance:

Never use abrasive cleaners

Before cleaning the appliance it should be disconnected from the power supply.

Cleaning the work surface: periodically clean the burner heads, the cast iron pan supports and the burner caps using warm water.

Any spillage must always be removed as soon as possible using a rag.

If it become difficult to open or close a valve, do not force it, but immediately request the assistance of the technical service personnel.

Cleaning the enamelled parts: Enamelled parts should be cleaned frequently with soapy water. Never use abrasive powder. Do not leave acidi or alkaline substances on the enamelled parts (such as vinegar, lemon juice, salt, tomato sauce, etc.) and do not wash the enamelled parts while they are still hot.

Cleaning the stainless steel parts: Clean the parts with soapy water and dry them with a soft cloth. The shine is maintained by periodically using specific stainless steel cream cleaner. Never use abrasive powders. Use specific stainless steel cream cleaner to eliminate the glue remains afther the elimination of the blue plastic protection film on the worktop after installation.

Cleaning the burner caps: Lift the burner caps from the burner heads and wash them in soapy water and dry thoroughly. Before replacement on the burner head ensure that the holes are not clogged.

ATTENTION: for further details about cleaning of the appliance, please contact your appliance retailer.

AFTER SALE SERVICE:

Please note here below details for after save service.

Refer to warranty certificate for warranty condiftions

Dealer /Importer:

Name, address, phone

| SERVICE CENTERS | |
|------------------------|--------------|
| Name | Phone |
| | |
| | |
| | |

MANUFACTURER:

BERTAZZONI SPA

VIA PALAZZINA, 8 – 42016 – GUASTALLA (REGGIO E.) ITALY

Tel. 0522/226411 – telefax 0522/226440 – <http://www.bertazzoni-italia.com>