

CUT OUT SIZE FOR ZERO CLEARANCE BOX

Timberflame Radius	Timberflame Compact
810mm width	765mm width
742mm height	775mm height
440mm depth	350mm depth

IF YOU'VE GOT A WALL, YOU CAN PROBABLY HAVE A FIREPLACE Rinnai inbuilt Timberflame fires, such as the Radius and Compact, can be installed with a Zero Clearance Box which isolates combustible materials from the fire. This means you can create an inexpensive fireplace, just about anywhere, by incorporating a mock timber frame and lined chimney breast against an existing internal wall.

Mock up timber frame and lined chimney breast not included with Zero Clearance Box.

TIMBERFLAME SPECIFICATIONS

MODEL	MANUAL	ETR	MANUAL	ETR	
Height	760mm	760mm	687mm	687mm	645mm
Width	650mm	650mm	910mm	910mm	750mm
Depth	510mm	510mm	400mm	400mm	310mm
Output High	7.8kW	7kW	7kW	6.5kW	5kW
Output Low	3.5kW	1.8kW	3.5kW	1.8kW	1.6kW
MASONRY FIREPLACE CUT OUT DIMENSIONS					
Height	-	-	595-675mm	595-675mm	550-625mm
Width	-	-	600-800mm	600-800mm	595-740mm
Depth (min)	-	-	450mm	450mm	385mm
Outer Flue	150mm diam	150mm diam	-	-	-
Inner Flue	100mm diam	100mm diam	100mm diam	100mm diam	100mm diam
Mantel Height	-	-	350mm (min)	350mm (min)	350mm (min)
Mantel Depth	-	-	150mm (max)	150mm (max)	150mm (max)
Hearth Width	-	-	910mm (min)	910mm (min)	910mm (min)
Hearth Depth	-	-	170mm (min)	170mm (min)	170mm (min)
Hearth Thickness	-	-	50mm (min)	50mm (min)	50mm (min)
Input (max)	35Mj/hr	35Mj/hr	35Mj/hr	33Mj/hr	25Mj/hr
Colours (fire/trim)	Satin black/gold	Satin black/gold or Silver/black pearl	Satin black/gold	Satin black/gold or Silver/black pearl	Satin black or Stainless steel
Optional Trim Colours	Silver, black pearl or gold				N/A
Gas Type	Natural Gas or LPG				
Warm Zone	90m ²	90m ²	90m ²	90m ²	78m ²
Medium Zone	76.5m ²	76.5m ²	76.5m ²	76.5m ²	66.5m ²
Cool Zone	65m ²	65m ²	65m ²	65m ²	56m ²

This information is not intended as an installation guide. Please consult product specification material. Specifications may change without notice.

RINNAI COSYPANEL HEATER SPECIFICATIONS

MODEL	R501	R501 FAN	R800	R800 FAN
Height	390mm	390mm	390mm	390mm
Width	540mm	540mm	540mm	540mm
Depth	128mm	128mm	128mm	128mm
Output (NG) High	1.4kW	1.4kW	2.2kW	2.2kW
Output (NG) Low	0.9kW	0.9kW	1.4kW	1.4kW
Room Size (min)	25m ³	25m ³	40m ³	40m ³
Input (max)	5.3Mj/hr	5.3Mj/hr	8Mj/hr	8Mj/hr
Colour	Soft white or Silver			White
Gas Type (NG)	✓	✓	✓	✓
(LPG)	X	X	✓	X
HEATS AREA UP TO				
Warm Zone	13m ²	13m ²	17m ²	17m ²
Medium Zone	11m ²	11m ²	14.5m ²	14.5m ²
Cool Zone	9m ²	9m ²	12m ²	12m ²

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RINNAI PORTABLE CONVECTOR HEATER SPECIFICATIONS

MODEL	229	329	506	506TR	516	516TR	560
Suitable for	Sml rooms	Med rooms	Lg-open plan	Lg-open plan	Lg-open plan	Lg-open plan	Lg-open plan
Height	370mm	443mm	445mm	445mm	445mm	445mm	650mm
Width	374mm	420mm	570mm	570mm	570mm	570mm	520mm
Depth	170mm	205mm	230mm	230mm	230mm	230mm	305mm
Output (NG) High	2.2kW	3.6kW	5.8kW	5.8kW	6.7kW	6.7kW	5.8kW
Output (NG) Low	0.75kW	1.1kW	1.1kW	1.1kW	1.7kW	1.7kW	1.0kW
Output (LPG) High	2.2kW	3.6kW	5.8kW	5.8kW	6.4kW	6.4kW	5.8kW
Output (LPG) Low	0.83kW	1.1kW	1.1kW	1.1kW	1.7kW	1.7kW	1.0kW
Room Size (min)	19.5m ³	32.5m ³	52.5m ³	52.5m ³	60m ³	60m ³	52.5m ³
Input (max)	7.8Mj/hr	12.9Mj/hr	21Mj/hr	21Mj/hr	24Mj/hr	24Mj/hr	21Mj/hr
Colour	White	White, Titanium	White	White, Titanium*	White	White, Titanium*	White
Gas Type	Natural Gas or LPG						
HEATS AREA UP TO							
Warm Zone	29m ²	48m ²	76m ²	76m ²	93m ²	93m ²	78m ²
Medium Zone	25m ²	42m ²	66m ²	66m ²	79m ²	79m ²	66m ²
Cool Zone	21m ²	36m ²	56m ²	56m ²	67m ²	67m ²	56m ²
FEATURES							
Delay On/Off Timer	✓	✓	X	X	X	X	X
Programmable Timer**	X	X	X	✓	X	✓	✓
Remote Control	X	X	X	✓	X	✓	✓

*Titanium available in Natural Gas only. **Two stage on/off programmable timer.

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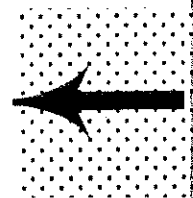
RADIANT HEATER SPECIFICATIONS

MODEL	SAPPHIRE	SLIMLINE 18Mj	SLIMLINE 22Mj
Suitable for	Med-lg rooms	Med rooms	Med rooms
Height	600mm	650mm	650mm
Width	740mm	740mm	740mm
Depth	282mm	175mm	175mm
Output High	4.7kW	3.2kW	4kW
Output Med	3.2kW	-	-
Output Low	1.6kW	1.4kW	1.4kW
Flue Spigot Height	43mm	100mm diam	100mm diam
Flue Spigot Width	245mm	100mm diam	100mm diam
Mantel Height	300mm (min)	300mm (min)	300mm (min)
Mantel Depth	150mm (max)	150mm (max)	150mm (max)
Input (max)	24Mj/hr	18Mj/hr	22Mj/hr
Colour	Beige	Soft white	Soft white
Gas Type	Natural Gas or LPG		

MODEL	TITAN MK11
Suitable for	Gen heating
Height	540mm
Width	620mm
Depth	220mm
Output (NG) High	4.2kW
Output (NG) Low	2.0kW
Output (LPG) High	3.9kW
Output (LPG) Low	2.0kW
Room Size (min)	75m ²
Input (LPG max)	15Mj/hr
Input (NG max)	15Mj/hr
Colour	Titanium
Gas Type	Natural Gas or LPG

HEATS AREA UP TO			
Warm Zone	15m ²	42m ²	42m ²
Medium Zone	30m ²	35.5m ²	35.5m ²
Cool Zone	32.5m ²	30m ²	30m ²

HEATS AREA UP TO	
Warm Zone	27m ²
Medium Zone	60m ²
Cool Zone	45m ²



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HEATING ZONE GUIDE

Effective heating is achieved by dividing the room into zones. Each zone is controlled by a separate thermostat. The zones are defined by the distance from the heater. The zones are: Warm Zone (0-15m), Medium Zone (15-30m), and Cool Zone (30-45m). The heater should be placed in the center of the room for best results.



RINNAI ENERGY SAVER HEATER SPECIFICATIONS

MODEL	RESIDENTIAL					COMMERCIAL	
	308FTR	431FTR	557FTR	556FTR	556FDT	1004FTR	1500
Suitable for	Small-med rooms	Med rooms	Large-open plan	Large-open plan	Offices, shops, classrooms...	Offices, shops, classrooms...	Halls, large rooms
Height	680mm	554mm	750mm	740mm	554mm	690mm	1750mm
Width	425mm	750mm	550mm	750mm	750mm	930mm	600mm
Depth	250mm	250mm	250mm	250mm	250mm	330mm	450mm
Output High	3kW	4.2kW	5.2kW	5.2kW	5.2kW	8.2kW	13.9kW
Colour	White	White	White	White	White	White	White
Gas Type	Natural Gas or LPG					Natural Gas or LPG	

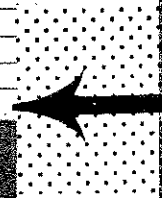
HEATS AREA UP TO							
Warm Zone	15m ²	50m ²	63m ²	63m ²	63m ²	100m ²	180m ²
Medium Zone	30m ²	42.5m ²	53.5m ²	53.5m ²	53.5m ²	90m ²	153m ²
Cool Zone	25m ²	36m ²	45.5m ²	45.5m ²	45.5m ²	76.5m ²	130m ²

FEATURES

Remote Control	✓	✓	✓	✓	✗	✓	✗
Child Proof Lock	✓	✓	✓	✓	✓	✓	✓

Every Energy Saver comes with a standard flue kit suitable for walls of 115-240mm thickness. Alternative flue kits are available as an optional extra for walls ranging from 75-1000mm thick.

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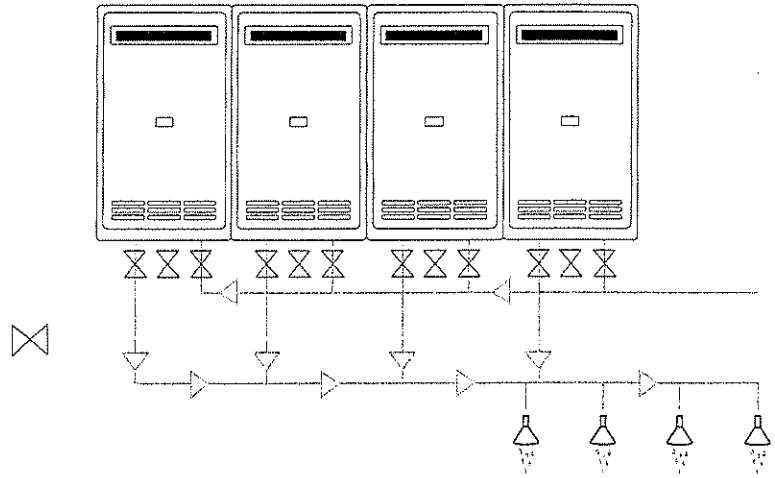


INFINITY MANIFOLD SOLUTIONS

MANIFOLD INFINITY UNITS	2 UNITS		3 UNITS		4 UNITS		5 UNITS		6 UNITS	
	Temperature Rise °C	Infinity 24 Lt/Hour	Infinity 32 Lt/Hour	Infinity 24 Lt/Hour	Infinity 32 Lt/Hour	Infinity 24 Lt/Hour	Infinity 32 Lt/Hour	Infinity 24 Lt/Hour	Infinity 32 Lt/Hour	Infinity 24 Lt/Hour
30	2396	3187	3595	4780	4793	6373	5991	7967	7189	9560
35	2054	2731	3081	4097	4108	5463	5135	6829	6162	8194
40	1797	2390	2696	3585	3595	4780	4493	5975	5392	7170
45	1598	2124	2396	3187	3195	4249	3994	5311	4793	6373
50	1438	1912	2157	2868	2876	3824	3595	4780	4313	5736
55	1307	1738	1961	2607	2614	3476	3268	4345	3921	5215
60	1198	1593	1797	2390	2396	3187	2995	3983	3595	4780

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This information is intended as a guide only. It does not imply compliance with water or gas installation regulations. Components will vary depending on actual installation. Check local regulations before installation.



RINNAI INFINITY SINGLE UNIT SPECIFICATIONS

MODEL	INFINITY 16	INFINITY 16	INFINITY 18	INFINITY 20	INFINITY 24	INFINITY 26	INFINITY 26	INFINITY 32
	INTERNAL	EXTERNAL	EXTERNAL	EXTERNAL	EXTERNAL	INTERNAL	EXTERNAL	EXTERNAL
Heavy Duty Model avail.	✗	✗	✗	✗	✗	✓	✓	✓
Suitable for	Apartment or 1bth homes	Apartment or 1bth homes	Apartment or 1bth homes	2bth homes	2bth+ homes	2bth+ homes	2bth+ homes	2bth+ homes
Hot Water Capacity*	2.4-16lt/min (960lt/hr)	2.4-16lt/min (960lt/hr)	2.4-18lt/min (1080lt/hr)	2.4-20lt/min (1200lt/hr)	2.7-24lt/min (1440lt/hr)	2.7-26lt/min (1560lt/hr)	2.7-26lt/min (1560lt/hr)	2.7-32lt/min (1920lt/hr)
Height	538mm	530mm	530mm	530mm	600mm	600mm	600mm	600mm
Width	350mm	350mm	350mm	350mm	350mm	350mm	350mm	470mm
Depth	170mm	170mm	170mm	170mm	185mm	224mm	224mm	220mm
Input (max)	125Mj/hr 35kW input	125Mj/hr 35kW input	160Mj/hr 45kW input	160Mj/hr 45kW input	188Mj/hr 52kW input	195Mj/hr 54kW input	199Mj/hr 55kW input	250Mj/hr 70kW input
Water Pressure (min)	80kPa	80kPa	130kPa	150kPa	220kPa	150kPa	150kPa	180kPa
Water Flow (min)	2.4lt/min	2.4lt/min	2.4lt/min	2.4lt/min	2.7lt/min	2.7lt/min	2.7lt/min	2.7lt/min
Gas Type	Natural Gas or LPG							
Controllers	Maximum 3 controllers, incorporating up to 2 Deluxe controllers					Maximum 4 controllers, incorporating up to 3 Deluxe controllers		

*Raised at 25°C (unmixed flow rate).

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SEE PAGES 13/14

Congratulations!

You have just purchased an electrical household appliance that has been made using advanced technology and quality materials. As time passes, you will appreciate its practicality and safety, which are constant features of our production.

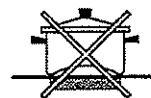
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THESE INSTRUCTIONS ARE ONLY VALID FOR THE COUNTRIES OF DESTINATION WHOSE SYMBOLS ARE SHOWN IN THE BOOKLET AND ON THE APPLIANCE RATING PLATE.

Recommendations

- 1. This appliance has been designed for private, non-professional use in normal dwellings.**
- 2. Carefully read the recommendations in this instruction booklet, as they give important advice regarding safe installation, use and maintenance. Keep this booklet in a safe place for further reference when required.**
3. After removing the packaging, check that the appliance is intact. If in doubt, do not use the appliance and contact professionally qualified personnel.
4. All installation and adjustment operations should be carried out by qualified engineers in accordance with current regulations. Specific directions are given in the "installation instructions" paragraph.
5. Periodically check the condition of the gas connection pipe and have it replaced by a qualified technician as soon as it shows any signs of wear or anomaly.
6. Under no circumstances should the user replace the power supply cable or the gas connection pipe of this appliance. In the event of damage or the necessity for replacement, only contact an authorised service centre.
7. Before connecting the appliance, make sure that the data on the rating plate (situated on the bottom part of the appliance and on the last page of the booklet) correspond to those of the mains electricity and gas supplies.
8. Check that the capacity of the electrical system and the power outlets are suitable for the maximum power of the appliance, indicated on the rating plate. If in doubt, consult a professionally qualified technician.
9. Do not leave the appliance plugged in if it is not in use. Switch off the main switch and gas supply when you are not using the hob.
10. The gas burners and pan supports remain heated for a long time after use. Take care not to touch them.
11. To avoid accidental spillage do not use cookware with uneven or deformed bottoms on the burner.
12. Never use flammable liquids such as alcohol or gasoline, etc. near the appliance when it is in use.
13. To obtain the best results with the ceramic glass cooktop, several fundamental rules should be followed while cooking or preparing food.
 - Use cookware with a flat bottom to make certain that the pot sets properly on the cooking area.



Hob description

MODEL	COMPOSITION	INSTALLATION	CORNERS	DIMENSIONS
PIP 6030TC/AS PIP 6030TC/AS BNV	4 burners (FIG.2)	normal build-in (FIG.4)	right angles (FIG.7)	725 x 520
PFP 6030TC/AS PFP 6030TC/AS BNV	4 burners (FIG.2)	flush slot-in (FIG.3)	rounded (FIG.6)	725 x 520
BP 6030TC/AS BNV	4 burners (FIG.2)	raised (FIG.5)	right angles (FIG.7)	customised
PIP 9040TC/AS PIP 9040TC/AS BNV	5 burners (FIG.1)	normal build-in (FIG.4)	right angles (FIG.7)	978 x 520
PFP 9040TC/AS PFP 9040TC/AS BNV	5 burners (FIG.1)	flush slot-in (FIG.3)	rounded (FIG.6)	978 x 520
BP 9040TC/AS BNV	5 burners (FIG.1)	raised (FIG.5)	right angles (FIG.7)	customised

FIG.1

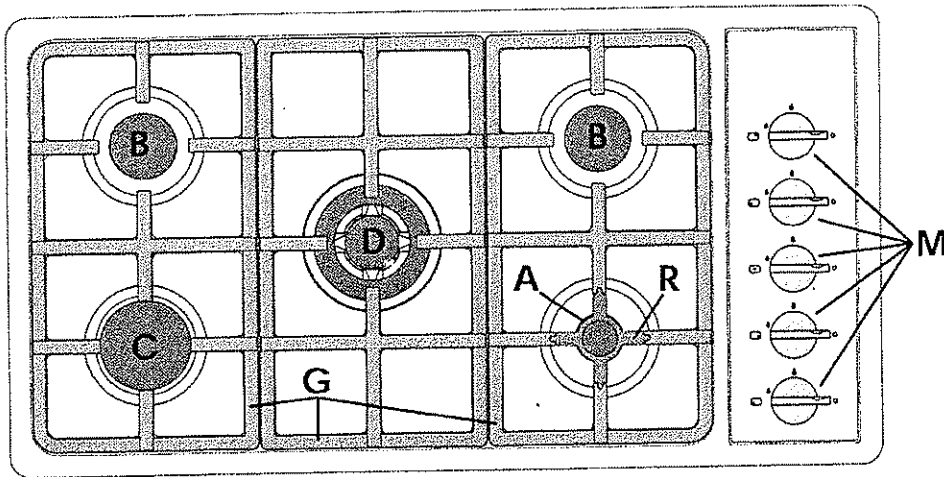
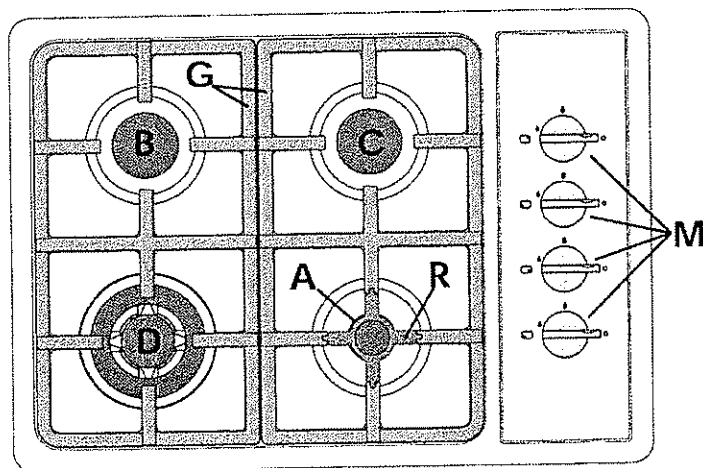


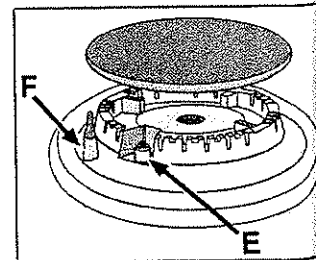
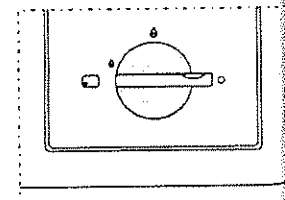
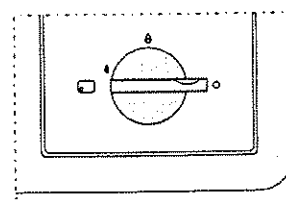
FIG.2



- A Auxiliary gas burner
- B Semi-rapid gas burner
- C Rapid gas-burner
- D Triple ring gas burner
- G Pan supports
- R Reducing support for small pans (in ...BNV models only)
- M Control knobs for gas burners
- E Ignitor for gas burners
- F Safety device (only on certain models) - Activates if the flame accidentally goes out (spills, drafts, etc.), interrupting the delivery of gas to the burner.



FIG.6




INSTRUCTIONS FOR USE

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 "M" by using one of the following settings:

Off 

High flame 

Low flame 

The symbols  near the knobs show the position of the relative burner on the hob.

To ignite a burner proceed as follows:

- turn the relative knob counter-clockwise until the pointer is on the high-flame symbol;
- press the knob down fully to activate the automatic gas ignition;
- keep the knob pressed down for about 10 seconds with the flame lit to allow the safety thermocouple to be heated;
- release the knob, checking that the flame is stable. If it is not, repeat the operation.

For minimum power, turn the knob towards the low flame symbol. Intermediate positions are possible by putting the knob anywhere between the high and the low flame symbol. To turn off the burner, turn the knob clockwise to the off position "0".

Important:

- Do not activate the automatic ignition device for more than 15 consecutive seconds.
- Difficulty in ignition is sometimes due to air inside the gas duct.
- If a burner flame accidentally goes out, the gas continues to exit for a few moments before the safety device activates. Turn the control knob to the off position and do not attempt ignition again for at least 1 minute, thereby letting the gas disperse, which could otherwise be a danger.
- When the equipment is not in operation, check that the knobs are in the off position "0". The main gas supply cut-off cock should also be closed.

Using the burners

To obtain maximum efficiency from the burners, it is advisable to use only pans with a diameter that is suitable for the burner being used, so that the flame does not extend beyond the pan base (see following table).

When a liquid starts boiling, it is advisable to turn the flame down just enough to keep the liquid simmering.

Burner	Diameter of the pan in cm.
Auxiliary A	from 6 to 15
Semi-rapid B	from 15 to 20
Rapid C	from 18 to 26
Triple ring D	from 22 to 26

The hob is fitted with a **pan reducing support "R"**, which should only be used on the auxiliary burner.

Cleaning and maintenance

To ensure long life of the appliance, it is essential to carry out a thorough general clean frequently, taking into account that:

- **The appliance should be disconnected from the mains supply before starting cleaning operations.**
- Avoid cleaning appliance parts when they are still warm.
- Le parti smaltate, cromate ed in vetro, vanno lavate con acqua tiepida senza usare polveri abrasive e sostanze corrosive che potrebbero rovinarle.
- The steel parts, especially in areas with the screen-printed symbols, should not be cleaned with diluents or abrasive detergents; preferably use just a soft cloth moistened with warm water and liquid detergent for washing dishes (*wipe the cloth over the steel in the same direction as the satin-finish*).

Denatured alcohol may be used to remove stubborn dirt. Stainless steel can be stained if it remains in contact with aggressive detergents (containing phosphorus) or water with a high lime content. After washing the stainless steel parts they should be rinsed and dried with a soft cloth (washleather).

- After cleaning, some special treatments are available to bring back the shine to steel and to prevent it from yellowing; for this purpose, we recommend you use the specific "*special cream detergent for steel care*" provided and available from our Assistance Centres.
- Avoid leaving acid liquids (vinegar, lemon juice, aggressive detergents, etc.) on enamelled or painted parts.
- The removable parts of the burners should be washed frequently with warm water and soap, making sure to remove caked-on substance. Check that the gas outlet slits are not clogged. Dry the burners carefully before using them again.
- Frequently clean the end part of the automatic glow plugs of the hob.

Greasing the taps

As time passes, a tap may lock or become difficult to turn. In this case it will be necessary to clean inside and replace the grease.

This procedure must be performed by a technician authorized by the manufacturer.

INSTRUCTIONS FOR THE INSTALLER

The following instructions are provided for qualified installers so that they may accomplish installation, adjustment and technical maintenance operations correctly and in compliance with current regulations and standards. **Important: the hob should be disconnected from the mains electricity supply before any adjustment, maintenance, etc. is carried out.** Maximum caution should be used whenever it is necessary to keep the appliance connected to the electricity supply.

The hobs have the following **technical characteristics**:

-Category II 2H3+

Type Y

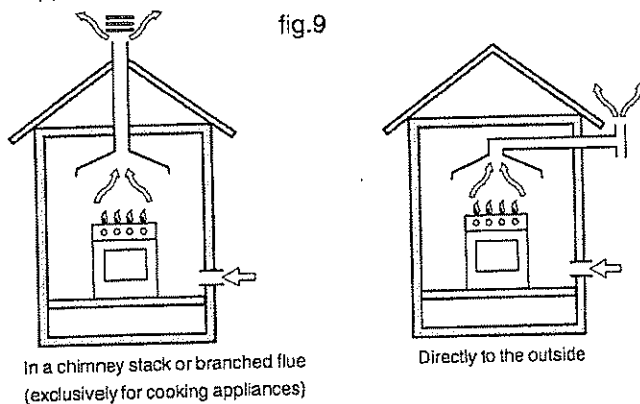
Class 1 (mod. BP)

Class 3 (mod. PIP e PFP)

Positioning

This appliance may only be installed and operated in permanently ventilated rooms in compliance with provisions laid down by current regulations and standards. The following requirements must be observed:

- The appliance must discharge combustion products into a special hood, which must be connected to a chimney, flue pipe or directly to the outside (fig.9).
- If it is impossible to fit a hood, the use of an electric fan is permitted, either installed on a window or on an external wall, which must be switched on at the same time as the appliance.



Kitchen ventilation

The air flow into the room where the appliance is installed must equal the quantity of air that is required for regular combustion of the gas and for ventilating the same room. Air must be taken in naturally through permanent apertures made in the outside walls of the room or through single or branching collective ventilation ducts in compliance with the standards in force.

The air must be taken directly from the outside, from an area far from sources of pollution.

The ventilation aperture must have the following characteristics (fig.10A):

- total free cross section of passage of at least 6 cm² for every kW of rated heating capacity of the appliance, with a minimum of 100 cm² (the heating capacity is indicated on the **rating plate**);
- it must be made in such a way that the aperture, both on the inside and outside of the wall, cannot be obstructed;
- it must be protected, e.g. with grills, wire mesh, etc. in such a way that the above-mentioned free section is not reduced;
- it must be situated as near to floor level as possible.

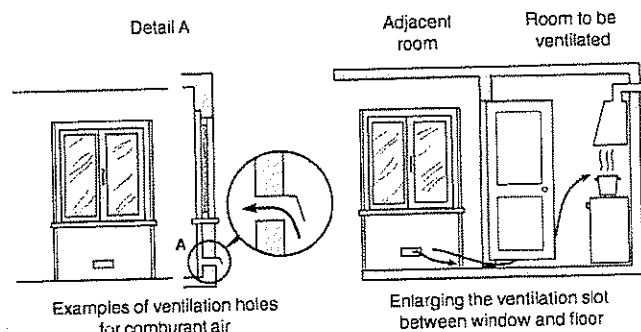


Fig. 10A

Fig. 10B

The air inflow may also be obtained from an adjoining room, provided the latter is not a bedroom or a room where there is a risk of fire, such as garages, mews, fuel stores, etc. and is ventilated in compliance with the standards in force.

Air from the adjoining room to the one to be ventilated may be made to freely pass through permanent apertures with a cross section at least equal to that indicated above. These apertures may also be obtained by increasing the gap between the door and the floor (fig.10B).

If an electric fan is used for extracting the combustion products, the ventilation aperture must be increased in relation to its maximum performance. The electric fan should have a sufficient capacity to guarantee an hourly exchange of air equal to 3-5 times the volume of the kitchen.

Prolonged, intensive use of the appliance may require extra ventilation, e.g. an open window or a more efficient ventilation system by increasing the extraction power of the electric fan if installed.

Liquid petroleum gas descends towards the floor as it is heavier than air. Apertures in the outside walls in rooms containing LPG cylinders should therefore be at floor level, in order to allow any gas from leaks to be expelled. Do not store LPG cylinders (even when empty) in basements/rooms below ground level; it is advisable to keep only the cylinder in use in the room at any one time and connected far from heat sources which could raise its temperature to above 50 °C.

Hobs installation

Suitable precautions must be taken to ensure that the installation is in compliance with current accident-prevention regulations regarding electrical and gas connections. For trouble-free operation of the appliance set into kitchen units, the minimum distances indicated in fig.11-12 should be complied with and the adjoining surfaces and rear wall should be capable of withstanding a surface temperature of 65 °C.

Installation of PIP 60 and PFP 60 hobs combined with 60 cm oven.

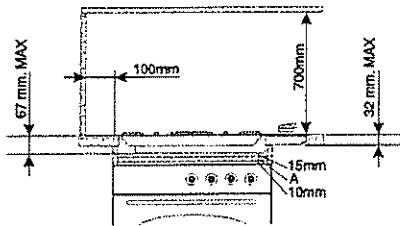


fig.11

Installation of PIP 90 and PFP 90 hobs combined with 90cm oven.

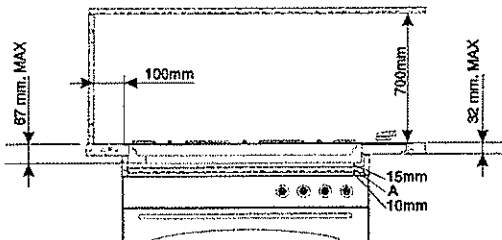


fig.12

Installation above a built-in oven

Both the electricity supply cable and the gas pipe must not touch hot parts of the oven housing, in order to avoid overheating.

Suitable air vents should be provided for as shown in fig.13 (inlet at least 200 cm² from the bottom, outlet at least 60 cm² from the top part for 60 cm ovens, and at least 90 cm² for 90 cm ovens) to allow adequate ventilation inside the housing unit.

When installing above a built-under oven without forced cooling ventilation, a wooden panel "A" (fig.13) should be installed beneath the hob as insulation, positioning it at a minimum distance of 15 mm from the hob housing (for the BP series of raised hobs, this is not necessary).

This wooden panel must be removable in order to allow for any maintenance operations beneath the hob.

If the hob is installed on a base unit with doors, hob operation is not influenced by the opening and closing of these doors.

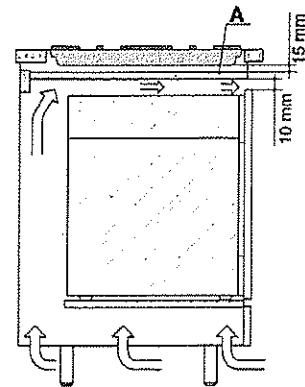
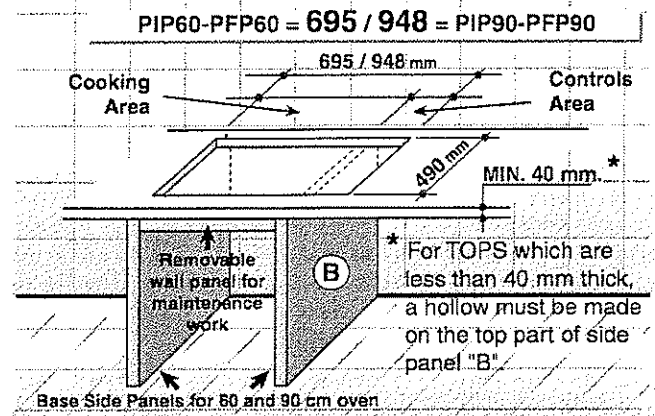


fig.13

Size of cut-out for hob installation



Fixing to the unit

To slot in the PFP type hobs flush with the worktop, it is necessary to lower the area just outside the cut-out for the hob as illustrated in figure 3 on page 9.

To fix hobs from the PIP and PFP series to the unit, four brackets have been provided to fit on as indicated in figures 3 and 4 on page 9; the hobs from the PFP series in particular use a standard bracket type which can be used both for fixing onto 30 mm thick worktops or 40 mm thick ones, whereas hobs from the PIP series are provided with two different types of brackets. For fixing the hobs from the BP series, proceed as follows (fig. 14):

- Screw the two screws "A" (provided) into the unit at a suitable distance from the rear wall, leaving the screw heads projecting 1.5 mm from the wood;
- hook the hob onto the 2 screws "A" and push backwards;
- fix the hob to the unit at the rear using the 2 corner brackets "B" and the 4 screws "C" provided.

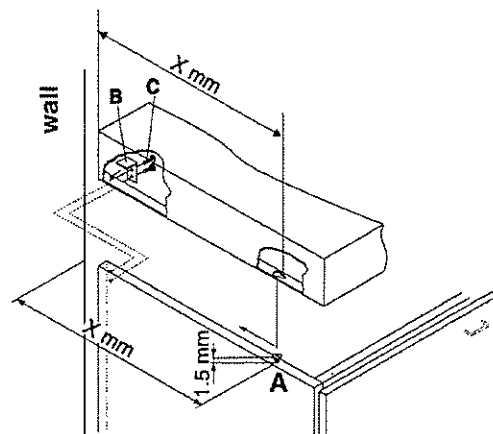


fig.14

Gas supply connection

- Check that the appliance is set for the type of gas available and then connect it to the mains gas piping or the gas cylinder in compliance with current regulations and standards.
- This appliance is designed and set to work with the gas indicated on the label situated on the actual hob. If the gas supply is other than the type for which the appliance has been set, proceed with replacing the corresponding nozzles (provided), following instructions given in the paragraph "Adaptation to different types of gas".
- For trouble-free operation, suitable use of energy and longer life of the appliance, make sure that the supply pressure complies with the values indicated in the table 1 "burners and nozzles specifications, otherwise install a special pressure regulator on the supply pipe in compliance with current standards and regulations.
- Connect in such a way that the appliance is subjected to no strain whatsoever.

Either a rigid metal pipe with fittings in compliance with the standards in force must be used for connecting to the nipple union (threaded 1/2"G male fitting) situated at the rear of the appliance to the right (fig.15), or flexible steel pipe in compliance with the standards in force, which must not exceed 2000 mm in length.

Should it be necessary to turn the fitting, the gasket (supplied with the appliance) must be replaced.

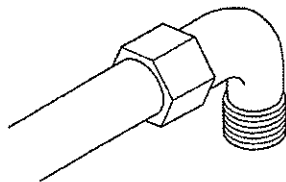


fig.15

Upon completion of installation, check the gas circuit, the internal connections and the taps for leaks using a soapy solution (never a flame).

Also check that the connecting pipe cannot come into contact with moving parts which could damage or crush it. Make sure that the natural gas pipe is adequate for a sufficient supply to the appliance when all the burners are lit

Important: A pressure regulator, in compliance with the standards in force, must be inserted when connecting to a liquid gas supply (in a cylinder).

Adaptation to a different type of gas

If the hob is to be converted for use with a type of gas other than that for which it was set in the factory (indicated on the label to be found on the hob), the burner nozzles should be replaced as follows:

- Remove the pan supports and the burners.
- Unscrew the nozzles "A" (fig.16) using a 7 mm socket wrench and replace them with the ones which have a diameter suitable for the type of gas to be used, according to the table 1 "burners and nozzles specifications).
- On completing the operation, replace the old rating label with the one showing the new type of gas; the sticker is available from our Service Centres.

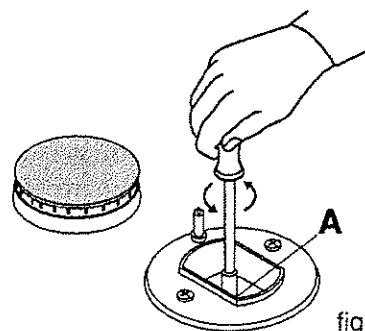


fig.16

Adjusting the low flame

- Put the tap to the low flame position;
- Remove the tap knob and turn the adjusting screw, situated inside of the tap stem (fig.17), using a screwdriver (loosening the screw increases the height of the flame, tightening decreases it).

note: the adjusting screw must be fully screwed down for liquid gas.

- Having obtained the low flame setting required and with the burner lit, abruptly change the position of the knob several times from minimum to maximum and vice versa and check that the flame does not go out.

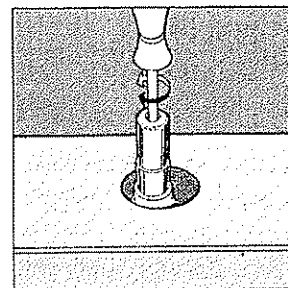


fig.17

Electrical connection

THE APPLIANCE MUST BE EARTHED

The hobs are designed to work with alternating current at the supply voltage and frequency indicated on the rating plate (situated under the hob or at the end of the instruction booklet). Make sure that the local supply voltage corresponds to the voltage indicated on the rating plate.

Connecting the supply cable to the mains electricity supply

For models supplied without a plug, fit a standard plug, suitable for the load indicated on the rating plate, onto the cable and connect to a suitable socket.

To connect directly to the mains supply, a double-pole switch with a contact separation of at least 3 mm suitable for the load and complying with current standards and regulations, must be fitted between the appliance and the mains supply outlet.

The yellow-green earth wire must not be interrupted by the switch.

The supply cable must be in such a position that no part of

it can reach a temperature of 50 °C above room temperature.

For installation above a built-under oven, the hob and the oven must be connected separately to the electricity supply both for safety reasons and for easy removal of the oven if necessary.

Do not use adapters or shunts as they could cause heating or burning.

Before connecting to the power supply, make sure that:

- the limiter valve and the domestic system can withstand the load from the appliance (**see rating plate**);
- the supply system is efficiently earthed according to standards and laws in force;
- the socket or double-pole switch are easily accessible when the appliance is installed.

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 \perp 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.

FAILURE TO OBSERVE THE ACCIDENT-PREVENTION REGULATIONS RELIEVES THE MANUFACTURER OF ALL LIABILITY.

Replacing the cable

Use a rubber cable of the type H05RR-F with a suitable cross section 3 x 0.75 mm².

The yellow-green earth wire must be 2-3 cm longer than the other wires.

Burners and nozzles specifications

Table 1

Burner	Diameter (mm)	Thermal power kW (H.s.*)		Liquid gas				Natural gas	
				By-pass 1/100 (mm)	Injector 1/100 (mm)	Flow * g/h		Injector 1/100 (mm)	Flow* l/h
						G30	G31		
Rapid C	100	Nomin. 3.00	Reduc. 0.7	40	86	218	214	116	286
Semi-rapid B	75	1.65	0.4	30	64	120	118	96	157
Auxiliary A	55	1.00	0.3	27	50	73	71	71	95
Triple ring D	130	3.25	1.3	57	91	236	232	124	309
Supply pressure						30	37		20

* At 15°C and 1013 mbar-dry gas

Propane G31 H.s. = 50,37 MJ/kg

Butane G30 H.s. = 49,47 MJ/kg

Methane G20 H.s. = 37,78 MJ/m³



This appliance conforms with the following European Economic Community directives:

- 73/23/EEC of 19/02/73 (Low Voltage) and subsequent modifications;
- 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.