

Cooking Hob

GAS



Italiano



English



Français



Deutsch



Español



Português



Arabi



Persian



Türkçe



Russkiy



Polska



Nederlandse

PIM 950 AST (IX)
PIM 950 AST (GH)
PIM 941 AS (IX)
PIM 942 AST (IX)
PIM 950 AS (IX)
PIM 950 AST (AV) SV

Index

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THIS APPLIANCE IS CONCEIVED FOR DOMESTIC USE ONLY. THE MANUFACTURER SHALL NOT IN ANY WAY BE HELD RESPONSIBLE FOR WHATEVER INJURIES OR DAMAGES ARE CAUSED BY INCORRECT INSTALLATION OR BY UNSUITABLE, WRONG OR ABSURD USE.

Dear customer,

We thank you and con-gratulate you on your choice. This new carefully de-signed product, manu-facturedwiththehighestqualitymaterials, has been carefully tested to satisfy all your cooking demands. We would therefore request you to read and follow these easy instructions which will allow you to obtain ex-cellent results right from the start. May we wish you all the very best with your modern appliance!



THE MANUFACTURER

Instructions for use

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Installation

All the operations concerned with the installation (electrical and gas connections, adaptation to type of gas, necessary adjustments, etc.) must be carried out by qualified technicians, in terms with the standards in force. For specific instructions, kindly read the part reserved for the installation technician.

Use

Gas burners (Fig. 1-3).

The ignition of the gas burner is carried out by putting a small flame to the upper part holes of the burner, pressing and rotating the corresponding knob in an anti-clockwise manner, until the maximum position has coincided with the marker. When the gas burner has been turned on, the flame according to need. The minimum position is found at the end of the anticlockwise rotation direction. In models with automatic ignition, operate the knob as described above, pressing simultaneously, the corresponding push button. For models with automatic/ simultaneous (with one hand) ignition, it is sufficient to proceed as described above using the corresponding knob. The electric spark between the ignition plug and the burner provides the ignition of the burner itself. After ignition, immediately release the push-button and adjust the flame according to need. For models with a thermoelectric safety system, the burner is ignited as in the various cases described above, keeping the knob fully pressed on the maximum position for approximately 3/5 seconds. After releasing the knob, make sure the burner is actually lit.

N.B.:

- we recommend the use of pots and pans with a diameter matching that of the burner, thus preventing the flame from escaping from the bottom part and surrounding the pot
- do not leave any empty pots or pans on the fire
- do not use any tools for grill-cooking on Crystal hobs. When cooking is finished, it is also a good norm to close the main gas pipe tap and/ or cylinder.

Important

- a) on floors with thermoelectric protection do not keep the ignite button pushed for more than 15 seconds. If the burner has not ignited after 15 seconds, open the door of the room and wait at least one minute before making a further attempt.
- b) on floors without protection, should the burner flame go out close the corresponding gas cock and wait at least one minute before making any attempt to ignite it.

Electrical plates

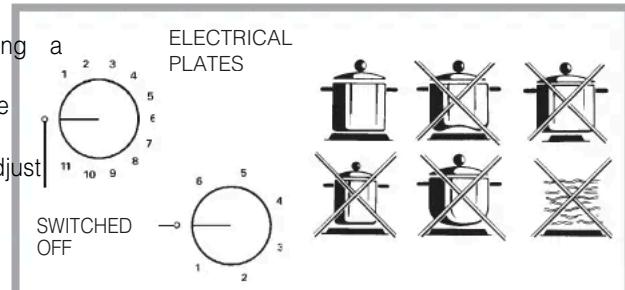
Rotate the knob towards the position required for cooking and bear in mind that the higher the number, the higher the heat output. See table "use of electrical plates". The pilot light signals that the plate is "on". Some types of pilot lights will maintain some slight luminescence even after disconnection. That is quite normal.

N.B.: When using electrical plates / heating elements

vitroceramic, we recommend flat bottom recipients with a diameter equal or slightly larger than that of the plate itself.

- avoid liquid overflow. Therefore, after boiling or heating liquids, reduce the heat output;
- do not leave the electrical plates on with empty pots and pans;
- when cooking is finished, rotate the knob back into closing and/or disconnected position.

DO NOT STARE AT THE HALOGEN LAMP.



Gas

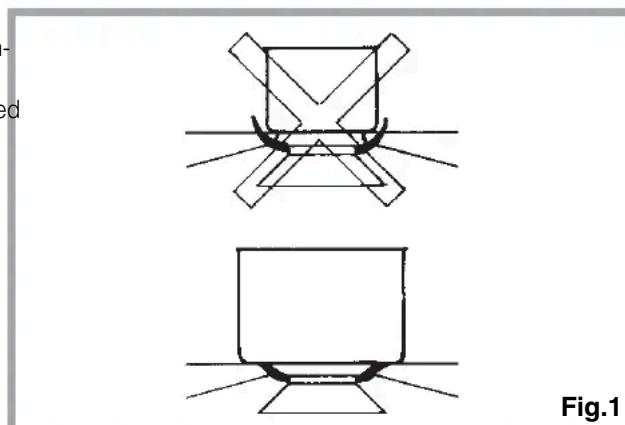


Fig.1

wok Ø 20-32

fast Ø 20-26

semifast Ø 14-20

auxiliary Ø 10-14

the

Maintenance Gas/Electrical

Prior to any operation, disconnect the appliance from the electrical system. For long-life to the equipment, a general cleaning operation must take place periodically, bearing in mind the following:

- the glass, steel and/or enamelled parts must be cleaned with suitable non-abrasive or corrosive products (found on the market). Avoid chlorine-base products (bleach, etc.);
- avoid leaving acid or alkaline substances on the working area (vinegar, salt, lemon juice, etc.).
- the wall baffle and the small covers (mobile parts of the burner) must be washed frequently with boiling water and detergent, taking care to remove every possible encrustation. Dry carefully and check that none of the burner holes is fully or partially clogged;

- the electrical parts are cleaned with a damp cloth and are lightly greased with lubricating oil when still warm.
- the stainless steel grids of the working area, after having been heated, take on a bluish tint which does not deteriorate the quality. To bring colour back to its original state, use a slightly abrasive product.

N.B. - Cleaning of the taps must be carried out by qualified personnel, who must be consulted in case of any functioning anomaly. Check periodically the state of conservation of the flexible gas feed pipe. In case of leakage, call immediately

the qualified technicians for its replacement.

DO NOT USE STEAM CLEANERS

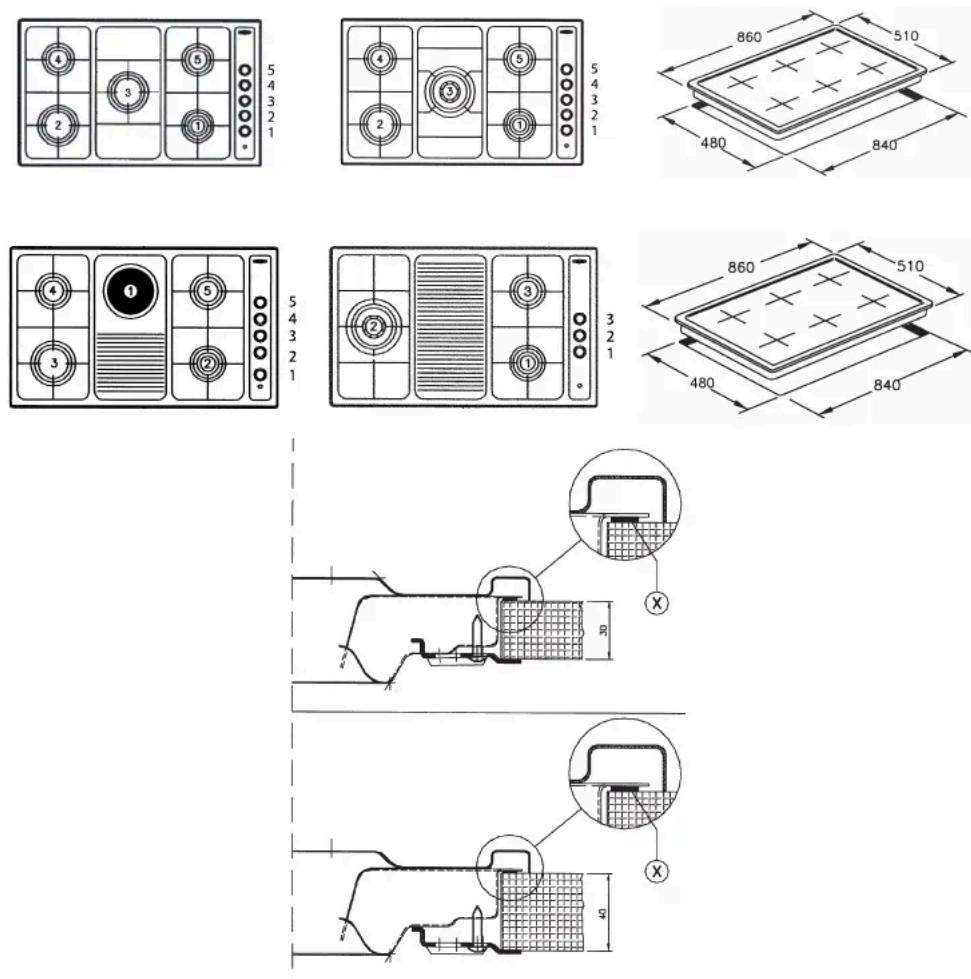
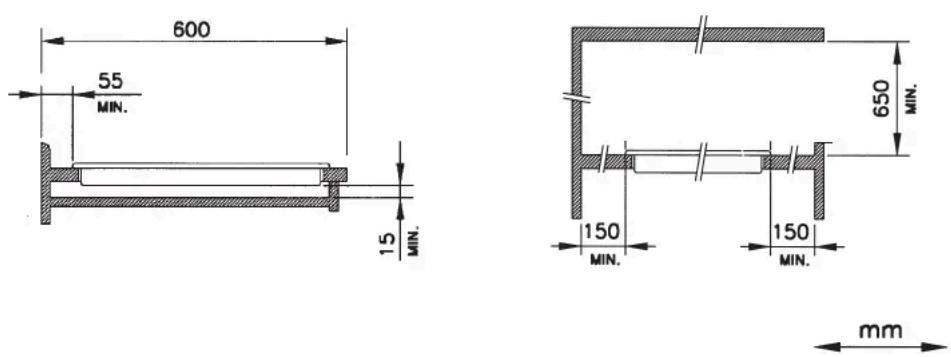


Fig. 2



Instructions for the installer

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Installation

This appliance is not provided with a combustion discharge. It is recommended that it be installed in sufficiently aerated places, in terms of the laws in force. The quantity of air which is necessary for combustion must not be below 2.0 m³/h for each kW of installed power. See table of burner power.

Positioning (Fig. 2)

The appliance can be fitted into a working area as illustrated on the corresponding figure. Before positioning the hob, fit the seal (X) around the entire periphery of the hole cut in the worktop.

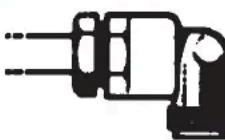
Gas connection (Fig. 3)

Connect the appliance to the gas cylinder or to the installation according to the prescribed standards in and ensure beforehand, that the appliance matches the type of gas available. The type of gas for which the appliance is predisposed is shown on the appliance identification plate. Otherwise, see "Adaptation to various types of gas". Furthermore, check that the feed pressure falls within the values described on the table: "User characteristics".

Rigid/semi rigid metal connection Carry out the connection with fittings and metal pipes (even flexible pipes) to obtain counter stress on the inner parts of the appliance.

N.B. - when the installation has been carried out, check the perfect sealing of the entire connection system, by using a soapy solution.

product



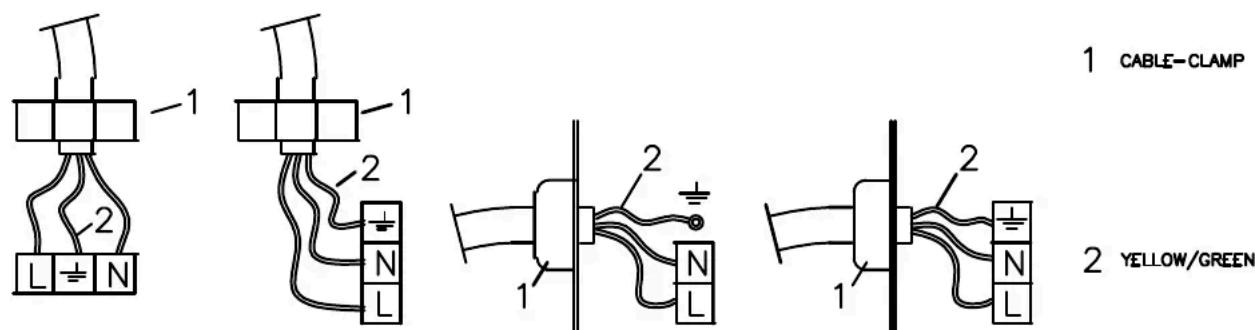
ISO 7/1
ISO 228/1 (FR)

Fig. 3

Electrical connection (Fig. 4)

Prior to carrying out the electrical connection, please ensure that:

- the plant characteristics are such as to follow what is indicated on the matrix plate placed at the bottom of the working area;
- that the plant is fitted with an efficient earth connection, following the standards and law provisions in force. The earth connection is compulsory in terms of the law. Should there be no cable and/or plug on the equipment, use suitable absorption material for the working temperature as well, as indicated on the matrix plate. Under no circumstance must the cable reach a temperature above 50°C of the ambient temperature.
- If connecting directly to the mains power supply, fit a multipole switch of a suitable size for the rated capacity with a clearance distance which completely disconnects the power line under overvoltage category III conditions, consistently with the rules of installation (the yellow/green earth wire must not be interrupted). The plug or omnipolar switch must be easily reached on the installed equipment.



1 CABLE-CLAMP

2 YELLOW/GREEN

Fig. 4

To avoid all risk, if the power cable becomes damaged, it must only be replaced by the manufacturer, by an authorised service centre, or by a qualified electrician.

Adaptation to various types of gas (Fig. 5)

Should the appliance be pre-set for a different type of gas than that available, proceed as follows:

- replace the injectors (Fig. 5) with the corresponding type of gas to be used (see table "Uses characteristics").
- to adjust to the minimum, use a screwdriver on the screw placed on the tap (Fig. 6) after turning the tap to its minimum position. For LPG (butane/propane) screw tight

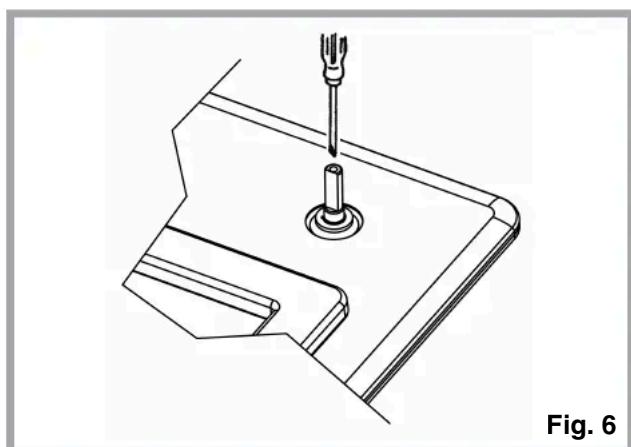


Fig. 6

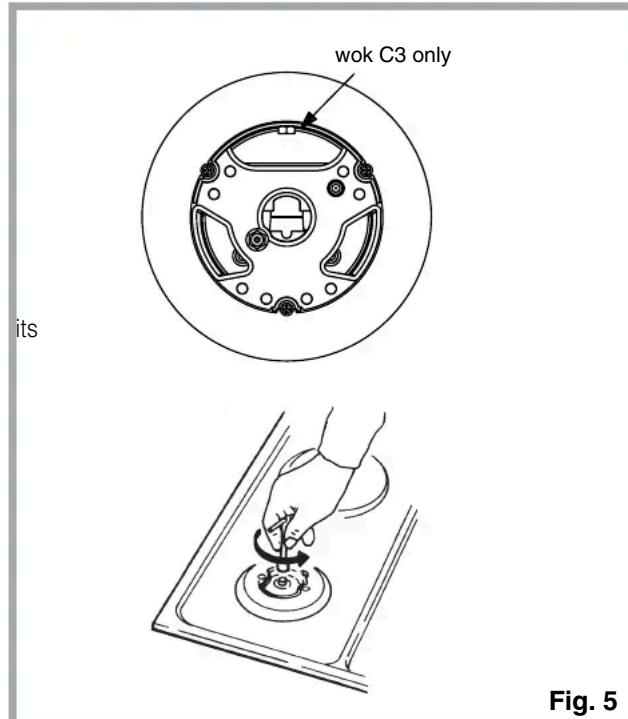


Fig. 5

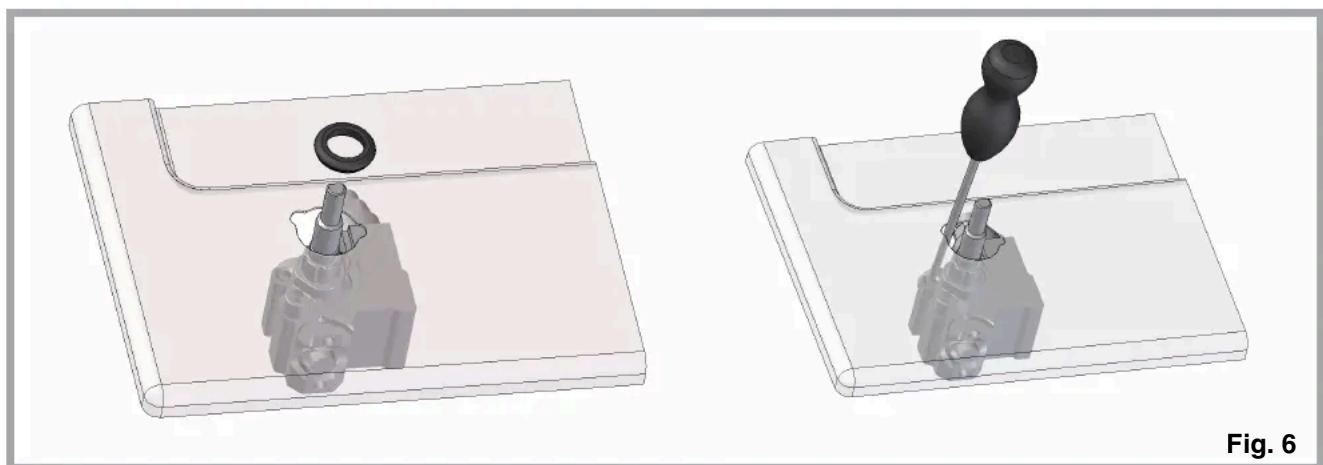


Fig. 6

use of electrical plates

commutator heat intensity cooking methods

- 1 slight melting of fats etc.; heat small quantities of liquid
- 2 mild heating of medium quantities of liquid; puddings, long-cooking sauces
- 3 slow defreezing - heat large quantities of liquid; cooking below boiling temperature
- 4 medium tender roasts; cooking at boiling temperature
- 5 high roasts - boiled food; pan-frying of meats
- 6 burning heat bring large quantities of liquid to boil; fry

USER CHARACTERISTICS

GAS BURNERS

TYPE	PRESSURE mbar NORM. 1/100 mm W	FEED BURNER Ø INJECTORS	THERMAL CAPACITY	
			NOMINAL	CONSUMPTION
natural gas G20	20	fast 129 3000 286 semifast 101 1750 167 auxiliary 77 1000 95 wok 3 141 3500 333		
liquefied gas	66 127	fast 87 3000 218 semifast 1750 auxiliary 50 1000 73 wok 3 94 3500 254		l/h g/h

ELECTRIC PLATE

FEED TYPE W ADJUSTMENT

~ 230 V	normal Ø145 1000	commutator (0÷6) energy regulator (0÷11)
	fast Ø145 1500	commutator (0÷6) energy regulator (0÷11)

Assistance

Before contacting After-Sales Service:

1. See if you can solve the problem yourself.
2. Switch the appliance on again to see if the problem has been solved. if it has not, disconnect the appliance from the power supply and wait for about an hour before switching on again.
3. If the problem persists after this course of contact After-Sales Service.

Specify:

- the nature of the fault,
- the model
- the service number (the number after the word SERVICE on the rating plate on the rear of the appliance)
- action, your full address,
- your telephone number and area code.

Never call on unauthorized technicians and always refuse to purchase non-original spare parts.

The manufacturer declines all responsibility for possible inaccuracies contained in this pamphlet, due to printing or copying errors. We reserve the right to make on our own products those changes to be considered necessary or useful, without jeopardizing the essential characteristics.

Respecting and conserving the environment

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Make the most of your hot plate's residual heat by switching off cast iron hot plates 10 minutes before the end of your cooking time and glass ceramic hot plates 5 minutes before the end of cooking time.

The base of your pot or pan should cover the hot plate. If it is smaller, precious energy will be wasted and pots that boil over leave encrusted remains that can be difficult to remove.

Cook your food in closed pots or pans with well-fitting lids and use as little water as possible. Cooking with the lid off will greatly increase energy consumption

Use purely flat pots and pans

If you are cooking something that takes a long time, it's worth using a pressure cooker, which is twice as fast and saves a third of the energy.

DATA PLATE	
Electrical connections	see data plate
 	This appliance conforms to the following European Economic Community directives: - 2006/95/EC dated 12/12/06 (Low Voltage) and subsequent amendments - 2004/108/EC dated 15/12/04 (Electromagnetic Compatibility) and subsequent amendments - 93/68/EEC dated 22/07/93 and subsequent amendments. - 2009/142/EC dated 30/11/06 (Gas) and subsequent amendments - 2012/19/EU and subsequent amendments.
ECODESIGN	EU Regulation no. 66/2014 implementing Directive 2009/125/EC. standard EN 60350-2 standard EN 30-2-1