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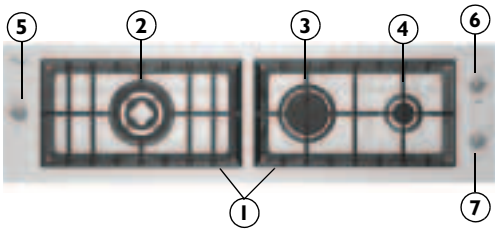
CARE AND CLEANING OF HOB COMPONENTS

TROUBLESHOOTING GUIDE

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DESCRIPTION OF PRODUCT AND SYMBOLS

1. Removable grids
2. 4-crown burner
3. Semi-rapid burner
4. Auxiliary burner
5. 4-crown burner control knob
6. Semi-rapid burner control knob
7. Auxiliary burner control knob



Symbols

Cock closed

Max. flame

Min. flame

BURNER OPERATION

1. Turn the corresponding knob anticlockwise to the max. flame symbol.
2. Press the knob against the control panel to light the burner.
3. When the burner is lit, keep the knob pressed for about 5 seconds to allow the thermocouple (provided for each burner) to heat up.
   This safety device shuts off the gas if the flame goes out accidentally (draughts, interruption of gas, liquids boiling over, etc.).

The device must not be operated for more than 15 sec. If the burner does not remain lit after this time, wait at least one minute before trying to light it again.
It may happen that the burner goes out when the knob is released. This means that the thermocouple has not heated up enough.
In this case, repeat the operations described above.

PRACTICAL ADVICE FOR USING THE BURNERS

For maximum burner efficiency, comply with the following rules:

- Use pots and pans of suitable size for each burner (see table opposite).
- Only use flat-bottomed pots and pans.
- Use the right amount of water for cooking foods and keep the lid on.
- Do not use pots and pans that protrude over the edge of the hob

Do not use:

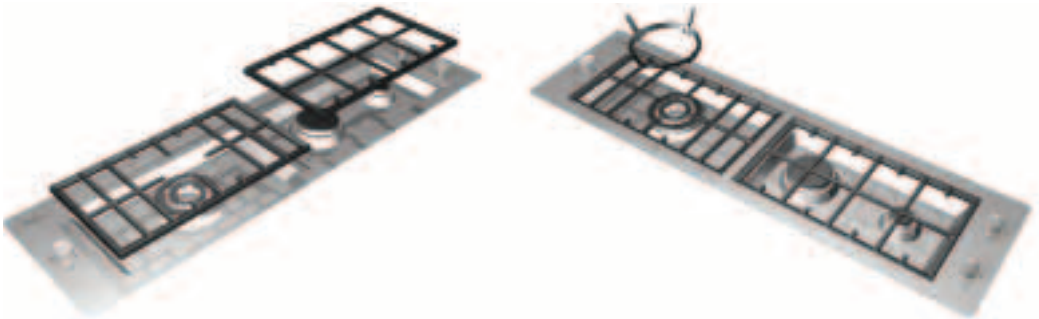
- Two burners at the same time with only one pot (e.g. fish kettle).

Important:
Do not place and/or drag the grids upside down on the hob as they could scratch it.

Burner	**Pot Ø**
4-crown	from 24 to 26 cm
semi-rapid	from 16 to 22 cm
auxiliary	8 to 14 cm

GRID POSITIONING

Position the grids and WOK pot adapter as shown in the following figures.

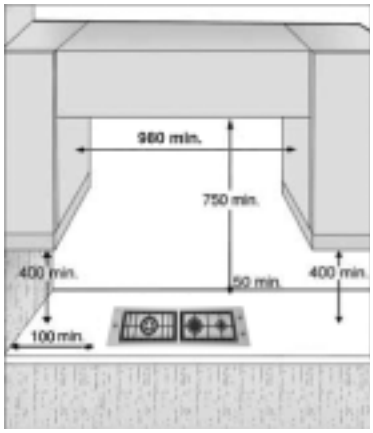


To avoid deterioration of the hob, it is provided with a raised grid for placing under pots wider than 26 cm.



DIMENSIONS AND DISTANCES TO BE RESPECTED (mm)

If a hood is installed above the hob, refer to the hood instructions for the correct distance.



INJECTOR TABLE

INJECTOR TABLE **CATEGORY: II2H3+ IT + UK**

Type of gas used	Type of burner	Injector marking	Nominal heating capacity [kW]	Nominal consumption	Reduced heating capacity [kW]	Gas pressure (mbar)		
						min.	nom.	max.
NATURAL GAS (Methane) G20	4-crown semi-rapid auxiliary	92 95 78	3.70 1.65 1.00	269 l/h 157 l/h 95 l/h	1.40 0.40 0.30	17	20	25
LIQUEFIED PETROLEUM GAS (Butane) G30	4-crown semi-rapid auxiliary	92 65 50	3.70 1.65 1.00	269 g/h 120 g/h 73 g/h	1.40 0.40 0.30	25	30	35
LIQUEFIED PETROLEUM GAS (Propane) G31	4-crown semi-rapid auxiliary	92 65 50	3.70 1.65 1.00	269 g/h 118 g/h 71 g/h	1.40 0.40 0.30	25	30	35

Type of gas used	Model configuration	Nominal heating capacity kW	Nominal total consumption	Air necessary (m) for combustion of 1 m^3 of gas
G20 20 mbar	3 burners	6.35	604 l/h	9.52
G30 30 mbar	3 burners	6.35	462 g/h	30.94
G31 30 mbar	3 burners	6.35	453 g/h	23.80

POWER SUPPLY: 230 V ~ 50 Hz

PRECAUTIONS AND GENERAL RECOMMENDATIONS

To ensure best use of your hob, please read these instructions carefully and keep them for future reference.

- These instructions are only valid for those countries whose destination abbreviations are given on the product sheet and on the hob.
- Keep the packing elements (plastic bags, polyurethane foam, etc.) out of the reach of children, as they are a potential source of danger.
- **Make sure the hob was not damaged during transport and remove any protective film from the appliance parts.**
- **This hob (Class 3) is designed only for domestic use for cooking food. Any other use (such as heating rooms) is considered improper and therefore dangerous.**
- **This appliance must not be used by persons (including children) with physical, sensorial or mental impairment, unless supervised or previously instructed in its use by those responsible for their safety.**
- **Make sure the installation and gas/electrical connections are carried out by a qualified technician in compliance with the current local regulations.**
- **This appliance must only be installed and used in well-ventilated rooms, in accordance with the current regulations. Read the instructions before installing and using this appliance.**
- **The gas setting and supply pressure are specified on the dataplate located under the hob. If another type of gas is to be used, refer to the section "Conversion to different types of gas".**

PROTECTING THE ENVIRONMENT

Packing
The packing material is entirely recyclable and is marked with the recycling symbol , identifying it as a type of material that must be sent to local waste disposal centres.

Product
This appliance is marked in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).
By ensuring that this appliance is properly scrapped, you can help prevent potentially harmful consequences for the environment and the health of people.

The symbol  on the product or accompanying documentation indicates that this product should not be treated as domestic waste but must be taken to a suitable centre for collection and recycling of electrical and electronic equipment. Disposal must be carried out in accordance with the local waste disposal regulations.
For further information on the treatment, recovery and recycling of this product, contact the competent local authority, the domestic waste collection service or the shop where you purchased the appliance.

Declaration of conformity CE
This cooking hob has been designed, constructed and marketed in conformity with the following:

- safety requirements of EEC "Gas" Directive 90/396.
- safety requirements of EEC "Low voltage" Directive 2006/95/EC (which replaces 73/23/EEC as amended).
- protection requirements of EEC "EMC" Directive 89/336.
- requirements of EEC Directive 93/68.

This cooking hob is suitable for contact with foodstuffs, and complies with Regulation (EC) no. 1935/2004.

Notes:

- Improper use of the grids could scratch the hob. Do not place or drag them on it in the zones not protected by rubbers.
- In case of prolonged use, it may be necessary to provide for additional ventilation (by opening a window or increasing the hood extraction speed).

Caution

- **Keep children away from the hob when in use and do not let them play with the knobs or any other part of the appliance.**
- **The protective rubber feet under the grids represent a choking hazard for young children if swallowed.**
- **After removing the grids, make sure all the rubbers are correctly fitted.**
- **After using the hob, always make sure the control knobs are turned off and close the main cock of the gas supply pipe or cylinder.**

INSTALLATION (FLUSH OR SEMI-FLUSH)

Technical information for the installer

Important: Given the weight of the product, two people are needed during installation.

- This product can be fitted in a 20 to 50 mm thick worktop.
- If an oven is not provided for under the hob, insert a separating panel of size at least equal to the opening in the worktop. This panel must be positioned not more than 150 mm from the upper surface of the worktop, and never less than 50 mm from the bottom of the hob.
- To install an oven under the hob, make sure it is manufactured by Whirlpool and equipped with a cooling device. **The manufacturer declines any liability if another brand of oven is installed.**

Before installation, make sure:

- The local gas supply (type and pressure) and hob settings are compatible (see the dataplate and injector table).
- The coverings of the cabinet or appliances adjacent to the hob are heat resistant in compliance with the local regulations.
- Fumes are discharged through special extractor hoods or wall and/or window-mounted electric fans.
- Natural air circulation is ensured through an adequate opening in the wall of at least 100 cm^2 useful section, which must be:
  - Permanent and in walls to the outside of the room;
  - Made in such a way that it cannot be obstructed from the inside or outside (even accidentally);
  - Protected by plastic grilles, metal mesh, etc., which do not reduce the above-mentioned useful area;
  - Located near the floor and positioned so as not to interfere with the operation of the fume exhaust devices.

GAS CONNECTION

The gas supply system must comply with the local regulations.

- The section "national regulations" gives the specific local regulations for the country of use.
- If no information concerning your country is given, please ask your installer for more details.
- The hob must be connected to the gas supply or gas cylinder by means of a rigid copper or steel pipe with fittings complying with the local regulations, or by means of a continuous-surface flexible stainless steel tube complying with the local regulations. The maximum permissible length of the flexible metal tube is 2 metres.
- Before connecting the tube to the elbow (**A**), fit the gasket (**B**) supplied, in compliance with **EN 549**.



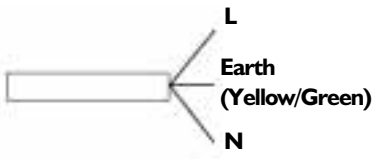
Important: If a flexible stainless steel tube is used, it must be installed in such a way that it cannot come into contact with any movable parts such as kitchen unit drawers or doors, passes through in a place free of hindrances, and its entire length can be inspected.

- After connection to the gas supply, check for leaks with soapy water.

ELECTRICAL CONNECTION

The electrical connections must comply with the local regulations.

- The data relevant to voltage and absorbed power is given on the dataplate.
- Earthing of the appliance is compulsory by law.
- When installing, provide for an omnipolar cutout switch with contact opening distance of at least 3 mm.
- If the power cable needs replacing, use one having the same characteristics as the original supplied standard (type H05V2V2-F T90°C or H05RRF). This operation must be performed by the After-Sales Service.
- Do not use extension leads.
- **The manufacturer declines any liability for possible damage or injury due to non-compliance with the above-mentioned rules.**



FIXING TO THE SUPPORT STRUCTURE - CONVENTIONAL FITTED MODEL (SEMI-FLUSH)

Important: The following operation must be carried out by a competent technician. Installation can be carried out on different materials: such as masonry, metal, solid wood and plastic laminated wood provided it is heat resistant (T 90°C).

Make an opening in the top, of the dimensions shown in fig. 1.

Carefully apply the insulating sealing strip (supplied) around the outside edge of the hob as shown in the figure below, pressing lightly to make it adhere (Fig. 2).

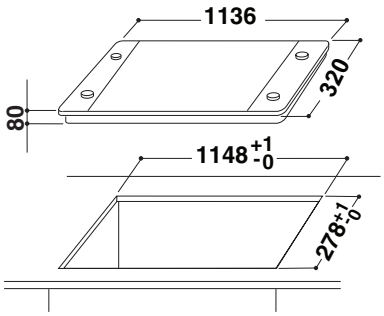


Fig. 1

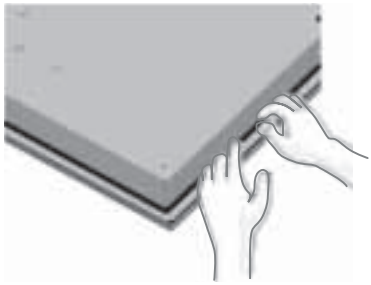


Fig. 2

Fix the hob with the special brackets supplied.
The supply includes 2 types of brackets:

- 8 of standard length (Service Code 4812 404 49874) for installation on kitchen tops thicker than 4 cm
- 8 longer than standard (Service Code 4812 404 49875) for installation on kitchen tops less than 4 cm thick

The brackets must be fixed with the special screws to the front (4) and the back (4) using the seats on the bottom of the hob (Fig. 3).

Important: The power cable must be long enough to allow the hob to be removed upwards.



Fig. 3

FIXING TO THE SUPPORT STRUCTURE - FLUSH-MOUNTING MODEL

Important: The following operation must be carried out by a competent technician. Installation can be carried out on different materials such as masonry, metal, solid wood and plastic laminated wood provided it is heat resistant (T 90°C).

Make an opening in the cabinet top, of the dimensions shown in fig. 1; to correctly install the hob a 2 mm deep milling must also be made in the top (Fig. 4).

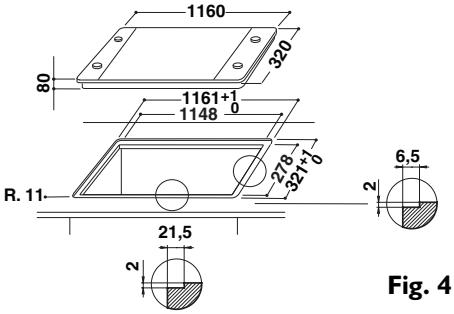


Fig. 4

Note: In case of laminated tops less than 2 mm thick, carry out the milling in the cabinet as shown in the diagram (detail).
Before positioning the hob, apply the adhesive sealing strip (supplied) on the entire bottom surface that will be in contact with the top (fig. 2).
Carry out these operations:

- Place the hob on the milling and, using the screws and brackets supplied, fix it to the support structure, ensuring that it is perfectly flat (fig. 3).
- Carefully trim the excess sealing strip (fig. 4). In case of installation on wood (especially chipboard), if there are small spaces between the milling and the edge of the hob, fill with minimum amounts of silicone. The bottom part of the casing must be entirely accessible after installation.

Important:

- Tighten (lightly by hand) the brackets fixing the hob to the cabinet.
- If the cabinet worktop is in wood or similar, protect the edge of the milling with a primer before closing with the sealing strip.

Fix the hob with the special brackets supplied.
The supply includes 2 types of brackets:

- 8 of standard length (Service Code 4812 404 49874) for installation on kitchen tops thicker than 4 cm
- 8 longer than standard (Service Code 4812 404 49875) for installation on kitchen tops less than 4 cm thick

The brackets must be fixed with the special screws to the front (4) and the back (4) using the seats on the bottom of the hob (Fig. 3).

Important: The power cable must be long enough to allow the hob to be removed upwards.



Fig. 5



Fig. 6



Fig. 7

CONVERSION TO DIFFERENT TYPES OF GAS

If a different type of gas to that specified on the dataplate and on the orange sticker on the back of the hob is used, the injectors must be replaced, and in case of the Wok burner the primary air must be adjusted (see injector table).
The orange sticker must be removed and kept with the instruction booklet.

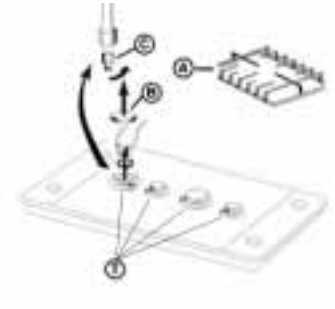
Use pressure regulators suitable for the gas pressure indicated in the Product Sheet.

- The injectors must be changed by the After-Sales Service or a qualified technician.
- Injectors not supplied with the appliance must be ordered from After-Sales Service.
- Adjust the cock minimum settings.

Note: With liquefied petroleum gas (G30/G31), the minimum adjustment screw (by-pass) must be fully screwed down.
In case of gradual difficulty in turning the knobs, contact the authorised Assistance Centre which will replace the cock if found to be faulty.

REPLACING INJECTORS

Note: For the type refer to the product sheet.



Conventional burners (T)

1. Remove the grid **(A)**;
2. Remove the burner bodies **(B)**;
3. Unscrew the injector **(C)** with a 7 mm socket wrench;
4. Replace the injector with one suitable for the new type of gas.

Note: Before installing the hob, remember to apply the gas setting label supplied with the replacement injectors in such a way that it covers the previous information.

COCK MINIMUM SETTING ADJUSTMENT

Adjustment must be made with the cock in min. position (small flame) .
The primary air of the burners does not need to be adjusted.
To ensure correct adjustment of the minimum setting, remove the knob and adjust the screw on the cock as follows:

1. tighten the screw to reduce the height of the flame (-);
2. undo the screw to increase the height of the flame (+);
3. with the burners lit, turn the knobs from max. to min. to check flame stability.

After adjusting, restore the seals with sealing wax or equivalent material.



CLEANING AND MAINTENANCE

Before any cleaning and/or maintenance operation, disconnect the hob from power supply and wait until it is cold.

Important: Never use steam cleaners.

To keep the hob in perfect condition, remove any food residuals and clean it after every use.

Hob cleaning:

- The stainless steel surface may become stained in case of prolonged contact with very hard water or aggressive detergents. It is advisable to immediately wipe any spills (water, sauce, coffee, etc.). Clean with lukewarm water and neutral detergent, rinse and dry thoroughly with a soft cloth or shammy leather or specific cloth for cleaning stainless steel surfaces. Remove stubborn grime with specific cleaners for steel, normally available on the market.
- Do not use abrasive or corrosive products, chlorine-based products or scouring pads.
- Do not use steam cleaners.
- Do not use flammable products.
- Do not leave acid or alkaline substances, such as vinegar, mustard, salt, sugar or lemon juice on the hob.

Note: Continuous use of the hob could cause the original colour to change at the burners, due to the high temperature of the flame. This does not affect hob operation or its performance.

CARE AND CLEANING OF HOB COMPONENTS

The grids, burner caps and burners can be removed to facilitate cleaning.

1. Wash them by hand with hot water and neutral detergent, making sure to remove any encrustations and checking that the burner openings are not clogged.
2. Rinse and dry thoroughly.
3. Correctly refit burners and burner caps.
4. When refitting the grids, make sure the potstand zone is aligned with the burner.

Note: For models equipped with electric igniters and safety thermocouples, the end part requires thorough cleaning in order to ensure correct operation. Check frequently and, if necessary, clean them with a damp cloth. Any dry residuals can be removed with a toothpick or needle.

To avoid damaging the electric ignition, do not use it when the burners are not fitted.

TROUBLESHOOTING GUIDE

It may happen that the hob does not work or works poorly. Before calling the After-Sales Service, refer to this quick guide.

The burner fails to ignite or the flame is uneven. make sure:

1. the gas and power supplies are not shut off and, in particular, that the gas cock ahead of the hob is open.
2. the gas cylinder (liquid gas) is not empty.
3. the gas openings of the burner are not obstructed.
4. the end part of the igniter is not dirty.
5. all the burner parts are correctly positioned.

The flame does not stay lit. make sure:

1. the knob has been pressed down long enough to activate the safety device during burner lighting.
2. the burner openings are not obstructed near the thermocouple.
3. the end part of the thermocouple is not dirty.
4. the minimum setting is correct (see relevant section).

The pots/pans are unstable. make sure:

1. the bottom of the pot or pan is perfectly flat.
2. the pot or pan is centered on the burner.
3. the grids are correctly positioned.

AFTER-SALES SERVICE

Before contacting After-Sales Service

See if you can eliminate the problem on your own by referring to the "Troubleshooting guide".

1. Turn the hob off and on again to check if the problem has been eliminated.

If the fault persists after the above checks, contact the Whirlpool After-Sales Service. Always specify:

- a brief description of the fault;
- the exact type and model of hob;
- the Service number (the number after the word Service on the dataplate) located under the hob. The Service number is also given in the warranty booklet;
- your full address;
- your telephone number.



Note: Failure to comply with these instructions may seriously compromise the safety and quality of the cooking hob.