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EN

IMPORTANT SAFETY INSTRUCTIONS

WARNING: If the information in these instruction 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 or liquids 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 switches.
- Do not use any telephones 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 supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service company or gas supplier.



Important Safety Instructions



WARNING - Never operate the Top Surface Cooking Section of this Appliance Unattended:

- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury or death.
- If a fire should occur, keep away from the appliance and immediately call your fire department.

DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.



READ AND SAVE THESE INSTRUCTIONS - Your safety and the safety of others are very important.

We have provided many important safety messages throughout this manual and on the appliance.

Read all the instructions before using the appliance and always obey all safety messages.



RECOGNIZE SAFETY INFORMATION

This is a safety alert symbol. This symbol alerts you to potential hazards that can result in severe personal injury or loss of life.

UNDERSTAND SIGNAL WORDS

A signal word - DANGER, WARNING or CAUTION - is used with the safety alert symbol. DANGER denotes the most serious hazards. It means you could lose your life or be seriously injured if you do not immediately follow the instructions. WARNING means you could lose your life or be seriously injured if the instructions are not followed. CAUTION indicates a potentially hazardous situation which, if not avoided, could result in minor to moderate injury.

Important Safety Instructions



EN

WARNING



- This appliance is intended for use in the home only.
- Use this appliance only for its intended purpose. The manufacturer cannot be held liable for damage caused by improper use of this appliance.
- This appliance complies with current safety regulations. Improper use of this appliance can result in personal injury and material damage.
- Read all the instructions before installing or using the appliance for the first time.
- Keep these operating instructions in a safe place and pass them on to any future user.

The safety messages will inform you of potential hazards, on how to avoid the risk of injury and what can occur if the instructions are not followed.

IMPORTANT: Observe all codes and ordinances in force.



NOTE: This appliance is manufactured for use with natural gas. To convert the appliance to LP/Propane gas, see the instructions in the Gas Conversion Kit provided in the literature package. The proper gas supply connection must be available. See "Gas supply requirements".

WARNING: For your safety, the instructions contained in this manual must be followed to minimize the risk of fire or explosion and to prevent property damage, personal injury or loss of life.



NOTE: This appliance is NOT designed for installation in manufactured (mobile) homes or in recreational vehicles (RVs).
DO NOT install this appliance outdoors.



Important Safety Instructions

- **IMPORTANT:** Save these instructions for the local electrical inspector's use.
- **INSTALLER:** Leave these instructions with the unit for the owner.
- **OWNER:** Please retain these instructions for future reference.
- **WARNING:** When properly cared for, your new appliance has been designed to be safe and reliable. Read all instructions carefully before use. These precautions will reduce the risk of burns, electric shock, fire and injury to persons. When using kitchen appliances, basic safety precautions must be followed including those in the following pages.
- Proper installation is your responsibility. Make sure your appliance is properly installed and grounded by a qualified installer.
- Do not store or use gasoline or other flammable vapors, liquids or materials near this or any other appliance.
- **WARNING:** NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating the appliance.
- **WEAR PROPER APPAREL:** loose-fitting or hanging garments should never be worn while using the appliance.
- **FLAMMABLE MATERIALS SHOULD NEVER BE STORED ON OR NEAR THE SURFACE BURNERS.**
- Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door, warming drawer, or storage drawer. This can damage the appliance, and the unit may tip over, potentially causing severe injury.

Fire safety

- Save these instructions.
- Set the burner control so that the flame does not extend beyond the bottom of the pan.
- Do not allow aluminum foil, plastic, paper or cloth to come in contact with a hot surface element, burner or grate. Do not allow pans to boil dry.
- If the cooktop is near a window, forced air vent or fan, be certain that flammable materials such as window coverings do not blow over or near the burners or elements. They could catch on fire.
- Always have a working smoke detector near the kitchen. Never leave the cooktop unattended when in use. Boilovers cause smoking and greasy spillovers may ignite.



WARNING

TO REDUCE RISK OF A GREASE FIRE

- Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.
- Always turn hood ON when cooking at high heat or when flambéing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambé).
- Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.
- Use proper pan size. Always use cookware appropriate for the size of the surface element.

Important Safety Instructions



- **GREASE IS FLAMMABLE:** Allow hot grease to cool before attempting to handle it. Do not allow deposits of grease to accumulate.
- **DO NOT USE WATER ON GREASE FIRES:** Turn the appliance off and smother the fire with baking soda or use a dry chemical or a foam-type extinguisher.
- In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames.
- Smother flames from food fires other than grease fires with baking soda. Never use water on cooking fires.
- Take care that drafts like those from fans or forced air vents do not push the flames so that they extend beyond the edges of the pan.
- Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the appliance.
- **USE ONLY DRY POTHOLDERS:** Moist or damp potholders on hot surfaces may cause burns from steam. Do not allow potholders to touch hot surface burners. Do not use towels or other bulky cloth in place of potholders.
- Never allow garments, potholders or other flammable materials to come into direct or indirect contact with burners until they have completely cooled.
- **DO NOT TOUCH SURFACE BURNERS OR THE INSIDE OF THE APPLIANCE:** During and after use, do not touch areas near burners until they have had sufficient time to cool. Do not allow garments or any flammable material to come into contact with hot surfaces. If personal clothing or hair catches on fire, drop and roll immediately to extinguish

the flames.

- Do not leave the packing materials around the home. Sort the various items of waste and take them to the nearest specialized waste collection facility.



WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A GREASE FIRE, OBSERVE THE FOLLOWING:

- **SMOTHER FLAMES** with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. **BE CAREFUL TO PREVENT BURNS.** If the flames do not go out immediately, **EVACUATE AND CALL THE FIRE DEPARTMENT.**
- **NEVER PICK UP A FLAMING PAN** – You may be burned.
- **DO NOT USE WATER**, including wet dishcloths or towels – a violent steam explosion will result.
- Use an extinguisher **ONLY** if: 1. You know you have a Class ABC extinguisher, and you already know how to operate it. 2. The fire is small and contained in the area where is started. 3. The Fire Dept. is being called. 4. You can fight the fire with your back to an exit.
- Whenever possible, do not operate the ventilation system during a cooktop fire. However, do not reach through fire to turn it off.
- Do not obstruct the vents or openings for air intake.



Important Safety Instructions

Gas safety

- To prevent carbon monoxide build-up, do not block appliance air vents.
- Have the installer show you where the gas shut-off valve is located.
- For proper burner performance, keep igniters clean and dry.
- If a burner goes out and gas escapes, open windows and doors. Wait until gas dissipates before using the appliance.
- **IMPORTANT SAFETY NOTICE:** Burning gas cooking fuel generates some by-products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. To minimize exposure to these substances, always operate this unit according to the instructions contained in this booklet and provide good ventilation.
- **WARNING:** All igniters spark when any single burner is turned on. Do not touch any of the burners when the cooktop is in use.
- If you smell gas, your installer has not done a proper job of checking for leaks. If the connections are not perfectly tight, you can have a small leak and, therefore, a faint smell.
- Finding a gas leak is not a “do-it-yourself” procedure. Some leaks can only be found with the burner control in the ON position and this must be done by a qualified service technician.
- **WARNING:** To prevent flare-ups all grates must be properly positioned on the cooktop whenever the cooktop is in use. Each of the feet must be placed into the corresponding dimples in the cooktop. Do not use a grate if the rubber

feet are missing or damaged.

- Keep the igniter ports clean for proper lighting performance of the burners. It is necessary to clean these when there is a boilover or when the burner does not light even though the electronic igniters click.
- **WARNING:** To prevent flare-ups do not use the cooktop without all burner caps and all burner grates properly positioned.
- **WARNING:** Do not clean or touch any of the burners when an extra low burner (if equipped) is in use. When the extra low burner automatically reignites the ignitor at the burner will spark.
- **WARNING:** Use this appliance only for its intended use as described in this manual. NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating the appliance. Never use the appliance for storage.

Burn prevention

- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS** - Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing, potholders, or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the cooktop and areas facing the cooktop.
- Do not heat or warm unopened food containers. Build-up of pressure may cause the container to burst and cause injury.

Important Safety Instructions



- Use high heat settings on the cooktop only when necessary. To avoid bubbling and splattering, heat oil slowly, on no more than a low-medium setting. Hot oil is capable of causing extreme burns and injury.
- Never move a pan of hot oil, especially a deep fat fryer. Wait until it is cool.
- Secure all loose garments, etc., before beginning. Tie long hair so that it does not hang loose, and do not wear loose fitting clothing or hanging garments, such as ties, scarves, jewelry, or dangling sleeves.
- Do not place any objects on the projecting control panel in front of the burners. The area becomes very hot during cooking.

Child safety

- **DO NOT LEAVE CHILDREN UNATTENDED:** Children should not be left alone or unattended in the area where the appliance is being used. Never allow children to sit or stand on any part of the appliance.
- **CAUTION** - Items of interest to children should not be stored in an appliance, in cabinets above an appliance or on the backguard. Children climbing on an appliance to reach items could be seriously injured.
- Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.

- When children become old enough to use the appliance, it is the responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.

Cleaning safety

- **IMPORTANT SAFETY NOTICE:** The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances. The burning of gas cooking fuel can generate some by-products which are on the list. To minimize exposure to these substances, always operate this unit according to the instructions contained in this booklet and provide good ventilation.
- **WARNING:** Burning gas cooking fuel may create small amounts of carbon monoxide, benzene and formaldehyde. To minimize exposure to these substances, the burners should be adjusted by a certified installer or agency to ensure proper combustion. Ensure proper ventilation with an open window or use a ventilation fan or hood when cooking with gas. Always operate the appliance according to the instructions in this manual.
- After a spill or boilover, turn off the burner and allow the cooktop to cool. Clean around the burner and burner ports. After cleaning, check for proper operation.



Important Safety Instructions

- Do not clean the appliance while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. Wet clothes and sponges can cause burns from steam.
- This appliance must be properly installed and grounded by a qualified technician. Connect only to properly grounded outlet. Refer to Installation Instructions for details.

Cookware safety

- Hold the handle of the pan when stirring or turning food. This helps prevent spills and movement of the pan.
- Use Proper Pan Size. The use of undersized cookware will expose a portion of the heating element or burner to direct contact and may result in ignition of clothing.
- Select cookware having flat bottoms large enough to cover the surface heating unit.
- This appliance is equipped with one or more surface units of different sizes. Proper relationship of cookware to heating element or burner will also improve efficiency.
- Always position handles of utensils inward so they do not extend over adjacent work areas, burners, or the edge of the cooktop. This reduces the risk of fires, spills and burns.
- Adjust burner flame size so that it does not extend beyond the edge of the cookware. Proper relationship of cookware to burner flame reduces safety risks.
- This appliance is intended for normal family household use only. It is not approved for outdoor use. If you have any questions, contact the manufacturer.
- Do not store or use corrosive chemicals, vapors, flammables or nonfood products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.
- This appliance is not intended for operation with an external time switch or external remote control.
- Do not operate this appliance if it is not working properly, or if it has been damaged. Contact an authorized service provider.
- Do not repair or replace any part of the appliance unless specifically recommended in this manual. Refer all servicing to a factory authorized service provider.
- To avoid electrical shock hazard, before servicing the appliance, switch power off at the service panel and lock the panel to prevent the power from being switched on accidentally.

Proper installation and Maintenance

- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- **WARNING:** Failure to operate knobs properly may result in personal injury and damage to the appliance.

Important Safety Instructions



- It is the customer's responsibility:

1 To contact a qualified electrician.

2. To ensure that the electrical system is adequate and in compliance with the National Electrical Code ANSI / NFPA 70 Electrical Code – latest edition – Or the CANADIAN ELECTRICAL CODE, C22.1 – 1982 and C22.2 No. 01982 – or latest edition – and all local codes and ordinances.

- Always check that the controls are in the "zero" (off) position when the appliance is not in use.
- Use only pots or pans with a perfectly smooth, flat bottom on the appliance surface burners. **NEVER USE THE APPLIANCE AS A WORK SURFACE.**
- Do not attempt to repair or replace any part of this appliance unless specifically recommended in this manual. All other servicing should be done by a qualified technician.
- Never use any part of the appliance for storage. Flammable materials can ignite and plastic items may melt or burst into flame.
- Do not hang articles on any part of the appliance or place anything against it. Some fabrics are extremely flammable and could ignite.
- Never leave the appliance unattended when using high heat settings. Boilover can cause smoke and spattered grease can ignite.

- Not all types of glass, thermally resistant glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for appliance use. This type of cookware can break with sudden temperature changes. Use only on low or medium heat settings in accordance with the instructions supplied by the manufacturer.
- **DO NOT HEAT UNOPENED FOOD CONTAINERS:** A buildup of pressure can cause the containers to burst.
- **DO NOT USE FLAMMABLE PRODUCTS TO CLEAN THE APPLIANCE.**
- Be sure all the surface burner controls are turned off and that the appliance is cool before using any type of cleaning product. The chemical elements in these products could, in the presence of heat, ignite or cause metal parts to corrode.
- If the cooktop is near a window, forced air vent or fan, be certain that flammable materials such as window coverings do not blow over or near the burners or elements. They could catch on fire.
- **ONLY QUALIFIED SERVICE PERSONNEL SHOULD PERFORM REPAIRS.** Service personnel must disconnect the power supply before servicing this unit.
- Maximum burner flame size should be adjusted so it does not extend beyond the bottom of the pan.
- Remove all packing materials and temporary labels from the appliance.
- The Model and Serial numbers are on the appliance ID plate. The ID Plates are visibly located on the back of the appliance. **THE ID PLATE MUST NOT BE REMOVED.**



Important Safety Instructions

State of California Proposition 65 Warning



WARNING

This product can expose you to chemicals including vinyl chloride, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

How to read the user manual

This user manual uses the following reading conventions:

1. Use instruction sequence.

- Single use instruction.

Instructions



General information on this user manual, on safety and final disposal.

Description



Description of the appliance and its accessories.

Use



Information on the use of the appliance and its accessories, cooking advice.

Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.



Safety instructions



Information



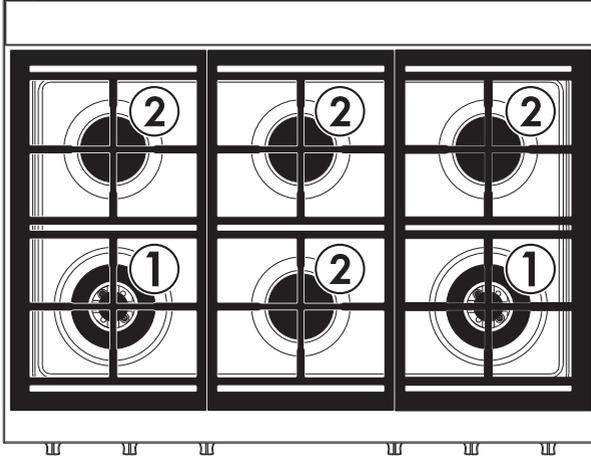
Advice

SAVE THESE INSTRUCTIONS

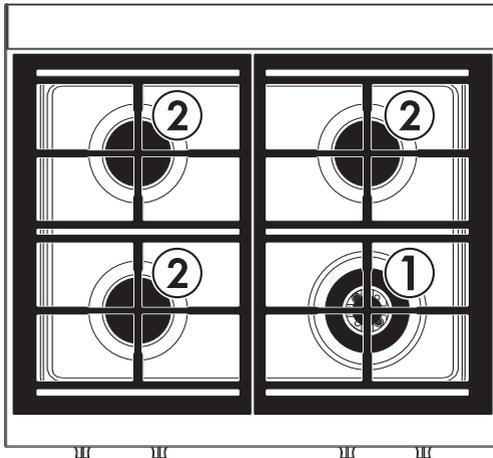


1 Description

1.1 General Description



36" models



30" models

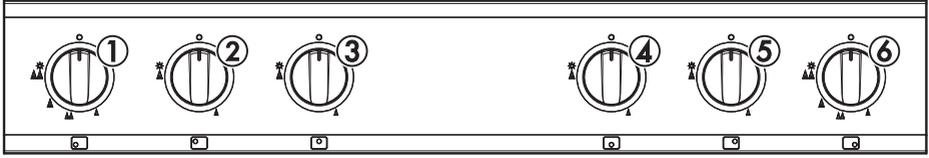
1 = Dual Flame burner

2 = Rapid burner

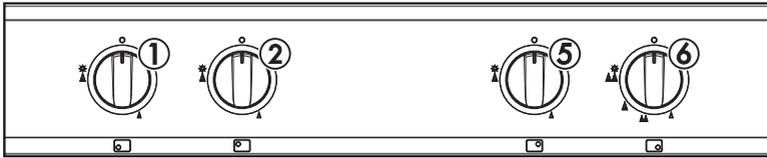


Description

1.2 Control panel



36" models



30" models

- 1 Front left burner knob 
- 2 Rear left burner knob 
- 3 Rear central burner knob 
- 4 Front central burner knob 
- 5 Rear right burner knob 
- 6 Front right burner knob 



2 Use

2.1 Instructions



High temperature Danger of burns

- Make sure that the flame-spreader crowns are correctly positioned in their seats with their respective burner caps.
- Oils and fats could catch fire if overheated. Be very careful.
- Do not leave the appliance unattended during cooking operations where fats or oils could be released.
- Do not spray any spray product near the appliance.
- Do not touch the appliance's burners when it is running. Leave them to cool before cleaning.
- Keep children under the age of 8 away from the appliance when it is in use.



Improper use Risk of damage to surfaces

- Do not use aluminium foil to cover the burners or hob body.
- Make sure that the flame-spreader crowns are correctly positioned in their seats with their respective burner caps.
- Cooking vessels or griddle plates should be placed inside the perimeter of the hob.
- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.

A gas leak can cause an explosion.

If you smell gas or there are faults in the gas system:

- Immediately turn off the gas supply or close the valve on the gas cylinder.
- Extinguish all naked flames and cigarettes.
- Do not turn on power switches or appliances and do not remove plugs from power sockets. Do not use phones or mobile phones inside the building.
- Open the window in order to ventilate the room.
- Call customer assistance services or your gas supplier.

Malfunctions

Any of the following indicate a malfunction and you should contact a service center.

- Yellowing of the burner plate.
- Damage to kitchen utensils.
- The burners do not ignite properly.
- It is difficult to keep the burners lit.
- The burners go out when the appliance is in use.
- It is difficult to turn the gas valves.

If the appliance does not work properly, contact your local Authorized Service Centre.

First use

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the appliance body.



Use

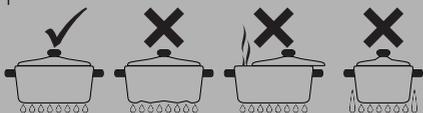
- Remove and wash all the appliance accessories (see 3 Cleaning and maintenance).

2.2 Using the cooktop



WARNING FIRE HAZARD

- For your safety: do not allow the burner flame to extend beyond the edge of the pan.



- Turn off all controls when the appliance is not in use.

All the appliance's control and monitoring devices are located together on the front panel. The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it counter-clockwise to the maximum flame symbol, until the burner lights. If the burner does not light in the first 15 seconds, turn the knob to  and wait 5 minutes before trying again. After lighting, keep the knob pressed in for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: in this case, the thermocouple has not heated up sufficiently.

Wait a few moments and repeat the operation. Keep the knob pressed in longer.

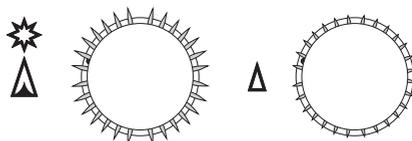


In case of an accidental turning off, a safety device will be tripped, cutting off the gas supply, even if the gas tap is open. Return the knob to  and wait at least 5 minutes before lighting it again.

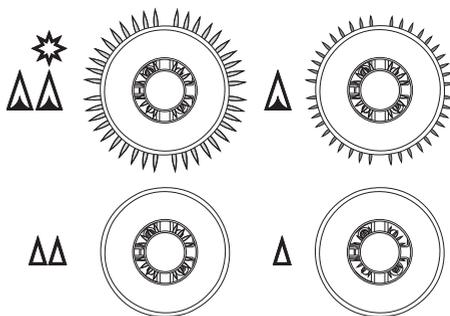
Setting flame size

A minimum and maximum flame size can be set for each burner.

Rapid burner



Dual Flame burner



When the outer ring is lit, regardless of the size of the flame, the inner ring is also lit. It is not possible to switch on the outer ring without the inner one.



Simmer function

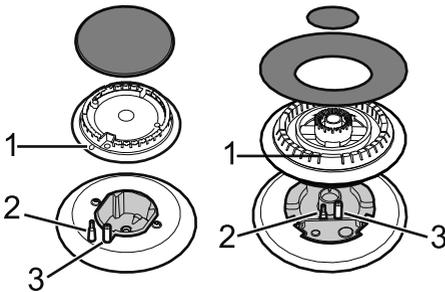
i This function is extremely useful for melting food like butter, chocolate or similar and for simmering small quantities of food.

1. Switch on the Dual Flame burner internal ring.
2. Set the flame to the minimum.

 If the external cup switches on at full power, set half power at least for the internal cup.

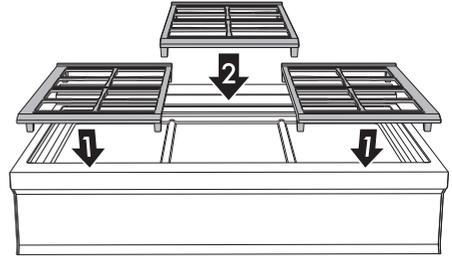
Correct positioning of the flame-spreader crowns and burner caps

Before lighting the hob burners, make sure that the flame-spreader crowns are correctly positioned in their seats with their respective burner caps. Make sure that the holes **1** of the flame-spreader crowns are aligned with the thermocouples **2** and igniters **3**.



Correct positioning of the grates

For 36" models first position the right and left side grates **(1)** and then the central one **(2)**. For 30" models the positioning order is not relevant.



Practical tips for using the hob

For better burner efficiency and to minimize gas consumption, use pans with lids and of suitable size for the burner, so that the flames do not reach up the sides of the pan. Once the contents come to the boil, turn down the flame far enough to ensure that the liquid does not boil over.



Recommended cookware diameters:

- **Rapid burner:** 18 - 26 cm.
- **Dual Flame burner:** 18 - 28 cm.

In case of power failure

In the event of a power failure, the burners may be lit with a match. Press the control knob for the selected burner and turn it counterclockwise to the highest power setting. Carefully hold a lit lighter or match against the burner.



Cookware

Ideally, cookware should have a flat bottom, straight sides, a tight-fitting lid and medium-to-heavy thickness.

Rough cookware finishes may scratch the appliance. Aluminum and copper may be used in cookware as a core material or base. However, when used as a base they can leave permanent marks on the appliance or grates.

Cookware properties are a factor in how quickly and evenly heat is distributed, which affects cooking results. A non-stick finish has the same characteristics as its base material. For example, a non-stick finish on aluminum cookware will take on the properties of aluminum.

Refer to the following chart as a guide to the physical properties of cookware.

Aluminum

- Heats quickly and evenly.
- Suitable for all types of cooking.
- Medium or heavy thickness is best for most cooking tasks.

Cast iron

- Heats slowly and evenly.
- Good for browning and frying.
- Maintains heat for slow cooking.

Ceramic or glass-ceramic

- Follow the manufacturer's instructions.
- Heats slowly but unevenly.
- Best results with low to medium heat settings.

Copper

- Heats very quickly and evenly.

Earthenware

- Follow the manufacturer's instructions.
- Use low heat settings.

Porcelain enameled steel or cast iron

- See stainless steel or cast iron.

Stainless steel

- Heats quickly but unevenly.
- Stainless steel cookware with aluminum or copper as a core material or bottom provides even heating.



3 Cleaning and maintenance

3.1 Instructions



WARNING

ELECTRICAL SHOCK HAZARD

- Before servicing, disconnect the appliance from the power supply.



Improper use

Risk of damage to surfaces

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not wash the removable components such as the hob pan stands, flame spreaders and burner caps in a dishwasher.
- Keeping appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Not obstructing the flow of combustion and ventilation air.

Recommendations



We recommend the use of cleaning products distributed by the manufacturer.

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

Ordinary daily cleaning

Always use only specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfiber cloth.

Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surfaces. Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfiber cloth.

Cooktop grates

Remove the grates and clean them with lukewarm water and non-abrasive detergent. Make sure to remove any encrustations. Dry them thoroughly and return them to the cooktop.

3.2 Cleaning the hob

1. Pour some non-abrasive detergent on a damp cloth and wipe the surfaces.
2. Rinse thoroughly.
3. Dry with a soft cloth or a microfiber cloth.

Cleaning cooktop grates, flame-spreader crowns and burner caps

1. Remove the components from the hob.
2. Clean with lukewarm water and non-abrasive detergent. Make sure to remove any encrustations.



Cleaning and Maintenance

3. Dry thoroughly with a soft cloth or a microfiber cloth.
4. Replace the components on the hob.

i

Continuous contact between the grates and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.

Flame spreaders and burner caps

For easier cleaning, the flame spreaders and the burner caps can be removed. Wash them in hot water and non-abrasive detergent. Carefully remove any encrustation, then wait until they are perfectly dry. Refit the flame spreaders making sure that they are correctly positioned in their housings with their respective burner caps.

Visually checking pilot(s) and burner flames.



Cleaning the igniters and thermocouples

- If necessary, clean the igniters and thermocouples with a damp cloth.
- If there is any dry residue, remove it with a toothpick or needle.

