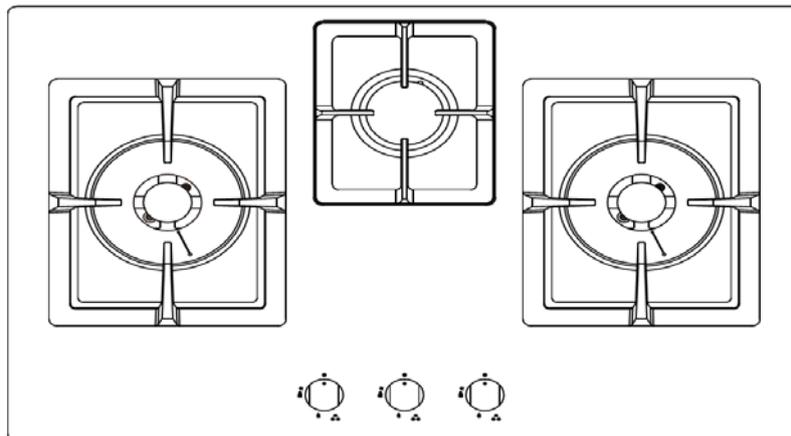




## INSTRUCTION FOR USE

70 cm 3 burner, gas hob

AKC7330C/BLS-BT



# For your safety

These instructions have been drawn up for your safety and that of others. You are therefore requested to read them carefully before installing and using the appliance. Keep this instruction manual for future reference as necessary. If the appliance is sold or moved, make sure that the manual is handed over to the new user.

## Installation

- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of appliance are compatible.
- The adjustment conditions for this appliance are stated on the label (or data plate) . This appliance is not connected to a combustion products evacuation device. It shall be installed or connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
- For an appliance that is likely to operate with several gases, these instructions shall also state the operations and adjustments to be carried out when converting from one gas to another. It should give, for each of the interchangeable injectors and calibrated orifices, the markings for each gas and pressures that may be used.
- Installation of the appliance and its connection to the electrical mains must only be carried out by QUALIFIED PERSONEL. Before doing any servicing, it is important to check that the appliance is DISCONNECTED from the electrical mails.
- It is risky to modify or attempt to modify the characteristics of this product.
- After removing the appliance from the packaging, make sure that it is not damaged and that the electrical lead is in perfect condition. Otherwise, contact your dealer before putting the appliance into operation.
- The Manufacturer declines all responsibility in case of failure to comply with the accident prevention regulations.
- Make sure that air circulates freely around the appliance. Poor ventilation creates a shortage of oxygen
- Use of a gas cooking appliance produces heat and moisture in the room in which it is installed. Ensure that the room is well ventilated by keeping the air intakes open and in good working order or by installing an extractor hood with discharge pipe.
- If the appliance is used intensively for a long time the effectiveness of the ventilation will have to be increased, for example by opening a window or increasing the power of any electric extractor fan.

## During use

- This product is designed to cook food inside ordinary homes and for non-professional purposes. It should not be used for any other purpose.
  - After using the appliance, make sure that all controls are in “CLOSED” or “OFF” position.
  - If you use an electrical socket close to this appliance, take care that the cables of the appliances you are using are far away from the hot parts of this appliance.
  - Never leave plastic, oil or any other flammable material around the hob when cooking.
  - If the Hob fails to light at the first time, then you should wait for 1 minute before you try again.
- Do not press the control knob for more than 15 seconds. If after 15 seconds, the burner does not ignite, release the control knob and open the door or wait for at least 1 minute before making a new ignition attempt.
- If the burner flame accidentally goes out, turn the control knob to the off position. Do not attempt to re-ignite immediately. WAIT for at least 1 minute before making an attempt to ignite the burner again

## Children's safety

- This appliance must only be used by adults. Make sure that children do not touch the controls or play with the appliance.
- The exposed parts of this appliance heat up during cooking and remain hot for some time even after it is switched off. Keep children well away until the appliance has cooled down.

## Environmental protection advice

- All the materials used are environmentally compatible and recyclable. Please make your contribution to conserving the environment by using the separate waste collection channels available.

## Decommissioned appliances

- Appliances which are no longer used or usable are not worthless waste. Through environment-friendly disposal, a number of materials used in the production of your appliance can be recovered.
- Find out about the current disposal options from your specialist dealer, or your local authority.
- Before scrapping the appliances, cut the power supply lead and make it unusable.

## Contents

<b>For your safety .....</b>	<b>2</b>
Installation.....	2
During use.....	3
Children's safety .....	3
Environmental protection advice .....	3
Decommissioned appliances .....	3
<b>Technical Data .....</b>	<b>5</b>
<b>Instructions for the installation technician .....</b>	<b>6</b>
Installation premises .....	6
Discharge of flue gases .....	6
Connection to the gas supply .....	7
Connection .....	7
<b>Building into fitted kitchen units.....</b>	<b>8</b>
Insertion and fixing .....	8
On base cabinet with door.....	9
On base cabinet with oven .....	9
<b>Instructions for use .....</b>	<b>10</b>
The hob control knobs.....	10
Dual triple flame version.....	10
Lighting the burners .....	11
<b>For correct use of the hob .....</b>	<b>11</b>
<b>Cleaning and maintenance.....</b>	<b>12</b>
General cleaning .....	12
Hob.....	12
Ignition plug.....	12
Routine maintenance.....	13
Warranty conditions .....	13

# Guide to reading the instructions

The following symbols will help you  
When reading the instructions:



Safety information



“Step by step” instructions



Suggestions and Advice



Information concerning environmental protection

## Technical Data

BURNER TYPE	MAX OUTPUT	MIN OUTPUT	Town Gas 10mbar		LPG 30mbar	
	KW	KW	Nozzle (mm)	Cons M <sup>3</sup> /h	Nozzle (mm)	Cons g/h
Medium Semi-rapid Burner	1.75	0.65	1.80	0.397	0.65	127
Triple flame burner	3.80	1.9	3.50	0.862	0.98	277

Gas intake connection      G1/2"

Electricity supply              DC1.5Vac

# Instructions for the installation technician

 CAUTION: This appliance must only be installed and used in rooms with permanent ventilation to local standards.

Installation of the appliance and its connection to the electrical mains must only be carried out by QUALIFIED PERSONEL.

Before doing any servicing, it is important to check that the appliance is DISCONNECTED from the electrical mains. The Manufacturer declines all responsibility for any damage arising from installation in breach of the regulations in force or from failure to comply with the accident prevention regulations.

## Installation premises

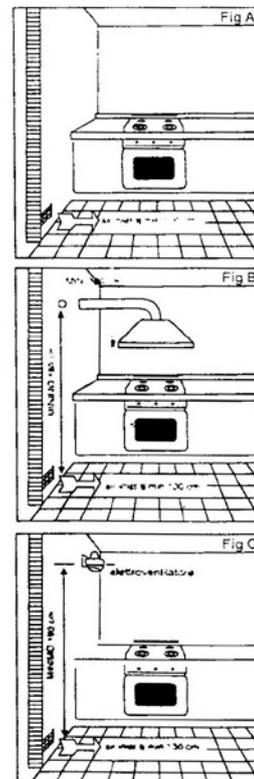
For proper operation of a gas appliance, the air necessary for the combustion of the gas must be able to flow into the room naturally. The air must flow into the room directly through openings in the outside walls. These openings must have an unobstructed cross-section not less than  $2\text{m}^3/\text{h}$  for each kw of power (see total power in kw on the appliance nameplate).

This opening must be constructed so that it will not be obstructed from inside or outside, or constructed close to the floor. The opening is recommended to be on the side opposite to that on which the flue gases are discharged. If it is not feasible to provide these openings in the room where the appliance is installed, the necessary air may be taken from an adjacent room, provided that:

- this room is not a bedroom or a hazardous environment;
- this room has ventilation;
- the ventilation between the room where the appliance is installed and the adjacent room has openings.

## Discharge of flue gases

Gas cooking appliances must discharge their flue gases through hoods connected directly to flues or the outdoors. If it is not possible to install the hood (fig. B) an electric fan must be installed on the outside wall or the window of the room, provided it is possible for the ventilation opening to be increased in proportion to the delivery rate of the fan (fig. C). For a kitchen, the delivery rate of this electric fan must guarantee an hourly air exchange of 3-5 times its volume. In both instances, the use of flues already used by other appliances to discharge the flue gases is forbidden.

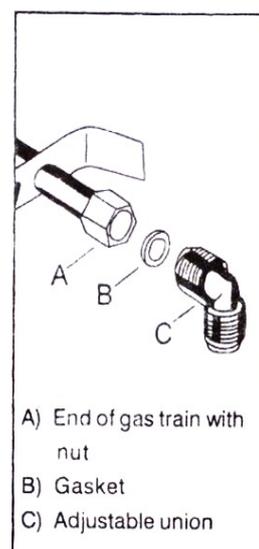


## Connection to the gas supply

The gas connection must be made in accordance with the local standards. When installing, fit a safety tap at the end of the pipeline. The appliance leaves the factory tested and set for the type of gas indicated on the plate inside the bottom guard, close to the gas connection pipe. Make sure that the type of gas to be supplied to the appliance is the same as that shown on the plate. Otherwise, follow the instructions provided in the “Adapting to different types of gas” section.

For maximum efficiency and minimum consumption, make sure that the gas supply pressure complies with the values shown in the gas used is different from that specified (or variable). A suitable pressure regulator must be installed on the supply pipeline.

The union must be fitted on the end of the gas train. Complete with G1/2” other places refer to G1/2” threaded nut, fitting the gasket between the components as shown in the illustration. The gaskets must comply with the local standards. Screw the parts together without forcing, fit the union so that it points in the direction required then tighten all parts.



## Connection

Make the connection to the gas system using a rigid metal pipe and regulation unions, or with a stainless steel hose complying with the local standard. If metal hoses are used, take care that they do not come into contact with mobile parts and are not crushed. This must also be checked if the hob is to be combined with an oven.

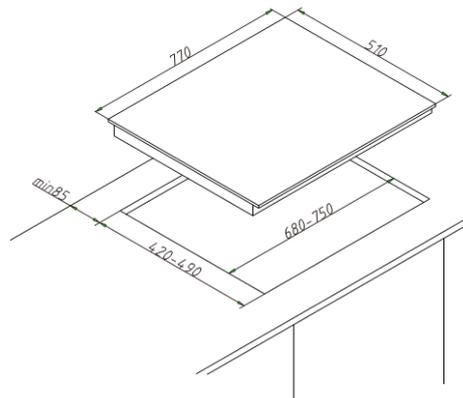
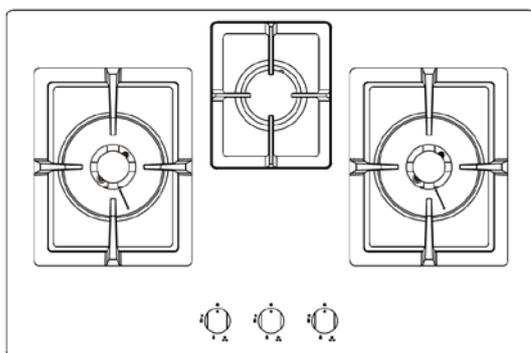
The gas intake connection of the appliance has a “male thread.”

When making the connection, take care not to apply stresses of any kind to the appliance.



When the installation is complete, always check that all the unions are absolutely tight using a soapy solution. Never use a flame to make this check.

## Building into fitted kitchen units



These hobs are designed for installation in fitted kitchen units up to 600mm deep with suitable characteristics.

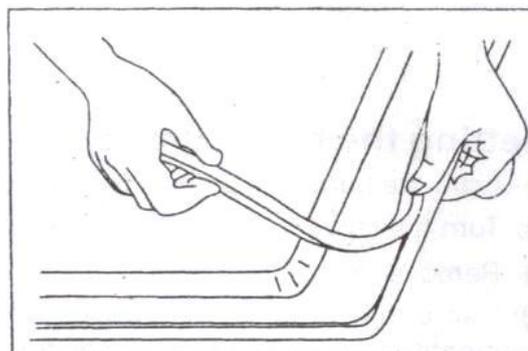
Any cabinet side panels taller than the height of the hob itself must be at least 150mm away from the opening into which the hob is inserted.

The dimensions of the hob and the installation opening are shown in the illustration.

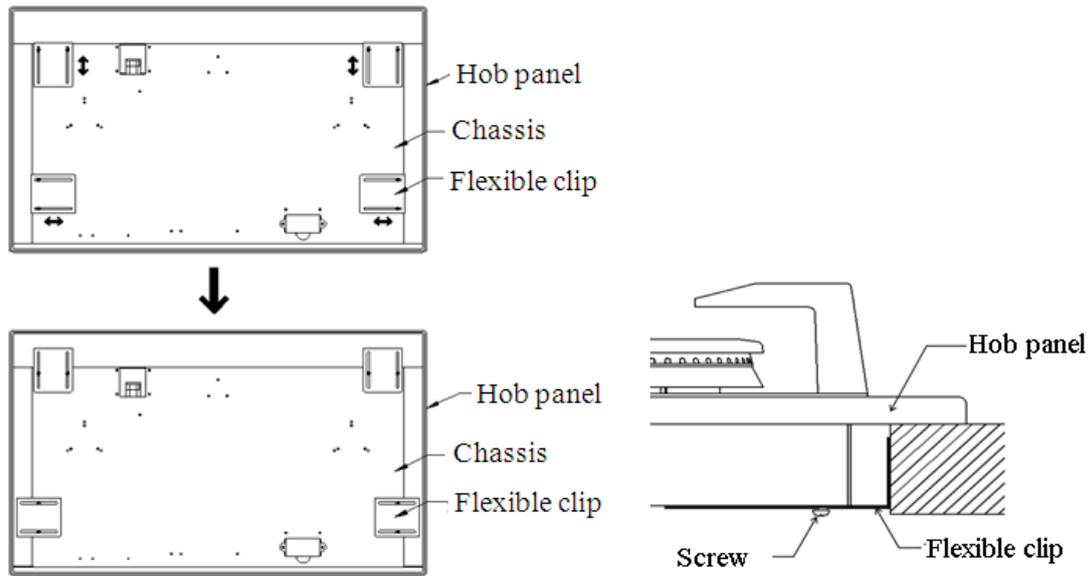
### Insertion and fixing

Before inserting the hob in the installation opening, place the special gasket around the bottom edge of the hob.

It is important to fix this gasket evenly, without gaps or overlapping, to prevent liquid from seeping underneath the hob.



- 1) Remove the pan stands and the burner caps and turn the hob upside down, taking care not to damage the ignition plugs and the thermocouples.
- 2) Place the gasket around the bottom edge of the hob as shown in the illustration on the right.
- 3) Place the hob into the cabinet.
- 4) Loosen the 8 pcs of screws at two sides of the chassis.
- 5) Adjust the flexible clip to connect the side cabinet well and then tighten up these 8 pcs of screws.



## Installation options

### On base cabinet with door

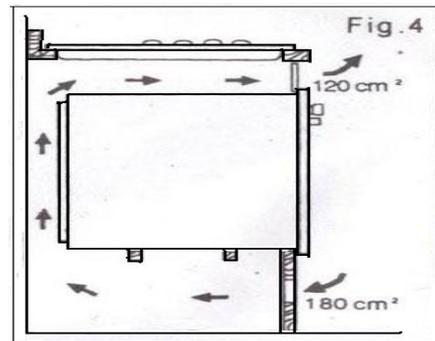
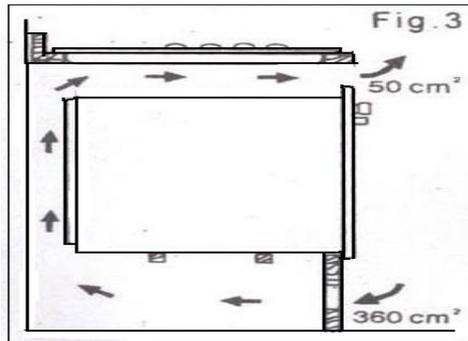
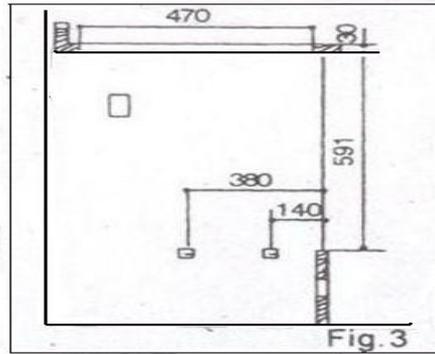
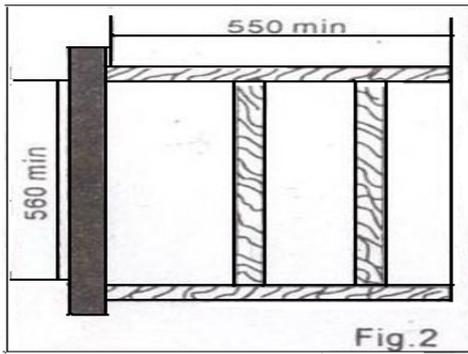
When constructing the cabinet, suitable precautions must be taken to prevent contact with the casing of the hob, which becomes very hot during operation. The recommended method for overcoming this problem is illustrated in Fig.1

The panel underneath the hob must be easily removable to allow the hob to be locked in position and released in case of servicing work

### On base cabinet with oven

The installation compartment must have the dimensions shown in figures 2 and 3 and must have supports to allow satisfactory ventilation. Two possible methods for avoiding overheating are illustrated in figures 3 and 4. The electrical connections of the hob and oven must be made separately both for electrical reasons and to simplify removal of the oven through the front of the cabinet.

Extractor hoods must be at least 650 mm above the hob.



## Instructions for use

The hob control knobs

The symbols on the control knobs mean the following:

- no gas flow
-  maximum gas flow
-  minimum gas flow

All operating positions must be set between the maximum and minimum flow settings, and never between the maximum setting and the closed position.

 (Symbol present on version with lighting integrated in the Control knob)

### Dual triple flame version

The symbols on the control knobs mean the following:

- no gas flow
-  maximum gas flow from central burner
-  minimum gas flow from central burner
-  maximum gas flow from outer and central burners simultaneously
-  minimum gas flow from outer and central burners simultaneously

## Lighting the burners

 To obtain a flame more easily, light the burner before placing a cooking utensil on the pan stand

 To light a burner, proceed as follow: for version with lighting integrated in the control knob push the knob of the burner fully down and turn it anticlockwise to the “maximum flow” setting symbol, or press the button if the appliance has individual lighting.

● After lighting the flame, keep the knob pressed for about 10 seconds: this time is necessary to heat up the “thermocouple” (Fig.1-C) and activate the safety valve, which would otherwise cut off the gas flow.

 Then check that the flame is even and turn the control knob to adjust the flame as required

In the instance of a power cut, place a flame near the burner and proceed as already described.

If the flame does not light after a few attempts, check that the “burner cap” and “flame cap” are correctly positioned.

To turn off the flame, turn the control knob clockwise to the ● symbol.

Before removing pans from the burners, always lower or turn off the flame.

## For correct use of the hob

For lower gas consumption and better efficiency: Use only flat-bottomed pans of dimensions suitable for the burners, as shown in the table on the right. Also, as soon as a liquid comes to the boil take care to turn the flame down to a level that will just keep it boiling.

Burner	minimum diameter	maximum diameter
Large (rapid)	180mm	220mm
Medium (semi-rapid)	120mm	180mm
Small (Auxiliary)	100mm	160mm
Triple Flame	220mm	260mm



During cooking processes involving fats or oils, watch your foods carefully because these substances may catch fire if brought to high temperatures.

# Cleaning and maintenance

Before each operation, disconnect the appliance from the electrical mains and allow it to cool down.

## General cleaning

Wash enameled parts with lukewarm water and detergent: do not use abrasive products which might damage them.

Wash the flame caps and burner caps often with boiling water and detergent, taking care to remove all deposits

The hob pan stands can also be washed in a dishwasher

For stubborn dirt, use ordinary non-abrasive detergents or specific commercial products. We strongly advise you not to use scouring pads—steel wool or acids.

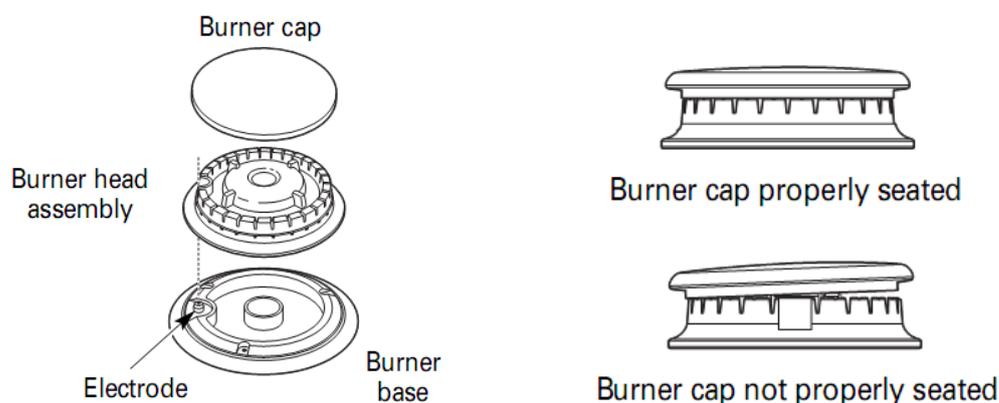
## Hob

Clean the hob regularly with a soft cloth wet with lukewarm water and a little liquid detergent. Do not use the following products:

- household detergents or bleaches;
- alcohol or other flammable liquid;
- soaped scouring pads not suitable for non-stick utensils;
- steel wool scouring pads;
- stain removers for baths or sinks.

If the hob gets very dirty, use specific commercial products.

## Ignition plug



Automatic burner ignition is provided (when installed) by a ceramic “plug” and a metal electrode. Periodically clean these parts of the hob thoroughly. In addition, to avoid ignition difficulties, check that the cavities in the burner are not obstructed.

To remove deposits from the burner cavities, remove the cap and separate the two parts. After cleaning, put the two parts back together and return them correctly to their

position. After washing, replace the hob pan stands, checking that they are correctly positioned.

## Routine maintenance

Have the condition and efficiency of the gas pipe and the pressure regulator (if installed) checked periodically. If anomalies are found, do not repair but have the faulty part replaced.

To ensure good performance and safety, the gas regulator taps must be greased periodically.

 Periodic lubrication of the taps must only be carried out by qualified personnel, who must also be contacted if the appliance malfunctions.

Keep plastic, oil or any other flammable material away from the hob.

## Warranty conditions

Your new appliance is covered by a warranty. The warranty conditions are provided in full in the “Warranty conditions-Service centers” leaflet which you will find inside the appliance.

Keep the fiscal receipt or delivery note, either of which documents your purchase of the appliance and provides proof of date of purchase, in a safe place together with the leaflet.

If the After-Sales Service is called in, show these documents to the staff. If this procedure is not followed, the Service-Centre will have no option but to charge for any repairs.

If necessary, you may find your nearest Centre by consulting the” Warranty conditions Service centers”.

## FAQs and Trouble shooting

FAQs	Possible Reasons		Solutions
Spark pin cannot make fire.	Burner	The burner is not installed correctly.	Install the burner again.
	Spark pin	Ignition electrode and the hole are not placed well.	Adjust the distance for 3- 4mm
		The spark pin is broken.	Replace the broken spark pin.
The fire goes out once release the knob.	Safety valve	The time of press is not long enough.	Press and turn the knob again and keep 3 to 5 seconds after the burner has fire.
The ignition cannot make fire or it is hard to make fire.	Gas valve	The valve is not open or totally open.	Make sure the valve is totally open.
	Gas pipe	There may be air in the gas pipe.	Make ignition repeatedly until it catches fire.
	Burner cap	The burner cap is not placed correctly.	Replace the burner cap.
		Some holes in the lid are stuck.	Clean the holes of the lid.
	Spark pin	The spark pin is wet or contaminated by the food.	Dry the spark pin and clear away the food.
	Gas connecting pipes	The gas connecting pipes are stuck or squashed.	Adjust or change the connecting pipes.
The fire goes out during operation.	Thermocouple	The safety device is contaminated.	Clean the thermocouple.
		The fire is so little that it cannot touch the thermocouple.	Adjust the flame a little bigger.
Strange smell.	Gas leaking	The gas supply pipe is old and broken.	Change the gas supply pipe.
		The main burner is not on fire.	Make ignition again after there is no strange smell.