



INSTRUCTIONS FOR THE INSTALLATION AND USE OF BUILT-IN HOT PLATES

MODELS:
EGC3320NOK (949481100)
EGC3310NOK1 (949481102)

ATTENTION: According to the Gas Safety Ordinance of Hong Kong, any gas installation works including the installation of appliances and connection tubing, must be undertaken by registered gas installers who are registered for that appropriate classes and be employed by registered gas contractors.

Dear Customer,

We thank you and congratulate you on granting us your preference, by purchasing one of our products. We are sure that this new appliance, manufactured with quality materials, will meet your requirements in the best possible way.

The use of this new equipment is easy. However, we invite you to read this booklet carefully, before installing and using the appliance. This booklet gives the right information on the installation, use and maintenance, as well as useful advice.

THE MANUFACTURER

GENERAL NOTICE



We invite you to read this instruction booklet carefully, before installing and using the equipment. It is very important that you keep this booklet together with the equipment for any future consultation.

If this equipment should be sold or transferred to another person, make sure that the new user receives the booklet, so that he can learn how to operate the appliance and read the corresponding notice.

This appliance complies with the following Directives:

**EEC 2009/142/CE (Gas)
2006/95/CE (Low Voltage)**

**EEC 2004/108/CE (Electromagnetic Compatibility)
EEC 89/109 (Contact with foods)**

- The installation must be carried out by registered gas installers in conformity with the regulations in force.
- This appliance is not intended for use by person (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- While the appliance is running, watch the children and make sure they neither stay near the equipment, nor touch the surfaces that have not cooled down completely.
- Before powering the equipment, check the type of gas at disposal (see the "installation" paragraph).
- Before carrying out the maintenance or cleaning the equipment, cut power supply off and make it cool down.
- Make sure that air circulates around the gas equipment. Insufficient ventilation produces a lack of oxygen.
- In case of an intense or prolonged use of the equipment, it may be necessary to improve aeration, for example by opening a window or increasing the mechanical suction power, if it exists.
- The products of combustion must be discharged outside through a suction hood or an electric fan (see the "installation" paragraph).
- For any possible operation, apply to an authorized Technical Assistance Centre and demand original spare parts.

WARNING:

The product label, with the serial number, is stuck under the hob.

The manufacturer refuses all responsibility for possible damages to things or people, resulting from a wrong installation or from an improper, incorrect or unreasonable use of this equipment.

INSTRUCTIONS FOR THE USER



It is necessary that all the operations regarding the installation are carried out by registered gas installers in conformity with the regulations in force. According to the Gas Safety Ordinance of Hong Kong, any gas installation works including the installation of appliances and connection tubing, must be undertaken by registered gas installers who are registered for that appropriate classes and be employed by registered gas contractors.

USING THE BURNERS

The symbols silk-screen printed on the side of the knob indicate the correspondence between the knob and the burner.

Automatic start-up with valves

Press the knob and turn the corresponding knob anticlockwise up to the maximum position (large flame, fig.1/1A).

Once the burner has been started up, keep the knob pressed for about 6 seconds.

Using the burners

In order to obtain the maximum yield without waste of gas, it is important that the diameter of the pot is suitable for the burner potential (see the following table), so as to avoid that the flame goes out of the pot bottom (fig. 2).

Use the maximum capacity to quickly make the liquids reach the boiling temperature, and the reduced capacity to heat food or maintain boiling. All of the operating positions must be chosen between the maximum and the minimum ones. The gas supply can be interrupted by turning the knob clockwise up to the closing position.

If the burner is switched off, it can be switched on again by pressing the knob and repositioning it in the maximum position. If after 15 seconds the flame does not ignite, switch off the burner and open a nearby window or door. Wait at least one minute before trying to switch the burner back on.

BURNERS	Power W	Ø of pots
Auxiliary	1000 / 1650	10 - 14 cm
Rapid	3000	20 - 22 cm
Double ring	5000	24 - 26 cm

Notice

- When the equipment is not working, always check that the knobs are in the closing position (see fig.1/1A).
- If the flame blows out accidentally, turn the knob to the closing position. To restore operation press the knob and turn it to the maximum position (large flame, fig.1/1A).

- While cooking with fat or oil, pay the utmost attention as these substances can catch fire when overheated.
- Do not use sprays near the appliance in operation.
- Do not place unstable or deformed pots on the burner, so as to prevent them from overturning or overflowing.
- The weight of pot should not be over 10 kg.
- Make sure that pot handles are placed properly.
- When the burner is started up, check that the flame is regular and, before taking pots away, always lower the flame or put it out.

CLEANING

Before any operation, disconnect the appliance from the electric grid. Don't use a steam cleaner for the cleaning the hob.

It is advisable to clean the appliance when it is cold.

Enamelled parts

The enamelled parts must be washed with a sponge and soapy water or with a light detergent. Do not use abrasive or corrosive products.

Do not leave substances, such as lemon or tomato juice, salt water, vinegar, coffee and milk on the enamelled surfaces for a long time.

Stainless steel parts

Stainless steel can be stained if it remains in contact with highly calcareous water or aggressive detergents for an extended period of time.

The stainless steel parts should also be cleaned with soapy water and then dried with a soft cloth.

Burner and rack

The burner head, the caps and the rack can be removed to make cleaning easier (fig. 2/A). These components must be washed with a sponge and soapy water or with a light detergent, wiped well and placed in their housing perfectly. Make sure that the flame-dividing ducts are not clogged.

Gas taps

The possible lubrication of the taps must be carried out by registered gas installers, exclusively.

In case of hardening or malfunctions in the gas taps, apply to the Customer Service.

Please do not attempt to replace it.

INSTRUCTIONS FOR THE INSTALLER



IMPORTANT NOTICE:

THE OPERATIONS INDICATED BELOW MUST BE FOLLOWED BY REGISTERED GAS INSTALLERS EXCLUSIVELY, IN CONFORMITY WITH THE REGULATIONS IN FORCE.

THE MANUFACTURING FIRM REFUSES ALL RESPONSIBILITY FOR DAMAGES TO PEOPLE, ANIMALS OR THINGS, RESULTING FROM THE FAILURE TO COMPLY WITH SUCH PROVISIONS.

INSTALLATION

Installing the top

The appliance is designed to be embedded into heat-resistant pieces of furniture.

The walls of the pieces of furniture must resist a temperature of 75°C besides the room one.

The equipment must not be installed near inflammable materials, such as curtains, cloths, etc. Make a hole in the top of the piece of furniture, with the dimensions indicated in fig.3, at a distance of at least 50 mm from the appliance border to the adjacent walls.

MODEL	L (mm)	P (mm)
EGC3320NOK EGC3310NOK1	280	480

Any possible wall unit over the cook-top must be placed at a distance of at least 760 mm from the top.

It is advisable to isolate the appliance from the piece of furniture below with a separator, leaving a depression space of at least 10 mm (fig. 4).

If the hob is going to be installed on the top of an oven, precautions must be taken to guarantee an installation in accordance with current accident prevention standards. Pay particular attention to the position of the electric cable and gas pipe: they must not touch any hot parts of the oven.

Moreover, if the hob is going to be installed on the top of a built in oven without forced cooling ventilation, proper air vents must be installed to guarantee an adequate ventilation, with the lower air entering with a cross section of at least 200cm², and the higher air exiting with a cross section of at least 60 cm².

When installing built-in gas hob on top of stove cabinet, please check that there is provision for ventilation at the cabinet to ensure proper operation of the gas hob.

Do not store any flammable materials, sprays or pressurized containers inside the stove cabinet.

Fastening the hob

Every hob is equipped with a special seal. A set of hooks is also supplied for mounting the hob.

For the installation proceed as follows:

- Remove the racks and burners from the top.
- Turn the appliance upside down and lay the seal S along the external border (fig. 5).
- Introduce and place the hob in the hole made in the piece of furniture, then block it with the screws of the fastening hooks C (fig.6).

Installation room

This appliance is not provided with a device for exhausting the products of combustion.

Regarding room ventilation rules where appliance is installed make reference to the legislation, in conformity with the local regulations.

INSTRUCTIONS FOR THE INSTALLER

Gas connection

Make sure that the appliance is connected according to the gas type available (see the label under the appliance).

The appliance must be connected to the gas system by means of stiff metal pipes or flexible steel pipes having continuous walls, in compliance with the regulations in force.

The connection must not stress the gas ramp.

When making towngas connection for EGC3310NOK1 and EGC3320NOK, ensure that the accompanied external gas governor is properly fixed (EGC3310NOK1 - governor's brand name: ELITRE / model no. EL-125 at 10 mbar working pressure) (EGC3320NOK - governor's brand name: BECKLEY / model no. TG2355-00 at 8mbar working pressure).

Use approved gas tubing bearing EMSD approval marking (such as: 機電工程署批准 EMSD APPROVAL GTXXXX) for connection to appliances, or other appropriate methods accepted by EMSD.

Once the installation is over, check the connection seal with a soapy solution.

Electric connection

The connection to the electric grid must be carried out by qualified personnel and in conformity with the regulations in force.

The voltage of the electric system must correspond to the value indicated in the label under the appliance. Make sure that the electric system is provided with an effective ground connection in compliance with the regulations and provisions of the law. **Grounding is compulsory.**

This device must be at a suitable opening distance from the contacts in order to allow the entire disconnection in case of overvoltage category III, in accordance with installation rules.

Burners adjustment

The lowest flame point must always be properly adjusted and the flame must remain on even if there is an abrupt shift from the maximum to the minimum position.

If this is not so, it is necessary to adjust the lowest flame point as follows:

- start the burner up
- turn the tap up to the minimum position (small flame)
- remove the knob from the tap rod
- introduce a flat-tip screwdriver in the hole F of the tap (fig.7-7/A) and turn the by-pass screw up to a proper adjustment of the lowest flame point.

MAINTENANCE

Replacing the power supply cable

If the power supply cable should be replaced, it is necessary to use a cable with a section of 3x0.75mm², type H05VV-F or H05RR-F, complying with the regulations in force.

The connection to the terminal board must be effected as shown in fig.8:

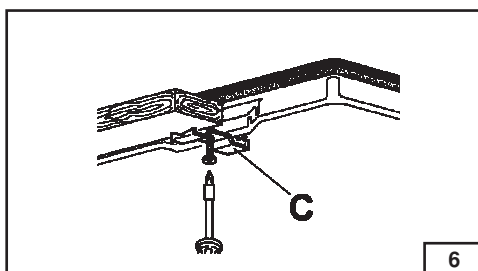
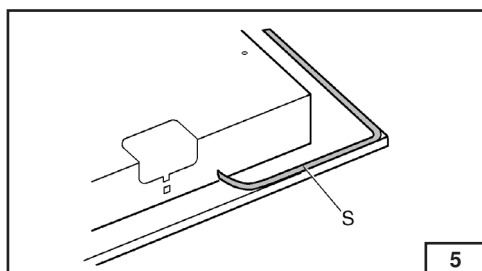
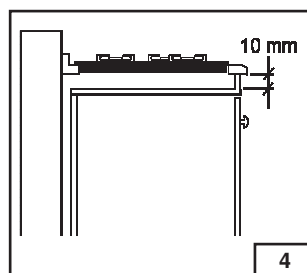
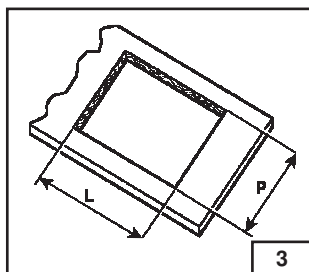
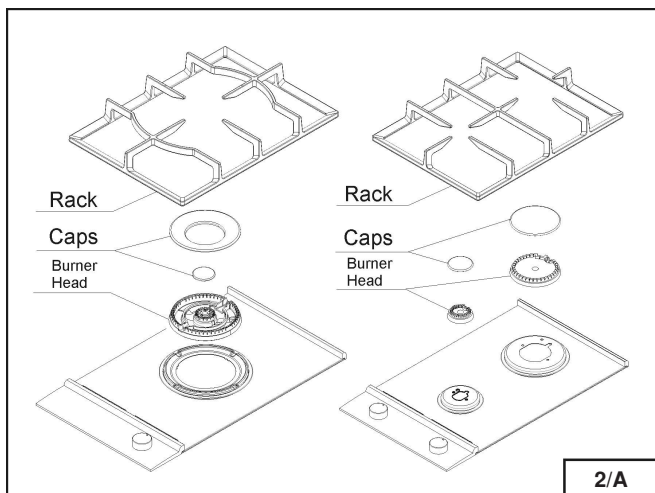
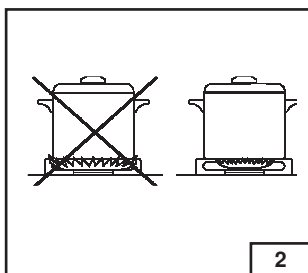
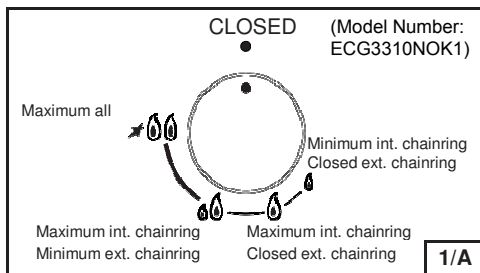
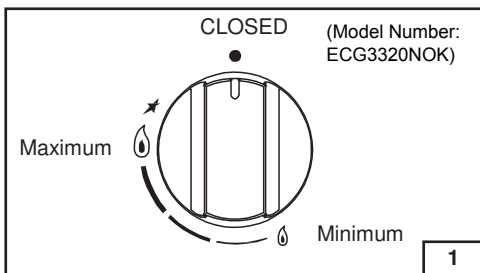
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<i>green-yellow cable</i>	<i>(ground)</i>

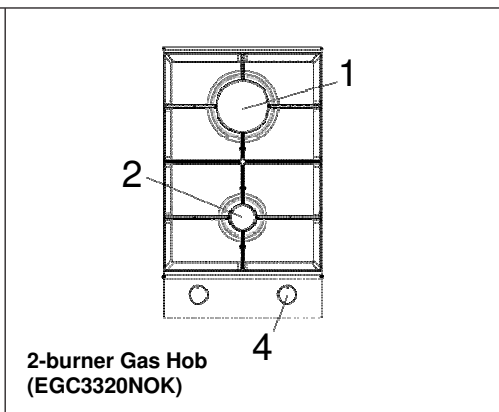
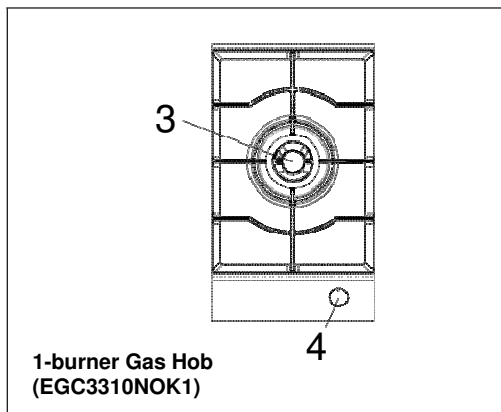
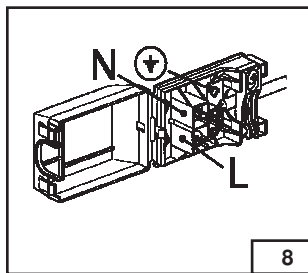
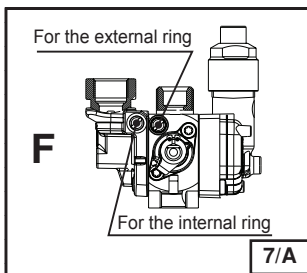
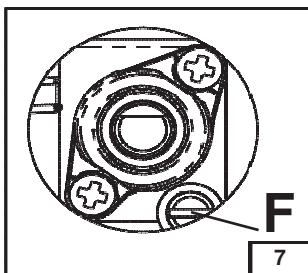
CARE

The panel of this built-in hob is made of ceramic glass which is safer than normal glass for this application.

However, the following safety precautions for using built-in hob with glass top panel should also be noted in order to prevent the glass top panel from breaking:

- Clean the burner assembly frequently to maintain a clear gas passage on the flame distributor. Clean and tidy up the flame distributor after spillage of food and liquid once the burner assembly cooled down.
- Turn off the gas appliance immediately if abnormal noise propagates from the gas appliance and contact gas supply company or gas hob importer for inspection.
- Do not use oversized utensils for cooking.
- Do not impact the glass surface with hard objects or place heavy objects on the glass surface.





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|---------------------------|----------------------------|
| 1 Rapid burner | 3000 W |
| 2 Auxiliary burner | 1000 W (LPG) / 1650 W (TG) |
| 3 Double ring burner | 5000 W (LPG + TG) |
| 4 Control knob for burner | |

TECHNICAL CHARACTERISTIC TABLES

BURNERS		GAS	Working PRESSURE mbar	NOMINAL RATE		INJECTOR DIAMETER (1/100 mm)	NOMINAL HEAT INPUT (W)	
Model No.	DESCRIPTION			g/h	L/h		Max.	Min.
EGC3320NOK (2-burner Gas Hob)	RAPID (1)	LPG	29	218	-	87	3000	950
		TG	8	-	681	250	3000	950
	AUXILIARY (2)	LPG	29	73	-	50	1000	450
		TG	8	-	374	180	1650	450
EGC3310NOK1 (1-burner Gas Hob)	DOUBLE RING (3)	LPG	29	364	-	Int.= 46 (1 pz.) Ext.=75 (2 pz.)	5000	2500
		TG	10	-	1066	Int.=130 (1 pz.) Ext.=250 (2 pz.)	5000	2500

The manufacturing firm refuses all responsibility for any possible imprecision in this booklet, due to misprints or clerical errors. It reserves the right to make all the changes that it will consider necessary in its own products, without effecting the essential characteristics of functionality and safety.