

1. Removable panstand grids
- 2-3. Semi-rapid burners
4. Rapid burner
5. Auxiliary burner
6. Semi-rapid burner control knob
7. Semi-rapid burner control knob
8. Rapid burner control knob
9. Auxiliary burner control knob
10. Electric ignition button

Symbols

- Shaded circle ● Tap closed
- Large flame 🔥 Maximum opening/delivery
- Small flame 🔥 Minimum opening or reduced delivery

HOB DIMENSIONS (mm)

Operation of burners with safety device and electric ignition

To light one of the burners:

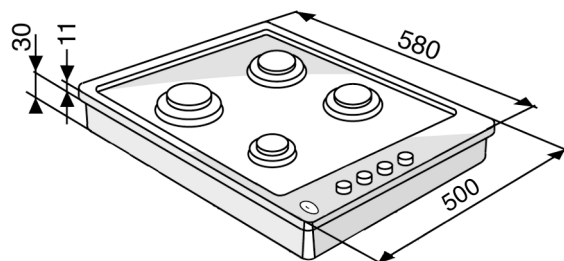
- Press the relative knob and turn it anti-clockwise to the large flame setting 🔥.
- At the same time, press the button with the star ☆. The spark plug gives out a spark that causes the burner to ignite.
- Once the burner is lit, keep the knob pressed for about 10 seconds.
- Release the knob.

Note:

- Should particular local conditions of the delivered gas make the ignition of the burner difficult, it is advisable to repeat the operation with the knob turned to the small flame setting 🔥.

The burner safety system serves to prevent the emission of gas if the flame should be extinguished accidentally (draughts, interruptions in gas supply, dousing with liquids, etc.).

If the burner does not ignite, repeat the operation.



NOTES: In case of installation of a hood above the cooktop, please refer to the hood instructions for the correct distance.

INJECTORS TABLE

CATEGORY II2H3+

Type of gas used	Type of burner	Injector marking	Rated heat capacity kW	Rated consumption	Reduced heat capacity kW	Gas pressure (mbar)		
						min.	nom.	max.
NATURAL GAS (Methane) G20	rapid	Y 115	3.00	286 l/h	0.60	17	20	25
	semi-rapid	H2 105	1.90	181 l/h	0.35			
	auxiliary	X 72	1.00	95 l/h	0.30			
LIQUID PETROLEUM GAS (Butane) G30	rapid	87	3.00	218 g/h	0.60	20	28-30	35
	semi-rapid	70	1.90	138 g/h	0.35			
	auxiliary	50	1.00	73 g/h	0.30			
LIQUID PETROLEUM GAS (Propane) G31	rapid	87	3.00	214 g/h	0.60	25	37	45
	semi-rapid	70	1.90	136 g/h	0.35			
	auxiliary	50	1.00	71 g/h	0.30			

Type of gas used	Appliance model	Total rated heat capacity kW	Total rated consumption	Air necessary (m ³) for the combustion of 1 m ³ of gas
G20 20 mbar	4 gas	7.80	743 l/h	9.52
G30 28-30 mbar	4 gas	7.80	567 g/h	30.94
G31 37 mbar	4 gas	7.80	557 g/h	23.80

ELECTRIC SUPPLY: 230V ~ 50Hz

BEFORE USING THE COOKTOP

These instructions are only valid for above mentioned Country destinations and also on the appliance.

- Keep the packaging material (plastic bags, polystyrene parts, etc.) out of the reach of children, as they are potentially dangerous.

- Use a proprietary detergent to clean the stainless steel hob and remove any grease and food deposits. Before using the hob, be sure to remove any adhesive labels.

- Check whether the cooktop has been damaged during transport.

- **Ensure that the installation and gas/electrical connections are performed by a qualified technician, following the manufacturer's instructions and in compliance with current local safety regulations.**


SUGGESTIONS FOR ENVIRONMENT PROTECTION

Packing

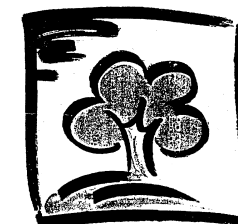
The packaging material is 100% recyclable and marked with the recycling symbol (♻).

Products

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health.

The symbol  on the appliance or accompanying documentation indicates that this product should not be disposed of as unsorted municipal waste but must be taken to a collection point for the treatment of WEEE. Dispose of in accordance with local standards governing waste disposal.

For further information on the treatment, recovery and recycling of this appliance, contact your competent local authority, the collection service for household waste or the shop where you purchased the appliance.



PRECAUTIONS AND GENERAL ADVICE

- Before any cleaning or maintenance operation, disconnect the cooktop from mains power supply.
- The use of a gas appliance produces heat and humidity in the room. Ensure that the room is well ventilated, or install an extractor hood with exhaust duct.
- In case of prolonged use, additional ventilation may be needed (opening a window or increasing the extraction force of the hood).
- Keep children away from the cooktop when it is in use and when its has just been switched off.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given initial supervision or instruction concerning use of the appliance by a person responsible for their safety.
- After use, ensure that the knobs are in position ● (off), and close the main gas delivery valve or the gas cylinder valve.
- Caution: the lid (where present) might break if overheated. Before closing it, make sure that all the burners are off.

- Warning: The protective rubber feet on the panstand grids represent a choking hazard for young children. After cleaning the panstand grids, please ensure that all the rubber feet are correctly fitted.

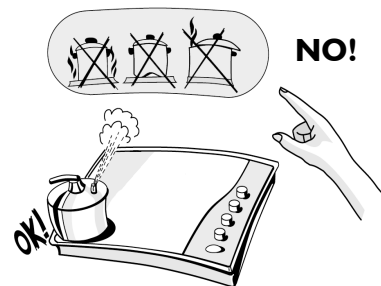
Declaration of conformity

- This cooktop has been designed, constructed and marketed in compliance with:
 - safety requirements of EEC Directive "Gas" 90/396;
 - safety objectives of the "Low Voltage" Directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments).
 - protection requirements of EEC Directive "EMC" 89/336;
 - requirements of EEC Directive 93/68.
- This cooktop is suitable for contact with foodstuffs and complies with EEC (CE) Regulation n. 1935/2004.
- This cooktop (Class 3) has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.

ENERGY SAVING TIPS

- The cooktop is equipped with burners and/or a hotplate with different diameters. Use pots and pans whose bottom diameter is equal to that of the burners and hotplate, or slightly larger.
- Only use flat-bottomed pots and pans.
- The pots and pans must not overlap the control panel.

- If possible, keep the container covered when cooking.
- Cook vegetables, potatoes, etc. with a small amount of water in order to cut down cooking time.
- A pressure cooker allows you to save even more energy and time.



Burner	Diameter of container
Rapid (9,1 Cm)	24 to 26 cm
Semi-rapid (6,4 Cm)	16 to 22 cm
Auxiliary (4,5 Cm)	8 to 14 cm
Triple crown (12 cm)	24 to 26 cm
Fish kettle (23 cm x 4,5 cm)	16 to 35 cm

CARE AND MAINTENANCE

Cleaning the cooktop surface, panstand grids and control panel

- Before cleaning the cooktop, disconnect it from mains power supply and wait until it has cooled down.
- Wipe with a cloth moistened with hot water and soap or diluted liquid detergent.
- Do not use abrasive or corrosive products, chlorine products or steel wool.
- Do not use vapour cleaning appliances.
- Do not use flammable products.
- Do not leave acid or alkaline substances, such as vinegar, salt or lemon juice, etc., on the cooktop.

Stainless steel surface

- Clean with a specific commercial product.

Note: if the cooktop is used continuously, the high temperatures produced by the flames may alter the colour of the surface near the burners.

Cleaning the burners

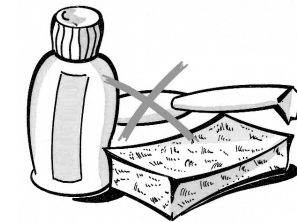
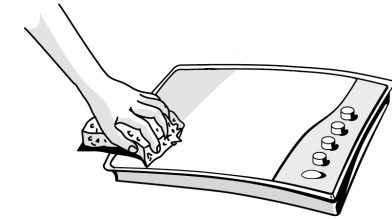
1. Raise the cap and remove it.
2. Extract the burner from its housing by pulling it up.
3. Soak the burner and the cap in hot water and liquid detergent. (Do not wash into a dishwasher).
4. Rinse out and dry carefully.
5. Ensure that none of its openings is clogged.
6. Reposition the burner and cap.

Note: to avoid damaging the electric ignition device, do not use it when the burners are not in their housing.

Cleaning the electric hotplate

The electric hotplate must be cleaned when it is lukewarm.

Wipe with a cloth moistened with water and salt, and polish with a cloth moistened with oil.




TROUBLESHOOTING GUIDE

1. The burner fails to ignite:

- Is the main gas delivery valve open?
- Has the delivery of the town gas (methane) been suspended?
- Is the gas cylinder (liquid gas) empty?
- Are the openings of the burner clogged?
- Have the cap and burner been positioned correctly after cleaning? (See paragraph "Care and Maintenance".)

2. The burner fails to remain lit:

- Repeat the ignition operation, turning the knob to the position with the small flame symbol .

3. The electric ignition device does not work:

- Is there a power failure?

AFTER SALES SERVICE

Before you call the After Sales Service:

1. Check the "Troubleshooting guide" above to see if you can eliminate the trouble yourself.
2. Re-start the cooktop, to check whether correct operation has been restored.
3. If the malfunction persists, call the After Sales Service.

Give the following information:

- type of malfunction;
- model of cooktop;
- service number (i.e., the number that follows the word SERVICE on the rating plate under the cooktop and on the guarantee paper);
- your complete address;
- your telephone number and area code.

If any repairs are required, please contact an **authorised After-Sales Service**, as indicated in the warranty.

In the unlikely event that an operation or repair is carried out by an **unauthorised technician**, always request a certification of the job carried out and insist on the use of **original spare parts**.

Failure to comply with these instructions may compromise the safety and quality of the product.

SERVICE 0000 000 00000



IKEA of Sweden AB
SE - 343 81 Älmhult

INSTALLATION

Technical information for the Installer

If there is no oven beneath the cooktop (any oven installed must be manufactured by us and equipped with a cooling system), insert a separator panel at a minimum distance of 20 mm from the bottom of the cooktop.

Note: before installation, make sure that the local gas delivery conditions (nature and pressure of gas) are compatible with the settings of the cooktop, as indicated on the Product Description Sheet and on the rating plate.

- The outer surfaces of the furniture or appliances adjacent to the cooktop must be heat resistant (heat protection "Y") according to standards.
- Installation must comply with current local regulations.
- In the room where the cooktop is installed, there must be enough air to allow the gas to burn correctly (see the separate Product Description Sheet).

The natural flow of air must take place through an adequate opening, that must be:

- permanent, made on one of the outside walls of the room, and communicating with the exterior in an area away from sources of pollution;
- built so as to ensure that its openings, both on the inside and on the outside, cannot be obstructed, intentionally or accidentally;
- protected by a metal grid or mesh that does not reduce its working section;
- situated near the floor level and positioned so as not to interfere with the operation of the fume exhaust devices.
- The fume exhaust has to take place through an appropriate hood or fan installed on the wall or on the window.

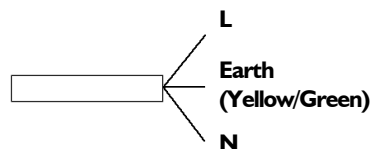
Assembly

Important: the power supply cable and plug must be suitable for the power absorption of the cooktop, and the cable must be long enough to permit its upward extraction.

Electrical connection

- The electrical connections must comply with local regulations.
- The data relevant to the voltage and power absorption are indicated on the rating plate.
- The earthing of this appliance is compulsory by law.
- The manufacturer cannot be held responsible for any injury to persons or animals or damage to property arising from failure to comply with these requirements.
- When the cooktop is installed, provide a multi-pole circuit breaker with a contact separation of at least 3 mm.

- If necessary, the electrical power cable must be replaced exclusively with a power cable having identical characteristics to the original supplied by the manufacturer (type H05V2V2-F - T90°C or type H05RR-F). This operation must be performed by the After Sales Service or a qualified electrician.



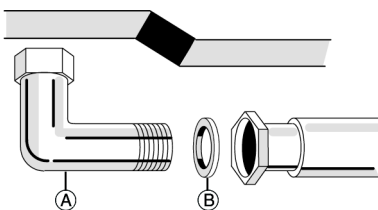
Connection to gas supply

The gas supply system must comply with local regulations.

You can find specific local regulations for some countries, in the separate National Safety Regulations Sheet supplied. If no information concerning your Country is given, please ask details to your Installer.

The connection of the cooktop to the gas pipe network or gas cylinder must be made by means of a rigid copper or steel pipe with fittings complying with local regulations, or by means of a continuous-surface stainless steel hose complying with local regulations. Interpose gasket (B) in the elbow connection.

The maximum length of the hose is 2 m.



FOR BELGIUM ONLY: It is necessary to replace the elbow connection (A) on the appliance, with the one supplied.

Important: if a stainless steel hose is used, it must be installed so as not to touch any mobile part of the furniture. It must pass through an area where there are no obstructions and where it is possible to inspect it on all its length.

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

Attention: Should you experience difficulty in turning the burners knobs, please contact the After Sales Service for the replacement of the burner tap.

ADJUSTMENT TO DIFFERENT TYPES OF GAS

If a different type of gas to the type shown on the rating plate and on the orange sticker affixed to the top of the cooktop is used, the cooktop must be converted to work with the new gas type. Remove the orange sticker and affix it to the instructions booklet, which must be retained for the lifetime of the appliance.

1. The gas nozzles must be changed by After Sales Service or a qualified technician. Nozzles not supplied with the appliance must be ordered from After Sales Service.
2. Connect the cooktop to the gas shut-off valve by means of a pipe suitable for the type of gas used, in compliance with current local regulations.
3. Adjust the minimum setting of the taps.

Note: when liquid petroleum gas is used (G30/G31), the minimum gas setting screws must be tightened as far as they will go.

Replacing the injectors (see table in the enclosed Product Description Sheet)

1. Remove grids (A).
2. Extract burners (B).
3. Using a socket spanner of the appropriate size (C), unscrew the injector to be replaced.
4. Replace it with the injector suitable for the new type of gas.
5. Re-assemble the injector in (D).

Before installing the cooktop, remember to affix the gas calibration plate supplied with the injectors in such a way that it covers the existing information relating to gas calibration

Adjusting minimum gas setting of taps

1. To ensure that the minimum setting is correctly adjusted, remove knob (E) and proceed as follows:
 - tighten (-) to reduce the height of the flame;
 - loosen (+) to increase the height of the flame;

The adjustment must be performed with the tap in minimum gas setting position (small flame) ↻.

Upon completion of adjustment, reseal using sealing wax or an equivalent material.

2. The primary air of the burners does not need to be adjusted.

After the adjustment of the minimum gas setting, light up the burners and turn the knobs from max. position ↻ to min. position ↻ to check the stability of the flame.

