



Gas on Glass Hob Instruction Manual

C981G & C1081G



Contact Caple on 0117 938 7420 for spare parts or www.caple.co.uk

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INTRODUCTION

Congratulations on the purchase of your new Caple hob. We recommend that you spend some time reading this instruction manual in order to fully understand how to correctly install and operate your hob. For installation, please read the installation section. Read all the safety instructions carefully before using your hob and keep this instruction manual for future reference.



Please read this instruction manual carefully before installing and using the appliance.

This manual must be kept in easy reach of the appliance for future consultation. If this appliance is sold or transferred to another user, please give this manual to the new user so that they can learn how to use it correctly and be aware of the various warnings.

This is a Class 3 appliance designed for home use.

SAFETY INSTRUCTIONS

Your safety is important to us. Please read this information before using your hob.

INSTALLATION

ELECTRICAL SHOCK HAZARD

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is mandatory.

- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice could be fatal or seriously injure the user.

CUT HAZARD

- If you choose to use a ceramic hob scraper, the razor blade is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.
- Take care - panel edges are sharp. Failure to do so may result in injury or cuts.

IMPORTANT SAFETY INSTRUCTIONS

- Read these instructions carefully before installing or using this appliance.
- No combustible materials or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance.
- In order to avoid a hazard, this appliance must be installed according to these instructions.
- This appliance is to be installed correctly and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.

- Failure to install the appliance correctly could invalidate any warranty or liability claims.

OPERATION AND MAINTENANCE WARNINGS

ELECTRICAL SHOCK HAZARD

- Do not cook on a broken or cracked hob. If the hob surface should break or crack, switch the appliance off immediately at the main power supply (wall switch) and contact a qualified technician.
- Switch the hob off at the wall before cleaning or maintenance.
- Failure to follow this advice could be fatal or seriously injure user.

HOT SURFACE HAZARD

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the glass until the surface is cool.
- Keep children away from appliance.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

CUT HAZARD

- The razor sharp blade of a hob scraper is exposed when the

safety cover is retracted. Use with extreme care and always store safely and out of reach of children.

- Failure to use caution could result in serious injury or cuts.

IMPORTANT SAFETY INSTRUCTIONS

- Never leave the appliance unattended when in use as pans may boil over which may result in smoking or grease spills that may ignite.
- Never use your appliance as a work or storage surface.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the hob as described in this manual (i.e. by using the touch controls).
- Do not allow children to play, sit, stand, or climb on the appliance.
- Do not store children's toys in cabinets above the appliance to avoid the risk of children climbing on the hob as this could result in serious injury.
- Persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge must be supervised and given appropriate instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Do not repair or replace any part of the appliance unless specific instructions are detailed in the manual. All other servicing should be done by a qualified technician.

- Do not leave children alone or unattended in the kitchen when the hob is in use.
- Do not use a steam cleaner to clean the hob.
- Do not place or drop heavy objects on your hob.
- Do not stand on your hob.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your hob, as these can scratch glass.
- If the supply cord is damaged, it must be replaced by Caple service or similarly qualified persons in order to avoid a hazard.
- This appliance is intended to be used in household and similar applications such as:
 - › Staff kitchen areas in shops, offices and other working environments.
 - › Farm Houses.
 - › By clients in hotels, motels and other residential type environments.
 - › Bed and breakfast type environments.

WARNING

- The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children should not play with the appliance.
- Cleaning and user maintenance should not be carried out by children without supervision.
- Before carrying out maintenance or cleaning operations, disconnect the appliance from the power supply and allow it to cool.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Danger of fire: do not store items on the cooking surfaces.
- If the glass/ceramic surface is cracked it can expose live parts, switch off the appliance to avoid the possibility of electric shock.
- Do not steam clean.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Ensure that the gas and electrical supply complies with the type stated on the rating label.

- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- Before powering the appliance, ensure that it is properly adjusted for the type of gas available (see "installation").
- It should be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
- Ensure air is able to circulate around gas appliances. Insufficient ventilation will lead to depletion of the oxygen in the air in the place of installation.
- In case of intense or prolonged use of the appliance, it may be necessary to increase ventilation, for example by opening a window or increasing the power of extractor fans, if present.
- Combustion products must be expelled from the place of installation through an extractor hood or extractor fan (see "Installation").
- For any replacements or alterations that may be required, contact Caple Service and use original spare parts only.

IMPORTANT:

The rating label, with the serial number, is affixed to the underside of the hob.



ENVIRONMENTAL PROTECTION

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice. This appliance is marked according to the European directive 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, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local council, your household waste disposal service or the retailer where you purchased the product.

CE DECLARATIONS OF CONFORMITY



This appliance has been manufactured to the strictest standards and complies with all applicable legislation, Low Voltage Directive (LVD) and Electromagnetic Compatibility (EMC).

UKCA DECLARATIONS OF CONFORMITY



This appliance has been manufactured to the strictest standards and complies with all applicable legislation.

TECHNICAL FICHE

This appliance conforms to all current and applicable energy regulations. To view the Technical Fiche that supports the energy labelling data, please visit the product page on our website www.caple.co.uk

WARRANTY

Your new appliance is covered by warranty. The warranty card is enclosed - if it is missing, you must provide the following information to your retailer in order to receive a replacement: date of purchase, model and serial number. Registration can also be completed online by visiting **www.caple.co.uk**.

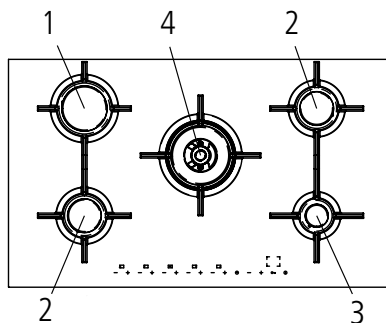
Ensure you keep your warranty card safe, you may need to show it to Caple Service together with proof of purchase.

If you fail to show your warranty card you will incur all repair charges. Spare parts are only available from Caple Service and spare parts authorised centres.

PARTS OF THE APPLIANCE

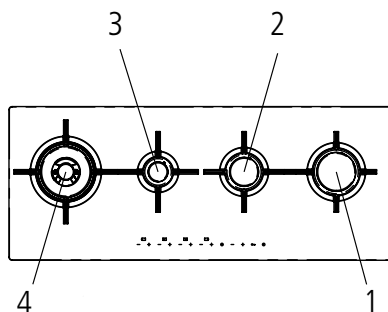
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- | | |
|------------------------|-------|
| 1. Rapid burner | 3000W |
| 2. Semi-rapid burner | 1650W |
| 3. Auxiliary burner | 1000W |
| 4. Triple crown burner | 4000W |



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- | | |
|------------------------|-------|
| 1. Rapid burner | 3000W |
| 2. Semi-rapid burner | 1650W |
| 3. Auxiliary burner | 1000W |
| 4. Triple crown burner | 4000W |



USING THE BURNERS

- › To obtain the maximum efficiency without wasting gas, the pot diameter must be suitable in relation to the burner (see the following table), to avoid the flame extending beyond the bottom of the pan.
- › Use the maximum capacity to quickly make the liquids reach the boiling temperature, and the reduced capacity to heat food or maintain the boil.

BURNERS	POWER (W)	ØPOT
Auxiliary	1000	10 - 14cm
Semi-rapid	1650	16 - 18cm
Rapid	3000	20 - 22cm
Triple crown	4000	24 - 26cm

PRECAUTIONS

- › The appliance is equipped with a device that attempts to re-light the burner if the flame blows out accidentally. If the burner does not light after 3 attempts, it will lock out and the letter “b” will appear on the relevant display. In this case, perform the reset procedure as described in the ‘Burner Reset’ section (page 17).
- › Fat and oil can catch fire when overheated so use caution when cooking in fat or oil.
- › Do not use sprays near the appliance when it is in operation.
- › Do not place unstable or deformed pots on pan support: risk of overturning or spillage of contents.
- › Make sure pot handles are positioned correctly.
- › When the burner is lit, check that the flame is even and, before removing pots, always turn down the flame or switch off the burner.

USING YOUR GAS HOB



ALL OPERATIONS CONCERNING INSTALLATION, ADJUSTMENT AND ADAPTATION TO THE AVAILABLE GAS TYPE MUST BE CARRIED OUT BY A QUALIFIED TECHNICIAN, IN COMPLIANCE WITH STATUTORY LEGISLATION.

The symbols printed above each burner control show the correspondence between the control and the burner.

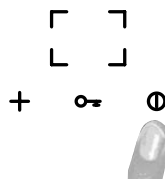
STANDBY MODE

After connecting the appliance to the power supply, it will perform a brief self-diagnosis routine and touch panel calibration (all displays and LEDs remain illuminated for a few seconds). When this procedure is completed the display will be blank.

SWITCHING ON THE HOB

To switch on the hob, hold the ON/OFF button for at least 2 seconds.

The appliance will switch on and the five burner displays will show power level 0, meaning that the burners are off.

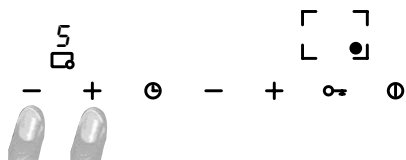


LIGHTING A BURNER

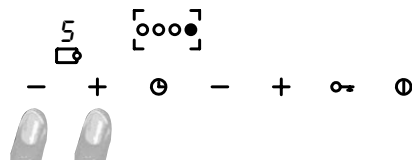
To light a burner, hold down the "+" and "-" buttons on the control panel simultaneously for at least 1 second. After a few seconds, the selected burner will light and power setting 5 will be selected automatically. The associated indicator light will remain on as long as the burner is lit.

All burners for which the timer has not been set will turn off automatically after 4 hours of continuous operation.

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ADJUSTING BURNER FLAME LEVELS

After lighting the burner, press "+" to turn up the power level and "-" to turn it down. For continuous variation of the power level hold down the "+" or "-" button and release it at the desired level. Power levels can be adjusted from 1 to 9.

Burner response differs during upward and downward power adjustment:

- › When the level is increased from 1 to 9, after the adjustment, the burner first assumes power level 9 and then assumes the set level.
- › When the level is decreased from 9 to 1, the adjustment is progressive.

TURNING OFF A BURNER

Briefly press the "+" and "-" buttons for the desired burner simultaneously. The power level indicator shows letter "H" indicating that the burner is still hot. This indication is cleared after a few minutes.

TURNING OFF ALL THE BURNERS

To turn off all burners simultaneously, briefly press the ON/OFF button: the appliance will enter standby mode.

SETTING THE CLOCK

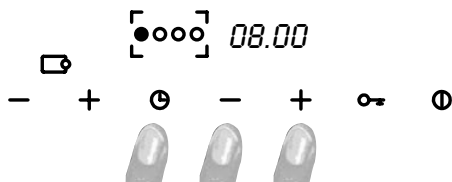
After a power failure, the hob clock must be reset. To set the clock, simultaneously press and hold the buttons shown in the figure for at least 3 seconds. The flashing digits on the left of the dot indicate the hour and the digits on the right indicate the minutes. Increase or decrease the hour using the "+" and "-" buttons.

Hold down the "+" or "-" button to increase or decrease the hours digits rapidly. To set the minutes, press the button with the clock symbol again. The digits on the right of the dot will start flashing; set the minutes as described above. Press the button with the clock symbol again to save the set time.

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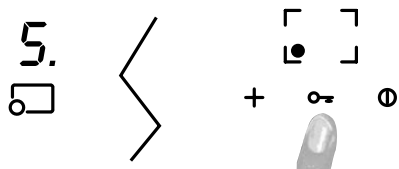
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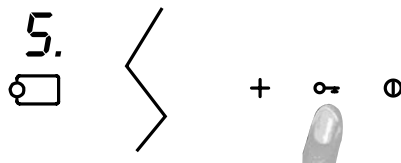
CHILD SAFETY LOCK

To activate this function, press the “key” button for at least 2 seconds. All burner power levels will remain in their current status. When the touch panel is locked the decimal points light up in the display of each burner. When the touch panel is locked, it is not possible to change the burner power levels or change the timer settings, but it is possible to switch the hob off by pressing the ON/OFF button. Locked burners cannot be reset when the touch panel lock is activated. The touch panel must be unlocked before performing the burner reset procedure.

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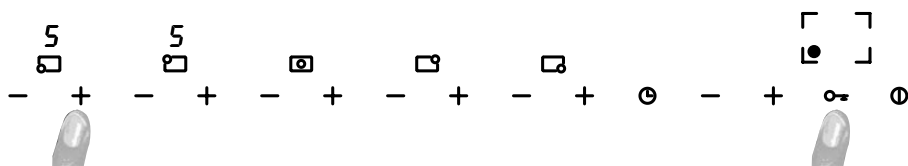
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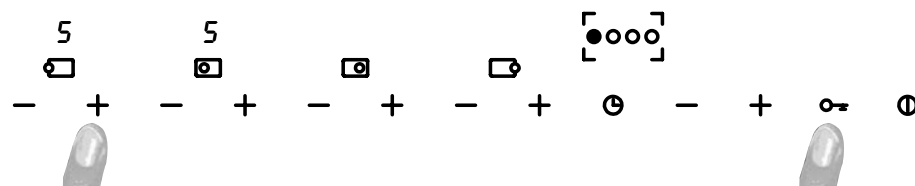
TO UNLOCK THE TOUCH PANEL

To unlock the touch panel, press the “key” button and the “+” button of the LH burner for at least 2 seconds. When the touch panel is unlocked the decimal points switch off in the power level displays.

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AUTOMATIC SWITCH OFF

Each burner can be programmed to operate for a specified time, after which it switches off automatically.

To programme the timer of a specific burner, press the "timer" button. The position of each burner is shown by means of a LED on the control panel. The LED will illuminate to indicate that the burner has been selected for programming. Select the burner with which to associate the timer using the "+" and "-" buttons. The timer display will show 00.00, meaning that the timer of the selected burner is not activated.

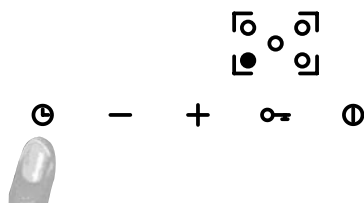
Press the "key" button again. The flashing digits on the left of the dot indicate the hour and the digits on the right indicate the minutes. Increase or decrease cooking time from 0 to 9 hours using the "+" and "-" buttons. Hold down the "+" or "-" button to increase or decrease the hours digits rapidly. To set the minutes, press the "key" button again. The digits on the right of the dot start flashing. Set the minutes as described above for the hours.

When programming the cooking time you can cancel the current setting at any time by pressing the "+" and "-" buttons simultaneously.

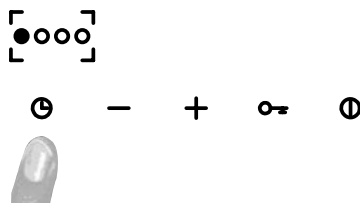
If the time is set to zero, the timer is deactivated. To confirm the time displayed, press the "key" button.

At this point the indicators of the burners with the active timer will continue flashing. Press the "timer" button to access programming mode and display the time remaining before the burner switches off, or change the current setting. If no button is pressed for more than 10 seconds, the system automatically quits programming mode and restores the main display.

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Any settings in progress on the selected burner are retained and the associated timer remains active. The timer can be programmed with the burner OFF or ON, and it will start counting from when the set cooking time is confirmed.

Once the set cooking time has elapsed, the timer-controlled burner will switch off and a series of beeps will be emitted. Switching off a burner also deactivates the associated timer (if programmed).

CLEANING AND MAINTENANCE

Before cleaning, disconnect the appliance from the electricity supply. Do not clean the appliance with steam cleaners.

The appliance should be cleaned only when it is cold.

GLASS CERAMIC AND STEEL PARTS

- › Remove food residues and grease spatters from the cooking surface using the special scraper (optional).
- › The glass top must be washed with warm water without using abrasive powders or corrosive substances which could ruin them.

BURNERS AND PAN SUPPORTS

- › These parts can be removed for easier cleaning.
- › The burners must be washed with a sponge and soapy water or with a mild detergent, dried thoroughly and placed in their seat perfectly.
- › Make sure that the burner cap holes are not clogged.
- › Ensure the safety valve probe and ignition electrode are always clean to ensure optimal operation.
- › The pan supports can be washed in a dishwasher.

REPLACING THE POWER SUPPLY CABLE

Should it be necessary to replace the power supply cable, use a standard type H05VV-F or H05RR-F cable with a section of $3 \times 0.75\text{mm}^2$.

The connection to the terminal board must be carried out as shown in the figure on the right:

Green & Yellow 

Earth

Blue

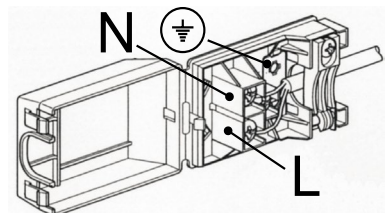
Neutral

Brown

Live

IMPORTANT:

To be carried out by qualified personnel only.



TROUBLESHOOTING

ELECTRONIC SELF-DIAGNOSIS

The circuit boards perform continuous self-diagnosis. In the event of hardware faults or malfunctions in the circuit board that could be dangerous for the end user, the device will assume "safe" mode, the solenoid valves are deactivated and the display shows the relative fault code. Generally, the default operating parameters are restored by disconnecting and reconnecting the power supply. This action will resolve most problems.

If the problem persists, please contact Caple Service for assistance:

T – 0117 938 7420

E – service@caple.co.uk

Fault types and codes are shown in the following table:

FAULT TYPE	DISPLAYED FAULT CODE	SOLUTION
Single burner locked out	b	Perform reset procedure as described in previous sections.
Spurious flame / flame detection circuit fault on single burner	F	Disconnect electrical power supply and then reconnect after a few seconds. If the problem persists, contact Caple service.
Main valve control circuit fault	FLt00	
Reference voltage circuit fault	FLt01	
Watchdog circuit fault	FLt02	
Microcontroller ports fault	FLt03	
Eeprom fault	FLt04	
Valve drive circuit fault	FLt05	
Max 5 resets in 15 minutes exceeded	FLt06	Perform reset procedure as described in previous sections.
Supply circuit fault	FLt08	Disconnect electrical power supply and then reconnect after a few seconds. If the problem persists, contact Caple service.
Resonator fault / Generic fault	FLt09	Perform reset procedure as described in previous sections.
All burners locked out	FLt0A	Perform reset procedure as described in previous sections.
Control logic communication errors	FLt0C	Disconnect electrical power supply and then reconnect after a few seconds. If the problem persists, contact Caple service.
Touch panel control error	FLt0E	

INSTALLATION



IMPORTANT NOTICE:

THE OPERATIONS INDICATED BELOW MUST BE CARRIED OUT BY QUALIFIED PERSONNEL ONLY, IN CONFORMITY WITH STATUTORY LEGISLATION.

THE MANUFACTURER DECLINES ALL LIABILITY FOR INJURY TO PERSONS OR ANIMALS OR DAMAGE TO PROPERTY DUE TO FAILURE TO COMPLY WITH THESE PRESCRIPTIONS.

INSTALLING THE HOB

The appliance is designed to be built-in to a heat-resistant kitchen unit.

Kitchen unit side walls must be able to withstand temperatures of up to 75°C higher than room temperature, in accordance with European regulations.

It is permissible to install the appliance next to a kitchen cabinet extending above the worktop on one side only, either to the right or left. Any adjacent cabinet must be no less than 50mm from the edge of the hob.

The appliance must not be installed near flammable materials, such as curtains, cloths, etc. Cut an opening in the top of the kitchen unit observing the dimensions shown in Fig.1, maintaining a distance of at least 50mm between the edge of the appliance and adjacent walls.

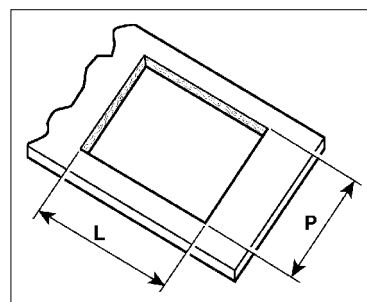


FIG. 1

MODEL	L (mm)	P (mm)
C981G	750	480
C1081G	950	365

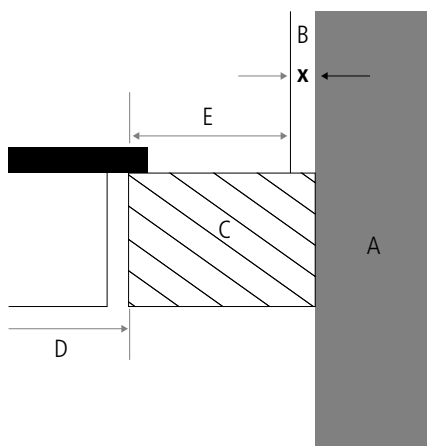
If the hob is to be installed beneath a wall-mounted kitchen cabinet or cooker hood, ensure there is a minimum clearance of 700mm between the worktop and the underside of the cabinet/cooker hood.

If cladding made from a combustible material (e.g. wood) is used on an adjacent wall, the minimum distance between the worktop cut-out and the cladding must be 50mm.

If cladding made from non-combustible materials (e.g. metal, natural stone) is installed on the back wall, the minimum distance between the cut-out and the cladding will be 50mm, less the thickness of the cladding.

For example: 10mm thick stainless-steel splash-back/cladding

50mm – 10mm = minimum distance of 40mm



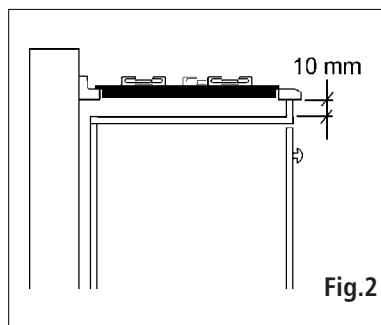
INSET INSTALLATION

- A. Wall
- B. Cladding Dimension 'x' = thickness of cladding material
- C. Worktop
- D. Worktop cut-out
- E. Minimum distance to:
Combustible materials 50mm
Non-combustible materials 50mm – Dimension 'x'

It is good practice to isolate the appliance from the cupboard below in the kitchen unit by means of a separator, leaving a well space of at least 10mm in depth. (Fig.2).

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

Moreover, if the hob is installed over an oven without a forced cooling system, to ensure adequate ventilation air vents must be provided with lower intake surface area of at least 200cm² and upper outlet surface area of at least 60cm².



FIXING THE HOB

Each hob is supplied with a special gasket and a set of brackets to be used for securing it to the worktop.

TO INSTALL THE HOB PROCEED AS FOLLOWS:

- › Remove the pan supports and burners from the hob.
- › Turn the appliance upside down and fit gasket (S) around the outer edge (Fig.3).
- › Place the hob in the unit opening and fix it with screws (V) of brackets (G) (Fig.4).

FIG.3

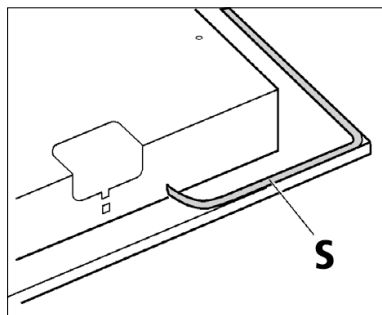
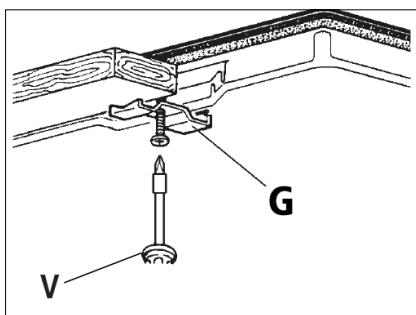


FIG.4



INSTALLATION ENVIRONMENT

This appliance is not provided with a device for exhausting the products of combustion. Regarding room ventilation rules where an appliance is installed make reference to the legislation, ensuring conformity with the local regulations.

FOR THE U.K. ONLY

The room containing this hob should have an air supply in accordance with BS 5440: Part 2: 1989. All rooms require an openable window, or equivalent and some rooms will require a permanent vent as well.

- › For room volumes up to 5m³ an air vent of 100cm² is required.
- › For room volumes between 5m³ and 10m³ an air vent of 50cm² is required.
- › If the room is greater than 5m³ and has a door that opens directly to the outside, then no air vent is required.

If there are other fuel burning appliances in the same room BS 5440: Part 2:1989 should be consulted to determine the air vent requirements.

Your qualified gas installer must install this product in conformity with the most recent and up to date local regulations.

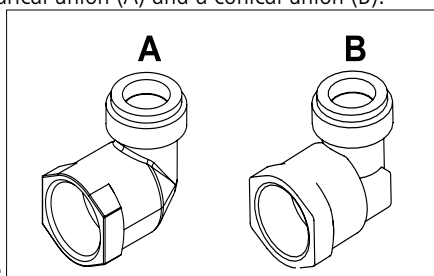
GAS CONNECTION

Make sure that the appliance is set up for the available gas type (see the label under the appliance). Follow the instructions indicated in "Gas conversion and adjustment" if the appliance must be adapted for use with different gas types.

The appliance must be connected to the gas supply by means of a rigid metal pipe, in compliance with standards in force, or a seamless flexible steel pipe in compliance with standards in force. Certain models are supplied with two unions: a cylindrical union (A) and a conical union (B). Choose the appropriate union according to the country of installation.

The weight of the connecting pipe must not be borne by the gas train.

Once installation is complete, apply a soapy solution to the seal to check that it is gas tight.



ELECTRICAL CONNECTION

The appliance must be connected to the electrical mains by qualified personnel and in conformity with statutory legislation.

The voltage of the electric supply must correspond to the value indicated on the label affixed to the underside of the appliance.

Make sure that the electric system has an efficient earth connection in compliance with regulations and legislation. This appliance must be earthed.

IMPORTANT:

If the household electrical system does not meet specifications or does not have an efficient earth connection, the appliance will not operate.

If the appliance is not fitted with a plug, connect a standard plug to the power cable.

If the appliance is to be wired directly to the mains supply, a disconnect device must be interposed having a sufficient contact gap to allow complete isolation also in category III surge conditions, in accordance with installation regulations.

In case of a power failure, the appliance will not operate and the burners cannot be lit using matches or external igniter.

However, the appliance can continue to operate correctly if the power cord is connected to an uninterrupted power supply. In this case, operation is normal.

GAS CONVERSION AND ADJUSTMENTS

If the appliance is prearranged for a type of gas different from the available type, the burner nozzles must be changed and the control card must be set up with the parameters relative to the new configuration.

CHANGING THE NOZZLES:

Choose the required nozzles with reference to the following "Technical Specifications" table. Proceed as follows:

- › Remove the pan stands and burners from the hob.
- › Unscrew nozzles U (Fig.5) and U1/U2 (Fig.6) using a socket spanner (L), and replace with the correct nozzle for the available gas type.
- › Secure the nozzle without over-tightening.

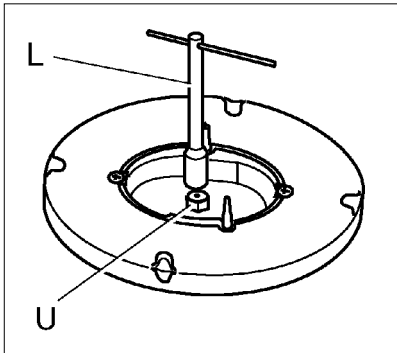


FIG. 5

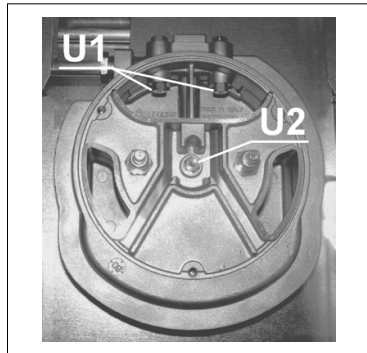
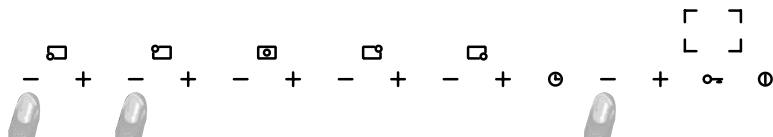


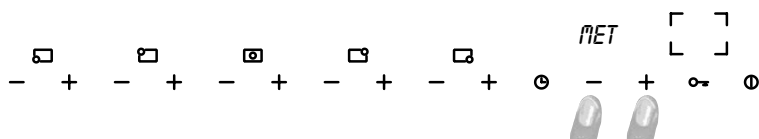
FIG. 6

CHOOSING THE TYPE OF GAS (C981G)

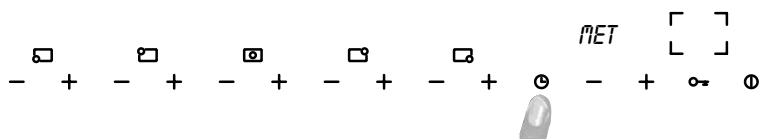
The hob can be configured for use with natural gas or LPG. To activate the gas selection procedure the hob must be switched on with all of the burners off.



Press the "-" buttons simultaneously for approx. 3 seconds as shown in the figure above. The burner level display will switch off and "Met" or "LPG" will appear on the timer display, depending on the current configuration.



Select the desired setting using the "+" and "-" buttons.



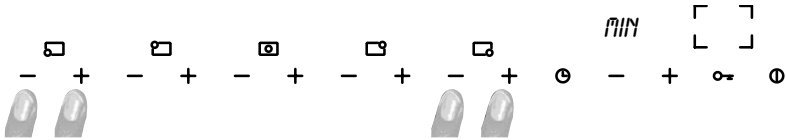
To complete the procedure, press the timer button.

By activating this function, any other previously set burner switch off times will be cancelled.

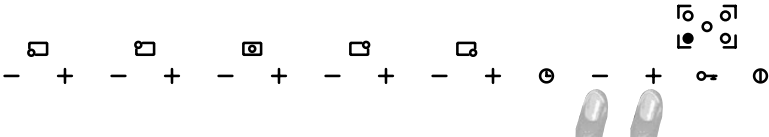
MINIMUM FLOW ADJUSTMENT (C981G)

The minimum flow is correctly adjusted when the flame remains lit without a pot on the pan support in position 1 of the burner control.

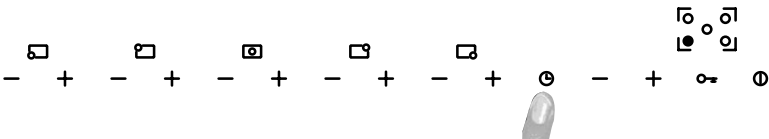
To adjust the minimum flow of each burner, proceed as follows:



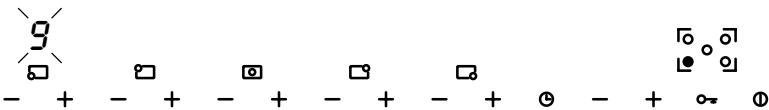
Press the "+" and "-" buttons simultaneously for approx. 3 seconds as shown in the figure above. "MIN" will appear on the display indicating the activation of the adjustment procedure.



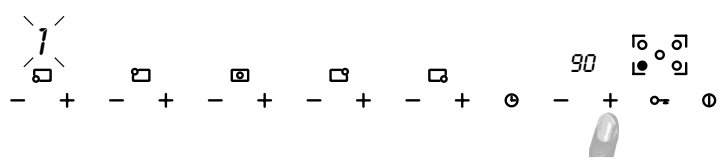
At this stage, select the burner to be adjusted using the "+" and "-" buttons. By pressing these buttons repeatedly, a LED will light up showing the selected burner.



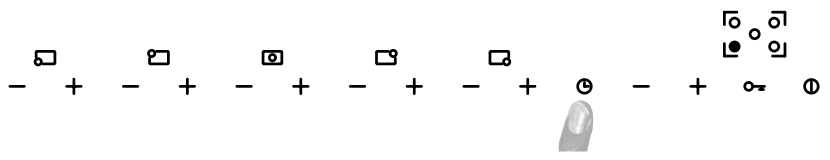
To confirm the selected burner, press the timer button.



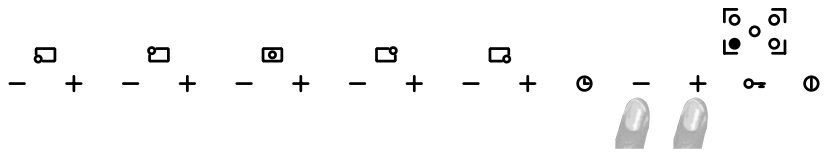
The selected burner will light on the maximum setting. It will automatically start a test and it is not possible to take action now. The test ends at position 1.



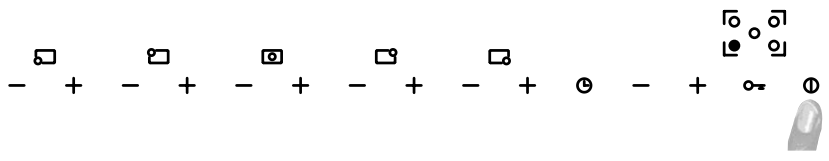
Now it will be possible to increase or decrease the minimum flow, use the "+" and "-" buttons of the specific burner. After this action the test is repeated automatically.



After adjusting the burner, press the timer button again to exit the procedure. The minimum flow settings are saved and will be used each time you use the appliance.



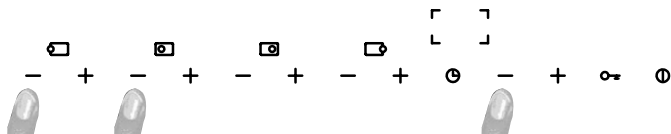
You can repeat this procedure for all burners.



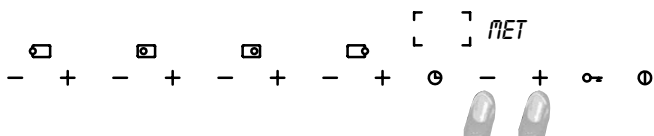
To exit, turn the device off by pressing the on / off button.

CHOOSING THE TYPE OF GAS (C1081G)

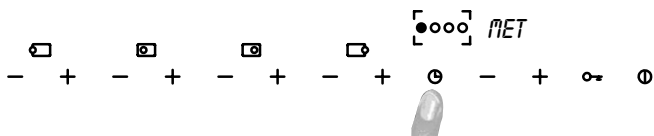
The hob can be configured for use with natural gas or LPG. To activate the gas selection procedure the hob must be switched on with all of the burners off.



Press the "-" buttons simultaneously for approx. 3 seconds as shown in the figure above. The burner level display will switch off and "Met" or "LPG" will appear on the timer display, depending on the current configuration.



Select the desired setting using the "+" and "-" buttons.



To complete the procedure, press the timer button.

By activating this function, any other previously set burner switch off times will be cancelled.

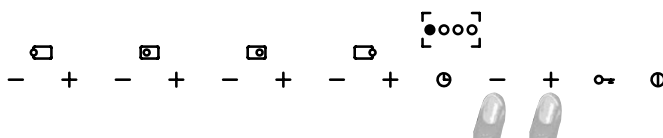
MINIMUM FLOW ADJUSTMENT (C1081G)

The minimum flow is correctly adjusted when the flame remains lit without a pot on the pan support in position 1 of the burner control.

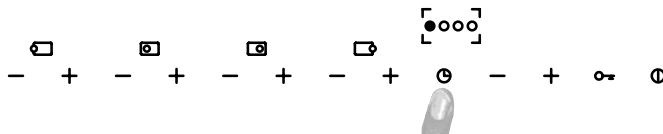
To adjust the minimum flow of each burner, proceed as follows:



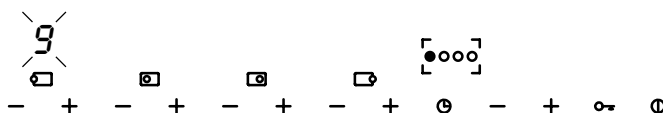
Press the "+" and "-" buttons simultaneously for approx. 3 seconds as shown in the figure above. "MIN" will appear on the display indicating the activation of the adjustment procedure.



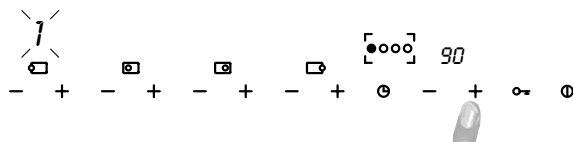
At this stage, select the burner to be adjusted using the "+" and "-" buttons. By pressing these buttons repeatedly, a LED will light up showing the selected burner.



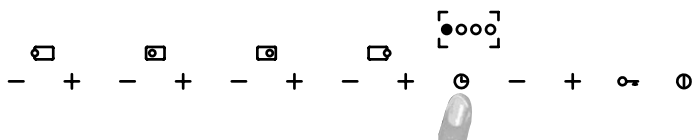
To confirm the selected burner, press the timer button.



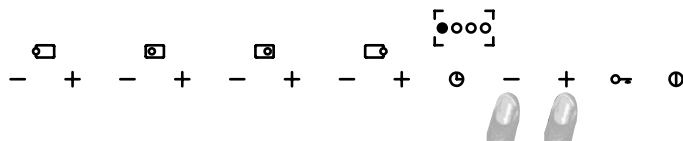
The selected burner will light on the maximum setting. It will automatically start a test and it is not possible to take action now. The test ends at position 1.



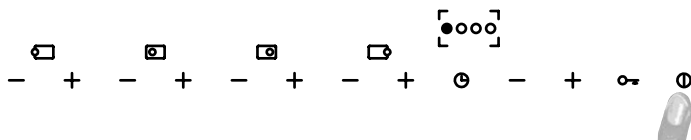
Now it will be possible to increase or decrease the minimum flow, use the "+" and "-" buttons of the specific burner. After this action the test is repeated automatically.



After adjusting the burner, press the timer button again to exit the procedure. The minimum flow settings are saved and will be used each time you use the appliance.



You can repeat this procedure for all burners.



To exit, turn the device off by pressing the on / off button.

TECHNICAL SPECIFICATION

BURNERS		GAS	WORKING PRESSURE mbar	HEAT INPUT		NOZZLE DIAMETER 1/100 mm	REGULATORS BYPASS DIAMETER 1/100 mm	HEAT INPUT (W)	
N°	Designation			g/h	L/h			Max.	Min.
1	RAPID	G30	28-30	218	87	42	3000	950	
		G31	37	214	87	42	3000	950	
		G20	20	-	129	Reg.	3000	950	
		G25	25	-	132	Reg.	3000	950	
2	SEMI-RAPID	G30	28-30	20	65	31	1650	600	
		G31	37	118	65	31	1650	600	
		G20	20	-	97	Reg.	1650	600	
		G25	25	-	100	Reg.	1650	600	
3	AUXILIARY	G30	28-30	73	50	27	1000	450	
		G31	37	71	50	27	1000	450	
		G20	20	-	77	Reg.	1000	450	
		G25	25	-	80	Reg.	1000	450	
4	TRIPLE CROWN	G30	28-30	255	46/65	60	4000	2100	
		G31	37	250	46/65	60	4000	2100	
		G20	20	-	71/95	Reg.	4000	2100	
		G25	25	-	71/100	Reg.	4000	2100	

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