**1. INTRODUCTION**

Thank you for purchasing a new Gas Hob.

Even if you have used a gas hob before, it is important that you read these instructions thoroughly before starting to cook, paying particular attention to the installation and safety instructions. If you have any problems with installing, operating, or cooking with your hob, please check through these instructions thoroughly to make sure that you have not missed anything.

**WARNING!**

For your own safety, make sure that these instructions on installation, use and maintenance are followed. We advise you to keep these instructions in a safe place for future reference. If you sell or transfer ownership of this product, please pass on these instructions to the new owner.

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**2. YOUR HOB**

**Applicable For gas**

- **Type**
  - HCG604WFCX2
  - HCG604WFCG1

**Material**

- Stainless steel
- Glass

**Power Supply**

- 220-240V ~50Hz

<table>
<thead>
<tr>
<th>Type</th>
<th>Triple flame gas burner</th>
<th>Auxiliary gas burner</th>
<th>Material</th>
<th>Type of Flame</th>
</tr>
</thead>
<tbody>
<tr>
<td>HCG604WFCX2</td>
<td>6.3 MJ/H</td>
<td>1.3 MJ/H</td>
<td>Glass</td>
<td>Auxiliary</td>
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<tr>
<td>HCG604WFCG1</td>
<td>6.3 MJ/H</td>
<td>1.3 MJ/H</td>
<td>Glass</td>
<td>Auxiliary</td>
</tr>
</tbody>
</table>

**UNPACKING THE APPLIANCE**

- Remove all packaging and make sure the appliance is in perfect condition.

**3. CLEANING**

**VITREOUS ENAMEL**

- Hotplate, burner caps, pan supports.

**Cleaning**

- Cloth wrung out in hot soapy water. Stubborn stains can be removed with a cream paste.

**CAUTION**

- Do not use unstable pans and position handle away from the edge of the hob.

**ALUMINIUM**

- Hotplate burner bodies.

**CAUTION**

- If using the grill or more than one hotplate burner, open a window if a mechanical ventilation device is not installed.

**WARNING!**

- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Always ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (fig. 2).

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**4. SAFETY INSTRUCTIONS**

**Ensure that these notes and that the whole of this instruction book are thoroughly read and understood before installation or operation of the hob.**

- The instructions are provided in the interest of your safety.

**GAS SAFETY (INSTALLATION & USE) REGULATIONS**

- It is the law that all gas appliances are installed by competent persons in accordance with current edition of the above regulations. It is in your interest and that of safety to ensure compliance with the law.

- Repairs or servicing of this product must only be carried out by an authorised agent service agent service agent using only approved parts.

- No attempt must be made to modify this appliance.

**COOKING APPLIANCES**

- Cooking appliances become very hot in use, therefore ensure children and pets are kept away.

- Do not use abrasive cleaners or any electrical heating element and isolate the appliance from the power supply do not touch the appliance surface. Do not use the hob while it is in use.

**UNPACKING THE APPLIANCE**

- The appliance can be fitted to any worktop with a thickness of 40mm or 50mm.

**LOCATION**

- The appliance may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bathroom or shower. The hob must not be installed in a bed-sitting room of less than 20m².

- LPG models shall not be installed in a room or internal space below ground level, e.g. in a basement.

**PROVISION FOR VENTILATION**

- The room containing the cooker should have an air supply in accordance with BS 5440: Part 2.

- The room must have an opening window or equivalent; some rooms may also require a permanent vent.

- If the room has a volume between 5 and 10 m³, it will require an air vent of 50 cm² effective area unless it has a door which opens directly to it if the room has a volume of less than 5 m³.

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

**WARNING!**

- The gas appliance must not be connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant instructions regarding ventilation.

**NOTE**

- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Always ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (fig. 2).

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**5. INSTALLATION INSTRUCTIONS**

**TECHNICAL INFORMATION**

- The installation, the adjustments, conversions and maintenance listed in this part must only be carried out by qualified persons.

- This appliance is not connected to a flue for discharge of the combustion products; therefore, it must be connected in compliance with the above mentioned installation rules. Particular attention must be paid to the instructions given below for ventilation and aeration.

**NOTE:**

- Do not use the hob until you have read the instruction manual.
1. To light the hotplate push in the appropriate control knob and turn anti-clockwise to the large turn the hob over and correctly position seal *S* (Fig. 5) under the edge of the hob so that the outer edge of the hob perfectly matches the outer edge of the hob. The ends of the strips must fit together without overlapping. Evenly and securely fix the seal to the hob, pressing it firmly in place.

2. Place the gasket around the bottom edge of the hob as shown in the illustration overleaf (left). 3. Place the hob in the installation opening and push it down so that the hob is resting firmly on the cabinet. 4. Secure the hob in position using the fixings brackets supplied.

The panel underneath the hob must be easily removable to allow for any servicing requirements. Inserting and fixing the hob

Before inserting the hob into the work surface, place the adhesive seal (a) around the underside edge of the hob. It is important to fix this gasket evenly, without gaps or overlapping to prevent liquids from seeping underneath the hob.

1. Remove the pan stands and the burner caps then turn the hob upside down, taking care not to damage the ignition plugs and the thermostats.
2. Insert a small screwdriver “D” into the top shaft “C” and turn the bypass screw left or right until the burner does not extinguish.
3. Place the gasket over the bottom edge of the hob as shown in the illustration overleaf (left).
4. Place the hob in the installation opening and push it down so that the hob is resting firmly on the cabinet.
5. Secure the hob in position using the fixings brackets supplied.

Ventilation slot ≥ 30mm.

6. USER INSTRUCTIONS

1. To light the hotplate push in the appropriate control knob and turn anti-clockwise to the large flame symbol (fig. 8).
2. Keep the knob depressed until the burner lights.
3. Turn the knob to the required setting.
4. If the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to reignite the burner for at least 1 minute.

NOTE: Matches can be used to light the burners in the event of a power failure. If they are off, switch off gas at mains and call a service agent.

ATTENTION!!!!

- Replace the injectors with the corresponding injector from the table on page below (see fig. 6).
- First remove the burner caps and rings and with a socket spanner “B”, unscrew Injector “A” (see fig. 6).
- The adjustment of the reduced rate position is as follows (fig. 7):
- Light the burner and turn the knob to reduced rate position.
- Remove the knob “M” which is simply inserted onto, tap stem. Install a small screwdriver “D” into the top shaft “C” and turn the bypass screw left or right until flame symbol (fig. 8).
- Make sure that when turning quickly from “Full on” position to reduced rate position that the burner does not extinguish.

7. FAULT FINDING GUIDE

Check the guide below if there is a problem with your hob.

**UNEXPECTED OR YELLOW FLAME RAATHER THAN BLUE.**

Switch off and check the following points:

1. Are the burners fitted correctly?
2. Are the valves in the burner clear?
3. Check that no dust has fallen into the flame turning it yellow.
4. BURNER FAILING TO IGNITE?
   Check that the power is turned on or that the fuse has not blown.
5. The gas hob is designed for use with gas (LPG and Natural gas), the combustion products contain carbon monoxide and carbon dioxide, the exhaust of combustion products is affecting our environment when reach a certain amount of CO and CO2.

CALL the service agent.

About ErP

A) Measurement and calculation methods
- The gas hob was CE approval according to the Gas Appliance Directives 2009/142/EC.
- The energy efficiency of this gas hob was tested and measured according to EN 30-2-1-1998+A1-2003+A2-2005.
- The energy efficiency of the gas burners and the hob were calculated according to COMMISSION REGULATION (EU) No. 862/2014.

B) Rational use of the energy and the appliance
- The gas hob is designed for domestic use only, please do not use for commercial.
- The gas hob is designed for use with gas (LPG and Natural gas), the combustion products contain carbon monoxide and carbon dioxide, the exhaust of combustion products is affecting our environment when reach a certain amount of CO and CO2.
- The gas hob is designed for domestic use only, please do not use for commercial.
- The gas hob is designed for use with gas (LPG and Natural gas), the combustion products contain carbon monoxide and carbon dioxide, the exhaust of combustion products is affecting our environment when reach a certain amount of CO and CO2.
- To ensure the safety use, please read this instruction manual before use; please follow the installation, operation and maintenance provisions in force and only used in compliance with the current provisions in force.

ATTENTION!!!!

This appliance must be installed in compliance with the current provisions in force and only used in rooms equipped with adequate ventilation.

Consult the instruction manual before proceeding with installation or use of the appliance.

CLOSED POSITION

- Full on position
- Reduced rate position

SELECT THE RIGHT BURNER

Use an appropriately sized pan and with flat bottom for each burner (see the table below and fig. 9). When the contents of the pan start to boil, turn the knob down to reduced rate position. Always put a lid on the pan.

WARNING

NOTE: Please use cooking vessels that overlap the boundaries of the hob

<table>
<thead>
<tr>
<th>BURNERS</th>
<th>GAS</th>
<th>NORMAL PRESSURE</th>
<th>NORMAL RATE</th>
<th>INJECTOR DIAMETER</th>
<th>NORMAL HEAT INPUT (W)</th>
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<tr>
<td>AUXILIARY</td>
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<td>NATURAL</td>
<td>40-5</td>
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<td>PROXIMATE</td>
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<td>BIG (RAPID)</td>
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<td>SMALL (RAPID)</td>
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<td>13.7</td>
<td>11.3</td>
<td>38</td>
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</tbody>
</table>

Correct Disposal of this product:

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste of material resources, waste disposal, recycle it responsibly to promote To return your used device, please use the return and collection systems or contact the retailer where the product was purchased.

They can take this product for environmental safe recycling.