



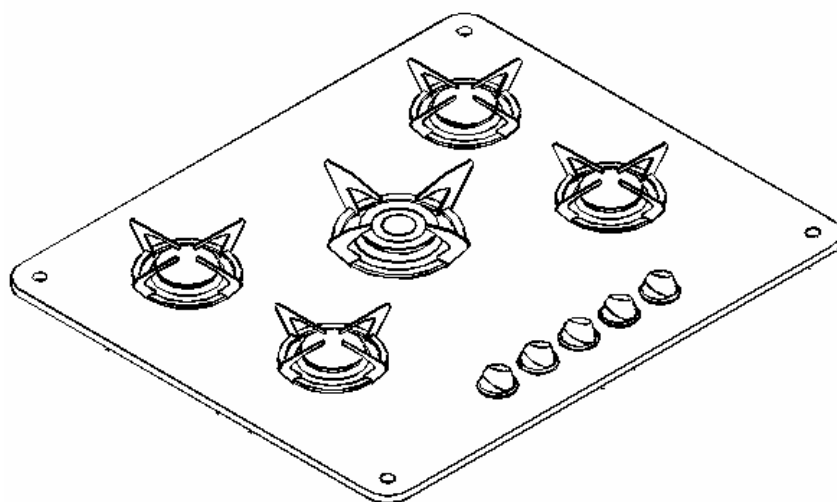
BUILD IN COOKING HOB

FOR USE WITH NATURAL GAS

MODEL HB15000

5 Burner Hob

CAUTION – ALL OUTER SURFACES WILL GET HOT WHEN IN USE



USER AND INSTALLATION INSTRUCTIONS

FOR USE IN :- GB, IE, FR, NL, BE, LU, ES, IT, NO, DE, SE, DK

WARNING

- Only use this appliance in a well ventilated area
- Read the instructions before use
- This appliance must be installed in accordance with the regulations in force

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MODEL HB15000 - USER INSTRUCTIONS

INTRODUCTION

In your own interest of safety, it is law that all gas appliances be installed by competent persons. CORGI (Confederation for the Registration of Gas Installers) registered installers undertake to work to safe and satisfactory standards. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution. This appliance shall be installed in accordance with the local and national/European standards in force. Particular attention shall be given to the requirements regarding ventilation. Read the instructions before installing or using this appliance.

PROVISION OF VENTILATION

The use of a gas cooking appliance results in a production of heat and moisture in a room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device, (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

The room containing the cooker should have an air supply in accordance with local and national/European standards.

IMPORTANT

This appliance is suitable for use with Natural Gas only and should not be used on any other gas. The following gas pressures should be used: -

CAT I₂ H (20)
NATURAL GAS (G20) 20 mbar

POSITION

This appliance must be positioned free from draughts, which may affect the combustion, and in a manner that will prevent the accumulation of unburnt gas. When in use ensure that air vents are not inadvertently blocked or shut off.

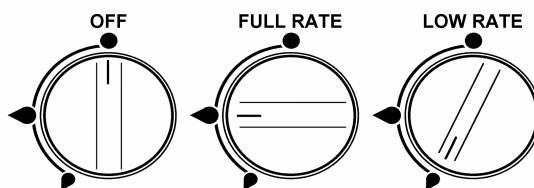
OPERATION

Ensure the gas cylinder or mains supply is turned on.

In the event of a gas smell turn off at the cylinder or mains supply and contact supplier.

Burners - Each burner is controlled individually and is monitored by a flame supervision device. In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute. The respective knob positions are as shown in fig 1:-

Fig 1.



To light the burner, press in and turn the knob anti-clockwise to the full rate position and apply a light to the burner or press the ignition button if fitted. It is necessary to hold the knob depressed during ignition and for approximately fifteen seconds after the burner has lit to allow the probe to reach temperature. Should the flame go out when the knob is released, the procedure should be repeated holding the knob depressed for slightly longer.

For simmering, turn the knob further anti-clockwise to the low rate position. To turn the burner off, rotate knob fully clockwise until the line on the knob lines up with the dot on the control panel. The burners on this appliance have fixed aeration and no adjustment is required.

The burners should flame as follows:-

Natural Gas - The flames should burn quietly with a blue/green colour with no sign of yellow tips

Each of the outer burners will accommodate pans from 10 to 22cm, convex style pans (Woks) or pans with a flat base greater than 24cm can be used on the centre burner.

In all cases, care should be taken not to overload the appliance as reduced performance may result.

When using small pans, the flame should not spread beyond the base of the pan as this will reduce the efficiency of the burner.

DO'S AND DON'TS

- | | |
|--------|---|
| DO | read the user instructions carefully before using the appliance for the first time. |
| DO | allow the burners to heat before using for the first time, in order to expel any smells before the introduction of food. |
| DO | clean the appliance regularly. |
| DO | remove spills as soon as they occur. |
| DO | check that controls are in the off position when finished. |
| DO NOT | allow children near the appliance when in use. Turn pan handles away from the front so that they cannot be caught accidentally. |
| DO NOT | allow fats or oils to build up in the base of the hotplate. |
| DO NOT | use abrasive cleaners or powders that will scratch the surfaces of the hotplate. |
| DO NOT | under any circumstances use the appliance as a space heater. |

LEAKS

If a smell of gas becomes apparent, the supply should be turned off at the cylinder or mains supply **IMMEDIATELY**.

Extinguish naked lights including cigarettes and pipes. Do not operate electrical switches. Open all doors and windows to disperse any gas escape. The strong unpleasant smell of gas will enable the general area of the leak to be detected. Check that the gas is not escaping from an unlit appliance. Never check for leaks with a naked flame; leak investigation should be carried out using a leak detector spray or soapy solution.

MAINTENANCE & SERVICING

This appliance needs little maintenance other than cleaning. All parts should be cleaned using warm soapy water. Do not use abrasive cleaners, steel wool or cleansing powders. When cleaning the burner ring it is essential to ensure that the holes do not become blocked. The control knobs are a push fit and can be removed for cleaning. They are interchangeable without affecting the sense of operation.

On units fitted with battery spark ignition, when the time taken for spark generation becomes extended, the battery should be renewed with a suitable make of long life battery.

ALL SERVICING MUST BE CARRIED OUT BY AN APPROVED COMPETENT PERSON. AFTER EACH SERVICE THE APPLIANCE MUST BE CHECKED FOR GAS SOUNDNESS.

INSTALLATION INSTRUCTIONS

SPECIFICATION

This appliance is for use on Natural Gas.
Spark ignition (where fitted) 230V ~ 50Hz.

CAT I₂ H (20)

NATURAL GAS (G20) 20mbar

External dimensions (WxD)	680 x 520
Heat input – Hotplate burners	1 x 1.0kW; 2 x 1.7kW; 1 x 2.0kW; 1 x 2.4kW
Injector size:-Hotplate burners	1.0kW = 0.72mm 1.7kW = 0.97mm 2.0kW = 1.03mm 2.4kW = 1.18mm

INSTALLATION

The gas supply input pressure to which this appliance is connected, **MUST** not rise or fall by more than 2.5 mbar from nominal when **ALL** appliances connected to the supply are **OPERATED** simultaneously.

If this appliance is not installed in accordance with the instructions and tolerances detailed herein, we the manufacturer can not be held responsible for any problems that occur, or poor performance that is perceived/witnessed. In your own interest of safety, it is law that all gas appliances be installed by competent persons. CORGI (Confederation for the Registration of Gas Installers) registered installers undertake to work to safe and satisfactory standards. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution. This appliance shall be installed in accordance with the local and national/European standards in force. Particular attention shall be given to the requirements regarding ventilation. Read the instructions before installing or using this appliance.

LOCATION OF APPLIANCE

This appliance maybe installed in a kitchen/kitchen diner but NOT in a room containing a bath or a shower.

VENTILATION

This appliance must be installed according to the relevant local and national/European standards in force.

This appliance is suitable for installation into Holiday Homes, Touring Caravans and Boats. In all cases the national standards with regard to ventilation for the particular vehicle into which the appliance is to be installed must be adhered to.

CONNECTION

An 8mm gas inlet point is provided on the underside of the appliance. It is recommended that the unit be connected by copper tubing using an appropriate connector.

Rubber tubing must NOT be used.

If the unit is fitted with spark ignition, care must be taken when the hob is sited in position that none of the wires come into contact with the underside of the hob or burner cups, as this could cause failure of the spark ignition to the hob.

After installation the appliance must be tested for soundness.

POSITION

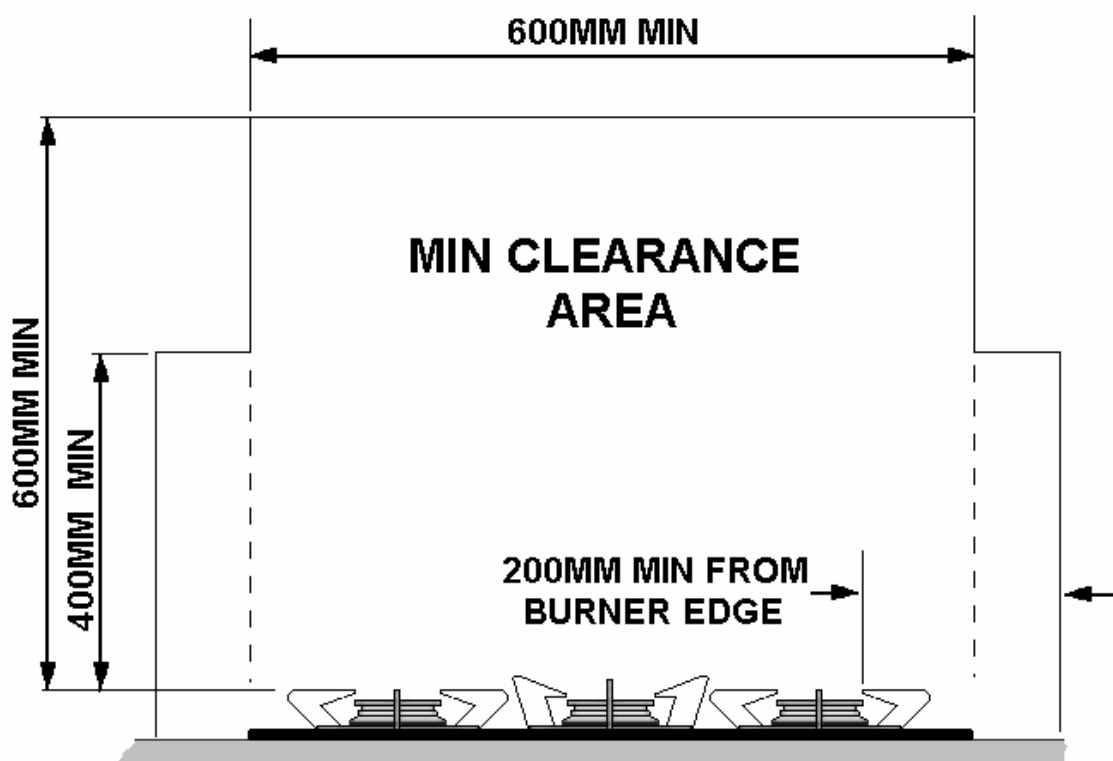
This appliance must be installed in such a way that the furniture fitted around the unit is manufactured from suitable material and follows the minimum dimensions as shown in Fig 2. If this cannot be adhered to because of design constraints, then the design is deemed permissible providing that the temperature rise on the furniture is tested. To establish whether the temperature rise is acceptable, the following test must be verified:

Place 5 large pans on top of the hotplate burners and fill up $\frac{3}{4}$ with water. Turn on all hotplate burners to full. After 60 minutes establish the highest temperature points on all the furniture surfaces in direct line of sight of the appliance. The temperature rise must not exceed 65°C above the ambient temperature, or where applicable, must not exceed the maximum allowable temperature, to avoid damage, as detailed within the suppliers material specification.

A horizontal difference of 200mm must exist between the edge of the burner and combustible material unless protected by a layer of non-combustible material. All combustible materials such as curtains and shelves must be kept well clear of the appliance.

This appliance must be positioned free from draughts, which may affect the combustion, and in a manner that will prevent the accumulation of unburnt gas. When in use ensure that air vents are not inadvertently blocked or shut off. The underside of the appliance must be shielded. It is recommended that the shield is fabricated from non-combustible material, but if the enclosure is manufactured from combustible material, then a minimum air space of 100mm must exist between the material and the lowest part of the appliance. THIS AIR SPACE MUST BE WELL VENTILATED.

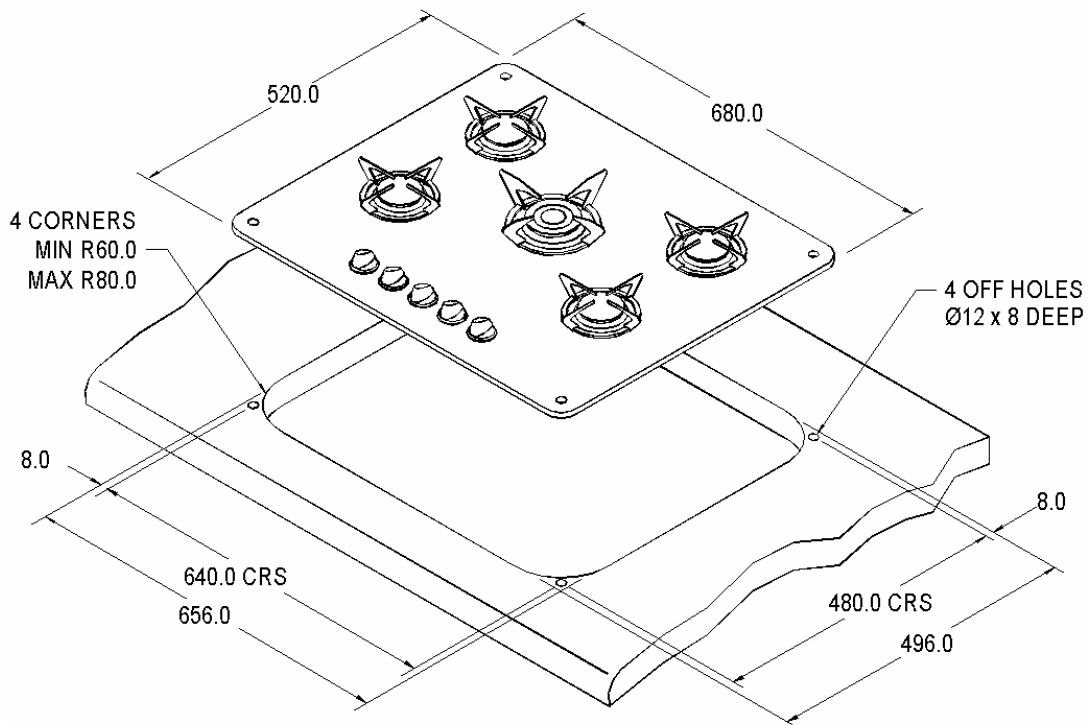
Fig 2.



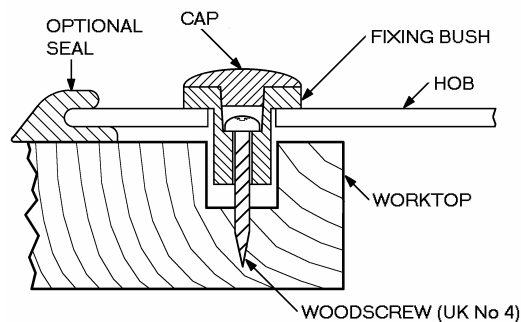
WORKTOP PREPARATION

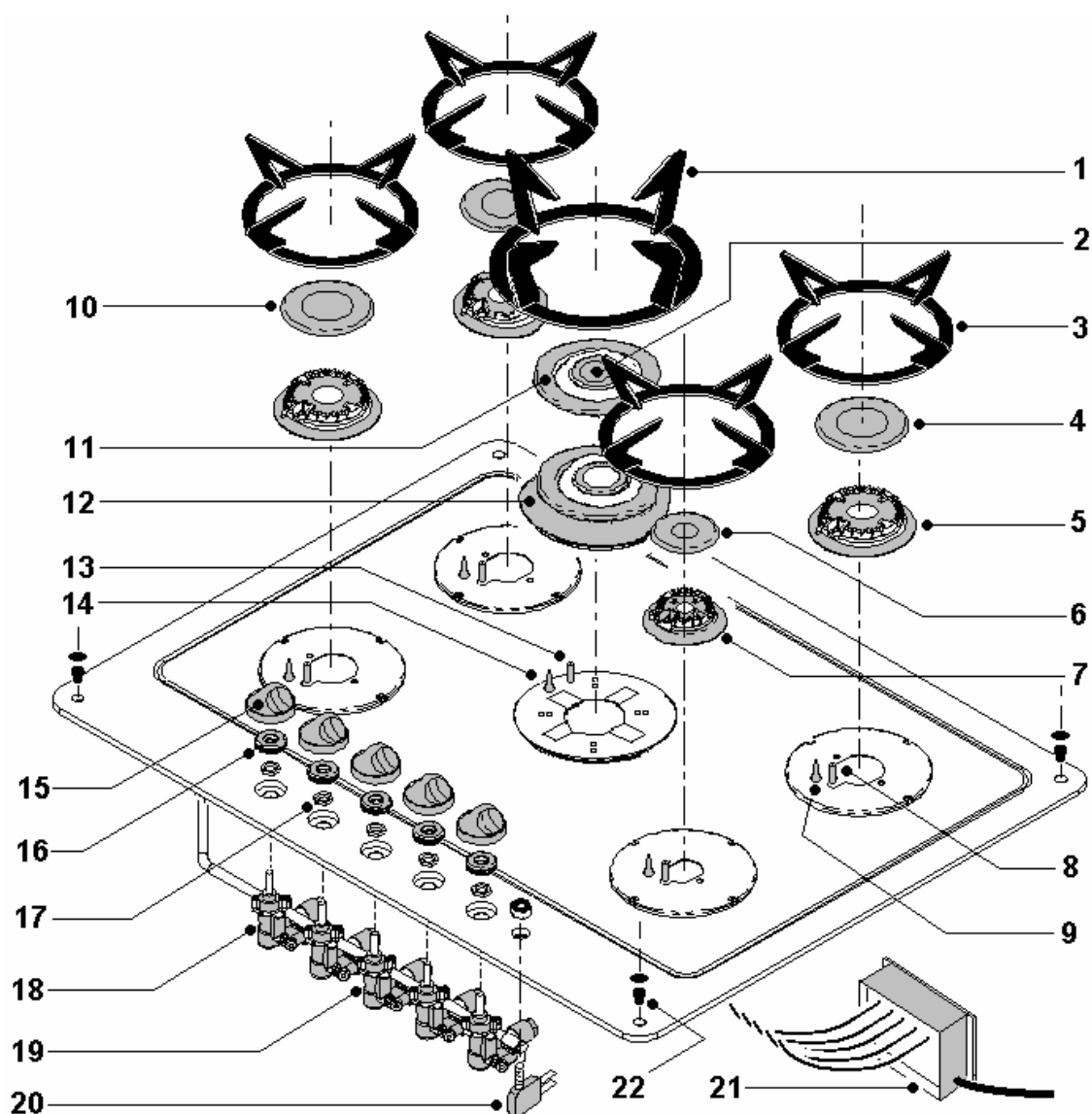
A cut out should be prepared in the worktop as shown below. The unit should not be fitted in a position exposed to strong draughts, since this always reduces the efficiency of the burners.

FIXING DETAILS



SCREW FIXING DETAILS WITH HOB FIXED IN PLACE USING THE FIXING BUSHES PROVIDED





	PART DESCRIPTION	CODE		PART DESCRIPTION	CODE
1	WOK PANREST	MAC9455	12	WOK BURNER SPREADER	PCC0842
2	WOK BURNER CAP	PCC0844	13	WOK SPARK PROBE	PCC1459
3	BURNER PANREST	MAC9450	14	WOK THERMOCOUPLE	PCC1179
4	BURNER CAP	PCC0803	15	CONTROL KNOB (BLACK)	PCC0619
5	BURNER SPREADER	PCC0802	16	RUBBER GROMMET	PCC2530
6	AUX BURNER CAP	PCC0823	17	TAP LOCK NUT	PCX0161
7	AUX BURNER SPREADER	PCC0822	18	CONTROL TAP	PCC0578
8	SPARK IGNITION PROBE	PCC1456	19	CONTROL TAP (WOK)	PCC0578
9	THERMOCOUPLE	PCC1169	20	IGNITION MICRO SWITCH	PCC1420
10	RAPID BURNER CAP	PCC0803	21	SPARK GENERATOR	PCC1391
11	WOK BURNER CAP – RING	PCC0843	22	FIXING BUSH AND CAP	PCX0423

NOTES:-

1. PLEASE SPECIFY **FOR USE WITH NATURAL GAS WHEN REQUESTING REPLACEMENTS FOR ITEMS 18 OR 19**
2. OPTIONAL FITTING SEAL AVAILABLE FOR GLASS