



GAS / ELECTRIC HOB

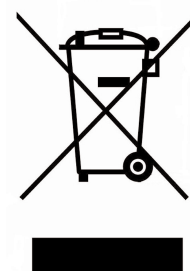
<u>HOB MODELS</u>	<u>CODES</u>
PROFESSIONAL 60cm GAS HOB	- WAHG60SS
PROFESSIONAL 70cm GAS HOB	- WAHG70SS
PROFESSIONAL 90cm GAS HOB	- WAHG90SS
60cm ELECTRIC PLATE HOB	- WACE60SS
77cm CERAMIC HOB	- WATC70SS
60cm CERAMIC HOB	- WATC60SS

Installation - Use - Maintenance

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INTRODUCTION

Dear Customer, We thank you and congratulate you on your choice. This new carefully designed product, manufactured with the highest quality materials, has been carefully tested to satisfy all your cooking demands.

We would therefore request you to read and follow these easy instructions which will allow you to obtain excellent results right from the start.

May we wish you all the best with your modern appliance!

THE MANUFACTURER

IMPORTANT:- THIS APPLIANCE IS CONCEIVED FOR DOMESTIC USE ONLY. THE MANUFACTURER SHALL NOT IN ANY WAY BE HELD RESPONSIBLE FOR WHATEVER INJURIES OR DAMAGES ARE CAUSED BY INCORRECT INSTALLATION OR BY UNSUITABLE, WRONG OR ABSURD USE.

INSTRUCTIONS FOR USE

INSTALLATION

All the operations concerned with the installation (electrical connection) must be carried out by qualified technicians, in terms with the standards in force.

For specific instructions, kindly read the part reserved for the installation technician.

USE

Gas burners (Fig. 1-3). The ignition of the gas burner is carried out by putting a small flame to the upper part holes of the burner, pressing and rotating the corresponding knob in an anti-clockwise manner, until the maximum position has coincided with the marker. When the gas burner has been turned on, adjust the flame according to need. The minimum position is found at the end of the anticlockwise rotation direction.

In models with automatic ignition, operate the knob as described above, pressing simultaneously, the corresponding push-button. For models with automatic/simultaneous (with one hand) ignition, it is sufficient to proceed as described above using the corresponding knob. The electric spark between the ignition plug and the burner provides the ignition of the burner itself.

After ignition, release the push-button after 3/5 seconds and adjust the flame according to need.

N.B.

- we recommend the use of pots and pans with a diameter matching that of the burner, thus preventing the flame from escaping from the bottom part and surrounding the pot
- do not leave any empty pots or pans on the fire
- do not use any tools for grill-cooking on Crystal hobs.

When cooking is finished, it is also a good norm to close the main gas pipe tap and/or cylinder.

Electrical plates

Rotate the knob towards the position required for cooking and bear in mind that the higher the number, the higher the heat output. Output can be set from 0-6.

The pilot light signals that the plate is "on". Some types of pilot lights will maintain some slight luminescence even after disconnection. That is quite normal.

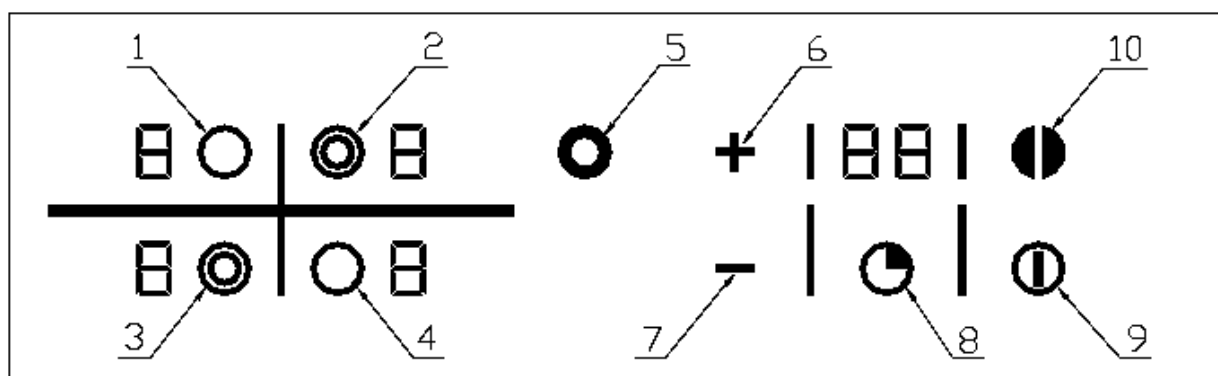
N.B.: When using electrical plates / heating elements vitroc ceramic, we recommend flat bottom recipients with a diameter equal or slightly larger than that of the plate itself.

- avoid liquid overflow. Therefore, after boiling or heating liquids, reduce the heat output;
- do not leave the electrical plates on with empty pots and pans;
- when cooking is finished, rotate the knob back into closing and/or disconnected position.

OPERATION OF TOUCH CONTROL HOB

1. Left rear
2. Right rear
3. Left front
4. Right front
5. Single/Double

6. Increase
7. Decrease
8. Timer
9. Power On/Off
10. Lock



To activate the touch control switch, it is necessary to move your finger over the switch which will then activate when it senses your finger. When the switch activates a beep can be heard.

Select switch no 9 to switch on the power to the hob.

You can then select which ring you wish to switch on by selecting buttons 1-4 (extra button for cake ring on 77cm hob).

When you select a ring you will notice the 0 come up to show power setting, you will also notice a red light come on beside the 0 to signify that if you now press buttons 6 and 7 that this is the ring that will be adjusted and you can select a power setting in the range 0-9.

Having set a ring you can then repeat the above procedure to adjust any of the other rings.

When the rings with two sections have been set to a power setting between 1-9 the outer section of the ring can be switched on if desired by selecting the ring first and the selecting button 5 to switch between single and double. Note when double is selected a red light will come on beside the switch to show that the ring is set to double.

When any of the rings have been selected they can be set to timer by selecting button no 8 and then selecting buttons 6 and 7 to set the time from which the timer will countdown. At the end of the countdown time the ring which has been set on timer will switch off. When a ring is set on timer the display beside switch no 8 will show the countdown time and also a red light will be on beside this display. This red light denotes which ring is on timer. The location in relation to the display denotes which ring is on timer, ie if the red light is to the left and to the front of the display then the front left ring is on timer.

If you wish to lock the display at any time select switch no 10 and switch no 10 again to unlock.

When the hob is turned off "H" is displayed in the relevant position to indicate which rings remain hot.

GAS & ELECTRIC HOBS

Fig.3

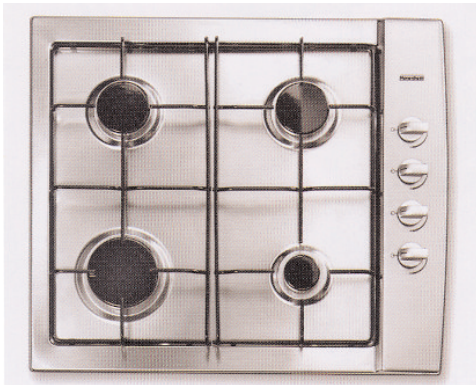
60cm Ceramic Hob



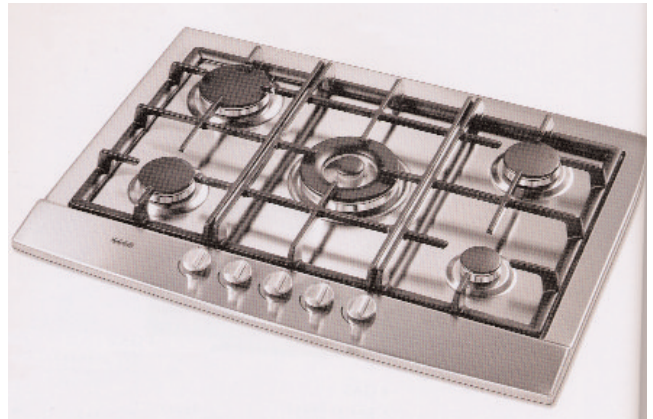
60cm Electric Plate Hob



Professional 60cm Gas Hob



Professional 70cm Gas Hob



77cm Ceramic Hob



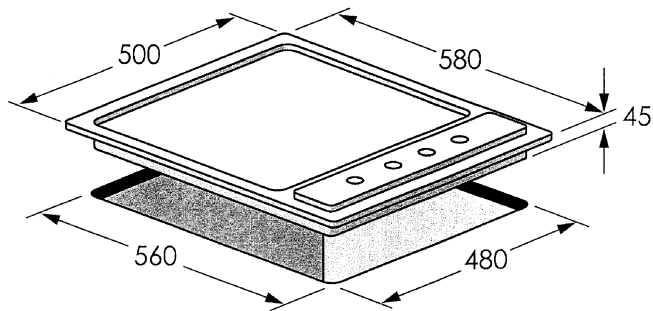
Professional 90cm Hob



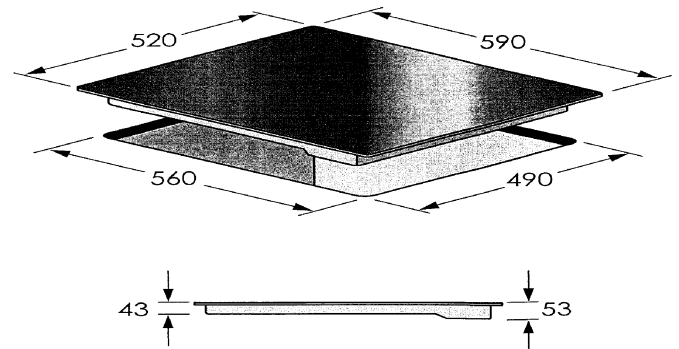
Fig.4

GAS & ELECTRIC HOB CUTOUT DIMENSIONS

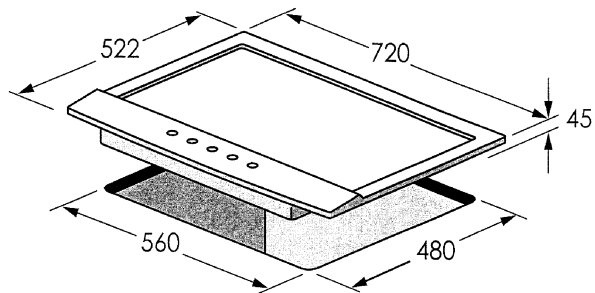
60cm Cutout



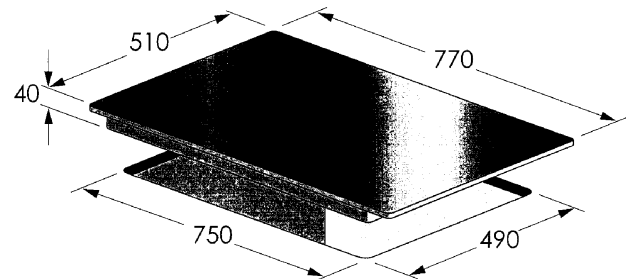
60cm Cutout - Ceramic Hob



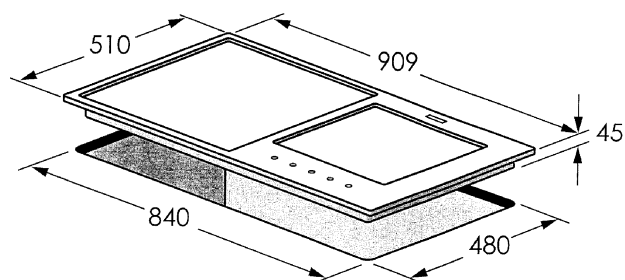
70cm Cutout



77cm Cutout - Ceramic Hob



90cm Cutout



<i>Use of electrical plates / vitroceramic heating elements</i>			
Communtator	Touch Control	Heat Intensity	Cooking Methods
1	1 - 2	Slight	melting of fats etc.; heat small quantities of liquid
2	3 - 4	Mild	heating of medium quantities of liquid; puddings, long-cooking sauces
3	3 - 4	Slow	defreezing - heat large quantities of liquid; cooking below boiling temperature
4	5 - 6	Medium	tender roasts; cooking at boiling temperature
5	7 - 8	High	roasts - boiled food; pan-frying of meats
6	9	Burning Heat	bring large quantities of liquid to boil; fry

Maintenance

Gas/Electrical

Prior to any operation, disconnect the appliance from the electrical system.

For long-life to the equipment, a general cleaning operation must take place periodically, bearing in mind the following:

- the glass, steel and/or enamelled parts must be cleaned with suitable non-abrasive or corrosive products (found on the market). Avoid chlorine-based products (bleach, etc.);
- avoid leaving acid or alkaline substances on the working area (vinegar, salt, lemon juice, etc.).
- the wall baffle and the small covers (mobile parts of the burner) must be washed frequently with boiling water and detergent, taking care to remove every possible encrustation. Dry care fully and check that none of the burner holes is fully or partially clogged;
- the electrical parts are cleaned with a damp cloth and are lightly greased with lubricating oil when still warm.
- the stainless steel grids of the working area, after having been heated, take on a bluish tint which does not deteriorate the quality. To bring colour back to its original state, use a slightly abrasive product.

N.B.- Cleaning of the taps must be carried out by qualified personnel, who must be consulted in case of any functioning anomaly.

Check periodically the state of conservation of the flexible gas feed pipe. In case of leakage, call immediately the qualified technicians for its replacement.

Maintenance

Vitroceramic Surface

(Fig.-4a) First of all remove stray food bits and grease drops from the cooking surface with the special scraper (fig. 4). Then clean the hot area as best as possible with HOB BRITE or other similar products with a papertowel, then rinse again with water and dry with a clean cloth.

Pieces of aluminum foil and plastic material which have inadvertently melted or sugar remains or food with a high sugar content have to be removed immediately from the hot cooking area with the special scraper (fig. 4).-This is to avoid any possible damage to the surface of the top.

Under no circumstances should abrasive sponges or irritating chemical detergents be used such as oven sprays or spot removers.

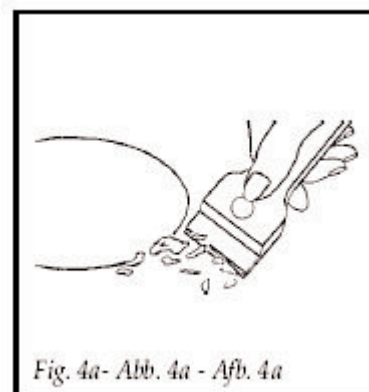


Fig. 4a- Abb. 4a - Afb. 4a

INSTRUCTIONS FOR THE INSTALLER

INSTALLATION

This appliance is not provided with a combustion product discharge. It is recommended that it be installed in sufficiently aerated places, in terms of the laws in force. The quantity of air which is

necessary for combustion must not be below 2.0 m³/h for each kW of installed power.

See table of burner power.

POSITIONING

(Fig. 4). The appliance can be fitted into a working area as illustrated on the corresponding figure. Before positioning the hob, fit the seal around the entire periphery of the hole cut in the worktop.

Use the brackets provided to secure the hob in the opening, the brackets can be rotated in opposite directions to cater for worktops of various thickness.

GAS CONNECTION

(Fig. 5) Connect the appliance to the gas cylinder or to the installation according to the prescribed standards in force, and ensure beforehand, that the appliance matches the type of gas available. Otherwise, see "Adaptation to various types of gas".

Furthermore, check that the feed pressure falls within the values described on the table: "User characteristics".

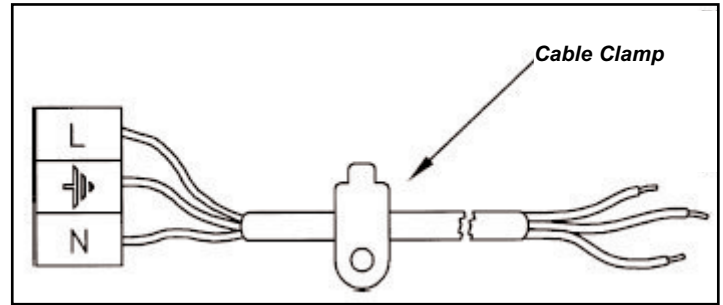
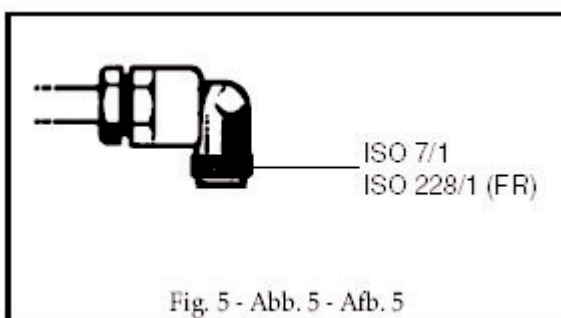
RIGID/SEMI RIGID METAL CONNECTION

Carry out the connection with fittings and metal pipes (even flexible pipes) so as to obtain counter stress the inner parts of the appliance.

N.B.

- when the installation has been carried out, pressure test the installation to ensure gas soundness.

ELECTRICAL CONNECTION (Fig. 6)



ELECTRICAL CONNECTION

All electrical installation work should only be carried out by a qualified electrician who will comply with the relevant regulations in force.

The appliance requires a 230V, 50Hz supply and should be connected to fixed wiring via a double pole switch with contacts having a minimum separation distance of 3mm². We recommend insulated twin and a cable with a conductor size of 6mm². Under no circumstances should the cable reach a temperature of 50°C in excess of the ambient temperature.

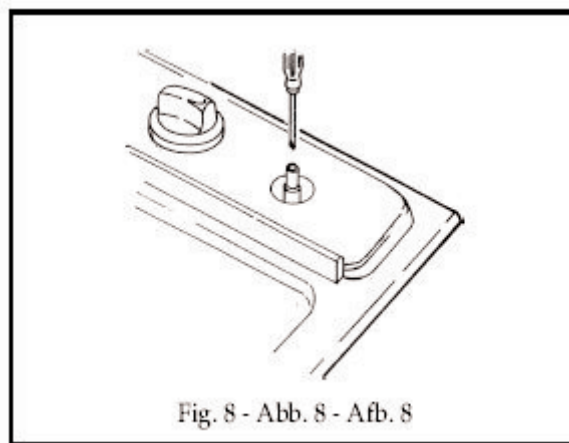
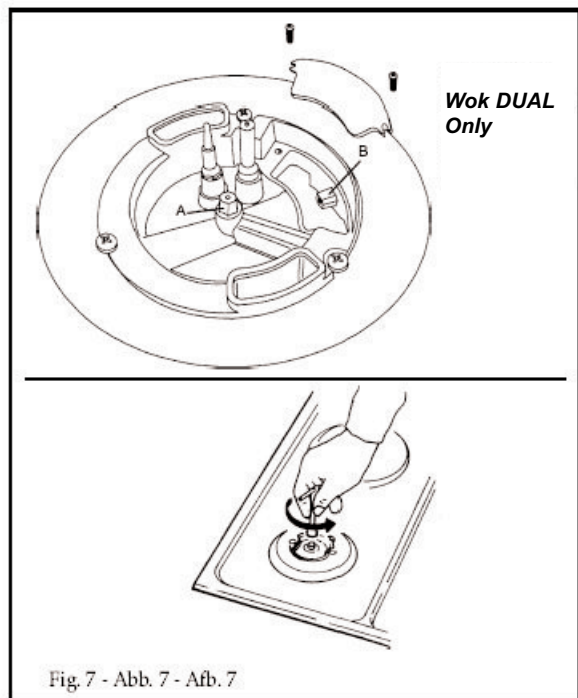
The manufacturer declines any responsibility in the event of non compliance with what is described above and the accident prevention norms not being respected and followed.

ADAPTATION TO VARIOUS TYPES OF GAS

(Fig. 7)

Should the appliance be pre-set for a different type of gas than that available, proceed as follows:

- replace the injectors (Fig. 7) with the corresponding type of gas to be used (see table "Uses characteristics").
- to adjust to the minimum, use a screwdriver on the screw placed on the tap (Fig. 8) after turning the tap to its minimum position. For LPG (butane/ propane) screw tight.



USER CHARACTERISTICS

GAS BURNERS

	BURNER	INJECTORS 1/100 mm	THERMAL CAPACITY	CONSUMPTION
			NOMINAL W	
NATURAL GAS G20 20mbar	<i>fast</i>	129	3000	1/h
	<i>semi-fast</i>	101	1750	
	<i>auxiliary</i>	77	1000	
	<i>wok</i>	63A-121B	3500	
	<i>wok</i>	63A-140B	4250	
	<i>wok</i>	141	3500	
	<i>fish</i>	130	3000	
LPG G31 37mbar	<i>fast</i>	87	3000	g/h
	<i>semi-fast</i>	66	1750	
	<i>auxiliary</i>	50	1000	
	<i>wok</i>	37A-90B	3500	
	<i>wok</i>	37A-97B	4250	
	<i>wok</i>	96	3500	
	<i>fish</i>	85	3000	

The manufacturer declines all responsibility for possible inaccuracies contained in this pamphlet, due to printing or copying errors. We reserve the right to make on our own products those changes to be considered necessary or useful, without jeopardizing the essential characteristics.

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