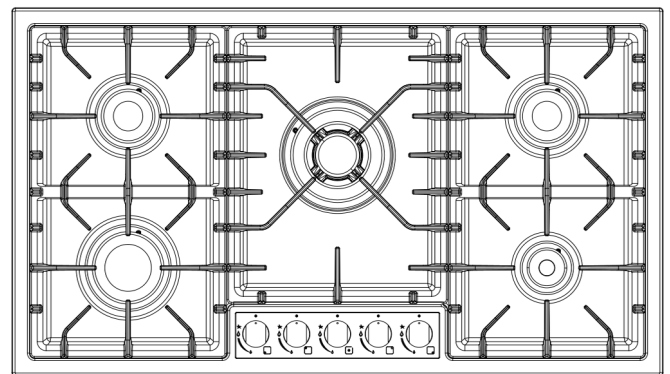
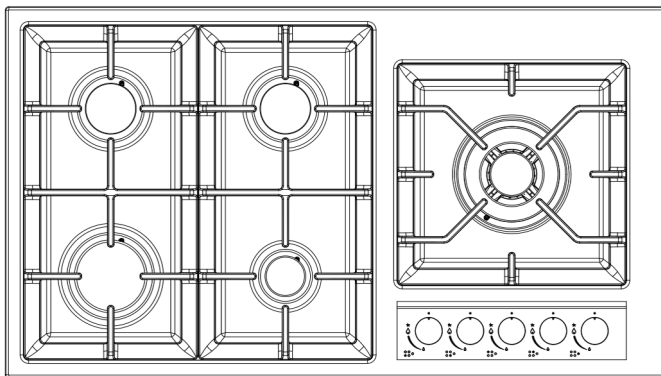


avelis[⏻] appliances

Built-in Gas Hob

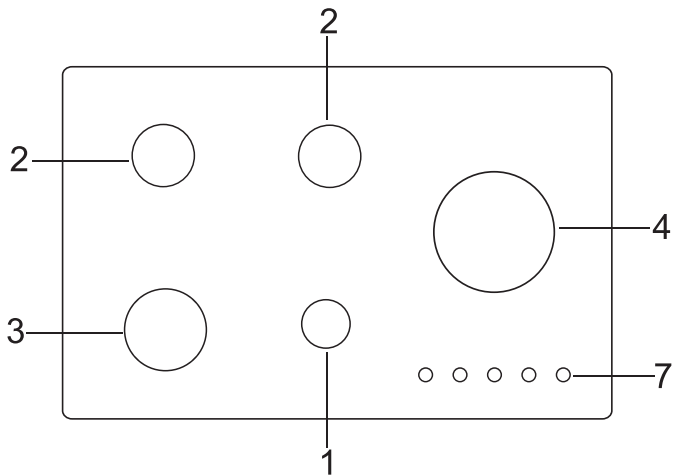
AA91RIGHT-SS
A91CENTRAL-SS



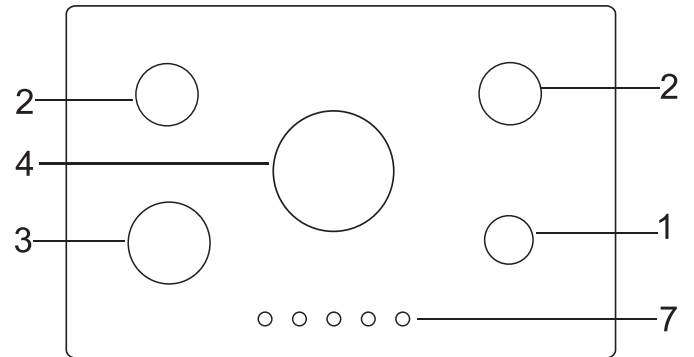
Read these instructions carefully before installing or using the appliance. Keep this manual for future reference.

- This appliance may be used by children aged 8 and above, and by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, only if they have been given supervision or instruction on safe use of the appliance and understand the hazards involved.
- Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.
- This appliance is intended for cooking purposes only. It must not be used for any other purpose, including room heating.
- The use of a gas cooking appliance produces heat, moisture and combustion products in the room where it is installed. Ensure the kitchen is well ventilated, especially while the appliance is in use.
- Prolonged or intensive use of the appliance may require additional ventilation, such as opening a window or increasing the level of mechanical extraction where fitted.
- Accessible parts may become hot during use. Keep young children away from the appliance.
- If a burner is accidentally extinguished, turn the control knob to the off position and wait at least 1 minute before attempting to relight it.
- Do not modify the appliance in any way.
- Installation, gas connection, electrical connection and gas conversion must only be carried out by a qualified Gas Safe registered engineer in accordance with current UK regulations.

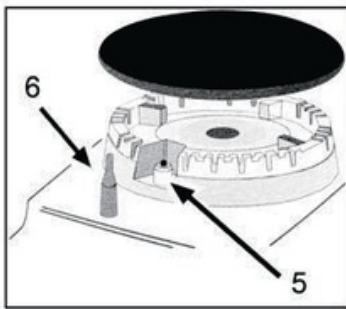
Close-up View



AA91RIGHT-SS



A91CENTRAL-SS



1. Auxiliary Burners
2. Semi-rapid Burner
3. Rapid Burner
4. Triple Ring Burner
5. Ignition Pin
6. Safety Device - Activates if the flame accidentally goes out (spills, drafts, etc.), interrupting the delivery of gas to the burner.
7. Control Knobs

NOTICE

The product complies with COMMISSION REGULATION (EU) No 66/2014. For details of the calculation method, please refer to the relevant directive. The testing method is performed based on the directive EN 30-2-1: 1998+A1: 2003+A2:2005 (If it is regulated by the government, the relevant testing method would be done accordingly). Please refer to the product rating label for details of the test values.

In order to reduce the unnecessary waste and control the impact by the combustion, please save the energy and adjust the gas consumption according to the necessity.

Any service or repair work must be carried out carefully by a qualified technician to avoid damage to components. The change of relevant components must be done by the authorized technician under the guidelines by the manufacturers and distributors. This helps ensure the appliance continues to operate safely and efficiently.

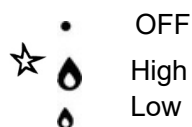
How To Use Your Appliance

The position of each burner is indicated next to the corresponding control knob.

Gas Burners

The burners vary in size and output. Select the burner most suitable for the diameter of the cookware being used.

The burner can be regulated with the corresponding control knob by using one of the following settings:



Ignition ☆

To ignite the burner, press in the appropriate control knob and turn it anti-clockwise to the large flame symbol until the burner lights. After ignition, keep the control knob pressed in for approximately 5 to 10 seconds to allow the flame failure device to operate correctly.

Caution:

If the flame goes out accidentally, turn the control knob to the off position and wait at least 1 minute before trying again

To turn off a burner:

Turn the knob in the clockwise direction until it is stopped (it should be on the "●" position).

Cleaning and Maintenance

Before cleaning or carrying out maintenance, disconnect the appliance from the electrical supply.

To keep the hob in good condition, clean it regularly after it has cooled.

- Wash enamelled and stainless steel parts with warm water and a mild detergent.
- Do not use abrasive powders, wire wool or corrosive cleaners.
- Wash burner caps and pan supports in warm soapy water and dry thoroughly before refitting.
- Make sure the ignition electrodes and flame ports are kept clean and free from blockage.
- After cleaning, ensure all burner parts are correctly positioned before using the appliance again.

Over time, gas taps may become stiff. If this happens, they must be serviced by a qualified technician.

Cleaning scraper (not supplied) (Fig. 1).

Clean the cooking surface when it is still warm with a suitable cleaning product and paper towels. Then rub with a damp cloth and dry. Aluminum foil, plastic items, objects made of synthetic material, sugar or foods with a high sugar content that have melted onto the surface must be removed **immediately** with a scraper while the cooking surface is still hot. Special cleaning products for ceramic glass surfaces form a transparent protective layer which fights dirt buildup. This also protects the surface from damage caused by food with a high sugar content. Do not use abrasive sponges or cleaning products under any circumstances. This holds true for chemically aggressive cleaners, like oven sprays and stain removers (Fig.2);



Fig.1



Fig.2

Greasing the Gas Valves

Over time, the gas valves may stick or become difficult to turn. If this is the case, they must be cleaned on the inside and the regreased.

N.B.: This procedure must be performed by a technician authorized by the manufacturer.

Practical Advice

Practical Advice on Using the Burners

For best performance, follow these general guidelines:

For best results, use cookware of the correct diameter for each burner and always use pans with a flat base.

Once the contents have reached the boil, reduce the flame to a lower setting.

To identify the burner type, refer to the burner and injector specification table.

Burner	ØCookware diameter(cm)
TripleRingBurner	24-26
RapidBurner	24-26
Semi-rapidBurner	16-20
AuxiliaryBurner	10-14

Notice: The glue used to seal the glass surface may leave traces on the appliance. We recommend that the module be cleaned with a non-abrasive cleaner before being used the first time. During the first few hours of use, you may detect the smell of rubber; this will disappear after a short time.

Troubleshooting

It may occur that the cooktop does not function or does not function properly. please check the following before contacting customer service.

The burner does not light or the flame is not uniform around the burner.

Check to make sure that:

- The gas holes on the burner are not clogged
- All of the moveable parts that make up the burner are mounted correctly.
- There are no draughts around the cooking surface.

The flame does not stay lighted on the model with the safety device.

Check to make sure that:

- You are pressing the knob fully
- You keep the knob pressed in long enough to activate the safety device.
- The gas holes are not clogged in the area corresponding to the safety device.

The burner does not remain on when set to "Low". Check to make sure that:

- The gas holes on the burner are not clogged
- There are no draughts around the cooking surface.
- The minimum flame has been adjusted correctly. (see the section entitled, "Minimum Regulation").

The cookware is not stable. Check to make sure that:

- The bottom of the cookware is perfectly flat
- The pan supports are correctly inserted and orientated.

If, despite all of these checks, the cooktop does not function properly and the problem persists, call the nearest Customer Service Centre informing them of: --The type of problem. --The abbreviation used to identify the model (Mod....) as indicated on the warranty. Never call upon technicians not authorized by the manufacturer, and refuse to accept spare parts that are not original.

Installation Instructions for built-in

The following instructions are directed at the qualified installer so that the installation and maintenance procedures may be followed in the most professional and expert manner possible.

Important:

1. Unplug the electrical connection before performing any maintenance or regulation upkeep work.

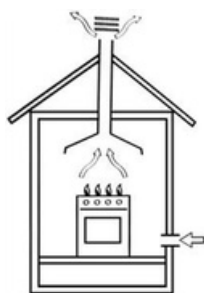
2. Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible; the adjustment conditions for this appliance are stated on the label (or data plate). This appliance is not connected to a combustion products evacuation device, It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation"

Positioning for gas hob

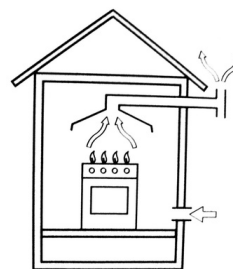
Important: this unit may be installed and used only in permanently ventilated rooms according to the British Standards Codes Of Practice: B.S. 6172 / B.S. 5440, Par. 2 and B.S. 6891 Current Editions. The following requirements must be observed:

- a)** The room must be fitted with a ventilations system which vents smoke and gases from combustion to the outside.

This must be done by means of a hood or electric ventilator that turns on automatically each time the hood is operated.

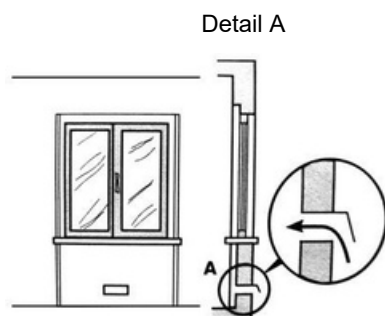


In a chimney stack or branched flue.
(exclusively for cooking appliances)



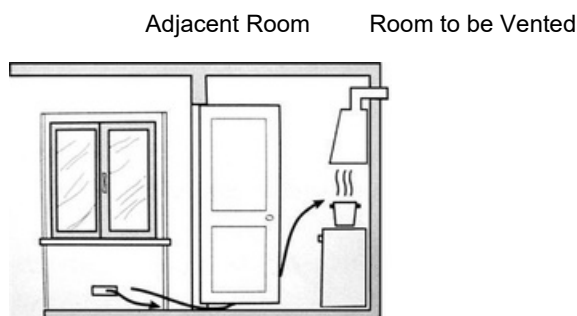
Directly to the Outside

- b)** The room must also allow for the influx of the air needed for proper combustion. The flow of air for combustion purposes must, not be less than 2 m³/h per kW of installed capacity. The supply of said air can be effected by means of direct influx from the outside through a duct with a inner cross section of at least 100cm² which must not be able to be accidentally blocked. Those appliances which are not fitted with a safety device to prevent the flame from accidentally going out must have a ventilation opening twice the size otherwise required, i.e. a minimum of 200 cm² (Fig. 3). Otherwise, the room can be vented indirectly through adjacent rooms fitted with ventilation ducts to the outside as described above, as long as the adjacent rooms are not shared areas, bedrooms or present the risk of fire (Fig. 4).



Examples of ventilation holes for comburant air.

Fig.3



Enlarging the ventilation slot between window and floor

Fig.4

- c)** Intensive and prolonged use of the appliance may necessitate supplemental ventilation, e.g. opening a Window or increasing the power of the air intake system (if present).

- d)** Liquefied petroleum gases are heavier than air and, as a result, settle downwards. Rooms in which LPG tanks are installed must be fitted with ventilation openings to the outside in order to allow the gas to escape in the event of a leak. Therefore, LPG tanks, whether empty or partially full, must not be installed or stored in rooms or spaces below ground level (cellars, etc.). It is also a good idea to keep only the tank currently being used in the room, making sure that it is not near sources of heat (ovens, fireplaces, stoves, etc.) that could raise the internal temperature of the tank above 50°C.

Installation of built-in stove tops

The gas hobs are prepared with protection degree against excessive heating of type X, the appliance can therefore be installed next to cabinets, provided the height does not exceed that of the hob. For a correct installation of the cooking hob the following precautions must be followed: **a)** The hob may be located in a kitchen, a diner or bed sitting room, but not in a bathroom or shower room. **b)** The furniture standing next to the unit, that is higher than the working boards, must be placed at least

110mm from the edge of the board.

- c)** The cabinets should be positioned next to the hood at a height of at least 420 mm (Fig. 5).

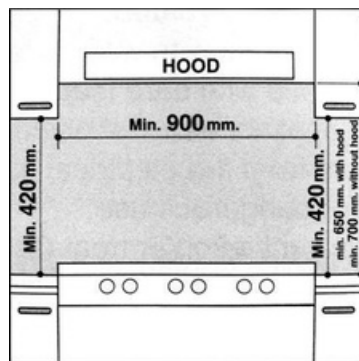


Fig.5

- d)** Should the hob be installed directly under a cupboard the latter should be at least 700mm from the worktop, as shown in Fig. C.

- e)** The dimensions of the room for the furniture must be those indicated in the figures in the last two pages the cover. Fixing hooks are provided which allow placing the hob plate on work tops that measure 20 to 40 mm in thickness (see Fig. 6). To obtain a perfect fit of the hob plate it is advisable to use all the fixing supplied.

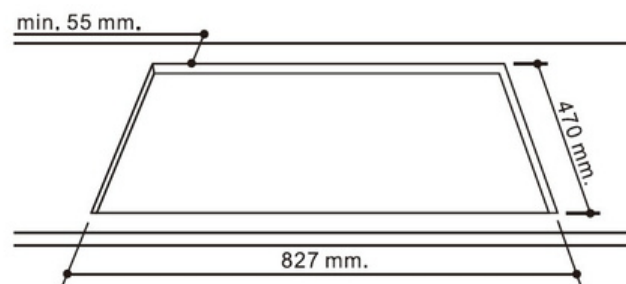
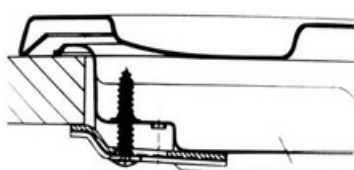
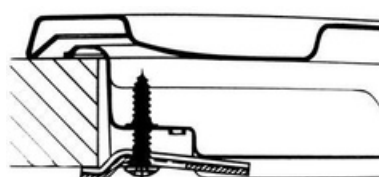


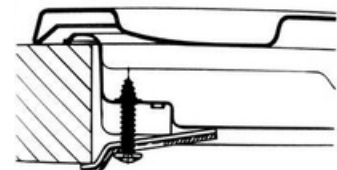
Fig.6



Hook position for
H=30mm top



Hook position for
H=40mm top

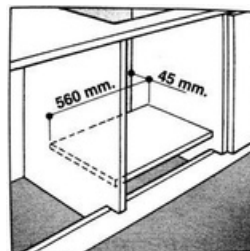
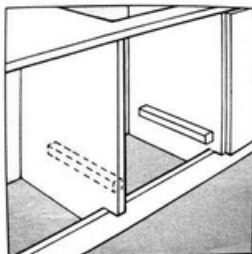


Hook position for
H=20mm top

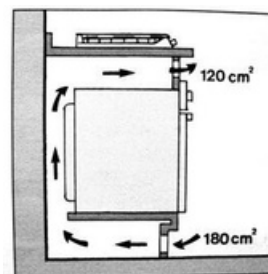
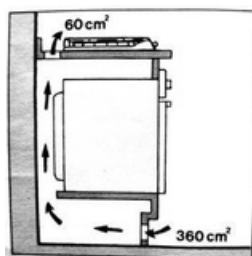
N.B: Use the hook contained in the "accessories set"

f) In the event the cooktop is not installed above a built-in oven, a wood panel must be inserted as insulation. This panel must be placed at least 20 mm from the bottom of the cooktop itself.

Important: When installing the hob above a built-in oven, the oven should be placed on two wooden strips; in the case of a joining cabinet surface, remember to leave a space of at least 45 x 560 mm at the back.



When installing on a built-in oven without forced ventilation, ensure that there are air inlets and outlets for ventilating the interior of the cabinet adequately.



Gas connection for gas hob . This appliance must be connected to the gas supply by a Gas Safe registered engineer in accordance with current regulations. During installation of this product it is essential to fit an approved gas tap to isolate the supply from the appliance for the convenience of any subsequent removal or servicing. Connection of the appliance to the gas mains or liquid gas must be carried out according to the prescribed regulation in force, and only after it is ascertained that it is adaptable to the type of gas to be used. If not, follow the instructions indicated in the paragraph headed "Adaptation to different gas types". In the case of connection to liquid gas, by tank, use pressure regulators that conform to the regulation in force. **Important:** For safety, for the correct regulation of gas use and long life of the appliance, ensure that the gas pressure conforms to the indications given in table 1 "Nozzle and burner characteristics".

Connection to non-flexible tube

(copper or steel)

Connection to the gas source must be done in such a way as to not create any stress points at any part of the appliance.

The appliance is fitted with an adjustable, "L" shaped connector and a gasket for the attachment to the gas supply.

Should this connector have to be turned, the gasket must be replaced (supplied with the appliance).

The feeding connector of the gas to the appliance is threaded 1/2 gas male cylinder.

Connection to flexible steel tube The gas feed connector to the appliance is a threaded, male 1/2" connector for round gas pipe. Only use pipes and sealing gaskets that conform to the standards currently in force. The maximum length of the flexible pipes must not exceed 2000 mm. Once the connection has been made, ensure that the flexible metal tube does not touch any moving parts and is not crushed.

Check the Seal

Once the appliance has been installed, make sure all the connections are properly sealed, using a soapy water solution. Never use a flame.

Electrical Connection

The cooktops fitted with a tripolar electrical supply cord are designed to be used with alternating current according to the indications on the rating plate located under the cooktop. The earthing wire can be identified by its yellow-green colour. In the case of installation over a built-in electric oven, the electrical connections for the cooktop and oven should be independent, not only for safety purposes, but also to facilitate removal of one or both in the future.

Electrical Connection for Gas Cooktop

Fit the supply cable with a standard plug suitable for the power rating shown on the appliance rating plate, or connect it directly to the fixed electrical supply. In the latter case, a single-pole isolating switch with a minimum contact separation of 3 mm must be fitted between the appliance and the mains supply, in accordance with current safety regulations. The earth conductor must not be interrupted by the switch. The supply cable must be positioned so that it does not reach a temperature more than 50°C above room temperature at any point. Before making the electrical connection, ensure that the fuse and electrical installation are capable of supporting the load required by the appliance, and that the electrical supply is fitted with an effective earth connection in accordance with current regulations.

Important: the wires in the mains lead are coloured in accordance with the following code:

Green&Yellow	<i>-Earth</i>
Blue	<i>-Neutral</i>
Brown	<i>-Live</i>

As the colors of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows: Connect the Green & Yellow wire to terminal marked "E" or  or coloured Green or Green&Yellow.

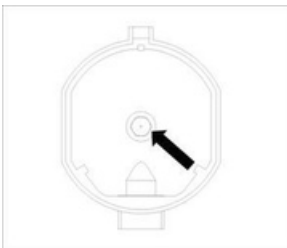
Connect the Brown wire to the terminal marked "L" or coloured Red.

Connect the Blue wire to the terminal marked "N" or coloured Black.

Adapting the Cooktop for Different Types of Gas

Table1 **Burners and Nozzle Specifications (Defendi Burner)**

	G20		G30	
Burner	ThermalPower (kW)	Nozzle1/100 (mm)	ThermalPower (kW)	Nozzle1/100 (mm)
Auxiliary (Small) (A)	0.9	0.69	0.9	0.5
Semi-rapid (Medium)	1.88	0.97	1.88	0.68
Rapid (R)	2.4	1.1	2.4	0.78
Triple Ring (Defendi)	3.6	1.43	3.6	0.95
Supply Pressure	20 m bar		29mbar	



Replacement of burner nozzle:loosen the nozzle with a dedicated wrench(7). Fit the new nozzle, suitable for the required gas type (see table above for reference).

After you have converted the cooktop to another gas type, make sure you have placed a label containing that information on the appliance.

Valve adjustment

Valve adjustment should be done with the control knob set at Burner ON saving flame position. Remove the knob, and adjust the flame with a tiny screwdriver (see fig.7 below).

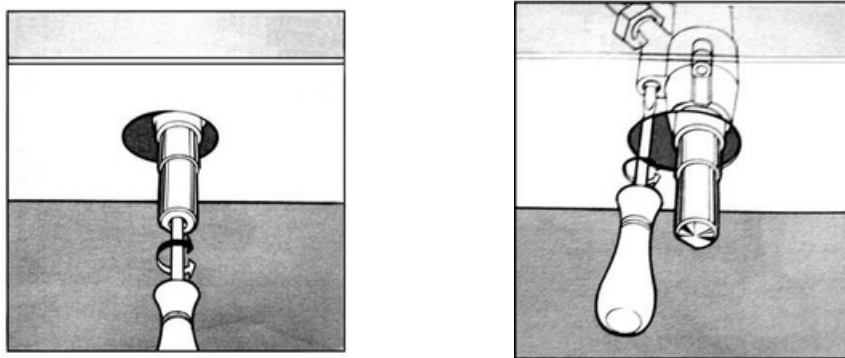
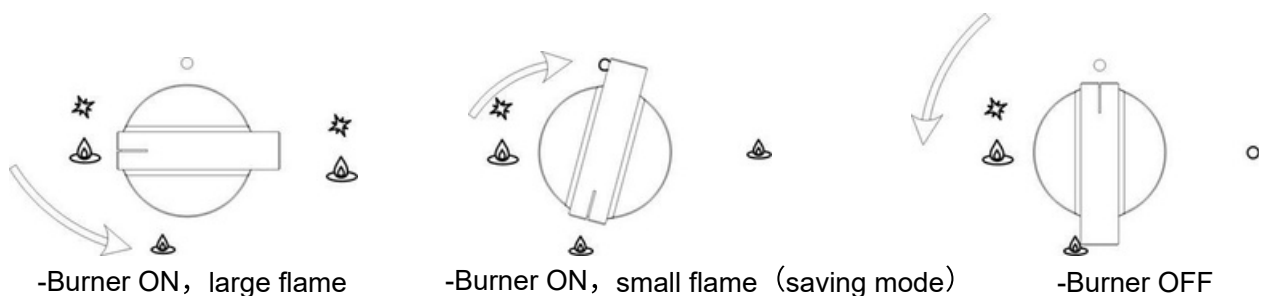


Fig.7 Checking the adjusted flame: heat the burner at full open position for 10 minutes. Then turn the knob into the saving setting. The flame should not extinguish nor move to the nozzle. If it goes off or moves over to the nozzle, readjust the valves. **Note** It is up to the user to request converting the appliance to another gas type if so required by the local conditions at a licensed gas fitter/ service. **Flame selection** At the burners adjusted correctly, the flames should be light blue, and the inner cone should be clearly visible. The size of flame depends on the position of the related burner control knob.



See also fig.8 for various operating options(flame size selection); the burner should be set at a large flame during the initial phase of cooking to bring the food to boiling, and then the knob should be turned to the saving flame position to maintain the cooking. It is also possible to adjust the flame size stepless.

It is prohibited to adjust the flame in the range between the Burner OFF and Burner ON large flame positions.

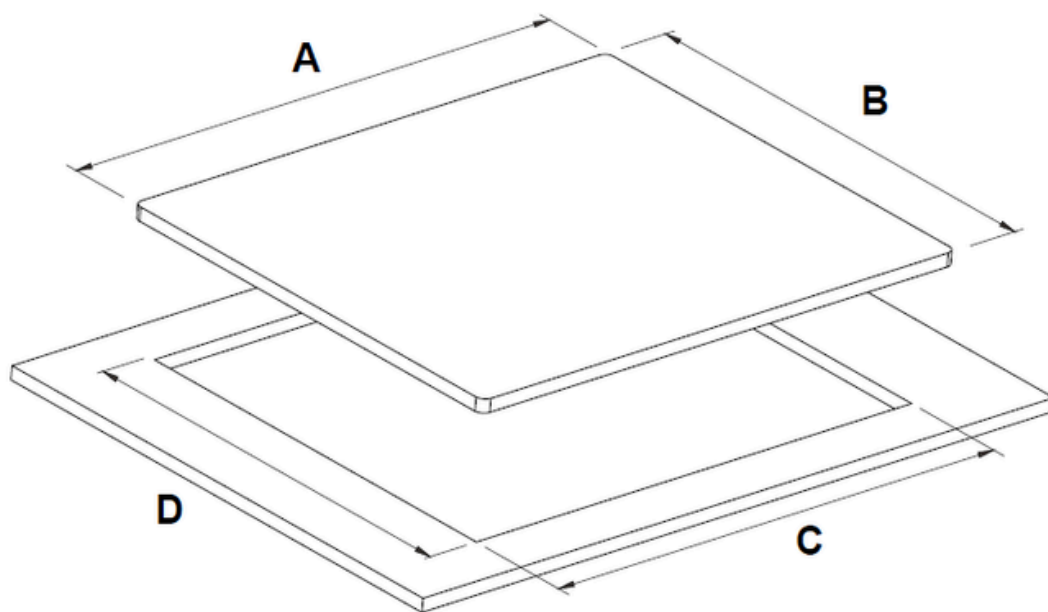
Significant quantities of energy can be saved if the appliance is used correctly, parameters set correctly, and appropriate cookware is used. The savings can be as follows:

- Up to 60 per cent savings when proper pots are used,
- Up to 60 per cent savings when the unit is operated correctly and the suitable flame size is chosen..

It is a prerequisite for efficient and energy-saving operation of the cooktop that the burners are kept clean at all times (in particular the flame slots and nozzles).

Table2 **Adapting to Different Types of Gas**

Burner	Type of Gas	Pressure	Nozzle diameter	Nominal Charge				Reduced Charge	
		mbar	1/100mm	g/h	l/h	kW	kcal/h	kW	kcal/h
Auxiliary	Natural G20	20	0.69	—	85.7	0.9	774	0.4	344
	G30	29	0.5	65	—	0.9	774	0.4	344
Semi-rapid	Natural G20	20	0.97	—	179	1.88	1617	0.6	516
	G30	29	0.68	136	—	1.88	1617	0.6	516
Rapid	Natural G20	20	1.1	—	228	2.4	2064	0.9	774
	G30	29	0.78	174	—	2.4	2064	0.9	774
Triple-ring (Defendi)	Natural G20	20	1.43	—	342.7	3.6	3096	1.8	1548
	G30	29	0.95	260	—	3.6	3096	1.8	1548



MODEL	A	B	C	D
AA91RIGHT-SS	909	510	827	470
A91CENTRAL-SS	909	510	827	470