avelis
appliances

EN

USER MANUAL FOR BUILT IN HOB

MODEL

6176-05, 7130-05, 9120-05

ENGLISH

Before leaving the factory, this appliance was tested and regulated by expert and skilled personnel to give the best operating results. Any repair or regulation that may subsequently be necessary must be carried out with the greatest care and attention. For this reason, we recommend you always contact the Dealer you bought the appliance from or our nearest Service Centre, specifying the type of problem and the model of your appliance. Please remember as well that the original spare parts are available only from our Technical Service Centres. Do not leave the packaging unguarded, both for the safety of children and for the protection of the environment, but dispose of it in a centre for differentiated waste.

The  symbol on the product or on the packaging means that the product must not be considered as normal household refuse, but must be taken to the appropriate collection point for the recycling of electric and electronic equipment. The appropriate disposal of this product helps avoid potential negative consequences on the environment and for health, which could be caused by inappropriate disposal of the product. For more detailed information on the recycling of this product, please contact your municipal offices, the local waste disposal service or the store where the product was purchased.

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- Adaptation to different types of gas
- Instructions for building in the units

General warnings

Dear Customer,
Thank you for having chosen one of our products. This appliance is easy to use, but you must read this booklet carefully before installing and using it. The booklet contains instructions that will help you to install, use and service the product in the best way.

WARNING: This appliance and its accessible parts become very hot during use. Take care and do not touch the heating elements. Unless they are supervised at all times, children younger than 8 years of age must be kept well away from the appliance.

WARNING: This appliance may be used by children from 8 years of age onwards and by persons with reduced physical, sensorial or mental capabilities, or who lack experience and knowledge so long as they are properly supervised or have been trained on how to use the appliance safely and are aware of the risks involved. Children must not play with the appliance. The appliance must not be cleaned or serviced by unsupervised children.

WARNING: Do not leave a hob unattended when fat or oil is being used. This could be dangerous and cause a fire.

General warnings

WARNING: NEVER attempt to put out a fire/flames with water. Switch off the appliance

and cover the flame with a lid or a blanket made of fire-retardant material for example.

WARNING: Fire risk. Do not leave objects on the surface of the hob.

WARNING: If the glass or glass-ceramic surface is cracked, switch off the appliance to prevent the risk of an electric shock.

The appliance cannot be switched on by an external timer or a separate remote control.

Do not use jets of steam to clean the appliance.

It is very important for this instruction booklet to be kept with the appliance if it changes hands.

These instructions are only applicable in countries whose pictograms appear on the cover and on the appliance itself.

This appliance has been designed for non-professional use by private individuals in their homes and its purpose is to cook and heat food. Do not use it for other purposes.

The appliance must be installed by a skilled and qualified installer who is familiar with the installation rules in force.

Before it is cleaned or serviced, the appliance must be disconnected from the electric power source and allowed to cool.

Before you switch on the appliance, make sure that it has been correctly regulated for the type of gas available in your area (consult the relative section).

When you turn on the burners, always make sure that the flame is regular.

If a burner goes out accidentally, turn off the control knob and wait at least one minute before turning it on again.

It is advisable to switch off the relative heating element before you remove the saucepans.

General warnings

The electric power cable of the appliance must not be replaced by the user. It must only be replaced by a qualified electrician.

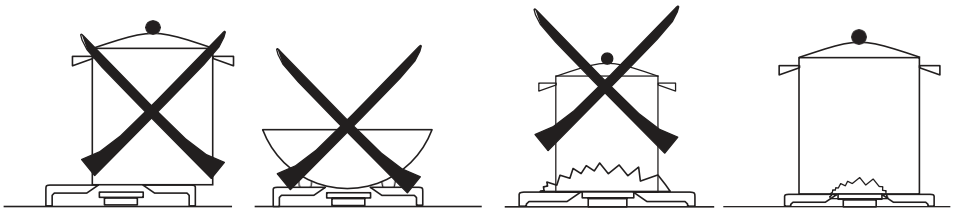
When used, gas-fired appliances produce heat and humidity in the room where they are installed. Make sure that this room is properly ventilated by keeping the natural air vents open or by installing a extractor hood with exhaust duct.

Additional ventilation may be required (by opening a window or increasing the degree of forced ventilation) when gas-fired appliances are used for long periods of time.

Make sure that you do not place unstable or deformed saucepans on the burner. They could overturn or overflow and cause accidents.

Always use saucepans with suitable diameters for the cooking zones. Never use pans with smaller diameters than the cooking zones and never switch on the cooking zones without pans on them.

Make sure that you do not place unstable or deformed saucepans on the heating surfaces. They could overturn or overflow and cause accidents. Do not switch on the cooking zones without saucepans on them.



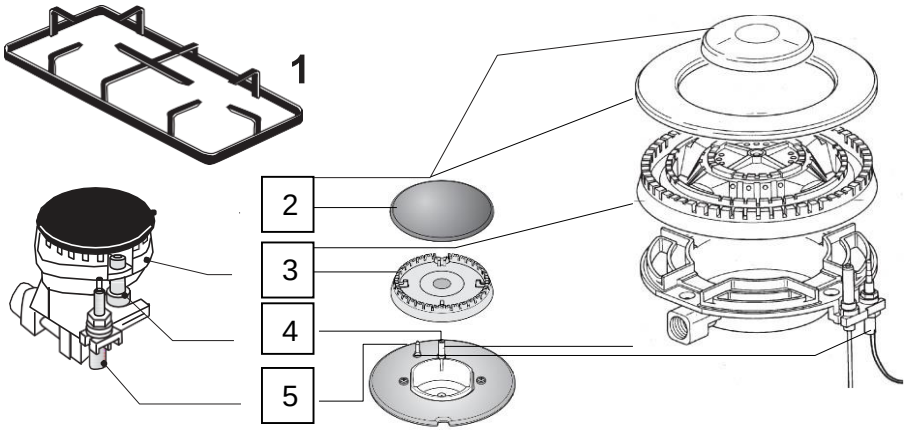
Always call an authorized Technical Assistance Center and insist on original spare parts if repairs are required. Repairs made by incompetent persons could cause damage.

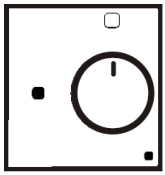
The appliance is switched off when all its knobs have been turned to position 0 / . ●

- The appliance is conform to the following European Directives and Regulations :

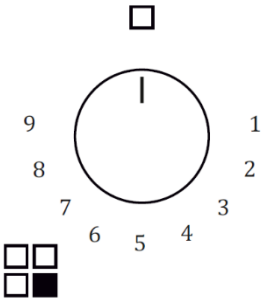
Directive 2014/35/EC	(Low Voltage Appliances)
Directive 2014/30/EC	(Electro Magnetic Compability)
Directive 2012/19/EC	(WEEE - Waste Electrical and Electronic Equipment)
Directive 2009/125/EC	(ErP - Eco Design)
Directive 2011/65/EC	(RoHS - restriction of hazardous substances)
Regulation 1935/2004/EC	(Materials intended to come into contact with food)
Regulation 1907/2006/EC	(REACH –Restriction of Chemicals)
Regulation 2016/426/EC	(GAR - Gas Appliances)

Description of the main parts of the appliance





6 OR (6)



1 = grid
2 = cover
3 = spreader
4 = ON spark plug (for versions with lighting)
5 = safety valve (for models equipped with a safety valve)
6 = knob for burner ignition and adjustment (* ON switch on the knob for the versions so equipped)

Instructions for use

The hob control area houses the devices and knobs for operation of the gas burners.

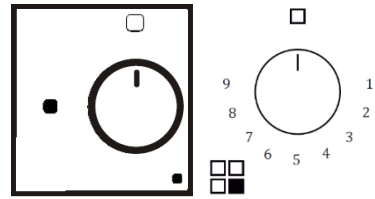
Operation of gas burners

The burner regulation knobs can be turned anticlockwise from the closing position to the widest open position and vice versa in the opposite direction (put the needle to the position required):

□ : no gas

■ (9): maximum gas

■ (1): minimum gas



Multilevel Flame Control (Optional)



1-9 flame levels for different cooking methods. Always the ideal flame for your cooking methods, to achieve perfect cooking results effortlessly.

Lighting the burners

For models equipped with electrical ignition device, the ignition of burners takes place by pressing and rotating the knob until the position of maximum output is reached. In the versions with separate ignition key, only press this key and at the same time press and rotate the knob proportional to the desired burner, until it reaches the position of maximum output.
For versions without electric lighting (or if there is a power cut) perform the operations described using a match or lighter to light the gas (in such an event, pay the utmost attention not to burn yourself).
For models with safety valve keep the knob pressed for about 3-4 seconds until the device keeps the flame alight automatically.
The safety valve operates when the flame is turned off accidentally, stopping the supply of gas (e.g. in draughts, spills of liquid, etc.).
The ignition device shouldn't anyhow be operated for more than 15 seconds.
If a burner is turned off accidentally or does not light, turn the control knob OFF and repeat the lighting after at least 1 minute.
When the burner is lit adjust the flame as required.
To turn the gas supply OFF turn the knob clockwise to the << ☐ >> position.

Instructions for use

Advice on the use of gas burners

For lower gas consumption and a better yield, use saucepans with diameter suitable for the burners, avoiding the flame coming up round the side of the saucepan (see the Container Table). Use only flat-bottomed pans.
As soon as a liquid starts to boil, turn the flame down to a level sufficient to maintain boiling.
During cooking, when using fats and oils, be very careful because if they overheat they could catch fire.
Take care that the containers don't escape from the edges of the plan and don't invade the control panel.

Container table (use flat-bottomed saucepans)

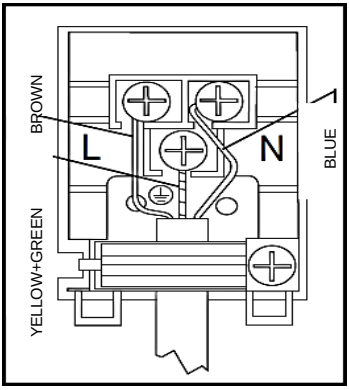
Burners (heights cover) mm	**Ø min. Saucepan (mm)**	**Ø max. Saucepan (mm)**
Auxiliary	80	140
Medium quick	140	200
Quick	200	240
Triple ring	240	280

Instructions for use

Electrical Connection:

Pay attention to the following points while making the electrical connections.

- Make sure that the current carrying capacity of home mains and the socket, to which the device will be connected, is correct for the maximum power used by the stove.
- Make sure that the operating voltage stated on the type label is the same as the mains voltage.
- Connect the device directly to the socket. There should not be any additional connections such as transformers etc.
- Connect to a grounded socket.



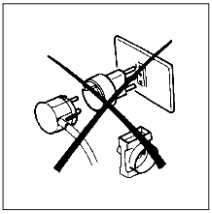
- The grounded socket should be near the device. No extension cables should ever be used.
- The supply cable should not touch the hot surface of the device.
- In case of any damage to the supply cable, call the Authorized Service. The cable should be replaced by the Authorized Service.
- In case of an incorrect electrical connection, the device may be damaged. This type of damage is not covered by the warranty.
- The device is adjusted to be suitable for **220 - 240** Volt electricity. If the mains electricity is different from the provided value, call the Authorized Service immediately. After placing the stove, make sure that the control button is in the **"0"** off position then put the plug in the socket.
- Unplug the device before each maintenance.

CONNECTION OF THE FEEDING CABLE TO THE MAINS

Connect the feeding cable to a plug suitable for the load indicated on the rating plate of the product. In case of a direct connection to the mains (cable without plug), it is necessary to insert a suitable omnipolar switch before the appliance, with minimum opening between contacts of 3 mm (the grounding wire should not be interrupted by the switch).

Before connecting to the mains, make sure that:

- The electrical counter, the safety valve, the feeding line and the socket are adequate to withstand the maximum load required (see rating plate).
- The supply system is regularly grounded, according to the regulations in force.
- The socket or the omnipolar switch can easily be reached after the installation.
- After carrying out the connection to the mains, check that the supplying cable does not come into contact with parts subject to heating.
- Never use reductions, shunts, adaptors which can cause overheating or burning.



When the appliance is to be installed above a built-in oven, the two appliances must be connected separately, to make it easier to take the appliances out and for electrical safety.

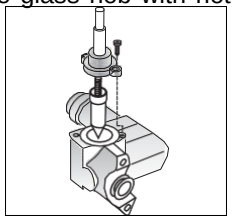
The manufacturer is not liable for any direct or indirect damage caused by faulty installation or connection. It is therefore necessary that all installation and connection operations are carried out by qualified personnel complying with the local and general regulations in force.

Instructions for use

Maintenance and cleaning

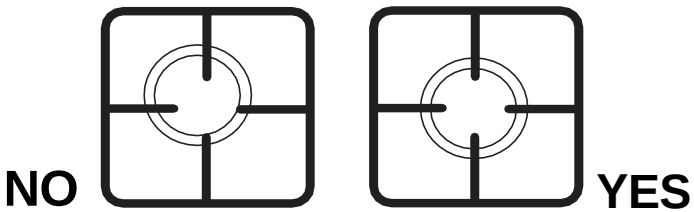
Do not use jet of steam for cleaning.

Before any operation disconnect the appliance electrically. Wash the enamelled parts with lukewarm water and detergent. Do not use abrasive products.
Wash the burner spreader frequently with boiling water and detergent being sure to remove any deposits which could block the flame outlet. Rinse the stainless steel parts well with water and dry them with a soft cloth.
To clean the hob use slightly damp sponges and wiping cloths: if too much water is used it could penetrate the internal parts and damage electrical parts.
The grids of the hob can be washed in the dishwasher.
For persistent stains use normal non-abrasive detergents, specific products commonly available on the market or a little hot vinegar. Clean the glass hob with hot water, avoiding the use of rough cloths.



Do not use stainless steel pads or acids for cleaning.
To prevent lighting difficulties, carefully clean the lighting spark plugs regularly (ceramic and electrode).
Periodically, or if the knobs become difficult to turn, contact a qualified engineer to lubricate the taps.
Contact a qualified engineer to deal with any other problems which may arise during use.

Important. IN CASE OF BURNERS REMOVAL FOR CLEANING PURPOSES, WE RECOMMEND TO MAKE SURE THAT ALL PARTS ARECORRECTLY POSITIONED BEFORE IGNITING THE BURNERS AGAIN.AFTER A POSSIBLE GRID REMOVAL FOR CLEANING AND/OR MAINTENANCE NEEDS, WE RECOMMEND TO VERIFY THE PRESENCE OF SUCH RUB- BER PADS AND TO PUT THE GRIDS BACK IN THEIR STABLE AND CEN- TRED CORRECT POSITION.



Below we give the instructions for qualified installers so that the installation, setting and maintenance operations are performed correctly and according to the regulations in force.

Positioning

This appliance doesn't have a built-in system to remove the gases produced during combustion, like a flue or extractor. It must only be installed and used in rooms with permanent ventilation, in accordance with local regulations.

Ventilation must be provided directly via permanent openings in the walls of the room, leading to the outside, or via single or shared ventilation ducts. These openings must have an effective cross-sectional area of at least 100 cm² and be protected to prevent accidental obstruction (e.g. with metal grilles or mesh).
For appliances without a flame failure safety device on the hob, this minimum requirement is doubled to 200 cm².

Indirect ventilation from adjacent rooms is also permitted, provided that:

The adjacent rooms have direct external ventilation,

There is no fire hazard,

The rooms are not used as bedrooms.

Air must be able to flow freely between rooms through permanent openings, which may include an increased gap beneath doors.

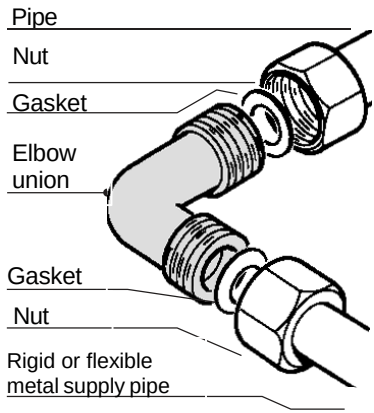
In the room where the appliance is installed, there must be a system for expelling combustion fumes to the outside. This can be achieved using a cooker hood or an electric extractor fan that operates automatically when the appliance is in use.

Gas connection

The appliance must be connected to the gas supply or the cylinder according to the specifications of the standards in force and after checking that it is adjusted for the type of gas available.

The appliance is set up to operate with the gas specified on the calibration label placed both on the packaging and on the back of the appliance.
When the type of gas available does not correspond to that for which the appliance is set up, replace the corresponding injectors (provided), being careful to put on the new calibration label (provided) and remove the old one.
To perform these operations the qualified installer will follow the indications given in the "Adaptation to the various types of gas" section.
For safety operation make sure that the supply pressure respects the values given in the "Table of burner and injector characteristics".
If the appliance is supplied with liquid cylinder gas, make sure that the cylinder pressure regulator conforms to the local regulations in force.

The appliance must be connected to the gas system by a rigid metal pipe (copper or steel) or continuous wall stainless steel flexible hose in such a way that the appliance is not stressed in any way.
The appliance gas inlet tube has an end nut to which is connected the elbow union (supplied; 1/2 thread male gas). It can be turned depending on installation needs.
The rigid or flexible metal supply pipe (l max = 2mt) is connected to the part opposite the elbow union. Remember to putthe gaskets supplied at the two ends of the elbow union.
When these parts are disassembled and reassembled, always replace the gaskets with new ones.



Once the appliance is installed, check that the gas pipe is not pinched or damaged by mobile parts.

Important: When installation is complete, check that all the gaskets are leaktight using a soap-based solution, never a flame.

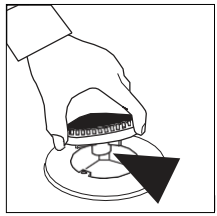
Warning: The customer should call the service line for national gas company for gas hob installation or gas conversion as it must be carried out by specialized qualified person, otherwise the company won't be responsable for any accidents due to any change or dismantling from unaccredited centers nor unauthorized person.

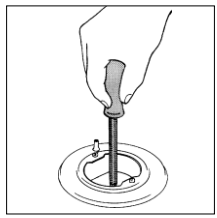
Adaptation to different types of gas

To adapt the appliance to a gas different from that for which it was set up (see label on both the packaging and the bottom of the appliance) proceed as follows:

- remove the grids
- remove the covers and the spreaders
- with a 7 mm socket spanner unscrew and remove the injectors.
- replace the injectors with those supplied corresponding to the gas available (see burner and injector characteristics Table)
- replace the various parts proceeding in reverse.

Remember to replace the old rating plate with the new one (supplied).





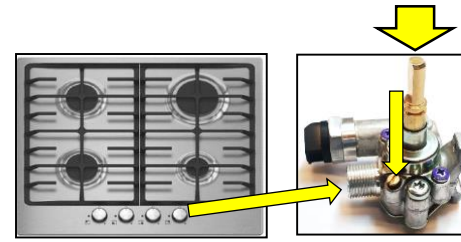
Whenever the gas pressure used is different (or variable) from that used, install a pressure regulator which conforms to the local regulations in force on the input pipe.

Setting The Minimum Flame Level

The smallest flame setting (low output) is pre-set at the factory.
However, if the gas injectors have been changed (e.g. for LPG conversion) or if there are unusual mains gas pressure conditions, you may need to adjust the minimum flame level again.

To do this, follow the steps below.

- light the burner
- turn the knob to the minimum position
- take out the knob (and gasket if there is one)
- using a suitably sized screwdriver turn the regulation screw inside or by the side of the tap shaft until
  a small regular flame is obtained
- put the knob back on and turn it quickly
  rom the maximum position to the minimum position, checking that the flame does not go out
- for burners with safety valve make sure that the regulation obtained is sufficient to maintain heating of the thermocouple. If it is not increase the minimum.



Regulation of minimum for LPG
To regulate the minimum for LPG, completely tighten (clockwise) the screw inside or next to the gas tap pin.

The operations described above can easily be performed whatever the positioning or fastening of the hob to the cabinet.

THE BURNERS REQUIRE NO REGULATION OF THE PRIMARY AIR.

Burner and nozzle characteristic table

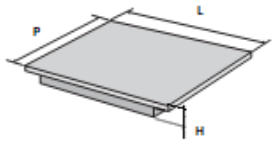
Category: II2H3B/P

	SMAL (max)	mın	MEDIUM (max)	mın	BIG (max)	mın	2,5 WOK (max)	mın	3,8 WOK (max)	mın	4 WOK (max)
G 20-20 (NG)	0,95 kw (hs)	0.40 kw (hs)	1,70 kw (hs)	0.60 kw (hs)	2,80 kw (hs)	0.80 kw (hs)	2,5 kw (hs)	0,95 kw (hs)	3,10 kw (hs)	1,45 kw (hs)	3,8 kw (hs)
Consumption (m³/h)	0,091 (m³/h)	0,039 (m³/h)	0,166 m³/h)	0,054 (m³/h)	0,264 (m³/h)	0,079 (m³/h)	0,237 (m³/h)	0,091 (m³/h)	0,278 (m³/h)	0,132 (m³/h)	0,364 (m³/h)
Injector	0,72x		0,97z		1,15y		1,15s		1,30 0		1,5
G 20-25	0,95 kw (hs)	0,45 kw (hs)	1,70 kw (hs)	0,65 kw (hs)	2,75 kw (hs)	0,9 kw (hs)	2,4 kw (hs)	1 kw (hs)	3,1 kw (hs)	1,5 kw (hs)	-
Consumption (m³/h)	0,092 (m³/h)	0,044 (m³/h)	0,158 (m³/h)	0,061 (m³/h)	0,246 (m³/h)	0,087 (m³/h)	0,214 (m³/h)	0,094 (m³/h)	0,281 (m³/h)	0,139 (m³/h)	-
Injector	0,70x		0,92z		1,10y		1,07s		1,20 0		
G 30 - 30 (LPG)	0,9 kw (hs)	0,3 kw (hs)	1,65 kw (hs)	0,4 kw (hs)	2,85 kw (hs)	0,65 kw (hs)	2,35 kw (hs)	1 kw (hs)	3 kw (hs)	1,4 kw (hs)	4 kw (hs)
Consumption (g/h)	65 (g/h)	21 (g/h)	120 (g/h)	29 (g/h)	207 (g/h)	47 (g/h)	170 (g/h)	72 (g/h)	218 (g/h)	100 (g/h)	0,235 (m³/h)
Injector	0,5		0,65		0,85		0,8		0,9		1
G 30 - 50 (LPG)	0,9 kw (hs)	-	1,70 kw (hs)	-	2,80 kw (hs)	-	2,5 kw (hs)	-	3 kw (hs)	-	3,96 kw (hs)
Consumption (g/h)	65 (g/h)	-	123 (g/h)	-	203 (g/h)	-	181 (g/h)	-	218 (g/h)	-	0,245 (g/h)
Injector	0,45		0,60		0,75		0,75		0,8		0,78

Instructions for building in the units

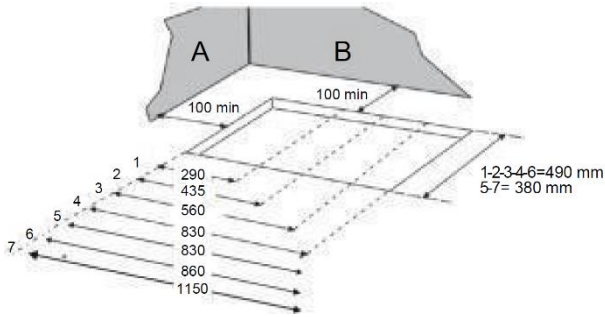
The appliance is of class 3. It can be installed with just one side part (to right or left of the hob) higher than the cooking hob and placed at a minimum distance as shown in figure.
It can be built into all units whose walls withstand a temperature 65°C higher than room temperature (UNI EN 30-1-1 e/o CEI EN 60335-2-6).

hobs series	L (mm)	P (mm)	H (mm)	
			steel or enameled	glass
30	320	520	40	46
45	450	520	40	46
60	590	520	40	46
70	680	520	40	46
90	860	520	40	46
9132	865	520	-	-
9710	850	510	-	-
9711	890	525	-	-
9143(model)	860	410	51	57
9720(model)	880	510	78	84
120	1180	410	51	57



Hole dimensions

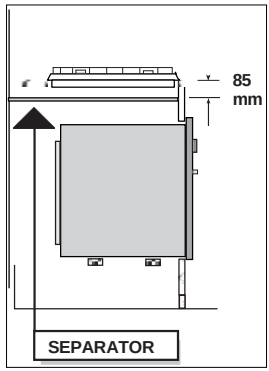
1)Hob series 30 cm (290x490)
2)Hob series 45 cm (435x490)
3)Hob series 60 and 70 cm (560x490)
4)Hob series 90 cm (830x490)
5)Hob 9143 model (830x380)
6)Hob 9720 model (860x490)
7)Hob series 120 cm (1150x380)



Avoid installing the appliance near inflammable materials (e.g. curtains, cloths, etc.).

The dimensions of the openings for building in are given in the figure which also gives the minimum distances to be respected between the hole for building in and the side and back walls.

- Position the special sealed gasket (provided) on the edge of the hob making sure that the ends meet without one lying on top of the other.
- Put the hob in the unit opening making sure that it is centred.
- Fasten the hob to the unit with the fastening brackets. The traction of the screws will be enough to cut the sea- ling gasket so that the excess can easily be removed.



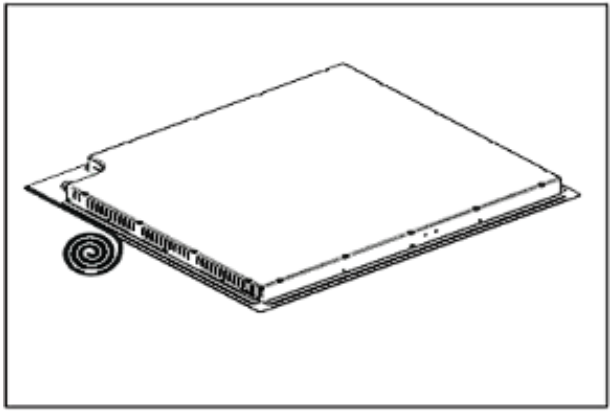
Warnings

Please ensure extractors are installed at a minimum height of 750mm above the hob and any shelves or cabinets 760mm.

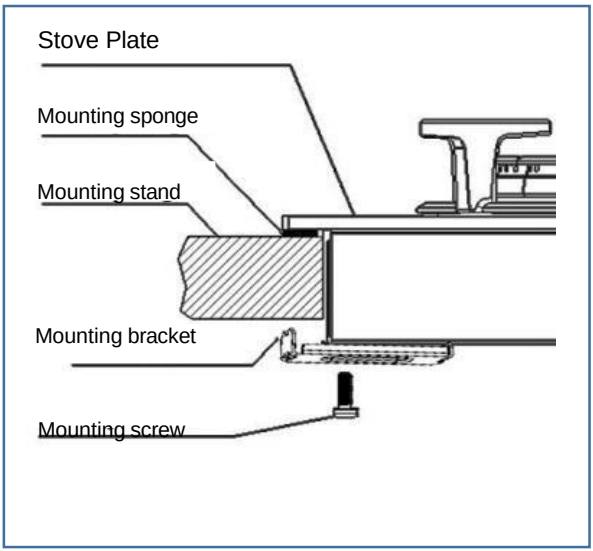
In order to avoid excessive overheating, even if there is no oven below, it is necessary to provide a separating space having at least the size of the embedment hole.In order to avoid excessive overheating, even if there is no oven below, it is necessary to provide a separating space having at least the size of the embedment hole.

Placing the hob:

- Apply the single-sided adhesive seal strip under the hob plate along all edges.



- Place the stove plate properly on the cut-out.
- Fix the stove to the counter by adjusting the mounting clip position.



MALFUNCTIONS AND TROUBLESHOOTING

The stove may sometimes not operate or its operation may not be correct. Let's see what we can do before contacting the Technical Support Service. First, make sure that gas and electric supply mains are not interrupted, and check whether the gas valves on the stove are open or not.

The burner does not ignite, or the flame is not stable.

- The gas outlet holes of the burner are clogged,
- Some of the moving parts of the burner are not properly installed,
- There may be an air stream near the stove.

The flame goes out soon after it lights

- The button might be not pressed completely.
- The button might be not pressed long enough to enable safety equipment.
- The gas outlet holes opposite the burner safety equipment might be clogged.

The burner does not stay alight in its minimum position.

- The gas outlet holes are clogged,
- There might be an air stream near the stove.
- Its minimum adjustment might be incorrect.

The pots are seating unevenly.

- The pot carrier may not be properly seated.
- Is the pot floor smooth?
- The grills might be misplaced.
- Grill gaskets might be missing.

If all lighters are operating by pushing a single control button.

- It is normal. Our lighter system is centralized and all lighters operate simultaneously.

The lighter does not operate when the control buttons are pressed.

- Are electrical connections of the stove correct? The fuse may have blown. Is the lighter clean?
- Are the burners (top, plate, etc.) properly placed? If the buttons get hot during cooking,
- Use small cookware on the stoves near the control buttons. The large cookware should be placed away from the buttons. Place the pan in the middle of the stove; pans and utensils should not go over the buttons.

IF THERE IS STILL A PROBLEM WITH YOUR DEVICE, PLEASE CALL AUTHORIZED SERVICE...

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