



USER MANUAL

MODEL NUMBER:

IBL AERO 3BGH

IBL 4H 555GH

IBL 3H 490GH

IBL 4H 590GH

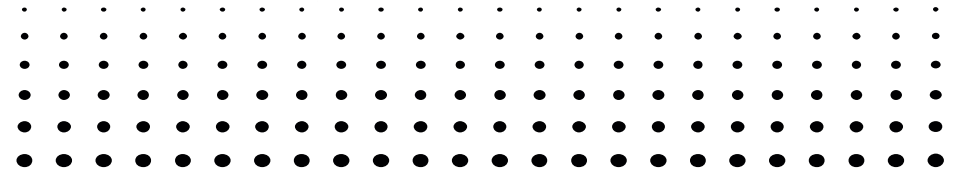
IBL 4SQUARE 4BGH

HEAT
RESISTANT
TOUGHENED
8MM THICK
GLASS

DURABLE
JUMBO
BURNER

SMOOTHLY
OPERATING
KNOBS

STAINLESS
STEEL
DRIP TRAY

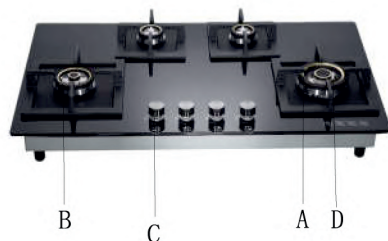


READ THIS MANUAL CAREFULLY BEFORE USING AND STORE IT IN A SAFE PLACE FOR FUTURE REFERENCE

Caution: If the burner cap becomes misaligned, the gas shut off and replace it properly. Wait at least 1 min before attempt to re-ignite.
gas burner with “duo control”

• Off • Off • Off
• High • High • High
○ Low ○ Low ○ Low

-To turn off a burner, turn the knob clockwise until it stops (it should be on the “ • ” position.



- A. copper burner
- B. Cast iron trivet
- C. Knob
- D. Ignition plug.

How to use the appliance

The position of corresponding gas burner or electric hot plate is indicated on each knob.

Gas Burner

Select the proper the burner according to the boiler diameter and cooking methods.

The burner can be regulated with the corresponding control knob by using the below setting.

• Off • Off • Off
• High • High • High
○ Low ○ Low ○ Low

• To light the selected burner, first press the corresponding knob fully, turn it anticlockwise to the symbol “ ○ ” and keep the knob pressed down until the burner ignites for approximately 2-3 seconds to heated up the safety device “F” .

• For the low flame, just turn the knob to the symbol “ ○ ” .

-To turn off the burner, turn the knob clockwise until stop(it should be at the “ • ” symbol.

How to Keep Your Cooktop in Shape

Caution: Before cleaning or performing maintenance on your appliance, disconnect it from the electrical power supply.

To extend the life of the cooktop, it should be cleaned thoroughly on a frequent basis. Don’ t use the steam equipment to clean the appliance.

• The stainless steel parts and the glass top, if present, must be washed with warm water without using abrasive powders or corrosive substances which could ruin them.

The removable parts of the burners should be washed frequently with water and soap, making sure to remove caked-on substances.

On cooktops with automatic ignition, the end of the electronic ignition device must be cleaned carefully and frequently, making sure that the gas holes are not clogged;

Stainless steel can be stained if it remains in contact with highly calcareous water or aggressive detergents (containing phosphorous) for extended period of time. It is recommended that these parts be rinsed thoroughly with water and then dried well, it is also a good idea to clean up any spill.

Using wrong cleaning wool pads or unsuitable chemicals may cause damage to stainless steel surfaces that cannot be repaired.

Practical Advice

Practical Advice on using the burners

For the best performance, follow these general guidelines:

• Use the appropriate cookware for each burner(see table)in order to prevent the flame from reaching the sides of the pot or pan;

• Always use cookware with a flat bottom and keep the lid on;

• When the contents come to a boil, turn the knob to “Low” .

Burner	Cookware diameter(mm)
Semi-rapid Burner	16-20
Auxiliary Burner	10-14

Is there a problem?

It may occur that the cooktop does not function or does not function properly. Before calling customer service for assistance, let’ s see what can be done. First of all, check to see that there are no interruptions in the gas and electrical supplies, and in particular, that the gas valves for the mains are open.

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

Check to sure that:

- The gas holes on the burner are not clogged;
- All of the movable parts that make up the burner are not 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 press the knob all the way in;
- You keep the knob pressed in long enough to activate the safety device(2-3 seconds).
- The gas holes are not clogged in the area corresponding to the safety device.

The burner does not remain on when sets to “Low” .

Check the make sure that:

- The gas holes are not clogged.
- There are no draughts around the cooking surface.

The cookware is not stable.

Check to make sure that:

- The bottom of the cookware is perfectly flat.
- The cookware is centered correctly on the burner or electric hot plate.
- The support grids have not been inverted.
- If, despite all of these checks, the cooktop does not function properly and problem persist, call the nearest service centre informing them of:

-The type of problem.

-The abbreviation used to identify the model number on the warranty.

Caution: Never call upon technicians not authorized by the manufacturer, and refuse to accept spare parts that are not original.

Safety Is a Good Habit to Get Into

To maintain the EFFICIENCY and SAFETY OF this appliance, we recommend:

• call only the service centers authorized by the manufacturer

• always use original spare parts

• This manual is for a class 3 built-in cooktop.

• This appliance is designed for non-professional use in the home and it’ s features and technical characteristics must not be modified.

• The electrical system of this appliance is safe only when it is correctly connected to an adequate system, as required by current safety standards.

Prevent children and the disabled from coming into contact or having access to the following ,as they are possible sources of danger:

- The controls and the appliance in general.
- The packing (plastic bags, polystyrene, nail, etc.)
- The appliance during and immediately after use given the heat generated by its use.

Take careful note:

-Do not touch the appliance with wet parts of the body;

-Do not obstruct the ventilation or heat dissipation slots;

-Do not allowed the power supply cord of small appliances to come into contact with the hot parts of the cooktop;

-Use the appliance indoors only.

-Do not leave the electric hobs on without cookware on top of them.

The assistance if qualified personal must be called upon in the following cases:

- Installation (in accordance with the manufacture's instruction);
- When in doubt about the operation of the appliance;
- Replacement of the electrical outlet because it is incompatible with the plug.

Contact service centers authorized by the manufacturer in the following cases:

- When in doubt about the condition of the appliance after having removed the packing;
- Damage to or replacement of the power supply cord;
- In the case of a breakdown or malfunction: ask for original spare parts.
- The manufacturer will not be held liable for any improper, incorrect or unreasonable use.

Installation instruction for built-in

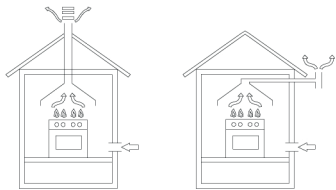
The following instructions are directed at the qualified installer so that the installation and maintenance procedures may be following in the most professional and expert manner possible.

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

Important: This unit may be installed and used only on permanently ventilated rooms.

The following requirements must be observed:

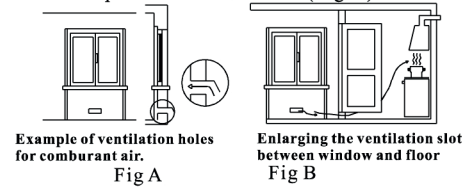
a) The room must be fitted with a ventilation system which vents smoke and gases from combustion to the outside. This must be done by means of a hood or electric ventilator that turns on automatically each time the hood is operated.



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 purpose must not be less than 2m³/h per kw of installed capacity. The supply of said air can be effected by means of direct influx from the outside though a duct with a inner cross section of at least 100cm² which must not be able to 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. aluminium of 200cm² (Fig.A.)

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, bed rooms on present the risk of fire (Fig.B)



Example of ventilation holes for comburant air. Fig A Enlarging the ventilation slot between window and floor Fig B

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) Liquified petroleum gases are heavier than air and, as a result, settle downwards. Rooms in which LPG tanks are installed must be fitted with LPG tanks are installed in order to allow the gas to escape in the event of a leak. Therefore, LPG tanks, whether empty or partially fully, 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, stove, etc.) that could raise the internal temperature of the tank above 50°C.

Installation of built-in stove tops

The appliance can be installed next to furniture units which are no taller than the top of the cooker hob. the wall in direct contact with the back panel of the cooker must be made of non-flammable material. During operation the back panel of the cooker could reach a temperature of 50°C above room temperature. For proper installation of the cooker, the following precautions must be taken:

- a) The hob may be located in a kitchen, a kitchen, kitchenette, dinner, bed or 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 600mm from the edge of the board.
- c) The cabinets should be positioned next to the hood at a height of at least 420mm (Fig. C).

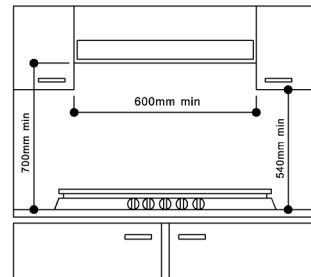


Fig C

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

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

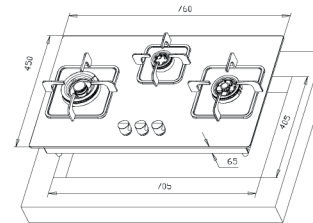
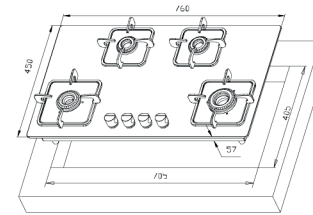
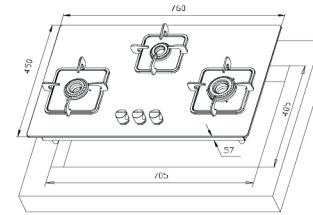


Fig D

The hob can only be installed above built-in ovens provided with cooling ventilation.

f) In the event the cooktop is not installed above a built-in oven, a wood panel must be inserted as insulation.

g) This panel must be placed at least 20mm 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 jointing cabinet surface, remember to leave a space if at least 45x560 mm at the back. (as shown in Fig. E.)

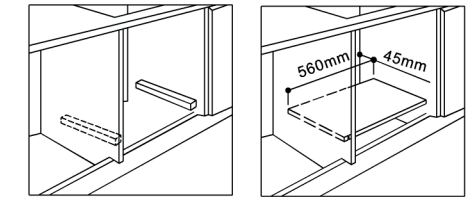


Fig E

Gas connection for gas hob

The cooker should be connected to the gas supply by a registered installer. During installation if this product it is essential to fit an approved gas tap it 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 acceptable 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 if connection to liquid gas, by tank, use pressure regulations 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 (supply 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 2000mm. 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 cord with a standard plug for the demand rate indicated on the rating plate or connect it directly to the electrical mains. In the later case, a single pole switch must be placed between the contacts of 3mm in compliance with current safety codes (the earthing wire must not be interrupted by the switch). The power supply cord must be positioned so that it does not reach a temperature in excess of 50°C above room temperature at any point.

Before actual connection make sure that:

- The fuse and electrical system can withstand the load required by the appliance.
- That the electrical supply system is equipped with an efficient earth hood-up according to the norms and regulations prescribed by law.
- That the plug and switch are easily accessible.

Caution: The wires in the mains lead are colored in accordance with the following code:

- Blue - Neutral
- Brown - Live
- Green & yellow - Earth

As the colors of the wires in the mains lead may not correspond with colored markings identifying the terminals in your plug, proceed as follows:

- Connect the green & yellow wire to terminal marked "E" or colored green & yellow.
- Connect the brown wire to the terminal marked "L" or colored red.
- Connect the blue wire to the terminal marked "N" or colored black.

Adapting the Cooktop for Different Types of Gas

To adapt the cooktop to a different type of gas than that for which it was designed (see the sticker under the hob or on the packaging), the burner nozzles must be changed as follows:

Remove the pan supports and slide the burners out of the cooktop:

Unscrew the nozzles using a 7mm socket wrench are replace them with those for the new type of gas (see table 1 burner and nozzle specification).

Reassemble the parts following the instructions in reverse order.

On completing the operation, replace the old rating

label with the one showing the new type of gas; the sticker is available from our Service Center.

If the gas pressure is different than the prescribed, a pressure regulator must be installed at the source, in compliance with national standards governing the use of piped gas regulators.

Minimum regulation

Turn the gas valve to minimum

Remove the knob and turn the regulator screw clockwise until the flame becomes small but regular.

N.B.: In the case of liquid gas the regulation screw must be fully screwed in clockwise.



• Make sure that, when the knob is turned rapidly high to low, the flame does not go out.

• In the event of a malfunction on appliances with the security device thermocouple when the gas supply levels using the regulator screw.

Once the adjustment has been made, apply sealing wax, or a suitable substitute, to the old seals on the bypass.

Alternate the nozzle of burner with duo control

• Remove the pan supports and slide the burners out of the cooktop. The burner has two independent parts (see the pic E and pic F).

• Unscrew the nozzles using 7mm socket wrench and replace them with those for the type of gas refer to the table 1 (the intra-round burner has a nozzle and the extra-round burner has two nozzle, all of them are same size).

Burner and Nozzle Specifications: Table 1

Gas Category		Liquid			Natural Gas		
		thermal power	nozzle	flow	thermal power	nozzle	flow
Product Model	Burner	(kW)	1/100(mm)	(g/h)	(kW)	1/100(mm)	(g/h)
XY-307G XY-407G	Auxiliary	1.3	65	135	1.3	81	210
	Semi Rapid	1.8	68	185	1.9	87	315
	Rapid	2.3	80	235	2.4	102	400
XY-359G	Semi Rapid	1.6	65	165	1.6	80	265
	Rapid	2.3	75	235	2.4	95	400
	TR	3.7	internal Nozzle	48	385	3.8	60
external Nozzle	2*66		2*82				
Supply Pressures	Nominal (mbar)	29			20		
	Minimu (mbar)	20			17		
	Maximu (mbar)	35			25		