

REPAIR INSTRUCTIONS

Medium 70cm

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1 SAFETY

1.1 Safety indications



WARNING!

All the operations related to the installation, adjustment and adaptation to another type of gas must be carried out by authorised personnel from our technical service and they must respect the applicable regulations and prescriptions of the gas companies.



IMPORTANT!

Before carrying out any action, cut off the gas and electricity supply from the appliance.

Before connecting the appliance to the installation, check that it is prepared for the type of gas that is going to be supplied to it. Our hobs leave the factory prepared to work with the type of gas indicated on the characteristics plate.

The place where the appliance is going to be installed must have **regulation ventilation**. The combustion gases must, therefore, be discharged to the exterior.

Review the dimensions of the hot plate as well as the dimensions of the opening to be made in the cabinet.

Panels that are on the worktop, right next to the hot plate, must be made of non-inflammable material. Both the stratified panels and the glue that secures them, must be heat resistant to prevent deterioration.

The electrical cables must not be in contact with the heat zones.

The supply cable must be secured to the cabinet to prevent it from touching the hot parts of the oven, or the hot plate.

Appliances with electrical components must necessarily be connected to earth.

During the whole installation process handle the appliance with care. Do not knock the appliance.

If the provisions in this regard are not satisfied, the responsibilities will fall upon the fitter, the manufacturer being exempted.

1.2 Official approval/certificate number

The official approval number of the IH2.1 medium 70cm appliances is:

99BM748

2 INSTALLATION

2.1 Installation overview

The appliance must only be installed and connected by a technician of the manufacturer's Official Service, thereby following all safety legislation in force and all gas company regulations.

Once the appliance has been installed, it must be verified that the electric and gas supply connections operate correctly. The technician who performs the installation is responsible for the perfect operation of the appliance at the place where it is installed.

Likewise, the technician must teach the user how to disconnect the electricity and gas when it may be necessary.



Caution!

Before connecting the appliance, verify that all local connection conditions, the type of gas, the gas pressure and the electric power supply coincide with the appliance settings.



Important!

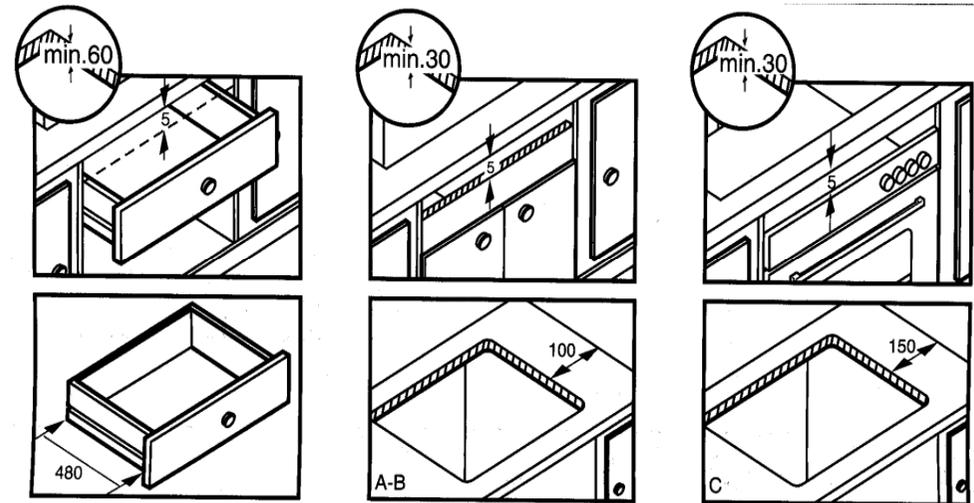
When performing any operation, the gas and electric power supplies to the appliance must be shut off. Before connecting the appliance to the installation, it must be verified that it is prepared for the kind of gas that is going to be supplied. The cooktop comes factory-adjusted to operate with the kind of gas that is indicated on the specification plate.

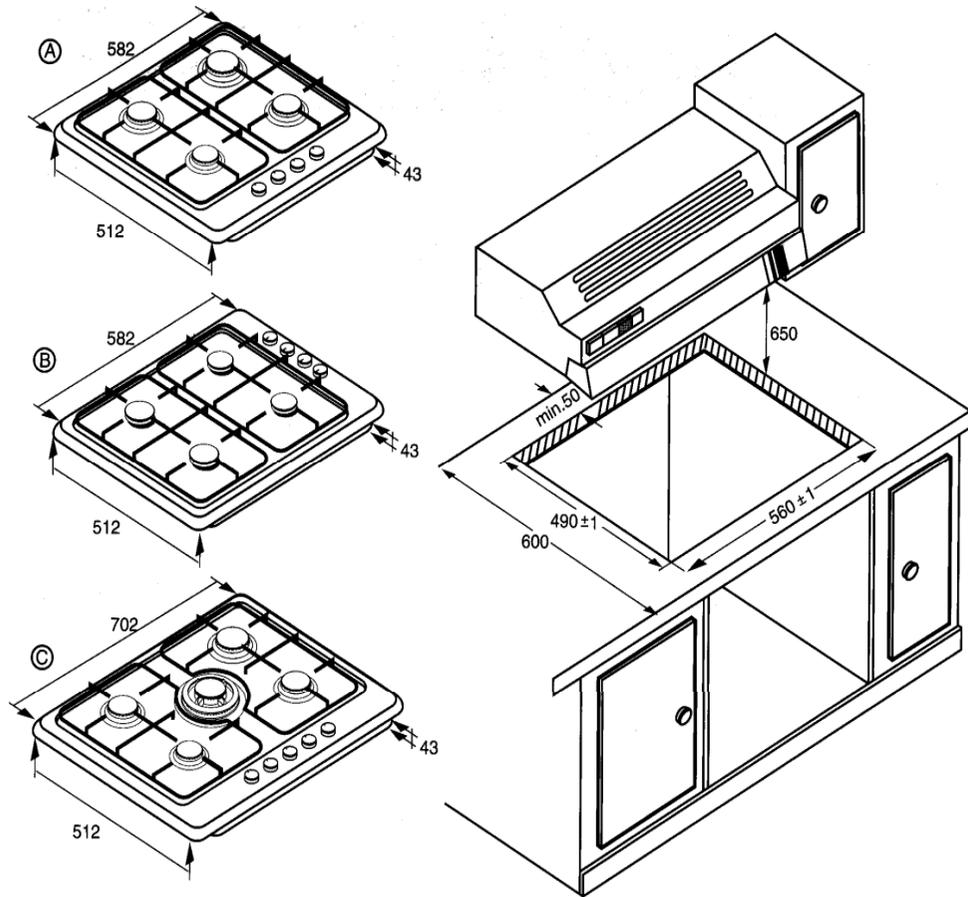
It is essential that the place where the appliance is installed have the mandatory ventilation.

2.2 Fitting measures and furniture

2.2.1 Fitting measures

Cut a gap of the required size in the work surface.





- The power cable must be secured to the kitchen unit to prevent it from touching any hot parts of the oven or the cooking hob.
- The wood fibres that have been used to make the cooking hob modules tend to swell quite quickly when they come into contact with moisture. We therefore recommend that the cut edges are treated with a special glue to protect them from steam or any condensation that might drip down beneath the work surface of the cooker unit.
- If the oven is not mounted below the hob, we recommend that you place a separator below the hob to ensure that access cannot be gained to the underside. To install the hob over an oven, check the dimensions given in the installation manual.

2.2.2 Furniture

- The panels located above the work surface, directly next to the cooking hob, must be made of non-flammable material. Both the stratified surfacing and the glue used to secure it should be heat resistant, to prevent deterioration.
- No electrical cables should come into contact with hot areas.

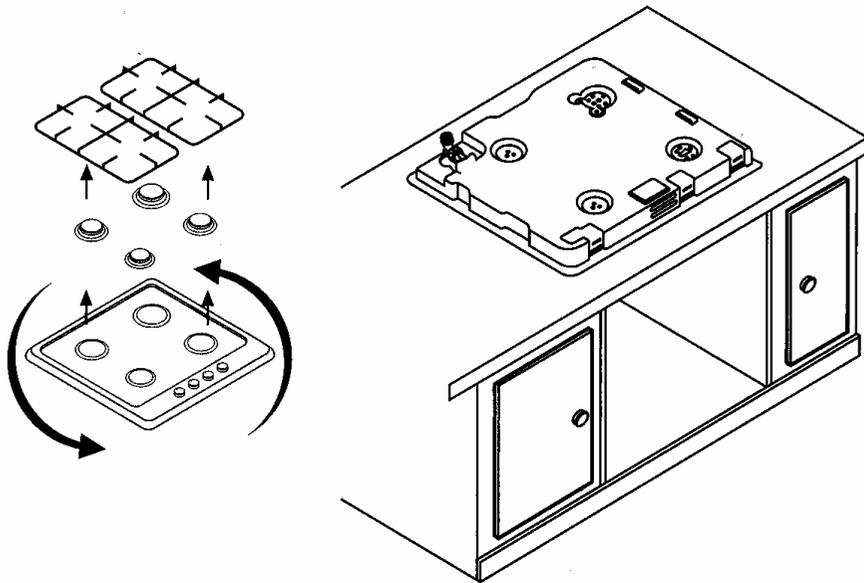
2.3 Installation and connection of the appliance

2.3.1 Installation of the appliance

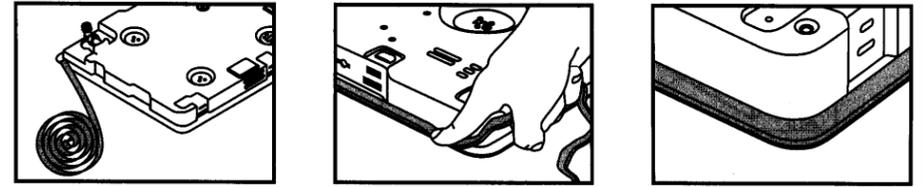
Depending on the model, the clips and the watertight seal (underside of the cooking hob) may already be fitted; if this is the case, do not under any circumstance remove them. The seal ensures that the entire work surface will be watertight, and prevents water seepage.

If this item has not been fitted in the factory:

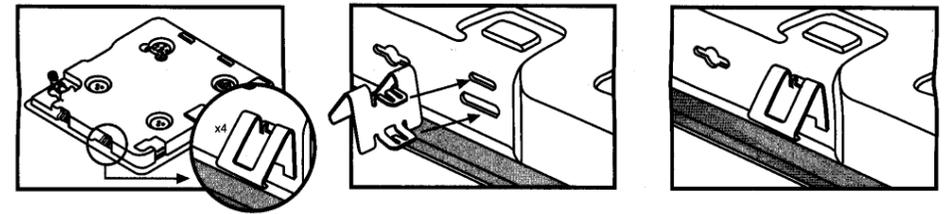
- remove the pan supports and the gas burners covers and diffusers from your cooking hob, and turn it upside down.



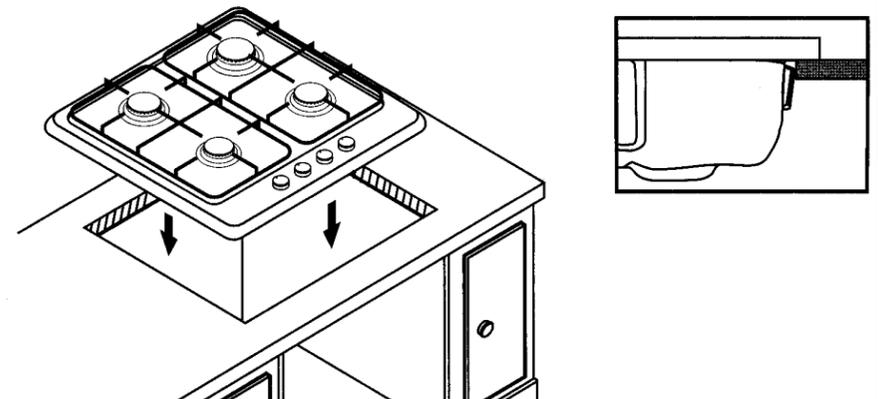
- now fit the adhesive seal supplied with the appliance onto the lower edge of the cooking hob.



- remove the clamps from the attached accessories bag and secure them into the lateral orifices that are provided for this purpose,



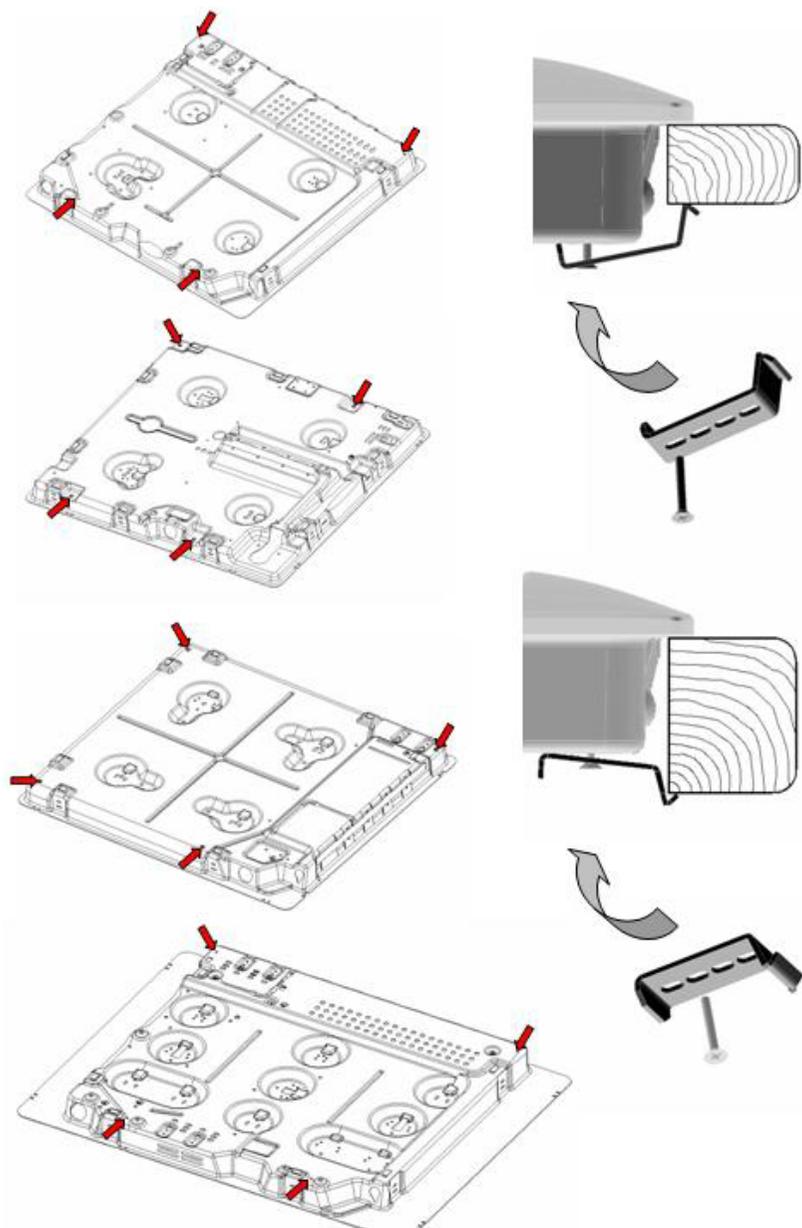
Press down all around the edges so that the cooking hob is supported along its entire perimeter.



2.3.1.1 New „sandwich-clamps“

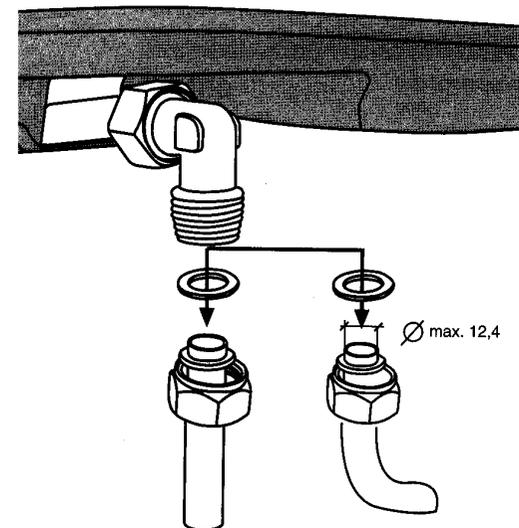
In order to improve the fixing of the steel gas hobs and to avoid raising of the edges, a new kind of clamp will be gradually introduced in most

of the new gas appliances. This new clamp has to be mounted as follows:



2.3.2 Gas connection

The end of the gas hob's inlet collector has a 1/2" elbow.



Attention!

Make sure that all the connections that have been installed are airtight. The manufacturer does not accept any responsibility for leaks, if the elbow is moved or turned; or for connections carried out by the installation technician.

This elbow allows for:

- ▶ **A rigid connection:** A copper pipe, a bolt and a watertight seal are supplied together with the cooking hob.



- ▶ **Connection using a metal pipe:** With this option, you must prevent the tube from coming into contact with moving parts of the insertion unit (for example, a drawer) or access to any spaces which might become obstructed.

Whatever the type of connection, do not move or turn the elbow from the position in which it left the factory.

In order to use this appliance in France, you must use the elbow that is included in the bag of accessories, and remember to fit the seal.

If for any reason the elbow is turned, you must ensure that the area is sealed correctly.

2.3.3 Electrical connection

The following must be checked on the specifications plate: the voltage and the total power.

This appliance must be earthed. Always make certain that all connections have been installed in accordance with national legal requirements. Observe all the local electricity supply company regulations.

In order to meet standard safety regulations, the installation technician must provide an omnipolar cut-off switch with a contact separation of at least 3 mm. This is not necessary if the connection is made via a plug, so long as the user has access to it.

All appliances fitted with plugs should only be connected to sockets which have been correctly earthed.

This appliance is type "Y", which means that the supply cable **MUST NOT BE REPLACED BY THE USER**; this can only be performed by the manufacturer's technical services department. The cross section and cable type must always be maintained.

TYPES OF CABLES:

Power cable for cooking hob:

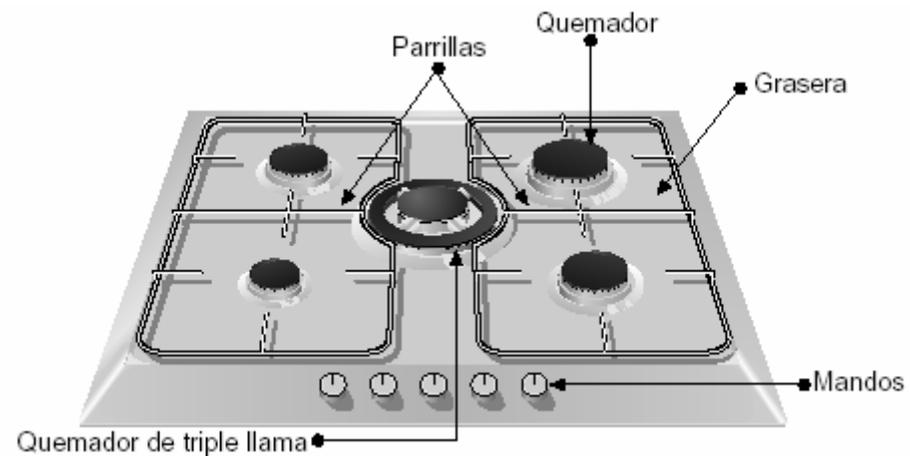
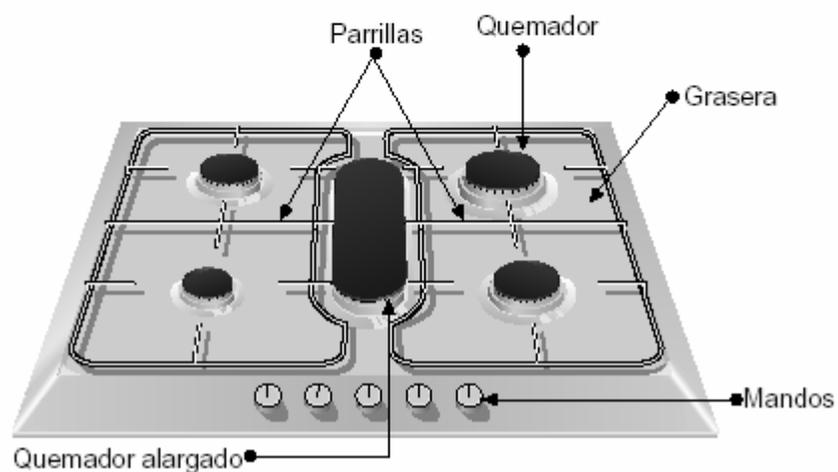
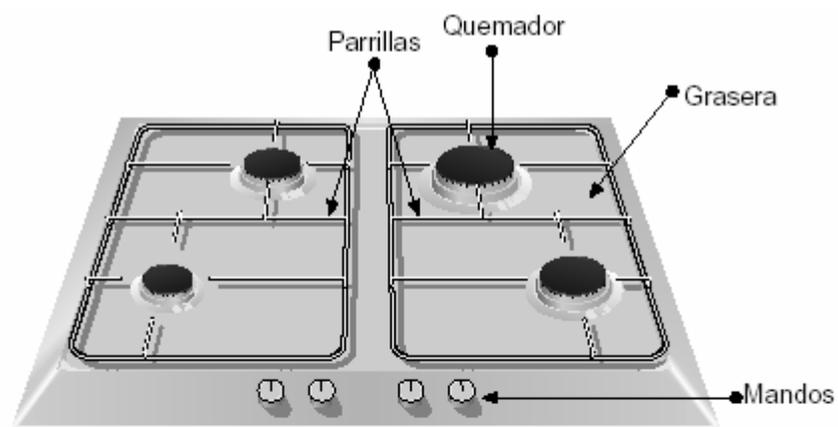
- | | |
|--------------------------|-------------------------------|
| ▶ All gas | 3 x 0,5 mm ² |
| ▶ Electric cooking plate | 1 kW 3 x 0,75 mm ² |
| ▶ Electric cooking plate | 1,5 kW 3 x 1 |

3 OPERATION

3.1 Operating components of the appliance

The parts or components of the cooktop that directly take part in the operation and handling of the appliance are the following:

:



3.2 Operating the burners

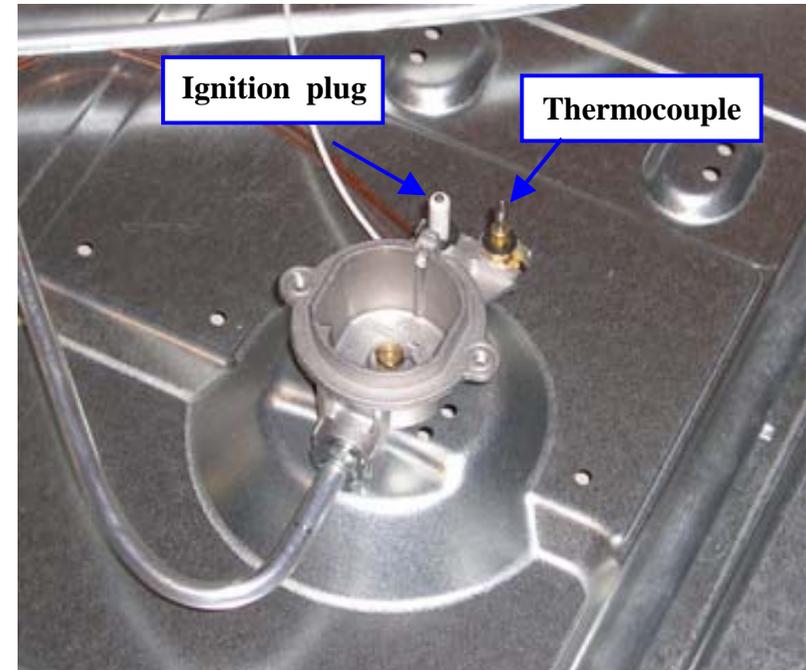
3.2.1 Lighting the burners

In order to light a burner, depress the knob of the selected burner and turn to the left. Keep it on high until the burner lights. Once the burner has been lit, release the knob and adjust to the desired position.

If the burner does not light, repeat the operation.

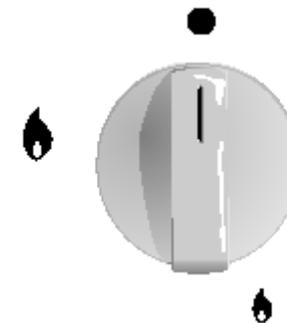
If the ignition plugs are dirty, the burner may not light. Therefore, it is important to keep these devices clean. They must be cleaned using a small brush, and always keep in mind that the plug must not be banged.

The burners are equipped with a safety system that consists of a thermocouple, which prevents any gas output in the event that the flame is accidentally blown out. In this event, the thermocouple detects an abrupt temperature decrease and cuts the gas supply to the affected valve by means of an electromagnet.



3.2.2 Turning off the burners

In order to turn off a burner, rotate the knob to the right to its initial position.

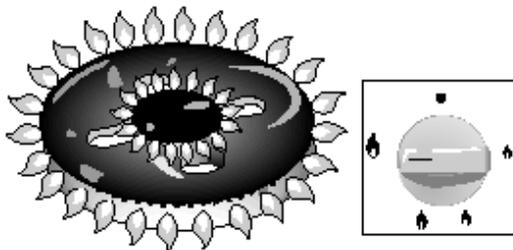


When this operation is performed, the lighting system can be activated for an instant (the plug produces a spark), which is characteristic of the appliance.

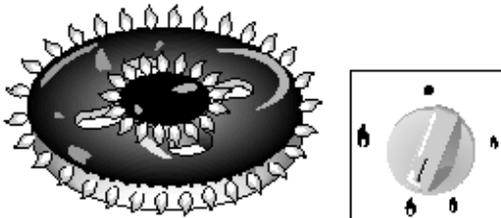
3.2.3 Operating the triple-flame burner

Triple-flame burners and large triple-flame burners are very practical and convenient for cooking with large paella pans, Woks, etc.

The triple-flame burner has a gas cock with which it is possible to independently control the interior and exterior flames, thereby allowing the selection of a wide range of powers. Depending on the control position, it will behave as follows:



Both crowns (exterior and interior) burn at high power.



The exterior crown burns at low power, the interior burns at high power.



The interior crown burns at high power, and the exterior crown is off.



The interior crown burns at low power, and the exterior crown is off.

3.3 Cleaning and maintenance

In general, the appliance must be cleaned periodically after it has cooled by using a sponge, soap and water.

When cooking, it is advisable to clean spilled liquids immediately, thereby preventing them from drying and becoming encrusted, which makes subsequent cleaning difficult.

In order to keep the burners and grills clean, they must be periodically soaked in soapy water and scrubbed with a non-metallic brush so that the holes and grooves remain perfectly clean to provide the right flame.

After cleaning and drying the burners, ensure that the covers are correctly installed on the burner's flame diffuser.

When cleaning the grills, be sure not to damage or take off the rubber protectors that sit on the cooktop, given that the grill pan of the same could become scratched.

After washing the grills, it is advisable to dry them completely before cooking on them again, given that the presence of drops of water or moist areas at the start of cooking could cause points where the enamel may become damaged.



CAUTION!

Do NOT use abrasive products, objects that cut, steel scrubbers, knives, etc., to remove encrusted food remains from the grill pan, the grills or the burners.

Do NOT use steam cleaning machines that could damage the cooktop.

Do NOT dump acid liquids (lemon juices, vinegar, etc.) on the cooktop.

3.3.1 Yellowing and discoloration of the grill pan

Due to the high temperatures sustained by the cover of the triple-flame burner ring and in the stainless steel zones such as the grill pan, around the burners, etc., they eventually discolor over time, which is a NORMAL process.

The grill pan and other cooktop components must be cleaned with soap and water after each use. Afterwards, and in order to prevent the grill pan from yellowing or eliminate this change in color, use SIDOL for vitroceramics and stainless steel:



CAUTION!

Cleaning products for stainless steel must not be used in the area around the buttons. The indications (printing) may be erased.

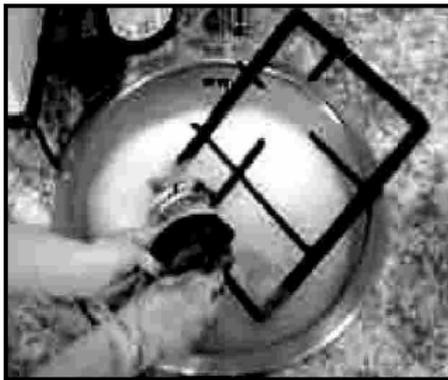
3.3.2 Recommendations for clearing burners and pan supports

The burners and pan supports have to be cleaned after every use. To do so, follow this cleaning instructions:

1. Place the burners and pan supports in hot, soapy water.



2. Using a non-metallic scouring pad, rub to remove any incruusted dirt caused by use. For the less accessible areas we recommend using a non-metallic brush. Do not insert sharp objects in the holes of the burner.



3. Once all burners and pan supports are clean and rised, dry them thoroughly and place them on the appliance ensuring that they are correctly fitted.



3.4 Pans

	Minimum pan diameter (cm)	Maximum diameter (cm)
Wok burner	22	
Fast burner	22	26
Semi-fast burner	12	20
Auxiliary burner	10	14

Optimum energy consumption and boil start times are achieved with the largest indicated pan diameter.

4 COMPONENTS

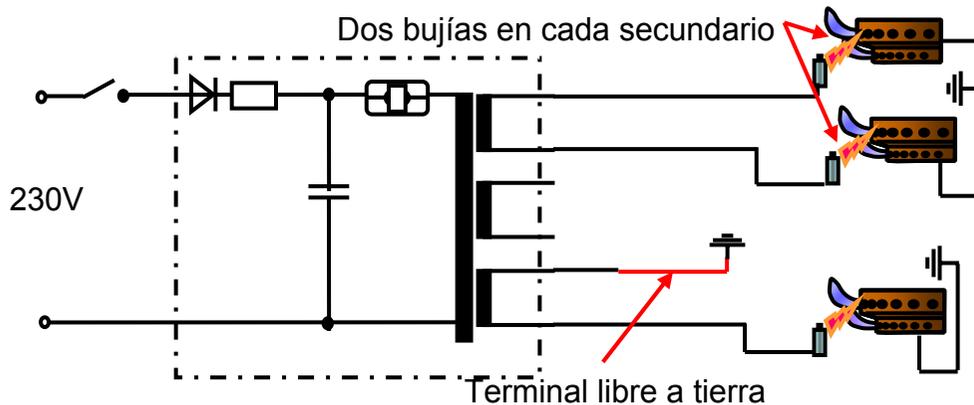
4.1 Piezo unit with an earth ground

The spark for lighting the burners is generated by the piezo unit.

When the control knob is depressed, the circuit is closed and the piezo unit generates a spark. While the control is depressed, sparks are generated simultaneously on all burners.

The piezo unit consists of a transformer that is powered on the primary by 230 V and which has various secondaries. The output voltage of each secondary is 5-20 kV.

Each secondary feeds two burners. Since the cooktop has 5 burners, the free terminal goes to the ground.



The potential difference between the plug and the burner causes a voltage arc. By opening the gas passage with the control knob and by generating the spark simultaneously, the burner is lit.

Datos técnicos:

Discharge frequency 3Hz \pm 30%

Voltage: 200-240 V + 10% / -15%

Frequency: 50-60 Hz

Working temperature: -10°C..120°C

Maximum temperature: 150°C / 302°F



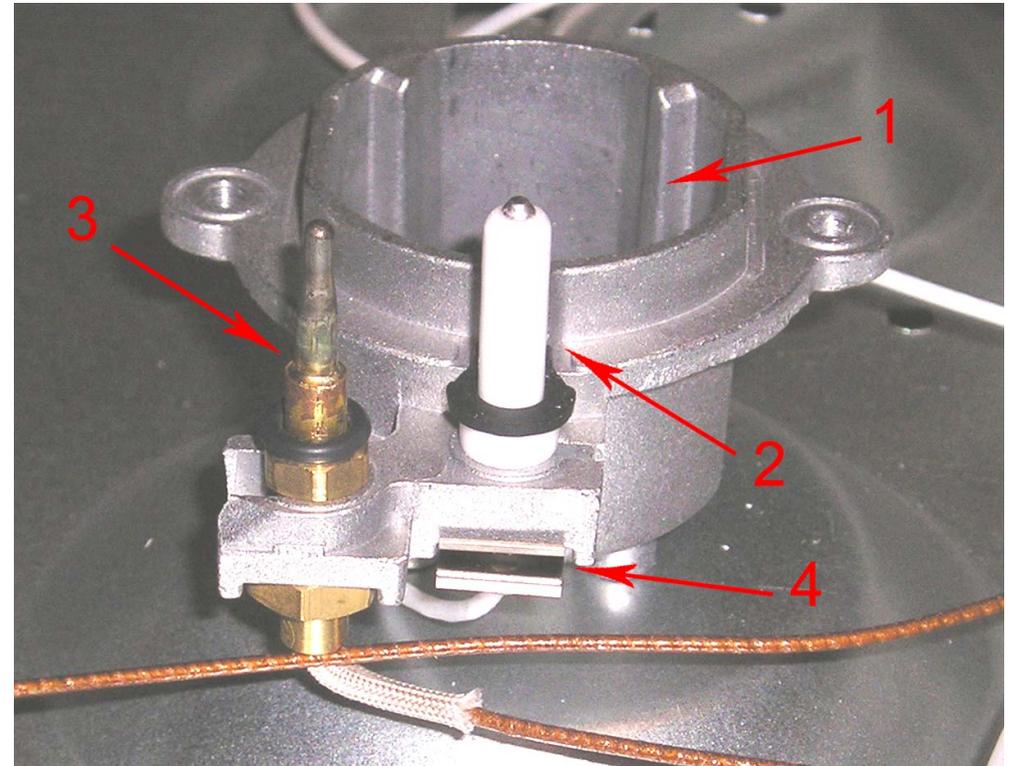
4.2 Sabaf burners

The burners that are installed on the steel grease pan cooktops in this project are from the manufacturer, Sabaf.

The burners come outfitted with a white, water-tight gasket that ensures a hermetic seal with the grease pan.



If this gasket is removed, the burner looks as follows:

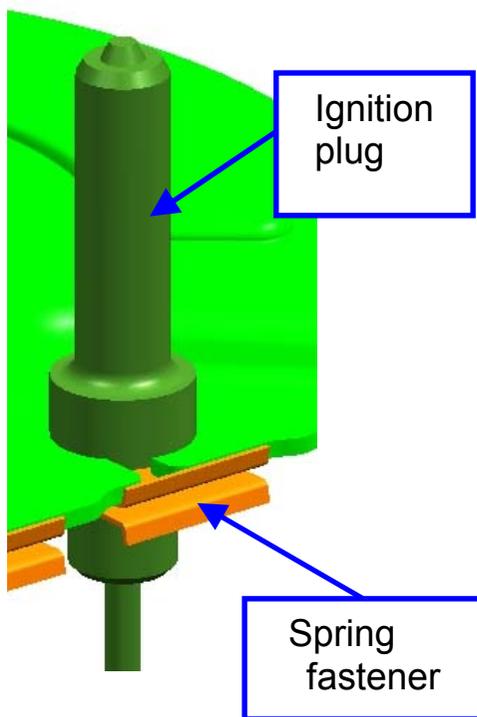


The main parts of the burner are the following:

1. Burner body
2. Ignition plug with a ceramic body and gasket
3. Thermocouple with gasket
4. Spring fastener of the ignition plug

4.2.1 Ignition plug

The ignition plug is fastened to the body of the burner by a spring fastener, which can be easily removed using a screwdriver.



The ignition plugs have a ceramic body, and as a spare part for all Sabaf burners, the ignition plug is delivered with a longer cable length, except for the Wok burner, which will have the original ignition plug as the spare part.



CAUTION!

When replacing the ignition plug, place a new water-tight gasket on the ignition plug, given that it is an element that is subjected to high heat variations.

4.2.2 Thermocouple

Unlike the ignition plug, the thermocouple is fastened to the body of the burner by a screw. As a spare part for all Sabaf burners, the thermocouple will be delivered with a longer cable length, except for the wok burner, which will have the original thermocouple as the spare part.

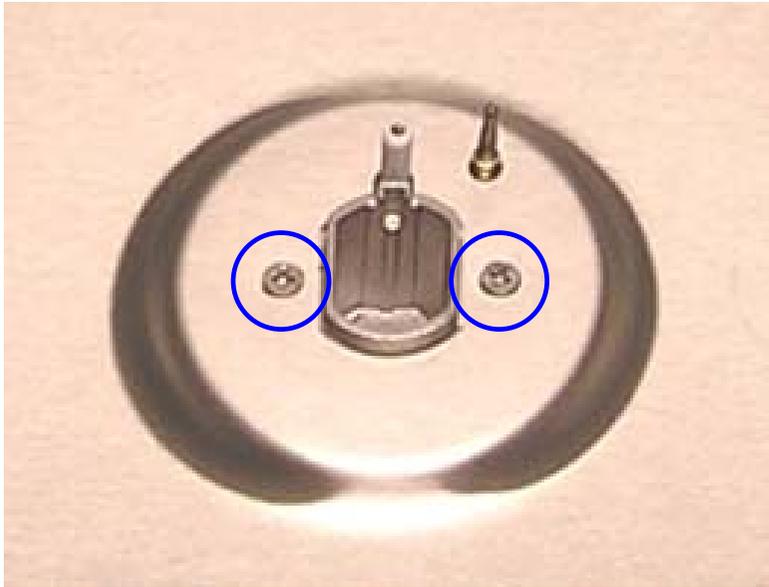


CAUTION!

When replacing the thermocouple, put on a new water-tight gasket, given that it is an element that is subjected to high heat variations.

4.2.3 Burner screws

The screws that fix the Burneo body to the hob top often have to be changed because of oxidation, heat influence etc. Therefore these screws are available as spare parts (**417788**).



5 FUNCTIONS

6 REPAIR

6.1 Changing gas type



CAUTION!

All operations pertaining to the installation, adjustment and adaptation of another kind of gas must be performed by authorized personnel from our technical service, and all legislation in force and gas company codes must be respected.



IMPORTANT!

When performing any operation, shut off the gas and electric power supplies to the appliance.

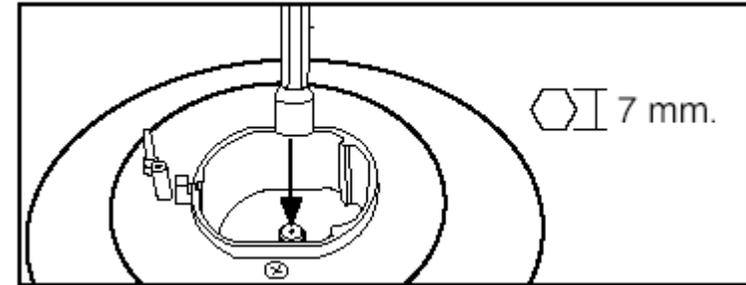
Before connecting the appliance to the installation, verify that it is prepared for the kind of gas that is going to be supplied.

In general, gas cooktops come factory-adjusted to operate with the kind of gas that is indicated on the specification plate.

To the extent allowed by the legislation in force in the country (see the specification plate), the cooktop can be adapted to operate with other gas types. To do so, the following operations must be performed:

6.1.1 Replacement of the injectors

1- Remove the grills, covers and body of the burner.



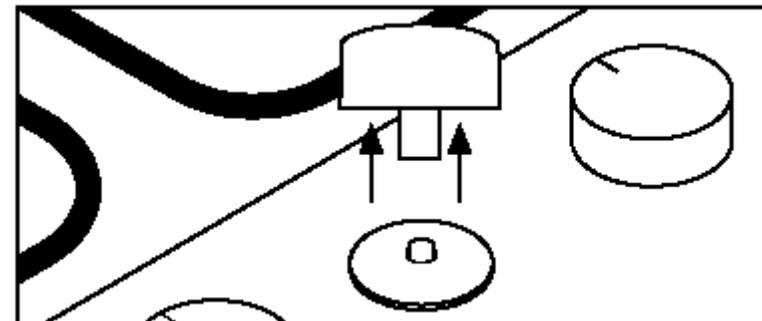
2 - Replace the injectors using a 7-mm socket wrench, and be sure that they are tightened fully in order to guarantee air-tight integrity.

The primary air must not be adjusted on these burners.

6.1.2 Low flame adjustment

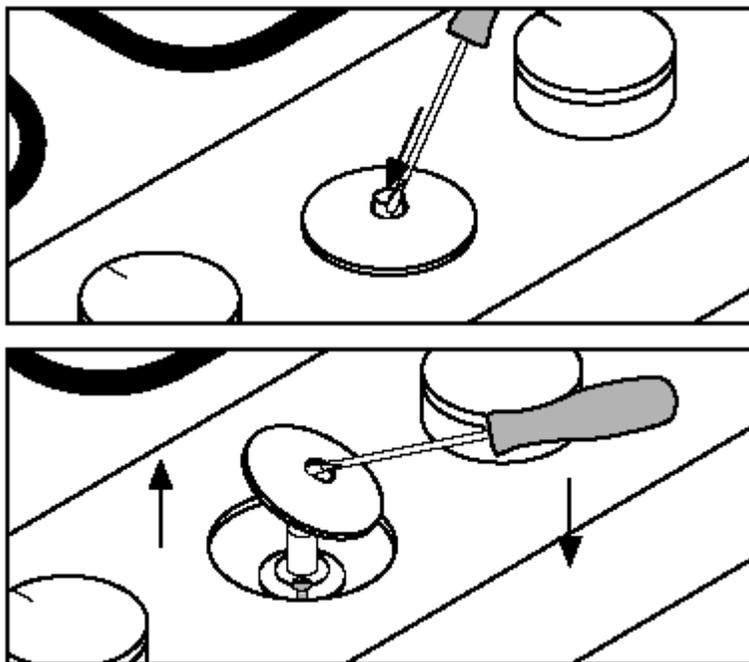
In order to adjust the flame of each burner at the low position of the control knob, take the following steps:

- 1 – Place the control knobs in the low position
- 2 – Remove the control knobs



3 - Take off the seal from the gas cock shafts.

Before being able to access the interior rubber seals, the exterior plastic seals must be taken off. To do so, use a screwdriver and lever them out through their central openings.



If your cooktop has already the new improved seals (without plastic ring), remove them using a screwdriver.

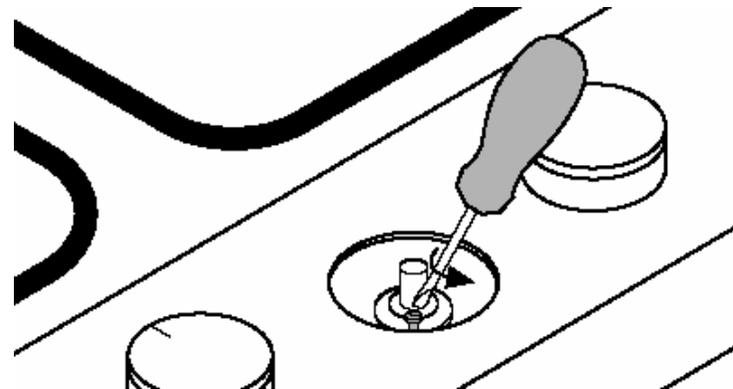
4 - Adjustment of the by-pass screw.

For propane and butane gas, the screw must be screwed down tight.

For natural gas, turn the screw (to the left) until the burner is producing the desired gas flow, in such a way that when you turn the

burner controls from maximum to minimum, the flame does not go out, nor is there a flame back draught created.

It is important that **all the seals are replaced** so as to ensure that all electrical components are watertight in the event of liquids being splashed onto the cooking hob



IMPORTANT!

Stick on the sticker indicating that the appliance's gas supply has been changed next to the specifications plate.

7 FAULT DIAGNOSTICS

7.1 Noise in natural gas injectors G20

7.1.1 Description of the problem

In worktops that operate with natural gas G20 an acute and bothersome whistling noise may occur in the burners SABAFF rapid and WOK burners when the flame is adjusted a little over the minimum.

7.1.2 SOLUTION

Change the natural gas injectors of the rapid and WOK burners available for the technical service in an anti-noise bag SABAFF with reference **42 4736**.

7.2 Easily resolved breakdowns

In many cases, the resolution of certain breakdowns does not require the technical service to be called, or the problems can be solved with minimum actions.

SYMPTOM	PROBABLE CAUSE	SOLUTION
General electrical failure.	<ul style="list-style-type: none"> - The fuse is defective. - The automatic circuit breaker or a differential switch may have tripped. 	<ul style="list-style-type: none"> - Check the fuse in the main fuse box and replace if burned out. - Check if any circuit breaker or differential switch as tripped on the main circuit breaker panel.
The electronic ignition does not work	<ul style="list-style-type: none"> - There may be food remains or cleaner remains between the plugs and the burners. - The burners are wet. - The burner covers are incorrectly installed. 	<ul style="list-style-type: none"> - The space between the plug and the burner must be carefully cleaned. - Carefully dry the burner covers. - Check that the covers have been installed correctly.
The burner flame is not uniform.	<ul style="list-style-type: none"> - The various parts of the burner have been installed incorrectly. - The gas outlet grooves of the burners are dirty. - The burner may not be perfectly dry. 	<ul style="list-style-type: none"> - Correctly install the various parts - Clean the gas outlet grooves of the burners. - Thoroughly dry the burner (pay special attention to burners that are just a single piece).

The gas flow does not seem normal or gas does not flow at all.	<ul style="list-style-type: none"> - The gas flow may be closed off by intermediate gas cocks. - If the gas comes from a gas cylinder, it may be empty. 	<ul style="list-style-type: none"> - Open the possible intermediate valves. - Replace the gas cylinder with a new one.
The kitchen area smells of gas.	<ul style="list-style-type: none"> - Possible leak at the gas cylinder coupling. - A gas cock is open. 	<ul style="list-style-type: none"> - Check the coupling. - Be sure that the coupling is correct.
The safeties of the various burners do not work.	<ul style="list-style-type: none"> - The button was not pressed long enough. - The gas outlet grooves of the burners are dirty. 	<ul style="list-style-type: none"> - Once the burner has been lit, keep the button pressed for a few more seconds. - Clean the gas outlet grooves of the burners.

7.3 Ignition defects due to lack of fluidtightness

7.3.1 Problem description

When a fluid is spilled onto the knob area, in some cases it may reach the ignition switches and cause a short-circuit that produces constant or sporadic ignition sparks on the burners.

7.3.2 Cause of the problem

Some of these appliances are equipped with seals that may show a certain lack of tightness when spilling a fluid onto the knob area.

7.3.3 Problem solution

An improved seal system has been designed in order to avoid these kind of problems. If the appliance does not have this new improved seals, and ignition problems have shown up, proceed as follows:

4. Clean and dry the affected zone accurately.
5. Change the ignition switches in case some humidity still remains..
6. Mount the new seals:
 - ▶ Appliances with tempered glass top (8mm): **600390**
 - ▶ Appliances with Ceran hob top (4mm) or steel top with glass at knob area: **600391**
 - ▶ Appliances with steel top: **429319**
 - ▶ Appliances with white enameled steel top: **429318**

For Siemens and Neff models that have **steel tops with glass at the knob area**, these seals cannot be mounted, as the knobs are not big enough to cover the seal. In these cases, a special silicon seal (film), has to be mounted on the tap shafts, like shown on following figure:

- ▶ 60 cm wide: silicon seal (film) **601554**
- ▶ 70 cm wide: silicon seal (film) **601770**

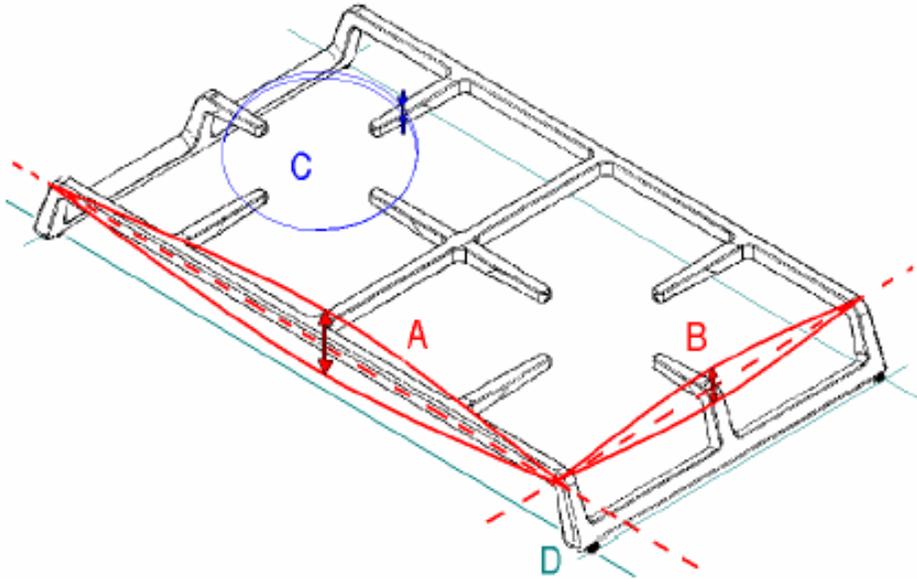


7.4 Complaints about pan supports

7.4.1 Pan wobbling on the pan support.

For production reasons the 4 or 6 feet cannot be 100% leveled (1 mm height difference is the limiting dimension for permitted deviation).

Verify the following 4 tolerances, in case of complaints about pan supports.



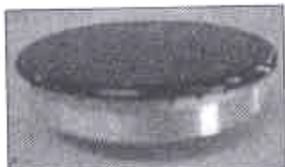
Measure	Method	Max permitted deviation
A	Turn the pan support and place it on the worktop. Verify the deviation with a gauge.	1 mm
B	Turn the pan support and place it on the worktop. Verify the deviation with a gauge.	1 mm
C	Place the disc over the feet of the burner and verify the deviation by pressing the center of the disc.	1 mm
D	Place the pan support on the marmol over the rubber feet. Press the corners to check the wobbling. Measure the deviation with a gauge.	1 mm

If the measures are within the specifications, argue that the production tolerances are fulfilled. A 1 mm deviation no major influence in use: light wobbling is inevitable.

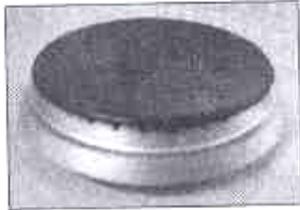
If the deviation is higher than 1 mm, send a FSB to the fabric (FSH).

8 TECHNICAL SPECIFICATIONS

8.1 Burner characteristics



The appliance must be used with the types of gas indicated on the characteristics plate.			TYPE OF GAS	G -30 BUTANE	G- 31 PROPANE	G -20 NATURAL	G -25 NATURAL
Service pressure			mbar	29	37	20	25
Fast Burner	Injector marking			85	85	115	128
	Consumption (Hs)	Nominal reduced	kW	3 ≤0,60	3 ≤0,60	≤0,50	≤0,50
	Flow 15° C 1,013mbar		m³/h g/h	- 218	- 214	0,286 -	0,333 -
Semi-fast burner	Injector marking			67	67	100	98
	Consumption (Hs)	Nominal reduced	kW	1,75 ≤0,35	1,75 ≤0,35	1,75 ≤0,29	1,75 ≤0,29
	Flow 15° C 1,013mbar		m³/h g/h	- 127	- 125	0,167 -	0,194 -
Auxiliary burner	Injector marking			50	50	72	72
	Consumption (Hs)	Nominal reduced	kW	1 ≤0,33	1 ≤0,33	1 ≤0,33	1 ≤0,33
	Flow 15° C 1,013mbar		m³/h g/h	- 73	- 71	0,095 -	0,111 -
Triple flame burner	Injector marking			93	93	124	130
	Consumption (Hs)	Nominal reduced	kW	3,3 ≤1,20	3,3 ≤1,20	3,3 ≤1,20	3,3 ≤1,20
	Flow 15° C 1,013mbar		m³/h g/h	- 240	- 236	0,315 -	0,366 -
	Injector marking			97	97	135	142
	Consumption (Hs)	Nominal reduced	kW	3,6 ≤1,2	3,6 ≤1,2	3,6 ≤1,2	3,6 ≤1,2
	Flow 15° C 1,013mbar		m³/h g/h	- 261	- 257	0,343 -	0,399 -



The appliance must be used with the types of gas indicated on the characteristics plate.			TYPE OF GAS	G -30 BUTANE	G- 31 PROPANE	G -20 NATURAL	G -25 NATURAL
Service pressure			mbar	29	37	20	25
Fast Burner	Injector marking			85	85	124	128
	Consumption (Hs)	Nominal reduced	kW	3 ≤ 0,6	3 ≤ 0,6	3,2 ≤ 0,5	3,2 ≤ 0,5
	Flow 15° C 1,013mbar		m³/h g/h	- 218	- 214	0,305 -	0,355 -
Semi-fast burner	Injector marking			67	67	100	98
	Consumption (Hs)	Nominal reduced	kW	1,75 ≤0,35	1,75 ≤0,35	1,75 ≤ 0,29	1,75 ≤0,29
	Flow 15° C 1,013mbar		m³/h g/h	- 127	- 125	0,167 -	0,194 -
Auxiliary burner	Injector marking			50	50	72	72
	Consumption (Hs)	Nominal reduced	kW	1 ≤0,33	1 ≤0,33	1 ≤ 0,33	1 ≤0,33
	Flow 15° C 1,013mbar		m³/h g/h	- 73	- 71	0,095 -	0,111 -
Triple flame burner	Injector marking			93	93	124	130
	Consumption (Hs)	Nominal reduced	kW	3,3 ≤1,20	3,3 ≤1,20	3,3 ≤1,20	3,3 ≤1,20
	Flow 15° C 1,013mbar		m³/h g/h	- 240	- 236	0,315 -	0,366 -
	Injector marking			97	97	135	142
	Consumption (Hs)	Nominal reduced	kW	3,6 ≤1,2	3,6 ≤1,2	3,6 ≤ 1,2	3,6 ≤1,2
	Flow 15° C 1,013mbar		m³/h g/h	- 261	- 257	0,343 -	0,399 -