

Built-in Gas Hob/Cooktop

Instructions Manual



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Before leaving the factory this appliance was checked and prepared by expert and specialized personnel in order to give the best functioning results. Any repairs or adjustment which might be necessary is to be carried out with the utmost care and attention. For this reason we recommend you always contact the customer care on 1800 233 0007 specifying the type of concern and the model of the appliance purchased. Please note that the original & genuine spare parts are only to be available at our authorised service centre.

Safety & Warning

Dear Customer,

Thank you for choosing Elica product. This appliance is easy to use; read this handbook carefully before installing and using it, however, you will find the instructions for the installation, use and maintenance of the product.

Please find the warranty card in the appliance packaging. This must be returned correctly duly filled in, within 6 month from the date of purchase or you can register warranty through our website www.myelica.in.

 WARNING!	
	<p>Fire Hazard Never leave the appliance unattended when in use. Boil over causes smoking and greasy spillovers that may ignite. Failure to follow this advice may result in serious injury.</p>
	<p>Explosion Hazard Do not use or store flammable materials such as gasoline near this appliance. Do not spray aerosols in the vicinity of this appliance while it is in operation. Failure to follow this advice may result in death or serious injury.</p>
	<p>Electrical Shock Hazard Switch the power to the hob off at the wall before cleaning or maintenance. Do not cook on a broken or cracked hob. If the glass should break or crack, turn off the gas supply and switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician. Failure to follow this advice may result in death or electrical shock.</p>
	<p>Hot Surface Hazard This appliance becomes hot during use. Do not touch the hob components, burners, pan supports or the ceramic glass when hot. Before cleaning, turn the burners off and make sure the whole hob is cool. Failure to follow this advice may result in serious injury.</p>

Important safety instructions!

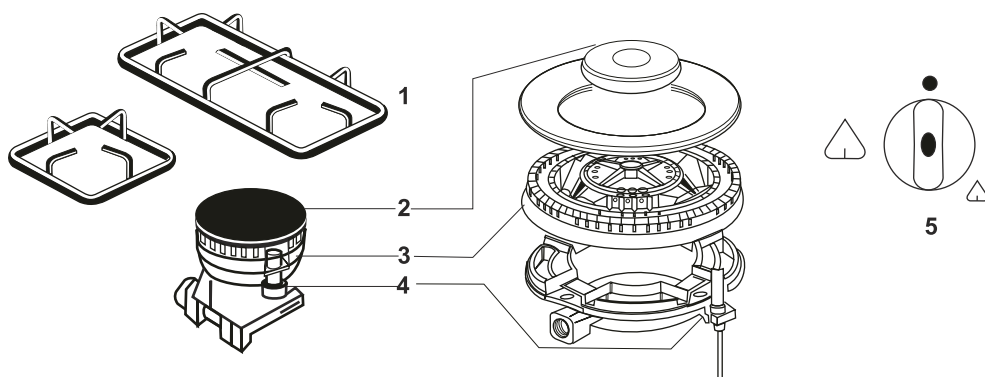
- This appliance is designed for use with LPG & domestic use. To use with any other gas contact at 1800 233 0007.
- Keep children away from the hob when it is in use.
- Household appliances are not intended to be played with by children.
- Children of less than 12 years old must be kept away from the appliance unless continuously supervised. This appliance can be used by children aged from 12 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and they understand the hazards involved. Cleaning and user maintenance shall not be done by children without supervision.
- If the electrical supply cord is damaged, it must only be replaced by an authorised person.
- If the appliance is connected to the gas supply with a flexible hose, make sure that the hose cannot come in contact with the bottom of the appliance or any sharp edges and the hose is not damaged. Damaged hose should be replaced immediately.
- Ensure that the electrical connection plug is accessible after installation.
- Do not use an asbestos mat or decorative covers between the flame and the saucepan as this may cause serious damage to your hob.
- Do not place aluminium foil or plastic dishes on the hob burners.
- Do not let large saucepans, frying pans or woks push any other pans aside. This could make them unstable or deflect heat onto your hob glass and damage the glass.
- Do not use a steam cleaner for cleaning this hob.
- Saucepan handles may be hot to touch. Ensure saucepan handles do not overhang other gas burners that are on. Keep handles out of reach of children.
- Do not stand or place heavy objects on this appliance.
- Take care not to drop any heavy or sharp objects on the hob. The ceramic glass is tough, but sharp or heavy objects falling on it (e.g. pepper mill, pressure cooker, heavy-based frying pan) may crack or chip it.
- After use, ensure that the control knobs are in the 'OFF' (o) position.
- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure the kitchen is well ventilated. Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present, failing to which the appliance/knob may get overheated and may be accidental.
- After having unpacked the appliance, check to ensure that it is not damaged. In case of doubt, do not use it and consult your service center or call at 1800 233 0007.
- Packing elements (eg plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Do not modify this appliance.
This appliance is to be serviced only by an authorised person.

Introduction

- Safety feature: flame failure protection
In case your hob is equipped with FFD (Flame Failure Device), please hold the control knob for 10 sec after igniting for the FFD to operate, otherwise the flame will not stay. The gas supply will automatically be cut off to a burner that is accidentally blown out by a draught or extinguished by a spill.

Operation Instructions

Description of the main parts of the appliance



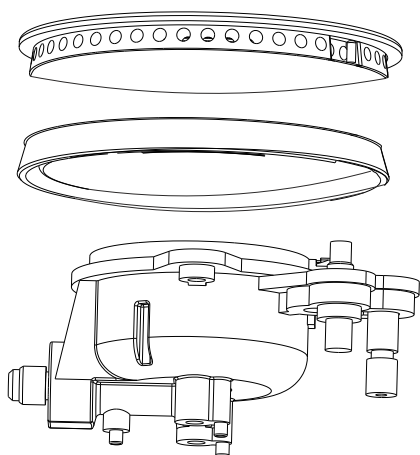
1 = grid

2 = Brass Burner / enamelled cover

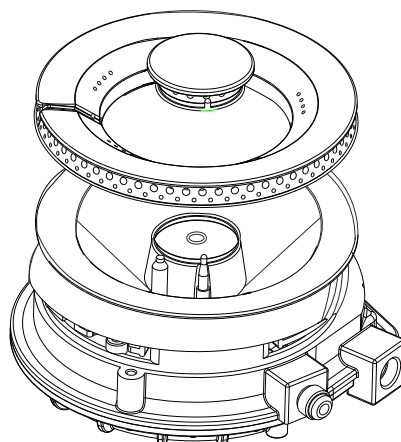
3 = spreader

4 = spark plug (for versions with lighting)

5 = gas burner control knob (* ON switch on the knob for the versions so equipped)



MFC /QJC Medium Burner

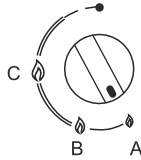


MFC /QJC Dual Burner

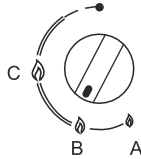
Operative Instructions

1. Dual Burner : This Burner can be operated independently for Inner Burner and both Burner together.

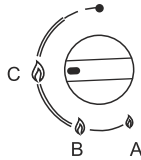
1A. For "Low flame (sim)" of center burner, keep the Knob on the position (A) as shown in picture below.



1B. For "High flame(Max)" of center burner, move the knob to position (B) as shown in picture below.



1C. . For operating Central Burner and outer burner "High Flame" mode, keep the knob at position (C) as shown in picture below.



Do not operate in between position; on that position there will be sudden big flame from burners.

To turn the gas supply OFF turn the knob clockwise to the "●" position.

2. Medium Burner & MiniTriple Ring Burner
This burner to be operated as any other normal brass burners and has 'Simmer' and "High Flame" options (A) and (B) as shown below.



A - Simmer



B - High Flame

Cooking guidelines and cookware

Important!

- Never leave the hob unattended when in use. Boil over causes smoking and greasy spills that may ignite and may clog the jets resulting in high flame from burner.
- Take care when deep-frying: oil or fat can overheat very quickly, particularly on a high setting. Using a lid will reduce cooking times through retaining the heat. Minimise the amount of liquid to reduce cooking times.

Cookware



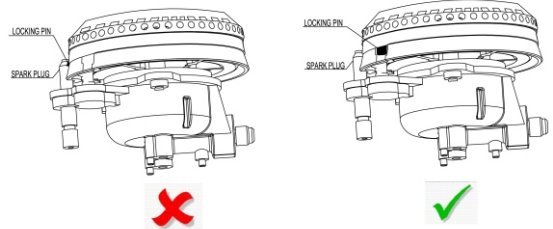
- Use saucepans with thick flat bases.
- Do not use any utensils that cover the burner & touch the glass surface as these may deflect heat & result in breakage of glass or discolouration of glass.
- When using a Kadhai/Tawa, ensure it does not over hang the control knobs.
- Always make sure saucepans are stable by centering them over the burner. When using a small diameter pan on the dual burner, always use the small pan support provided.
- Make sure the size of the pan matches the size of the burner. A small pot on a large burner is not efficient. Over size pans can damage the glass.

Maintenance and cleaning

Important!

Before any cleaning or maintenance, always:

- turn all burners off.
- Ensure Hob/Grid/Burner are not hot
- Unplug the power chord
- Replace the burner parts correctly



General advice

- Peel off the protective PVC film from product before using.
- Clean the hob regularly—do not let stains become burnt on, as they may become very difficult to remove.
- Do not use abrasive cleaners, cloths or pads to clean any part of your hob. Some nylon scourers may also scratch. Check the label.
- Clean up spillages as soon as possible. If left to dry on, food residue may clog the flame ports, causing an uneven & high flame pattern.
- Make sure that no cleaner residue is left on any hob part; when heated, these could stain the hob.
- See the following pages for instructions on replacing the pan supports and reassembling the burners correctly after cleaning.
- Do not clean hob parts in a self-cleaning oven.
- Do not use a steam cleaner.
- Please refer Warranty Manual Maintenance & caution section.

Installation Instructions

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

- After having unpacked the appliance, check to ensure that it is not damaged. Packing elements (e.g. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Check our "RECYCLE PROGRAM" for your packaging box.
- Do not modify this appliance

Positioning

- The appliance can only be installed and operate in permanently ventilated rooms according to the local regulations in force.
- The natural flow of air must be direct through permanent holes made in the walls of the room to be ventilated leading to the outside, or through single or collective branched ventilation ducts.
- There may also be an indirect flow of air from rooms next to that where the appliance is installed, as long as these rooms have direct ventilation, there is no fire risk in these rooms and they are not bedrooms.
- The flow of air between adjacent room and the room where it is installed must be free through permanent openings (which may be obtained by making the gap between door and floor larger).
- In the room where it is installed there must be a system for leading the combustion fumes to the outside. This may be with a Kitchen hood/chimney or an electric fan which switches on when the appliance is switched on.
- The gas hob should be installed on a solid, flat countertop. Countertop's minimum thickness should be more than 38 mm. countertop's minimum width should be more than 610 mm.

Gas Connection

- The appliance must be connected to the gas supply or the cylinder according to the specifications or the standards in force and after checking that it is adjusted for the type of gas available. (e.g. Jet change for CNG usage)
- The appliance is set up to operate with the gas specified on the label placed both on the packaging and on the back of the appliance.
- If the appliance is used with LPG, make sure that the cylinder pressure regulator confirms to the local regulations in force and is periodically checked by local gas agencies.
- If the appliance is used with CNG or any other gas (other than LPG), call authorized person to make it suitable for CNG.
- The appliance must be connected to the gas system by a "Suraksha pipe" in such a way that the appliance is not stressed in anyway.
- 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 leak tight using a soap-based solution, never with flame.
- The nozzle/ gas pipe of Hob should not be damaged by the kitchen drawer beneath the hob.

Instructions for building in the units

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 fig.1

It can be built into wall units whose walls withstand a temperature 65 c higher than room temperature.

Do not put kitchen drawer below the hob as it may damage the nozzle resulting in gas leakage/accident.

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

Dimensions, insertion and assembly

The appliances are designed to be inserted in units with a minimum depth of 550 mm.

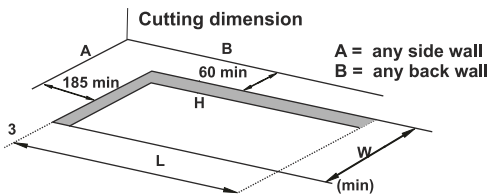
The dimensions of the openings for built in are given in fig.1

Steel or enameled plate hobs

- Position the special sealed gasket (provided) on the edge of the hob making sure that the ends meet without one lying on the top of the other.
- Put the hob in the unit opening making sure that it is centered.
- Fasten the hob to the unit with the fastening brackets (Kadappa clamp) (see fig. 4). The traction of the screws will be enough to cut the sealing gasket so that the excess can easily be removed.

Cutting Dimension Chart

S.NO	PRODUCT NAME	DIMENSIONS L x W (mm)	CUTTING DIMENSIONS (mm) L x W x H
1	EF 1B 30 S SS / EF 2B 30 S	300 x 500	280 x 480 x 50
2	ES 4 B 60 LD - D / ES 4 B 60 S	600 x 500	555 x 475 x 50
3	CURVE 3B 60 DX LD / CURVE 4 B 60 LD	600 x 500	575 x 475 x 50
4	CURVE 5 B 90 LD	900 x 500	875 x 475 x 50
5	CURVE 3 B 75 LD/CURVE 4 B 75 S LD/CURVE 4 B 75 DX LD	750 x 500	710 x 480 x 50
6	CURVE 4 B 65 LD/CURVE 4 B 65 LD-D	650 x 500	595 x 475 x 50
7	VETRO 4B 65 SP/HE NCI	650 x 520 x 7	610 x 480 x 50
8	VETRO/MR- 3B/4B 68,4B69, 3B/4B 68 NCI, 3B/4B 70 NCI, 3B/ 4B 68 BIANCO /	680 x 520 x 7 700 x 520 X 7	575 x 480 x 50
9	VETRO 3B/4B 75 SP HE NCI / 4B 75 CI BIANCO	750 x 525 x 7	710 x 480 x 55
10	MATRIX/VETRO 4B/5B 90 SP / CI / BIANCO/SP HE NCI	900 x 525 x 7	795 x 485 x 50
11	MFC 3B,4B 70 DX NCI & MFC 3B,4B 70 DX NCI(BIANCO) / MFC 3B, 4B 70 CI DX -N/ DESIRE 3B,4B 70 /MFC 3B ,4B 70 SWIRL NCI	700 x 525 x 7	645 x 475 x 55
12	MFC 4 B 75 DX R-N / 4B 75 (BIANCO) /MFC 4B 75 CI DX-N/ MFC 4 B 75 DX R NCI/ DX SWIRL NCI	750 X 525 x 7	705 x 475 x 55
13	MFC 4B/5B 90 DX R-N/ 4B/5B 90 (BIANCO) 4B/5B 90 CI DX -N/MFC 4B 90, 4B 91 , 5B 90 DX NCI	900 X 525 x 7	795 x 485 x 55
14	MFC 3 B 65 DX LD/MFC 3B 65 CI DXLD SWIRL650 x 500 600 x 480 x 55	650 x 500	600 x 480 x 55
15	MFC PLUS /QJC 3B/4B 70 ,3B/4B 70 BIANCO, HYBRID 3B/4B 70/ QJC 3B, 4B 70 DX NCI	700 X 525 X 7	645 x 475 x 55
16	MFC PLUS/QJC 4B 75 CI DX R N / 4B 75 (BIANCO)/4B 75 DX NCI	750 X 525 X 7	705 x 475 x 55
17	MFC PLUS /QJC 3B 75 CI DX N/ MFC 3B 75 CI DX N /3B 75 DX NCI	750 X 450 X 7	710 x 410 x 55
18	MFC PLUS/QJC 4B/5B 90 CI DX R N, 4B/5B 90 BIANCO/QJC 4B, 5B 90 DX NCI	900 X 525 X 7	795 x 485 x 55
19	QJC 4B 91 CI DX R N, MFC 4B 91 CI DX-N / DX NCI/DX SWIRL NCI	900 X 525 X 7	795 x 485 x 55
20	QJC 5B 91 CI DX R N, MFC 5B 91 CI DX -N / DX NCI/DX SWIRL NCI	900 X 525 X 7	836 x 485 x 55
21	MFC 3B/4B 60 NCI/ MFC 3B/4B 60 SWIRL NCI	600 X 520 X 7	560 x 485 x 55
22	QJC 4B 120 CI DX R N	1200 X 400 X 7	1113 x 362 x 55
23	QJC 1B 30 CI N/ 1B 30 NCI	300 X 525 X 7	265 X 486 X 55
24	VETRO 2B 30 SP	300 X 525 X 7	280 X 490 X 50
25	MFC 2B 70 SWIRL NCI	700 X 425 X 7	564 X 389 X 55
26	MFC 3B 90 ED DX SWIRL NCI	900 X 425 X 7	860 X 385 X 55
27	MFC 3B/4B 60 PLUS SWIRL NCI/MFC 4 B 60 PLUS MTR NCI	600 X 525 X 7	564 x 485 x 55
28	BASS 3B 60 NCI/ 4B 60 NCI / 4 B 60 SWIRL NCI /3 B 60 SWIRL NCI	600 X 525 X 7	564 x 485 x 50
29	BASS 3B , 4B 70 DX NCI /BASS 3B,4B 70 DX SWIRL NCI	700 X 520 X 7	575 x 480 x 50
30	FLEXI BRASS HCT 470 / FLEXI BRASS HCT 470 DX	700 X 520 X 7	670 x 490 x 50
31	FLEXI BRASS HCT 375 / FLEXI BRASS HCT 375 DX	750 X 450 X 7	724 x 424 x 50
32	FLEXI BRASS HCT 360 / FLEXI BRASS HCT 460	600 X 525 X 7	564 x 495 x 50




All dimensions are in mm.
Disclaimer: These dimensions are
indicates for std size platform
however may vary from site to site

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Important: The gas hob should be installed on a solid, flat countertop. Countertop's minimum thickness should be more than 38 mm. countertop's minimum width should be more than 610 mm.

Environment:  This symbol means that the product contains batteries. Follow local rules and never dispose off batteries with normal household waste.

The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal.

Correct disposal of old products and batteries helps prevent negative consequences for the environment and human health.

Trouble Shooting Guide

No	Fault	Cause	Solution
1	There is a strong gas smell.	The gas connection could be leaking because of incorrect installation or damaged piping.	Do not use any electrical equipment or operate any electrical switches.
			If any burners are on, turn all of them off immediately.
			If you know how to shut off the gas supply to your hob either at the valve or the gas bottle), do so.
			Open a window to let the gas out.
2	There is no clicking/sparking.	There is a power failure	You can still use your HOB, but will need to use lighter or match sticks.
		The ignitor(s) may be dirty or wet.	Clean them. Switch off the power supply for 2 hrs & then try again.
3	There is clicking/sparking, but a burner or burners won't light easily or at all.	The gas supply may not be turned on at the valve or gas bottle.	Turn all the burners off, and check whether the gas supply to the Hob/hob is turned on.
		Burner parts may be clogged or wet.	Make sure that they are clean and dry
		Burner parts may not have been replaced correctly.	Check the assembly and make sure the burner cap is sitting flat.
4	The flame goes out at low settings.	The gas supply pressure may be low	Check this with your service person or installer.
		If you use bottled gas, this may indicate you are getting near the end of the bottle	Check the cylinder.
5	The flames are yellow or yellow-tipped rather than blue	Burner parts (especially the flame ports) may be clogged or wet.	Check that they are clean and dry
		The Hob may have been connected to the wrong type of gas or the gas pressure is not correct.	Contact Customer Care and do not use your Hob until it has been checked by a qualified technician.
6	The flame pattern is uneven around the burner.	Burner parts (especially the flame ports) may be clogged or wet.	Check that they are clean and dry
		Burner parts may not have been replaced correctly	Check the assembly and make sure the burner cap and/or ring is sitting flat on the flame spreader.
7	The flames are too large, or too small. The flames are noisy. The flames lift away from the burner.	The Hob may have been connected to the wrong type of gas.	Contact Customer Care and do not use your Hob until it has been checked by a qualified technician
8	The glass surface of the Hob has chipped or cracked.		Contact Customer Care (1800 233 0007) and do not use your Hob until it has been repaired.

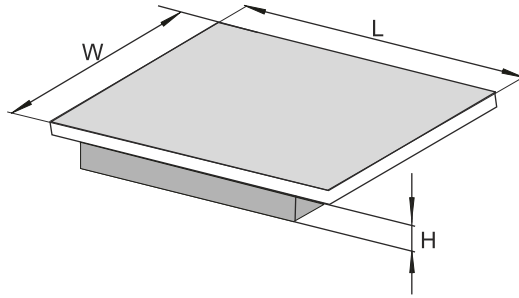


Fig. 1

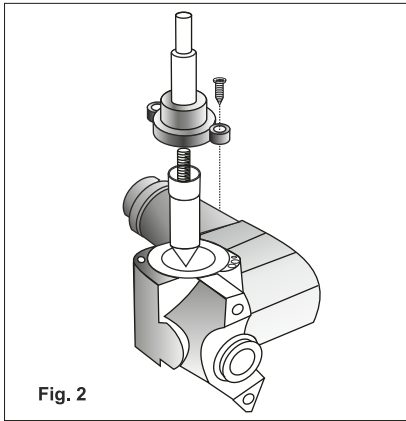
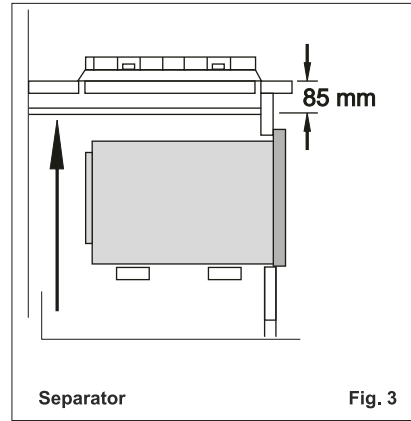


Fig. 2



Separator

Fig. 3

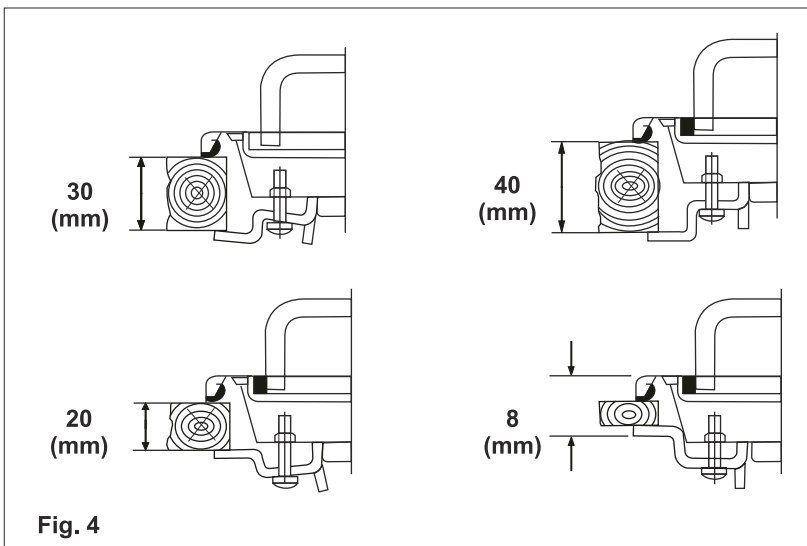


Fig. 4

The manufacturer does not guarantee for possible in exactitudes due to printer's or transcription errors, contained in this booklet.

The company/manufacturer reserves the right to bring in any moment modifications he should judge necessary or useful.



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