



EN

INSTALLATION MANUAL
USER AND MAINTENANCE MANUAL
INSTALLED GAS STOVETOPS
TYPE P93V (METAL) TYPE P94GV (GLASS)

OUR CHAIRMAN WRITES

Dear new owner of a Bertazzoni appliance,

I want to thank you for choosing one of our beautiful products for your home.

My family started manufacturing kitchen appliances in Italy in 1882, building a reputation for quality of engineering and passion for good food.

Today, our products stand out because of their unique blend of authentic Italian design and superior appliance technology. It is our mission to make products that function perfectly and bring joy to their owners.

By making beautiful products we respond to our customers' flair for good design. By making them versatile and easy-to-use, cooking with Bertazzoni becomes a real pleasure.

This manual will help you learn to use and care for your Bertazzoni appliance in the safest and most effective way, so that it can give you the highest satisfaction for years to come.

Enjoy!

Paolo Bertazzoni

President

A handwritten signature in black ink that reads "Paolo Bertazzoni". The signature is written in a cursive style with a vertical line above the first letter 'P'.

CONTENTS

GENERAL INFORMATION	7
READING THE MANUAL	7
INTRODUCTION AND SAFETY	7
APPLIANCE IDENTIFICATION	7
GENERAL SAFETY INFORMATION	8
IMPORTANT NOTES	9
MANUFACTURER LIABILITY	9
ENVIRONMENTAL PROTECTION	9
PLASTIC PACKAGING	9
GENERAL SAFETY INSTRUCTIONS	10
WARNINGS FOR USE	11
TECHNICAL MANUAL FOR THE INSTALLER	12
INSERTING THE HOB	12
IMPORTANT NOTES	13
INSTALLATION OVER A BUILT-IN OVEN	13
INSTALLATION OVER A COMPARTMENT OR DRAWERS	14
FIXING THE HOB	15
ROOM VENTILATION	15
POSITIONING AND AERATION	15
CONNECTING THE APPLIANCE TO THE GAS SUPPLY	16
PRECAUTIONS FOR USING THE PRODUCT WITH LPG	16
GAS CONVERSION	18
STEP 1: NOZZLE REPLACEMENT	18
STEP 2: ADJUSTING THE BURNER IDLE SETTINGS	19
ELECTRICAL CONNECTION	20
MAINTENANCE	21
HOB DESCRIPTION	22
CONTROLS / HEATING COMPONENTS	22
USE	24
BURNERS AND GRILLS	24
USING THE BURNERS	24
USING THE DUAL BURNER (WHERE PROVIDED)	24
SAFETY SYSTEM	25
LIGHTING THE BURNER BY HAND	25
ACCESSORIES	25
WOK ADAPTER	25
COFFEE POT REDUCER	25
CLEANING THE APPLIANCE	26
CLEANING THE STOVETOP	26
CLEANING ENAMELED PARTS	26
CLEANING STAINLESS-STEEL PARTS	26
CLEANING THE BURNER FLAME CAPS	26
CLEANING THE GLASS TOP	26
CLEANING THE GRATES	26
MALFUNCTION	27
THE BURNER DOES NOT IGNITE	27
THE IGNITER REMAINS ACTIVATED	27

CONTENTS

THE IGNITER DOES NOT WORK	27
THE BURNER FLAME IS UNEVEN	27
THE KNOB DOES NOT STAY IN PLACE	27
NO GAS IS COMING OUT	27

GENERAL INFORMATION

READING THE MANUAL

These instructions are suitable for different types of appliances, so they may contain descriptions of functions which your appliance may not contain or support.

The images and illustrations in this document refer to various models and may differ slightly from the product purchased.

The manufacturer does not accept any responsibility for personal injury or damage to property arising from incorrect installation or misuse of the appliance.

The manufacturer reserves the right to modify the various models as required to comply with the technical regulations in force.

In the event of complaints, please contact the customer service.

INTRODUCTION AND SAFETY

Read the instructions provided in this manual carefully before installing and/or using the appliance.

This will help you to get to know your new device.

Keep this document to hand so that you consult it at any moment, and hand it on to any subsequent owners.

Read the safety messages provided in the introduction to this manual and give due consideration to the safety notes such as: "Attention", "Warning" and "Danger" which appear in the text.



DANGER

This symbol indicates a situation that is a danger to you and others. Read it carefully and make sure that you have perfectly understood the causes of potential dangerous or fatal accidents.



WARNING

This symbol indicates safety information. Read it carefully and make sure that you have perfectly understood the causes of potential dangerous accidents.



CAUTION

This symbol indicates a procedure which could put the appliance's structure or components at risk. Take particular care over these procedures.



NOTE

This symbol indicates useful advice and draws your attention to correct procedures and practices. Complying with the instructions marked with this symbol will avoid problems for you.

The symbol highlights methods or procedures for correct use of the appliance.

APPLIANCE IDENTIFICATION

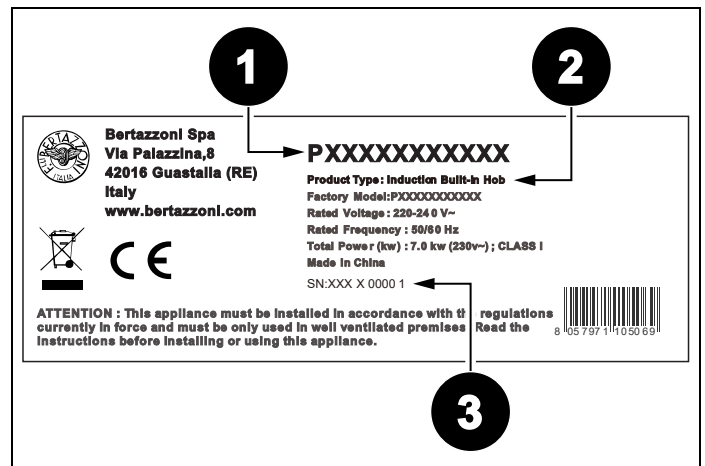


Fig. 1

The data plate contains the following information:

- 1) Sales code
- 2) Model
- 3) Serial number

GENERAL INFORMATION

GENERAL SAFETY INFORMATION

This appliance complies with European directive 2012/19/EU (RoHS).



This appliance is tagged in accordance with European directive 2012/19/EC regarding waste electrical and electronic equipment (WEEE).

This directive contains the regulations governing the collection and recycling of decommissioned appliances throughout the European Union.



The symbol of a waste bin with a cross over it which appears on the product indicates that Waste Electrical and Electronic Equipment (WEEE) must not be thrown away with ordinary urban waste but must be disposed of separately, so it can undergo special processing to enable its reuse or specific treatment for safe removal and disposal of any substances harmful to the environment and extraction of raw materials which can be recycled.

Therefore, WEEE must be delivered to Recycling Centres run by Municipal Authorities or Waste Management Companies. What's more, when a new appliance is purchased WEEE can be consigned to the retailer, who is obliged to take it back free of charge ("1:1" take-back). "Very small" WEEE (with no dimension exceeding 25 cm) can be consigned to retailers free of charge even when no purchase is made ("0:1" take-back - which however is only compulsory for stores with sales area of over 400 m²).



DANGER

This appliance is not intended for use by people, including children, with reduced mental or motor capabilities, or who do not have experience in or knowledge of the product's operation. These persons may only use the appliance under the supervision of a person responsible for their safety and with suitable instruction in use of the appliance.



DANGER

If the surface of the induction hob is cracked, switch the appliance off to avoid the risk of electric shocks.



DANGER

Fire hazard: do not leave inflammable objects on cooking surfaces.



DANGER

Automatic cooking on the hob with fat or oil may be hazardous and may cause fires. If a fire breaks out, do not attempt to put it out with water. Switch the appliance off and cover the flames with a lid or a fire blanket.



DANGER

This appliance can be used by children over 8 years of age and persons with reduced physical, sensory or mental capabilities, or without the necessary of experience and knowledge, provided they are supervised or have received instruction concerning safe use of the appliance and an understanding of the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by unsupervised children.



WARNING

Accessible parts may become hot during use. Children must be kept well away.



WARNING

The appliance must not be installed on a stand.



WARNING

Do not use steam cleaners to clean the appliance.



CAUTION

Do not use an external timer or other remote control systems to operate the appliance.

IMPORTANT NOTES

READ THESE INSTRUCTIONS CAREFULLY BEFORE INSTALLING AND USING THE APPLIANCE.

These instructions are valid only for the countries whose identifying symbols are included on the cover of this manual and on the appliance label.

The manufacturer shall not be held liable for property damage or personal injury resulting from incorrect installation or improper use of the appliance.

The manufacturer shall also not be held liable for any imprecisions due to printing or transcription errors in this booklet.

The appearance of the figures included herein is only for guidance.

The manufacturer reserves the right to make modifications to its products when it considers this necessary or beneficial; however the essential safety and performance characteristics shall not be affected.

THIS APPLIANCE IS DESIGNED FOR NON-PROFESSIONAL, DOMESTIC USE.

This user manual is an integral part of the appliance and must therefore be kept in its entirety in a place accessible to the user for the entire lifetime of the appliance.

Read this manual before using the appliance.

MANUFACTURER LIABILITY

The manufacturer shall bear no liability for property damage or personal injury due to:

- use of the appliance other than that specified;
- failure to comply with the instructions in the user manual;
- tampering with/unauthorized modifications to any part of the appliance;
- use of non-genuine spare parts;



CAUTION

Applying the **CE** marking on this product is a declaration, under the manufacturer's full responsibility, that the appliance complies with all European health, safety and environmental requirements laid out in the legislation.

ENVIRONMENTAL PROTECTION

Please think of the environment when disposing of the packaging.



This appliance is tagged in accordance with European directive 2012/19/EU regarding waste electrical and electronic equipment (WEEE).

This directive contains the regulations governing the collection and recycling of decommissioned appliances throughout the European Union.

The packaging of this appliance is composed of the elements strictly necessary to ensure sufficient protection during transport. The packaging materials are completely recyclable, thus reducing their environmental impact. Please help to protect the environment by taking the following tips into consideration:

- Sort the packaging materials for recycling.
- Render the old appliance unusable before taking it to the collection facility. Ask the competent local authorities for details of the nearest recycling center you can take the old appliance to.
- Do not dispose of used oil down the drain. Keep it in a closed container and take it to a recycling center; if this is not possible, dispose of it in mixed waste (in this manner it will be disposed of at a monitored facility – although this is not the best solution, it at least prevents contamination of the sewage/water systems).

PLASTIC PACKAGING

Danger of suffocation

- Do not leave the packaging or any part thereof unattended.
- Do not let children play with the plastic bags.

IMPORTANT NOTES

GENERAL SAFETY INSTRUCTIONS

- This appliance and its accessible parts become very hot during use.
- Do not operate the appliance with wet hands or when it is in contact with water.
- Do not touch heating elements during use.
- Keep children under 8 years of age at a safe distance unless they are constantly supervised.
- Children must not play with the appliance.
- This appliance may be used by children from 8 years of age and people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, provided they are supervised or instructed by adults responsible for their safety.
- Keep children and animals away from the appliance while it is running or cooling down. Accessible parts become red hot during use.
- Switch off the appliance after use.
- Cleaning and maintenance must not be carried out by children.
- Ensure that hot surfaces are allowed to cool before proceeding to clean the appliance.
- Have installation and servicing carried out by qualified personnel in compliance with applicable standards and legislation. Do not try to repair the appliance yourself or without the assistance of a qualified technician.
- Do not modify this appliance.
- Do not insert anything in the slots.
- Do not obstruct ventilation openings and heat dispersal slots.
- If the power supply cable is damaged, contact technical support immediately and they will arrange for it to be replaced
- Do not use abrasive or corrosive detergents (e. g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not sit or put any weight on the oven door.
- Do not use steam jets to clean the appliance.
- Do not use the appliance as a space heater for any reason.
- In the event of breakage or cracking in the glass, shut off the oven immediately and disconnect it from the power supply. Contact technical support.
- Sudden and extreme changes in temperature can cause the glass to break – never pour cold liquids onto the oven door when in use.
- Use of the oven generates heat and humidity; ventilate the room thoroughly when it is in operation.
- Do not place flammable objects in the oven.
- Do not open the door if smoke is coming out of the oven. Shut the appliance off and disconnect its power supply.
- the oven contains electronic components which could interact with electronic medical equipment such as pacemakers or insulin pumps. Equipment of this type must be kept at least 10 cm from the oven.
- Ensure that there are no trapped objects which could prevent the oven door from shutting.
- The oven is not designed to operate with timers or remote control systems.
- Plastic containers not designed for high temperatures could melt, damaging the oven or even catching fire.
- Closed tins and jars could burst or even explode if heated: never use the oven for preparing or heating tins or jars.
- Isolate the appliance's power supply before performing any maintenance.
- Use only the recommended temperature probe for this appliance.

IMPORTANT NOTES

WARNINGS FOR USE

- Take great care when cooking food with a high alcohol content, as this could cause a fire.
- Remove any food residue from inside the oven before using the appliance in order to prevent fires and smoking.
- Do not place any objects or baking paper on the bottom of the oven.
- After cooking, keep the door closed while the oven is cooling down to prevent damaging adjacent kitchen units.
- Fruit juice can cause indelible staining; use deep dishes to prevent leakage.
- Damaged containers, or those which are unsuitably small, can lead to serious injuries.
- When opening the oven door, be very careful of escaping steam: burn hazard! Note that at high temperatures, steam is not visible.
- Do not pour water into a hot oven: this would create steam, and thus a burn hazard!
- Keep the door seal clean to prevent heat escaping and damaging adjacent units.
- Insert oven racks and trays all the way into their guides to prevent damage to the door when closing.
- Always use specific oven gloves for removing or inserting heat-resistant cookware or accessories.
- Do not operate the appliance with wet hands or when it is in contact with water.
- Do not apply pressure to the open door.
- Do not use the appliance as a work surface or shelf.
- Open the door with care. The use of ingredients containing alcohol can create a mixture of air and alcohol.
- Avoid creating sparks or naked flames near the oven when opening the door.
- Do not place or store flammable objects or those which could ignite easily on the appliance, inside it or in its immediate vicinity.

TECHNICAL MANUAL FOR THE INSTALLER

The installation, all adjustments, transformations and maintenance listed in this section must only be performed by qualified technicians (in accordance with applicable legislation). Incorrect installation may cause injury to people and pets or damage to property, for which the manufacturer cannot be held liable. The appliance's automatic regulation or safety devices may only be modified by the manufacturer or a duly authorized supplier during the appliance's lifetime.

Ensure all necessary PPE is used when carrying out the installation

INSERTING THE HOB

Ensure that the hob is fully present and undamaged after removing all loose parts from their inner and outer packaging. In the event of any uncertainty, do not use the appliance and contact technical support.

Considering the critical dimensions of the appliance (see Table 1 Table 2), make an opening in the top of the unit (see Fig. 3) following the measurements in the table.

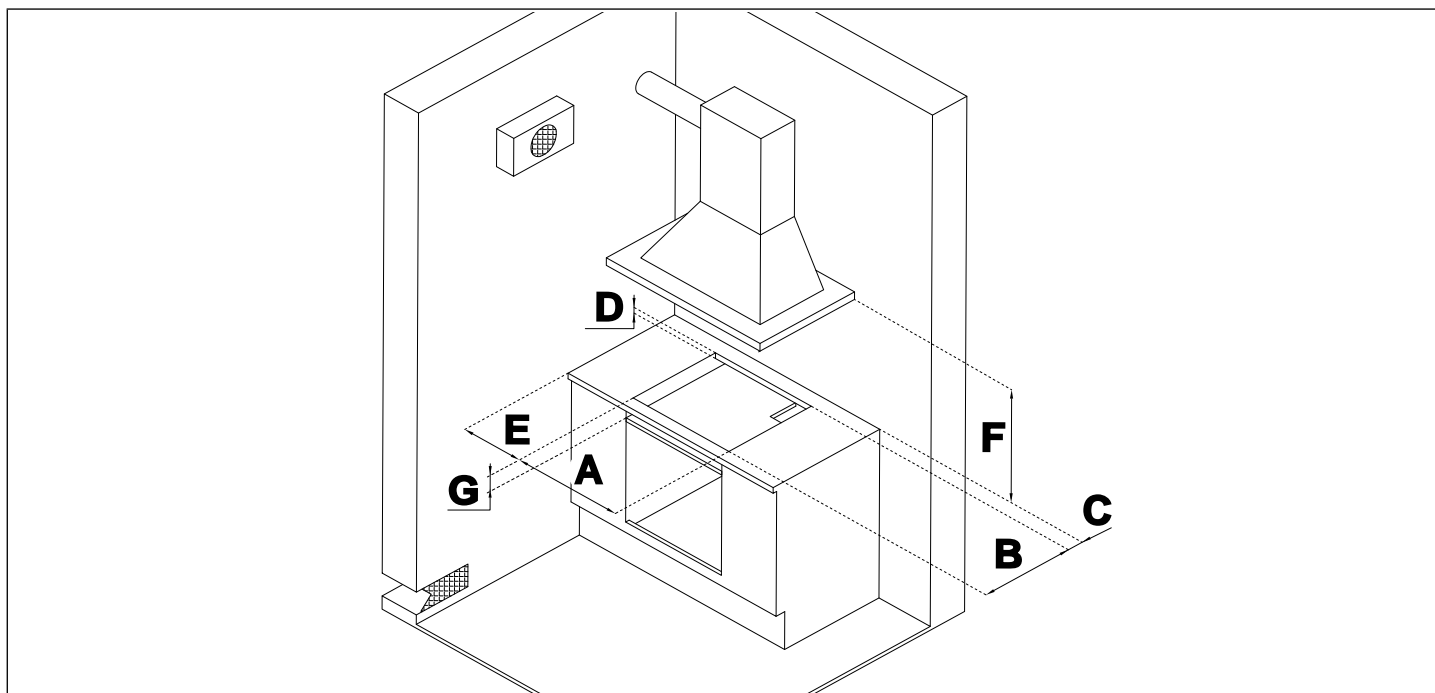


Fig. 2

Table 1

	A (CM)	B(CM)	H(CM)	L(CM)
60cm stovetop	56	48	60.5	52.5
75cm stovetop	56	48	75.5	52.5
90cm stovetop	85	48	89.3	52.5

TECHNICAL MANUAL FOR THE INSTALLER

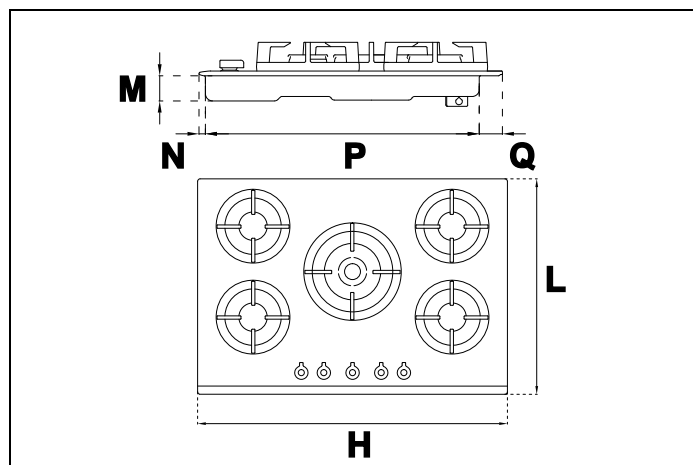


Fig. 3

Table 2

C min (cm)	8.5
D min (cm)	3
E min (cm)	18
F min (cm)	70
M min (cm)	5
N min (cm)	1.1
P min (cm)	47.4
Q min (cm)	4
G min (cm)	7

INSTALLATION OVER A BUILT-IN OVEN

The clearance between the oven and the kitchen units or other installed appliances must be enough to ensure sufficient ventilation and air discharge.

If installed over an oven, space must be left between the bottom of the stovetop and the top of the installed product to allow for ventilation of the entire compartment (as in Fig. 4).

The oven must be equipped with a cooling device. The manufacturer shall bear no liability in the event of the oven being installed in combination with an oven from another manufacturer.

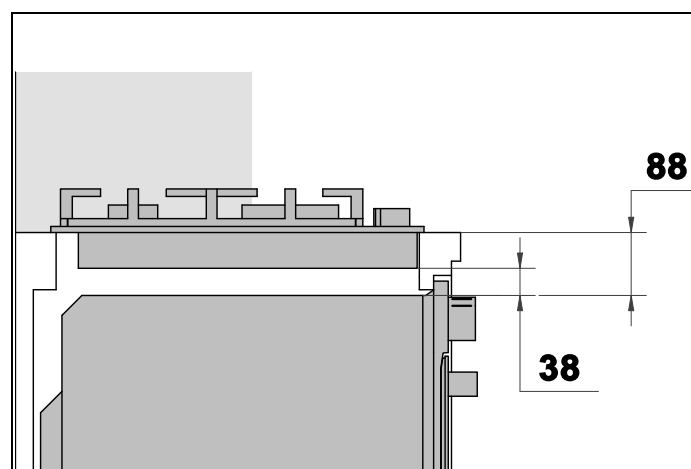


Fig. 4

IMPORTANT NOTES

The stovetop can be inserted between kitchen units or between a unit and a masonry wall. The rear wall and surrounding surfaces must be able to withstand temperatures of up to 90°C. To avoid the plastic laminate covering the unit coming unstuck, the glue that joins them must withstand temperatures of at least 150°C.

The appliance must be installed in compliance with current regulations.

This device is not connected to combustion gas venting devices. It must therefore be connected in accordance with the above-mentioned installation rules. Special attention must be paid to the instructions regarding the aeration and ventilation of rooms.

The unit top must tolerate a maximum temperature of 90°C (120°C for the 75cm version).

TECHNICAL MANUAL FOR THE INSTALLER

INSTALLATION OVER A COMPARTMENT OR DRAWERS

The clearance between the stovetop and the kitchen units must be enough to ensure sufficient ventilation and air discharge. If there are other kitchen units (side panels, drawers, etc.), dishwashers, or refrigerators located beneath the stovetop, a wooden partition must be installed at a minimum distance of 20 mm from the underside of the stovetop to prevent accidental contact. The partition panel must be able to withstand a temperature of at least 90 °C and must be removable only with the use of special tools.

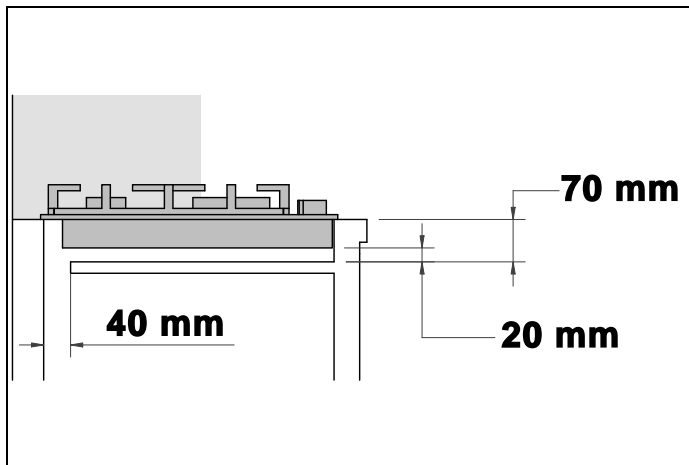


Fig. 5

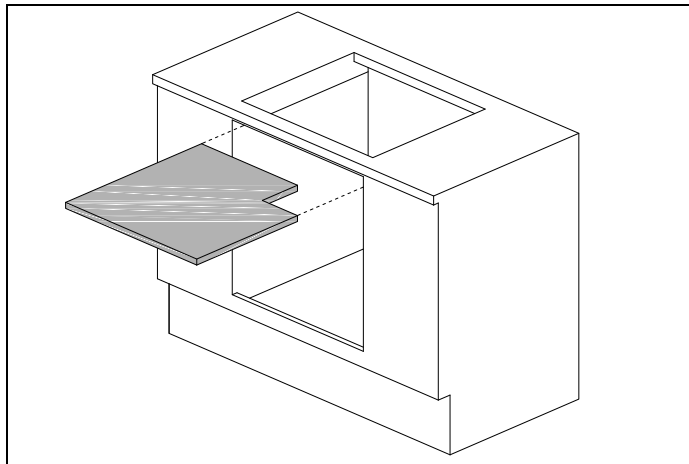


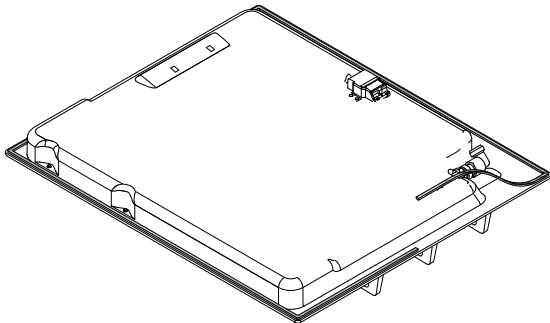
Fig. 6

TECHNICAL MANUAL FOR THE INSTALLER

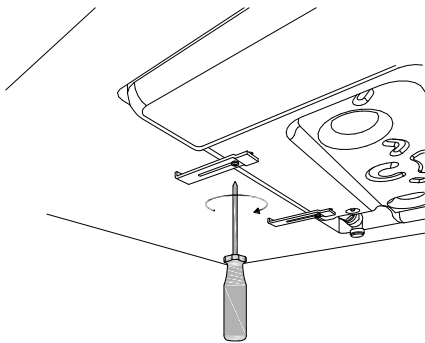
FIXING THE HOB

To prevent accidental infiltration of liquid into the unit below, the appliance is equipped with a special seal.

- 1) After cleaning the surface, spread the sealant along the lower edge of the top where the stovetop is built-in.



- 2) Fit the stovetop into the opening in the unit.
- 3) To secure the stovetop to the panel, use a screwdriver to attach the 4 mounting plates with the provided screw on the underside of the panel.



ROOM VENTILATION

To guarantee that the appliance functions correctly, the room where it is installed must be ventilated continuously. The room's volume must be at least 25 m³ and the quantity of air needed must be calculated to enable correct combustion of the gas and ventilation of the room.

Air inflow will take place naturally through permanent openings in the walls of the room for ventilation: **these openings will be connected to the outside and must have a cross-section of at least 100 cm²** (Fig. 7). These openings must be created in such a way that they cannot be obstructed.

Indirect ventilation, with the air taken from rooms adjoining the one to be ventilated, is permitted provided the provisions of the local regulations in force are strictly complied with.

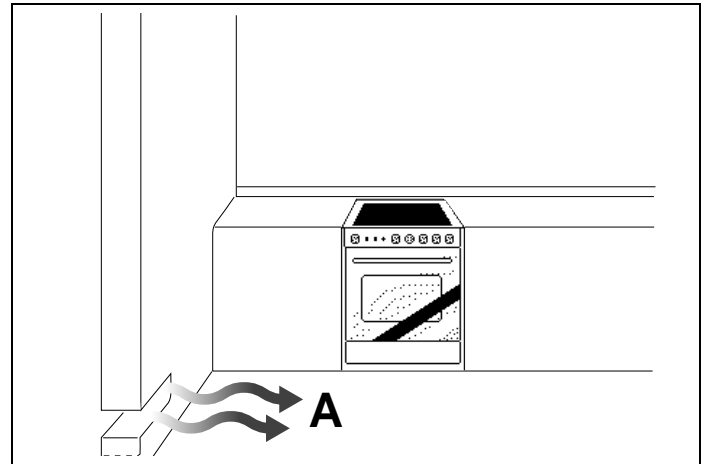


Fig. 7

- A – Air inlet, cross section 100 cm²



WARNING

If the hob burners are not fitted with the thermocouple safety device, the cross-section of the aforesaid ventilation openings must be at least 200 cm².

POSITIONING AND AERATION

The products of combustion of gas cooking appliances must always be discharged by means of hoods connected to flues or chimneys or directly outdoors (Fig. 8). If a hood cannot be installed, use of a fan installed on a window or venting directly outdoors and to be switched on together with the appliance (Fig. 9) is recommended, provided all requirements regarding ventilation contained in the local regulations in force are strictly complied with.

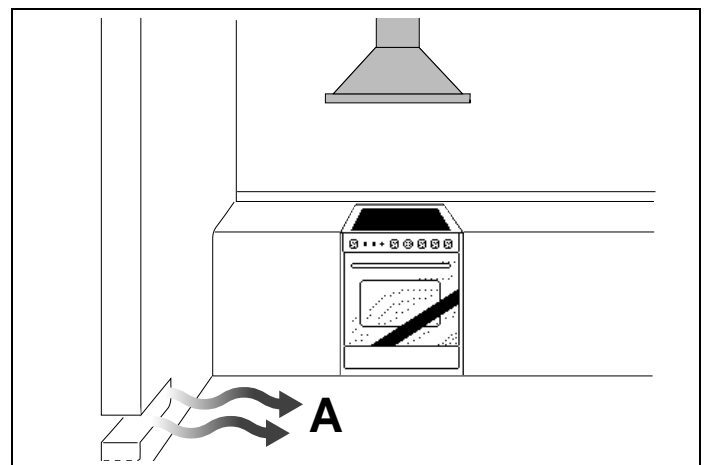


Fig. 8

- A – Air inlet, cross section 100 cm²

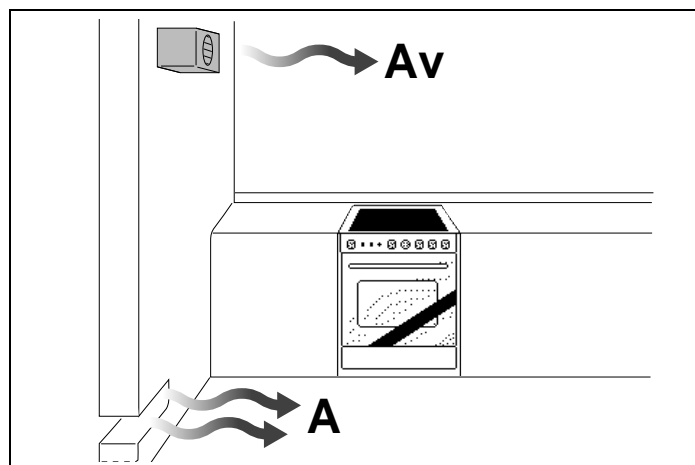


Fig. 9

- **A** – Air inlet, cross section min. 100 cm² plus the additional cross section corresponding to the flow rate of the fan.
- **Av** – Air inlet with electric fan

CONNECTING THE APPLIANCE TO THE GAS SUPPLY

Before connecting the appliance to the gas supply, make sure that the information on the identification label is compatible with that of the gas distribution network.

When gas is supplied via a pipeline, the appliance must be connected to the gas supply system using a rigid copper pipe or a flexible steel pipe in accordance with current regulations.

When gas is supplied from a cylinder, the appliance must be connected using a pressure regulator compliant with current regulations and continuous-wall stainless steel hoses. We recommend fitting the hose with a special adapter, readily available on the market, to facilitate connection to the pressure regulator's hose connection mounted on the cylinder.

The hose must not pass through compartments which can be packed full of objects and must not come into contact with moving parts such as drawers.

Once installation is complete, check for leaks using a soapy water solution; never use a flame.



WARNING

Please note that the appliance's gas inlet connection is a 1/2-inch male cylindrical gas thread in accordance with UNI-ISO 228-1.

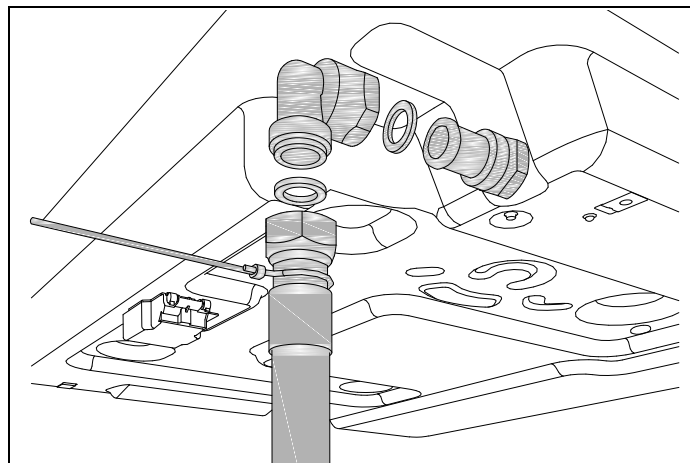


Fig. 10

PRECAUTIONS FOR USING THE PRODUCT WITH LPG

The gas taps fitted on your stovetop are designed to operate with bottled gas of controlled quality, delivered at the correct rated pressure.

This pressure must be maintained by a certified pressure regulator (not included with the product).

The use of gas from uncertified refills and/or improper use of the LPG bottle and its regulator may void the product's warranty.

In particular, care must be taken to avoid all situations where gas may be contaminated with dirt and impurities; if they enter the gas circuit they may irreparably damage control devices such as taps and thermostats.

Therefore, always:

- Only use LPG bottles from official dealers authorized by the various producers
- Use bottles until they are empty but do not tilt or overturn them
- Clean the filter at the inlet of the pressure regulator at regular intervals.

TECHNICAL MANUAL FOR THE INSTALLER

Table 3 Adaption to different types of gas — Category 2H3+ appliance

BURNER	TYPE OF GAS	PRES-SURE	NOZZLE DIAMETER	RATED HEAT CAPACITY				REDUCED HEAT CAPACITY		DIAMETER BY-PASS
				g/h	l/h	kW	kca-l/h	kW	kcal/h	
		mbar	1/100mm							1/100mm
Auxiliary	Natural G20	20	77	-	95	1.00	860	0.3	258	27 reg
	Butane G30	30	50	73	-	1.00	860	0.3	258	27
	Propane G31	37	50	71	-	1.00	860	0.3	258	27
Semi-rapid	Natural G20	20	101	-	167	1.75	15-05	0.44	378	31 reg
	Butane G30	30	66	127	-	1.75	15-05	0.44	378	31
	Propane G31	37	66	125	-	1.75	15-05	0.44	378	31
Rapid	Natural G20	20	129	-	286	3	25-80	0.75	645	42 reg
	Butane G30	30	87	218	-	3	25-80	0.75	645	42
	Propane G31	37	87	214	-	3	25-80	0.75	645	42
Crown	Natural G20	20	145	-	381	4	34-40	1.5	1290	65 reg
	Butane G30	30	101	290	-	4	34-40	1.5	1290	65
	Propane G31	37	101	286	-	4	34-40	1.5	1290	65
Dual Wok	Natural G20	20	ext 2x110 int 70	-	476	5.0	43-00	0.48	413	ext 65 reg int 34 reg
	Butane G30	30	ext 2x69 int 46	334	-	4.6	43-00	0.48	413	ext 65 int 34
	Propane G31	37	ext 2x69 int 46	328	-	4.6	39-56	0.48	413	ext 65 int 34

GAS CONVERSION



WARNING

Before any maintenance operation, disconnect the appliance from the gas and electric supply.

The gas conversion procedure consists of 2 steps:

- replacing the nozzles
- adjusting the burner idle settings.



WARNING

After completing these replacements, the technician must affix the label corresponding to the new gas setting to the appliance, replacing the existing one. This decal is provided in the bag with the replacement nozzles.

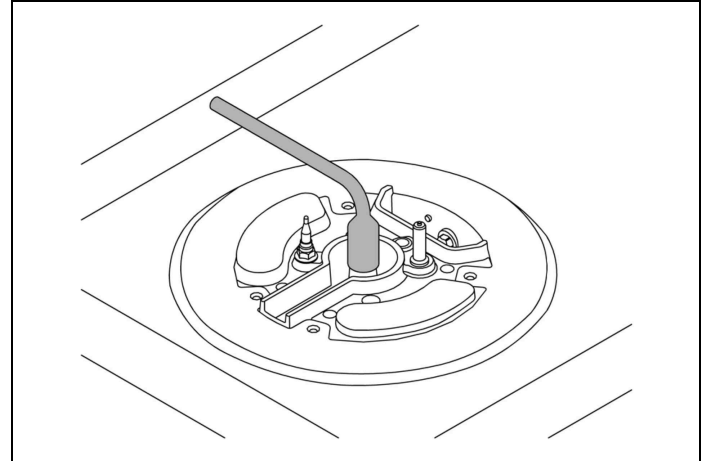


Fig. 12

STEP 1: NOZZLE REPLACEMENT

To replace the burner nozzles, proceed as follows: lift the flame dividers and unscrew the nozzles using a 7 mm wrench, then replace them with the nozzles specified for the new gas type as indicated in the (each nozzle has its diameter stamped on the body).

Keep the removed nozzles for possible future use.

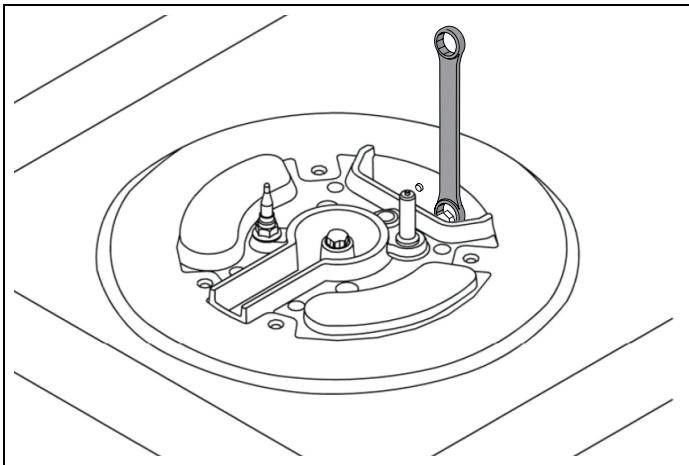


Fig. 11



CAUTION

Do not use an open-end wrench or pliers. Bronze is a soft material; if the jet is rounded, the entire burner must be replaced.



GAS CONVERSION

STEP 2: ADJUSTING THE BURNER IDLE SETTINGS

Light the burner and turn the knob to the MINIMUM (small flame) setting.

- 1) Take the knob off the control valve, which has simply been pressed onto the valve stem.
- 2) Use a small screwdriver next to the valve stem on the countertop, aligned with the (gold-colored) screw located at the bottom of the valve (see figures on the side), and turn the throttle screw clockwise or counterclockwise until the burner flame is properly adjusted to the MINIMUM setting.

There are two throttling screws, screw **A** to adjust the inner ring, screw **B** for the outer ring.

- 3) Switch quickly from MAXIMUM to MINIMUM setting and check that the flame does not go out.



WARNING

This adjustment must only be made with the burners operating on natural gas; if the burners are operating on liquid gas, the screw must be fully tightened clockwise.

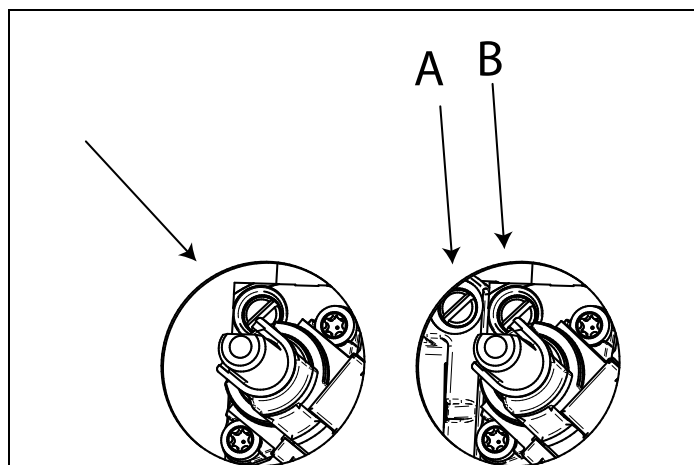


Fig. 13

ELECTRICAL CONNECTION

The electrical connection must be made in accordance with applicable standards and legislation.

Before making the connection, check that:

- The characteristics of the mains power supply are compatible with the data shown on the label.
- The circuit wiring and outlet are equipped with a compliant earth connection.

If the mains power supply connection is made via a socket:

- Fit the power cable with a regulation plug, which must be suitable for the rated load specified on the appliance data plate. Connect the wires of the power cord in accordance with the diagram in Fig. 14, ensuring you follow the harmonized wiring color scheme:

letter L (live) = brown wire;

letter N (neutral) = blue wire;

earth symbol = yellow/green wire.

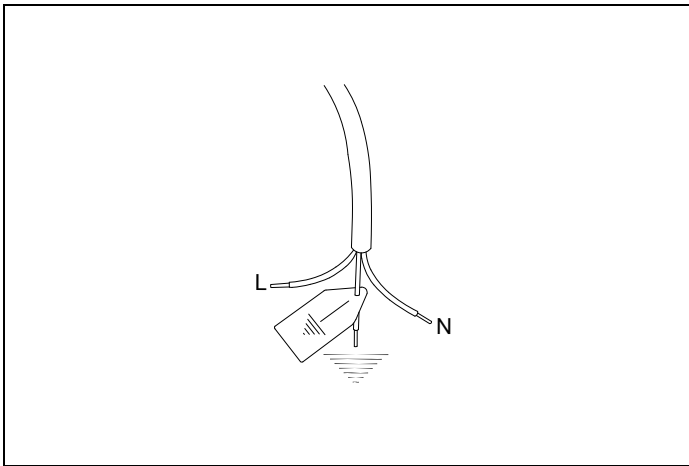


Fig. 14

- Position the power cable in such a way that it does not reach a temperature of 90°C at any point.
- Do not use adapters, extension leads, gangsockets etc. as these could cause loose contacts and overheat.

If the appliance is hard-wired to the mains circuit:

- The circuit must be fitted with an omnipolar circuit breaker of suitable capacity for the appliance's rated load.
- The earth conductor must not be switched by the breaker and must be connected to the earthing system.
- As an alternative, an RCD may also be used.



WARNING

The appliance complies with the provisions of directives 2016/426/EU (GAR) regarding gas appliances for domestic and similar use, 2014/35/EU (Low Voltage Directive) regarding electrical safety and 2014/30/EU (EMC Directive) regarding electromagnetic compatibility.

MAINTENANCE

REPLACING COMPONENTS

Before any maintenance operation, disconnect the appliance from the gas and electric supply.

Contact an authorized service center if functional and electrical components, such as burners, taps and electrical components require replacement.



WARNING

If replacing the power supply cable, the installer/technician must use a H05VV-F 3x0,75 mm² and ensure that the ground wire is approximately 2 cm longer than the phase wires. The instructions given for the initial electrical connection must also be complied with.

HOB DESCRIPTION

CONTROLS / HEATING COMPONENTS

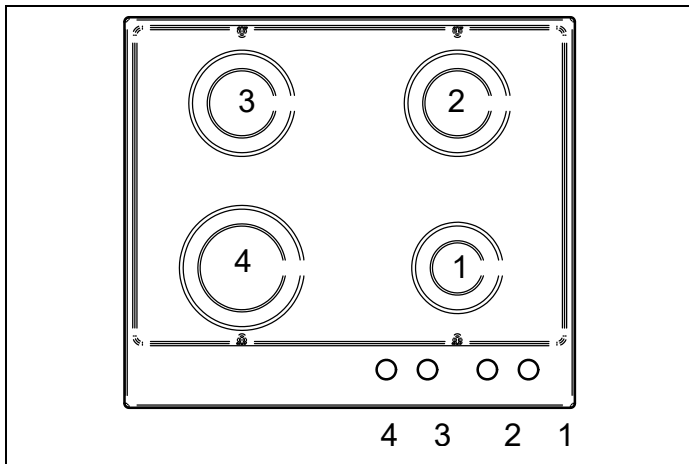


Fig. 15

- 1 Front right auxiliary burner
- 2 Rear right semi-rapid burner
- 3 Rear left semi-rapid burner
- 4 Front left rapid burner

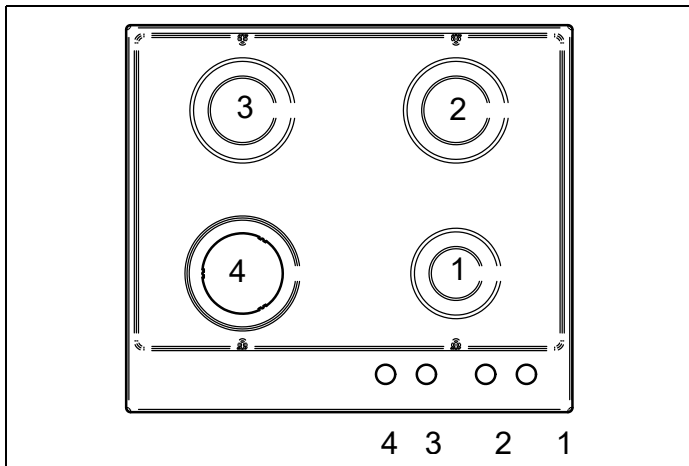


Fig. 16

- 1 Front right auxiliary burner
- 2 Rear right semi-rapid burner
- 3 Rear left semi-rapid burner
- 4 Front left ring burner

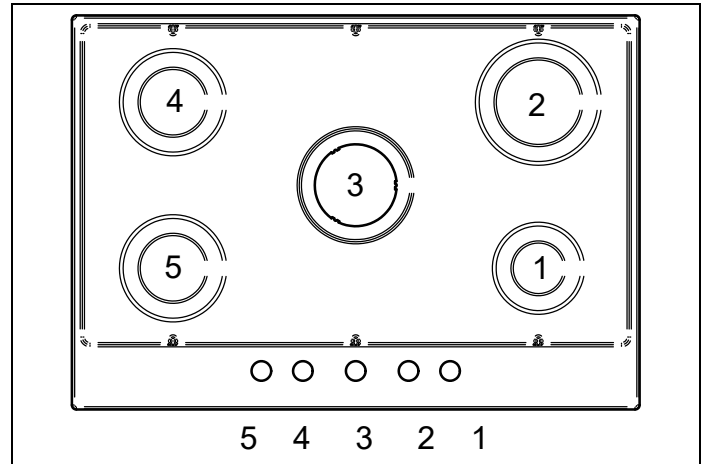


Fig. 17

- 1 Front right auxiliary burner
- 2 Rear right rapid burner
- 3 Center ring burner
- 4 Rear left semi-rapid burner
- 5 Front left semi-rapid burner

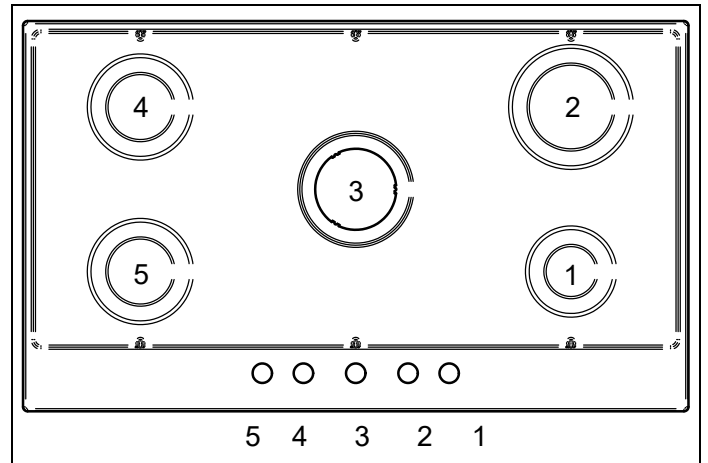


Fig. 18

- 1 Front right auxiliary burner
- 2 Rear right rapid burner
- 3 Center dual or ring burner
- 4 Rear left semi-rapid burner
- 5 Front left semi-rapid burner

HOB DESCRIPTION

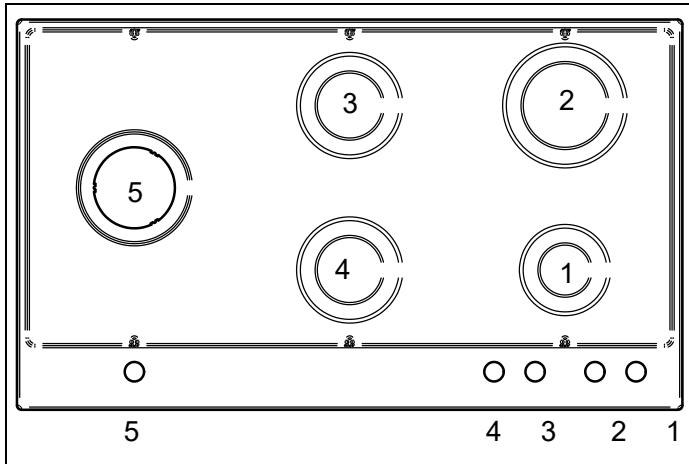


Fig. 19

- 1 Front right auxiliary burner
- 2 Rear right rapid burner
- 3 Rear center semi-rapid burner
- 4 Front center semi-rapid burner
- 5 Dual or left side burner

USE

BURNERS AND GRILLS

The flame spreaders and burner caps must be positioned correctly to ensure that the stovetop functions properly.

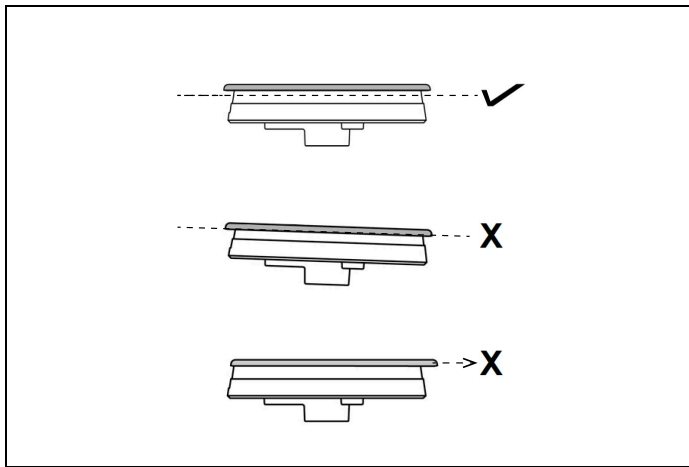


Fig. 20

Incorrect positioning of the flame spreaders and burner caps can damage the burner.

The grates must be placed in their designated slots within the stovetop.

USING THE BURNERS

The control panel indicates which burner each knob corresponds to.

Turn the knob corresponding to the selected burner counterclockwise and set it to the MAX position next to the large flame.

Press the knob to release the gas and ignite it.

When the gas is ignited, hold the knob down for about 10 seconds, then release it.

If the burner goes out when the knob is released, repeat the entire procedure.

To turn the burner off, turn the knob clockwise, back to zero.

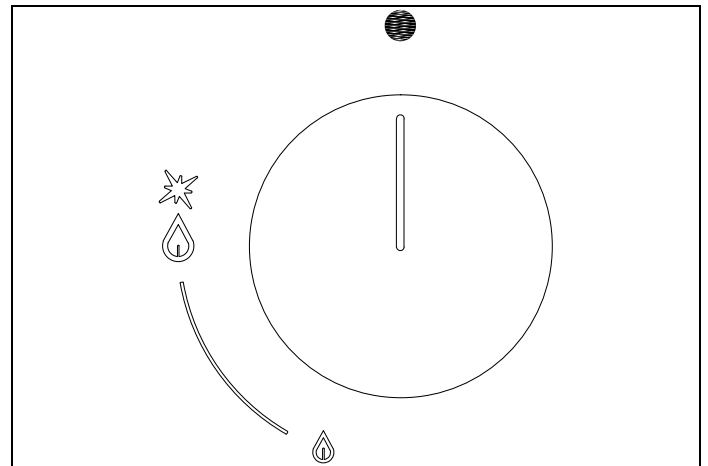


Fig. 21

USING THE DUAL BURNER (WHERE PROVIDED)

For greater flexibility, the burner can be used completely turned on or only with the inner ring lit.

Turn the knob counterclockwise and set it to the MAX 1 position.

Press the knob to release the gas and ignite it.

When the gas is ignited, hold the knob down for about 10 seconds, then release it.

If the burner goes out when the knob is released, repeat the entire procedure.

In position 2, the outer ring is at minimum and the inner ring at maximum flame.

In position 3, the outer ring is at maximum and the inner ring is off.

In position 4, the inner ring is at minimum and the outer ring is off.

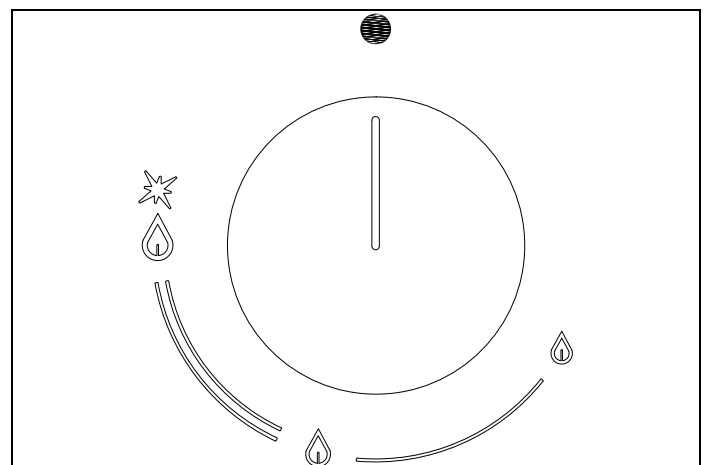


Fig. 22

USE

Advice for optimal use of burners:

- Use suitable pans for each burner (see table).
- When the contents come to the boil, turn the knob back to the MINIMUM setting.
- Always use pans with lids.

BURNER	PAN DIAMETER (RECOMMENDED) CM
Auxiliary	12 – 14
Semi-rapid	14 – 26
Rapid	18 – 26
Crown	22 – 26
Dual	22 – 26

SAFETY SYSTEM

A flame sensor (thermocouple) is installed on each burner to prevent gas from escaping if the flame goes out accidentally.

In the event of a power outage, the stovetop continues to operate properly and safely.

LIGHTING THE BURNER BY HAND

In the event of a power outage, the burners can be lit manually.

Turn the knob corresponding to the selected burner counterclockwise and set it to the MAX position next to the large flame.

Press the knob to release the gas and bring a lighter or flame close to the burner.

When the gas is ignited, hold the knob down for about 10 seconds, then release it.

ACCESSORIES

WOK ADAPTER

Additional grate to use on ring burners with concave-based pots.

COFFEE POT REDUCER

Additional grate to use on auxiliary burners for pots with a diameter less than 12cm.

CLEANING THE APPLIANCE

Before any cleaning, wait until all parts have cooled down and disconnect the stovetop from the gas and electrical supply.

CLEANING THE STOVETOP

The burner heads, enamelled steel pan stands, enamelled covers and flame caps must be cleaned with warm soapy water, rinsed and dried thoroughly at regular intervals.

Any liquid that has spilled over from pots must always be wiped up with a cloth.

If control valves become stiff to open and close, do not force them; call in the after-sales service without delay.

CLEANING ENAMELED PARTS

To maintain the characteristics of the enameled components, they should be cleaned frequently with soapy water. Never use scouring powders. Do not leave acids or alkalis (vinegar, lemon juice, salt, tomato juice etc.) standing on enameled parts, and do not wash enameled parts when they are still hot.

CLEANING STAINLESS-STEEL PARTS

Clean the parts with soapy water and then dry them with a soft cloth. The shine can be maintained by periodic use of commonly available products. Never use scouring powders or pads.

CLEANING THE BURNER FLAME CAPS

Since they simply rest in place, to clean them just remove them from their seats and wash them with soapy water. Do not immerse in water or wash under a stream of running water. Dry them thoroughly, check that the holes are not obstructed and put them correctly back in place.

CLEANING THE GLASS TOP

To degrease, use washing-up liquid and vinegar, then rinse; otherwise, clean with washing-up liquid, rinse, then pass over with a moist cloth before drying.

To remove baked-on food, apply soapy water or dish soap to the affected area. After a few minutes, rinse and wash the stovetop.

Avoid anti-limescale, abrasive and multi-purpose products, as they will affect the look of the glass after a while.

CLEANING THE GRATES

Do not wash the racks in the dishwasher.

White residue on the grates is caused by normal friction with pots and pans and does not indicate defects or abrasions in the enamel.

MALFUNCTION



NOTE

In some cases, any malfunctions can be easily resolved.



NOTE

In some cases, any malfunctions can be easily resolved.

Before contacting technical support, check the following instructions.

THE BURNER DOES NOT IGNITE

Check that there are no food residues between the pilot light and the burner.

Check that the gas and electrical connections are correct.

Check that the burners are not wet and are positioned correctly.

THE IGNITER REMAINS ACTIVATED

Water may have entered the stovetop during cleaning. Unplug the unit and wait a few hours to allow it to dry.

THE IGNITER DOES NOT WORK

Check that the power switch is turned on and that there are no issues with the power supply.

THE BURNER FLAME IS UNEVEN

The burner is not positioned correctly.

The burner slots are dirty or clogged with water.

THE KNOB DOES NOT STAY IN PLACE

The knob clip is broken: call customer service for a replacement.

NO GAS IS COMING OUT

Check that the gas supply valve is not closed, or verify that the gas cylinder is not empty.



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