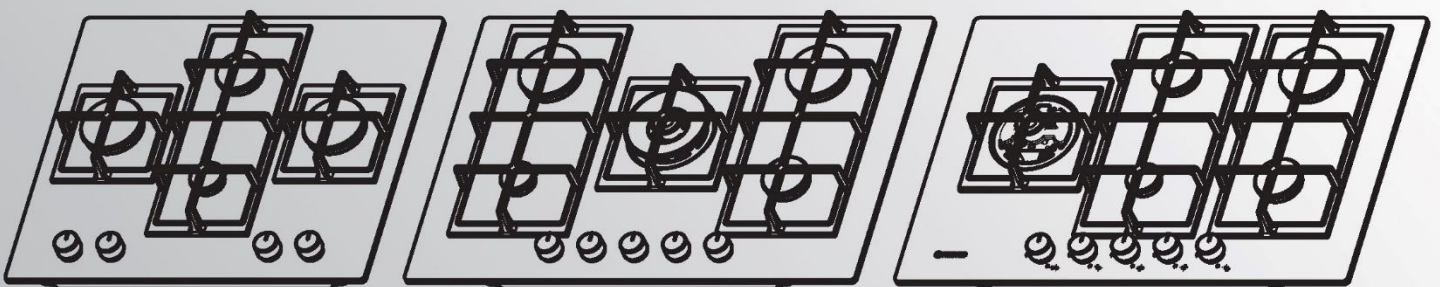




HOOVER

HOBS

USER INSTRUCTIONS



SAFETY INSTRUCTIONS

We recommend you keep the instructions for installation and use for later reference, and before installing the hob, note its serial number in case you need to get help from the after sales service.

WARNING: the appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children under 8 years of age must be kept away from the appliance unless they are continuously supervised.

WARNING: use only hob guards designed by the Manufacturer of the cooking appliance or indicated by the Manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

WARNING: unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

WARNING: danger of fire: do not store items on the cooking surfaces.

WARNING: if the surface is cracked, do not touch the glass and switch off the appliance to avoid the possibility of electric shock.

This appliance can be used by children aged from 8 years and above and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

CAUTION: the cooking process must be supervised. A short term cooking process has to be supervised continuously.

It is strongly recommended to keep children away from the cooking zones while they are in operation or when they are switched off, so long as the residual heat indicator is on, in order to prevent the risks of serious burns.

This appliance is not intended to be operated by means of an external timer or separate remote control system.

If present do not stare into halogen lamp hob elements.

Connect a plug to the supply cable that is able to bear the voltage, current and load indicated on the tag and having the earth contact. The socket must be suitable for the load indicated on the tag and must be having the earth contact connected and in operation. The earth conductor is yellow-green in color. This operation should be carried out by a suitably qualified professional. In case of incompatibility between the socket and the appliance plug, ask a qualified electrician to substitute the socket with another suitable type.

The plug and the socket must be conformed to the current norms of the installation country. Connection to the power source can also be made by placing an omnipolar breaker between the appliance and the power source that can bear the maximum connected load and that is in line with current legislation.

The yellow-green earth cable should not be interrupted by the breaker. The socket or omnipolar breaker used for the connection should be easily accessible when the appliance is installed.

The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

If the supply cord is damaged, it must be replaced by Manufacturer, its service agent or similarly qualified people in order to avoid a hazard. The earth conductor (yellow-green) must be longer than 10 mm on the terminal block side. The internal conductors section should be appropriate to the power absorbed by the hob (indicated on the tag). The type of power cable must be H05 V2V2-F for 60-75cm hobs (L1 & L2 layouts) and H05 GG-F for 75cm (L3 layout) hobs.

Do not put metallic objects such as knives, forks, spoons or lids on the hob. They could heat up.

Aluminum foil and plastic pans must not be placed on heating zones.

After every use, some cleaning of the hob is necessary to prevent the build-up of dirt and grease. If left, this is recooked when the hob is used and burns giving off smoke and unpleasant smells, not to mention the risks of fire propagation. Never use a steam or high pressure spray to clean the appliance.

Do not touch the heat zones during operation or for a while after use.

Never cook food directly on the glass ceramic hob.

Always use the appropriate cookware. Always place the pan in the center of the unit that you are cooking on.

Do not place anything on control panel.

Do not use the hob as a working surface.

Do not use the surface as a cutting board.

Do not store heavy items above the hob. If they drop onto the hob, they may cause damage.

Do not use the hob for storage of any items.

Do not slide cookware across the hob.

No additional operation/setting is required in order to operate the appliance at the rated frequencies.

In case of hotplate glass breakage:

Shut immediately off all burners and electrical heating element and isolate the appliance from the power supply.

Do not touch the appliance surface.

Do not use the appliance.

1. INSTRUCTIONS FOR THE INSTALLER

INSTALLING A DOMESTIC APPLIANCE CAN BE A COMPLICATED OPERATION WHICH IF NOT CARRIED OUT CORRECTLY, CAN SERIOUSLY AFFECT CONSUMER SAFETY. IT IS FOR THIS REASON THAT THE TASK SHOULD BE UNDERTAKEN BY A PROFESSIONALLY QUALIFIED PERSON WHO WILL CARRY IT OUT IN ACCORDANCE WITH THE TECHNICAL REGULATIONS IN FORCE. IN THE EVENT THAT THIS ADVICE IS IGNORED AND THE INSTALLATION IS CARRIED OUT BY AN UNQUALIFIED PERSON, THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR ANY TECHNICAL FAILURE OF THE PRODUCT WHETHER OR NOT IT RESULTS IN DAMAGE TO GOODS OR INJURY TO INDIVIDUALS.

1.1 BUILDING IN

The hob may be installed in any worktop which is heat resistant to a temperature of 100°C, and has a thickness of 25-45 mm. The dimensions of the insert to be cut out of the worktop are shown in *Figure 2*.

When there is an accessible space between the built-in hob and the cavity below, a dividing wall made of insulating material should be inserted (wood or a similar material) (*Figure 2*).

If the Hob is fitted next to a cabinet on either side, the distance between the Hob and the cabinet must be at least 17 cm (60cm) or 25 cm (75cm) (see *Figure 2*); while the distance between the hob and the rear wall must be at least 70 mm.

The distance between the hob and any other unit or appliance above it (e.g. An extractor hood) must be no less than 70 cm (*Figure 4*).

Metal objects in the drawer may reach high temperatures due to air recirculation. It is therefore recommended to use an intermediate wood panel.

Important - The diagram in figure 1 shows how the sealant should be applied.

The Hob unit is fitted by attaching the Fixing Clamps supplied, using the holes at the base of the unit.

When a 60 cm hob or a 75 cm hob is fitted over a built in oven, the latter must be fan cooled.

1.2. SUITABLE LOCATION

This appliance must be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.

A gas-powered cooking appliance produces heat and humidity in the area in which it is installed. For this reason you should ensure good ventilation either by keeping all natural air passages open or by installing an extractor hood with an exhaust flue. Intensive and prolonged use of the appliance may require extra ventilation, such as the opening of a window or an increase in speed of the electric fan, if you have one.

If a hood can not be installed, an electric fan should be fitted to an outside wall or window to ensure that there is adequate ventilation.

The electric fan should be able to carry out a complete change of air in the kitchen 3-5 times every hour. The installer should follow the relevant national standards.

2. ELECTRICAL CONNECTION (FOR U.K. ONLY)

Warning - this appliance must be earthed

This appliance is designed for domestic use only. Connection to the main supply must be made by a competent electrician, ensuring that all current regulations concerning such installations are observed.

The appliance must only be connected to a suitably rated spur point, a 3 pin 13 amp plug/socket is not suitable. A double pole switch must be provided and the circuit must have appropriate fuse protection. Further details of the power requirement of the individual product will be found in the users' instruction and on the appliance rating plate. In the case of built-in product you are advised, should you wish to use a longer cable than the one supplied, that a suitably rated heat resistant type must be used.

The wiring must be connected to the mains supply as follows:

CONNECT	TO SPUR TERMINAL
Green & Yellow Wire	Earth Connection
Blue Wire	Neutral Connection
Brown Wire	Live Connection

Note: We do not advocate the use of earth leakage devices with electric cooking appliances installed to spur points because of the «nuisance tripping» which may occur. You are again reminded that the appliance must be correctly earthed, the manufacturer declines any responsibility for any event occurring as a result of incorrect electrical installation.

2.1. ELECTRICAL CONNECTION

Check the data on the rating plate, located on the outside of the unit, to ensure that the supply and input voltage are suitable.

Before connection, check the earthing system.

By Law, this appliance must be earthed. If this regulation is not complied with, the Manufacturer will not be responsible for any damage caused to persons or property. If a plug is not already attached, fit a plug appropriate to the load indicated on the rating plate. The earth wire is coloured yellow/green. The plug should always be accessible.

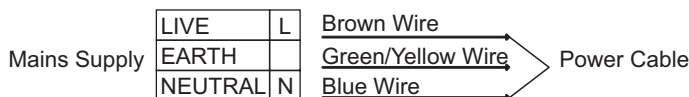
Where the Hob is connected direct to the electricity supply, a circuit breaker must be fitted.

If the power supply cord is damaged this is to be replaced by a qualified engineer so as to prevent any potential risk.

The earth wire (green and yellow coloured) must be at least 10 mm longer than the live and neutral wires.

The section of the cable used must be of the correct size in relation to the absorbed power of the hob.

Please check rating plate for the power details and ensure that the power supply cord is of the type 3x0.75 mm² H05 V2V2-F for 60-75cm hobs (L1 & L2 layouts) and H05 GG-F for 75cm (L3 layout) hobs.



If an appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, the instructions shall state that means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

2.2. GAS CONNECTION

These instructions are for qualified personnel, installation of equipment must be in line with the relevant national standard. **(For U.K. only: by law the gas installation/commissioning must be carried out by a "Gas Safe" installer)**

All work must be carried out with the electricity supply disconnected.

The rating plate on the hob shows the type of gas with which it is designed to be used. Connection to the mains gas supply or gas cylinder should be carried out after having checked that it is regulated for the type of gas with which it will be supplied. If it is not correctly regulated see the instructions in the following paragraphs to change gas setting.

For liquid gas (cylinder gas) use pressure regulators which comply with the relevant national standards.

Use only pipes, washers and sealing washers which comply with the relevant national standards.

For some models a conic link is furnished to outfit for the installation in the countries where this type of link is obligatory; in picture 8 it is pointed out how to recognize the different types of links (CY = cylindrical, CO = conic). In every case the cylindrical part of the link has to be connected to the hob.

When connecting the hob to the gas supply via use of flexible hoses please ensure that the maximum distance covered by the hose does not exceed 2 metres.

The flexible tube shall be fitted in such a way that it cannot come into contact with a moveable part of the housing unit (e.g. a drawer) and does not pass through any space where it may become crushed/ kinked or damaged in any way.

To prevent any potential damage to the hob please carry out the installation following this sequence (picture 6):

1)As illustrated, assemble parts in sequence:

- A: 1/2 Male Adaptor Cylindrical
- B: 1/2 Seal
- C: 1/2 Female Gas Adaptor Conical-Cylindrical or Cylindrical-Cylindrical

2)Tighten the joints with the spanner, remembering to twist the pipes into position.

3)Attach fitting C to mains gas supply using rigid copper pipe or flexible steel pipe.

IMPORTANT: carry out a final check for leaks on the pipe connections using a soapy solution. NEVER USE A FLAME. Also, make sure that the flexible pipe cannot come into contact with a moving part of the cabinet (eg.adrawer) and that it is not situated where it could be damaged.

Warning: If gas can be smelt in the vicinity of this appliance turn off the gas supply to the appliance and call the engineer directly. Do not search for a leak with a naked flame.

2.3. ADAPTING THE HOB TO DIFFERENT TYPES OF GAS

To adapt the Hob for use with different types of gas, carry out the following instructions:

- Remove the grids and burners
- Insert on hexagonal spanner (7 mm) into the burner support (Figure7)
- Unscrew the injector and replace it with one suitable for the gas to be used (see gas type table)

2.4. REGULATING THE MINIMUM FLAME

After lighting the burners, turn the control knob to the minimum setting and then remove the knob (this can easily be removed by applying gentle pressure).

Using a small «Terminal» type screwdriver the regulating screw can be adjusted as in Figure 9. Turning the screw clockwise reduces the gas flow, whilst turning it anticlockwise increases the flow – Use this adjustment to obtain a flame of approximately 3 to 4 mm in length and then replace the control knob.

When the gas supply available is LPG - the screw to set the idle flame must be turned (clockwise) to the end stop.

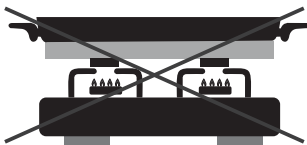
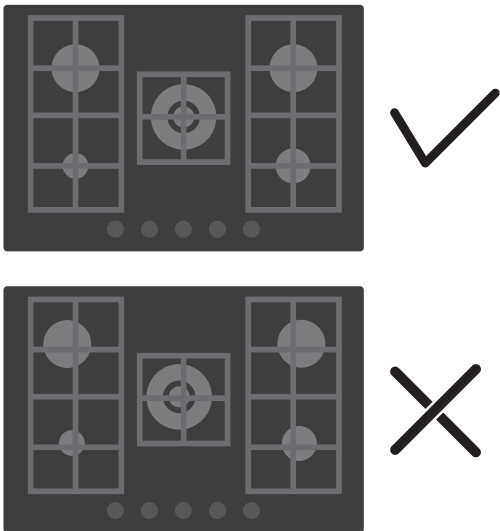
When you have carried out the new gas regulation, replace the old gas rating plate on your appliance with one (supplied with hob) suitable for the type of gas for which it has been regulated.

3. USE OF HOB - USER INSTRUCTIONS

This appliance must only be used for the purpose for which it is intended, domestic cooking, and any other use will be considered improper and could therefore be dangerous. The Manufacturer will not be responsible for any damage or loss resulting from improper use.

Before using burner, be sure, grid perimeters center the burner as below figure.

If you are using Cast Iron Grids; underneath the grid, position of it is stated. Be sure for the exact grid is used in correct position.



- To heat one pan, never use two different burners at the same time.
- Never use Griddle, Teppanyaki, Fish Kettle, and similar cookware if the hob has a glass surface.

3.1. USING THE GAS BURNER

Prior to switching on the gas hob ensure that the burner caps are correctly placed within their position. This hob is fitted with electronic ignition to ignite the burner.

To ignite the burners carry out the following:

- Push in and turn anticlockwise to the larger flame symbol or in position 10 and keep pushed 5 seconds after ignition. The ignition system will continue to generate sparks as long as the control knob is being pressed.

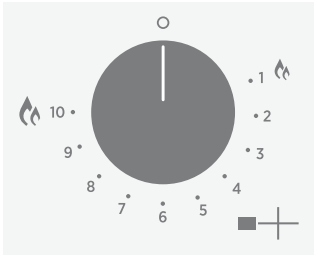
Warning: If there is no electricity on appliance to ignite the burner a match or a lighter should be used carrying out the out the following:

- Place a lighted match or lighter close to the burner
- Push in and turn the knob anticlockwise to the larger flame symbol or in position 10 and keep pushed 5 seconds after ignition

Warning: In any case if after 5 seconds the burner has not lit, stop operating the device and wait at least 1 min before attempting a further ignition of the burner.

KNOBS CONTROL

Each knob controls each burner as showed in the serigraphy. The knobs have 10 steps from highest flame to lowest flame. Never try to switch from 0 to 1 (clockwise)



Indicators	
	Burner controlled by control knob
	Switched-off burner
	Highest power setting and electric ignition
	Lowest power setting

GENERAL ADVISE

For best results, use cooking vessels with a flat surface. The size of the surface should match the gas burner side as follows. Table A.

Burner Type	Ø pan/pot (cm)	Power (kW)	G20 20 mbar (methane)	G30 28-30 mbar (LPG)
AUX Auxiliary	10 - 18	1,00	95 l/h	73 g/h
SR Semi Rapid	12 - 22	1,75	167 l/h	127 g/h
R Rapid	16 - 26	2,70	257 l/h	196 g/h
DC 4,5 kW Mono	16 - 26	4,50	429 l/h	327 g/h

Table A

The gas burner should be regulated so that the flame does not overlap the base of the pan. Vessels with a concave or convex base should not be used.

WARNING: If a flame is accidentally extinguished, turn the knob to the off position and do not attempt to re-ignite if for at least 1 minute.

If over the years the gas taps become stiff to turn it is necessary to lubricate them.

Such operation must be carried out only by qualified Service Engineers.

4. MAINTENANCE AND CLEANING

Before cleaning the hob, ensure the appliance has cooled down. Remove the plug from the socket or (if connected directly) switch off the electricity supply.

Cleaning and user maintenance shall not be made by children without supervision

Never use abrasives, corrosive detergents, bleaching agents or acids. Avoid any acid or alkaline substances (lemon, juice, vinegar etc.) on the enamelled, varnished or stainless steel sections.

When cleaning the enamelled, varnished or chrome sections, use warm soapy water or a non caustic detergent. For stainless steel use an appropriate cleaning solution.

The burners can be cleaned with soapy water. To restore their original shine, use a household stainless steel cleaner. After cleaning, dry the burners and replace.

It is important the Burners are replaced correctly.

Chromed grids and burners

Chromed grids and burners have a tendency to discolour with use. This does not jeopardize the functionality of the hob.

Our After Sales Service Centre can provide spare parts if required.

5. AFTERCARE

Before calling out a Service Engineer please check the following:

- that the plug is correctly inserted and fused;
- that the gas supply is not faulty.

If the fault cannot be detected:

Switch off the appliance and call the After Service Centre. **DO NOT TAMPER WITH THE APPLIANCE.**

6. PROTECTION OF THE ENVIRONMENT



This appliance is labelled in accordance with European Directive 2012/19/EU regarding electric and electronic appliances (WEEE). The WEEE contain both polluting substances (that can have a negative effect on the environment) and base elements (that can be reused). It is important that the WEEE undergo specific treatments to correctly remove and dispose of the pollutants and recover all

the materials. Individuals can play an important role in ensuring that the WEEE do not become an environmental problem; it is essential to follow a few basic rules:

- The WEEE should not be treated as domestic waste;
- The WEEE should be taken to dedicated collection areas managed by the town council or a registered company.

In many countries, domestic collections may be available for large WEEEs. When you buy a new appliance, the old one can be returned to the vendor who must accept it free of charge as a one-off, as long as the appliance is of an equivalent type and has the same functions as the purchased appliance.

SAVING AND RESPECTING THE ENVIRONMENT

Where possible use lid to cover the pan. Regulate the flame to not overlap the diameter of the pan.

7. DECLARATION OF COMPLIANCE

The appliance complies with European Directive 2009/142/EC (GAD) and starting from 21/04/2018 with Gas Appliances Regulation 2016/426 (GAR).

By placing the **CE** mark on the product, we are confirming compliance to all relevant European safety, health and environmental requirements which are applicable in legislation for this product.

Table 1

Burner Plate	4Gas - L1 - Diamond	5Gas - L2 - CENTRAL WOK	5Gas - L3 - 4+1
Burner	AUX/SR/2R	AUX/SR/2R/DC	AUX/2SR/R/DC
Type	PVUH60MF	PVUH75MF	PVUH75MF
FFD	YES	YES	YES
AUX 1kW	1	1	1
SR 1.75 kW	1	1	2
R 2,7 kW	2	2	1
DC 4,5 kW Mono	-	1	1
Nominal Heat Input	8,15 kW	12,65 kW	11,70 kW
G20/20 mbar	776 l/h	1205 l/h	1115 l/h
G30/28-30 mbar	592 g/h	919 g/h	850 g/h
Installation Class	3	3	3
Voltage V/Frequency Hz	220-240V 50/60Hz	220-240V 50/60Hz	220-240V 50/60Hz
Electrical Input Power	1	1	1
Electric Ignition	YES	YES	YES
Product Dimension	595x505x42	745x505x42	745x505x42

This appliance has been designed for non-professional, i.e. domestic, use.

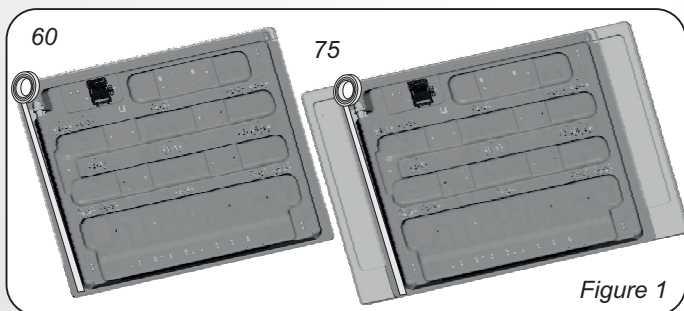


Figure 1

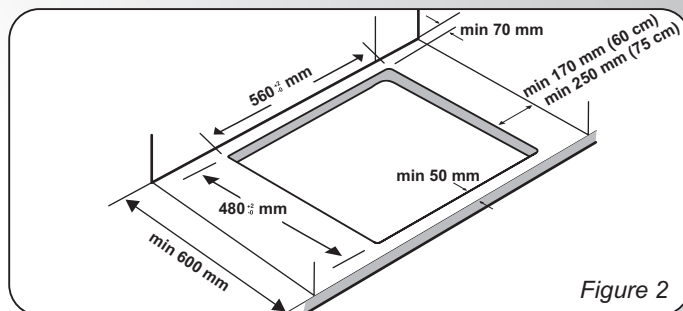


Figure 2

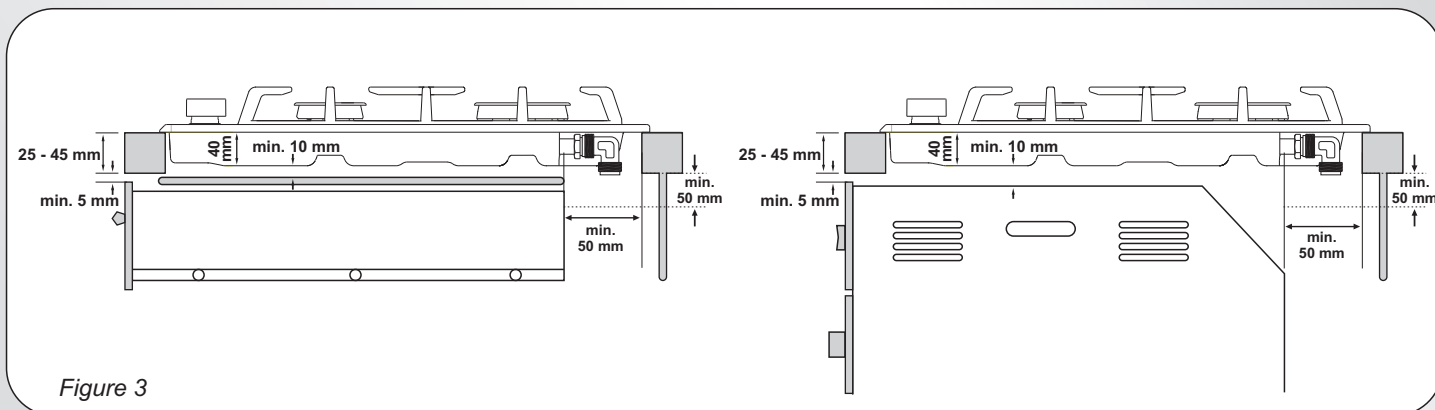


Figure 3

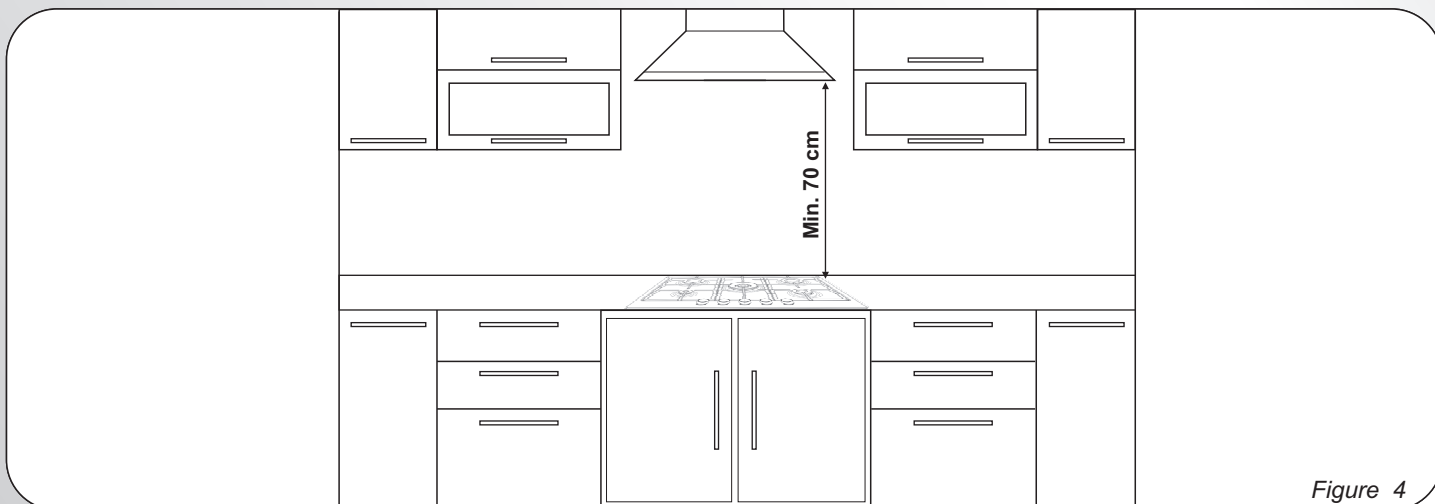


Figure 4

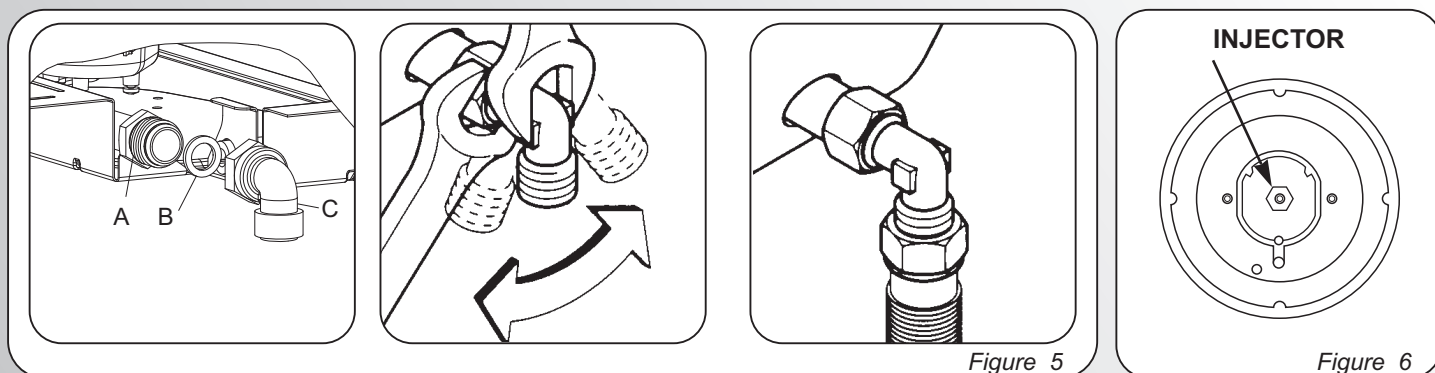


Figure 5

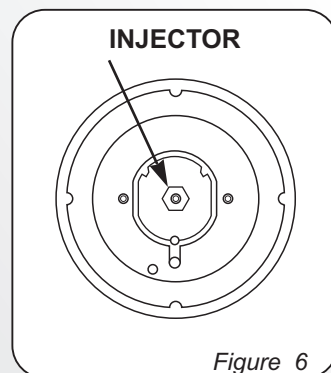


Figure 6

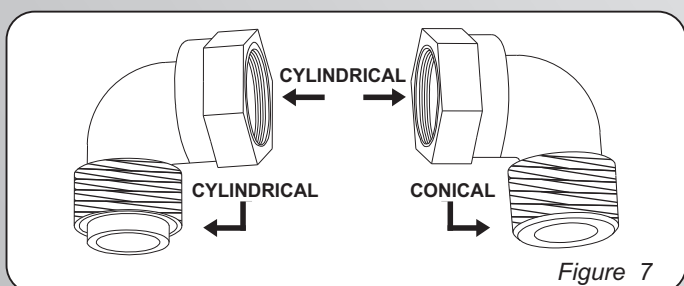


Figure 7

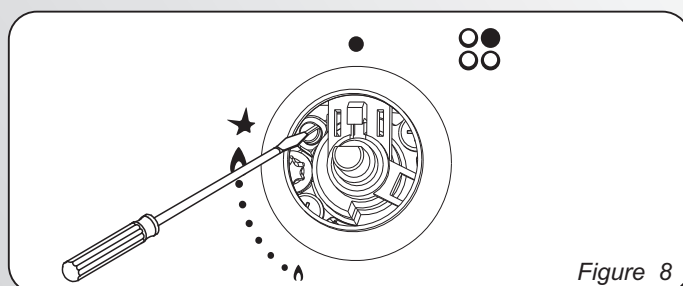
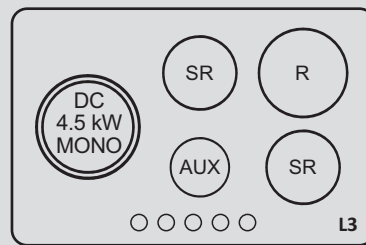
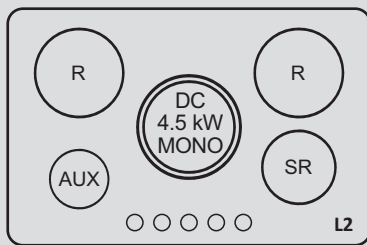
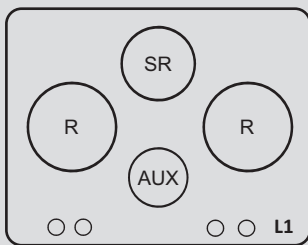


Figure 8



HOBS GAS TYPE

Gas Type	G20		G20		G25.1		G25.3		G30/G31		G30/G31		G30/G31	
	Gas Pressure		20 mbar		25 mbar		25 mbar		28-30 mbar		37 mbar		50 mbar	
Burners	Max (kW)	Min (kW)	Injector NG	Injector NG	Injector NG	Injector NG	Injector NG	Injector NG	Injector LPG	Injector LPG	Injector LPG	Injector LPG	Injector LPG	Injector LPG
			Max - Min	Max - Min	Max - Min	Max - Min	Max - Min	Max - Min	Max - Min	Max - Min	Max - Min	Max - Min	Max - Min	Max - Min
AUX	1	0,3	72X (1kW-0,3kW)	70X (1kW-0,3kW)	74F1 (1kW-0,3kW)	72F1 (1kW-0,3kW)	72F1 (1kW-0,3kW)	72F1 (1kW-0,3kW)	50 (73g/h-22g/h)	46 (73g/h-25g/h)	46H2 (73g/h-29g/h)	46H2 (73g/h-29g/h)	46H2 (73g/h-29g/h)	46H2 (73g/h-29g/h)
SR	1,75	0,5	97Z (1,75kW-0,5kW)	91Z (1,75kW-0,5kW)	98Y (1,75kW-0,5kW)	102F3 (1,75kW-0,5kW)	102F3 (1,75kW-0,5kW)	102F3 (1,75kW-0,5kW)	65 (127g/h-36g/h)	61 (127g/h-40g/h)	58M (127g/h-44g/h)	58M (127g/h-44g/h)	58M (127g/h-44g/h)	58M (127g/h-44g/h)
R	2,7	0,8	112Y (2,7kW-0,8kW)	110F3 (2,7kW-0,8kW)	120F2 (2,7kW-0,8kW)	115F2 (2,7kW-0,8kW)	115F2 (2,7kW-0,8kW)	115F2 (2,7kW-0,8kW)	83 (196g/h-58g/h)	78 (196g/h-62g/h)	73S (196g/h-69g/h)	73S (196g/h-69g/h)	73S (196g/h-69g/h)	73S (196g/h-69g/h)
DC 4,5 kW MONO	4,5	2,4	155H3 (4,5kW-2,4kW)	150H3 (4,5kW-2,4kW)	157F3 (4,5kW-2,4kW)	150F3 (4,5kW-2,4kW)	150F3 (4,5kW-2,4kW)	150F3 (4,5kW-2,4kW)	107 (327g/h-167g/h)	100 (327g/h-175g/h)	95 type 6 (327g/h-189g/h)	95 type 6 (327g/h-189g/h)	95 type 6 (327g/h-189g/h)	95 type 6 (327g/h-189g/h)

Gas Categories	II2E+3+	II2H3+	II2H3B/P
	G20/G25 20/25mbar 2E+	G20 20mbar 2H	G20 20mbar 2H
	G30/G31 28-30/37mbar 3+	G30/G31 28-30/37mbar 3+	G30/G31 30/30mbar 3B/P
Countries	BE,FR	CY,CZ,GB,GR,IE,IT,PT,SI,ES,TR,CH	BG,HR,DK,EE,FI,LV,LT,NO,RO,SK,SE,CZ,SI,TR

Gas Categories	II2H3B/P	II2EK3B/P	II2HS3B/P	II2E3B/P	II2E3B/P
	G20 20mbar 2H	G20 20mbar 2E	G20 20mbar 2H	G20 20mbar 2E	G20 20mbar 2E
	G30/G31 50/50mbar 3B/P	G25.3 25mbar 2K G30/G31 30/30mbar 3B/P	G25.1 25mbar 2S G30/G31 30/30mbar 3B/P	G30/G31 37/37mbar 3B/P	G30/G31 50/50mbar 3B/P
Countries	AT,CH	NL	HU	PL	DE

Efficiency Declaration 2016/426

PVUH60MF - DIAMOND (L1)				
SINGLE BURNER EFFICIENCY				
AUX	SR	R	R	
-	60%	54,3%	54,3%	
Average 56,2%				

PVUH75MF - CENTRAL WOK (L2)				
SINGLE BURNER EFFICIENCY				
AUX	SR	R	R	DC 4,5 kW
-	60%	53,0%	55,9%	56,6%
Average 56,3%				

PVUH75MF - 4+1 (L3)				
SINGLE BURNER EFFICIENCY				
AUX	SR	SR	R	DC 4,5 kW
-	60%	60%	54,3%	56,6%
Average 57,7%				