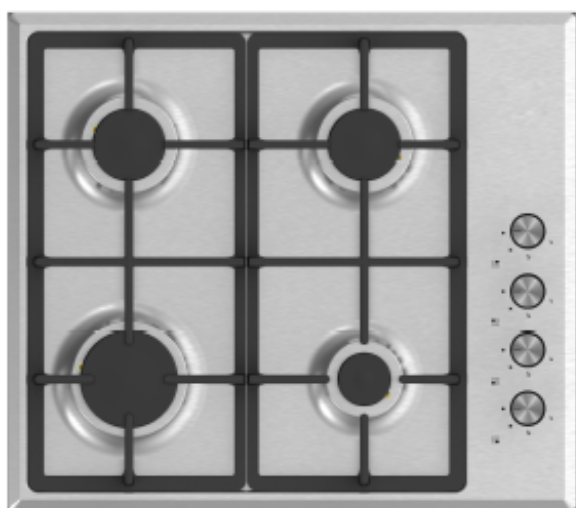


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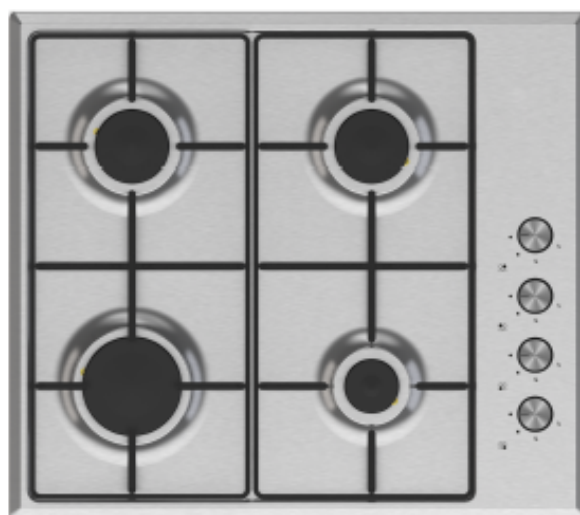
Instruction manual

Built-In Gas Hobs

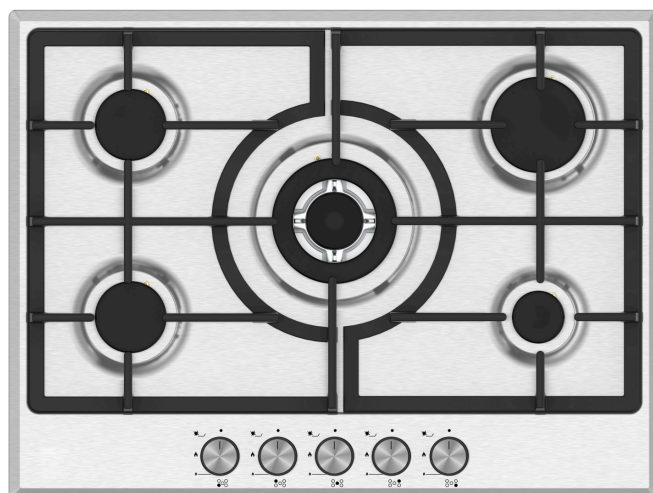
PRGH108, PRGH106, PRGH118



PRGH108



PRGH106



PRGH118

You'll soon be enjoying your new Built-in Gas Hob.

It all begins here, with your instructions. Don't worry, there's nothing too technical coming up. Just simple, step-by-step guidance to get you up and running quickly. Sound good? Then let's get started.

Help and Guidance

We're here to help you get the most from your Built-in Gas Hob. Should you require any guidance, a simple solution can often be found online at:

www.primaappliancecare.co.uk

If you still require further assistance, call one of our experts on 0344 576 6841.

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Safety information

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Safety information

Important - Please read these instructions fully before installing or operating

INSTALLATION WARNINGS

IMPORTANT: This product **MUST** be installed by a qualified Gas Safe registered installer in accordance with local regulations. Particular attention should be given to the ventilation requirements.

IMPORTANT: Prior to Installation ensure that the local supply conditions (electricity voltage and frequency) are compatible with the requirements of your cooker.

IMPORTANT: Carefully unpack and examine the appliance for any damage. If you think there is a defect, do not use the appliance and contact Product Support on 0344 576 6841. Packaging materials should be collected together and disposed of immediately as they may be harmful to children.

IMPORTANT: Keep the electrical cable of your gas hob away from the hot areas of your cooker; do not let the cable touch the appliance. Keep the cable away from sharp edges and heated surfaces.

IMPORTANT: Ensure that the electric supply cable is not trapped or damaged during installation.

IMPORTANT: In the event that the cable connecting your gas hob becomes damaged, it must be replaced by a suitably qualified person. This cable must not be replaced by an unauthorised person.

IMPORTANT: Protect your gas hob against atmospheric effects. Do not expose your gas hob to effects such as sun, rain, snow etc.

IMPORTANT: The materials surrounding the appliance (cabinets) must be able to withstand a minimum temperature of 100°C.

WARNING: Before obtaining access to terminals, all supply circuits must be disconnected.

DURING USAGE

IMPORTANT: This appliance can be used by children aged from 8 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 use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

WARNING: Cooking on a hob with fat or oil can be dangerous and should not be left unattended.

WARNING: NEVER try to extinguish a cooking fire with water. Instead switch off the appliance and cover flame e.g. with a lid or a fire blanket.

CAUTION: Do not allow children in the kitchen when cooking or while hob parts may still be hot. Many parts of the hob will become hot and present a considerable hazard to children.

CAUTION: Before starting to use your appliance, ensure curtains, paper or flammable items are kept away from your appliance. Do not keep flammable materials inside of or around your gas hob.

WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.



Safety information

Important - Please read these instructions fully before installing or operating

IMPORTANT: Position pans over the centre of the burners and turn handles to a safe position where they can not be knocked or grabbed.

IMPORTANT: Make sure the gas hob control knobs are all in the off position when not in use.

IMPORTANT: If you do not intend to use your gas hob for a long period of time turn off the gas and electric supply to the gas hob.

CAUTION: Using gas cooking appliances results in the production of heat, moisture and the products of combustion. Ensure that the room where your gas hob is installed is well ventilated particularly while the gas hob is in use. Keep natural ventilation holes open or install a mechanical ventilation device (extractor hood) Prolonged intensive use of your gas hob may call for additional ventilation (by opening a window) or by increasing the level of mechanical ventilation where present.

GENERAL SAFETY WARNINGS

IMPORTANT: This appliance has been designed for non-professional, domestic use only. Do not use this gas hob for commercial use or any other application e.g. room heating.

WARNING: Danger of fire: do not store flammable items on or near the cooking surfaces or inside the oven.

IMPORTANT: Your appliance is produced in accordance with all applicable local and international standards and regulations.

IMPORTANT: Maintenance and repair work must only be performed by authorised service technicians. Installation and repair work that is carried out by unauthorised technicians is dangerous and could invalidate your guarantee.

IMPORTANT: Do not hang towels, dishcloths or clothes from the hob or its controls.

CLEANING AND MAINTENANCE

IMPORTANT: Always turn the appliance off before operations such as cleaning or maintenance.

IMPORTANT: Do not remove the control knobs to clean the control panel.

WARNING: Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass since they can scratch the surface, which may result in shattering of the glass.

TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE RECOMMEND YOU ALWAYS USE OUR AUTHORISED SERVICE AGENTS AND ORIGINAL SPARE PARTS.

FOR ASSISTANCE CALL PRODUCT SUPPORT ON 0344 576 6841

**Getting to know your
Built-in Gas Hob**

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Getting to know your Built in Gas Hob

You'll be up and running in no time

Ready? Let's begin...

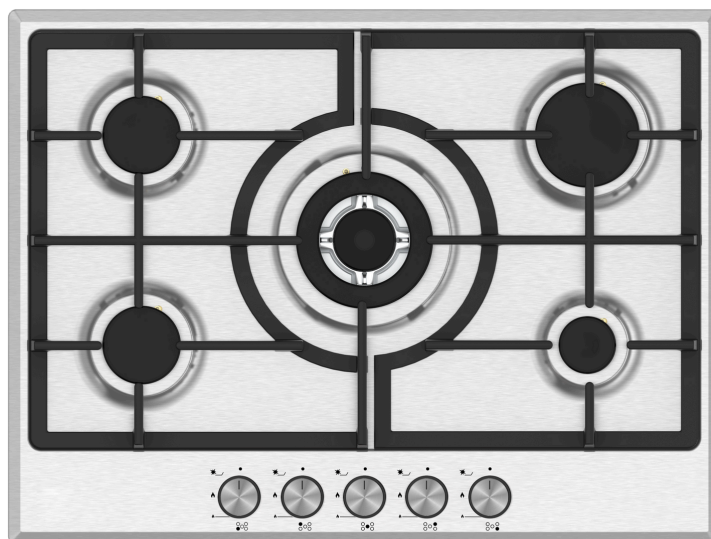
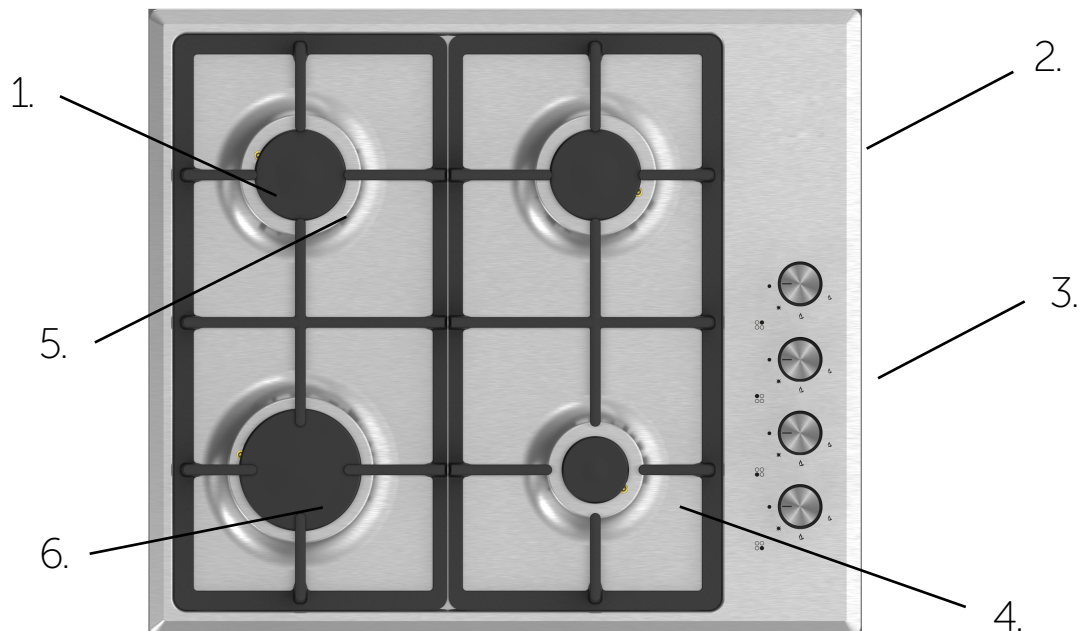
Please read these instructions carefully. They contain important information which will help you get the best from your Built-in Gas Hob and ensure safe and correct installation and operation.

If you require any further assistance, our technical experts are happy to help. For full details, refer to the product support section at the end of these instructions.

Getting to know your Built In Hob

You'll be up and running in no time

Overview



- 1. . Pan stands
- 2. . Hob tray
- 3. . Control knobs
- 4. . Small burner
- 5. . Medium burner x 2
- 6. . Large burner

⚠ All operating positions must be set between the maximum and minimum flow settings, and never between the maximum setting and the closed position.

Getting to know your Built in Gas Hob

You'll be up and running in no time

Placement of Burner Heads and Caps

For all burners:

- Place a burner cap on each burner head (see Figur. 1), matching the cap size to the head size. The cap for each burner has an inner locating ring which centers the cap correctly on the burner head. Be sure that all the burner caps and burner heads are correctly placed BEFORE using your appliance.

- Make sure each burner cap is properly aligned and level (see Figure.2).

- **⚠** Turn the burner on to determine if it will light. If the burner does not light, contact a qualified service center. Do not service the sealed burner yourself.

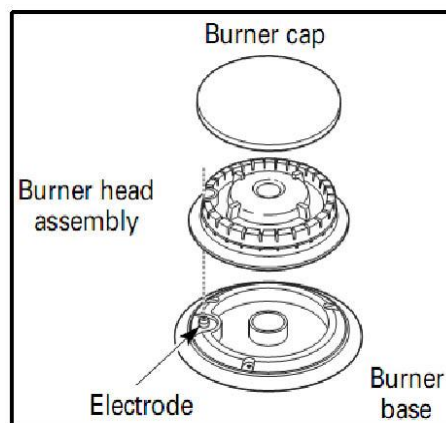


Figure 1

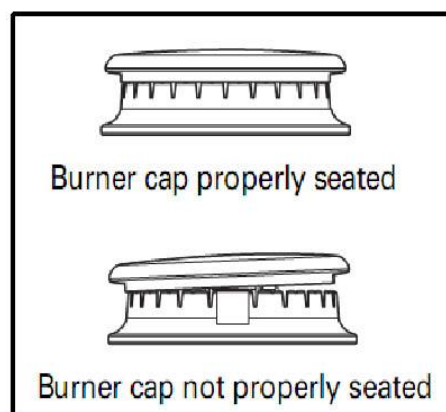


Figure 2

Surface Cooking Utensils

For lower gas consumption and better efficiency: Use only flat-bottomed pans of dimensions suitable for the burners, as shown in the table below. Check for flatness by rotating a ruler across the bottom of the pan. There should be no gaps between the pan and ruler. As soon as a liquid comes to a boil take care to turn the flame down to a level that will just keep it simmering.

Specialty pans (lobster pots and pressure cookers) may be used but must conform to the recommended cookware requirements.

**Installing your
Built-in Gas Hob**

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Installing your Built-in Gas Hob

Bringing it all together

This appliance must be installed by a suitably qualified gas safe registered gas installer to standard BS 6172: 2010

Advance Preparation

⚠ This appliance must only be installed and used in rooms with permanent ventilation to local standards

Installation of the appliance and its connection to the electrical mains must only be carried out by QUALIFIED PROFESSIONALS.

Before installation, it is important to check that the appliance is DISCONNECTED from the electrical mains.

Positioning the Hob

It is recommended that the hob be installed in a worktop with a minimum thickness of 38 mm and depth of 600 mm. The cut-out dimensions and the recommended minimum clearances from the hob to nearby surfaces are shown in (Fig. 3.1) and (Fig. 3.2).

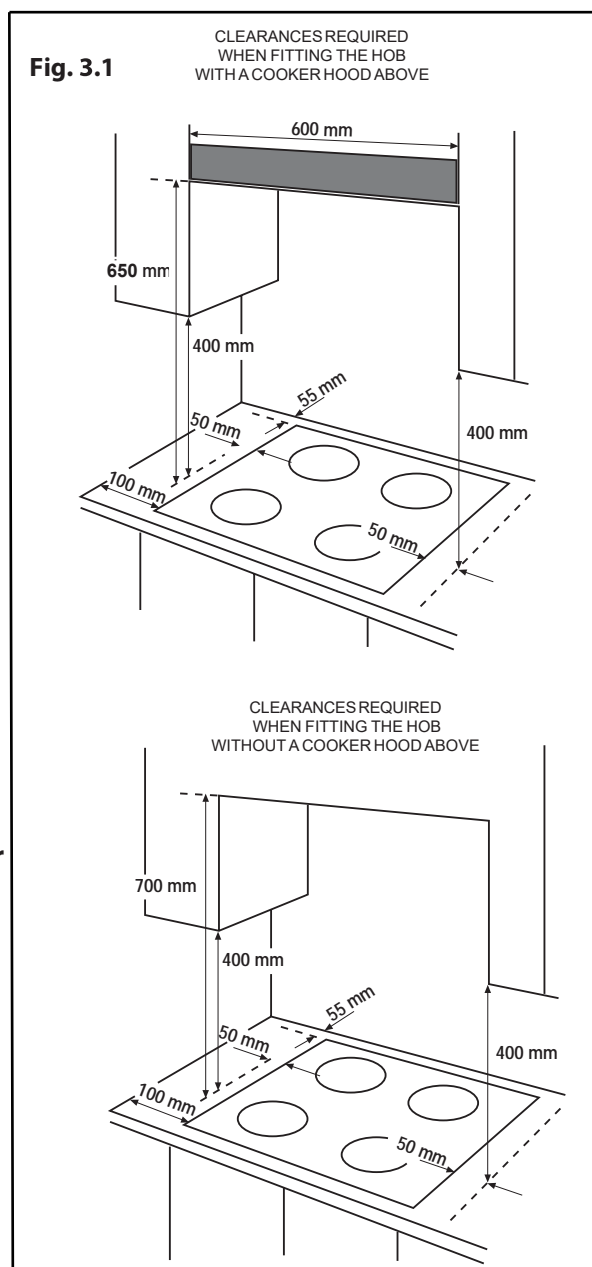
NOTE: If installing the hob over a standard cabinet, you may have to remove part of the cabinet panels to allow the unit to fit correctly.

NOTE: Gap between the cut-out and back of the wall **MUST** be 60 mm **Fig. 3.1**.

If installing a built-in oven directly under the hob, a minimum thickness of 38 mm worktop is required and **must have an air gap of 10 mm** between the oven and the bottom of the hob (**Fig. 3.2**).

If no built-in oven is installed underneath, and If the worktop surface used has less than a 38 mm is used a 10 mm air gap is still required (**Fig. 3.2**).

⚠ **There must be a minimum air gap of 10 mm under the hob. Failure to maintain a suitable clearance may impair the performance of the hob (Fig. 3.2).**



Installing your Built-in Gas Hob

Bringing it all together

NOTE: If the built-in hob is being installed directly above a built-in oven, an additional spacer (not supplied) may be required to maintain a **clearance of 10 mm** between the underside of the built-in hob and the top of the built-in oven **Fig. 3.3**.

Any hob hood should be installed in accordance with the hood manufacturer's instructions.

Any splashback must be fitted in accordance with the manufacturers instructions. Allowance should be made for the additional height of the flue trim, which is fitted to the cooker hob.

Surfaces of furniture and walls at the sides and rear of the hob should be heat, splash and steam resistant. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage and discolouration.

We cannot accept responsibility for damage caused by normal use of the hob to any material that de-laminates or discolours at temperatures less than 65°C above room temperature.

For safety reasons curtains must not be fitted immediately behind the hotplate.

Fig. 3.2

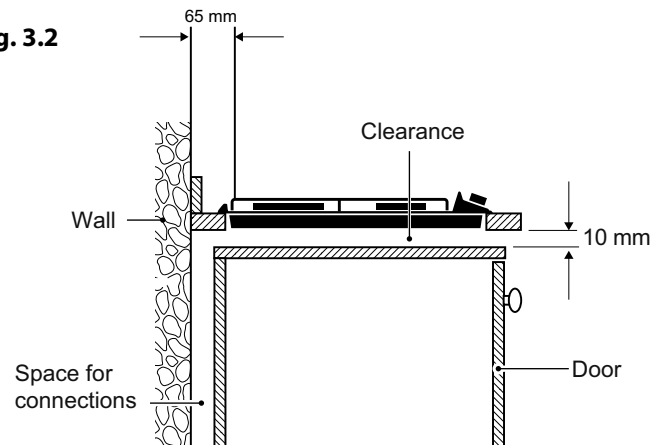
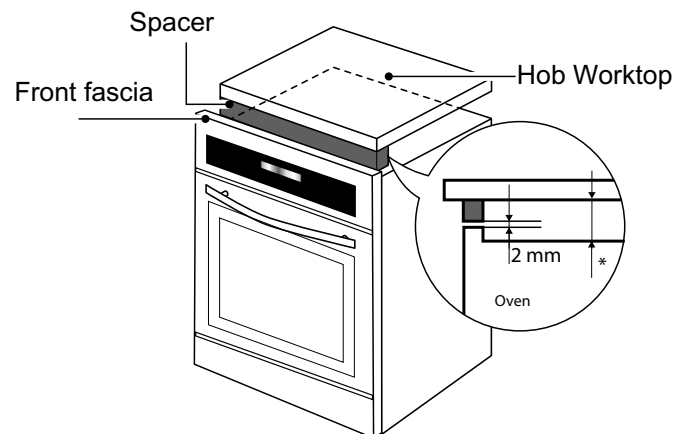


Fig. 3.3



IMPORTANT

To achieve a 10 mm gap clearance, a spacer may be required when installing directly above a built-in oven.

Installing your Built-in Gas Hob

Bringing it all together

Fixing the seal to the back of the hob

The hob must be sealed to the work surface to prevent liquid from entering into the cabinet. A tape seal is supplied with the hob. Refer to Fig. 3.4.

1. Turn the hob over and place in on a secure, level surface.
2. Spread the longer seal "A" around the inner left, rear and right sides.
3. With a cutter or scissors cut the excess seal and retain for next use.
4. Spread the seal "B" around the left, front and right outer edges of the cooktop.
5. Spread the seal "C" along the rear edge of the cooktop. Making sure that the beginning and the end overlap at the seal "B".

Fastening the Installation Bracketss

Each cooktop is provided with an installation kit including brackets and screws for fastening the top to fixture panels from 20 to 40 mm thick. Refer to Fig. 3.4.

1. Turn the cooktop upside down and fasten the brackets "F" and "R" to the appropriate socket holes, without tightening the screws for the moment.
2. Make sure that the brackets are fastened.

Installing the Hob

1. Turn the hob back the right way up and position it in the worktop cut-out.
2. Insert the cooktop into the hole and position it correctly.
3. Adjust the position of the brackets "F" and "R" and tighten the "**Rear Screw**" and "**Front Screw**" to lock the cooktop firmly in position (Fig. 3.5).
4. With a sharp cutter or trimmer knife trim the excess sealing material around the edge of the cooktop. **Take care not to damage the workbench.**

If the surface that the hob is to be fitted is tiled, or is not reasonably smooth, additional sealing with a waterproof silicone sealant may be required.

Installing your Built-in Gas Hob

Bringing it all together

Fig. 3.4

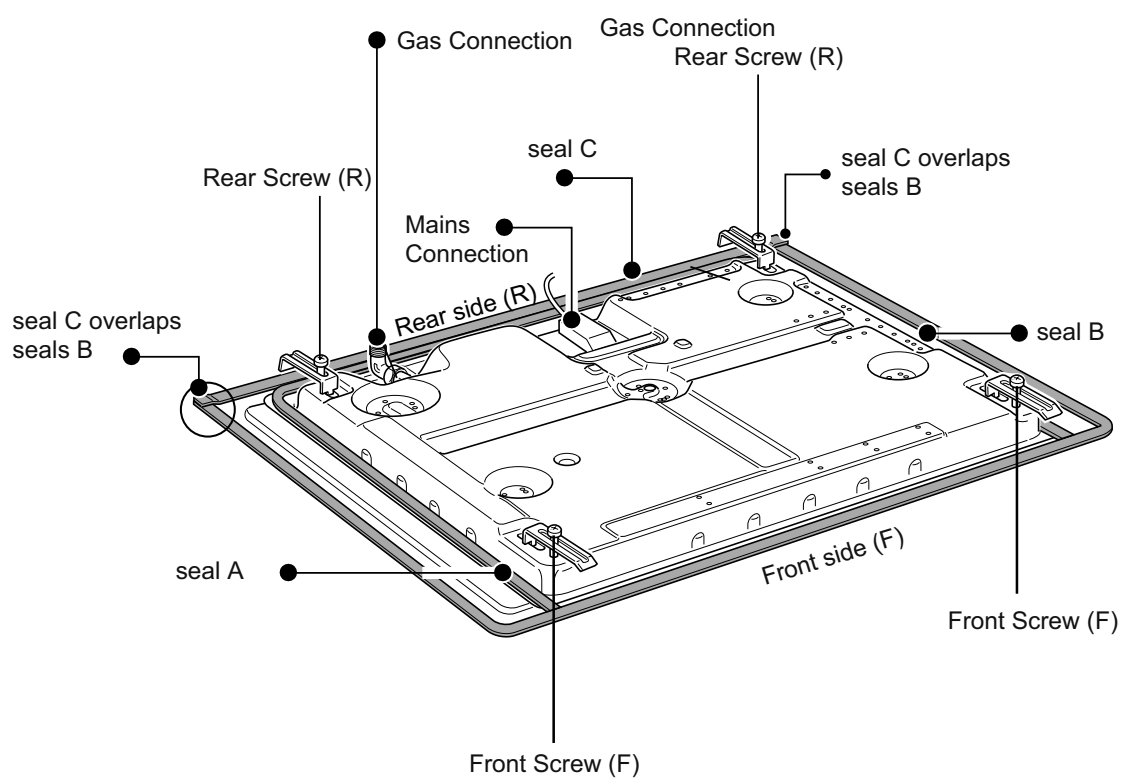
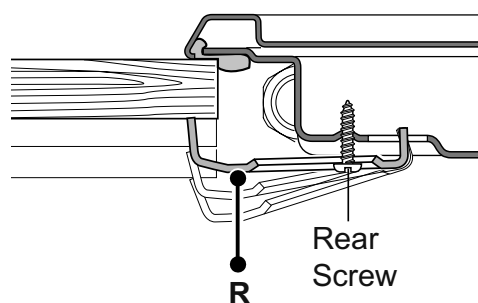
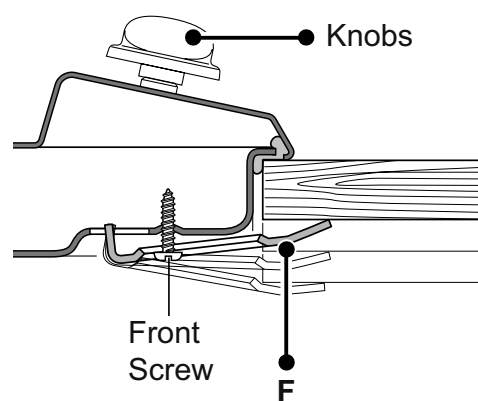


Fig. 3.5

Rear side



Front side



Installing your Built-in Gas Hob

Bringing it all together

N.B

This appliance must be installed by a suitably qualified gas safe registered gas installer to standard BS 6172: 2010

Accessories

1. Installation clip*4
2. Screw*4
3. Single side glue*1
4. LPG Nozzel*5



1



2



3



4

Installing your Built-in Gas Hob

Bringing it all together

Electrical Connection

Before making the connection, make sure that:

- 1) The safety circuit-breaker and the electrical system are able to with stand the load of the appliance.
- 2) The power supply system has a ground connection in good working order in accordance with the regulations in force.
- 3) The electrical socket is easily accessible with the appliance installed. In all cases, the power supply lead must be positioned so that it does not reach a temperature 50°C above the room temperature at any point.
- 4) If installed above a built-in oven, the cooktop cable must not touch the oven below (see Figure 15).

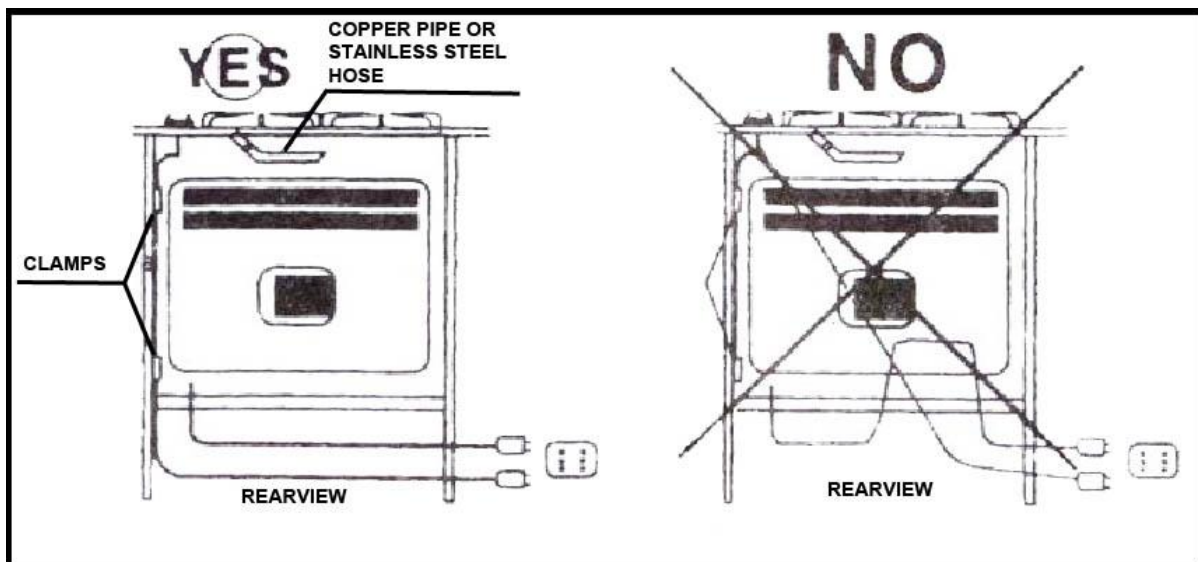


Figure 4

Replacing the power supply lead

If the lead has to be replaced, only HO5RR-F or HO5RN-F type cables suitable for the load and the operating temperature must be used. In addition, the yellow/green earth wire must be about 2 cm longer than the live and neutral wires.

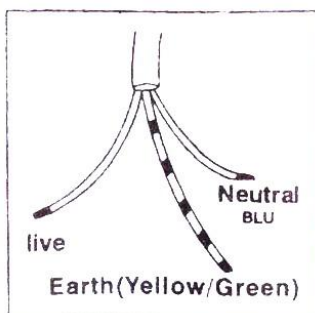


Figure 5

Installing your Built-in Gas Hob

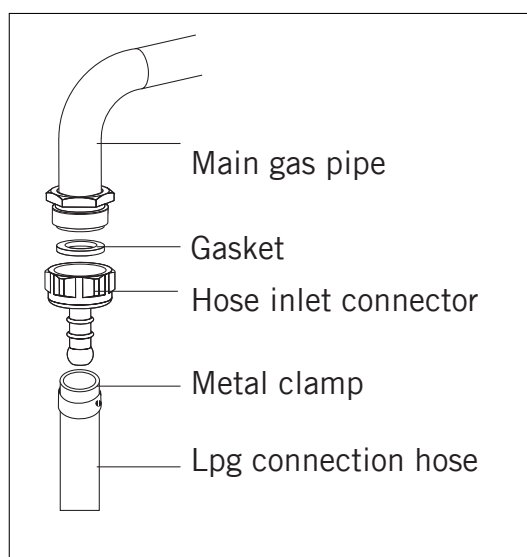
Bringing it all together

Gas Connection

WARNING: Before starting any work related with gas installation, turn off gas supply. Risk of explosion.

1. Connect your appliance to gas cock from the shortest way and in a manner to prevent any leakage. For safety, the hose used should be maximum 125 cm and minimum 40 cm.
2. While making gas leakage control; never use lighter, match, glowing cigarette or similar inflammable matter.
3. Apply soap bubble on connection point. If any leak/leakage exists, foaming will occur on soaped region.
4. If the hob is to be mounted on a cabinet or openable drawer, a heat protection panel having 15 mm minimum opening should be mounted under the hob.

For LPG Connection:



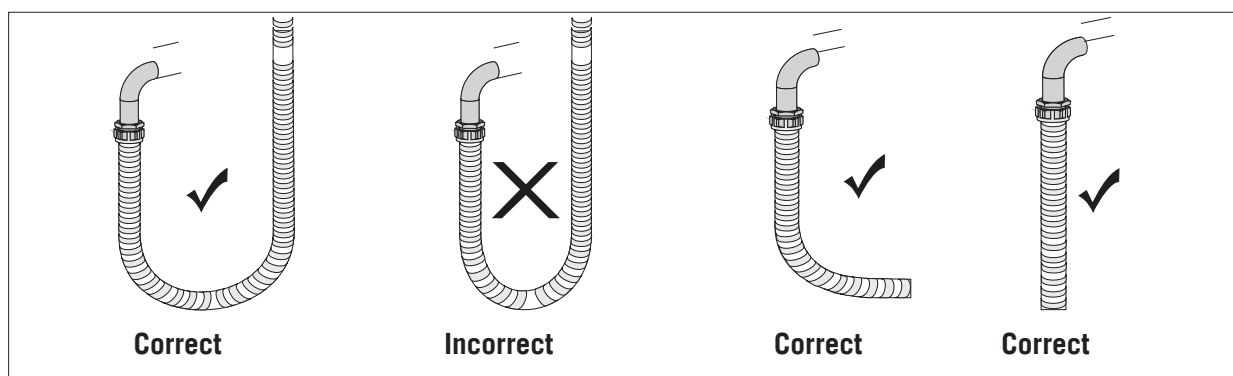
For LPG (cylinder) connection, affix metal clamp on the hose coming from LPG cylinder. Affix an edge of the hose on hose inlet connector behind the appliance by pushing to end through heating the hose in boiled water. Afterward, bring the clamp towards end section of the hose and tighten it with screwdriver. The gasket and hose inlet connector required for connection is as the picture shown below.

NOTE: The regulator to be affixed on LPG cylinder should have 300 mmSS feature.

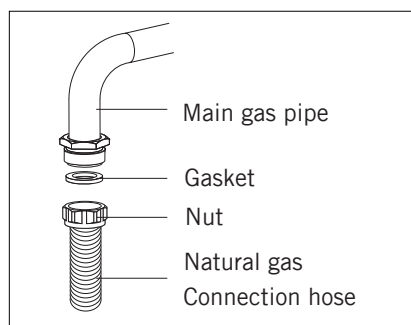
Installing your Built-in Gas Hob

Bringing it all together

WARNING: Gas hose and electric connection of the appliance should not pass next to hot areas such as back of the appliance. Gas hose should be connected by making wide angle turns against breaking possibility. Movement of appliance whose gas connection is made may cause gas leakage.



For natural gas connection;



WARNING: Natural gas connection should be done by authorized service.

For natural gas connection, place gasket in the nut at the edge of natural gas connection hose. To install the hose on main gas pipe, turn the nut. Complete the connection by making gas leakage control.

Transformation from natural gas to LPG and from LPG to natural gas

1. Turn off gas and electricity of the hob. If your hob is hot, wait for cooling down
2. For injector change, use a screwdriver whose edge is as the figure 1.
3. As seen in figure 2, demount burner lid and burner of the hob and ensure visibility of injector.
4. Remove injector by turning as shown in figure 3 with screwdriver and replace it with a new one.

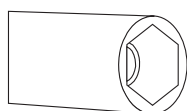


Figure 1

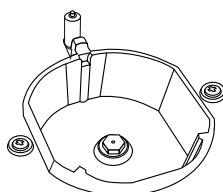


Figure 2

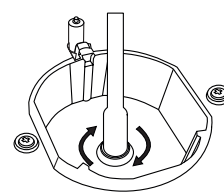


Figure 3

Installing your Built-in Gas Hob

Bringing it all together

5. After that, detach control switches of the hob. Make setting by turning the screw in the middle of gas cocks with a small screwdriver in the manner shown in the following picture. To adjust flow rate screw, use a screwdriver having suitable dimension. For LPG, turn the screw clockwise. For natural gas, turn the screw one time counter clockwise. At low position, length of normal flame should be 6-7 mm. For the last control, check out whether flame is open or closed.

NOTE: Setting of your appliance may differ according to the type of gas cock used.

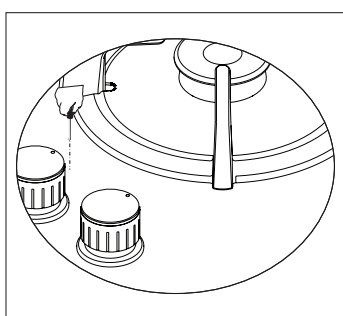


Figure 4

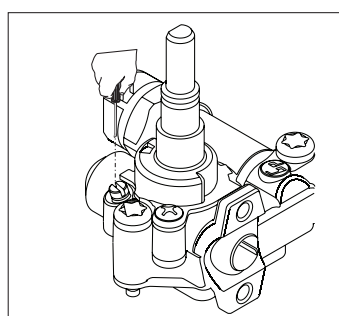


Figure 5

Ventilation Of Room

The air needed for burning is received from room air and the gases emitted are given directly in room. For safe operation of your product, good room ventilation is a precondition. If no window or room to be utilized for room ventilation is available, additional ventilation should be installed. However, room has a door opening outside, it is no needed to vent holes.

Room size	Ventilating opening
Smaller than 5 m ³	min. 100 cm ²
Between 5 m ³ - 10 m ³	min. 50 cm ²
Bigger than 10 m ³	no need
In basement or cellar	min. 65 cm ²

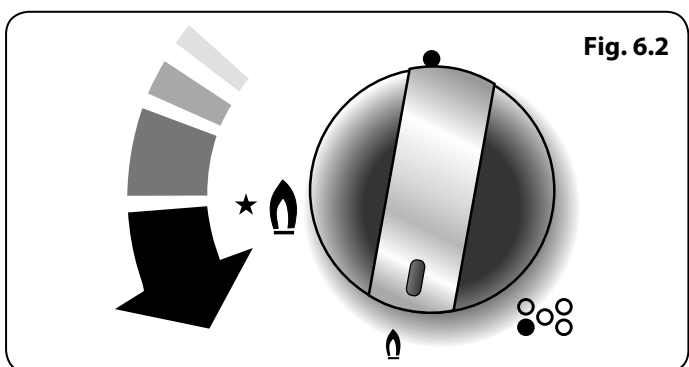
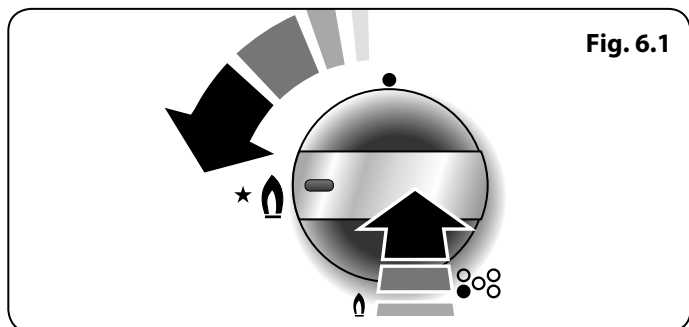
Using your
Built-in Gas Hob

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Using your Built-in Gas Hob

Getting the most from your appliance

Controls



Instructions for use (gas hob burners)

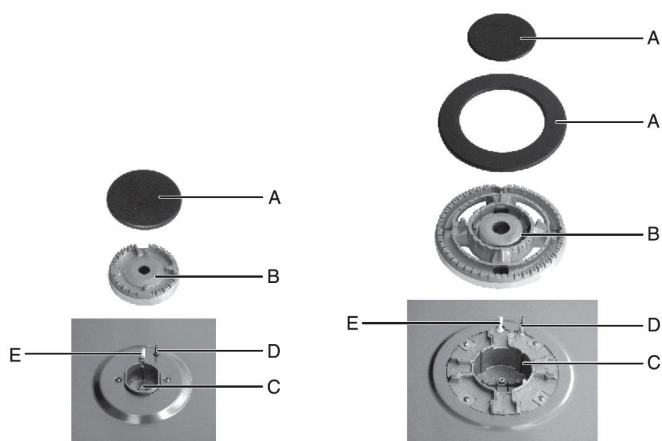
The symbols on the control knobs mean the following:

- No gas flow or 'Off'
- ★ Maximum gas flow or 'high' flame and lighting position
- 🔥 Minimum gas flow or 'low' flame

All operating positions must be set between the maximum and minimum flow settings, and never between the maximum setting and the closed position.

Gas Burner Components

- A Burner cap
- B Burner Head
- C Burner Bowl
- D Thermocouple (where fitted)
- E Electrode



These parts can be removed for cleaning periodically. After cleaning, they must be well dried and correctly replaced. It is important to check that the burner bowl and cap have been correctly positioned. Failure to do so can cause serious problems.

Using your Built-in Gas Hob

Getting the most from your appliance

To light the gas burners

To light the burner, press the control knob fully down and hold the knob down before rotating anti clockwise to the High Flame position. The ignition device is integrated into the control knob and is automatically activated by pushing down on the control knob.

After lighting the flame, keep the knob pressed for about 10 seconds: this time is necessary to heat up the thermocouple and activate the safety valve, which would otherwise cut off the gas flow. This step only applies where flame failure device is fitted.

In the instance of a power failure, place a lit match near the burner and proceed as described above. If the flame does not light after the first attempt, wait 5 minutes for the gas to dissipate before attempting to re-light the burner.

Once lit, check that the flame is even and turn the control knob to adjust the flame as required. If the flame is uneven, check that the 'burner head/skirt' and 'burner cap' are correctly positioned. To turn off the flame, turn the control knob clockwise to the off position (⬅ symbol). Before removing pots or pans from the burners, always turn off the flame.

For correct use of the gas hob

For lower gas consumption and better efficiency, use only flat-bottomed pan of dimensions suitable for the burners, as shown in the table below. Also as soon as a liquid comes to the boil take care to turn the flame down to a level that will just keep it boiling.

The use of pans in excess of the maximum diameter recommended in the table above can result in over heating/discoloration of hob surface. During cooking processes involving fats and oils, watch your foods carefully because these substances may catch fire if overheated.

Burner	Min. Diameter	Max. Diameter
Large (rapid)	150mm	260mm
Medium (semi-rapid)	130mm	180mm
Small (Auxiliary)	90mm	160mm
Triple Flame (Wok)	210mm	270mm

Care and
maintenance

prima

Care and maintenance

Looking after your appliance

Cleaning

WARNING! Isolate the power supply to the cooker and make sure that the oven is cool.

Before cleaning your oven or performing maintenance, make sure that the cooking mode selection knob and the cooking temperature selection knob is set to 'OFF'. To extend the life of your oven, it must be cleaned frequently.

The inside of the oven should preferably be cleaned immediately after use, when it is still warm (but not hot), with warm water and soap. The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents, scourers, acidic cleaners such as lime scale remover, etc, as these could damage the enamel, and can result in development of rust and corrosion. If stains are particularly tough to remove, use cleaners specifically recommended to clean ovens and follow the instructions provided with the cleaner. **Never use steam cleaner for cleaning inside the oven.**

Do not clean using caustic creams, abrasive cleaning powders, thick wire wool or hard tools. Enamelled parts of the oven can be damaged if excess cleaning liquids are not immediately removed.

After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.

Clean the glass surfaces with special glass cleaning agents.

Never use flammable agents like acid, thinner or petrol when cleaning your oven.

Do not clean your oven with a steam cleaner.

Do not wash any part of your oven in a dishwasher.

Burner Caps:

Periodically, the enamelled pan support, enamelled covers and burner heads must be washed with warm soapy water, rinsed and dried. After drying them thoroughly, place them back in their original positions on the burners

Enamelled Parts:

In order to keep enamelled parts as new, it is necessary to clean them frequently with mild warm soapy water and then dry with a cloth. Do not wash them while hot and never use abrasive powders or abrasive cleaning materials. Do not leave anything spilled onto enamelled parts for long periods of time.

Stainless Steel:

Stainless steel parts must be cleaned frequently with mildly warm soapy water and a soft sponge and then dried with a soft cloth. Do not use abrasive powders or abrasive cleaning materials. Do not leave anything spilled onto stainless steel parts for long periods of time.

Glass:

The glass should be regularly cleaned, always wipe clean immediately after each use once the residual heat warnings have switched off – DO NOT clean when hob is still hot. Smudges from pans with an aluminium bottom can be easily cleaned off with a cloth dampened in vinegar. Remove any burnt residues immediately after cooking, rinse with water and wipe dry with a clean cloth. Never use abrasive or corrosive detergents, cleaning powders, oven sprays, spot-removers, steel wool or scourers.

Care and maintenance

Looking after your appliance

Routine maintenance

Have the condition and efficiency of the gas pipe and the pressure regulator (if installed) checked periodically. If anomalies are found, do not repair components but have the faulty component replaced. To ensure good performance and safety, the gas regulator taps must be greased periodically.

Periodic lubrication of the taps and any other appliance service must only be carried out by Authorised Personnel.

Abnormal operation

Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by cupboard doors.
- Gas valves, which are difficult to turn.

In case the appliance fails to operate correctly, contact our Support Team on 0344 576 6841.

Care and maintenance

Looking after your appliance

Technical Specification

Injector, gas low and power table

Burner Specifications	G20,20 mbar G25,25 mbar			G20,25 mbar		G20,13 mbar		G20,10 mbar	
	Gas natural			Gas natural		Gas natural		Gas natural	
Wok burner (3,5)	Injector	1,40	mm	1,28	mm	1,60	mm	1,68	mm
	Gas low	0,333	m³/h	0,333	m³/h	0,333	m³/h	0,333	m³/h
	Power	3,50	kW	3,50	kW	3,50	kW	3,50	kW
Wok burner (2,5)	Injector	1,15	mm	1,06	mm	1,35	mm	---	mm
	Gas low	0,243	m³/h	0,243	m³/h	0,243	m³/h	---	m³/h
	Power	2,50	kW	2,50	kW	2,50	kW	---	kW
Wok burner (4,5)	Injector	1,60	mm	1,35	mm	1,84	mm	---	mm
	Gas low	0,468	m³/h	0,468	m³/h	0,468	m³/h	---	m³/h
	Power	4,50	kW	4,50	kW	4,50	kW	---	kW
Rapid burner	Injector	1,15	mm	1,10	mm	1,45	mm	1,55	mm
	Gas low	0,276	m³/h	0,276	m³/h	0,276	m³/h	0,318	m³/h
	Power	2,90	kW	2,90	kW	2,90	kW	3,33	kW
Semi-Rapid burner	Injector	0,97	mm	0,92	mm	1,10	mm	1,18	mm
	Gas low	0,162	m³/h	0,162	m³/h	0,162	m³/h	0,185	m³/h
	Power	1,70	kW	1,70	kW	1,70	kW	1,95	kW
Auxiliary burner	Injector	0,72	mm	0,70	mm	0,85	mm	0,90	mm
	Gas low	0,96	m³/h	0,96	m³/h	0,96	m³/h	0,105	m³/h
	Power	0,95	kW	0,95	kW	0,95	kW	1,10	kW

Care and maintenance

Looking after your appliance

Technical Specification

Burner Specifications	G30,28-30 mbar G31,37 mbar			G30,50 mbar		G30,37 mbar		G30,27.5 mbar	
	LPG			LPG		LPG		LPG	
Wok burner (3,5)	Injector	0,96	mm	0,76	mm	0,96	mm	0,96	mm
	Gas flow	254	g/h	254	g/h	254	g/h	254	g/h
	Power	3,50	kW	3,50	kW	3,50	kW	3,50	kW
Wok burner (2,5)	Injector	0,82	mm	0,73	mm	0,78	mm	---	mm
	Gas flow	182	g/h	182	g/h	182	g/h	---	g/h
	Power	2,50	kW	2,50	kW	2,50	kW	---	kW
Wok burner (4,5)	Injector	1,07	mm	0,92	mm	1,00	mm	---	mm
	Gas flow	327	g/h	327	g/h	327	g/h	---	g/h
	Power	4,50	kW	4,50	kW	4,50	kW	---	kW
Rapid burner	Injector	0,85	mm	0,75	mm	0,85	mm	0,85	mm
	Gas flow	211	g/h	211	g/h	211	g/h	201	g/h
	Power	2,90	kW	2,90	kW	2,90	kW	2,77	kW
Semi-Rapid burner	Injector	0,65	mm	0,60	mm	0,65	mm	0,65	mm
	Gas flow	124	g/h	124	g/h	124	g/h	110,5	g/h
	Power	1,70	kW	1,70	kW	1,70	kW	1,50	kW
Auxiliary burner	Injector	0,50	mm	0,43	mm	0,50	mm	0,50	mm
	Gas flow	69	g/h	69	g/h	69	g/h	66,9	g/h
	Power	0,95	kW	0,95	kW	0,95	kW	0,92	kW

WARNING: Diameter values written on the injector are specified without a comma. For example; The diameter of 1,70 mm is specified as 170 on the injector.

WARNING: For the modification to be done by authorized service, this table should be considered. Manufacturer may not be held responsible for any problems rising because of any faulty modification.

WARNING: In order to increase the product quality, the technical specifications may be changed without prior notice.

WARNING: The values provided with the appliance or its accompanying documents are laboratory readings in accordance with the respective standards. These values may differ depending on the use and ambient conditions.

We apologise for any inconvenience caused by minor inconsistencies within these instructions that may occur due to product improvements and development

All images and drawings are for illustration purposes only.

Product support

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Product support

Help is always at hand

Troubleshooting

1. If no electrical functions appear to work, check the cooker isolation switch has not been turned off also check the fuse in the switch and the circuit breaker in you consumer unit
2. After replacing the fuse or resetting the circuit breaker turn on individual parts of your cooker one at a time to check function
3. **DO NOT ATTEMPT TO REPAIR THIS COOKER YOURSELF. CALL PRODUCT SUPPORT ON 0344 576 6841, OR CONSULT A GAS SAFE REGISTERED INSTALLER**

Problem	Possible Cause	Solution
Erratic flames on the Gas Hob	Debris in the Gas burners or jets.	Please contact the product support team for assistance from a engineer.
Strong smell of Gas from hob	Possible Gas leak	Turn off ALL gas supply, open windows and doors for immediate ventilation. Contact product support team for an engineer service call.
The hob burners do not operate correctly	Check if the burner parts are correctly assembled (especially after cleaning).	The gas supply pressure may be too low/high. For appliances working with bottled LPG, the LPG cylinder may be depleted.
Ignition not working properly	Possible fault with the igniter or ignition system	Call product support team for assistance and possible engineer visit.

Product support

Help is always at hand

Help and assistance

If you require any technical guidance or find that your Built in Gas Hob is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions or online at www.primaappliancecare.co.uk

If you still require further assistance, call one of our experts on **0344 576 6841***. To help give us give you a fast and efficient service please have the following information ready:

Model Ref.	<input type="text"/>	You can find these on the rating plate - a small information panel (usually a sticker or metal plate) on the rear of your appliance
Serial number	<input type="text"/>	
Date of purchase	<input type="text"/>	This will be shown on your receipt

Product support

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Declaration of conformance to product standards

This appliance conforms to all relevant standards applicable to domestic appliances sold in the UK

Disposal



This appliance/fitting is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, the **crossed out wheellie bin** symbol, indicates that this appliance/fitting may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local authority, your household waste disposal service or the retailer where you purchased the product.

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Contact: www.primaappliancecare.co.uk

Helpline: **0344 576 6841**