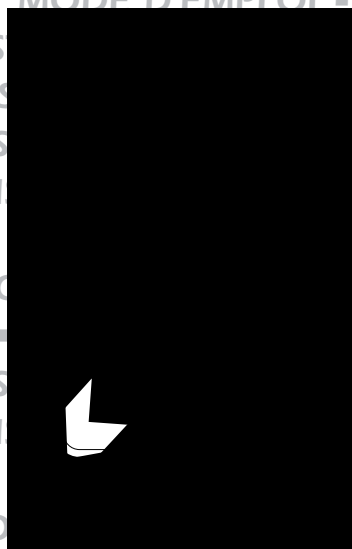
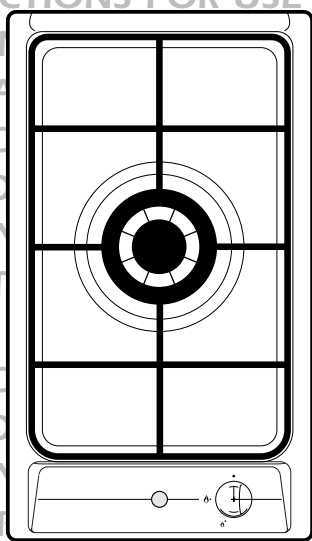

PIANI COTTURA DOMINO

DOMINO COOKING HOBS

TABLES DE CUISSON DOMINO

PLACAS DOMINO

PLACAS DOMINO



ITALIANO

I n d i c e

P a g i a 3

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ENGLISH

I n d e x

P a g e 21

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FRANCAIS

N o t e d' e m p r i m e

P a g e 39

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ESPAÑOL

I n d e x

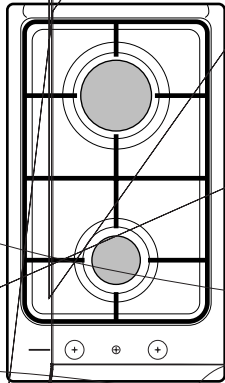
P a g i a 57

PORTUGUÊS

I n d e x

P a g i a 75

Dear Customer,



Ò2 GASÓ COOKING HOB (Fig. 1.1)

The appliance has class 3


COOKING POINTS

1. Semirapid burner (SR) - 1,75 kW
2. Rapid burner (R) - 3,00 kW

CONTROL PANEL DESCRIPTION

3. Burner 2 (R) control knob
4. Burner 1 (SR) control knob
5. Electric gas-lighting device;

if the device is not installed, the appliance may be provided with:

- A gas-lighter incorporated into the knob (★ symbol beside flame  - max. heat/max. gas flow).
- No gas-lighter (no ★ symbol beside knobs).

Ò1 GAS triple ring burnerÓ COOKING HOB (Fig. 1.2)

The appliance has class 3


COOKING POINTS

1. Triple ring burner - 3,50 kW

CONTROL PANEL DESCRIPTION

2. Triple ring burner control knob
3. Electric gas-lighting device;

if the device is not installed, the appliance may be provided with:

- A gas-lighter incorporated into the knob (★ symbol beside flame  - max. heat/max. gas flow).
- No gas-lighter (no ★ symbol beside knobs).

CAUTION:

If the burner is accidentally extinguished, turn the gas off at the control knob and wait at least 1 minute before attempting to relight.

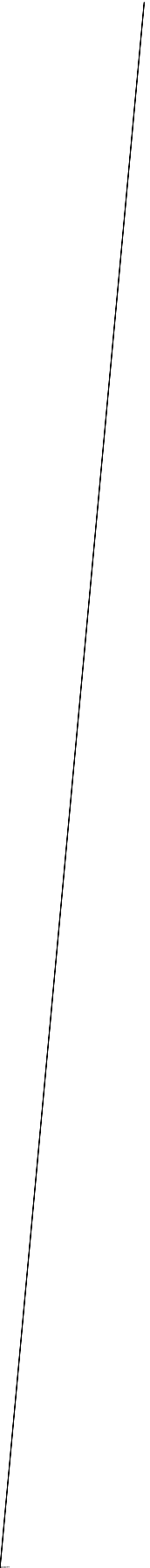
CAUTION:

Gas hobs produce heat and humidity in the environment in which they are installed.

Ensure that the cooking area is well ventilated by opening the natural ventilation grilles or by installing an extractor hood connected to an outlet duct.

CAUTION:

If the hob is used for a prolonged time it may be necessary to provide further ventilation by opening a window or by increasing the suction power of the extractor hood (if fitted).



VALVELESS ELECTRIC SPARK-LIGHTING GAS BURNERS

Models fitted with electric spark lighter button

On these cooker tops, to light one of the burners you have to push in and turn the relative knob to the maximum aperture position (large flame symbol) and press the electric lighter button (fig. 2.2) until the flame has been lit.

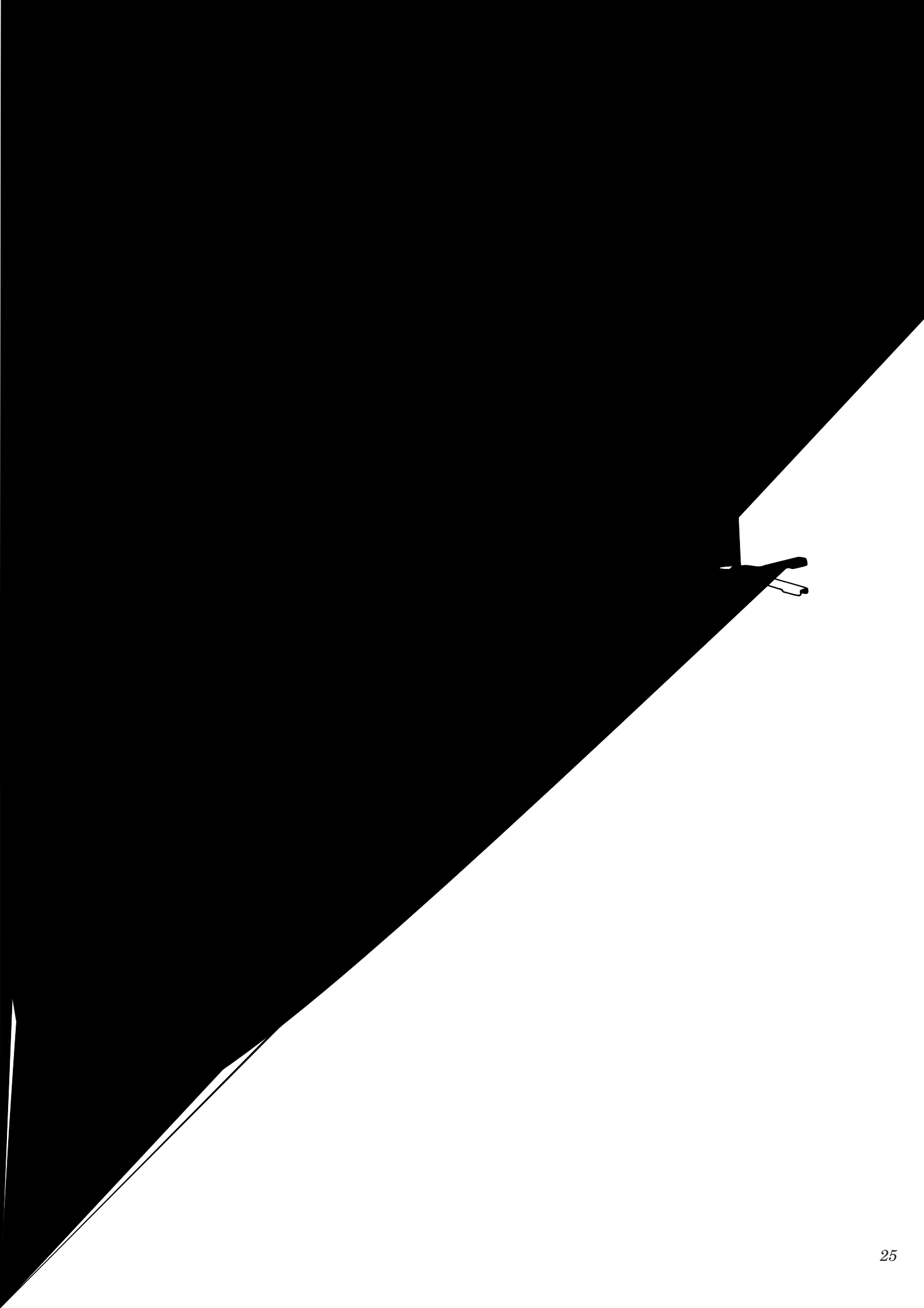
Adjust the gas valve to the desired position.

Models fitted with electric lighter incorporated into the burner knobs

★ symbol beside the symbol (max. heat/max. gas flow) (fig. 2.1b).

To light one of the gas burners, push in and turn the relative knob to the maximum aperture position (large flame symbol) and hold the knob in until the flame has been lit. The sparks produced by the lighter situated inside the relative burner will light the flame.

In the event that the local gas supply conditions makes it difficult to light the burner in maximum aperture position, try again with the knob in minimum position.



NORMAL HOTPLATE

To turn on the electric hotplate, rotate the knob (fig. 3.1 - 3.2) to the desired setting. The numbers from 1 to 6 or 1 to 12 indicate the operating positions with increasing number corresponding to higher temperature settings.

When the pan comes to the boil, turn the heat down to the level desired.

Remember that the hotplate will continue to produce heat for about five minutes after it has been turned off.

RAPID HOTPLATE (red dot)

The rapid hotplate control knob is similar to that of the normal hotplate, with 6 or 12 selectable heating positions (fig. 3.1 - 3.2).



The main characteristic of this pyroceram cooker top is that it permits rapid vertical transmission of the heat from the heating elements below to the saucepans on top.

The heat does not spread horizontally, however, and therefore the glass stays cold only a few centimetres from the hob.

The hobs are controlled by the 7 positions switch (0÷6) (fig. 4.1) or by the continuous energy regulation switch (0÷12) (fig. 4.2).

The heat intensity can be regulated continuously from 0 (off) to "6" or "12" (max).

Check that the hob is clean and then switch on by turning the control knob.

When the top is working, the pilot light will be on.

When the hob temperature is above 60°C, the corresponding indicator light will come on to indicate that the hob is hot.

This light will stay on even after the hob has been switched off to indicate that the hob is still hot.

The residual heat persists for some time after the hob has been switched off.

During this time avoid touching the hob and take particular care if there are children nearby.

The light will go out automatically when the hob temperature drops below 60°C.

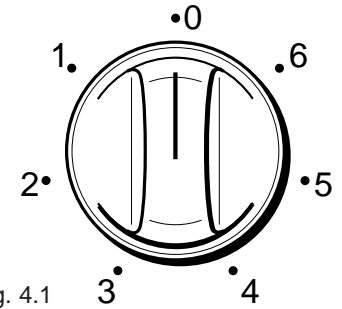


Fig. 4.1

TYPES OF COOKING AREA

3 circuit radiant zones (Fig. 4.3)

The heating element consists of 3 electrical resistances which can operate together or separately according to the setting of the 7-position switch or energy regulator 0-12. It reaches the required temperature very quickly.

Hi-light radiant zones (Fig. 4.4)

The heating element is formed of a coil of resistant material which reaches the working temperature quickly.

Operation of the cooking zone is controlled by a continuous energy regulator from 1 (minimum position) to 12 (maximum temperature).

Halogen zones (Fig. 4.5)

The heating element consists of 2 halogen lamps and an electrical resistance.

It instantly reaches the required temperature. The area is controlled by a continuous energy regulator from 1 (minimum position) to 12 (maximum temperature).

Warning for eyes: Do not stare at the lamp when it is on.

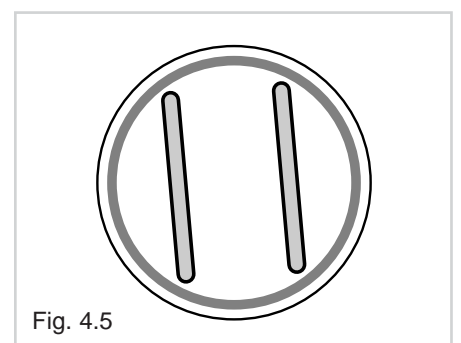
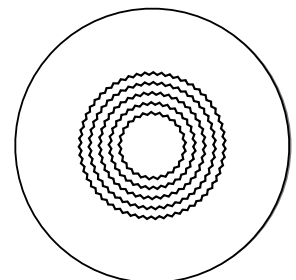
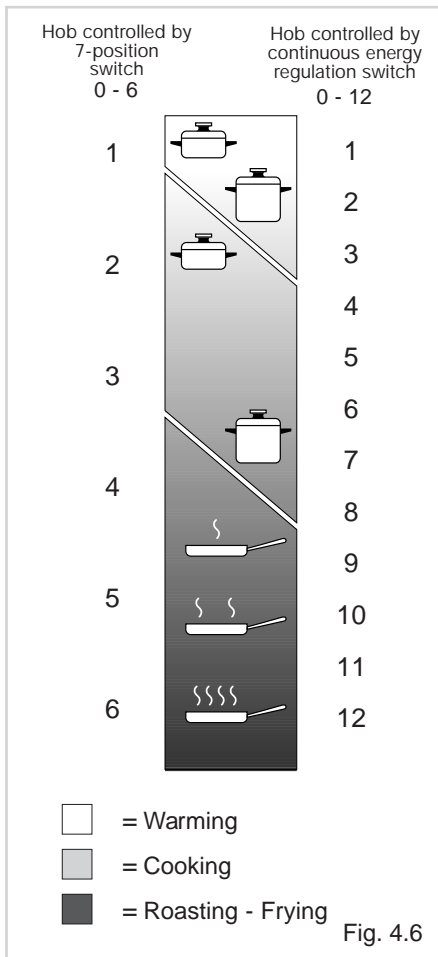


Fig. 4.5

HINTS FOR SAFE USE OF THE HOBS

- Before switching on, check which knob controls the required hob. You are advised to place the saucepan on the hob before switching on and to take it off after switching off.
- Use saucepans with an even flat bottom (be careful of cast iron saucepans). Uneven bottoms can scratch the pyroceram surface. Check that the bottom is clean and dry.
- Check that the saucepan handle does not protrude from the top to avoid knocking it over. This precaution also makes it more difficult for children to reach the saucepan.
- Do not use the top if the surface is broken or damaged.
- Do not bend over the hobs when they are on.
- Do not leave aluminium foil, greaseproof paper etc. or plastic on the hob when it is hot.
- Remember that the hobs stay hot for quite a long time (approx. 30 min.) after they have been switched off.
- Scrupulously follow the cleaning instructions.
- Do not drop heavy or sharp objects on the glass ceramic cooktop.
- If you note a crack in the cooktop, switch the appliance off immediately and call the After-Sales Service.
- If the cooktop has halogen lamps, do not stare at them.
- Never cook the food directly on the glass ceramic cooktop, but in special pans or containers.



ELECTRIC HOTPLATE USAGE TABLE

| Position of switch | | Type of cooking |
|--------------------|----|--|
| 0 | 0 | Switched OFF |
| 1 | 1 | For melting operations (of butter or chocolate) |
| 2 | 2 | |
| 2 | 2 | To keep foods warm or heat small quantities of water. |
| | 3 | |
| | 4 | |
| 3 | 4 | To heat greater quantities of water and to whip creams and sauces. |
| | 5 | |
| | 6 | |
| 3 | 6 | Slow boiling, e.g. spaghetti, soups, boiled meats, to continue steam heating of roast meats and stews. |
| 4 | 7 | |
| 4 | 7 | For all kinds of fried foods, steaks, cutlets and cooking without a lid. |
| | 8 | |
| 4 | 8 | For browning of meat, cooked potatoes, fried fish and for boiling large quantities of water. |
| 5 | 9 | |
| | 10 | |
| 6 | 11 | Rapid frying, grilled steaks, etc. |
| | 12 | |

BURNERS AND GRIDS

- ✓ These parts can be removed and cleaned with appropriate products.
- ✓ After cleaning, the burners and their flame distributors must be well dried and correctly replaced.
- ✓ It is very important to check that the burner flame distributor and the cap has been correctly positioned - failure to do so can cause serious problems.
- ✓ In appliances with electric ignition keep the electrode clean so that the sparks always strike.
- ✓ Note: To avoid damage to the electric ignition do not use it when the burners are not in place.

CORRECT REPLACEMENT OF THE BURNERS

It is very important to check that the burner flame distributor F and the cap C has been correctly positioned (see figs. 5.2 and 5.6) failure to do so can cause serious problems. Check that the electrode "S" (fig. 5.2) is always clean to ensure trouble-free sparking.

Check that the probe "T" (fig. 5.2) next to each burner is always clean to ensure correct operation of the safety valves.
Both the probe and ignition plug must be very carefully cleaned.



TRIPLE RING BURNER

The triple ring burner must be correctly positioned (see fig. 5.3); the burner rib must be enter in their logement as shown by the arrow.

Then position the cap A and the ring B (fig. 5.4 - 5.5).
The burner correctly positioned must not rotate (fig. 5.4).

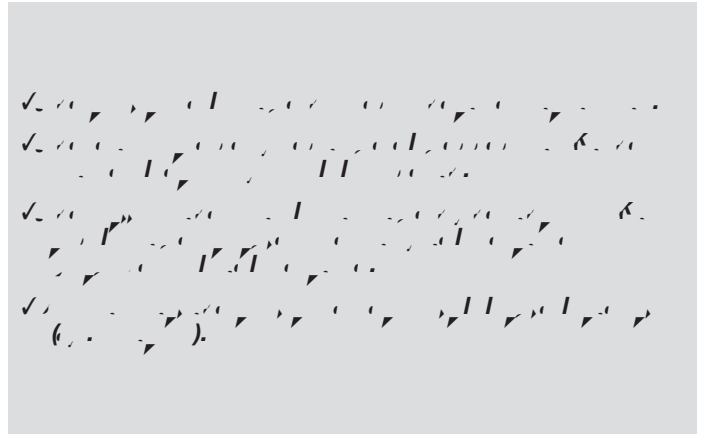
Installation advice

6

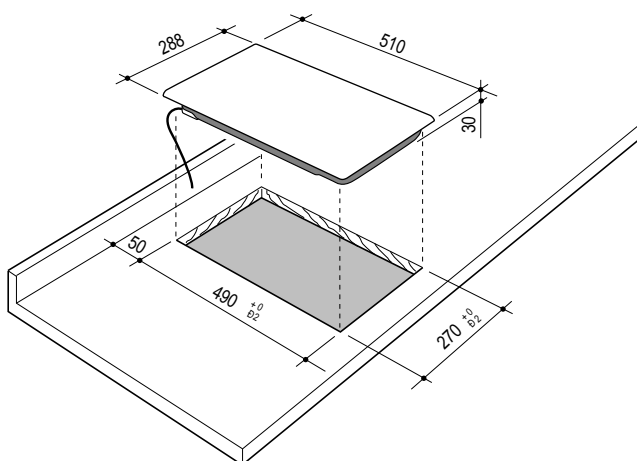
IN ALLA ION

IMPORTANT

- The appliance should be installed, regulated and adapted to function with other types of gas by a QUALIFIED INSTALLATION TECHNICIAN. Failure to comply with this condition will render the guarantee invalid.
- The appliance must be installed in compliance with regulations in force.
- Installation technicians must comply to current laws in force concerning ventilation and the evacuation of exhaust gases.
- Always unplug the appliance before carrying out any maintenance operations or repairs.



GAS COOKING HOBS



TECHNICAL INFORMATION FOR THE INSTALLER

Before installing the cooktop, remove the protective film.

This cooktop can be built into a working surface 20 to 40 mm thick and 600 mm deep.

In order to install the cooker top into the kitchen fixture, a hole with the dimensions shown in figs. 6.1a - 6.1b has to be made, keeping in consideration the following:

- within the fixture, between the bottom side of the cooker top and the upper surface of any other appliance or internal shelf there must be a clearance of at least 30 mm;
- the cooker top must be kept no less than 100 mm away from any side wall;
- the cooker top must be kept at a distance of no less than 50 mm from the rear wall.
- there must be a distance of at least 650 mm between the hob and any wall cupboard or extractor hood positioned immediately above (see fig. 6.2)
- the coatings of the walls of the unit or appliances near the cooktop must be heat resistant ("Y" protection against heating in compliance with standards EN 60335-2-6).

Do not instal the appliance near inflammable materials (eg. curtains).

FASTENING THE COOKTOP (fig. 6.4)

Each cooktop is supplied with a set of tabs and screws to fasten it on units with a working surface from 2 to 4 cm deep.

The kit includes 4 tabs and 4 self-threading screws.

Cut the unit.

Stretch gasket over the edge of the hole made, being careful to overlay the junction edges.

Turn the cooktop over and put tabs into the mountings; only tighten screws a few turns.

Make sure that the tabs are mounted correctly as shown in the figure.

Put the cooktop into the hole cut into the unit and position it correctly.

CHOOSING SUITABLE SURROUNDINGS (for gas models)

The room where the gas appliance is to be installed must have a natural flow of air so that the gas can burn (in compliance with the current laws in force).

The flow of air must come directly from one or more openings made in the outside walls with a free area of at least 100 cm².

If the appliance does not have a no-flame safety device this opening must have an area of at least 200 cm².

The openings should be near the floor and preferably on the side opposite the exhaust for combustion products and must be so made that they cannot be blocked from either the inside or the outside.

When these openings cannot be made, the necessary air can come from an adjacent room which is ventilated as required, as long as it is not a bedroom or a danger area (in compliance with the current laws in force).

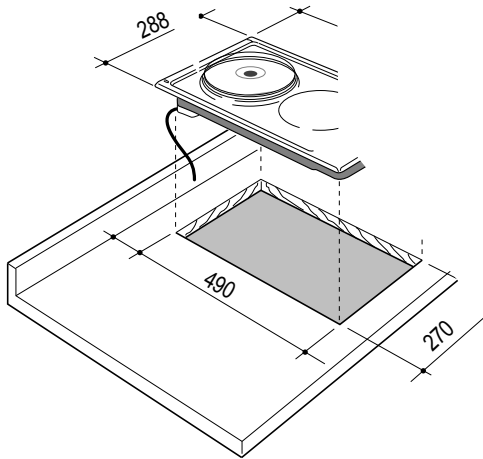
In this case, the kitchen door must allow the passage of the air.

DISCHARGING PRODUCTS OF COMBUSTION

Extractor hoods connected directly to the outside must be provided, to allow the products of combustion in the gas appliance to be discharged (fig. 6.6).

If this is not possible, an electric fan may be used, attached to the external wall or the window; the fan should have a capacity to circulate air at an hourly rate of 3-5 times the total volume of the kitchen (fig. 6.7).

The fan can only be installed if the room has suitable vents to allow air to enter, as described under the heading "Choosing suitable surroundings" (in compliance with the current laws in force).



TECHNICAL INFORMATION FOR THE INSTALLER

Before installing the cooktop, remove the protective film.

These cooking hobs are designed to be embedded into kitchen fixtures measuring 600 mm in depth and from 20 to 40 mm thick, for 2 electrical plates hob, and from 30 to 40 mm thick for vitroceramic hob.

In order to install the cooker top into the kitchen fixture, a hole with the dimensions shown in figs. 6.8a and 6.8b has to be made, keeping in consideration the following:

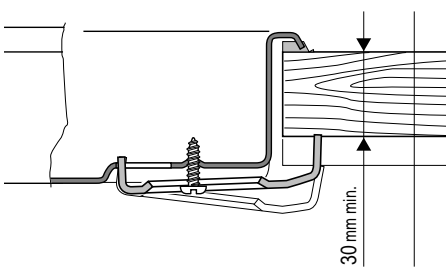
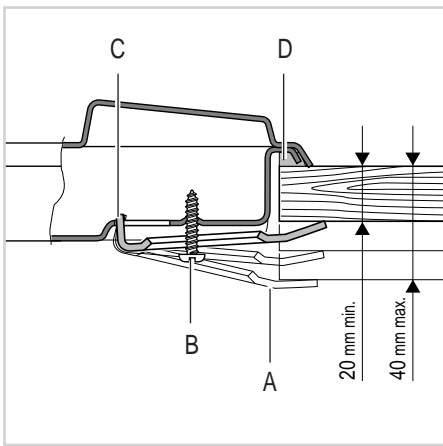
- within the fixture, between the bottom side of the cooker top and the upper surface of any other appliance or internal shelf there must be a clearance of at least 30 mm;
- the cooker top must be kept no less than 50 mm away from any side wall;
- the cooker top must be kept at a distance of no less than 50 mm from the rear wall.
- there must be a distance of at least 650 mm between the hob and any wall cupboard or extractor hood positioned immediately above (see figs. 6.9a and 6.9b).
- the coatings of the walls of the unit or appliances near the cooktop must be heat resistant ("Y" protection against heating in compliance with standards EN 60335-2-6).

Do not instal the appliance near inflammable materials (eg. curtains).

FASTENING THE COOKTOP

Each cooker top is provided with an installation kit including brackets and screws for fastening the top to fixture panels from 20-30 to 40 mm thick, figs. 6.11 (2 electrical plates hob) e 6.12 (vitroceramic hob).

- ✓ Cut the unit.
- ✓ Stretch gasket "D" over the edge of the hole made, being careful to overlay the junction edges
- ✓ Turn the cooktop over and put tabs "A" (fig. 6.10) into the mountings, only tighten screws "B" a few turns.
Make sure that the tabs are mounted correctly as shown in the figures 6.11 and 6.12.
Turn the tabs so that the cooktop can be put into the hole.
- ✓ Put the cooktop into the hole cut into the unit and position it correctly.
- ✓ Put tabs "A"; into place, tooth "C" of the tabs should go into the hole.
- ✓ Tighten screws "B" until the cooktop is completely secured.
- ✓ Using a sharp tool cut off the part of gasket "D" which protrudes from the cooktop.



GAS CONNECTIONS

Make sure that the hob is adapted to function with the type of gas supply available (see label). If not, refer to the section headed "Adapting the appliance to function with different types of gas".

GASES

The gases used for the operation of cooking appliances may be grouped by their characteristics into two types:

- Liquid gas: Butane gas (G 30) and Propane gas (G 31)
- Natural gas (G 20)

Connecting to gas mains:



Cat: II 2H3+

The cooktop connection (fig. 7.1a - 7.1b) is made up as follows:

- ✓ 1 nipple "A"
- ✓ 1 union elbow "C"
- ✓ gaskets "F"
- ✓ 1 conical elbow "G"

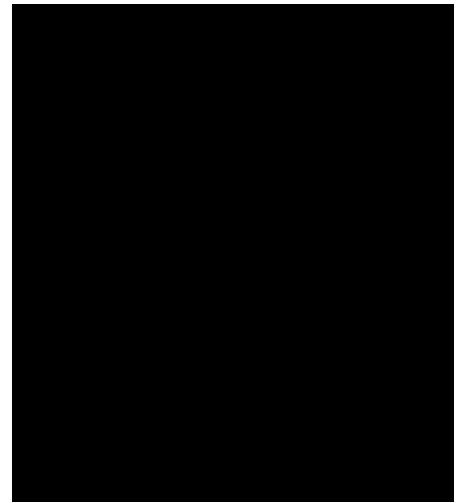
Connection to the gas main must be performed by a qualified technician, in compliance with the current laws in force.

Before connecting the appliance to the gas main, mount conical elbow "G" (supplied with appliance) onto the union elbow "C," upon which the gasket "F" has been placed.

To maintain the thickness of 3 cm, the hob is fitted with a channel to contain the connection pipe.

The gas inlet union can be turned in the direction required after the union elbow C - nipple A connection has been slackened (Fig. 7.2).

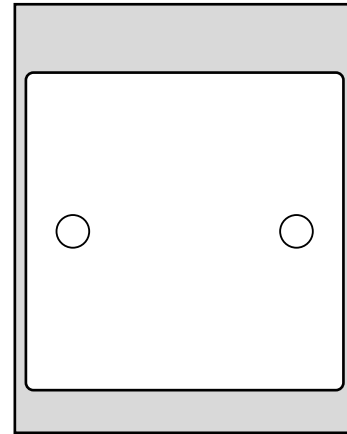
Never put it in the horizontal or vertical position.



IMPORTANT: Installation has to be carried out according to the instructions provided by the manufacturer. Incorrect installation might cause harm and damage to people, animals or objects, for which the manufacturer accepts no responsibility.

DETAILS

- ✓ Connection to the electric power supply must be carried out by a qualified technician and following the appropriate safety regulations;
- ✓ Before carrying out the connection to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the cooker's power rating (also indicated on the identification plate);
- ✓ The appliance is supplied without a power supply plug and therefore if you are not connecting directly to the mains, a standardized plug suitable for the load must be fitted.
- ✓ The power point must be connected to a suitable earth wiring, in conformity to current safety regulations.
- ✓ The colours of the wires in the hob power cable may not correspond with the colours marked on the terminals of your electrical plug. The plug should in any case be wired as follows:
 - connect the green/yellow wire to the terminal marked with the letter PE or the earth symbol or coloured green/yellow;
 - connect the blue wire to the terminal marked with the letter N or coloured black;
 - connect the brown wire to the terminal marked with the letter L or coloured red.
- ✓ It is possible to connect the appliance directly to the mains supply by means of a heavy duty switch with 3 mm minimum distance between the contacts.
- ✓ The power supply cord must not touch against any hot surfaces and must be placed so that its temperature does not exceed 75°C at any point along its length.
- ✓ After having installed the appliance, the power switch or power plug must always be in an accessible position.
- ✓ The appliance must have its own supply; any other appliances installed near it must be supplied separately.
- N.B. For connections to the mains power supply, never use adaptors, reductions or multiple power points as these may overheat and catch fire.



In the event that installation should require modifications to the mains supply wiring system, it is recommended that a qualified technician be called to carry out substitution. The technician will also have to verify that the cross-section of the electric cables on the power point match the appliance's power rating.

Connection to a good earth wiring system is absolutely essential. The manufacturer accepts no responsibility for any inconvenience caused by failure to comply with this rule.

Before carrying out any work on the electrical section of the appliance, it must be disconnected from the mains. If the hob surface is cracked disconnect the appliance from the mains.

REPAIRS

REPLACING THE POWER SUPPLY CABLE (for 2 electrical plates and vitroceramic models)

Turn the cooktop over and unhook the terminal board cover by inserting a screwdriver into the two hooks "A" (fig. 8.1).

Open the cable gland by unscrewing screw "F" (fig. 8.2), unscrew the terminal screws and remove the cable.

The new supply cable, of suitable type and section, is connected to the terminal board following the diagram fig. 8.3.

REPLACING THE POWER SUPPLY CABLE (for gas models)

- The supply cable must be replaced with a cable of the same type.
- The electrical cable must be connected to the terminal board following the diagrams of fig. 8.4.