

INSTRUCTIONS FOR THE INSTALLATION

CATA ELECTRODOMESTICOS S.L.
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CNA TRADING APPLIANCES

Customer Service

In case of difficulty please call the Customer Service Helpline on our helpline number.

[0844 8001128](tel:08448001128)

When calling customer service, please ensure you have the model and serial number to hand.
Please keep your receipt or invoice in a safe place as they will be required as proof of date of purchase.

GH614BS



GH614BS-manual GB for SF_20101109

SAFETY PRECAUTIONS

- All installation work must be carried out by a competent person or qualified electrician.
- Please dispose of the packing material carefully. It poses a risk to children.
- The hob is for domestic use only.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid hazards.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or by those who lack experience and knowledge, unless they have been given supervision and instruction concerning the use of the appliance by a person responsible for their safety.
- Accessible parts may become hot when used with cooking appliances.
- Children should be supervised to ensure that they do not play with the appliance.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- An all-pole disconnection switch having a contact separation of at least 3mm in all poles should be connected in fixed wiring.
- During use the appliance becomes hot. Care should be taken to avoid touching the hob.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- A steam cleaner is not to be used.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or by those who lack experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- The appliance is not intended to be operated by an external timer or separate remote-control system.



READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING THE APPLIANCE.

The appearances of the figures shown are approximate.

The manufacturer reserves the right to make changes to the products when it is considered necessary and useful without affecting the essential features regarding safety and function.

THIS APPLIANCE HAS BEEN DESIGNED FOR NON PROFESSIONAL USE IN HOUSEHOLDS.

TECHNICAL MANUAL FOR THE INSTALLER

INFORMATION FOR THE INSTALLER

The installation, all regulations, changes and maintenance referred to in this part must only be carried out by qualified staff.

An improper installation can cause damage to persons, animals or things which the manufacturer cannot be held responsible for.

The safety and automatic regulation devices on the appliances can only ever be changed by the manufacturer or by an authorized supplier.

INSERTING THE HOB

When you have removed the various adjustable parts from their internal and external packaging, check that the hob is intact. If you are in doubt do not use the appliance and contact the qualified staff.

The parts which make up the packaging (polystyrene, bags, boxes, nails etc.), are dangerous objects and must be kept out of children's reach.

Please refer to the cut-out size board for the dimensions of the opening for hob installation.

FIXING THE HOB

In order to prevent liquids from accidentally leaking into the kitchen unit underneath, the appliance is equipped with a special seal. To put on this seal follow the instructions below very carefully.

- 1) Stretch out the seal along the edge of the opening, taking care to overlap the joining points. (Fig. 1).
- 2) Insert the hob into the opening in the kitchen unit.
- 3) With a screwdriver assemble the 3 plates A with the screw B (Fig. 2)
- 4) Move the plate along and fix them using screw B

IMPORTANT INFORMATION CONCERNING THE INSTALLATION OF THE APPLIANCE

We inform the installer that this hob is of the type Y and thus it can be installed in an isolated position by itself, inserted between two kitchen units or between one kitchen unit and a wall. Most importantly, the back wall and surrounding surfaces must resist a temperature of up to 65 °C.

If glue is used, to prevent the plastic layer which covers the kitchen unit from ungluing, the glue used to join the two surfaces together must resist temperature of up to 150 °C.

The installation of the appliance must be carried out according to the regulations of the country concerned and the appliance must be installed in a well ventilated place.

The appliance is not equipped with devices to remove the products of combustion. The appliance must therefore be connected following the regulations for installation mentioned above. Special attention must be paid to the information below regarding aeration and ventilation of the premises.

CONNECTING THE APPLIANCE TO THE GAS SUPPLY

Before carrying out any maintenance work, disconnect the appliance from the gas and electric supply.

-CHANGING THE NOZZLES FOR USE WITH OTHER TYPES OF GAS:

To change the nozzles of the burners use the following procedure:

Lift up the burners and unscrew the nozzle (Fig. 3) using an adjustable spanner, and change the nozzles with those designed for the new gas supply according to the information given in TABLE N° 1 shown below.

ATTENTION: After carrying out the changes described above, the technician must put the label corresponding to the new gas supply on the appliance to take the place of the old label.

TABLE N° 1: Adapting to different types of gas

APPLIANCE CATEGORY: I12H3+

Burner	Type of Gas	Pressure	Nozzle diameter
		mbar	1/100mm
Auxiliary	Natural G20	20	72
	Butane G30	28	50
Semi-Rapid	Natural G20	20	97
	Butane G30	28	68
Rapid	Natural G20	20	110
	Butane G30	28	78

REGULATION OF BURNERS:

- 1) Regulation of the "MINIMUM" position on the burners.

To regulate the minimum position on the burners, carry out the following procedure indicated below.

- 2) Turn on the burner and put the knob onto position MINIMUM (small flame).
- 3) Remove the knob (Fig. 4) of the tap which is set for standard pressure. The knob is found on the bar of the tap itself.
- 4) Beside the tap bar on the work top, use a small screwdriver that fits the screws (gold) found on the lower part of the tap (Fig. 4) and turn the fixing screw to the right or left until the flame of the burner is regulated in the most suitable way to MINIMUM.
- 5) Make sure that the flame does not go out when changing the position quickly from MAXIMUM to the MINIMUM position.

ATTENTION: The regulation described above can be carried out only with burners using methane gas and city gas (where available), while with burners using liquid gas the screw must be fully screwed in, in a clockwise direction.

CONNECTION OF THE APPLIANCE TO THE ELECTRICITY SUPPLY:

Connection to the electricity supply must be carried out according to the norms and indications of the laws in place.

Before carrying out the connection check that:

- The rating of the sockets are suitable for the maximum power of the appliance (see label on the lower part of the case).
- The socket or system is equipped with an efficient earth connection according to the norms and indications of the laws currently in place. No responsibility can be held if these indications are not respected.

Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

- The electric cable must be positioned so that it cannot reach a temperature of over 75 °C at any point.
- Do not use reducers, adapters or shunts for the connection as they could cause false contacts and subsequent dangerous overheating.

When the connection is made directly with the electricity supply:

- Place a single-pole switch between the appliance and the electricity supply. The switch must be of a suitable charge for the appliance with a minimum opening between the contacts of 3mm.
- Remember that the earth wire must not be interrupted by the switch.
- Alternatively the electrical connection can also be protected by a differential switch of high sensitivity.
- You are strongly advised to fix the special yellow-green earth wire to an efficient earthing system.

MAINTENANCE OF THE MACHINE

CHANGING THE PARTS

(Figs. 5-1 – 5-4)

Before carrying out any maintenance work, disconnect the appliance from the gas and electric supply.

In the event of wear or damage to the mains cable, replace the cable with one of the same rating.

TABLE N° 2: Types and sections of the electric mains cable for hobs

Type of hob	Type/section of mains cable
Gas burners+ electric plate./4 electric plate	H05RR-F 3x1 mm ²

WARNING: If you replace the electric mains cable, the installer must have the earth conductor about 2 cm longer than the phase conductors and must also take heed of the warnings regarding electric connection.

Oiling the taps: (This must be carried out by qualified staff from a technical assistance centre)

If a tap becomes difficult to move you must oil the tap, without delay, following the instructions given below.

- 1) Dismantle the main part of the tap by unscrewing the two screws that can be found on the bar of the tap itself. (Fig. 6)
- 2) Take out and clean the holding cone and its setting with a cloth soaked in diluents.
- 3) Oil the cone lightly with the special oil.
- 4) Insert the cone, move it a few times, take it out again, remove the excess oil and make sure that the areas where the gas flows are not obstructed.
- 5) Reassemble all the pieces in the reverse order to that followed for the dismantling and check that the cap is working properly.

DESCRIPTIVE CAPTION FOR HOB

(Fig. 7)

1. Auxiliary burner
2. Semi-rapid burner
3. Rapid burner

USE OF THE BURNER

Press down the knob and turn the knob counter-clockwise.

Advice for the best use of the burner:

- Use suitable pans for each burner (see Tab. N° 3).
- When boiling point is reached turn the knob to MINIMUM.
- Always use pans with a lid.

TABLE N°3: Recommended pan diameters.

BURNER	PAN DIAMETERS recommended (cm.)
Auxiliary	12-14
Semi-rapid	14-26
Rapid	18-26

ATTENTION: use containers with a flat bottom

NOTE: The use of a gas cooking appliance produces heat and humidity in the place where it is installed. Therefore you need to ensure that the place is well ventilated, keeping the natural ventilation openings clear and using the mechanical ventilation device/ flue or electric fan. Intensive or prolonged use of the appliance may require additional ventilation, such as opening a nearby window, or increased ventilation efficiency obtained by increasing the power of the mechanical ventilators, if present.

CLEANING OF THE APPLIANCE

Before carrying out any cleaning operation, disconnect the appliance from the electric mains and turn off the main tap which supplies the appliance with gas.

Cleaning the worktop: The burner heads, enameled steel grills, enameled lids and flame dividers must be periodically cleaned with warm soapy water. Rinse and dry well.

Any liquid which overflows from the pan must always be removed with a cloth.

If opening or closing any tap is difficult, do not force it. Ask for an urgent check from the technical assistant.

Cleaning of the enameled parts: To maintain the features of the enameled parts, clean frequently with soapy water. Never use abrasive powders. Avoid leaving acid or alkaline substances on the enameled parts (vinegar, lemon juice, salt, tomato juice etc.) and washing the enameled parts when they are still warm.

Cleaning of the stainless steel parts: Clean these parts with soapy water and then dry them with a soft cloth. The shininess is maintained by periodically cleaning with special products normally available on the market. Never use abrasive powders.

Cleaning of the burner flame dividers: as they are not fixed, the flame dividers can be cleaned by simply removing them and cleaning with soapy water. After drying them well and checking that the holes are not blocked, put them back into their correct position.

Fig.1

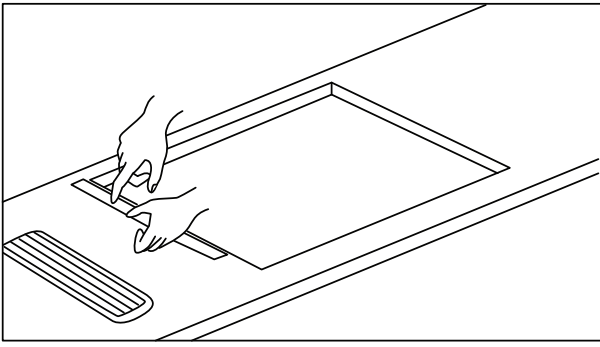


Fig.2

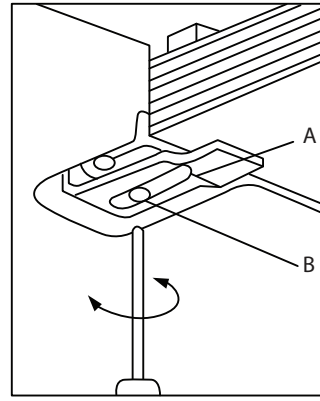


Fig.3

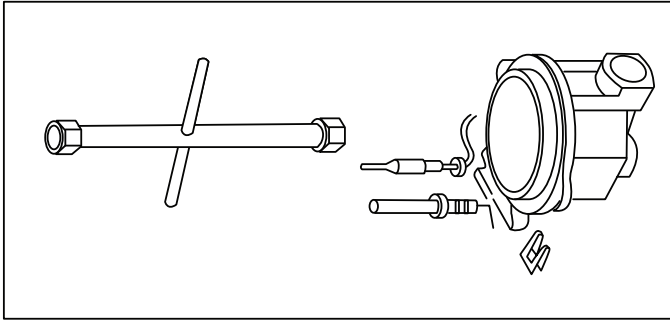


Fig.4

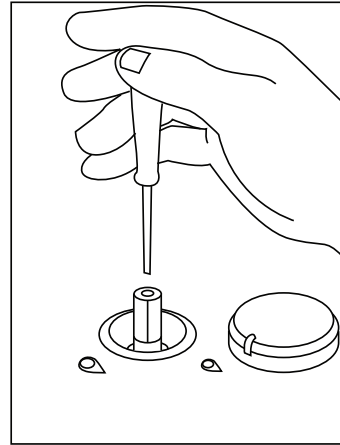


Fig.5

Fig. 5-1

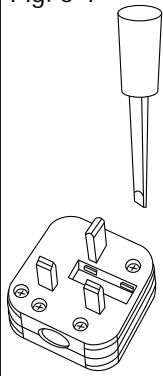


Fig. 5-2

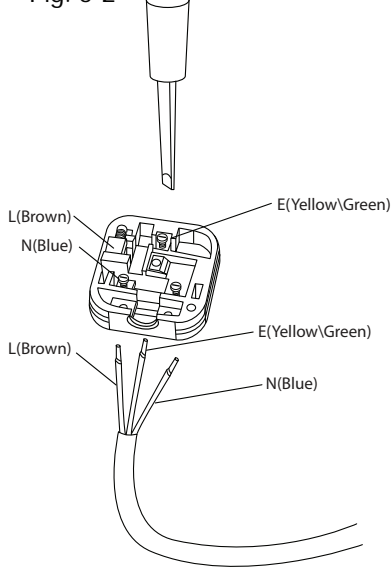


Fig. 5-3

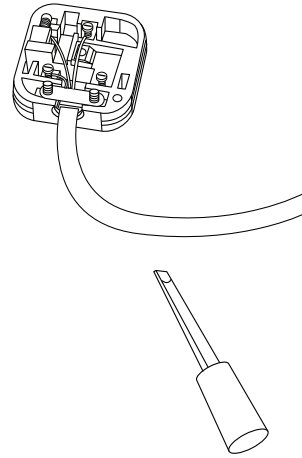


Fig. 5-4

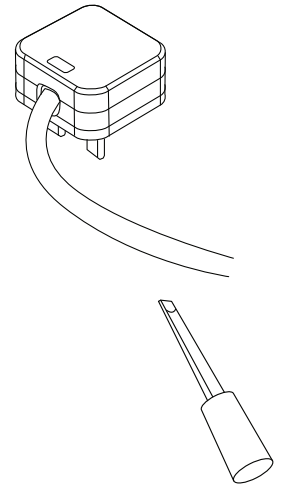


Fig.6

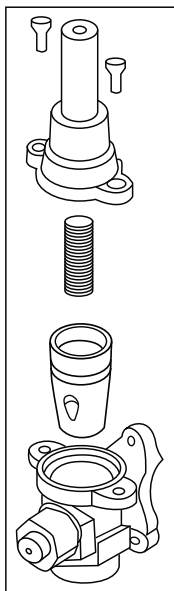


Fig.7

