

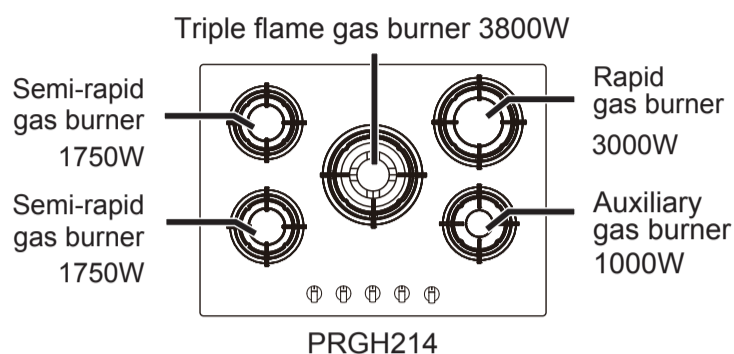
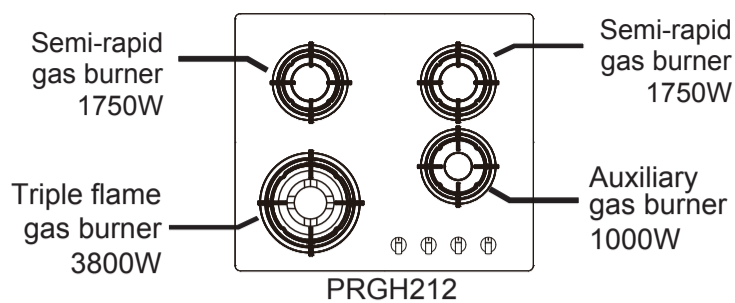
# prima

## BUILT-IN GAS HOB

### INSTALLATION AND USER INSTRUCTIONS

# PRGH212 PRGH214

## 1. INTRODUCTION



Even if you have used a gas hob before, it is important that you read these instructions thoroughly before using the appliance, paying particular attention to the installation and safety instructions. If you have any problems installing, operating or cooking with your hob, please check through these instructions to ensure all of them have been adhered to.

**WARNING! For your own safety, make sure that these instructions on installation, use and maintenance are followed.**

Please keep these instructions in a safe place for future reference.

Should the appliance be sold or transferred, please pass on these instructions to the new owner.

## 2. YOUR HOB

Applicable for Gas

Type	Triple flame gas burner	Rapid gas burner	Semi-rapid gas burner	Auxiliary gas burner	Material	Flame failure device	Power Supply	Size (mm)	Built-in (mm)
PRGH214	3.8kW	3.0kW	1.75kW	1.0kW	Glass	Yes	AC 220-240V 50/60HZ	500x580x100	477x557
PRGH212	3.8kW	/	1.75kW	1.0kW	Glass	Yes	AC 220-240V 50/60HZ	510x700x100	477x557

Note: Do not use the hob until you have read the instruction manual.

Cod:

## 3. CLEANING

### CAST IRON OR ENAMELLED PARTS

In order to clean the hotplate, burner caps and pan supports on your hob, please use a soft cloth and hot, soapy water.

Stubborn stains can be removed with a non-abrasive cleaning agent, so as not to damage the enamel surface.

**NOTE:** The enamelled pan supports can also be cleaned safely in the dishwasher.

### STAINLESS STEEL

To clean the hotplate surface, clean with a cloth soaked in hot, soapy water and then dry with a soft cloth to avoid scratching.

### PLASTIC

To clean the control knobs, wipe clean with a damp, soapy cloth.

### GLASS

A non-abrasive cleaner should be used on glass surfaces.

Any abrasive cleaner (including Cif) will scratch the surface and could erase the control panel markings.

Glass can be effectively cleaned by simply using a dilute solution of water and mild detergent and drying to a shine with a clean cloth.

## 4. SAFETY INSTRUCTIONS

Make sure that this instruction booklet is read thoroughly and understood before attempting to install or operate this hob.

The instructions are provided in the interest of your safety.

### GAS SAFETY REGULATIONS AND USE OF YOUR HOB

- It is a legal requirement that all gas appliances are installed by qualified personnel only in accordance with current legislation. It is your responsibility to ensure compliance with the law.
- Repairs or servicing of this product must only be carried out by an authorised service agent using approved parts.
- No attempt must be made to modify this appliance under any circumstances.
- Cooking appliances can become very hot in use – please keep children and pets away from them.
- Do not allow children to operate or play with any part of the appliance.
- Do not use unstable pans and ensure that the handle is positioned away from the edge of the worktop.
- In the interest of hygiene and safety, please ensure the hob is kept clean.
- This appliance is designed for domestic cooking only. Commercial use will invalidate the warranty.
- Do not cover the hob or place combustible materials on or near the surface even when the hob is not in use.
- Do not fill deep fat frying containers more than one third full of oil and NEVER leave unattended.
- Before cleaning the hob, switch off at the mains.
- When cooking is finished, switch off all controls and allow to cool.
- These appliances are not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- If the supply cable is damaged, it must be replaced by the authorised service agent or qualified person only.
- Do not immerse the appliance or the power cable into water or any other liquid.

## 5. INSTALLATION INSTRUCTIONS

### TECHNICAL INFORMATION

The installation, adjustments, conversions and maintenance listed in this section must be carried out by qualified personnel only.

The safety and automatic adjustment devices of the appliance may only be modified by an authorised service agent.

The installation of this gas hob must comply with UK standards.

This appliance must be fitted in compliance with the installation rules given above. Also, particular attention must be given to the following requirements for ventilation.

### WARNING!

a) Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible;

b) The adjustment conditions for this appliance are stated on the label (or data plate);

c) This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation

### INSTALLATION LOCATION

The appliance may be located in a kitchen, kitchen/diner or utility room, however, it cannot be in a room containing a bath or shower. The hob must not be installed in a bed-sitting room of less than 20m<sup>3</sup>.

LPG models must never be installed in a room or internal space below ground level, i.e. in a basement.

### PROVISION FOR VENTILATION

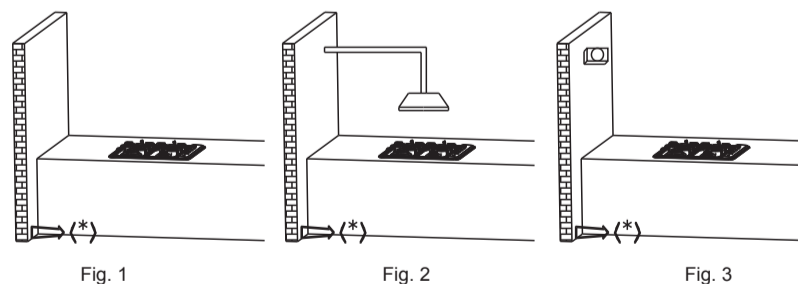
The room containing the appliance should have an air supply in accordance with BS5440: Part 2.

The room must have an opening window or equivalent, some rooms may also require a permanent vent. If the room has a volume between 5-10m<sup>3</sup>, it will require an air vent of 50cm<sup>2</sup> effective area, unless it has a door which opens directly to the outside. If the room has a volume of less than 5m<sup>3</sup>, it will require an air vent of 100cm<sup>2</sup> effective area (Fig. 1). If there are other fuel burning appliances in the same room, BS5440: Part 2 should be consulted to determine air vent requirements.

**NOTE:** The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Always ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (fig 2).

When using more than one hotplate at once, open a window if a mechanical extractor is not present or working (Fig. 3).

(\*) Air inlet minimum section: 100cm<sup>2</sup>



### UNPACKING THE APPLIANCE

Remove all packaging and make sure the appliance is in perfect condition.

If you have any doubts, do not use the appliance and call your supplier.

Some parts on the appliance are protected by a plastic film. This protective film must be removed before the appliance is used.

The packaging materials should be carefully discarded and not left within easy reach of children as they are a potential hazard.

### INSTALLING AND FIXING THE HOB (QUALIFIED PERSONNEL ONLY)

The appliance can be fitted to any worktop with a thickness of 40mm or 50mm.

No overhanging surface or cooker hood should be closer to the hob than 750mm.

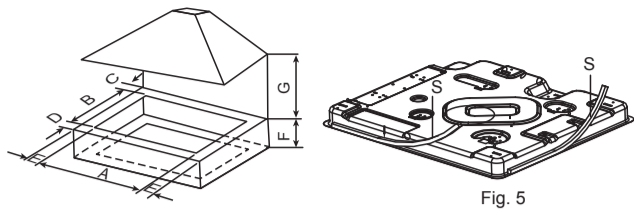
Fix the appliance in position (Fig. 4). The sides of the adjacent cabinets above may be lower than 750mm down to 334mm, provided they are heat and steam resistant.

These hobs are supplied with a special seal which prevents liquids from seeping underneath the appliance. Follow these instructions in order to correctly fit this seal:

Detach the seals from their backing ensuring that the transparent protection still adheres to the seal. Turn the hob over and correctly position seal \*S\* (Fig. 5) under the edge of the hob so that the outer part of the seal perfectly matches the outer edge of the hob. The ends of the strips must fit together without overlapping. Fix the seal to the hob evenly and securely, pressing it firmly in place.

Unit: mm

A	B	C	D	E	F	G
557	477	65	62	150min	90min	750min



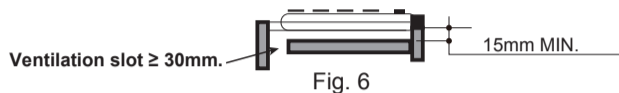
## INSTALLATION OPTIONS

In the case of built-in hotplates, where the manufacturer specifies that a horizontal separation shall be included below the base of the hotplate, the critical dimensions of this separation. In addition, the minimum distance declared shall not exceed 150mm;

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window or more effective ventilation, for example increasing the level of mechanical ventilation where present.

CAUTION: Accessible parts may be not when the grill is in use. Young children should be kept away. CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

When fitting a gas hob above a drawer or a standard housing unit, suitable precautions must be taken to prevent contact with the hotplate surface as it can become very hot during operation. The recommended method is to fix a wooden panel within the cabinet at a distance of 15mm below the underside of the hob (Fig. 6). This panel must have adequate ventilation to the rear.



Note: The panel underneath the hob must be easily removable to allow for any servicing requirements.

## INSERTING AND FIXING THE HOB

Before inserting the hob into the work surface, please follow the below instructions:

- 1) Remove the pan stands and burner caps before turning the hob upside down, taking care not to damage the ignition plugs and thermocouples.
- 2) Place the seal "a" around the bottom edge of the hob as shown in the illustration below.
- 3) Place the hob in the installation opening and push it down so that the hob is resting firmly on the worktop.

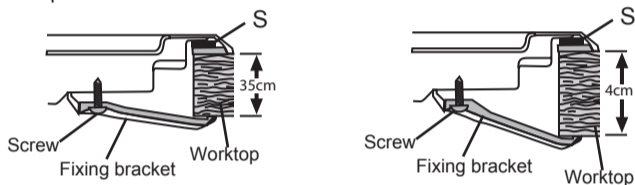


Fig. 7

- 4) Secure the hob in position using the fixing brackets supplied. Screw one end of the bracket into the pre-drilled holes in the underside of the hob. The other end of the bracket should be located underneath the worktop to secure the hob in position.

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## INJECTOR REPLACEMENT TABLE

	BURNERS	GAS	NORMAL	NORMAL	INJECTOR	NOMINAL HEAT
			PRESSURE	RATE		
	DESCRIPTION		mbar	kW	1/100 mm	MIN.
1	AUXILIARY	BUTANE	28-30	1	50	0.6
		PROPANE	37	1	50	0.6
		NATURAL	20	1	73	0.6
2	SEMI-RAPID	BUTANE	28-30	1.75	68	0.8
		PROPANE	37	1.75	68	0.8
		NATURAL	20	1.75	97	0.8
3	RAPID	BUTANE	28-30	3.0	85	1.2
		PROPANE	37	3.0	85	1.2
		NATURAL	20	3.0	118	1.2
4	TRIPLE FLAME	BUTANE	28-30	3.8	100	2.6
		PROPANE	37	3.8	100	2.6
		NATURAL	20	3.8	135	2.6

## 6. USER INSTRUCTIONS

1. To light the hob, push down the appropriate knob and turn anti-clockwise to the large flame symbol (Fig. 11).
2. Keep the knob depressed until the burner lights.
3. Turn the knob to the required setting.
4. In the event of the burner flames being accidentally extinguished, turn off the burner immediately and do not attempt to reignite for at least 1 minute.

NOTE: Matches can be used to light the burners in the event of a power failure.

Keep the control knob pressed in for 15 seconds ensuring the burner stays lit when released. If the burner fails to stay lit wait for 1 minute before relighting.

- Closed position
- \* ⬆ maximum position
- ⬆ minimum position

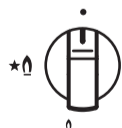


Fig. 11

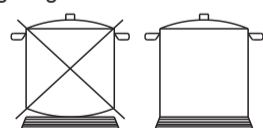


Fig. 12

### SELECT THE RIGHT BURNER

Use an appropriately sized pan with a flat bottom for each burner (see the table below and Fig. 12). When the contents of the pan start to boil, turn the knob down to reduced rate position. Always put a lid on the pan.

NOTE: Please do not use pots or pans that overlap the boundaries of the hob.

Burners	Triple Flame 3800W	Rapid 3000W	Semi-rapid 1750 W	Auxiliary 1000W
φ Pans (cm)	24-26	20-22	16-18	10-14

### Correct Disposal of This Product:

This marking indicates that this product should not be disposed of together with other household waste. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote sustainable re-use of material resources. To return your unwanted product, please use local return and collect systems or contact the retailer where the product was purchased. They should be able to take the appliance for environmentally-safe recycling.



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## GAS CONNECTION (QUALIFIED PERSONNEL ONLY)

The gas inlet fitting for these appliances is a 1/2" male threaded conic gas type, complying with ISO 7-1 standards. Please ensure that the connection is made using a rigid pipe.

When making the gas connection, it is important to place the gasket (A) in between the inlet pipe (C) and the elbow (B) to ensure a tight gas seal (Fig. 8).

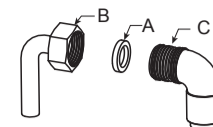


Fig. 8

## ELECTRICAL CONNECTION

The appliance must be connected to the mains supply by a qualified gas engineer using fixed wiring via a double pole switched fused spur outlet protected by a 3A fuse and with a contact separation of at least 3mm in all poles.

We recommend that the appliance is connected by a qualified electrician who is a member of the N.I.C.E.I.C. and will comply with I.E.T. and local regulations.

The wires in the mains lead are coloured in accordance with the following code: Green & Yellow = Earth, Blue = Neutral, Brown = Live.

CONNECTION DIAGRAM	Recommended type of connection lead
<p>Caution! Voltage of heating elements 220-240V</p> <p>Caution! In the event of any connection the safety wire must be connected to the PE terminal.</p>	
<p>For 220-240V earthed one-phase connection, the bridges connect L and N terminals, safety wire to PE</p>	

## NATURAL GAS TO LPG CONVERSION

This conversion must only be carried out by a competent person (i.e. a Gas Safe registered fitter).

Instructions to fit replacement injectors:

1. Disconnect the appliance from the gas and electrical supplies.
2. Remove burner components "B" and pan supports (Fig. 9).
3. Remove the injectors "A" (Fig. 9) with a socket spanner and replace with the corresponding injectors.

Setting up minimum flow rates:

1. Turn on the LPG supply, light the burners and turn the controls to the minimum position as indicated by the small flame symbol.
2. Remove the control knobs "M" (Fig. 10).
3. Insert a small screwdriver "D" (Fig. 10) into the hole at the top of the tap "C" and turn the adjustment screw left or right until the flame of the burner is conveniently regulated to the low position.
4. Make sure when turning quickly from maximum position to minimum position that the flame does not extinguish.
5. Replace the knobs "M".

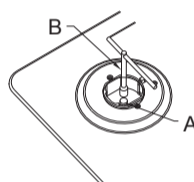


Fig. 9

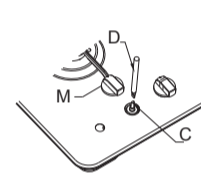
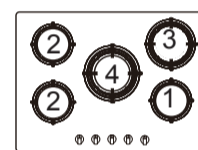
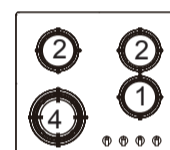


Fig. 10



## 7. TROUBLESHOOTING

Check the guide below if there is a problem with the hob. UNEVEN OR YELLOW FLAME RATHER THAN BLUE.

Switch off and check the following points:

1. Are the burners fitted correctly?
2. Are the holes in the burner clear?
3. Check that no dust has fallen into the flame turning it yellow.

BURNER FAILING TO IGNITE?

Check that the power is turned on or that the fuse has not blown. Make sure that the ignitor is not coated with food spillage.

SPARK BUT NO GAS?

Make sure the gas is turned on.

Check that the burner holes are not blocked.

SMELL GAS?

Check to see if any gas taps have been left on.

If they are off, switch the gas off at the mains and call a service agent.

**WARNING! DO NOT check with a naked flame, strike any matches or press ignitor.**

STILL NOT WORKING?

Call a service agent.

## 8. TECHNICAL INFORMATION

A) Measurement and calculation methods

- These gas hobs are CE approved according to the Gas Appliance Directives 2009/142/EC.
- The energy efficiency of these gas hobs was tested and measured according to EN 30-2-1-1998+A1-2003+A2-2005.
- The semi-rapid burner and rapid burner were tested separately; the auxiliary burner was not required for the test because its nominal heat input is less than 1.16kW.
- The energy efficiency of the gas burners and the hob were calculated according to the COMMISSION REGULATION (EU) No. 66/2014.

B) Rational Use of Energy and the Appliance

- The gas hobs are designed for domestic use only; commercial use will invalidate the warranty.
- The gas hobs are designed for use with gas (either Natural or LPG). The combustion process produces carbon monoxide and carbon dioxide gases.
- To ensure energy saving, please install the gas hob according to the instructions provided in Section 5. Please ensure that you use the correct pan for each burner.
- To ensure safe use, please read this instruction booklet carefully before using the appliance and strictly follow the operation and maintenance guidelines. Do not attempt to modify the appliance under any circumstances.
- Please contact the after sales service for repair and/or exchange of components (such as gas valves, control knobs) if necessary.
- The packaging of this product is recyclable.

## ENERGY EFFICIENCY INFORMATION

Model	EE <sub>gas burner</sub>				EE <sub>gas hob</sub>
	Small (Auxiliary)	Medium (Semi-rapid)	Big (Rapid)	Triple	
PRGH214	N/A	56%	54%	56.5%	55.5%
PRGH212	N/A	56%	N/A	56.5%	56%

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**ATTENTION!**  
This appliance must be installed in compliance with the current regulations and only installed in rooms equipped with adequate ventilation.  
  
Consult the instruction manual before proceeding with installation or use of the appliance.

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