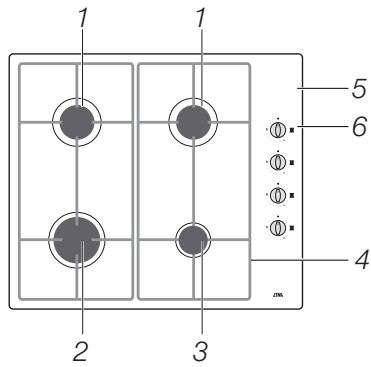
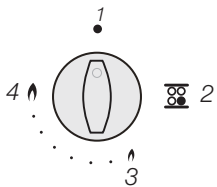


**Description**



- 1. standard burner
- 2. rapid burner
- 3. simmer burner
- 4. pan support
- 5. drip tray
- 6. control knob

**Operation**



**Ignition and adjustment**

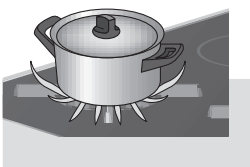
- 1. 0 position
- 2. zone indicator
- 3. Low setting
- 4. High setting

Each burner is fully adjustable between high and low settings.

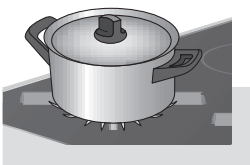
**Burners with electric ignition:**

- Press the control knob and turn it anticlockwise.  
*The burner will ignite.*
- Keep the control knob fully depressed between high and low settings for at least 3 seconds.  
*The thermocouple safety pilot has been activated. The burner will go out if the control knob is released too quickly. If the burner goes out, the gas supply is automatically cut off.*

**Use**



error



good

**Pans**

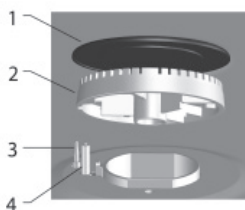
- Always ensure that the flames remain under the pan. A lot of energy is lost when flames burn around the outside of the pan. The handles will also become too hot.
- Do not use pans with a base diameter smaller than 12 cm.  
Smaller pans are not stable.

**The recommended pan base diameters are:**

- rapid burner: at least 24 cm.
- standard burner: at least 20 cm.
- simmer burner: at least 12 cm.

**Pan support**

- Set the pan supports down vertically, without sliding them over the drip tray.  
*Moving the pan supports across the drip tray may cause scratches.*



**Burners**

Put the parts of the burner in the correct order so they fit together properly.

- 1. Burner cover
- 2. Burner base
- 3. Thermocouple
- 4. Spark plug

**Maintenance**

Regular cleaning immediately after use prevents food spills from being able to become ingrained and cause stubborn stains that are difficult to remove. Use a mild cleaning detergent for regular maintenance.

Clean the control knobs, burners and pan supports first and then the drip tray. This prevents the drip tray from becoming dirty again during cleaning.



**Please note!** Burner parts should not be cleaned in the dishwasher. Dishwasher detergents can corrode burner parts!

**Persistent stains on enamel pan supports and burner caps**

Persistent stains can best be removed with a fluid detergent or a plastic scouring sponge. Never use scouring powder, scouring pads, sharp objects or aggressive cleaning products.

**Persistent stains on the stainless steel drip tray**

Persistent stains on stainless steel can best be removed with special stainless steel detergent. Wipe in the direction of the grain to prevent damage to the protective layer. The stainless steel drip tray can discolour slightly over time.

**Fault list**

If your gas hob does not work properly it does not always mean that it is defect. Make sure to check the points mentioned below in the table first, or visit our website '[www.etnaservice.nl](http://www.etnaservice.nl)'.

SYMPTOM	POSSIBLE CAUSE	SOLUTION
<b>You smell gas in the vicinity of the appliance.</b>	The appliance's gas connection is leaking.	Turn off the main gas supply valve. Contact your installer.
<b>A burner does not ignite.</b>	Plug not in socket. Fuse defective/fuse switched off in fuse cupboard.  Spark plug (4) dirty/damp.  Burner parts not placed correctly.  Burner parts dirty/damp.  The main gas supply valve or the gas tap on the appliance is closed.  Fault in gas mains.  Gas bottle or tank is empty.  Wrong type of gas used.	Put the plug into the socket. Replace the fuse or switch on the fuse again in the fuse box.  Clean/dry the spark plug.  Put the parts of the burner in the correct order so they fit together properly.  Clean/dry the burner parts. Make sure that the outflow holes are open.  Open the main gas supply valve. Open the gas tap of the appliance.  Consult you gas supplier.  Connect a new gas bottle or have the tank refilled.  Check whether the gas used is suitable for the appliance. Contact your installer if it is not.
<b>The burner does not burn evenly.</b>	Burner parts not placed correctly.  Burner parts dirty/damp.  Wrong type of gas used.	Put the parts of the burner in the correct order so they fit together properly.  Clean/dry the burner parts. Make sure that the outflow holes are open.  Check whether the gas used is suitable for the appliance. Contact your installer if it is not.
<b>Burner extinguishes after igniting.</b>	The control knob has not been pressed long (at least 3 seconds) and/or deep enough.  Thermocouple (3) is dirty.	Keep the control knob fully pressed and long enough between high and low settings. Igniting the burner can take longer the first time because of the gas supply.  Clean/dry the thermocouple



**See the full manual for additional user information about use, maintenance and breakdowns.**