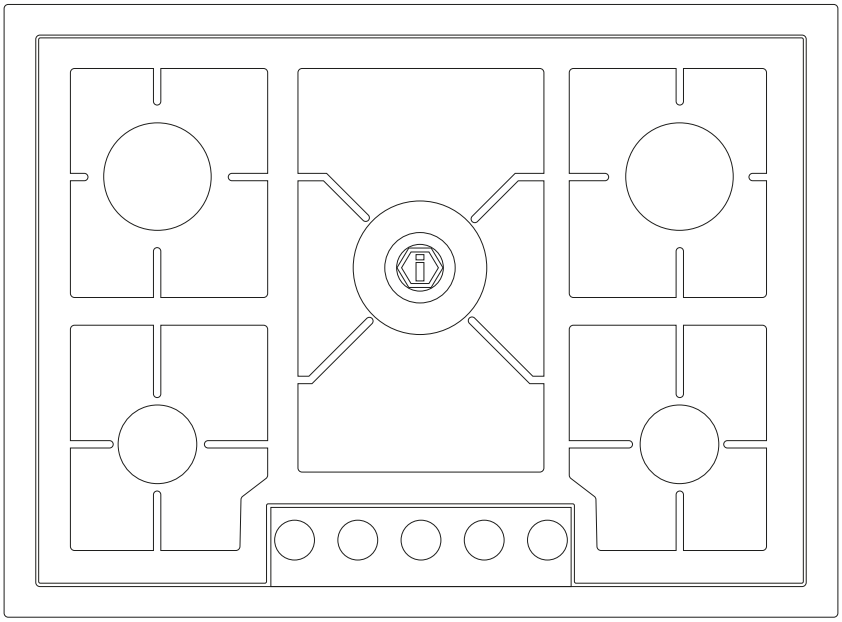
GAS HOBS

HCP..75.. - HCP..95.. - HCP..125..

HCB60.. - HCB70.. - HCB90..

HCP965.. - HCP1265.. - HCP90.. - HCP120..



EN | User manual

ILVE

IMPORTANT SAFETY INSTRUCTIONS

Appliance features

The rating plate, in addition to being shown on the cover, is also affixed to the hob casing. These warnings refer to different types of appliances. Make sure to correctly identify the type of appliance in your possession (see the rating plate).

These warnings apply to the countries listed on the rating plate.

1. Before using the appliance, carefully read the instruction manual, which contains important safety information regarding installation, use, and maintenance. Keep the instruction manual in a safe place for future reference and to identify the serial number.
2. The electrical safety of this appliance is guaranteed only if it is correctly earthed in accordance with applicable regulations. It is essential to verify compliance with these standards; in case of doubt, contact a qualified technician to thoroughly check the electrical system. The manufacturer accepts no liability for damage caused by a faulty grounding system.
3. Before connecting the appliance, ensure that the technical characteristics listed on the rating plate match those of your electrical system and gas supply network. Installation and adjustment must be carried out by qualified personnel.
4. Ensure that air can circulate freely around the appliance. This appliance is not connected to a combustion exhaust system; therefore, special attention must be paid to ventilation in accordance with applicable installation standards.
5. Using a gas cooking appliance generates heat and humidity in the room where it is installed. Good kitchen ventilation must be ensured: keep natural air vents open or install a mechanical ventilation device (such as an extractor hood). Intensive and prolonged use of the appliance may require additional ventilation: by opening a window or increasing the power of any mechanical ventilation.
6. The power cable is supplied without a plug. For connection, refer to the “electrical connection” section. It is recommended not to use adapters, multi-sockets, or extension cords.
7. If the appliance is not used for a long time, disconnect the power supply, turn off the main switch, and shut off the gas supply.
8. If the power cable is damaged, it must be replaced exclusively by an authorized service center.
9. The appliance must be used only for its intended purpose (cooking). Any other use (e.g., heating a room) is improper and therefore dangerous. The manufacturer declines all liability for damage caused by improper use.
10. This appliance is not intended to be operated by means of an external timer or a separate remote control system.
11. Using any electrical appliance involves observing some basic rules, namely:
- Never touch the appliance with wet or damp hands or feet;
- Never use the appliance while barefoot;
- Avoid using extension cords and, if necessary, take all possible precautions;
- Do not pull the power cord to unplug it;
- Do not expose the appliance to atmospheric agents (rain, sun, etc.);
12. Warning: accessible parts may become very hot during use. Keep children under the age of 8 away from the appliance unless continuously supervised. This appliance may be used by children aged 8 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they are supervised or instructed in the safe use of the appliance and understand the associated hazards. Children must not play with the appliance. Cleaning and maintenance must not be carried out by children without supervision.
13. WARNING: some accessible parts of the front panel, grill or griddle may become very hot during operation: keep children away.
14. Before cleaning or performing maintenance, disconnect the appliance by unplugging it or switching off the power supply at the circuit breaker.
15. In case of faults or malfunction, turn off the appliance, close the gas tap, and do not attempt any repair. Repairs must be carried out only by an authorized service center. Always request original spare parts. Failure to follow these instructions may compromise the safety of the appliance.
16. Do not place unstable or deformed pots and pans on the burners or electric plates, as they may tip over accidentally.
17. Make sure that when the appliance is not in use, the knobs are set precisely to the “●”/“o” position.
18. Do not leave the cooking zone switched on without a pot or pan: it can quickly reach its maximum temperature and damage the appliance or surrounding furniture.
19. Some parts of the appliance, particularly the electric plates, remain hot for a long time after use. Be careful not to touch them.
20. Do not store or use flammable liquids or substances sensitive to temperature changes (detergents, sprays, alcohol, gasoline, etc.) near or under the appliance when in use.

IMPORTANT SAFETY INSTRUCTIONS

21. If using small electrical appliances near the hob, make sure the power cord does not come into contact with hot surfaces.
22. Gas appliances must be installed in well-ventilated areas to function correctly. Ensure that installation complies with the guidelines in the “Installation” chapter.
23. The materials used to manufacture this appliance are environmentally friendly and recyclable. Packaging materials must be kept out of children’s reach and disposed of via appropriate recycling channels. For appliance disposal, contact your retailer and/or local authority; before disposal, ensure the appliance is rendered unusable.



24. If the gas knobs are hard to turn or feel unstable, do not force them. Shut off the gas and contact an authorized service center.
25. Do not modify or tamper with the appliance.
26. Warning: leaving the appliance unattended with objects, grease, or oil may be dangerous and cause a fire.
27. The appliance must be used by responsible individuals. Warning: using inappropriate or non-compliant protections can cause fire and/or damage.
28. Warning: cooking with grease or oil can be dangerous and may cause fire.
29. Warning: Fire hazard: do not store objects on cooking surfaces.
30. Warning: In case of fire, never attempt to extinguish flames with water. Instead, switch off the appliance and smother the flames using a lid or fire blanket.
31. Warning: Metal objects such as knives, forks, spoons, and lids should not be placed on the appliance as they may heat up.
32. Warning: Do not use gas burners if the flame is unstable.
33. Ensure that flame-spreader crowns are properly seated in their housings with their respective caps.
34. Do not leave the appliance unattended during cooking processes that release fats or oils.
35. Do not touch heating elements while the appliance is in operation. Allow them to cool before cleaning.
36. Do not prepare food in plastic or aluminum containers on hot cooking zones. Do not place plastic or aluminum foil objects on the surface.
37. Do not cover the burners or hob with aluminum foil.
38. Do not use the appliance surface as a worktop; sharp objects may scratch it.
39. Pots or griddles must be placed within the perimeter of the hob.
40. Warning: do not use pans, pots, griddles, or grilling stones larger than the maximum sizes specified for each burner; they must not cover multiple burners at once. Heat accumulation may damage the appliance.
41. In case of overflow or spillage, remove excess liquid from the hob.
42. Do not place empty pots or pans on cooking zones. Do not operate cooking zones without cookware.

INSTRUCTIONS FOR USE

Use of the gas hob

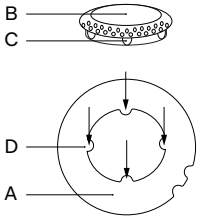
WARNING

Keep children and disabled persons away during operation. Do not use the appliance as a source of heating.

To ensure the appliance remains efficient and safe, maintenance must be carried out by qualified technicians or authorized service personnel.

Select cookware with lids appropriate to the quantity of food being prepared.

Correct use of burners



Correctly position the flame spreader “B”. To do so, align the four notches “C” on the flame spreader with the recess “D” on the aluminum cup “A”.

Burner ignition

The indicator above each knob helps identify the corresponding burner. Press the knob and turn it counterclockwise, preferably to the ignition position. At this point, the spark will ignite the burner. Keep the knob pressed for approximately 5 seconds to ensure the flame stays lit after releasing it (if ignition fails, repeat the operation).

Knob

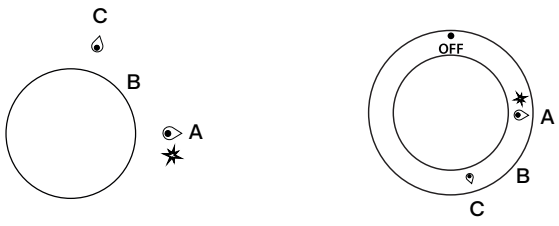
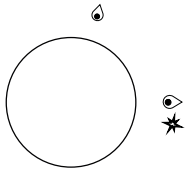
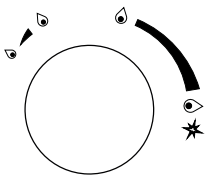
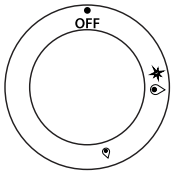
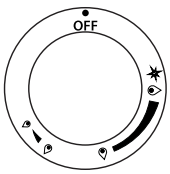
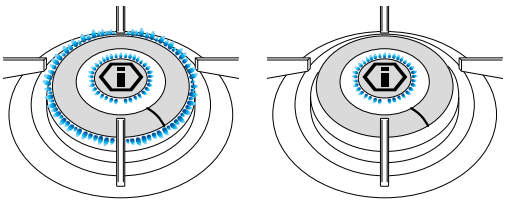


PLATE	KNOB POSITION (**A** max - **B** med - **C** min)	TIME MIN.
Egg	B	2
Eggplant sliced (thickness 0.5 cm)	B	5 - 9
Potatoes sliced	B	5 -7
Zucchini sliced	B	5 - 9
Fish (sea bream, approx. 200 g)	B	15
Hamburger	B	9
Beef steak	B	2-3
Florentine steak (thickness 2 cm)	A	5

Symbols	Function	Knob	Knob DUAL (only for certain models)
Professional - Panoramagic			
	Index		
O	Off		
	Maximum		
	Minimum		
Nostalgie			
	Index		
OFF	Off		
	Maximum		
	Minimum		

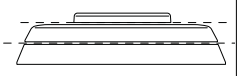
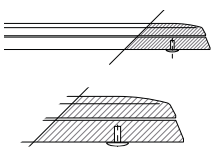
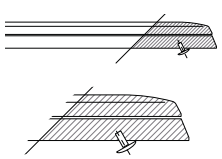
DUAL Burner (Only for certain models)

Identify the knob using the index near the knobs themselves. Press and rotate the knob to the (maximum) symbol for 5 seconds. Once the burner is lit, continue rotating the knob counterclockwise until you reach the first stop, which corresponds to the medium setting. By applying slight force, you can surpass the first stop, causing the outer flame ring to turn off, leaving only the small central burner, called the AUXILIARY burner, lit. To adjust the auxiliary burner to its minimum, rotate the knob counterclockwise until it reaches the end of its travel. At this point, to reignite the entire burner, rotate the knob clockwise to the desired setting.



Burner placement

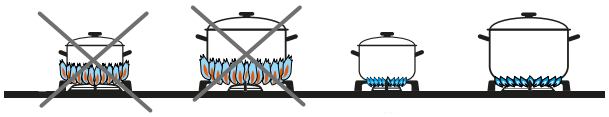
⚠ Always check that the burners are correctly positioned, ensuring a uniform and quiet flame.

Burner	Right	Wrong
Semi-Rapid (Medium) Rapid (Large)		
Dual ring		
Fish burner Check that the screws under the burner are always properly tightened.		

INSTRUCTIONS FOR USE

Use of the gas hob

Cookware to use according to burner size

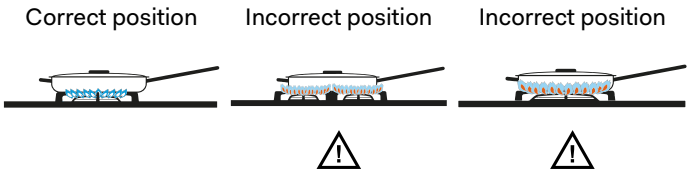


Burners	ID	Pan base diameter Ø (cm)
Medium	SR	10 ÷ 20
Large	R	20 ÷ 24
Fish burner	P	Oval pans (380 x 185)
Ring	DCC	22 ÷ 28
Dual ring	DUAL	24 ÷ 30

Use of the griddle

If you wish to use a griddle, please keep the following precautions in mind:

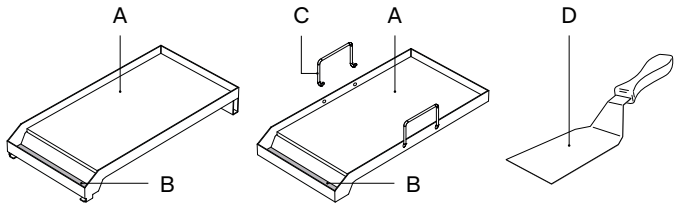
- The griddle can be preheated at the maximum burner power for no more than 10 minutes.
- It is recommended to set the cooking power to a lower setting for food preparation.
- Ensure that the flames from the burner do not extend beyond the edge of the griddle.
- Maintain a minimum distance of 150 mm from the side wall to the edge of the griddle.
- Do not place the griddle on multiple burners simultaneously.



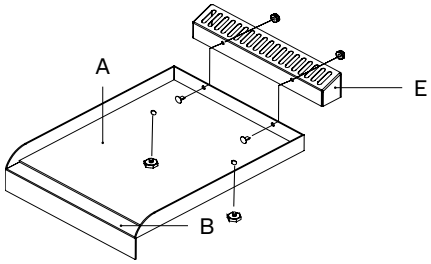
Use of the gas fry-top

A = Cooking zone
B = Cooking fat collector
C = Fry-top handles
D = Spatula
E = Combustion exhaust flue

HCP95F - HCPM95F - HCP95FF - HCPM95FF - HCP965F - HCP90F - HCB90FC - HCP1265F - HCP120F - HCP125F - HCPM125F - HCP125FF - HCPM125FF



HCB90



The fry-top consists of a stainless steel plate, suitable for contact with foodi [🍽] providing uniform temperature across the cooking surface with minimal heat loss. To use the appliance, ignite the flame underneath the plate by turning the corresponding knobs (see “Ignition of Burners”) and ensure the flame is present. Set the knob to the maximum position for about 10 minutes and wait for the plate to heat up. After this period, the plate is ready to begin cooking. By adjusting the flame, you will have no limits to your culinary creativity. The lowest knob setting allows for slow or dietetic cooking, while faster cooking is ideal for meats, fish, and vegetables. The fry-top plate is also suitable for oriental dishes when used with an optional lid, which is necessary for this type of cooking. In some models, a spatula (D) is provided, which will help you both with cooking and cleaning the plate.

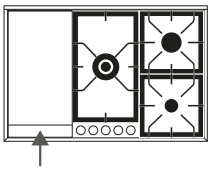
INSTRUCTIONS FOR USE

Use of the gas hob

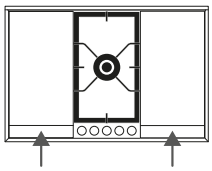
Cleaning and maintenance

It is recommended to perform a thorough cleaning at the end of each cooking session. With the plate still warm and the flame set to low, remove the cooking residues using the included spatula (D). Pour a small amount of water onto the plate and continue cleaning with the spatula. Once the water has completely evaporated, repeat the process several times until the desired result is achieved. It is extremely important to carry out the cleaning with the plate still hot.

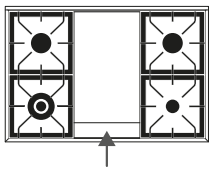
Correct positioning of the fry-top



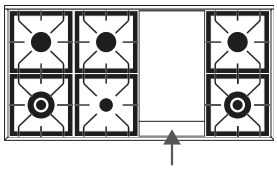
HCP95F - HCPM95F



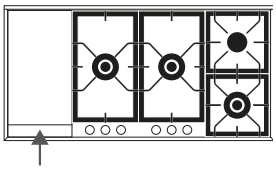
HCP95FF - HCPM95FF



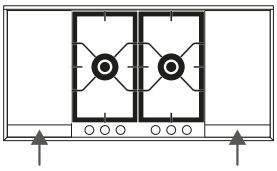
HCP965F - HCP90F - HCB90FC



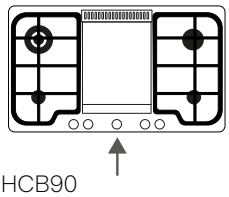
HCP1265F - HCP120F



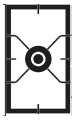
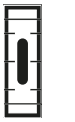
HCP125F - HCPM125F



HCP125FF - HCPM125FF



HCB90

Correct position	Incorrect position	Incorrect position
		
		
		
		
		

Correct grid position

⚠ Always check that the grids are positioned correctly.

CLEANING AND MAINTENANCE

Cleaning the appliance

Component	Cleaning method	Warnings
Stainless steel surface	Clean the components with lukewarm water and a non-corrosive liquid detergent, then dry them with a soft or microfiber cloth.	Shine can be maintained through regular cleaning with specific products commonly available on the market. Never use abrasive powders.
Enamelled surface	To preserve the characteristics of enamelled parts, clean them frequently with soapy water.	Avoid leaving acidic or alkaline substances (vinegar, lemon juice, salt, tomato juice, etc.) on enamelled parts, and do not clean them while they are still hot.
Hob grates	Remove the grates and wash them in lukewarm water with a non-abrasive detergent. Carefully remove any encrustations. Dry thoroughly before repositioning them on the hob.	Acidic substances such as lemon juice or acidic detergents can irreversibly damage the enamel of the grates. Carefully dry the grates with a cloth immediately after washing. Dishwasher cleaning is not recommended.
Ignition plugs and thermocouples	Clean the ignition plugs and thermocouples with a damp cloth. Any dry residues should be removed using a wooden toothpick or a needle.	The ignition plugs and thermocouples must always be kept clean and checked periodically.
Burner crowns, flame spreaders and caps	The burner crowns and caps are removable to facilitate cleaning. Wash them in hot water with a non-abrasive detergent.	Carefully remove any encrustations and ensure all components are completely dry. In case of malfunction, make sure the holes of the outer burner crown are perfectly clean.

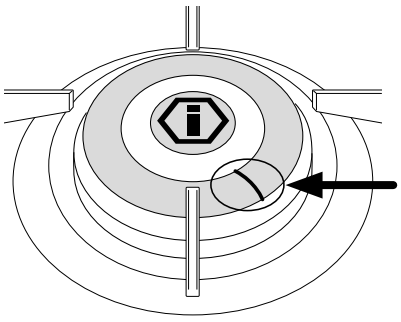
The use of a dishwasher to clean grates, flame spreaders, and burner caps is not recommended.

Total black burners

WARNING! The burners are coated with a nanotechnology treatment. To preserve the quality of the coating, specific cleaning and washing methods are recommended.

- Allow the product to cool to room temperature before cleaning. It is advised not to immerse it in cold water when still hot.
- Clean with warm water and a minimal amount of neutral detergent. Wipe with a cloth, preferably made of natural cellulose, or a non-abrasive sponge.
- Do not use powders, steel wool, abrasive cloths, or sponges.
- Do not allow food to burn on the burner. In such cases, stains or discoloration may appear on the surface. These marks do not affect the functionality of the product, and in some cases, they can be removed using the following procedure: immerse the product in warm water with detergent, gently scrub with a cloth, preferably made of natural cellulose, and avoid using abrasive cloths or sponges. For more stubborn stains, it is advisable to heat white vinegar and scrub as described above.
- Avoid leaving burners in contact with food for long periods, especially if acidic, such as tomato sauce.
- Avoid contact with metal objects. If necessary, use wooden or plastic items.
- Avoid dishwasher washing, as part of the product is not coated and would be irreparably damaged.
- In case of malfunction, ensure that the holes of the outer crown are always perfectly clean.
- For the correct operation of the DUAL burner, keep the ignition channel clean as highlighted in the image below.

Before carrying out any cleaning operations, disconnect the appliance from the power supply and close the main gas valve to the appliance. Clean the hob only after it has completely cooled down.



TROUBLESHOOTING

Generic problems

Attention

- During the warranty period, repairs can only be carried out by an authorized Service Center or by using the appropriate switch.
- Before performing any repairs, disconnect the appliance from the electrical network, meaning unplug the power cord or use the appropriate switch.
- Unauthorized interventions and repairs can cause electric shock or short circuits, so do not attempt them. Leave such work to authorized technicians.
- In the case of minor issues, you may try to resolve the problem by following the instructions provided.
- Service assistance during the warranty period is not free if the appliance malfunction is due to incorrect usage.
- Faults or complaints caused by improper use or installation will not be repaired under warranty. Warranty costs will be borne by the user.

Small issues solvable without the help of a specialized technician

PROBLEM	POSSIBLE CAUSE	RESOLUTION
The flame is not uniform.	Improper gas adjustment.	The gas adjustment must be checked by an expert.
The flame suddenly changes.	Burner parts are not positioned correctly.	Correctly position the burner parts.
To ignite the burners, the ignition knob must be held down for a longer time.	Burner parts are not positioned correctly.	Correctly position the burner parts.
After ignition, the flame goes out.	The knob was not pressed long enough or was pressed too gently.	Hold the knob for a longer period before releasing it, press firmly.
The grate in the burner area has changed color.	A natural phenomenon due to high temperature.	Clean the grill with metal cleaner.
Electrical operation, in general, appears disturbed.	Igniter or terminal block damaged.	Check the igniter and/or terminal block and replace it if damaged.
The electric ignition no longer works.	Food or detergent residue between the ignition electrode and the burner.	Carefully clean between the ignition electrode and the burner.
The burner caps are dirty.	Normal dirt.	Clean the burner caps with metal cleaner.

If the problem persists despite following the provided instructions, it is recommended to contact the technical assistance service.

INSTALLATION
Installation and built-in instructions

Instructions for installation

This equipment complies with the applicable current CE directives. This equipment conforms to the following directives/ regulations:

DIRECTIVE 2002/96/CE

LOW VOLTAGE DIRECTIVE 2014/35/EU

EU REGULATION GAR 2016/426

ELECTROMAGNETIC COMPATIBILITY DIRECTIVE 2014/30/EU

REGULATION NO. 1935/2004 (food contact)

Installation must only be carried out by qualified personnel in compliance with regulations in permanently ventilated premises, in accordance with the installation standards: UNI 7129-1, UNI 7129-2, UNI 7129-3, UNI 7129-4, UNI 7131.

Room ventilation

This appliance is of the "A" type and therefore should not be connected to a combustion product discharge system. It must be installed under a hood or another smoke extraction system in compliance with current regulations. Knowledge and consultation of the regulations are essential for a qualified installer. As a guideline, it is important to note that the air required for burner combustion is 2 m^3/h for each kW of installed nominal power (see rating plate). If the appliance is used intensively and for prolonged periods, additional ventilation may be required. In such cases, open a window or increase the mechanical extraction power of the hood.

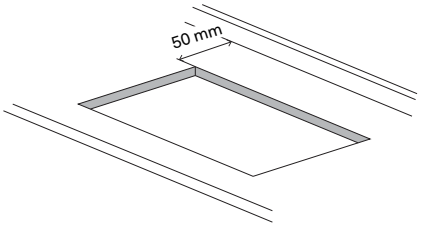
Installation requirements

Hobs can be installed according to the following configurations:

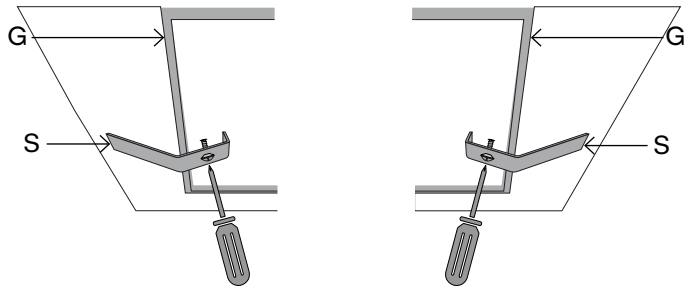
- Class 1 – Freestanding: free-standing installation, not fixed to any furniture;
- Class 2/1 – Between cabinets: installation between furniture units, without being built into the countertop;
- Class 3 – Built-in: installation recessed into furniture with structural fixing to the worktop.

All built-in models are designed for installation on furniture made of any material, with a thickness between 3 and 4 cm. The minimum required top thickness is 3 cm, and the supporting cabinet must withstand temperatures up to 120 °C.

To ensure proper heat dissipation and avoid overheating of adjacent surfaces, the built-in cut-out must be positioned at a minimum distance of 45–50 mm from side and rear walls.



To prevent liquid infiltration between the worktop and the appliance, it is mandatory to apply the sealing gasket (G), which is supplied with the product. The hob must be secured to the cabinet using the mounting brackets (S), also included with the appliance.

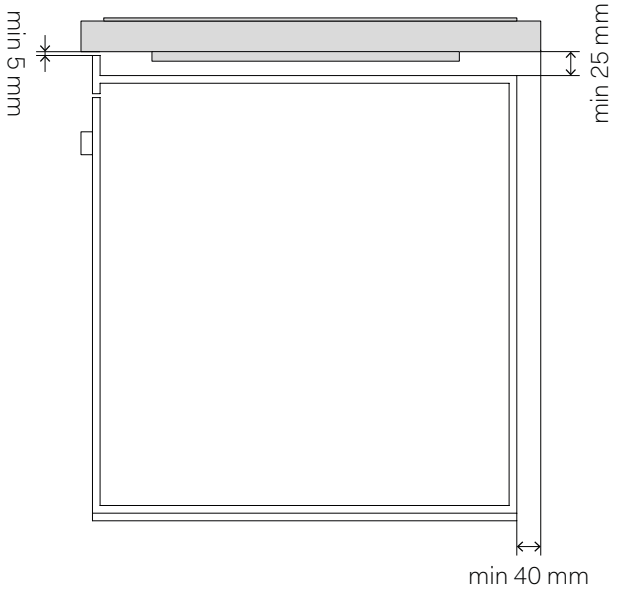


Minimum safety distances from surrounding furniture:

- Between hob and overhead hood: 650 mm
- Between hob and overhead cabinet: 700 mm
- Between hob and rear wall: 50 mm
- Between hob and adjacent side walls: 50 mm
- Between hob and base of the cabinet below: 20 mm

If the hob is installed above an oven, ensure that the power cable does not come into contact with surfaces exceeding 50 °C above room temperature.

When the built-in hob is installed over a base cabinet with a front door, it must be fitted according to the following diagram:

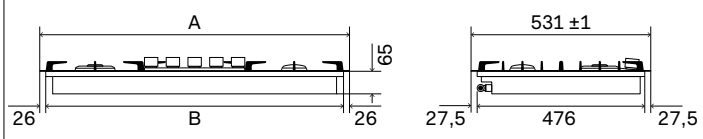


For freestanding hobs, the supporting surface must match the size of the appliance's base and must be sturdy enough to support a minimum load of 100 kg.

INSTALLATION

Built-in hole size

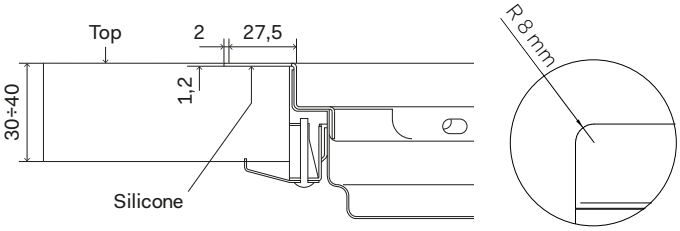
HCPT - HCPMT



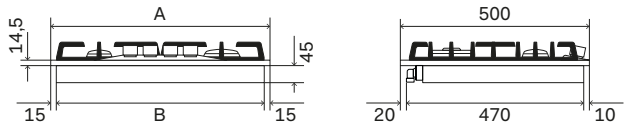
MODEL	A	B	BUILT-IN HOLE
HCPT75D	721 ±1	666	672×490 mm
HCPMT95D HCPMT95FD HCPT95D HCPT95FD	898 ±1	846	860×490 mm
HCPMT125DD HCPMT125FDD HCPT125DD HCPT125FDD	1180 ±1	1128	1140×490 mm

FLUSH MOUNTING – TOP EDGE

WARNING: the mounting hole must have a radius of 8 mm.

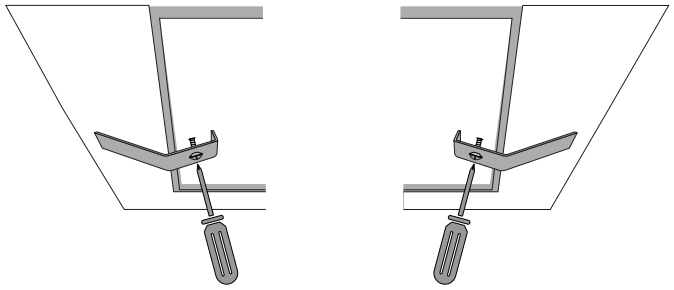


HCB

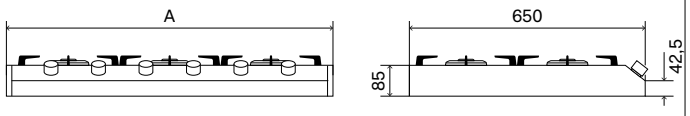


MODEL	A	B	RECESSED HOLE
HCB60CN	580 ±1	550	555×475 mm
HCB70CN	700 ±1	545	555×475 mm
HCB70SDN	700 ±1	590	600×475 mm
HCB906CN HCB90CCN HCB90FCN HCB90SDN	860 ±1	750	835×475 mm

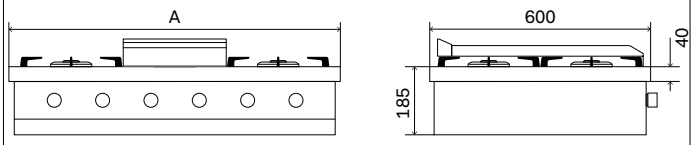
TOP-MOUNT INSTALLATION (HCPT - HCPMT - HCB)



HCP

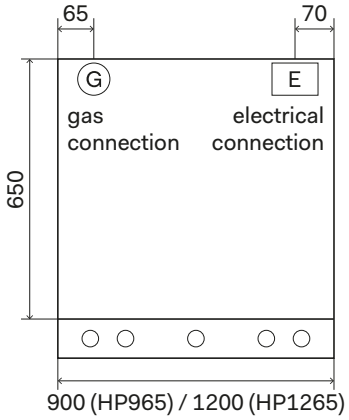


MODEL	A	FORO PER APPOGGIO
HCP9656D HCP965FD	900 ±1	G -E
HCP12658D HCP1265FD	1200 ±1	G -E



MODEL	A	SUPPORT HOLE
HCP906D HCP90FD	900 ±1	G -E
HCP1208D HCP120FD	1200 ±1	G -E

FREESTANDING COOKTOPS (HCP965 - HCP1265))



INSTALLATION
Electrical and gas connection

Electrical connection

The appliances are designed to be connected to the voltage specified on the rating plate.

Before connecting the appliance to the power supply, make sure that:

- **The characteristics of the circuit breaker or socket can support the load of the appliance (see rating plate data);**
- **The power supply system is equipped with an effective earthing connection.**

The appliance is supplied with a cable without a plug: the connection must be made considering that the yellow-green wire is the earth conductor ⏚ and must never be interrupted. The power outlet must be visible and accessible to allow the appliance to be easily disconnected.

For direct connection to the mains, the following conditions must be met:

- The limiter valve and household installation must support the load of the appliance (see rating plate);
- The power supply system must be equipped with an effective earthing connection;
- The socket or omnipolar switch, with a minimum contact opening of 3 mm, must be easily accessible once the appliance is installed;
- A disconnection switch from the fixed supply must be incorporated in accordance with installation regulations.

The yellow-green earth wire must never be interrupted, not even by the switch. The power cable must be positioned so that it does not come into contact with surfaces exceeding the ambient temperature by more than 50 °C. If the power cable needs to be replaced, contact the authorized service center.

Gas connection and conversion

(UNI CIG 7129/7131)

The appliance must be connected to the gas supply using rigid or flexible metal pipes (maximum length: 2 meters) suitable for gas appliances. Connection pipes and their maximum lengths must comply with current standards (UNI CIG 9891), be replaced before their expiration date (if indicated on the pipe), and be connected to the appliance using fittings as follows:

A) Directly to the ISO R228 connection (seal with ISO R228 gasket), if compatible with the pipework – see Figure A

B.1) For direct connections (right-left-down), the use of the provided accessory is required – see Figure B

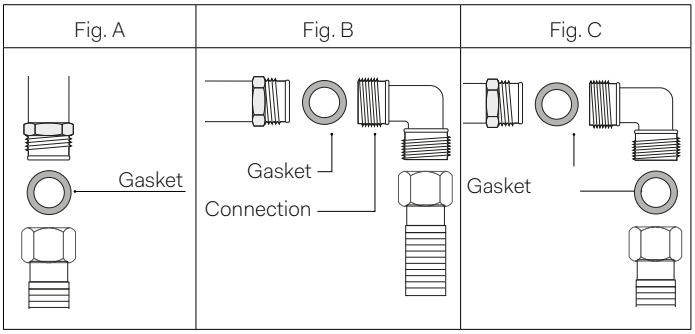
B.2) Use the ISO R228 gasket to seal between the pipe and the manifold – see B

B.3) Conical fittings with a gasket on the thread must be used to ensure tightness on threaded connections (ISO R7) – see Figure C

B.4) To improve sealing, a gas-approved sealant may be used.

When the gas supply comes from a gas cylinder, the appliance must be connected using a pressure regulator compliant with UNI-CIG 7432 and continuous stainless steel flexible wall pipes conforming to UNI-CIG 9891, with a maximum extension of 2 meters and sealing gaskets according to UNI 9264.

⚠ Any adjustment, maintenance, or similar operation must be carried out by an authorized technician only after disconnecting the appliance from the electrical power supply and shutting off the gas supply.



Precautions for using the product with lpg

The gas taps installed on your appliance must operate with high-quality, controlled liquefied gas supplied at the correct nominal pressure. This pressure must be ensured by a certified pressure regulator. The use of gas from non-certified refills and/or improper use of the LPG cylinder and related pressure regulator may void the product warranty.

In particular, all situations that could contaminate the gas with residues or impurities must be avoided, as these may enter the gas circuit and cause irreparable damage to control components such as taps and thermostats. Therefore, it is strongly recommended to:

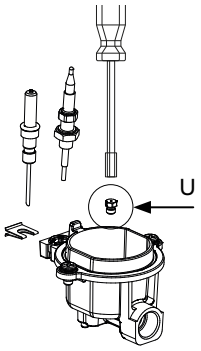
- Use only LPG cylinders supplied by official and authorized dealers approved by the respective manufacturers.
- Use the cylinders until they are empty, but never position them tilted or upside down.
- Regularly clean the filter located at the inlet of the pressure regulator.

WARNING! After completing the gas connection, check for leaks using appropriate foaming agents (DO NOT USE A FLAME).

IMPORTANT! Periodically check the condition of the gas connection hose and replace it immediately if any damage or wear is detected.

INSTALLATION
Electrical and gas connection

Adjustment and/or adaptation to different types of gas

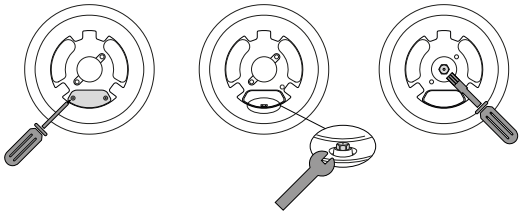


SR - R - P

1. Remove the grid and burners from the hob.
2. SR – R – P Burners: Unscrew the "U" injectors using a 7 mm wrench and replace them with those intended for the new gas, according to the table below.

DCC/DUAL

3. DCC/DUAL Burners: Unscrew the two screws and remove the cover.
4. Unscrew the "U" injectors using a 7 mm wrench and replace them with those intended for the new gas according to the following tables.



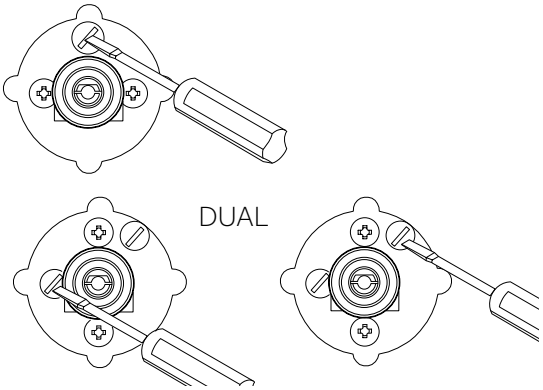
Minimum Adjustment

Control adjustment

When installing the appliance, it is necessary to check that the minimum setting of the burners on the hob and in the oven is correctly adjusted. If the type of gas is changed, the minimum adjustment is essential. The adjustment is carried out as follows.

Hob burners

1. Turn on one burner at a time and set the flame to maximum.
2. Remove the corresponding gas valve knob and insert a screwdriver either into the valve's final part or into the screw.



3. Set the valve to the minimum position.
4. Unscrew by turning left to increase the flame, or screw in to the right to decrease it.
5. If using liquefied gas (Butane - Propane), the adjustment screw should be fully screwed in.

INSTALLATION
Tables HCB

	SR	R	P	DCC	DUAL
Qmax kW	1,80	3,00	3,10 / 2,9[5]	4,20[4] / 4,30 / 3,40[3][5]	4,50 / 3,80[3][5]
Qmax g/h	131	218	225	305[4] / 313	327
Qmin kW	0,40 / 0,51[1] / 0,45[2]	0,60 / 0,76[1] / 0,66[2]	1,20 / 1,57[1] / 1,35[2]	1,70 / 2,20[1] / 1,90[2]	0,30
Qmin g/h	29 / 37[1] / 33[2]	44 / 55[1] / 48[2]	87 / 114[1] / 98[2]	124 / 160[1] / 138[2]	22
G30/G31 28..30/37 mbar	0,68 / 0222	0,85 / 0222	0,86 / 0222	1,05 / 0222	0,44 / 0222	0,97 / 0222
G30/G31 50 mbar	0,58 / 0264	0,75 / 0265	0,75 / 0222	0,83 / 0315	0,43 / 0102	0,75 / 0315
G30 37 mbar	0,62 / 0222	0,80 / 0222	0,82 / 0222	1,00 / 0222	0,41 / 0222	0,95 / 0222
G20 20 mbar	0,97 / 0211	1,30 / 0103	1,30 / 0222	1,50 / 1048	0,70 / 0101	1,42 / 1048
G20 25 mbar	0,91 / 0211	1,10 / 0210	1,23 / 0222	1,50 / 0103	0,65 / 0101	1,40 / 0103
G25 20 mbar	1,00 / 0210	1,34 / 0332	1,42 / 0222	1,64 / 0332	0,72 / 0306	1,50 / 0332
G25 25 mbar	0,98 / 0210	1,26 / 0332	1,28 / 0332	1,48 / 0332	0,75 / 0306	1,40 / 0332
G25.3 25 mbar	0,94 / 0210	1,26 / 0332	1,26 / 0332	1,48 / 0332	0,75 / 0306	1,40 / 0332
G2.350 13 mbar	1,26 / 0210	1,64 / 0332	1,70 / 0332	2,10 / 1048	0,91 / 0210	2,10 / 1048
G25.1 25 mbar	0,98 / 0210	1,25 / 0309	1,28 / 0332	1,52 / 0332	0,71 / 0306	1,50 / 0332
G150.1 8 mbar	1,90 / 0224-2	2,75 / 0224-3	2,70 / 0224-6	3,50 / 00003	1,45 / 00004	3,50 / 00003
G110 8 mbar	1,90 / 0224-2	2,75 / 0224-3	2,70 / 0224-6	3,50 / 00003	1,45 / 00004	3,50 / 00003
G30/G31	0,30	0,38	0,56	0,66	0,24	0,65
G20	REG	REG	REG	REG	REG	REG
G25	REG	REG	REG	REG	REG	REG
G2.350 13 mbar	REG	REG	REG	REG	REG	REG
G110/G120	REG	REG	REG	REG	REG	REG



Ø mm

by-pass Ø mm

(1)=DE AT (2)=PL (3)=G110 (4)=HC70, HC90C (5)=G150.1

INSTALLATION
Tables HCP90-120

		SR	R	P	DCC	DUAL
	Qmax kW	1,80	3,00	3,10 / 3,00[6]	4,30 / 4,20[3][4] / 3,8[4]	5,00 / 4,20[3][4] / 4,5[6][7]
	Qmax g/h	131	218	225	313	364
	Qmin kW	0,40 / 0,53[1] / 0,45[2]	0,60 / 0,75[1] / 0,65[2]	1,10 / 1,20[1]	1,80 / 2,32[1] / 2,00[2]	0,30 / 0,36[1] / 0,31[2]
	Qmin g/h	29 / 39[1] / 33[2]	44 / 55[1] / 47[2]	80 / 87[1]	131 / 169[1] / 145[2]	22 / 26[1] / 23[2]
	G30/G31 28..30/37 mbar	0,68/0222	0,85/0222	0,87/0222	1,05/0222	0,44/0222
	G30/G31 50 mbar	0,58/0264	0,75/0265	0,75/0265	0,80/0315	0,43/0102
	G30 37 mbar	0,62/0222	0,82/0222	0,82/0222	0,95/0222	0,41/0222
	G20 20 mbar	0,97/0211	1,30/0103	1,30/0222	1,50/1048	0,70/0101
	G20 25 mbar	0,91/0211	1,10/0210	1,23/0222	1,50/0103	0,65/0101
	G25 20 mbar	1,05/0210	1,37/0332	1,42/0222	1,57/0332	0,72/0306
	G25 25 mbar	0,98/0210	1,26/0332	1,35/0222	1,50/0332	0,75/0306
	G2.350 13 mbar	1,26/0210	1,64/0332	1,64/0332	2,10/1048	0,91/210
	G25.1 25 mbar	0,98/0210	1,25/0309	1,28/0332	1,52/0332	0,71/0306
	G25.3 25 mbar	0,94/0210	1,26/0332	1,28/0332	1,48/0332	0,75/0306
	G110 8 mbar	1,90/0224-2	2,60/0224-3	2,70/0224-6	3,50/00003	1,45/00004
	G150.1 8 mbar	1,90/0224-2	2,60/0224-3	2,60/0224-6	3,50/00003	1,45/00004
Ø mm	G30/G31	0,32	0,40	0,52	0,75	0,27
	G20	REG	REG	REG	REG	REG
	G25	REG	REG	REG	REG	REG
	G2.350 13 mbar	REG	REG	REG	REG	REG
by-pass Ø mm	G110/G120	REG	REG	REG	REG	REG
(1)=G30/G31 50 mbar (7)=G25 20 mbar	**(2)=G30 37 mbar**	**(3)=G110/G120 8 mbar**		**(4)=G150.1 8 mbar**		**(6)=G2.350 13 mbar**

INSTALLATION
Tables HCP965-1265

		SR	R	P	DCC	DUAL	
	Qmax kW	1,80	3,00	3,10 / 2,90[4]	4,20[5] / 4,30 / 3,40[3][4]	5,0 / 3,80[3][4] / 4,5[5][6]	
	Qmax g/h	131	218	225	305[4] / 313	327	
	Qmin kW	0,40 / 0,51[1] / 0,45[2]	0,60 / 0,76[1] / 0,66[2]	1,20 / 1,57[1] / 1,35[2]	1,80 / 2,20[1] / 1,90[2]	0,30	
	Qmin g/h	29 / 37[1] / 33[2]	44 / 55[1] / 48[2]	87 / 114[1] / 98[2]	124 / 160[1] / 138[2]	22	
	G30/G31 28..30/37 mbar	0,68 / 0222	0,85 / 0222	0,86 / 0222	1,05 / 0222	0,44 / 0222	1,04 / 0222
	G30/G31 50 mbar	0,58 / 0264	0,75 / 0265	0,75 / 0222	0,83 / 0315	0,43 / 0102	0,83 / 0315
	G30 37 mbar	0,62 / 0222	0,80 / 0222	0,82 / 0222	1,00 / 0222	0,41 / 0222	1,00 / 0222
	G20 20 mbar	0,97 / 0211	1,30 / 0103	1,30 / 0222	1,50 / 1048	0,70 / 0101	1,52 / 1048
	G20 25 mbar	0,91 / 0211	1,10 / 0210	1,23 / 0222	1,50 / 0103	0,65 / 0101	1,50 / 0103
	G25 20 mbar	1,00 / 0210	1,34 / 0332	1,42 / 0222	1,57 / 0332	0,72 / 0306	1,50 / 0332
	G25 25 mbar	0,98 / 0210	1,26 / 0332	1,28 / 0332	1,48 / 0332	0,75 / 0306	1,50 / 0332
	G2.350 13 mbar	1,26 / 0210	1,64 / 0332	1,70 / 0332	2,10 / 1048	0,91 / 0210	1,98 / 1048
	G25.1 25 mbar	0,98 / 0210	1,25 / 0309	1,28 / 0332	1,52 / 0332	0,71 / 0306	1,52 / 0332
	G25.3 25 mbar	0,94 / 0210	1,26 / 0332	1,26 / 0332	1,48 / 0332	0,75 / 0306	1,45 / 0332
	G110 8 mbar	1,90 / 0224-2	2,75 / 0224-3	2,70 / 0224-6	3,50 / 00003	1,45 / 00004	3,50 / 00003
	G150.1 8 mbar	1,90 / 0224-2	2,75 / 0224-3	2,70 / 0224-6	3,50 / 00003	1,45 / 00004	3,50 / 00003
Ø mm	G30/G31	0,30	0,38	0,56	0,66	0,24	0,65
	G20	REG	REG	REG	REG	REG	REG
	G25	REG	REG	REG	REG	REG	REG
	G2.350 13 mbar	REG	REG	REG	REG	REG	REG
by-pass Ø mm	G110/G120	REG	REG	REG	REG	REG	REG
(1)=G30/G31 50 mbar	**(2)=G30 37 mbar**	**(3)=G110/G120 8 mbar**		**(4)=G150.1 8 mbar**	**(5)=G25 20 mbar**	**(6)=G2.350 13 mbar**	

INSTALLATION

Tables HCP75 - 95 - 125

	SR	R	DCC	DUAL
Qmax kW	1,80	3,00	4,20[5] / 4,30 / 3,40[3][4]	4,20[5] / 4,50 / 3,80[3][4]
Qmax g/h	131	218	313	327
Qmin kW	0,40 / 0,51[1] / 0,45[2]	0,60 / 0,76[1] / 0,66[2]	1,80 / 2,20[1] / 1,90[2]	0,30
Qmin g/h	29 / 37[1] / 33[2]	44 / 55[1] / 48[2]	124 / 160[1] / 138[2]	22
G30/G31 28..30/37 mbar	0,68 / 0222	0,85 / 0222	1,05 / 0222	0,44 / 0222	0,97 / 0222
G30/G31 50 mbar	0,58 / 0264	0,75 / 0265	0,83 / 0315	0,43 / 0102	0,75 / 0315
G30 37 mbar	0,62 / 0222	0,80 / 0222	1,00 / 0222	0,41 / 0222	0,95 / 0222
G20 20 mbar	0,97 / 0211	1,30 / 0103	1,50 / 1048	0,70 / 0101	1,42 / 1048
G20 25 mbar	0,91 / 0211	1,10 / 0210	1,50 / 0103	0,65 / 0101	1,40 / 0103
G25 20 mbar	1,00 / 0210	1,34 / 0332	1,57 / 0332	0,72 / 0306	1,50 / 0332
G25 25 mbar	0,98 / 0210	1,26 / 0332	1,48 / 0332	0,75 / 0306	1,40 / 0332
G2.350 13 mbar	1,26 / 0210	1,64 / 0332	2,10 / 1048	0,91 / 0210	1,98 / 1048
G25.1 25 mbar	0,98 / 0210	1,25 / 0309	1,52 / 0332	0,71 / 0306	1,50 / 0332
G25.3 25 mbar	0,94 / 0210	1,26 / 0332	1,48 / 0332	0,75 / 0306	1,40 / 0332
G110 8 mbar	1,90 / 0224-2	2,75 / 0224-3	3,50 / 00003	1,45 / 00004	3,50 / 00003
G150.1 8 mbar	1,90 / 0224-2	2,75 / 0224-3	3,50 / 00003	1,45 / 00004	3,50 / 00003
G30/G31	0,30	0,38	0,66	0,24	0,65
G20	REG	REG	REG	REG	REG
G25	REG	REG	REG	REG	REG
G2.350 13 mbar	REG	REG	REG	REG	REG
G110/G120	REG	REG	REG	REG	REG
Ø mm					
by-pass Ø mm					

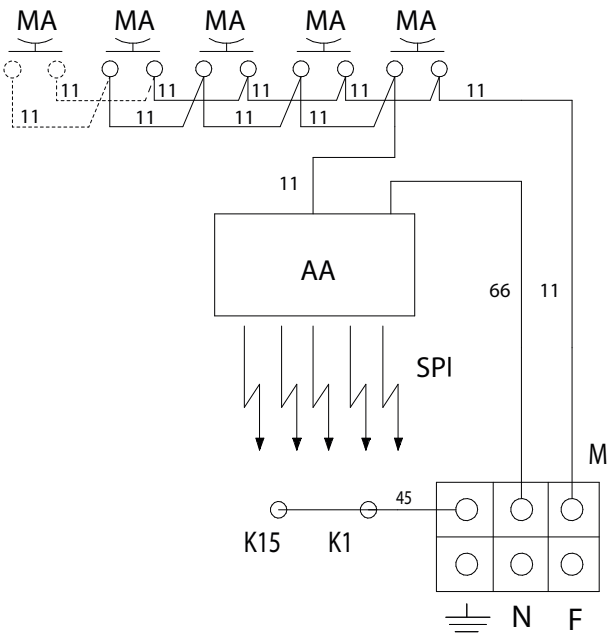
(1)=G30/G31 50 mbar **(2)=G30 37 mbar** **(3)=G110 8 mbar** **(4)=G150.1 8 mbar** **(5)=G2.350 13 mbar**

INSTALLATION

Key

11	Brown
45	Yellow-green
66	Blue
AA	Electrical ignition transformer
F	Phase
K1	Earth wire terminal block
K15	Earth wire frame
M	Terminal block
MA	Electrical ignition microswitch
N	Neutral
SPI	Spark ignition

Wiring diagrams



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