

# Farnelli

COMPANY SPECIALIZING IN BUILT-IN OVENS  
AND HOBS

## HOBS

PGA 45

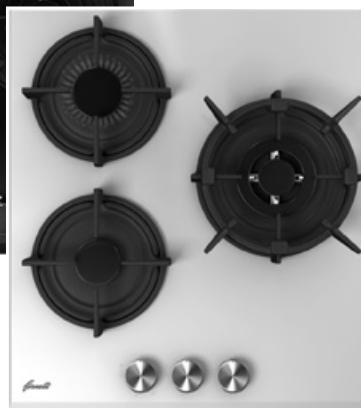
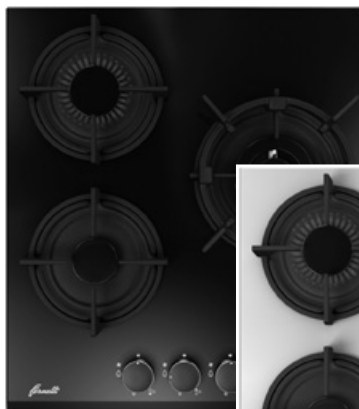
**FIERO**

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GAS HOB



## Installation and operation instructions

### Dear Customer!

Thank you for purchasing a "FORNELLI" product. We hope, this appliance will meet your expectations and be a reliable assistant of yours in your kitchen. For correct and safe operation of the appliance, please carefully read all the chapters in the present manual. Keep your manual for the entire service life of the product you have purchased.

Reading the first part of the manual, you will learn some important conditions of safe operation of the appliance. To keep your appliance in good condition for a long time, we offer you a lot of helpful advices and hints on the product care and cleaning. In the manual you can also find some hints on energy saving.

On the last pages of the manual you can find recommendations which will help you eliminate minor failures, if any, during use of your appliance.

Your new appliance is made of high-quality materials and fully conforms to any standard of the European Economic Community.

The manufacturer reserves the right to make changes to the product design to improve its performance. Our household appliances are subject to continual improvement, the performance is enhanced, and their design is updated. Therefore, drawings and symbols in the manual may differ from those used for a model you have purchased.

### Enjoy your meal!

The manufacturer reserves the right to make changes to the product design in order to improve its performance.

The appliance has been manufactured in line with European standards and is CE, TUV, ISO 9001 and EAC certified

The manufacturing date is in the serial number of the product. The serial number is on the internal label.  
Serial number explanation: SPG/201408C/0001-50

**SPG / 201408C / 0001 - 50**

<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
code	year	month	order number	number of this
	manufacturing		in the batch	specification
				in the batch

This example: the appliance was manufactured in August 2014.

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## SAFETY STATEMENTS AND HINTS

### Attention!

**To avoid breakdown of the appliance, keep in unpacked at a room temperature within 2 hours at least prior to switching on in cold months.**

### PRIOR TO CONNECTING A NEW APPLIANCE

Upon removal of package, make sure that the appliance and the power cable are not damaged. If any damages, please contact your sales agency prior to connection to the mains and gas supply system.

Please bear in mind that making any changes, or trying to make changes to the technical data of the present appliance is risk bearing. Do not disassemble the hob; do not touch any parts inside it.

Whenever necessary, feel free to contact the Technical Support.

Prior to connection, make sure that your gas hob is designed for operation with the type of gas (G20: main pipeline gas; G30/G31: liquefied gas) being supplied to the appliance. If the present requirements are not met, for safety reasons and in order to ensure compliance with local official regulations, contact an official authorized expert who will install the hob and redesign it for another type of gas.

Information on the type of gas your hob is designed for can be found on the rear side of its built-in part, close to the gas supply connection point.

Using the gas hob for food preparation might lead to a higher temperature and moisture content in the premises, where it is installed. This makes it important to install the hob,

where required ventilation can be provided. Intensive or prolonged use of the appliance may require some extra airing or a more effective ventilation system (for instance, you may have to open the windows or increase the kitchen hood ventilation rate).

It is not advisable to install the hob in a strong draught, because it can blow out gas burner flames.

### SAFETY STATEMENTS

The user shall become informed of safe handling regulations with regard to gas- and electrically-operated household appliances.

These are only qualified professionals who are permitted to mount and connect the appliance to the mains and gas supply system, in compliance with the instructions and a connection diagram. The appliance shall be connected to a reliable grounding system to conform to the valid norms of electrical safety. Prior to any intervention, please make sure that the appliance is DISCONNECTED from the mains.

The manufacturer disclaims all liabilities for damage to humans and property, if the appliance is not or improperly connected to a grounding system.

These are only adults who are allowed to use the hob. Take care to ensure that children do not touch the control console and do not play with the appliance.

External elements of the appliance have open flames and heat up to high temperatures. They remain hot even for some period of time upon switching off. Do not allow children to come close to the appliance until it completely cools down.

When using a socket which is in close vicinity

## Installation and operation instructions

to the appliance, make sure that power cables of electrical appliances being used do not touch those areas on the hob that may become heated and are laid far enough from hot surfaces of the appliance. The power cables shall be attached to the kitchen table and not touch hot parts of the hob.

At regular intervals (but twice a year at least) check the technical condition of the power supply cable and flexible gas supply hose (if this hose is used for gas supplies). Should you happen to find any defects (cracks, melting or hardening of materials), contact your service center immediately. To avoid hazards of any kind, let your service provider replace the cable, or a professional of similar qualification.

This gas hob is only designed for food preparation. It shall never be used for heating premises or drying laundry above it.

When overheated, fats and sunflower oil become inflammable. Preparing your food with use of fats or sunflower oil (for instance, frying potatoes in frying oil), do not leave the appliance unattended.

### KEEP IN MIND!

**Never use water to extinguish inflamed fats or sunflower oil! Tightly cap the dishware with inflamed oil or fat, or cover it with a material which would prevent access of oxygen to flames.**

Keep the appliance clean. Food residues may cause fire.

Upon each use make sure that the position of any switch on the control console of hob (and, as may be required, on that of the gas supply) is OFF or CLOSED.

In the event of breakdown disconnect the hob from the mains and gas supply system.

Do not operate the faulty appliance for it may be dangerous. Do not try to repair the equipment yourself. Repairs performed by non-qualified persons may result in damage to the appliance and injuries. The first thing to do is to refer to the user's manual.

Should you fail to have found information required, feel free to contact the nearest service center. The appliance may only be repaired by experts of an authorized service center.

Demand the use of branded spare parts only!

When connecting the hob to a liquefied gas supply system, arrange and operate gas bottles in line with the Fire Safety Regulations (in Russia they are named "PPB 01-03 P.111").

### ATTENTION!

**IT IS EXPRESSLY PROHIBITED TO CARRY OUT A LEAKAGE TEST USING MATCHES OR OPEN FLAMES!**

### ATTENTION!

**Upon occurrence of gas odor, turn off the gas delivery cock (shut off the gas bottle valve). Upon that, turn off any cock at the hob. Open the windows, do not take any action which may result in occurrence of sparks or fire before gas escape is completely eliminated: do not strike matches, do not smoke, do not switch on / off the lighting and electrical appliances.**

**If you are unable to detect and eliminate gas escape, immediately call the gas emergency service.**

## Installation and operation instructions

### RECOMMENDATIONS ON DISPOSAL

Any material used for manufacture of the gas hob is environmentally sound and recyclable. Observe the Environment Protection Rules, use appropriate methods of separate waste collection.

Used appliances or those which have become unfit for further use are considered as useless waste. Various materials used for manufacture of your appliance may be subject to disposal.



You may become informed of disposal options, contacting your sales agency or local authority.

Prior to disposing the appliance for scrap, please bear in mind that in children's hands its further use may result in an accident. Take care to make it as safe as possible. Cut the power cable off and make the appliance completely inoperable.

Make sure to carefully follow the instructions in the present manual.

### STORAGE

Keep the appliance in a dry place, away from sources of high temperatures and sunlight. During storage, avoid rapid temperature changes. Storage of an unpackaged product is not permitted.

### TRANSPORTATION

During the transport of the package, it must be avoided from falling or other mechanical influences.

### SCOPE OF SUPPLY

Your gas hob is classified as a built-in appliance.

The manufacturer's plate to indicate the model of the hob is on the rear panel of its built-in part, where another plate is located to indicate the type of gas your appliance is designed for (G20, G30/G31).

The scope of supply includes as follows:

- 1 Gas hob – 1 piece;
- 2 Connecting piece to be used for various gas supply sources – 1 piece;
- 3 Additional bottled gas nozzles – 3 pieces;
- 4 Clamp to be attached to a piece of kitchen furniture, including a set of screws – 4 pieces;
- 5 Sealing gasket – 1 piece;
- 6 Cast-iron grill – 3 pieces;
- 7 User's manual.

## Installation and operation instructions

### TECHNICAL DATA

The present equipment meets the EEC standards as follows:

- 90/396/EEC — gas-fired equipment;
- 73/23/EEC — low voltage equipment;
- 89/336/EEC — EMC;
- 93/68/EEC — general standards;
- 89/109/EEC — food contact materials or subjects.

Electrical ignition system supply voltage: 220–240 V~, 50–60 Hz

Protection Rating: 1.

Net weight, kg: 10,2.

### Dimensions of the Hob and the Opening for Building-in of the Hob

Dimensions, mm	Height	Width	Depth (length)
Visible part	8	450	510
Built-in part	58	426	485
Niche	35–45*	430	490

\* With a width of the tabletop less than 35 mm, use an additional space plate (not included).

### Power of gas burners: max. 6,55 kW

Parameter	Power
Gas burner type	max./min.
	kW
Small	1,0/0,35
Middle sized	1,75/0,65
WOK	3,8/1,9

## Installation and operation instructions

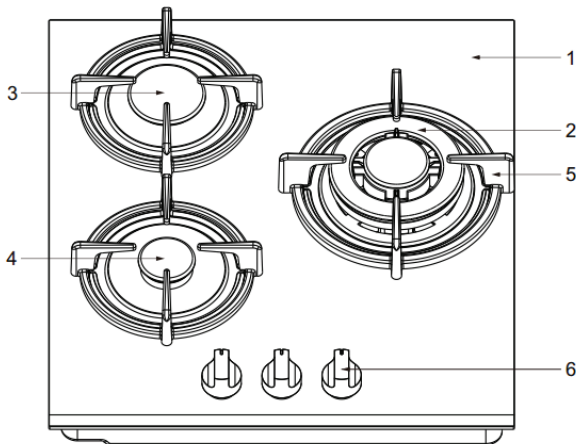
## YOUR NEW GAS HOB

## MODEL PGA 45 FIERO

General view of this modification is presented in Figure 1, where the specific components are designated with position numbers as follows:

1. Gas hob surface
2. WOK gas burner
3. Middle-sized gas burner
4. Small gas burner
5. Dishware support grid
6. Gas burner control knobs .

Fig. 1





## Installation and operation instructions

### GAS HOB CONTROL

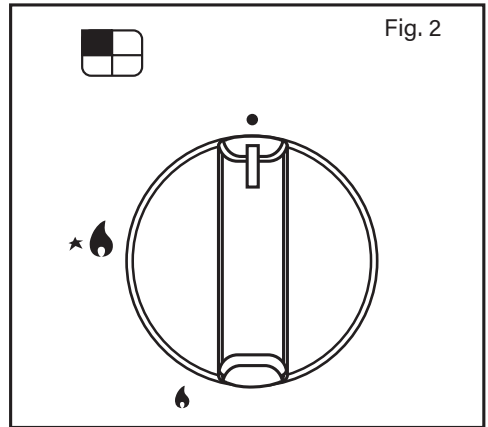
Gas flow to burners (gas burner capacity) is regulated by means of knobs (Figure 2). The knobs, in turn, are controlled by cocks.

Symbols "Max. flame" 🔥, "Min. flame" 🔥 and "Flame OFF" ● are on the hob, close to control knobs. Close to the symbol "Max. flame" there is the "Ignition sparks" symbol ⚡ which means that the appliance is equipped with an automated system of electrical ignition.

**Attention! Any operating position of a control knob shall be selected between "Max. flame" 🔥 and "Min. flame" 🔥. Between these positions one can smoothly adjust continuous and stable supply of gas to gas burners of the hob. In no circumstances select an operating position between "Max. flame" 🔥 and "Flame OFF" ●.**

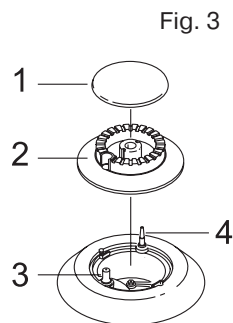
For a more convenient flame control ignite gas prior to putting the dishware onto the grid.

Any model described herein is equipped with electrically-ignited gas burners, but some models have, in addition to that, a gas escape prevention system (alternatively, it is called "gas control"). Figure 3 presents a general view of a disassembled gas burner. Its main components as follows can be highlighted:



1. Gas burner cap
2. Flame spreader
3. Igniter
4. Thermoelement of "gas control".


Let us consider specifics of gas ignition in both cases.





## Installation and operation instructions

**ELECTRICALLY-IGNITED  
GAS BURNERS**


These gas burners do not have Position 4, as shown in Figure 3.


**To ignite a gas burner, press the selected gas burner control knob, turn it counterclockwise to the position of the symbol "Max. flame"  that corresponds to maximum gas supply.**

**Do not try to turn the knob without pressing it for this may result in damage to the gas valve.**

To ensure stable gas inflammation, press and hold the control knob within 3 seconds approximately. The inflammation process is attended by typical clicks caused by electric discharges within the igniters (Pos. 3, Figure 3). Upon gas inflammation, select any position of the control knob between symbols "Max. flame"  and "Min. flame"  to have a flame of desired intensity. If you have failed to ignite the gas burner, try it again proceeding in the same way.

If the igniter is contaminated, electrical ignition may not function properly. Therefore, it is highly recommended to keep the hob as clean as possible. Use a small brush to clean the igniter, as it may be required. Please bear in mind that it is not at all necessary to apply much force for cleaning. If, for some reason or other, electric power is not supplied or

is cut off, you can ignite the gas burner the old-fashioned way – just lighting and setting a match. For that, press the control knob of the selected gas burner, turn it counterclockwise up to the position "Max. flame" .




To turn off gas supply, rotate the control knob to the right, up to the position  "Flame OFF" (See Figure 2).

**ATTENTION! Electrical ignition process shall not last longer than 15 sec.**

**If you have failed to ignite the gas burner after this time, or the flame has accidentally extinguished, wait a minute prior to trying again.**

**If you have failed to ignite the gas burner upon several attempts, please check the position of the gas burner cap (Pos. 1, Figure 3) and flame spreader (Pos. 2, Figure 3).**

**Pay attention to the following:**

If the gas pressure of the gas supply network of your location is above the standard one, it will be easier to ignite the gas burner with a lesser volume of gas to be supplied. In this connection we recommend you to ignite the gas burner prior to putting the dishware onto the hob. We also recommend you to select the control knob position between "Max. flame"  and "Min. flame"  or bring it to the "Min. flame"  position.

## Installation and operation instructions

### HOW TO CHOOSE A GAS BURNER FOR FOOD PREPARATION

Symbols printed close to the control knobs (to the left and above) of the gas burners (Figure 2) show which knob regulates a specific gas burner.

The gas burner controlled by a specific knob is marked with a darkened section.

To ensure decreased gas consumption and higher efficiency of gas burners, use flat dishware the size of which corresponds to that of gas burners. Flame intensity and sizes of dishware shall be chosen in such a way that the flame does not reach the side walls of the dishware. Table 1 presents recommended use of gas burners depending upon the dishware sizes.

Use the dishware with covers – this would significantly reduce the cooking time.

Upon boiling, reduce the flame intensity so that it can be enough to keep the food boiling and you do not have to move or take off the cover.

### USE OF SUPPORT GRIDS

The support grids are designed to ensure horizontal and stable position of dishware above the gas burners, for more convenient and safer operation of hobs. Every time you use your hob, make sure that the support grids are stable. Always check proper positioning of rubber end pieces beneath, take care to ensure they are not damaged.

Table 1

Gas burner	Minimum dishware diameter	Maximum dishware diameter
Small-sized	60 mm or less	140 mm
Middle-sized	160 mm	200 mm
Large	200 mm	240 mm

Installation and operation instructions

**GAS HOB  
INSTALLATION**

**ATTENTION! These are only qualified professionals who are permitted to install hob.**

The appliance shall be installed in line with valid norms and regulations. The hob for building-in the appliance shall resist temperatures of up to 100°C. Any works shall be performed with the appliances disconnected from the mains and gas supply system.

**Removal of combustion by-products and installation area**

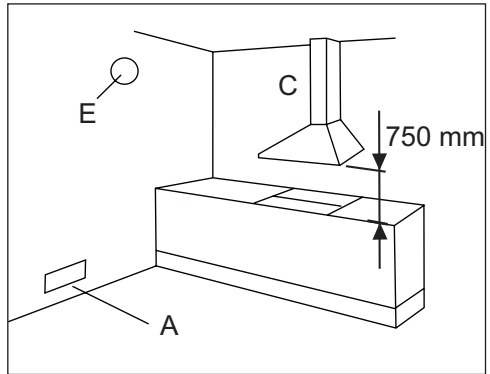
The appliance shall be installed and used in a suitable environment and in line with valid and relevant norms and regulations. The installer shall observe the laws applied to ventilation and removal of combustion by-products. Please keep in mind that a volume of air required for gas combustion is calculated as follows: 2 m<sup>3</sup> / hour / gas burner wattage.

**Removal of combustion by-products**

During operation of gas-fired appliances, combustion by-products release which must be removed by means of ventilation or a kitchen hood (See Figure 4).

Figure 4 shows components as follows:  
 A - natural air flow  
 E - ventilation  
 C - kitchen hood for removal of combustion by-products.

Fig. 4



**Note:**  
**minimum distance between the kitchen hood and gas hob shall be 750 mm.**

**Installation area**

The gas equipment shall be installed, where natural air flow is available required for gas combustion (standards UNI-CIG 7129 and 7131). At that, one shall observe all the norms and regulations that apply to installation of household gas-fired appliances in a country, where they are purchased and used.

The gas hob may be built-in into any piece of kitchen furniture able to resist high temperatures. The size of a recess in the surface of that furniture piece (tabletop), as well as minimum distances between the rear part and surfaces adjoining aside, are shown in Figure 5. Figure 6 presents a method to attach the hob to the tabletop.

## Installation and operation instructions

### Please keep in mind:

To ensure sufficient air circulation above the gas ob, it is required to keep a minimum distance of 10 mm to any drawer, any partition wall, or any oven that may be located beneath the hob.

Should the as hob be installed combined with an oven, you have to follow the guidelines of the oven manufacturer which is to ensure required ventilation as shown in Figure 7. At that, gaps "C" and "E" shall make 30 mm at least.

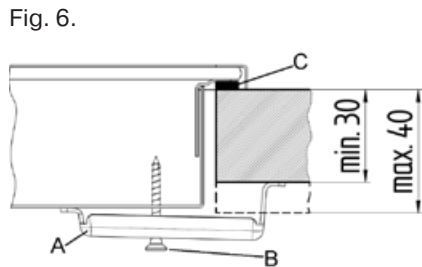
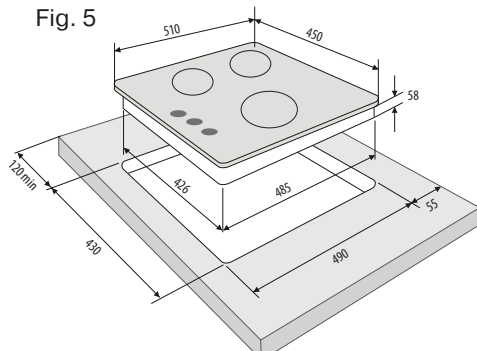
**Any way, if you are going to use a gas-fired oven, both parts of the equipment shall be connected to the mains and gas pipeline separately.**

### Gas hob attachment to the tabletop

Cut out a recess in your tabletop on the basis of dimensions shown in Figure 5.

Wood fibres used for manufacture of table-tops can quickly swell if exposed to moisture. In this connection, a special adhesive or sealant shall be applied onto the side surface of the recess cut to protect it from vapors or moisture condensed on the underside of the tabletop.

Prior to installation of the hob into a recess prepared (Figure 6), it is necessary to attach a self-adhesive sealing gasket "C" onto the lower edge of the hob. The gasket shall be uniformly attached along the entire perimeter, without breaking or overlapping that. For that, you should remove support grids, gas burner cap and flame spreaders.



## Installation and operation instructions

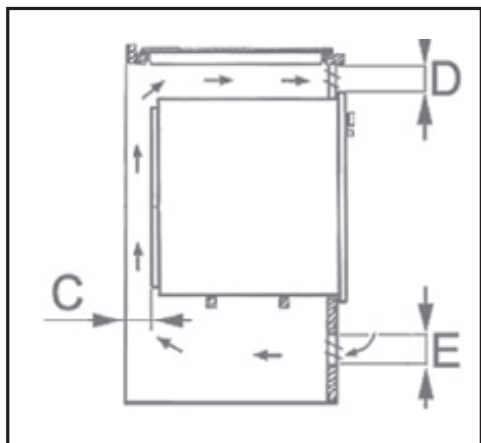
Turn over the hob avoiding not to damage igniters and thermoelements of "gas control". Attach the sealing gasket "C" along the entire lower edge of the hob which is to be recessed.

Place the hob into the recess prepared, in its center, supporting the hob from below. Then, press on it to make it stably rest upon the piece of furniture. Have someone to assist you - in that case the work will be more convenient and you will not move the sealing gasket.

Attach the hob to the tabletop, using clamps "A" and screws "B" (included).

If the sealing gasket "C" sits properly, it will provide complete protection against penetration of liquids under the hob. This is particularly topical for cleaning and care.

Fig. 7.



## Connection to a gas supply system

**These works can only be performed by a representative of a state-run gas service in your location. An act shall be drawn up to confirm performance of the works, on the company's letterhead and in two copies, one for each party.**

The appliance shall be connected to a gas supply system according to valid norms and regulations of the country, where a hob is installed by qualified experts. At the end of a supply pipeline there must be a safety valve installed.

The appliance was subject to factory acceptance tests and set to that type of gas which is indicated in the manufacturer's plate. That plate is on the rear panel of the hob, close to a connecting gas pipe line. Make sure that gas being supplied corresponds to that indicated in the manufacturer's plate.

If not, follow the instructions from "Setting to various types of gases".

To ensure maximum efficiency and minimum gas consumption, make sure that gas supply pressure has parameters as follows:

**Main pipeline gas: G20 - 2,0 kPa;  
Liquefied gas: G30 - 2,8-3,0 kPa,  
G31 - 3,7 kPa,**

(attention: these values may slightly vary).

## Installation and operation instructions

If gas pressure parameters differ from values recommended (or pressure is subject to fluctuations), there must be a pressure regulating device to be installed at the intake pipeline.

Connect the appliance to a local gas supply system, using a rigid metal pipe and pipe connections, or a flexible pipe made of stainless steel (pipes of both types shall conform to valid standards). Make sure that flexible metal pipes do not come into contact with movable parts. They also must be neither damaged nor squeezed.

The outer thread size of the connecting gas pipe line is 1/2". Avoid any force impact upon the gas hob when connecting it.

**Attention!**  
**Upon completion of installation, it is a must to check leak tightness of connections, using soap solution!**  
**DO NOT CHECK LEAK TIGHTNESS OF CONNECTIONS USING A FLAME!**

## CONNECTION TO THE MAINS

The present appliance is designed for 220–240 V, 50 / 60 Hz. It must be connected to the mains subject to valid norms, regulations and laws.

The plug and power cable shall conform to relevant standards and power consumed by the appliance.

The yellow-green earth wire shall not be interrupted by a breaker switch.

The power cable shall anyway be laid in such a way so that the temperature at any point of it does not exceed the ambient one by more than 50°C.

**Attention! Do not use extension cables to connect to the mains. They can overheat and inflame!**  
**Grounding is an obligatory condition! The manufacturer shall in no circumstances be liable for ignoring the instructions by a user.**  
**If the power cable turns out to be damaged, it is a qualified professional of the service center who has to replace it.**

Is the power cable subject to replacement, use only those cables providing for the proper operation of the appliance at existing loads and operating temperatures. The earth wire (yellow-green) shall be 20 cm longer than any other one. For this equipment cables are used, the cross-section area of which makes 3 x 0.75 mm.

## Installation and operation instructions

### SETTING TO VARIOUS TYPES OF GASES

If the type of gas you are going to use differs from that your gas hob is set to, you will have to replace gas nozzles. For that, do the following:

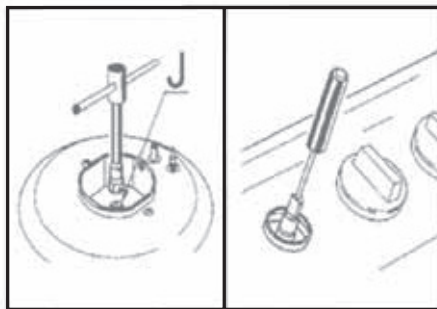
- Remove the support grids; take out flame spreaders and gas burner caps.
- Unscrew "J" gas nozzles (Figure 8), using an Allen wrench, and replace them with appropriate ones (See Table "Diameters of gas nozzles, mm"). The value of the diameter is marked in the upper part of the nozzle and indicated in mm.
- Carefully assemble all the components of the hob in reversed order.

**Reminder: if gas pressure differs from that in the manufacturer's plate you will have to install an appropriate pressure regulating device according to local standards of use of gas supply systems.**

### Adjustment of air flow to gas burners

Not required.

Fig. 8



### Minimum flame adjustment

This adjustment is required upon replacement of gas nozzles, or whenever necessary. The sequence of actions is as follows:

- Ignite the gas burner; turn the control knob to the position "Min. flame".
- Take off the control knob.
- Insert a small-sized screwdriver with a flat shank into the valve core (see Figure 10). In valves equipped with a safety device of "gas control", the adjusting screw may be outside the valve core.
- Unscrew to increase the flame, and screw in to decrease it. The flame has been adjusted properly, if the flame is uniform over the whole circumference of the gas burner, and its height makes approximately 3–4 mm.
- With liquefied gas used, the adjusting screw must be screwed in all the way.
- Make sure that the flame does not extinguish with rapid changes from "Max. flame" to "Min. flame" and vice versa.



## Installation and operation instructions

- If the “gas control” safety system fails to activate with a minimum volume of gas to be supplied to a gas burner, increase that volume using the adjusting screw.
- Check whether the adjustment procedure has been carried out in a proper way: let the gas burner operate for several minutes. Increase the minimum, if the flame extinguishes.

### CLEANING AND CARE

Before you begin care or cleaning, disconnect your hob from the mains and let it cool down. To keep the hob in good condition, clean it after each use.

#### Enameled parts

All the enameled parts shall be only cleaned with a sponge and soapy water, or specially developed commercially available non-abrasives. Do never use steel wools, abrasives or stain removers for baths or wash sinks. Prior to installation, dry out the washed parts or wipe them dry.

#### Stainless steel surface

Stainless steel may darken due to long-term contact with water or aggressive cleaning agents to contain sodium hydroxide or phosphorus. Therefore its condition must be focus of much attention of yours.

To clean a surface made of stainless steel use a wet cloth and special cleaning agents. Upon rinsing, wipe it dry with a piece of chamois-leather or soft cloth.

For maximum effect we recommend you to use a special, branded professional agent for stainless steel care.

#### Support grids

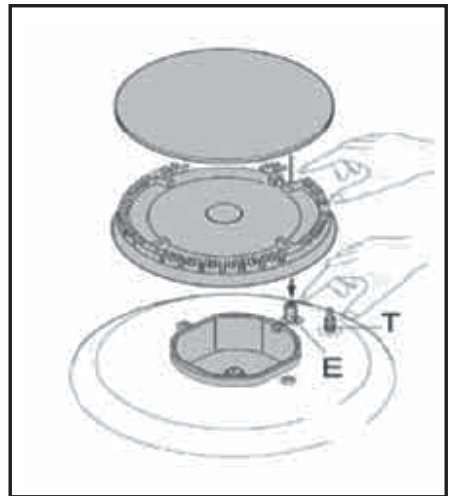
To clean them, use a sponge, water and soap. Clean them only when cold. Do not use any abrasives or cutting tools. The grid size enables to wash them in a dishwasher.

#### Gas burners

Gas burners consisting of two parts (cap + flame spreader) can be removed, cleaned and washed for which appropriate cleaning agents must be used.

Models with automated ignition systems have ceramic igniters within an area of gas burners. Inside these igniters there are metal electrodes (“E” elements in Figure 9).

Fig. 9



Those models that are equipped with the “gas control” system” also have thermoelements within an area of gas burners (“T” elements in Figure 9). These are sensors of safety valves.

## Installation and operation instructions

To ensure reliable operation of both gas burners automated ignition and "gas control" systems, clean the igniter and thermoelement of the hob at regular intervals, proceeding with extreme caution.

### **Attention!**

**To avoid damage to the electric ignition system, do not use it with the flame spreaders removed**

Upon cleaning and washing the gas burner elements dry them out and place them back, carefully and properly.

## **PERIODICAL MAINTENANCE AND REPAIRS**

It is required, on a time basis, to carry out tests of the gas pipe line to check its integrity and efficiency, as well gas pressure regulating device tests (if installed). Should any failures be detected, please contact experts and demand complete replacement of defective or faulty parts, not just their repairs.

To provide for proper functioning of the gas hob, you have to regularly lubricate valves to adjust gas supply to gas burners.

**The valves shall be regularly lubricated by qualified professionals of the gas service who are also able to solve problems related to failures and defects detected.**

Before shipping to a customer, the appliance is subject to factory acceptance tests and settings. These works are fulfilled by experienced specialists to make the equipment operation more effective. Repairs or settings that thereafter may be required shall be performed with care and caution.

In this connection we recommend you to always contact a sales agency where you have purchased the appliance, or to the nearest service center. State the kind of failure, equipment model and serial number of the product. This information can be found in the manufacturer's plate.

Installation and operation instructions

**TROUBLESHOOTING**

Upon occurrence of any failure, or if the hob goes wrong, read this paragraph before calling your service center. Probably, you can solve problems encountered yourself.

First, make sure that gas is supplied normally. Check the power. Then, check, if the gas valve is open or not.

<b>Failure detected</b>	<b>Possible causes</b>
The gas burner does not ignite, or the flame is not uniformly distributed over its circumference.	<ul style="list-style-type: none"> <li>- clogged openings in the flame spreader</li> <li>- removable parts have not been properly installed</li> <li>- the appliance is in a strong draught</li> </ul>
The flame extinguishes (models with "gas control").	<ul style="list-style-type: none"> <li>- you do not press the control knob all the time when turning it</li> <li>- you do not press and hold the control knob long enough to make the thermoelement heat</li> <li>- clogged openings in the flame spreader (on the thermoelement side)</li> </ul>
The gas burner extinguishes with the control knob in the "Min. flame" position.	<ul style="list-style-type: none"> <li>- clogged openings in the flame spreader</li> <li>- the appliance is in a strong draught</li> <li>- minimum supply has not been adjusted in a proper way (See "Minimum flame adjustment")</li> </ul>
Dishware is not stable on the hob.	<ul style="list-style-type: none"> <li>- the dishware bottom is not perfectly flat</li> <li>- the dishware is not centered relative to the gas burner</li> <li>- the support grid is not properly placed</li> </ul>
Gas valves rotate heavily or get stuck.	<ul style="list-style-type: none"> <li>- gas valves are contaminated</li> <li>- gas valves are not lubricated</li> </ul>

If you did not manage to correct the trouble, feel free to contact any service center to provide maintenance of "FORNELLI" products.

If your appliance is under warranty, provide information as follows: number of your warranty certificate, failure type, model and serial number of the product in the manufactu-

rer's plate that is at the bottom of your hob. If the warranty period has already expired, the information on the model and failure description will be sufficient.

Avoid services provided by unauthorized persons.

# Warranty service conditions

The products are subject to free repair, if used only for personal, family or other needs, not related to business activities, or satisfying household requirements in an office of a company, institution or enterprise. The use of the products for purposes differing from above is deemed violation of the operation regulations.

The warranty certificate confers a right on free repair of the product within 12 months from the purchase date. Should you have any questions regarding the maintenance service, please contact the official representative of the brand. The contact details are on the web site of our partner kroona-steel.com. Within the warranty period defective parts of the products are subject to free repair or replacement with new ones. It is the Service Center that has to decide whether the defective products shall be repaired or replaced.

The service life of the product is 7 (seven) years. The service life starts on the purchase date. If it turns out to be impossible to determine the purchase date, the service life shall start on the manufacturing date, encoded in the product serial number which is on the manufacturer's plate.

The manufacturer's plate availability is an obligatory condition! Make sure it is available and keep it for the entire service life of the product. If it is not available, it may turn out impossible to determine the product model, manufacturing date. As a consequence, a request for a free repair may be declined.

The free repair is only possible with a properly and duly filled in warranty certificate, sale receipt for a product purchased, other documents to confirm the warranty period of the product submitted for repairs or diagnostics.

When buying a product, make sure the warrant certificate is duly filled in, contains no corrections and bears the purchase date, the stamp of a sales

agency and signature of a sales assistant (including a tear-off card), model and the serial number of the product.

Before you call a Service Center specialist, please carefully read the operation regulations. If the product turns out to be non-defective upon diagnostics performed by the specialist, the Service Center reserves the right to demand an ungrounded call payment from the customer, basing upon the current price list.

For your safety, these are only licensed and authorized specialists and companies who are permitted to carry out installation and connection of gas operating equipment.

Please keep receipts and other documents with regard to installation and connection of your product for its entire service life.

Any complaints with regard to quality of the components are subject to consideration only upon the quality inspection (technical condition inspection) to be conducted by a representative of the authorized Service Center.

Kõik pretensioonid toote kvaliteedi ja detailide kompleksuse suhtes vaadatakse läbi pärast (tehnilise olukorra) kvaliteedikontrolli hoolduskeskuse autoriseeritud esindaja poolt.

The manufacturer shall not be liable for any damage to a customer or property of a customer and not be obliged to perform free repairs on the occurrence of any of the following:

- documents are missing to confirm the right for free repairs;
- repairs have not been performed by authorized persons, the product design has been changed, the product intervention is found, conflicting with the operation regulations;
- the operation regulations have been violated, stated in the product manual;

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\* Except backlight lamps, unless its replacement procedure is described in the operation manual. It is only the replacement procedure that is free, not the lamp itself.

## Warranty service conditions

- installation regulations have been violated, as stated in the product manual;
- the product has not been timely serviced and maintained, as the product manual requires;
- the components and consumables have been replaced (accessories, lighting lamps\*, filters, catalyst pads, plates, roasting jacks, grids, dishes and holders for microwave ovens, remote control devices, accumulators, batteries, etc., plastic parts handled manually);
- consumables have been used, of improper quality;
- defects and damages have been found caused by extreme conditions and force majeure circumstances (fire, Acts of God, etc.);
- impact of water and solutions upon mechanical and electrical components of the product;
- negligent storage and / or negligent transportation have been proved;
- damages (failures) of the equipment, its malfunction due to animals or insects;
- remains of food being cooked inside the product;
- mechanical damage to the product (scratches, cracks, spalls, etc.);
- loss of the saleable condition due to impact of chemicals;
- use of cleaning / detergent agents, non-conforming to the type of the product;
- thermal, mechanical and other damage of that kind that appeared while in operation;
- the product uninstallation by a specialist of the Service Center turns out to be impossible (complex uninstallation procedures are subject to reassignment to the company that has installed the product);
- unintended use of the product;
- the warranty terms and conditions have been violated, as stated in the warranty document.

**The following is not subject to warranty services: adjustments, installation, cleaning and connection.**





*Fornelli*

[www.fornelli-tech.com](http://www.fornelli-tech.com)