



INSTALLATION and SERVICE INSTRUCTIONS
USE and CARE INSTRUCTIONS

DOMINO

GAS HOBS



Living innovation

distributed by

PAREX

Industries Ltd

Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please keep this booklet in a safe place. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance or by faulty installation.

PRODUCT LABEL



IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- Never touch the appliance with wet hands or feet;
- do not operate the appliance barefooted;
- do not allow children or other incapable people to use the appliance without supervision.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or illogical use of the appliance.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

After having unpacked the appliance, check to ensure that it is not damaged. In case of doubt, do not use it and consult your supplier or a professionally qualified technician.

Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- After use, ensure that the knobs are in off position.
- Do not allow children or other incapable people to use the appliance without supervision.
- During and after use of the hob, certain parts will become very hot. Do not touch hot parts.
- Keep children away from the cooker when it is in use.
- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.

This cooktop has been designed and constructed in accordance with the following codes and specifications:

AGA101 (AS 4551)	Approval Requirements for Domestic Gas cooking appliances
AS/NZS 3350-1	General Requirements for Domestic electrical appliances
AS/NSZ 3350-2-6	Particular Requirements for Domestic electrical cooking appliances
AS/NSZ 1044	Electromagnetic Compatibility Requirements.

INSTALLATION

CAUTION:

- This appliance must be installed in accordance with these installation instructions, local gas fitting regulations, municipal building codes, water supply regulations, electrical wiring regulations, AS5601 / AG 601 - Gas Installations and any other relevant statutory regulations.
- This appliance shall be only be serviced by authorized personnel.
- This appliance is to be installed only by an authorised person.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- Always disconnect the cooker from mains power supply before carrying out any maintenance operations or repairs.
- In the room where the cooker is installed, there must be enough air to allow the gas to burn correctly, according to the current local regulations.

ELECTRICAL REQUIREMENTS

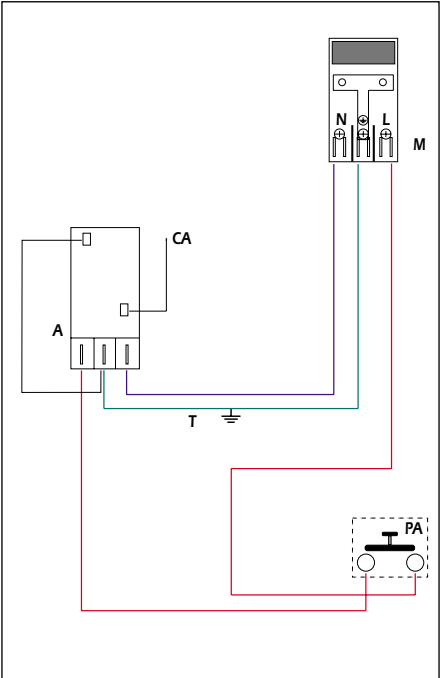
- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- The plug must be connected to an earthed socket in compliance with safety standards.
- If the appliance is supplied without plug, fit a standard plug which is suitable for the power consumed by the appliance.
- The wires in the power cable are coloured in accordance with the following code: Green/Yellow = Earth, Blue = Neutral, Brown = Active.
If the colours of the wires in the power cable to the appliance do not correspond with the coloured markings identifying the terminals in the junction terminal, proceed as follows:
 1. The wire which is coloured green and yellow must be connected to the terminal marked E (Earth) or coloured Green.
 2. The wire which is coloured blue must be connected to the terminal marked N (Neutral) or coloured Black.
 3. The wire which is coloured brown must be connected to the terminal marked L (Live) or A (Active) or coloured Red.
- The appliance must be connected directly to the mains placing a two pole switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 50°C above ambient.
- Once the appliance has been installed, the switch or socket must always be accessible.
- If the supply cord is damaged it must be replaced by the manufacturer or its Service Agent or a similarly qualified person in order to avoid a hazard.

N.B. The connection of the appliance to earth is mandatory.

If the installation requires alterations to the domestic electrical system call a qualified electrician.
He should also check that the socket cable section is suitable for the power drawn by the appliance.

Replacing the power cord must be done by a qualified electrician in accordance with the instructions supplied by the manufacturer and in compliance with established electrical regulations.

Figure 1

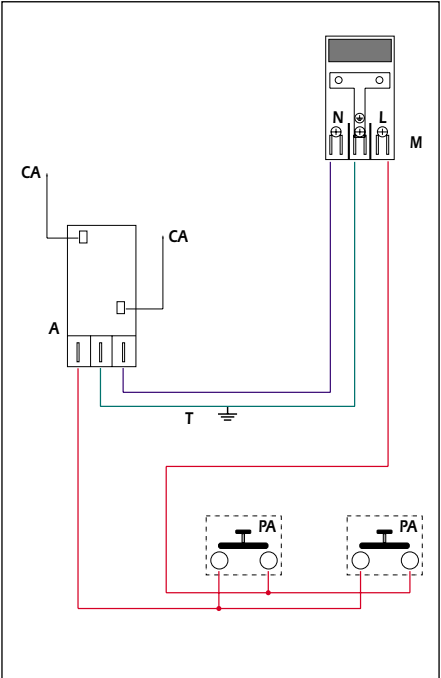


1 BURNER COOKING HOB

ELECTRIC DIAGRAM KEY

- A Ignition coil
- PA Ignition switch
- CA Spark electrode
- M Terminal block
- T Earth conductor

Figure 2



2 BURNER COOKING HOB

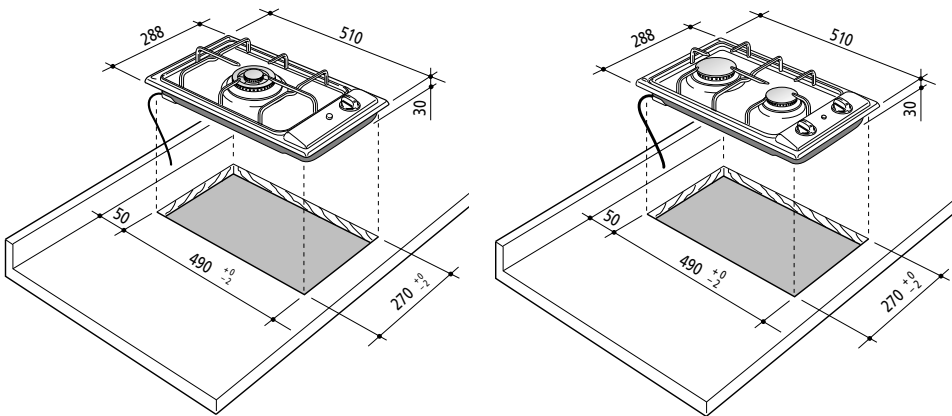
ELECTRIC DIAGRAM KEY

- A Ignition coil
- PA Ignition switches group
- CA Spark electrode
- M Terminal block
- T Earth conductor

CLEARANCES:

Installation clearances and protection of combustable surfaces shall comply with the current local regulations e.g. AG 601 (AS 5601) - Gas Installations code.

Figure 3



Important note:

This appliance shall not be used as a space heater, especially if installed in marine craft or caravans.

DIMENSIONS:

(Note: Also refer to Figure 3 side)

General Dimensions	
Width	288 mm
Depth	510 mm
Depth Below Mounting Surface	30 mm
Cut-out Dimensions	
Width	270 ⁺⁰ ₋₂ mm
Depth	490 ⁺⁰ ₋₂ mm

The installation shall comply with the dimensions in Figures 3 and 4, bearing in mind that:

- A **minimum clearance of 20 mm** has to be kept between the bottom of the cooking hob and the top of an appliance or a shelf.

To ensure this clearance mount the spacers supplied with the appliance as shown in the figure 5.

- A **partition** between the base of the hob and the cupboard below **should be fitted 100 mm below the workbench surface** if the cupboard is to be used for storage.

Figure 4

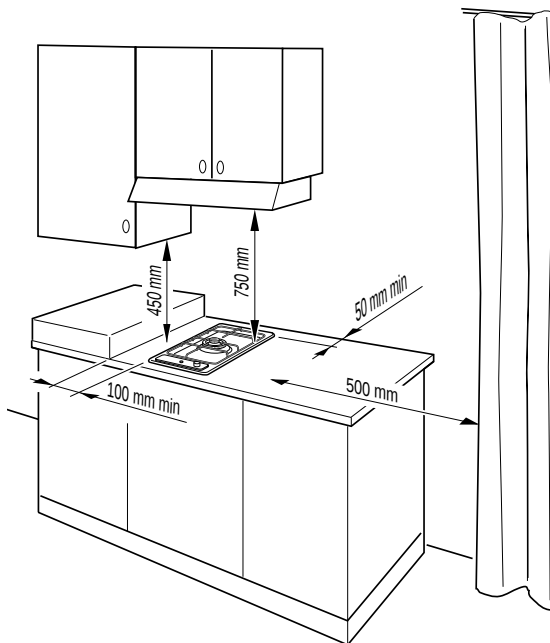
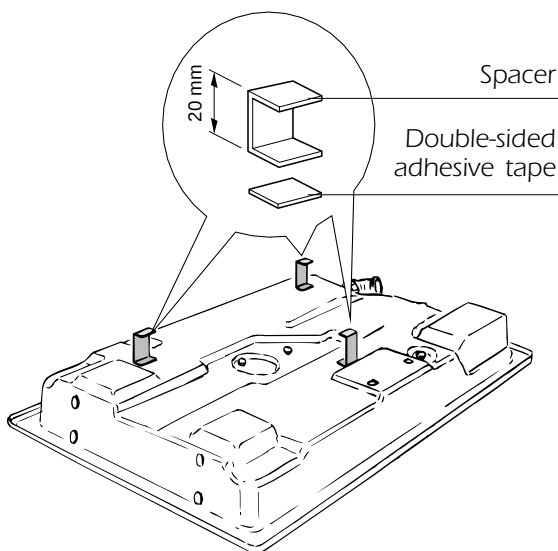


Figure 5



■ **Overhead clearances -**

In no case shall the clearance between the highest part of the hob and a range hood be less than 600 mm, or for an overhead exhaust fan, 750 mm. Any other downward facing combustible surface less than 600 mm above the highest part of the hob shall be protected for the full width and depth of the cooking surface area in accordance with local regulations in force. However, in no case shall this clearance to any surface be less than 450 mm.

- **Side clearances** - Where the dimensions from the periphery of the nearest burner to any vertical combustible surface is less than 200 mm, the surface shall be protected in accordance with local regulations in force to a height of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area.

Where the dimensions from the periphery of the nearest burner to any horizontal combustible surface is less than 200mm, the horizontal surface shall be greater than 10mm below the surface of the hob, or the horizontal surface requirement above.

- **Protection of combustible surfaces** - Local regulations in force specifies that where required protection shall ensure that the surface temperature of the combustible surface does not exceed 65 °C above ambient. The fixing of 5 mm thick ceramic tiles to the surface or attaching fire resistant material to the surface and covering with sheet metal with minimum thickness of 0.4 mm should be satisfactory.

Figure 6

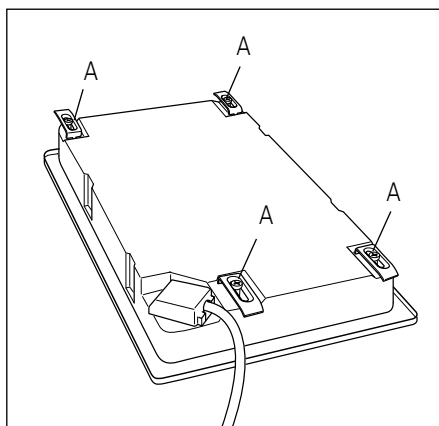
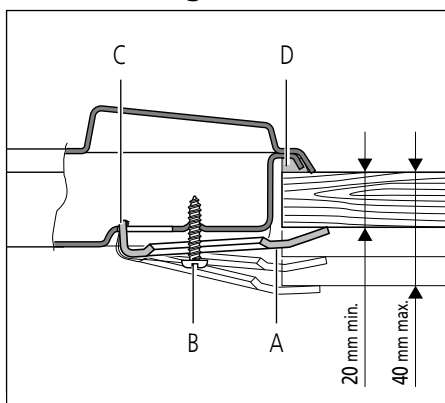


Figure 7



FASTENING THE COOKTOP

(fig. 6)

Each cooktop is supplied with a set of tabs and screws to fasten it on units with a working surface from 2 to 4 cm deep.

The kit includes 4 tabs "A" and 4 self-threading screws "B".

- Cut the unit.
- Stretch gasket "D" over the edge of the hole made, being careful to overlay the junction edges.
- Turn the cooktop over and put tabs "A" (fig. 6) into the mountings; only tighten screws "B" a few turns. Make sure that the tabs are mounted correctly as shown in the figure 7.
- Put the cooktop into the hole cut into the unit and position it correctly.
- Put tabs "A" into place, tooth "C" of the tabs should go into the hole.
- Tighten screws "B" until the cooktop is completely secured.
- Using a sharp tool cut off the part of gasket "D" which protrudes from the cooktop.

GAS SUPPLY:

- This appliance is suitable for use with Natural Gas or Propane Gas. (Check the “gas type” sticker attached to the appliance).
- For Natural Gas the gas supply must be regulated to obtain a pressure of 1 kPa with the two largest burners operating.
- For Propane Gas models connect the gas supply directly to the appliance test point adaptor (supplied with the conversion kit) and ensure that the supply pressure is regulated to 2.75 kPa.
- Do NOT force the “elbow” rotation prior to loosening nut.
- Do NOT over tighten the nut at the “elbow”.

Figure 8

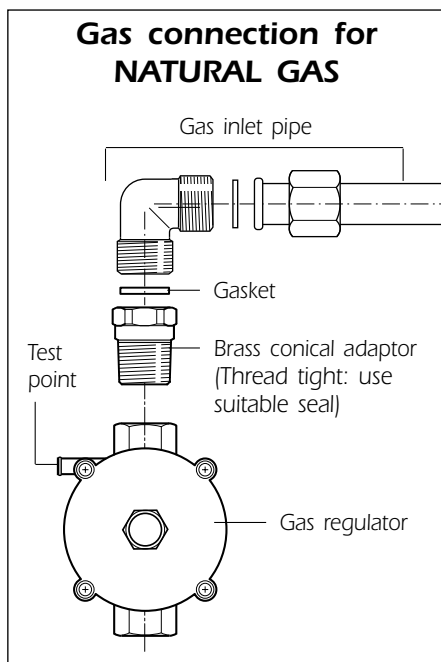
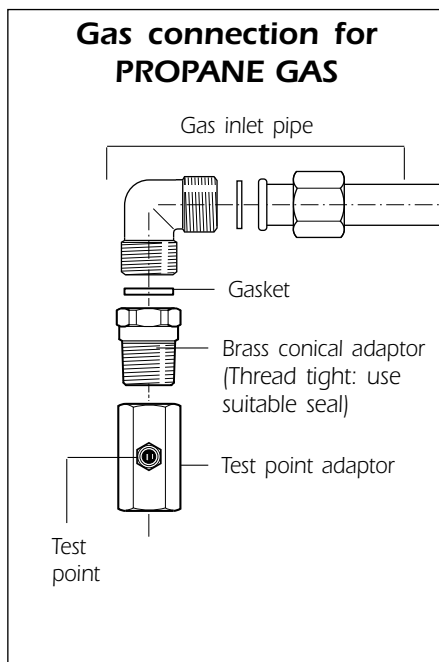


Figure 9



1. After connecting the gas supply, check the piping and connections for leaks using a soap and water solution. The presence of bubbles indicates a leak, tighten or replace connections as appropriate.

Warning: Do not use any naked flame to check for leaks.

2. The operation of the appliance **MUST** be tested before leaving.
3. Adjust the test point pressure or supply pressure to the value which is appropriate for the gas type.
4. Turn on the appliance gas controls and light each burner. Check for a well defined blue flame without any yellow tipping. If any abnormality is evident then check that the burner cap is located properly and the injector nipple is aligned correctly.
5. Check the minimum burner setting by quickly rotating the gas control knob from the maximum to the minimum position, the flame must not go out. If adjustment is required carry out the "minimum burner setting adjustment" procedure described below.
6. If satisfactory performance cannot be obtained, the installer shall check the installation and notify the local gas supply authority for a gas supply problem, or if it is an appliance problem, our Customer Service Centre should be called to obtain the nearest authorized Delonghi Service Agent.
7. Where the appliance data plate cannot be easily read with the appliance in the installed position the duplicate data plate must be attached to adjacent surface and the duplicate Propane Gas conversion label should also be included where a Propane Gas conversion has been completed.

Figure 10

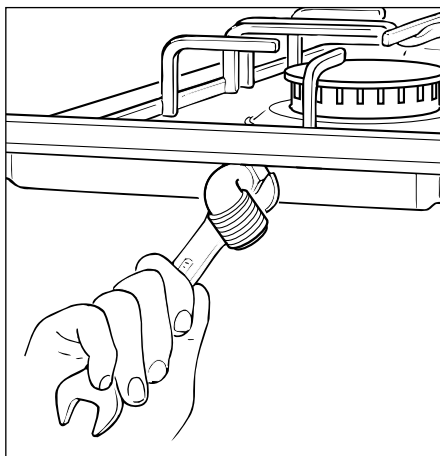


TABLE FOR THE CHOICE OF THE INJECTORS

	Natural Gas		Propane Gas	
Test Point Pressure (kPa)	1.0		2.75	
Burner	Injector Orifice [mm]	Gas Consumption [MJ/h]	Injector Orifice [mm]	Gas Consumption [MJ/h]
Semi-rapid	1.12	6.30	0.70	6.30
Rapid	1.45	10.80	0.91	10.80
Triple ring	1.65	12.60	0.95	12.60

(Note: Gas type sticker and data plate are attached to the underside of the base of the appliance.)

CONVERSION PROCEDURE (to convert to LPG Propane)

The conversion procedure must be carried out only by an authorised person.

After the conversion procedure has been completed, as described in the instruction manual, affix to the appliance the warning label stating that the cooktop has been converted for use with Propane Gas (supplied with the Propane Gas conversion kit.). A second Propane Gas conversion label should also be affixed to an adjacent surface along with the duplicate data plate.

Note: Servicing of this appliance is only to be carried out by Authorised Persons.

ADAPTING THE APPLIANCE TO FUNCTION WITH DIFFERENT GAS TYPES

If a gas type different to that indicated on the label is to be used, the cooktop must be converted to the new gas type following the appropriate procedure.

If the injectors are not supplied they can be obtained by contacting our Customer Service Centre.

Select the injectors to be replaced according to the table below.

The nozzle diameters, expressed in hundredths of a millimetre, are marked on the body of each injector.

REPLACING THE INJECTORS

- Remove the gratings, the burner covers and the knobs;
- Using a spanner, remove the injector "J" (fig. 11, 12) and replace it with one according to the gas type (see table at page 11).

The burners are designed so that regulation of primary air is not required.

Figure 11

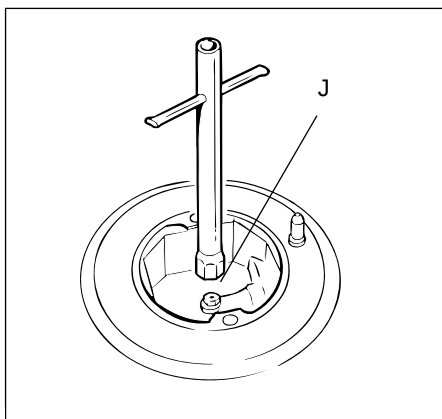
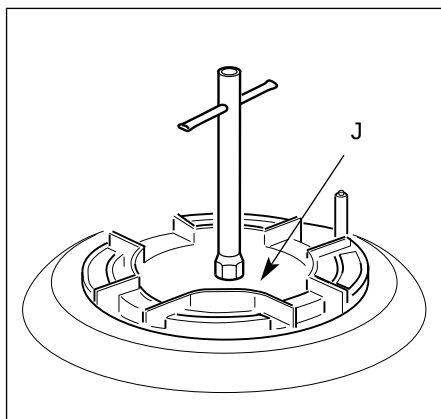


Figure 12



MINIMUM BURNER SETTING ADJUSTMENT

Check whether the flame spreads to all burner ports when the burner is lit with the gas tap set to the minimum position. If some ports do not light, increase the minimum gas rate setting.

Check whether the burner remains lit even when the gas tap is turned quickly from the maximum to the minimum position. If the burner does not remain lit, increase the minimum gas rate setting.

The procedure for adjusting the minimum gas rate setting is described below.

For taps with adjusting screw inside the shaft (fig. 13):

- ✓ using a screwdriver max. diameter 3 mm turn the screw inside the tap shaft until the flame setting is correct.

For taps with adjusting screw on the body (fig. 14):

- ✓ using a screwdriver turn screw "A" until the flame setting is correct.

Normally for Propane gas, fully tighten the adjustment screw.

LUBRICATING THE GAS TAP

If a gas tap is difficult to turn, disassemble it, clean it carefully with petrol and spread a little high-temperature-resistant grease on it.

These operations must be performed by an Authorized person/Service agent.

Figure 13

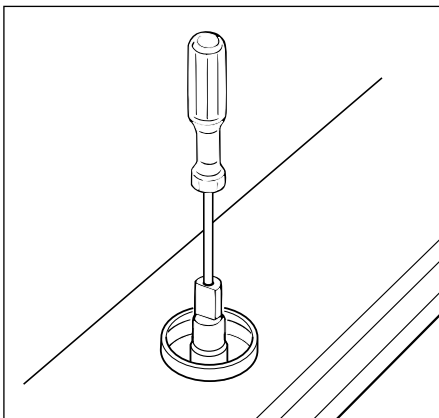
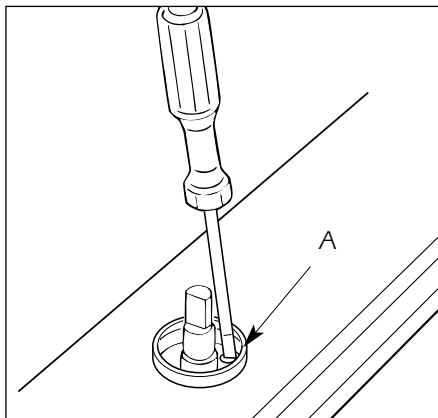


Figure 14

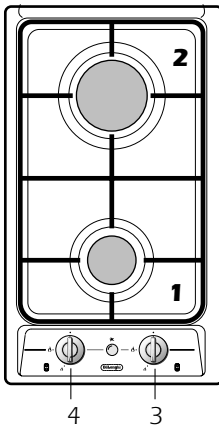


USE and CARE

CAUTION:

- This appliance must be used only for the task it has explicitly been designed for, that is for domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous. Do not use this appliance as a space heater.
- Do NOT place combustible materials or products on this appliance at any time.
- Do NOT spray aerosols in the vicinity of this appliance while it is in use.
- Before using for the first time, clean the cooktop with warm soapy water.
- Use the coffee pot support to ensure that small cooking utensils are stable.

Figure 15

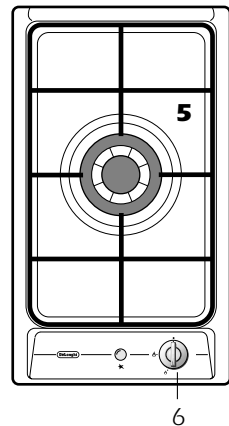


NOTE:

Some models have a safety valve system fitted, (probe "T" close to the burner - see figure 22 at page 19) the flow of gas will be stopped if and when the flame should accidentally go out.

All the appliances are fitted with a gas-lighter incorporated into the knob.

Figure 16



"2 BURNER COOKING HOB" (Fig. 15)

The appliance is class 3 rated

COOKING POINTS

1. Semirapid burner (SR) - 6.30 MJ/h
2. Rapid burner (R) - 10.40 MJ/h (NG)
- 10.80 MJ/h (Propane)

CONTROL PANEL DESCRIPTION

3. Burner 2 (R) control knob
4. Burner 1 (SR) control knob

"1 BURNER COOKING HOB" (Fig. 16)

The appliance is class 3 rated

COOKING POINT

5. Triple ring burner - 13.30 MJ/h (NG)
- 11.90 MJ/h (Propane)

CONTROL PANEL DESCRIPTION

6. Triple ring burner control knob

LIGHTING GAS BURNERS

- Check that the electricity is switched on to allow spark ignition.
- Make sure that all controls are turned to zero.
- The gas flow to the burner is controlled by a tap incorporating a safety cut-off valve (if fitted). If the burner flame should go out for some reason, the safety valve will automatically stop the gas flow. The switch of the electric ignition is incorporated in the knobs.
- You control the flow by turning the knob indicator to line up with the following symbols:
 - Symbol ● : tap closed (burner off)
 - Symbol ★ : High (maximum)
 - Symbol : Low (minimum)

To light one of the gas burners, follow the procedure LIGHTING GAS BURNERS on page 16.

To reduce the gas flow to minimum, rotate the knob further anti-clockwise to point the indicator towards the small flame symbol.

The maximum aperture position permits rapid boiling of liquids, whereas the minimum aperture position allows slower warming of food or maintaining boiling conditions of liquids.

Other intermediate operating adjustments can be achieved by positioning the indicator between the maximum and minimum aperture positions, and never between the maximum aperture and closed positions.

N.B. When the cooker top is not being used, set the gas knobs to their closed positions and also close the cock valve on the gas bottle or the main gas supply line.

Figure 17

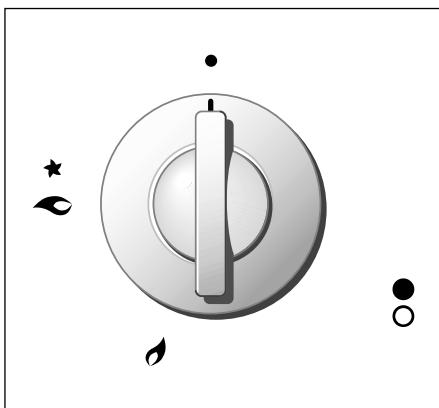
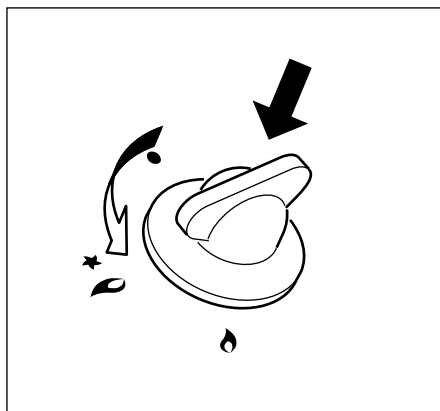


Figure 18



LIGHTING GAS BURNERS (WITHOUT SAFETY CUT-OFF VALVE)

To light one of the gas burners, push in and turn the relative knob to the maximum aperture position (large flame symbol) and hold the knob in until the flame has been lit.

The sparks produced by the ignitor situated near each burner will light the flame. Whenever lighting any of the burners produces an abnormal flame, switch that burner off and relight using the minimum setting.

LIGHTING GAS BURNERS (FITTED WITH SAFETY CUT-OFF VALVE)

In order to light the burner, you must:

- 1 – Turn the knob fig. 18 in anti-clockwise direction up to the maximum aperture, push in and hold the knob; this will light the gas. If there is no mains electrical supply, bring a lighted match close to the burner.
- 2 – Wait about ten seconds after the gaslights before releasing the knob (starting time for the valve).
- 3 – Adjust the gas valve to the desired position.

If the burner flame should go out, the safety valve will automatically stop the gas flow.

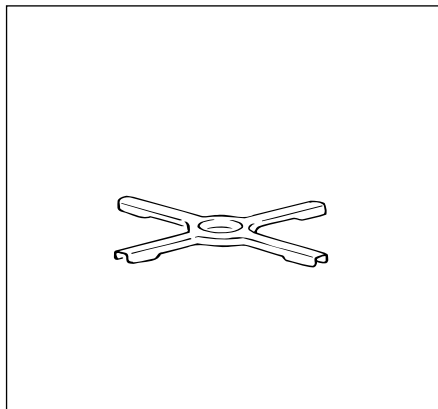
To re-light the burner, first turn the oven control knob to position I, wait for at least 1 minute and then repeat the lighting procedure.

If after relighting the burner, the flame is still abnormal, turn the burner off and contact our Customer Service Centre to obtain the nearest authorized Delonghi Service Agent.

Figure 19

GRILL FOR SMALL COOKWARE (fig. 19)

Put it on the semi-rapid burner (the smallest) grid when small cookware is being used to prevent the cookware from tipping over.

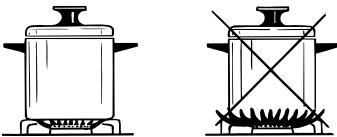


COOKING HINTS FOR GAS HOBS

- The burners are different sizes, and can be used in different ways.
- The largest can be used for boiling, to seal meat or foods that are cooked quickly, and the smallest for stews and sauces.
- Always ensure that you use the correct size of saucepan.
- For fast boiling, make sure the flame just reaches the edge of the pan. Flames going up the side of the pan means wasted heat and the contents of the pan will take longer to boil.
- For optimum efficiency use a wok or pan no smaller than 230mm diameter.

Figure 20

Burners	Pan diameter
Auxiliary	12 to 22 cm
Semi-rapid	22 to 26 cm
Triple ring	24 to 28 cm

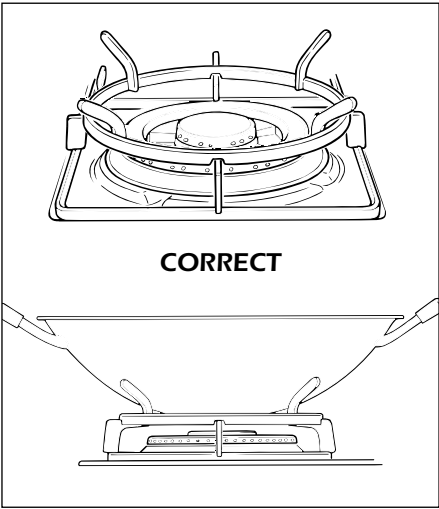
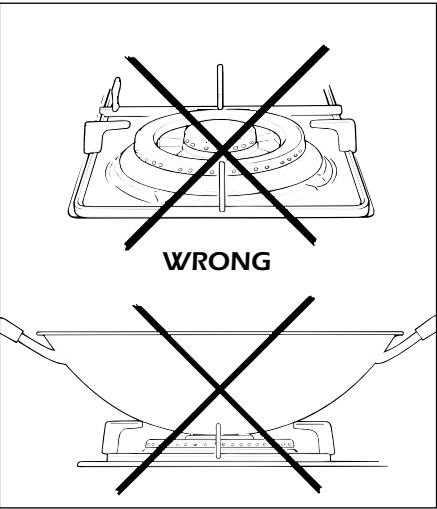


do not use pans with concave or convex bases

CORRECT USE OF DOUBLE-RING BURNER

- The flat-bottomed pans are to be placed directly onto the pan-support.
- To use the WOK you must place the wok stand in the **CORRECT** position as shown in fig. 21.

Figure 21



Cleaning and Maintenance

GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is switched off.**
- It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

ENAMELLED PARTS

All of the enamelled parts must be washed only with a sponge and soapy water or with non-abrasive products.

Dry, preferably, with chamois.

STAINLESS STEEL

The stainless steel parts should be rinsed with water and dried with a soft, clean cloth or chamois. In case of difficult spots, use normal non abrasive detergents available on the market or else a little warm vinegar.

CLEANING THE HOB

Spillage on the hob can usually be removed by a damp soapy cloth. More obstinate stains can be removed by rubbing gently with a soapy scouring pad or mild household cleaner.

GAS TAPS

If the gas taps are not working properly, call our Customer Service Centre to obtain the nearest Authorized Delonghi Service Agent.

BURNERS

- These parts can be removed and cleaned with appropriate products.
- After cleaning, the burners and their flame distributors must be well dried and correctly replaced.
- It is very important to check that the burner flame distributor and the cap has been correctly positioned - failure to do so can cause serious problems.
- In appliances with electric ignition keep the electrode clean so that the sparks always strike.
- Note: To avoid damage to the electric ignition do not use it when the burners are not in place.

CORRECT REPLACEMENT OF THE BURNERS

It is very important to check that the burner flame distributor F and the cap C has been correctly positioned (see figs. 22 and 26) failure to do so can cause serious problems.

Check that the electrode "S" (fig. 22) is always clean to ensure trouble-free sparking. In the models with safety device, check that the probe "T" (fig. 22) next to each burner is always clean to ensure correct operation of the safety valves.

Both the probe and ignition plug must be very carefully cleaned.

Figure 22

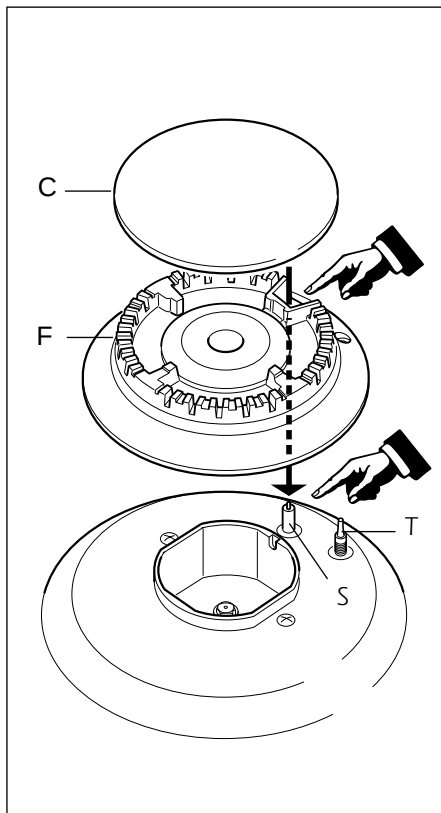


Figure 23

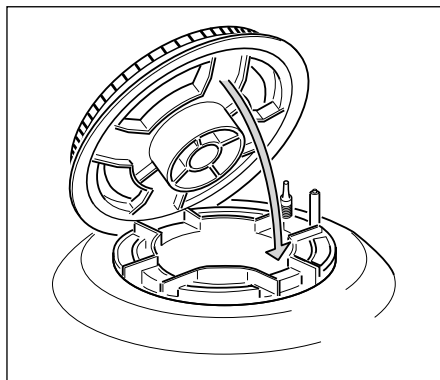
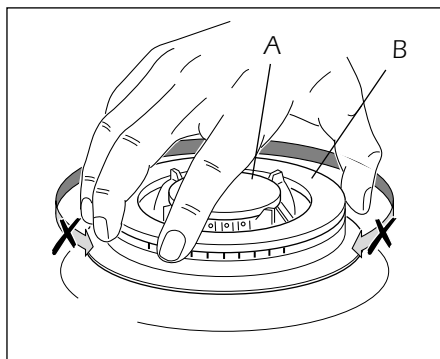


Figure 24



TRIPLE RING BURNER

The triple ring burner must be correctly positioned (see fig. 23); the burner rib must be located in position as shown by the arrow.

Then position the cap A and the ring B (fig. 24 - 25).
The burner correctly positioned must not rotate (fig.24).

Figure 25

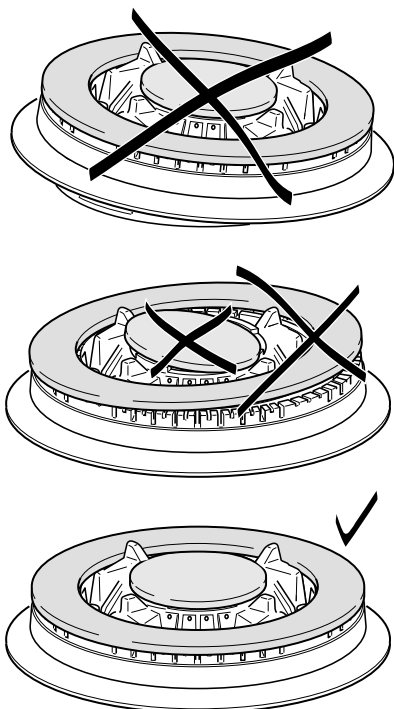
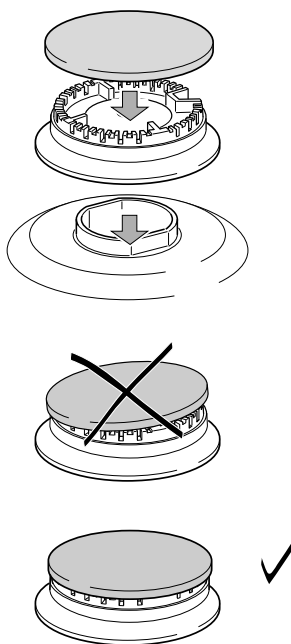


Figure 26



SERVICE AND MAINTENANCE

If the ignition spark fails to ignite or does not light the gas, check the following items before calling our Customer Service Centre to obtain the nearest Authorised Service Agent:

- Burner is reassembled and located correctly.
- Spark electrode and white ceramic are clean and dry.
- 240 VAC power supply is connected.

Contact the local gas utility or our Customer Service Centre to obtain the nearest Authorized Service Agent.

- You can smell gas when all burners are turned on.
- The burners do not remain alight at the minimum marked setting.
- The burner flame is yellow or emits an unusual odour.

Note that a bi-annual inspection of the appliance by an authorized service agent or your local gas utility will ensure many years of trouble free operation of your appliance.

Descriptions and illustrations in this booklet are given as simply indicative. The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.



Living innovation

cod. 1101935 B2