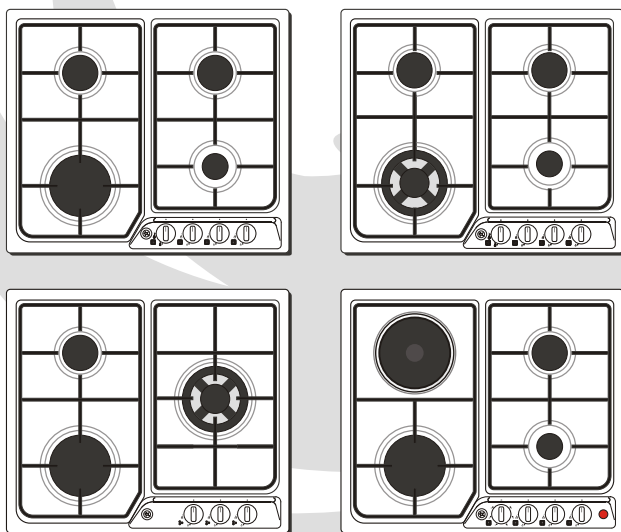


# ■ CAPLE ■



## Gas Hobs

**Instruction for the use  
Installation advice**

Thank you for buying your new CAPLE Gas Hob. To ensure that you get the best results from your new CAPLE Gas Hob, we strongly suggest that you read this instruction manual thoroughly before use. This manual contains installation advice, usage instructions and a cleaning guide, as well as other important facts about your CAPLE Gas Hob. If treated with care, your CAPLE Gas Hob should give you years of trouble-free cooking.

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*Advice for the installer*

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## CE Declaration of Conformity

- This hob (Class 3) has been designed for use only as a cooking appliance. Any other use (e.g. heating rooms) should be considered incorrect and therefore dangerous.
- This hob has been designed, constructed and put on to the marked in conformity with:
  - ✓ Safety requirements of the “Gas” Directive 90/396/EEC;
  - ✓ Safety requirements of the “Low Voltage” Directive 73/23/EEC;
  - ✓ Protection requirements of the “EMC” Directive 89/336/EEC;
  - ✓ Requirements of Directive 93/68/EEC.

**These instructions are only valid for those countries whose identification symbol appears on the cover of the instruction booklet and on the appliance.**


Rating Plate



## **TIPS FOR THE USER**

- During and immediately after use some parts of the hob can reach very high temperatures. Do not touch them.
- Keep children away when the hob is in use.
- After using the hob make sure that all of the knobs are turned off. Turn off the main tap of the gas supply pipe or the cylinder tap if appropriate.
- When you are not using the hob it is a good idea to turn off the gas supply tap.
- Regular lubrication of the gas taps must only be performed by qualified engineers. If the gas taps are not working properly call the After-Sales Service.

## **IMPORTANT WARNING AND TIPS**

- When unpacking the appliance make sure that it is not damaged. If you have any doubts, do not use the appliance but consult your supplier or an engineer.
- The packing materials (plastic bags, expanded polystyrene, nails, bands etc.) must not be left within easy reach of children, as these may result in serious injury.
- The packaging material is recyclable and is marked with the recycling symbol .
- Do not try to alter the technical properties of the appliance, because this could be dangerous.
- The manufacturer cannot be considered responsible for damage caused by improper, incorrect or irresponsible use of the appliance.
- Before disposing of any unwanted appliance it is recommended that all potentially hazardous parts be made harmless.
- The appliance should be installed and all the gas/electrical connections made by a qualified engineer in compliance with local regulations in force and following the manufacturer's instructions.

## **WARNING FOR THE USE OF ELECTRICAL APPLIANCES**

When using any electrical appliance some important rules must always be followed. In particular:

- do not touch the appliance with wet or damp hands or feet;
- do not use the appliance with bare feet;
- this appliance should only be used by responsible adults.

**For Spare Parts, Technical Advice  
Or Product Service call the  
CAPLE HELPLINE on 0870 241 1142**  
(Answerphone outside office hours)

# 1. CHARACTERISTICS

## 4 GAS COOKING HOB

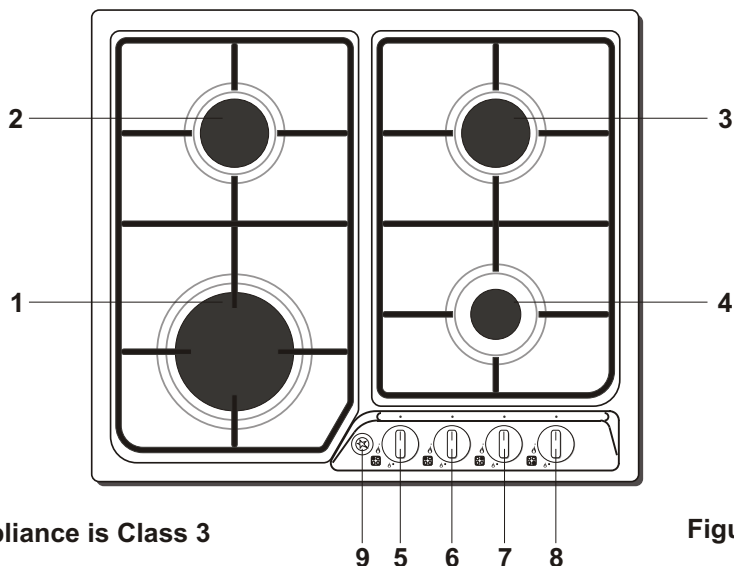


Figure 1


This appliance is Class 3

### COOKING POINTS

- |                                |           |
|--------------------------------|-----------|
| 1. Rapid burner (R)            | - 3,00 kW |
| 2. Left semirapid burner (SR)  | - 1,75 kW |
| 3. Right semirapid burner (SR) | - 1,75 kW |
| 4. Auxiliary burner (A)        | - 1,00 kW |

### CONTROL PANEL

5. Rapid burner control knob (1)
6. Left medium-speed burner control knob (2)
7. Right medium-speed burner control knob (3)
8. Auxiliary burner control knob (4)
9. Electric gas-lighting device. If the device is not installed, the appliance may be provided with:

- a gas-lighter incorporated into the knobs (★ symbol beside flame 
- max.heat/max. gas flow);
- no gas-lighter.

### Important note:

If the appliance has a safety valve system fitted (beside every burner there is the "T" probe as in Fig. 14 - not to confuse with the "S" electrode of the electric ignition) the flow of the gas will be stopped if and when the flame should accidentally go out.

## 4 GAS COOKING HOB WITH TRIPLE RING BURNER

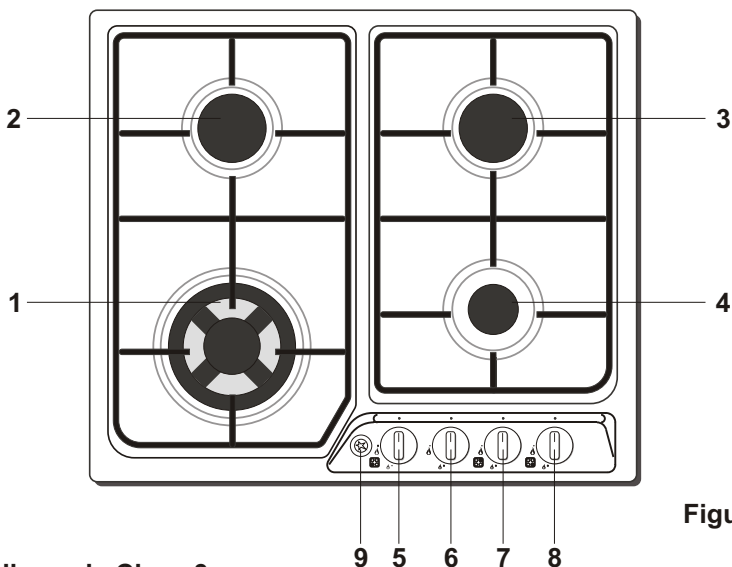



Figure 2

**This appliance is Class 3**

### COOKING POINTS

- |                                |           |
|--------------------------------|-----------|
| 1. Triple-ring burner (TC)     | - 3,30 kW |
| 2. Left semirapid burner (SR)  | - 1,75 kW |
| 3. Right semirapid burner (SR) | - 1,75 kW |
| 4. Auxiliary burner (A)        | - 1,00 kW |

### CONTROL PANEL

5. Triple-ring burner control knob (1)
6. Left medium-speed burner control knob (2)
7. Right medium-speed burner control knob (3)
8. Auxiliary burner control knob (4)
9. Electric gas-lighting device. If the device is not installed, the appliance may be provided with:
  - a gas-lighter incorporated into the knob ( ★ symbol beside flame  max.heat/max. gas flow);
  - no gas-lighter.

### Important note:

If the appliance has a safety valve system fitted (beside every burner there is the "T" probe as in Fig. 14 - not to confuse with the "S" electrode of the electric ignition) the flow of the gas will be stopped if and when the flame should accidentally go out.

### 3 GAS COOKING HOB WITH TRIPLE RING BURNER

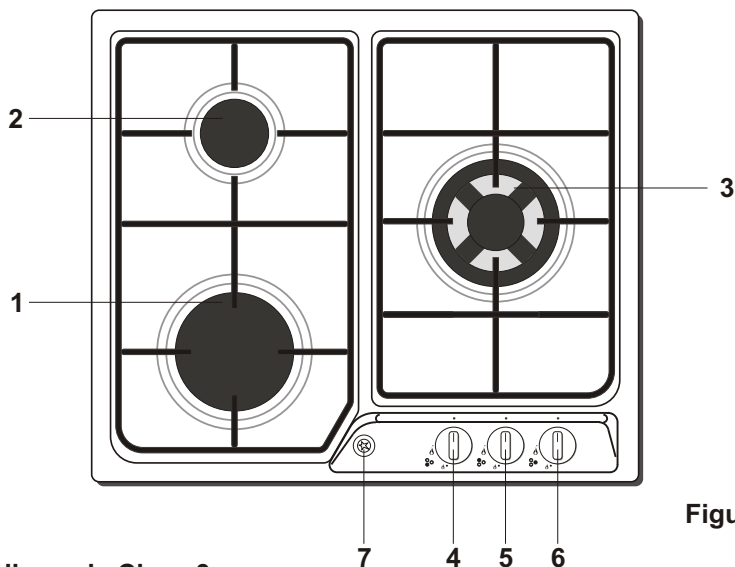


Figure 3

**This appliance is Class 3**

#### COOKING POINTS

- |                               |           |
|-------------------------------|-----------|
| 1. Rapid burner (R)           | - 3,00 kW |
| 2. Left semirapid burner (SR) | - 1,75 kW |
| 3. Triple-ring burner (TC)    | - 3,30 kW |

#### CONTROL PANEL

4. Rapid burner control knob (1)
5. Left medium-speed burner control knob (2)
6. Triple-ring burner control knob (3)
7. Electric gas-lighting device. If the device is not installed, the appliance may be provided with:
  - a gas-lighter incorporated into the knob ( ★ symbol beside flame 🔥 max.heat/max. gas flow);
  - no gas-lighter.

#### Important note:

If the appliance has a safety valve system fitted (beside every burner there is the “T” probe as in Fig. 14 - not to confuse with the “S” electrode of the electric ignition) the flow of the gas will be stopped if and when the flame should accidentally go out.

### 3 GAS COOKING HOB WITH 1 ELECTRIC HOTPLATE

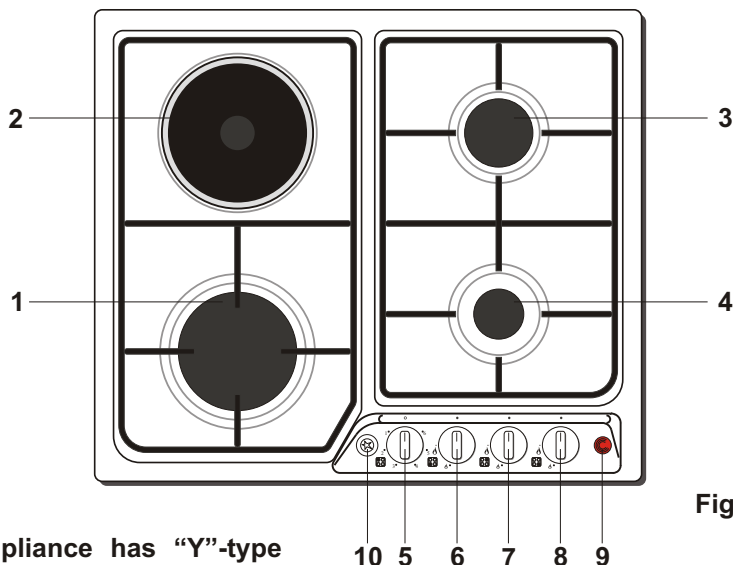


Figure 4


**This appliance has “Y”-type protection against overheating of the surrounding surfaces.**

#### COOKING POINTS

- |                                |                          |
|--------------------------------|--------------------------|
| 1. Rapid burner (R)            | - 3,00 kW                |
| 2. Electric hotplate 145       | - 1000 W Normal          |
|                                | - 1500 W Rapid (red dot) |
| 3. Right semirapid burner (SR) | - 1,75 kW                |
| 4. Auxiliary burner (A)        | - 1,00 kW                |

#### CONTROL PANEL

5. Electric hotplate control knob (2)
6. Rapid burner control knob (1)
7. Right medium-speed burner control knob (3)
8. Auxiliary burner control knob (4)
9. Electric hotplate pilot light
10. Electric gas-lighting device. If the device is not installed, the appliance may be provided with:

- a gas-lighter incorporated into the knob ( ★ symbol beside flame  max.heat/max. gas flow);
- no gas-lighter.

#### Important note:



If the appliance has a safety valve system fitted (beside every burner there is the “T” probe as in Fig. 14 - not to confuse with the “S” electrode of the electric ignition) the flow of the gas will be stopped if and when the flame should accidentally go out.

## 2. USE

### USE OF THE GAS BURNERS

Gas flow to the burners is adjusted by turning the knob illustrated in fig. 5 which controls the safety valves.

Turning the knob so that the indicator line points to the symbols printed on the panel achieves the following functions:

- ✓ full circle = closed valve
- ✓ symbol  = maximum aperture or flow
- ✓ symbol  = minimum aperture or flow

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.

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

Other intermediate operating adjustments can be achieved by positioning the indicator between the maximum and minimum aperture positions, not between maximum aperture and closed positions.

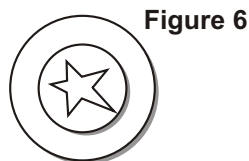
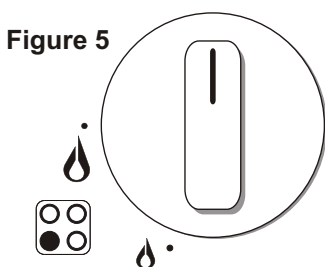
### LIGHTING OF BURNERS

To light one of the gas burners, hold a flame (e.g. a match) close to the top part of the burner, push in and turn the relative knob (fig. 5) in an anti-clockwise direction, pointing the knob indicator towards the large flame symbol (i.e. max gas flow).

#### **Models fitted with electric spark lighter button.**

On these models, to light one of the burners you have to push in and turn the relative knob (fig. 5) to the maximum aperture position (large flame symbol) and press the electric lighter button (fig. 6) until the flame has been lit.

Adjust the gas valve to the desired position.



### **Models fitted with electric lighter incorporated into the burner knobs.**

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 (figure 7).

The sparks produced by the lighter situated inside the relative burner will light the flame.

In the even that the local gas supply conditions makes it difficult to light the burner in maximum aperture position, try again with the knob in minimum position.

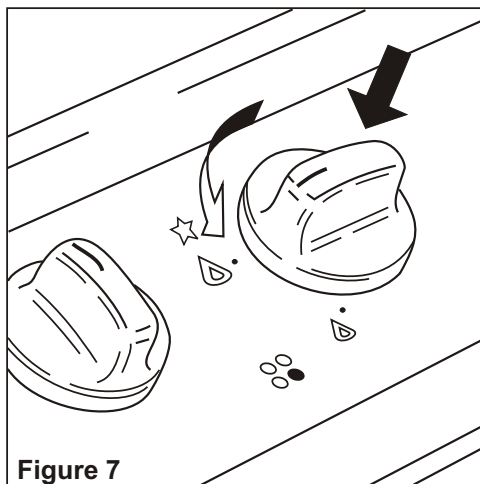
### **Lighting gas burners fitted with safety valve device**

In order to light the burner, you must:

- Turn the knob in an anti-clockwise direction up to the maximum aperture, push in and hold the knob. In models with the gas lighter incorporated in the knob, this will light the gas (figure 7). If there is no mains electrical supply, bring a lighted match close to the burner.
- For models with push-button lighting only push the gas lighter button (fig. 6).
- Wait about ten seconds after the gaslights before releasing the knob (starting time for the valve).
- Adjust the gas valve to the desired position.

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

To re-light the burner, return the knob to the closed position and repeat the operations for lighting.



# CHOISE OF THE BURNER

The symbols printed on the panel by the side of the knob indicate which burner you are controlling.  
Choose a suitable burner depending on the cookware diameter and capacity.  
The pan diameter should be suitable for the burner power to make the most of the burner's high efficiency and not waste fuel.  
A small pan does not boil more quickly on the large burner (fig. 8)

**Attention: During use the hob becomes very hot under the cooking zones. Keep children away.**

DIAMETERS OF PANS WHICH MAY BE USED ON THE HOBS		
BURNERS	MINIMUM	MAXIMUM
Auxiliary	6 cm	14 cm
Semirapid	16 cm	20 cm
Rapid	20 cm	24 cm
Triple-ring	24 cm	28 cm
Maximum diameter for woks: 36 cm		

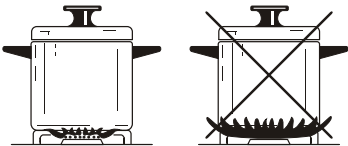


Figure 8

## GRILL FOR SMALL COOKWARE (optional)

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



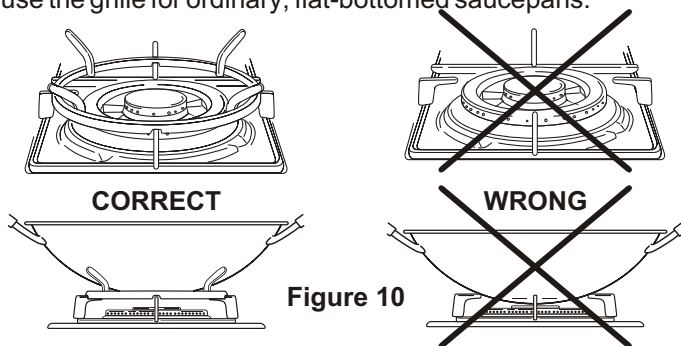
Figure 9

## TRIPLE-RING BURNER - SPECIAL WOK GRILLE (optional)

This special grille for wok pans should be placed over the pan-rest for the triple-ring burner (fig. 10).

### Warning:

- Using wok pans without this special grille may cause the burner to malfunction.
- Do not use the grille for ordinary, flat-bottomed saucepans.



## ELECTRIC HOTPLATES

### NORMAL HOTPLATE

To turn on the electric hotplate, rotate the knob (fig. 11-12) to the desired setting. The numbers from 1 to 6 or 1 to 12 indicate the operating positions with increasing number corresponding to higher temperature settings.

### RAPID HOTPLATE (red dot)

The rapid hotplate control knob (fig. 11-12) is similar to that of the normal hotplate, with 6 or 12 selectable heating positions.

The characteristics of this hotplate, which is also equipped with a thermostat cut-off device, make it possible to:

- achieve the cooking temperature rapidly;
- make full use of its output power using flat-bottomed pans;
- limit the output power with unsuitable saucepans.

Figure 11

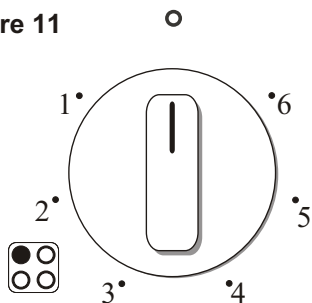
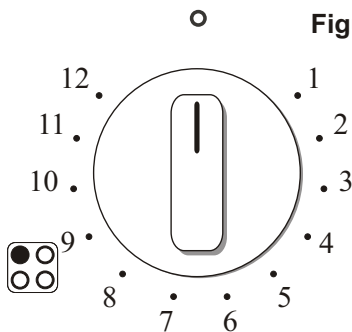


Figure 12



# PROPER USE OF THE ELECTRIC HOTPLATE

When the pan comes to the boil, turn the heat down to the level desired. Remember that the hotplate will continue to produce heat for about five minutes after it has been turned off.

While using the electric hotplate, you must:

- avoid keeping it on without something on it;
- avoid pouring liquids on it while it is hot;
- use flat-bottomed (electric hotplate type) pots and pans only;
- use cooking receptacles which cover as much of the surface of the hotplate as possible;
- to save electricity, use lids whenever possible;
- **never cook food directly on the hotplate: always use a pan or suitable container.**
- **caution: the cooking hob becomes very hot during operation. Keep children well out of reach.**

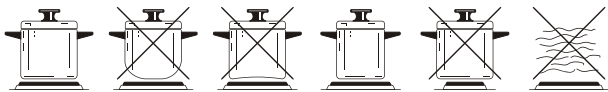
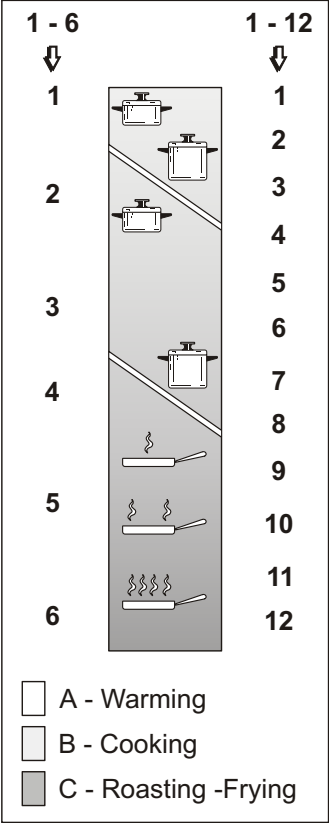


Figure 13



Position of switch		Type of cooking
0	0	Switched OFF
1	1	For melting operations (of butter or chocolate)
2	2	
2	2	To keep foods warm or heat small quantities of water
3	3	
4	4	
3	4	To heat greater quantities of water and to whip creams and sauces
4	5	
5	6	
3	6	Slow boiling, e.g.spaghetti, soups, boiled meats, to continue steam heating of roast meats and stews.
4	7	
5	8	
4	7	Far all kinds of fried foods, steaks, cutlets and cooking without a lid.
5	8	
4	8	For browning of meat, cooked potatoes, fried fish and for boiling large quantities of water.
5	9	
6	10	
6	11	Rapid frying, grilled steaks, etc.
7	12	

### 3. CLEANING AND MAINTENANCE

#### GENERAL TIPS

- Before cleaning the hob switch it off and wait for it to cool down.
- Clean with a cloth, hot water and soap or liquid detergent.
- Do not use products which are abrasive, corrosive or chlorine based.
- Do not use steel pads.
- Do not leave acid or alkaline substances (vinegar, salt, lemon juice, etc.) on the hob.

#### ENAMELLED PARTS

- All the enamelled parts must be washed only with a sponge with soapy water or other non-abrasive products.
- Dry carefully.

#### STAINLESS STEEL

- Clean with special products which are available on the market.
- Dry preferably with chamois leather.
- **Note:** regular use will cause discolouring around the burners and the electric hotplate, because of the high temperature.

#### BURNERS AND GRIDS

- These pieces can be removed and washed with suitable products.
- After cleaning burners and spreaders dry them well and replace them correctly.
- 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.

#### GAS TAPS

- Regular lubrication on the gas taps must only be performed by specialised engineers.
- If the gas taps are not working properly call the After-Sales Service.

#### ELECTRIC HOTPLATES

- Always clean when the hotplate is tepid.
- Use a soft cloth, dampened with water, and a little salt. To finish off, use a soft cloth with a little oil.

## COOKING HOB WITH GLASS LID

- Do not close the glass lid when the burners or electrical plates are still hot and when the oven, installed below the cooking hob, is on or still hot.
- Do not rest hot pans or heavy objects on the cooker lid.
- Remove any spillages from the surface of the lid before opening.

## 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 figure 14); failure to do so can cause serious problems.
- Check that the electrode "S" (models fitted with electric ignition - see figure) is always clean to ensure trouble-free sparking.
- Check that the probe "T" (models fitted with flame failure device - see figure) 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.

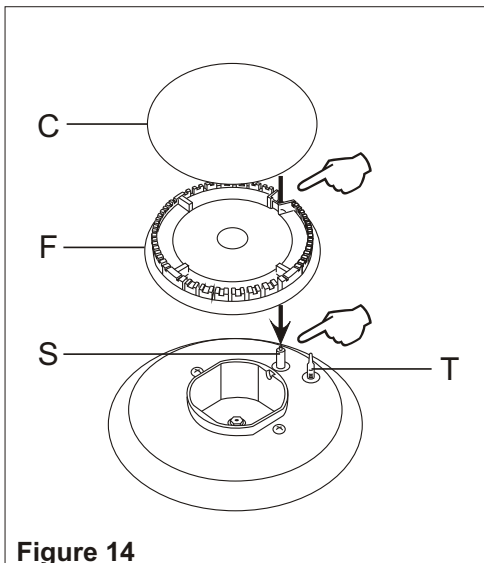


Figure 14

## TRIPLE-RING BURNER

- The triple-ring burner must be correctly positioned (fig. 15); the burner rib must be enter in the logement as shown by the arrow.
- The burner correctly positioned must not rotate (fig. 16).
- Then position the cap "A" and the ring "B" (fig. 16).

Figure 15

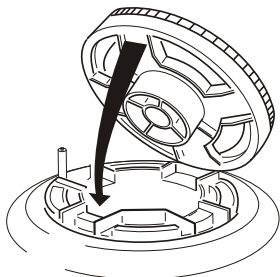
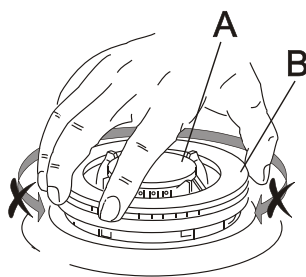


Figure 16



## 4. INSTALLATION

### ADVICE FOR THE INSTALLER

#### IMPORTANT

- The appliance should be installed, regulated and adapted to function by a **QUALIFIED INSTALLATION TECHNICIAN**. Failure to comply with this condition will render the guarantee invalid.
- The appliance must be installed in compliance with regulations in force in your country and in observation of the manufacturer's instructions.
- Always unplug the appliance before carrying out any maintenance operations or repairs.
- Before any operation of cleaning and maintenance disconnect the appliance from the electrical network.
- **The appliance must be housed in heat-resistant units.**
- **These tops are designed to be embedded into kitchen fixtures measuring 600 mm in depth.**
- **The walls of the units must not be higher than work top and must be capable of resisting temperatures of 75°C above room temperature.**
- **Do not instal the appliance near inflammable materials (e.g. curtains).**

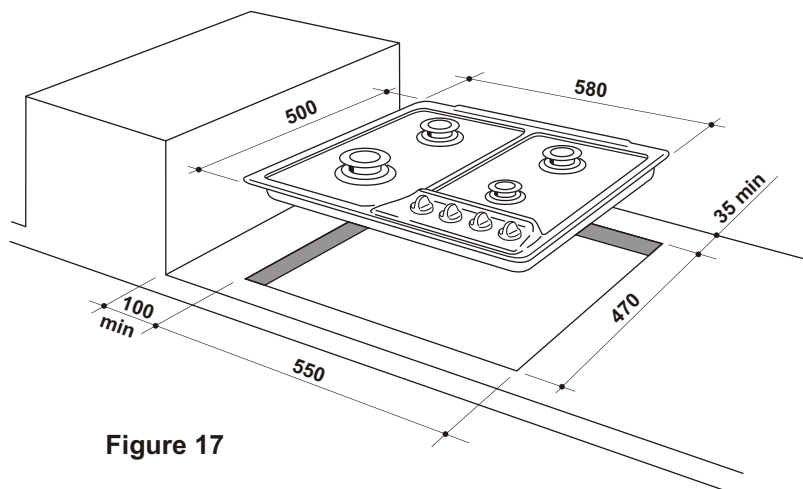


Figure 17

## 4 GAS COOKING HOBS & 3 GAS COOKING HOBS WITH 1 ELECTIC HOTPLATE

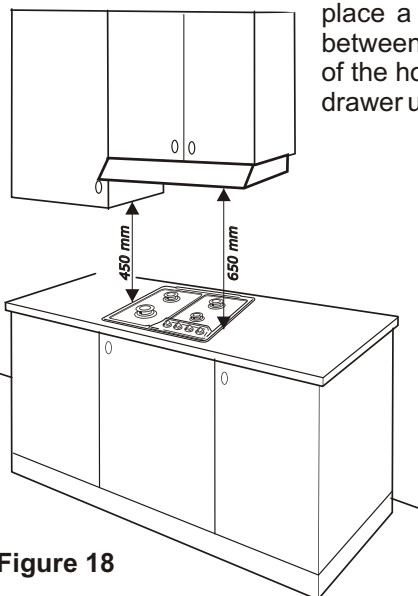
In order to install the cooker top into the kitchen fixture, a hole with the dimensions shown in figure 17 has to be made, bearing in mind the following:

- within the fixture, between the bottom side of the cooker top and the upper surface of any other appliance or internal shelf there must be a clearance of at least 30 mm;
- the cooker top must be kept no less than 100 mm away from any side wall;
- the hob must be installed at least 35 mm from the wall;
- there must be a distance of at least 650 mm between the hob and any wall cupboard or extractor hood positioned immediately above;
- if the hob is not installed over a built-in oven it is essential to install a heat baffle between the bottom of the hob and the underlying unit;
- if the hob is installed over a built-in oven, there must be a distance of at least 30 mm between the two appliances. The two appliances should be connected to the gas supply/electric power supply with independent connections, in compliance with the current laws in force.

## 3 and 4 GAS COOKING HOBS WITH TRIPLE RING BURNER

In order to install the cooker top into the kitchen fixture, a hole with the dimensions shown in figure 17 has to be made, bearing in mind the following:

- within the fixture, between the bottom side of the cooker top and the upper surface of any other appliance or internal shelf there must be a clearance of at least 30 mm;
- the cooker top must be kept no less than 100 mm away from any side wall;
- the hob must be installed at least 35 mm from the wall;
- there must be a distance of at least 650 mm between the hob and any wall cupboard or extractor hood positioned immediately above;
- it is absolutely essential that you place a separator between the base of the hob and the drawer unit.



**Figure 18**

## CHOOSING SUITABLE SURROUNDINGS

The room where the gas appliance is to be installed must have a natural flow of air so that the gas can burn (in compliance with the current laws in force).

The flow of air must come directly from one or more openings made in the outside walls with a free area of at least 100 cm<sup>2</sup>.

If the appliance does not have a no-flame flame device this opening must have an area of at least 200 cm<sup>2</sup>.

The openings should be near the floor and preferably on the side opposite the exhaust for combustion products and must be so made that they cannot be blocked from either the outside or the inside.

When these openings cannot be made, the necessary air can come from an adjacent room which is ventilated as required, as long as it is not a bedroom or a danger area (in compliance with the current laws in force). In this case, the kitchen door must allow the passage of the air.

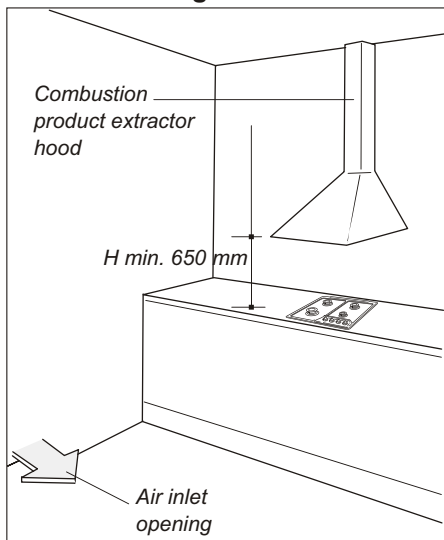
## DISCHARGING PRODUCTS OF COMBUSTION

Extractor hoods connected directly to the outside must be provided, to allow the products of combustion in the gas appliance to be discharged (fig. 19).

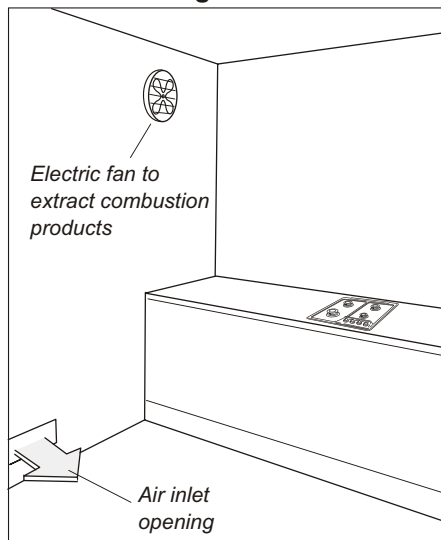
If this is not possible, an electric fan may be used, attached to the external wall or the window; the fan should have a capacity to circulate air at an hourly rate of 3-5 times the total volume of the kitchen (fig. 20).

The fan can only be installed if the room has suitable vents to allow air to enter, as described under the heading "Choosing suitable surroundings" (in compliance with the current laws in force).

**Figure 19**



**Figure 20**



## INSTALLATION IN KITCHEN CABINET WITH DOOR

The fixture has to be made according to specific requirements in order to prevent the gas burners from going out, even when the flame is turned down to minimum, due to pressure changes while opening or closing the cupboard doors.

It is recommended that a 30 mm clearance be left between the cooker top and the fixture surface (fig. 21).

## FASTENING THE INSTALLATION BRACKETS

- Each cooker top is provided with an installation kit including brackets and screws for fastening the top to fixture panels from 2 to 4 thick.
- Turn the cooker top upside down and fasten the brackets "A" to the appropriate socket holes, without tightening the screws "B" for the moment.
- Make sure that the brackets are fastened as shown in figure 22.

## FASTENING THE COOKER TOP

- Spread the sealing material "C" out along the fixture hole, making sure that the junctions overlap at the corners.
- Insert the cooker top into the hole and position it correctly.
- Adjust the position of the brackets "A" and tighten screws "B" to block the cooker top firmly in position.
- With a sharp cutter or trimmer knife trim the excess sealing material around the edge of the cooker top.

Figure 21

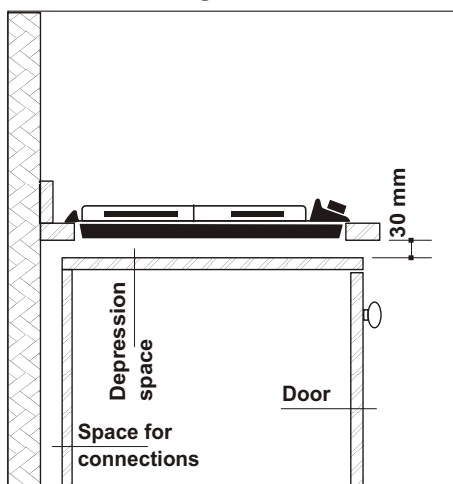
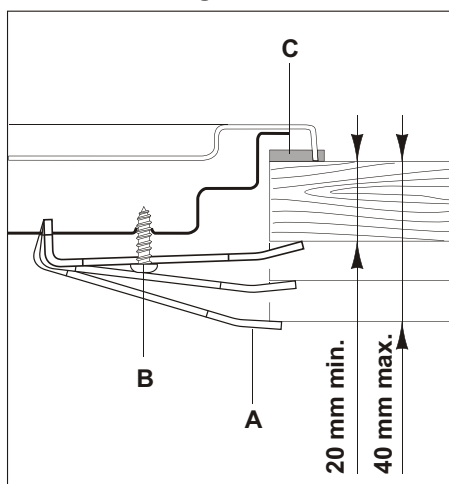


Figure 22



## 5. GAS SECTION

### GASES

The gases used for the operation of cooking appliances may be grouped by their characteristics into two types:

- ▶ Butane/Propane gas (in cylinders) G30/G31
- ▶ Natural gas G20

The appliance is set at the factory to operate with the gas indicated on the rating plate on the appliance.

If the appliance must be operated with a gas different than that indicated on the plate, it is necessary to make the following changes:

- ▶ replacement of the injectors;
- ▶ regulating of the minimum flame.

### CONNECTING TO GAS MAINS:

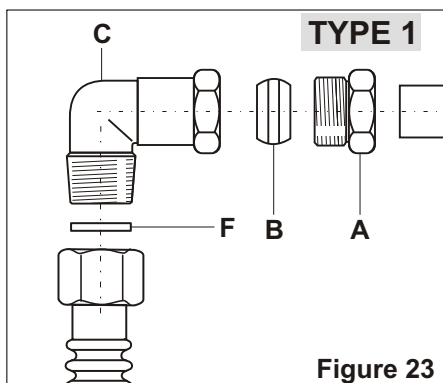
**GB**

Cat: II 2H3+

The fitting is made up of :

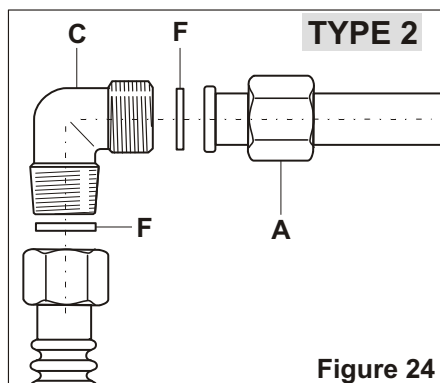
**TYPE 1** (figure 23):

- ▶ nipple "A";
- ▶ bicone "B";
- ▶ elbow "C" (1/2" G conical);
- ▶ gasket "F".



**TYPE 2** (figure 24):

- ▶ nut "A";
- ▶ elbow "C" (1/2" G conical);
- ▶ gasket "F".



Connection to the gas main must be performed by a qualified technician, in compliance with the current laws in force.

Be careful when flexible pipes are used that they do not come into contact with moving parts.

To maintain the thickness of 3 cm, the hob is fitted with a channel to contain the connection pipe.

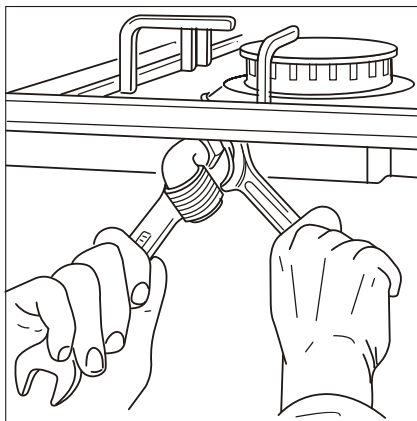
The gas inlet union can be turned in the direction required after the union elbow "C"-nipple "A" connection, or after the union elbow "C"-nut "A" connection, has been slackened with two spanners (figure 25).

Never put in the horizontal or vertical position.

### IMPORTANT:

- ✓ **Never attempt to turn the elbow "C" without having first slackened off the relative lock nipple "A" or lock nut "A".**
- ✓ **The seal "F" and the biconical gasket "B" (fig. 23-24) guarantees the seal of the gas connection. It is recommended that they be replaced whenever they shown even the slightest deformation or imperfection.**
- ✓ **After connecting to the mains, check that the couplings are correctly sealed, using soapy solution, but never a naked flame.**
- ✓ **The connection with rigid metal pipes should not cause stresses to the hob base.**
- ✓ **If using flexible metal pipes, make sure they are not squashed, and do not come into contact with moving parts.**
- ✓ **Any flexible pipes must be so installed as to be easily inspected along their whole length. They must be changed before the expiry date (printed on the pipe itself) and not exceeds 2 metres in length.**

Figure 25



# REPLACING THE BURNER INJECTORS

Every cooking hob is provided with a set of injectors for the various types of gas. If the injectors are not supplied with the appliance they can be obtained from the After-Sales Service.

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.

## OPERATION TO BE PERFORMED WHEN SUBSTITUTING THE INJECTORS

- Remove the gratings, the burner covers and the knobs.
- Using a wrench substitute the nozzle injectors “J” (figure 26) with those most suitable for the kind of gas for which it is to be used.

The burners are conceived in such a way so as not to require the regulation of the primary air.

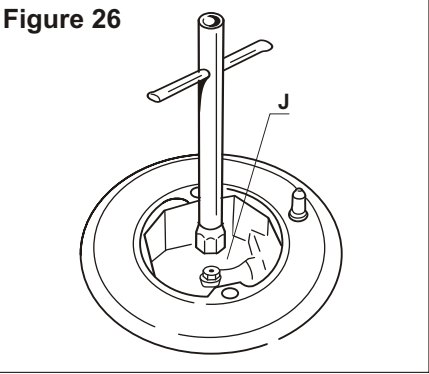


TABLE FOR THE CHOISE OF THE INJECTORS

Cat.: II 2H3+	Nominal Power	Reduced Power	G30/G31 28-30/37 mbar	G20 20 mbar
BURNERS	[Hs - kW]	[Hs - kW]	Ø injector [1/100 mm]	Ø injector [1/100 mm]
Auxiliary (AUX)	1,00	0,30	50	72
Semirapid (SR)	1,75	0,45	65	97
Rapid (R)	3,00	0,75	85	115
Triple-ring (TR)	3,30	1,50	91	124

## REGULATING THE BURNER MINIMUM SETTING

On gas valves provided with adjustment screw in the centre of the shaft (figure 27):

- Using a screwdriver with maximum diameter 3 mm, turn the screw inside the tap until the correct setting is obtained.

On gas valves provided with adjustment screw on the valve body (figure 28):

- Turn the screw "A" to the correct setting with a screwdriver.
- In models with a gas-lighter incorporated into the knobs, turn screw "A" via the hole in the microswitch.

For G30/G31 gas, tighten the adjustable screw completely.

## LUBRICATING THE GAS TAPS

If one of the gas taps becomes difficult to turn, dismantle it, thoroughly clean with petrol and apply special high-temperature grease.

These operations must be performed by a specialised engineer.

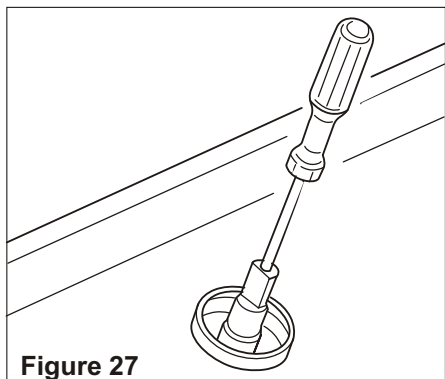


Figure 27

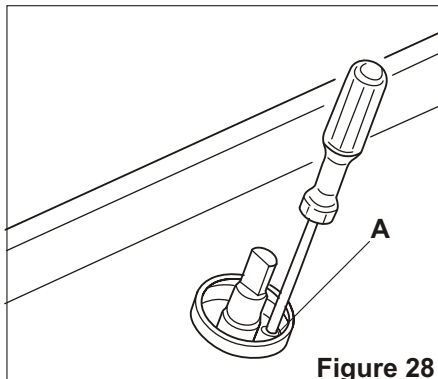


Figure 28

## 6. ELECTRICAL PART

**IMPORTANT:** Installation must be carried out according to the manufacturer's instructions. Incorrect installation may cause harm and damage to people, animals or property, for which the manufacturer accepts no responsibility.

### DETAILS

- Connection to the electric power supply must be carried out by a qualified technician and following the appropriate safety regulations.
- Before carrying out the connection to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the appliance's power rating (also indicated on the identification plate).
- The power point must be connected to a suitable earth wiring, in conformity to current safety regulations.
- If the hob is supplied without a power supply plug and you are not connecting the appliance directly to the mains, a standardized plug suitable for the load must be fitted.
- The colours of the wires in the hob power cable may not correspond with the colours marked on the terminals of your electrical plug. The plug should always be wired as follows:
  - connect the green/yellow wire to the terminal marked with the letter E or PE or the earth symbol or coloured green/yellow;
  - connect the blue wire to the terminal marked with the letter N or coloured black;
  - connect the brown wire to the terminal marked with the letter L or coloured red.
- It is possible to connect the appliance directly to the mains supply by means of a heavy duty switch with 3 mm minimum distance between the contacts.
- The power supply cord must not touch against any hot surfaces and must be placed so that its temperature does not exceed 75°C at any point along its length.
- After having installed the appliance, the power switch or power plug must always be in an accessible position.

**Note:** For connections to the mains power supply, never use adaptors, reductions or multiple power points as these may overheat and catch fire.

In the event that installation should require modifications to the mains supply wiring system or if the power plug is not suitable for the type of power point available, it is recommended that a qualified technician be called to carry out substitution. The technician will also have to verify that the cross-section of the electric cables on the power point match the appliance's power rating.

#### **IMPORTANT:**

- **Connection to a good earth wiring system is absolutely essential. The manufacturer accepts no responsibility for any inconvenience caused by failure to comply with this rule.**
- **If the power supply cable is damaged it must be substituted by a suitable cable available in the after sales service.**
- **Before carrying out any work on the electrical section of the appliance, it must be disconnected from the mains.**

## **REPLACING THE POWER SUPPLY CABLE**

Use the same type of power supply cable.

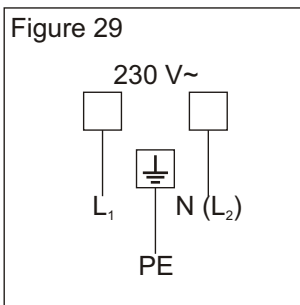
This cable must be connected to the terminal block following the diagram in figure 29.

## **FEEDER SPECIAL CABLE SECTION**

**Type "H05V2V2-F"**

**Resistance to temperatures of 90°C**

- 3 and 4 gas cooking hobs  
230 VAC 50 Hz 3 x 0,75 mm<sup>2</sup>
- 3 gas cooking hobs + 1 electric hotplate  
230 VAC 50 Hz 3 x 1 mm<sup>2</sup> or 3 x 1,5 mm<sup>2</sup>



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## NOTES

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## This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

## CAPLE "Built-in" Service

Should you require service at any time, please contact the **Caple Helpline on 0870 241 1142**.

**Caple** have a nationwide service network of engineers who will respond quickly to your call.

Always replace spare parts with genuine **Caple** spares. These are available from authorised **Caple Service Centres** or by mail order from our **National Service Stores**, simply telephone **0870 241 1142**.

When ordering parts always quote the model number and the serial number of your appliance.

## YOUR GUARANTEE

CAPLE guarantees all parts of this product for one year from the date of purchase. During that time, should it become necessary CAPLE engineers will replace or repair all defective parts free of charge, except for parts subject to fair wear and tear, such as lightbulbs.

Parts and the engineers cost are chargeable after the first 12 months.

To qualify for benefits under the guarantee, you must be able to provide proof of date purchase and the appliance must have been supplied, installed and used for domestic purposes only in accordance with CAPLE instructions.

This guarantee does not affect your statutory product or common law rights

CAPLE cannot be responsible for the results of using this appliance for any other purposes other than those described in these instructions.