



Instruction manual for gas hobs

Model code: C981G



Model code: C1081G



Dear Customer,

Thank you for choosing a Boretti product and congratulations on your purchase.

We are confident that your new appliance, manufactured with top quality materials, will respond perfectly your requirements.

Although this appliance is extremely user-friendly, be sure to read this handbook carefully before proceeding to install and use it.

This handbook contains information on installation, use and maintenance of your new appliance, plus a series of practical tips.

THE MANUFACTURER

GENERAL PRECAUTIONS



Please read this instruction handbook carefully before installing and using the appliance.

This handbook must be kept in easy reach of the appliance for future consultation. If this appliance is sold or transferred to another user, please give this handbook to the new user so that they can learn how to use it correctly and be aware of the various warnings

This is a Class 3 appliance designed home use.

This appliance complies with the following Directives:

EEC 2009/142/CE (Gas)	EEC 2004/108/CE (Electromagnetic Compatibility)
EEC 2006/95/CE (Low Voltage)	EEC 89/109 (Contact with foods)

- The appliance must be installed by a skilled and qualified installer, in conformity with statutory legislation.
- This appliance is designed for use by adults.
- This appliance is not intended for use by persons (including children) with reduced or impaired physical or mental capabilities, or persons lacking experience and awareness, unless they are supervised or taught how to use the appliance by a responsible carer.
- Do not allow children to play with the appliance.
- Before powering the appliance, ensure that it is properly adjusted for the type of gas available (see □Installation□).
- Before carrying out maintenance or cleaning operations, disconnect the appliance from the power supply and allow it to cool.
- Ensure air is able to circulate around gas appliances. Insufficient ventilation will lead to depletion of the oxygen in the air in the place of installation.
- In case of intense or prolonged use of the appliance, it may be necessary to increase ventilation, for example by opening a window or increasing the power of extractor fans, if present.
- Combustion products must be expelled from the place of installation through an extractor hood or extractor fan (see □Installation□).
- For any replacements or alterations that may be required, contact an authorised Technical Assistance Centre and insist on the use of original spare parts.

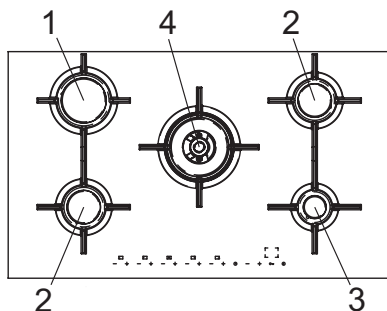
IMPORTANT:

The product label, with the serial number, is affixed to the underside of the hob.

The Manufacturer cannot be held responsible for damage to property or personal injury resulting from incorrect installation or improper, erroneous or unreasonable use of the appliance

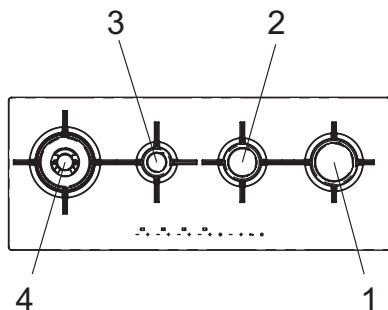
HOBS - DESCRIPTION

MODEL: C981G



1 Rapid burner	3000 W
2 Semi-rapid burner	1650 W
3 Auxiliary burner	1000 W
4 Triple crown burner	4000 W

MODEL: C1081G



1 Rapid burner	3000 W
2 Semi-rapid burner	1650 W
3 Auxiliary burner	1000 W
4 Triple crown burner	4000 W

INSTRUCTIONS FOR THE INSTALLER



IMPORTANT NOTICE:

THE OPERATIONS INDICATED BELOW MUST BE CARRIED OUT BY QUALIFIED PERSONNEL ONLY, IN CONFORMITY WITH STATUTORY LEGISLATION.

THE MANUFACTURER DECLINES ALL LIABILITY FOR INJURY TO PERSONS OR ANIMALS OR DAMAGE TO PROPERTY DUE TO FAILURE TO COMPLY WITH THESE PRESCRIPTIONS.

INSTALLATION

Installing the hob

The appliance is designed to be built-in to a heat-resistant kitchen unit.

Kitchen unit side walls must be able to withstand temperatures of up to 75°C higher than room temperature, in accordance with European regulations.

It is permissible to install the appliance next to a kitchen cabinet extending above the worktop on one side only, either to the right or left. Any adjacent cabinet must be no less than 50 mm from the edge of the hob.

The appliance must not be installed near inflammable materials, such as curtains, cloths, etc.

Cut an opening in the top of the kitchen unit observing the dimensions shown in fig. 1, maintaining a distance of at least 50 mm between the edge of the appliance and adjacent walls.

MODEL	L (mm)	P (mm)
C981G	750	480
C1081G	950	365

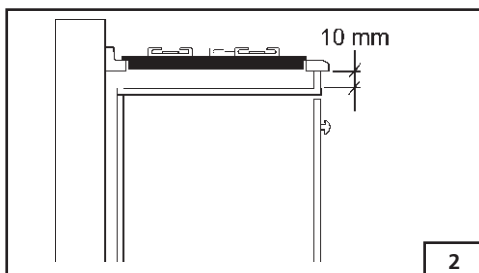
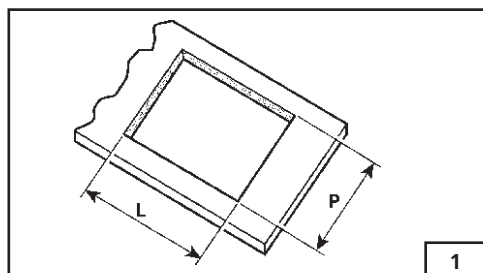
If the hob is to be installed beneath a wall-mounted kitchen cabinet, ensure there is a minimum clearance of 760 mm between the worktop and the underside of the cabinet.

It is good practice to isolate the appliance from the cupboard below in the kitchen unit by means of a separator, leaving a well space of at least 10 mm in depth. (fig. 2).

If the hob is installed over an oven, precautions must be taken to guarantee installation in accordance accident prevention standards. Pay particular attention to the position of the electric cable and gas supply hose: they must not touch any hot parts of the oven. Moreover, if the hob is installed over an oven without a forced cooling system, to ensure adequate ventilation air vents must be provided with lower intake surface area of at least 200 cm² and upper outlet surface area of at least 60 cm².

Fixing the hob

Each hob is supplied with a special gasket and a set of brackets to be used for securing it to the worktop.



INSTRUCTIONS FOR THE INSTALLER

To install the hob, proceed as follows:

- Remove the pan supports and burners from the hob.
- Turn the appliance upside down and fit gasket (S) around the outer edge (fig. 3).
- Place the hob in the unit opening and fix it with screws (V) or brackets (G) (fig. 4).

Installation environment

This appliance is not equipped with a combustion products exhaustion system. Fumes must therefore be exhausted to outside the building by means of an extractor hood or extractor fan designed to start as soon as the appliance is set into operation.

The room in which the appliance is installed must be naturally ventilated to allow correct gas combustion and room ventilation; the minimum volume of air required is 20 m³.

Fresh air must be drawn through permanent vents in the walls communicating with the exterior.

Ventilation may also be supplied via an adjacent room in compliance with standards in force.

Wall vents must have a minimum surface area 200 cm².

Gas Connection

Make sure that the appliance is set up for the available gas type (see the label under the appliance). Follow the instructions indicated in □Gas conversion and adjustment□ if the appliance must be adapted for use with different gas types.

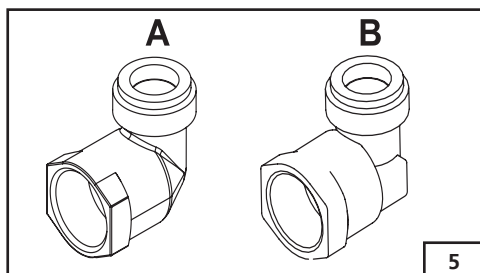
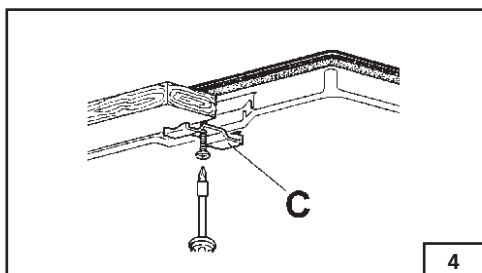
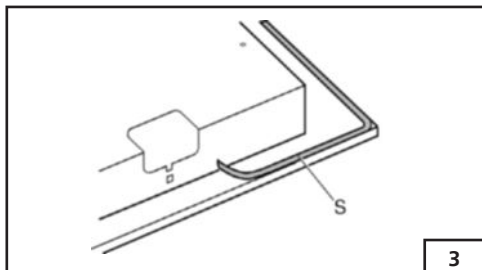
The appliance must be connected to the gas supply by means of a rigid metal pipe, in compliance with standards in force, or a seamless flexible steel pipe in compliance with standards in force.

Certain models are supplied with two unions:

a cylindrical union (A) and a conical union (B) (fig.5). Choose the appropriate union according to the country of installation.

The weight of the connecting pipe must not be borne by the gas train.

Once installation is complete, apply a soapy solution to the seal to check that it is gas tight.



INSTRUCTIONS FOR THE INSTALLER

Electrical Connection

The appliance must be connected to the electrical mains by qualified personnel and in conformity with statutory legislation.

The voltage of the electric supply must correspond to the value indicated on the label affixed to the underside of the appliance.

Make sure that the electric system has an efficient earth connection in compliance with regulations and legislation. **This appliance must be earthed.**

IMPORTANT: if the household electrical system does not meet specifications or does not have an efficient earth connection, the appliance will not operate.

If the appliance is not fitted with a plug, connect a standard plug to the power cable.

If the appliance is to be wired directly to the mains supply, a disconnect device must be interposed having a sufficient contact gap to allow complete isolation also in category III surge conditions, in accordance with installation regulations.

In case of a power failure, the appliance will not operate and the burners cannot be lit using matches or external igniters.

However, the appliance can continue to operate correctly if the power cord is connected to an uninterruptible power supply. In this case, operation is normal.

GAS CONVERSION AND ADJUSTMENTS

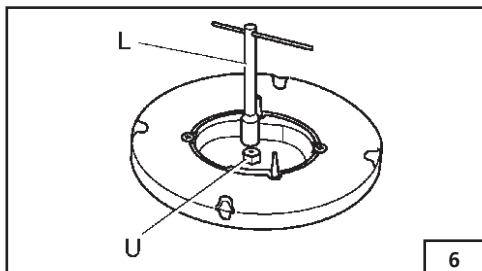
If the appliance is prearranged for a type of gas different from the available type, the burner nozzles must be changed and the control card must be set up with the parameters relative to the new configuration.

Changing the nozzles

Choose the required nozzles with reference to the following □Technical Specifications□table.

Proceed as follows:

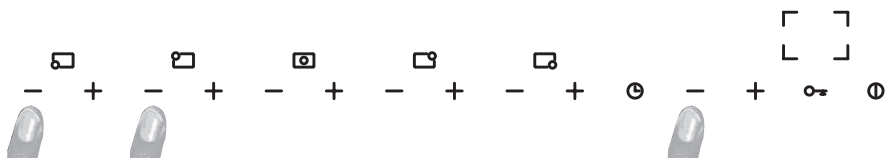
- Remove the pan stands and burners from the hob.
- Unscrew nozzles U (fig.6) and U1/U2 (fig.7) using a socket spanner (L), and replace with the correct nozzle for the available gas type.
- Secure the nozzle without over-tightening.



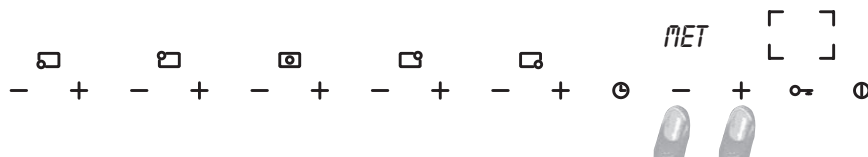
INSTRUCTIONS FOR THE INSTALLER

Choosing the type of gas (5-burner version)

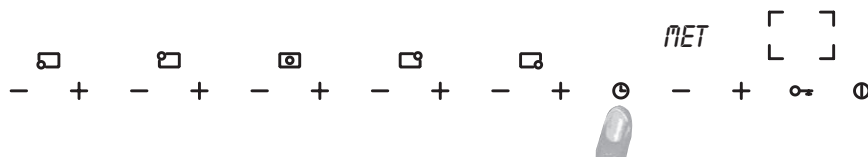
The hob can be configured for use with natural gas or LPG. To activate the gas selection procedure the hob must be switched on with all of the burners off.



Press the and buttons simultaneously for approx. 3 seconds as shown in the figure above. The burner level display will switch off and or will appear on the timer display, depending on the current configuration.



Select the desired setting using the and buttons.



To complete the procedure, press the timer button.

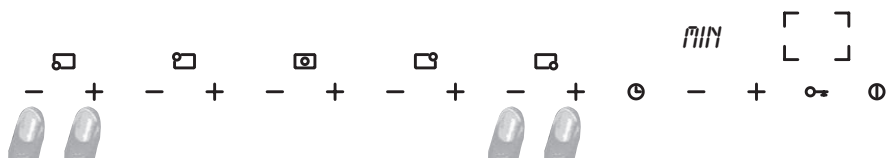
By activating this function, any other previously set burner switch off times will be cancelled.

INSTRUCTIONS FOR THE INSTALLER

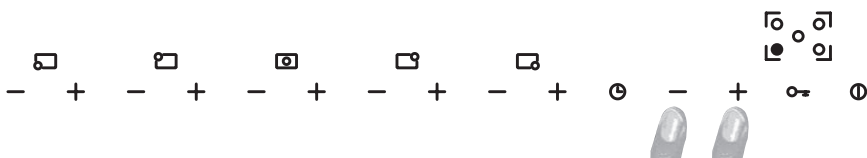
Minimum flow adjustment (5-burner version)

The minimum flow is correctly adjusted when the flame remains lit without a pot on the pan support in position 1 of the burner control.

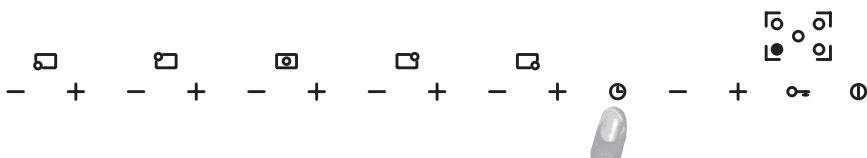
To adjust the minimum flow of each burner, proceed as follows:



Press the and buttons simultaneously for approx. 3 seconds as shown in the figure above. will appear on the display indicating the activation of the adjustment procedure.



At this stage, select the burner to be adjusted using the and buttons. By pressing these buttons repeatedly, a LED will light up showing the selected burner



To confirm the selected burner, press the timer button.

The selected burner will light on the minimum setting. To increase or decrease the minimum flow, use the and buttons of the specific burner.

During the adjustment procedure, the selected burner display will show if the set minimum level corresponds to the factory setting.

^ or v will flash on the display if the flow rate is respectively higher or lower than the preset flow rate.

To go to the next burner, repeat the procedure from the second figure.

After adjusting all the burners, press the timer button again to exit the procedure. The minimum flow settings are saved and will be used each time you use the appliance.

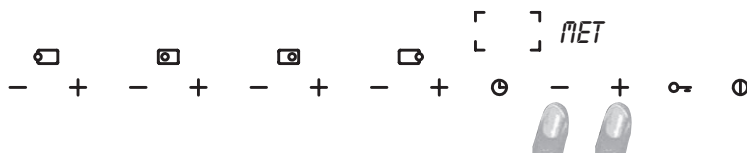
INSTRUCTIONS FOR THE INSTALLER

Choosing the type of gas (4-burner version)

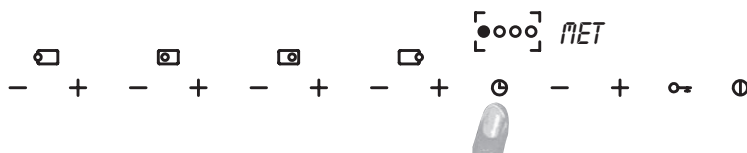
The hob can be configured for use with natural gas or LPG. To activate the gas selection procedure the hob must be switched on with all of the burners off.



Press the buttons simultaneously for approx. 3 seconds as shown in the figure above. The burner level display will switch off and or will appear on the timer display, depending on the current configuration



Select the desired setting using the and buttons.



To end the procedure, press the timer button.

By activating this function, any other previously set burner switch off times will be cancelled.

INSTRUCTIONS FOR THE INSTALLER

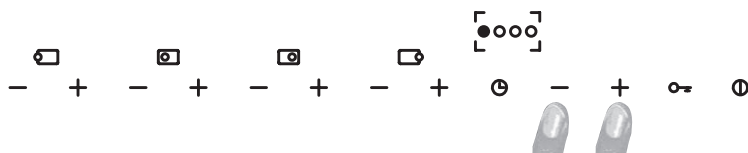
Minimum flow adjustment (4-burner version)

The minimum flow is correctly adjusted when the flame remains lit without a pot on the pan support in position 1 of the burner control.

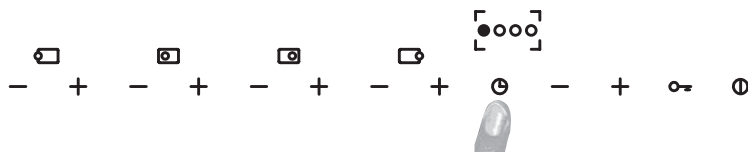
To adjust the minimum flow of each burner, proceed as follows:



Press the and buttons simultaneously for approx. 3 seconds as shown in the figure above. will appear on the display indicating the activation of the adjustment procedure.



At this stage, select the burner to be adjusted using the and buttons. By pressing these buttons repeatedly, a LED will light up showing the selected burner.



To confirm the selected burner, press the timer button.

The selected burner will light on the minimum setting. To increase or decrease the minimum flow, use the and buttons of the specific burner.

During the adjustment procedure, the selected burner display will show if the set minimum level corresponds to the factory setting.

or will flash on the display if the flow rate is respectively higher or lower than the preset flow rate.

To go to the next burner, repeat the procedure from the second figure.

After adjusting all the burners, press the timer button again to exit the procedure. The minimum flow settings are saved and will be used each time you use the appliance.

INSTRUCTIONS FOR THE INSTALLER

MAINTENANCE

Replacing the power supply cable

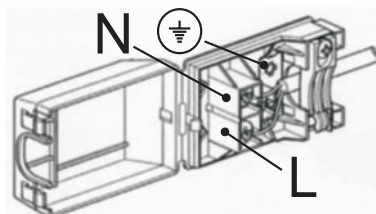
Should it be necessary to replace the power supply cable, use a standard type H05VV-F or H05RR-F cable with a section of $3 \times 0.75 \text{ mm}^2$.

The connection to the terminal board must be carried out as shown in the figure on the right:

Brown wire L (live)

Blue wire N (neutral)

Green-yellow wire  (earth)



TECHNICAL SPECIFICATIONS TABLE

BURNERS		GAS	WORKING PRESSURE mbar	HEAT INPUT		NOZZLE DIAMETER 1/100 mm	REGULATORS BY-PASS DIAMETER 1/100 mm	HEAT INPUT (W)	
N°	DESIGNATION			g/h	L/h			Max.	Min.
1	RAPID	G30	28-30	218	-	87	42	3000	950
		G31	37	214	-	87	42	3000	950
		G20	20	-	286	129	Reg.	3000	950
		G25	25	-	332	132	Reg.	3000	950
2	SEMI-RAPID	G30	28-30	120	-	65	31	1650	600
		G31	37	118	-	65	31	1650	600
		G20	20	-	157	97	Reg.	1650	600
		G25	25	-	183	100	Reg.	1650	600
3	AUXILIARY	G30	28-30	73	-	50	27	1000	450
		G31	37	71	-	50	27	1000	450
		G20	20	-	95	77	Reg.	1000	450
		G25	25	-	111	80	Reg.	1000	450
4	TRIPLE CROWN	G30	28-30	255	-	46 / 65	60	4000	2100
		G31	37	250	-	46 / 65	60	4000	2100
		G20	20	-	334	71 / 95	Reg.	4000	2100
		G25	25	-	443	71 / 100	Reg.	4000	2100

INSTRUCTIONS FOR THE USER

GENERAL PRECAUTIONS

Using the burners

To obtain the maximum efficiency without wasting gas, the pot diameter must be suitable in relation to the burner (see the following table), to avoid the flame extending beyond the bottom of the pot.

Use the maximum capacity to quickly make the liquids reach the boiling temperature, and the reduced capacity to heat food or maintain the boil.

Burners	Power (W)	□ Pot
Auxiliary	1000	10 - 14 cm
Semi-rapid	1650	16 - 18 cm
Rapid	3000	20 - 22 cm
Triple crown	4000	24 - 26 cm

Precautions

- The appliance is equipped with a device that attempts to re-light the burner if the flame blows out accidentally. If the burner does not light after 3 attempts, it will lock out and the letter **b** will appear on the relevant display. In this case, perform the reset procedure as described below.
- Fat and oil can catch fire when overheated so use caution when cooking in fat or oil.
- Do not use sprays near the appliance when it is in operation.
- Do not place unstable or deformed pots on pan support: risk of overturning or spillage of contents.
- Make sure pot handles are positioned correctly.
- When the burner is lit, check that the flame is even and, before removing pots, always turn down the flame or switch off the burner..

CLEANING

Before cleaning, disconnect the appliance from the electricity supply.

Do not clean the appliance with steam cleaners.

The appliance should be cleaned only when it is cold.

Glass ceramic and steel parts

Remove food residues and grease spatters from the cooking surface using the special scraper (optional).

Then clean the area using SIDOL, STAHLFIX or a similar product and a paper towel.

Do not use sponge scourers or chemical detergents.

Burners and pan supports

These parts can be removed for easier cleaning.

The burners must be washed with a sponge and soapy water or with a mild detergent, dried thoroughly and lodged in their seat perfectly.

Make sure that the burner cap holes are not clogged.

Ensure the safety valve probe and ignition electrode are always perfectly clean to ensure optimal operation.

The pan supports can be washed in a dishwasher.

INSTRUCTIONS FOR THE USER



All operations concerning installation, adjustment and adaptation to the available gas type must be carried out by a qualified technician, in compliance with statutory legislation.

The specific instructions are given in the section of the handbook reserved for the installer.

USING THE APPLIANCE - 5-BURNER VERSION

The symbols printed above each burner control show the correspondence between the control and the burner.

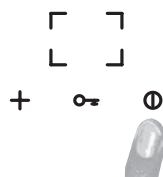
Standby mode

After connecting the appliance to the power supply, it will perform a brief self-diagnosis routine and touch panel calibration (all displays and LEDs remain illuminated for a few seconds). When this procedure is completed the display will be blank.



Switching on the hob

To switch on the hob, hold the ON/OFF button for at least 2 seconds.

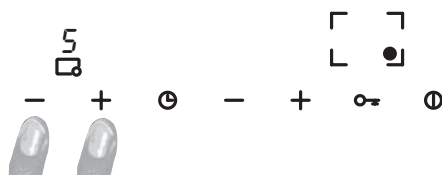
The appliance will switch on and the five burner displays will show power level 0, meaning that the burners are off.







Lighting a burner

To light a burner, hold down the  and  buttons on the control panel simultaneously for at least 1 second. After a few seconds, the selected burner will light and power setting 5 will be selected automatically. The associated indicator light will remain on as long as the burner is lit.

All burners for which the timer has not been set will turn off automatically after 4 hours of continuous operation.






Adjusting burner flame levels

After lighting the burner, press  to turn up the power level and  to turn it down. For continuous variation of the power level hold down the  or  button and release it at the desired level. Power levels can be adjusted from 1 to 9.

Burner response differs during upward and downward power adjustment:

- when the level is increased from 1 to 9, after the adjustment the burner first assumes power level 9 and then assumes the set level;
- when the level is decreased from 9 to 1, the adjustment is progressive.

Turning off a burner

Briefly press the  and  buttons for the desired burner simultaneously. The power level indicator shows letter  indicating that the burner is still hot. This indication is cleared after a few minutes.

INSTRUCTIONS FOR THE USER

Turning off all burners

To turn off all burners simultaneously, briefly press the ON/OFF button: the appliance will enter standby mode.

Setting the clock

After a power failure, the hob clock must be reset.

To set the clock, simultaneously press and hold the buttons shown in the figure for at least 3 seconds. The flashing digits on the left of the dot indicate the hour and the digits on the right indicate the minutes. Increase or decrease the hour using the and buttons.

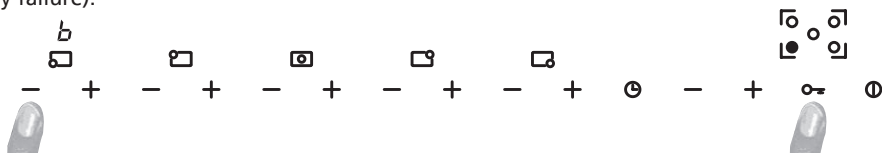
Hold down the or button to increase or decrease the hours digits rapidly.

To set the minutes, press the button with the clock symbol again. The digits on the right of the dot will start flashing; set the minutes as described above. Press the button with the clock symbol again to save the set time.



Burner reset

The burners may lock out due to external faults (for example, in the event of either a power or gas supply failure).



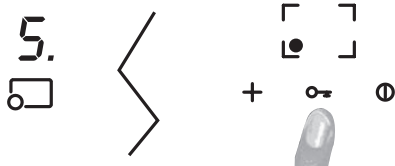
The display of each locked out burner will show the letter . To reset the burners, simultaneously hold down the and buttons as shown in the figure for at least 2 seconds.

Once the burners have been reset, they will be set to level 0, ready to be turned on again.

N.B.: If you repeat the reset procedure 5 consecutive times within 15 minutes, the message FLT06 will be displayed and no other reset requests will be accepted for the following 15 minutes.

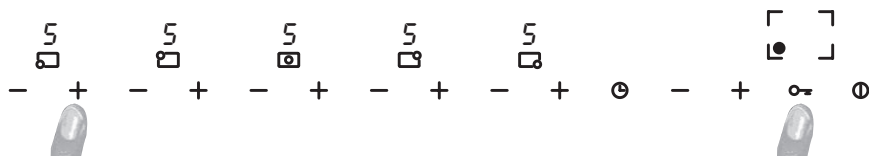
Touch panel lock

To activate this function, press the button for at least 2 seconds. All burner power levels will remain in their current status. When the touch panel is locked the decimal points light up in the display of each burner. When the touch panel is locked, it is not possible to change the burner power levels or change the timer settings, but it is possible to switch the hob off by pressing the ON/OFF button. Locked burners cannot be reset when the touch panel lock is activated. The touch panel must be unlocked before performing the burner reset procedure.



INSTRUCTIONS FOR THE USER

Touch panel unlock

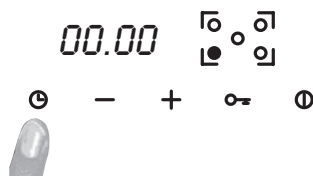


To unlock the touch panel, press the button and the button of the LH burner for at least 2 seconds. When the touch panel is unlocked the decimal points switch off in the power level displays.

Programming burner off time

Each burner can be programmed to operate for a specified time, after which it switches off automatically.

To program the timer of a specific burner, press the button. The position of each burner is shown by means of a LED on the control panel. The LED will illuminate to indicate that the burner has been selected for programming. Select the burner with which to associate the timer using the and buttons. The timer display will show 00.00, meaning that the timer of the selected burner is not activated.



Press the button again. The flashing digits on the left of the dot indicate the hour and the digits on the right indicate the minutes. Increase or decrease cooking time from 0 to 9 hours using the and buttons. Hold down the or button to increase or decrease the hours digits rapidly. To set the minutes, press the button again. The digits on the right of the dot start flashing. Set the minutes as described above for the hours.

When programming the cooking time you can cancel the current setting at any time by pressing the and buttons simultaneously.

If the time is set to zero, the timer is deactivated. To confirm the time displayed, press the button.

At this point the indicators exclusively of the burners with active timer will continue flashing. Press the button to access programming mode and display the time remaining before the burner switches off or change the current setting. If no button is pressed for more than 10 seconds, the system automatically quits programming mode and restores the main display. Any settings in progress on the selected burner are retained and the associated timer remains active. The timer can be programmed with the burner OFF or ON, and it will start counting from when the set cooking time is confirmed. Once the set cooking time has elapsed, the timer-controlled burner will switch off and a series of beeps will be emitted. Switching off a burner also deactivates the associated timer (if programmed).

INSTRUCTIONS FOR THE USER

USING THE APPLIANCE - 4-BURNER VERSION

The symbols printed above each burner control show the correspondence between the control and the burner.

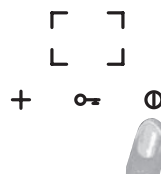
Standby mode

After connecting the appliance to the power supply, it will perform a brief self-diagnosis routine and touch panel calibration (all displays and LEDs remain illuminated for a few seconds). When this procedure is completed the display will be blank.

Switching on the hob

To switch on the hob, hold the ON/OFF button for at least 2 seconds.

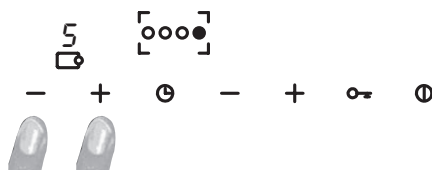
The appliance will switch on and the five burner displays will show power level 0, meaning that the burners are off.



Lighting a burner

To light a burner, hold down the and buttons on the control panel simultaneously for at least 1 second. After a few seconds, the selected burner will light and power setting 5 will be selected automatically. The associated indicator light will remain on as long as the burner is lit.

All burners for which the timer has not been set will turn off automatically after 4 hours of continuous operation.



Adjusting burner flame levels

After lighting the burner, press to turn up the power level and to turn it down. For continuous variation of the power level hold down the or button and release it at the desired level. Power levels can be adjusted from 1 to 9.

Burner response differs during upward and downward power adjustment:

- when the level is increased from 1 to 9, after the adjustment the burner first assumes power level 9 and then assumes the set level;
- when the level is decreased from 9 to 1, the adjustment is progressive.

Turning off a burner

Briefly press the and buttons for the desired burner simultaneously. The power level indicator shows letter indicating that the burner is still hot. This indication is cleared after a few minutes.

INSTRUCTIONS FOR THE USER

Turning off all burners

To turn off all burners simultaneously, briefly press the ON/OFF button: the appliance will enter standby mode.

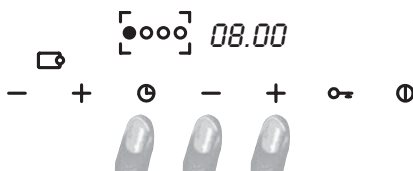
Setting the clock

After a power failure, the hob clock must be reset.

To set the clock, simultaneously press and hold the buttons shown in the figure for at least 3 seconds. The flashing digits on the left of the dot indicate the hour and the digits on the right indicate the minutes. Increase or decrease the hour using the and buttons.

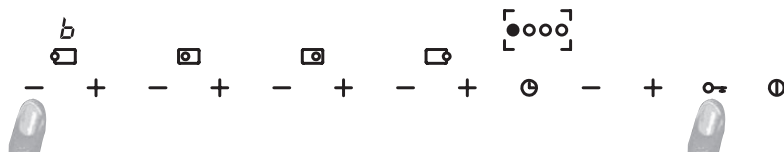
Hold down the or button to increase or decrease the hours digits rapidly.

To set the minutes, press the button with the clock symbol again. The digits on the right of the dot will start flashing; set the minutes as described above. Press the button with the clock symbol again to save the set time.



Burner reset

The burners may lock out due to external faults (for example, in the event of either a power or gas supply failure).



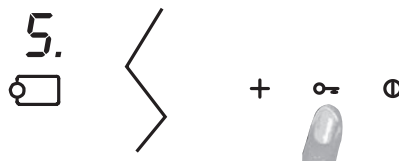
The display of each locked out burner will show the letter . To reset the burners, simultaneously hold down the and buttons as shown in the figure for at least 2 seconds.

Once the burners have been reset, they will be set to level 0, ready to be turned on again.

N.B.: If you repeat the reset procedure 5 consecutive times within 15 minutes, the message FLT06 will be displayed and no other reset requests will be accepted for the following 15 minutes.

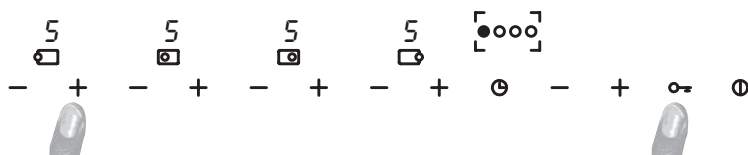
Touch panel lock

To activate this function, press the button for at least 2 seconds. All burner power levels will remain in their current status. When the touch panel is locked the decimal points light up in the display of each burner. When the touch panel is locked, it is not possible to change the burner power levels or change the timer settings, but it is possible to switch the hob off by pressing the ON/OFF button. Locked burners cannot be reset when the touch panel lock is activated. The touch panel must be unlocked before performing the burner reset procedure.



INSTRUCTIONS FOR THE USER

Touch panel unlock

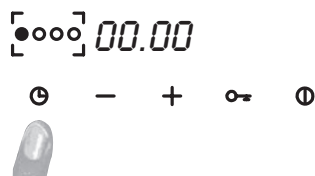


To unlock the touch panel, press the button of the LH burner for at least 2 seconds. When the touch panel is unlocked the decimal points switch off in the power level displays.

Programming burner off time

Each burner can be programmed to operate for a specified time, after which it switches off automatically.

To program the timer of a specific burner, press the button. The position of each burner is shown by means of a LED on the control panel. The LED will illuminate to indicate that the burner has been selected for programming. Select the burner with which to associate the timer using the and buttons. The timer display will show 00.00, meaning that the timer of the selected burner is not activated.



Press the button again. The flashing digits on the left of the dot indicate the hour and the digits on the right indicate the minutes. Increase or decrease cooking time from 0 to 9 hours using the and buttons. Hold down the or button to increase or decrease the hours digits rapidly. To set the minutes, press the button again. The digits on the right of the dot start flashing. Set the minutes as described above for the hours.

When programming the cooking time you can cancel the current setting at any time by pressing the and buttons simultaneously.

If the time is set to zero, the timer is deactivated. To confirm the time displayed, press the button.

At this point the indicators exclusively of the burners with active timer will continue flashing. Press the button to access programming mode and display the time remaining before the burner switches off or change the current setting. If no button is pressed for more than 10 seconds, the system automatically quits programming mode and restores the main display. Any settings in progress on the selected burner are retained and the associated timer remains active. The timer can be programmed with the burner OFF or ON, and it will start counting from when the set cooking time is confirmed. Once the set cooking time has elapsed, the timer-controlled burner will switch off and a series of beeps will be emitted. Switching off a burner also deactivates the associated timer (if programmed)

INSTRUCTIONS FOR THE USER

Electronic self-diagnosis

The circuit boards perform continuous self-diagnosis. In the event of hardware faults or malfunctions in the circuit board that could be dangerous for the end user, the device will assume □safe□mode, the solenoid valves are deactivated and the display shows the relative fault code.

Generally, the default operating parameters are restored by disconnecting and reconnecting the power supply. This action will resolve most problems.

If the fault persists, contact your nearest service centre.

Fault types and codes are shown in the following table.

Fault type	Displayed fault code	Solution
Single burner locked out	b	Perform reset procedure as described in previous sections.
Spurious flame / flame detection circuit fault on single burner	F	Disconnect electrical power supply and then reconnect after a few seconds. If the problem persists, contact the service centre.
Main valve control circuit fault	FLt00	
Reference voltage circuit fault	FLt01	
Watchdog circuit fault	FLt02	
Microcontroller ports fault	FLt03	
Eeprom fault	FLt04	
Valve drive circuit fault	FLt05	
Max 5 resets in 15 minutes exceeded	FLt06	Perform reset procedure as described in previous sections.
Supply circuit fault	FLt08	Disconnect electrical power supply and then reconnect after a few seconds. If the problem persists, contact the service centre.
Resonator fault / Generic fault	FLt09	Perform reset procedure as described in previous sections.
All burners locked out	FLt0A	Perform reset procedure as described in previous sections.
Control logic communication errors	FLt0C	Disconnect electrical power supply and then reconnect after a few seconds. If the problem persists, contact the service centre.
Touch panel control error	FLt0E	

This product complies with EU Directive 2002/96/EC.

The crossed-out dustbin symbol reported on the appliance indicates that the appliance must be disposed of separately from other domestic refuse at the end of its useful life. It must therefore be delivered to a waste recycling centre specifically for electric and electronic equipment or returned to the retailer at the moment of purchase of a new equivalent appliance.



The user is responsible for delivering the appliance to the appropriate collection centre at the end of its useful life. Failure to do so may result in a fine, as provided for by laws governing waste disposal.

Differential collection of waste products for eventual recycling, treatment and environmentally friendly disposal helps reduce possible negative effects on the environment and health, and also enables the materials making up the product to be recycled.

For more detailed information on the available refuse collection systems, refer to the local Municipal Solid Waste disposal centre or the shop where the product was purchased.

Producers and importers are responsible for fulfilling their obligations as regards recycling, treatment and environmentally friendly disposal by directly or indirectly participating in the collection system.

The manufacturing firm refuses all responsibility for any possible imprecision in this booklet, due to misprints or clerical errors. It reserves the right to make all the changes that it will consider necessary in its own products, without affecting the essential characteristics of functionality and safety.