

BUILT-IN GAS COOKTOPS

for residential use only



Models: **VDGCT212F..**
VDGCT424FSS
VDGCT530FSS
VDGCT536FSS



INSTALLATION INSTRUCTIONS

IMPORTANT - PLEASE READ AND FOLLOW

- Before beginning, please read these instructions completely and carefully.
- Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty.
- Please observe all local and national codes and ordinances.
- Please ensure that this product is properly grounded.
- The electrical plug should always be accessible.
- **The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.**

Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code ANSI Z223.1/NFPA 54 - latest edition. Electrical installation must be in accordance with the National Electrical Code, ANSI/NFPA70 - latest edition and/or local codes.

IN CANADA: Installation must be in accordance with the current CAN/CGA-B149.1 National Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

INSTALLATION IN MANUFACTURED (MOBILE) HOME: The installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 [formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280)] or, when such standard is not applicable, the Standard for Manufactured Home Installations, ANSI/NCSBCS A225.1, or with local codes where applicable.

INSTALLATION IN RECREATIONAL PARK TRAILERS: The installation must conform with state or other codes or, in the absence of such codes, with the Standard for Recreational Park Trailers, ANSI A119.5.

Installation of any gas-fired equipment should be made by a licensed plumber. A manual shut-off valve must be installed in an accessible location in the gas line external to the appliance for the purpose of turning on or shutting off gas to the appliance (In Massachusetts such shut-off devices should be approved by the Board of State Examiners of Plumbers & Gas Fitters).

If an external electrical source is utilized, the appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the national Electrical Code, ANSI/NFPA 70.

Some models are supplied with a protective film on steel and aluminium parts. This film must be removed before installing/using the appliance.

THIS COOKTOP IS FOR RESIDENTIAL USE ONLY



WARNING !

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury, or death.

- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.**
- **WHAT TO DO IF YOU SMELL GAS:**
 - **Do not try to light any appliance.**
 - **Do not touch any electrical switch.**
 - **Do not use any phone in your building.**
 - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
 - **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, service agency, or the gas supplier.**

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 preserve this booklet carefully. 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.



WARNING: This product can expose you to chemicals including formaldehyde, which is known to the State of California to cause cancer, and lead, which is known to the State of California to cause birth defects or other reproductive harm. For more information go to [www. P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non-domestic application and therefore should not be used in a commercial environment.

The appliance warranty will be void if the appliance is used within a non-domestic environment i.e. a semi-commercial, commercial or communal environment.

USER INSTRUCTIONS

GENERAL INFORMATION

1. Installation must conform with local codes or, in the absence of local codes, with the **National Fuel Gas Code**, ANSI Z223.1/NFPA 54 - Latest Edition, CAN/CGA-B149.1 or CAN/CGA-B149.2.
2. Installation in manufactured (mobile) home: installation must conform with the **Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 [formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280)]** or, when such standard is not applicable, the Standard for **Manufactured Home Installations, ANSI/NCSCS A225.1**, or with local codes where applicable.
3. Installation in Recreational Park Trailers: installation must conform with state or other codes or, in the absence of such codes, with the Standard for **Recreational Park Trailers, ANSI A119.5**.



WARNING!!

4. **This appliance shall not be used for space heating. This information is based on safety considerations.**
5. All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.
6. Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
7. Do not obstruct the flow of combustion and ventilation air.
8. Disconnect the electrical supply to the appliance before servicing.
9. When removing appliance for cleaning and/or service;
 - A. Shut off gas at main supply.
 - B. Disconnect AC power supply.
 - C. Disconnect gas line to the inlet pipe.
 - D. Carefully lift appliance out of cabinet cutout.**CAUTION:** The appliance is heavy; use care in handling.
10. **Electrical Requirement**
Electrical installation should comply with national and local codes.
11. **Air Supply and Ventilation**
The installer must refer to local/national codes.
12. **Gas Manifold Pressure**
Natural gas - 4.0" W.C.P.
LP/Propane - 11.0" W.C.P.



WARNING!!

ELECTRICAL GROUNDING INSTRUCTIONS

The cooktop must be electrically grounded in accordance with local codes or, in the absence of local codes, with the **National Electrical Code, ANSI/NFPA No. 70-latest edition**, in Canada **Canadian Electrical Code**.

Installation should be made by a licensed electrician.

FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDING.

If an external electrical source is utilized, the installation must be electrically grounded in accordance with local codes or, in the absence of local codes, with the national Electrical Code, ANSI/NFPA 70.


This appliance is equipped with a three-prong grounding plug (NEMA 5-15P) for your protection against shock hazard and should be plugged directly into a properly grounded socket.

Do not under any circumstances cut or remove the third (ground) prong from the power plug.

REPLACEMENT PARTS

Only authorized replacement parts may be used in performing service on the appliance. Replacement parts are available from factory authorized parts distributors. Contact the nearest parts distributor in your area.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

- This appliance is intended for use in your household. Never use the appliance for any other purpose!
- Important! The use of suitable protective clothing/gloves is recommended when handling, installing or cleaning of this appliance.
- 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. The packaging material is recyclable and is marked with the recycling symbol .
- To avoid any possible hazard, the appliance must be installed by qualified personnel only. Any repairs by unqualified persons may result in electric shock or short circuit. In order to avoid possible injuries to your body or to the appliance, do not attempt any repairs by yourself. Such work should be carried out by qualified service personnel only.
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.
- WARNING: When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the edges and the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- Some models are supplied with a protective film on steel and aluminium parts. This film must be removed before installing/using the appliance.
- 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** (closed) position, and also close the gas shut-off valve placed on the main gas supply line.
- In case of difficulty in the gas valves operation, call Service.
- In the case of a prolonged power failure, the burners can be used with no restriction. In that case follow the instructions in the chapter "Using the gas cooktop".
- Do not allow children or other incapable people to use the appliance without supervision.
- During and after use of the cooktop, certain parts will become very hot. Do not touch hot parts.
- Keep children away from the cooktop when it is in use.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- Fire risk! Do not leave flammable material on the cooktop. Do not store items on the cooking surfaces.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Make sure that the electrical cables of other appliances installed nearby cannot come into contact with the cooktop.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- Never clean the cooktop with a high-pressure steam cleaning device, as it may provoke a short circuit.
- If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with old appliances.

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 disabled people to use the appliance without your supervision.

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

Mod. VDGCT212F..

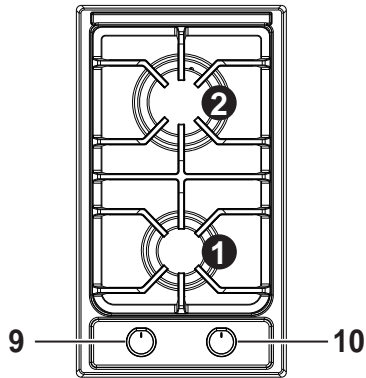


Fig. 1.1a

Mod. VDGCT424FSS

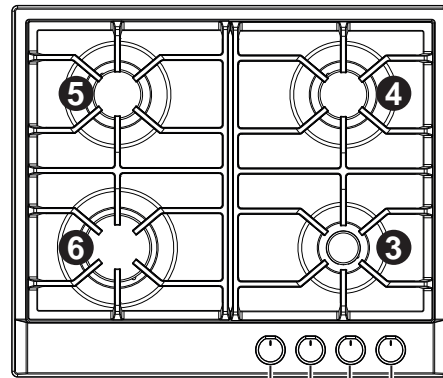


Fig. 1.1b

Mod. VDGCT530FSS

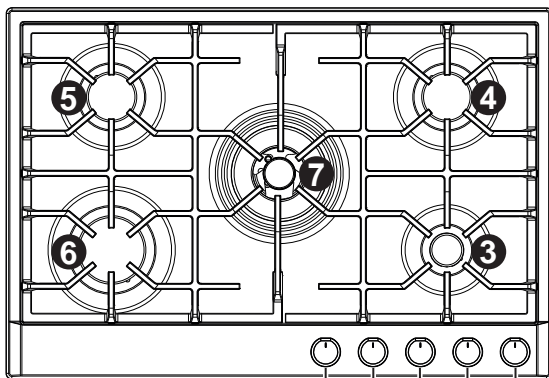


Fig. 1.1c

Mod. VDGCT536FSS

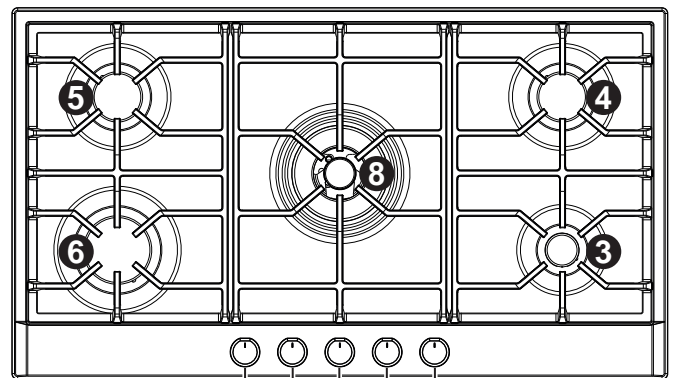


Fig. 1.1d

COOKING POINTS

- | | |
|---------------------------|---|
| 1. Semirapid burner (SR) | 7000 BTU/hr |
| 2. Rapid burner (R) | 10000 BTU/hr |
| 3. Auxiliary burner (AUX) | 4000 BTU/hr |
| 4. Semirapid burner (SR) | 7000 BTU/hr |
| 5. Semirapid burner (SR) | 7000 BTU/hr |
| 6. Rapid burner (R) | 10000 BTU/hr |
| 7. Dual burner (DB) | 16000 BTU/hr (Natural Gas)
15000 BTU/hr (LP/Propane) |
| 8. Dual burner (DB) | 18000 BTU/hr (Natural Gas)
16500 BTU/hr (LP/Propane) |

CONTROL PANEL DESCRIPTION

- 9. Semirapid burner ① control knob
- 10. Rapid burner ② control knob
- 11. Auxiliary burner ③ control knob
- 12. Semirapid burner ④ control knob
- 13. Semirapid burner ⑤ control knob
- 14. Rapid burner ⑥ control knob
- 15. Dual burner ⑦ control knob
- 16. Dual burner ⑧ control knob

NOTES:

- The electric gas-lighting device is incorporated into the knobs.
- The appliance has a safety valve system fitted, the flow of gas will be stopped if and when the flame should accidentally go out.

CAUTION:

- If the burner is accidentally extinguished, turn the gas off at the control knob and wait at least 1 minute before attempting to relight.
- Gas cooktops produce heat and humidity in the environment in which they are installed. Ensure that the cooking area is well ventilated following national/local codes.
- Do not cover the hob with aluminium foils.

2

using the gas cooktop

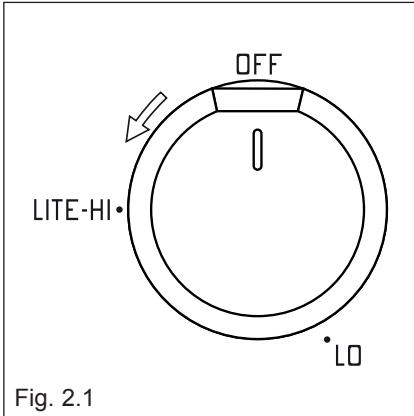


Fig. 2.1

Caution!
Do not cover the hob with aluminium foils.

Caution!
The cooktop becomes very hot during operation. Keep children well out of reach.

N.B. When the cooktop is not being used, set the gas knobs to their OFF (closed) positions and also close the gas shut-off valve placed on the main gas supply line.

GAS BURNERS

Gas flow to the burners is adjusted by turning the knobs (illustrated in fig. 2.1) which control the valves.

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

Knob position	Function	AUXILIARY burner SEMI-RAPID burner RAPID burner	DUAL burner
OFF	closed valve		
LITE-HI	maximum rate		
LO	minimum rate		

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

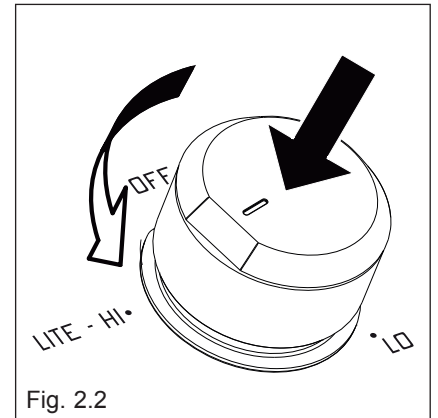
To reduce the gas flow to minimum, rotate the knob further counterclockwise to point the indicator towards the LO position.

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 OFF positions.

LIGHTING GAS BURNERS FITTED WITH FLAME FAILURE SAFETY DEVICE

In order to light the burner, you must:

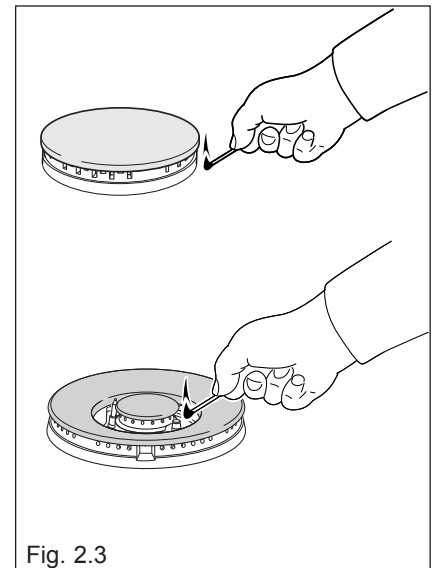
1. Push and turn the knob in an counterclockwise direction up to the **LITE-HI** position (maximum rate), push in and hold the knob until the flame has been lit (fig. 2.2). The sparks produced by the lighter situated inside the relative burner will light the flame.
In the event that the local gas supply conditions makes it difficult to light the burner in **LITE-HI** position, try again with the knob in **LO** position (minimum rate).
2. Wait for a few seconds after the gas burner has been lit before letting go the knob (safety device activation delay).
3. Adjust the gas valve to the desired position.



If there is no mains electrical supply, the burners can be used with no restriction.

In that case, in order to light the burner, you must:

1. Bring a lighted match close to the burner (as per side figure) and keep it in place until the burner has been ignited.
2. Push and turn the knob in an counterclockwise direction up to the **LITE-HI** position (maximum rate), push in and hold the knob until the flame has been lit (fig. 2.2).
In the event that the local gas supply conditions makes it difficult to light the burner in **LITE-HI** position, try again with the dial in **LO** position (minimum rate).
3. Wait for a few seconds after the gas burner has been lit before letting go the knob (safety device activation delay).
4. 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 **OFF** position, **wait for at least 1 minute** and then repeat the lighting procedure.

Note: If your local gas supply makes it difficult to light the burner with the knob set to maximum, set the knob to minimum and repeat the operation.

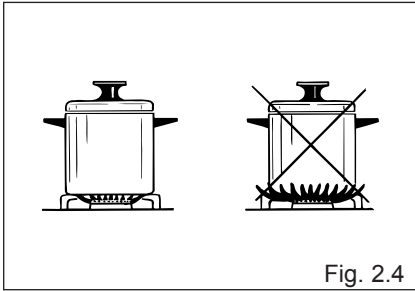


Fig. 2.4

CHOICE OF BURNER (fig. 2.4)

The symbols printed on the panel close to the gas knobs indicate the correspondence between the knob and the burner.

The most suitable burner is to be chosen according to the diameter and volume capacity of the container to be warmed.

It is important that the diameter of the pots or pans suitably match the heating potential of the burners in order not to jeopardise the efficiency of the burners, bringing about a waste of gas fuel.

A small diameter pot or pan placed on a large burner does not necessarily mean that boiling conditions are reached quicker.

DIAMETERS OF PANS WHICH MAY BE USED ON THE HOB BURNERS

BURNER	MINIMUM	MAXIMUM
Auxiliary (*)	12 cm (4" 11/16)	14 cm (5" 1/2)
Semirapid	16 cm (6" 5/16)	24 cm (9" 7/16)
Rapid	24 cm (9" 7/16)	26 cm (10" 3/16)
Dual (**)	26 cm (10" 3/16)	28 cm (11" 1/16)

Wok pans (*) max 36 cm (14" 3/16)

Do not use pans with concave or convex bases

(*) Models VDGCT424FSS, VDGCT530FSS, VDGCT536FSS only

(**) Models VDGCT530FSS, VDGCT536FSS only

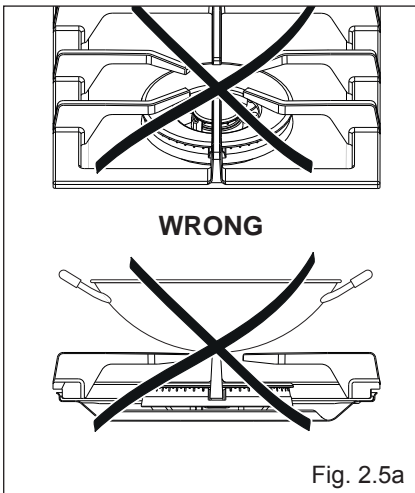


Fig. 2.5a

CORRECT USE OF THE DUAL BURNER

Models VDGCT530FSS, VDGCT536FSS only (figs. 2.5a - 2.5b)

The flat-bottomed pans are to be placed directly onto the pan-support.

When using a WOK you need to place the supplied stand in the burner to avoid any faulty operation of the dual burner (figs. 2.5a - 2.5b).

WARNING: The wok stand MUST be correctly placed as indicated in figure 2.5b; the bigger supporting areas "A" must be placed on the vertical prongs only (rear and front).

When correctly positioned, it must sit flat and stable on the standard pan support and must not rotate.

IMPORTANT:

The special grille for wok pans (fig. 2.5b) **MUST BE PLACED ONLY** over the pan-rest for the dual burner.

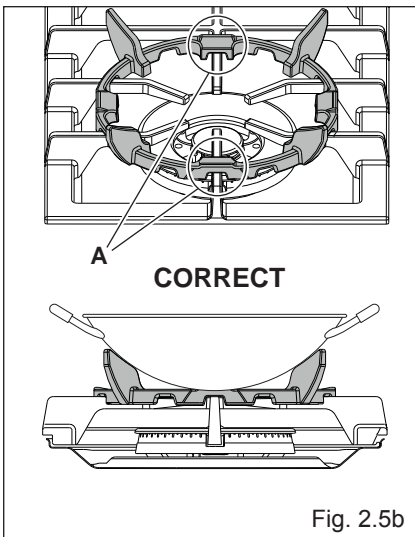
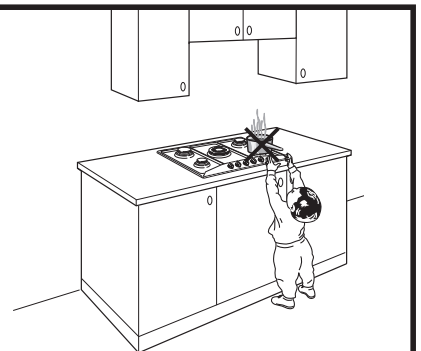


Fig. 2.5b



Make sure that the handles of cookware do not stick out over the edge of the cooktop, to avoid them being knocked over by accident. This also makes it more difficult for children to reach the cooking vessels.



**WARNING
VERY IMPORTANT**

Before any operation of cleaning and maintenance disconnect the appliance from the electrical mains supply.

Do not use steam jet cleaners because the humidity could infiltrate into the appliance making it dangerous.

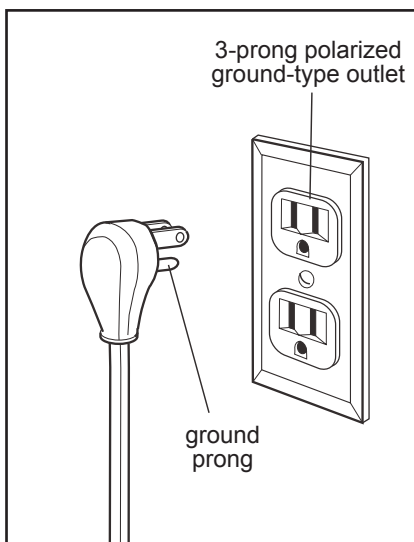
WARNING**Electrical Shock Hazard**

Plug into a grounded 3-prong outlet.

Do not remove ground prong.

Do not use an adapter.

Failure to follow these instructions can result in death, fire, or electrical shock.

**GENERAL RECOMANDATION**

- **Important:** Before you begin cleaning, you must ensure that the appliance is switched off and disconnected from the electrical power supply.
- **IMPORTANT:** The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.
- Under no circumstances should any external covers be removed for servicing or maintenance except by suitable qualified personnel.
- It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
- Be very careful that no water penetrates inside the appliance.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- Clean the surfaces with a damp cloth and using neutral, non-aggressive detergents. Complete the cleaning with a dry, clean cloth.
- **IMPORTANT:** Never use abrasive products (e.g. certain type of sponges) and/or aggressive products (e.g. caustic soda, detergents containing corrosive substances) that could irreversibly damage the surfaces.
- **Important:** The manufacturer declines all liability for possible damage caused by the use of unsuitable products to clean the appliance.
- **WARNING**
When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the edges and the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

ENAMELLED PARTS

- All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.
- Dry preferably with a microfibre or soft cloth.
- Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left too long.

PAINTED PARTS AND SILK-SCREEN PRINTED SURFACES

- Clean using an appropriate product. Always dry thoroughly.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

CAUTION: Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface

STAINLESS STEEL ELEMENTS

- Stainless steel parts must be rinsed with water and dried with a soft and clean cloth.
- For difficult dirt, use a specific non-abrasive product available commercially or a little hot vinegar.
- **Note:** regular use could cause discolouring around the burners, because of the high flame temperature.

GAS VALVES

- Do not let cleaning products come into contact with the valves.
- Periodic lubrication of the gas valves must be carried out by specialist personnel only.
- In the event of operating faults in the gas taps, call the Service Department.

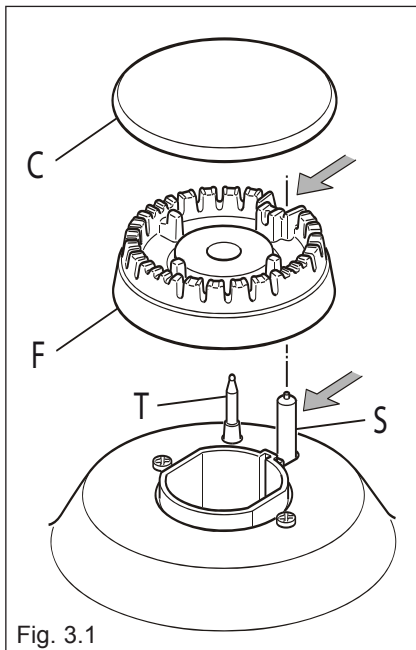


Fig. 3.1

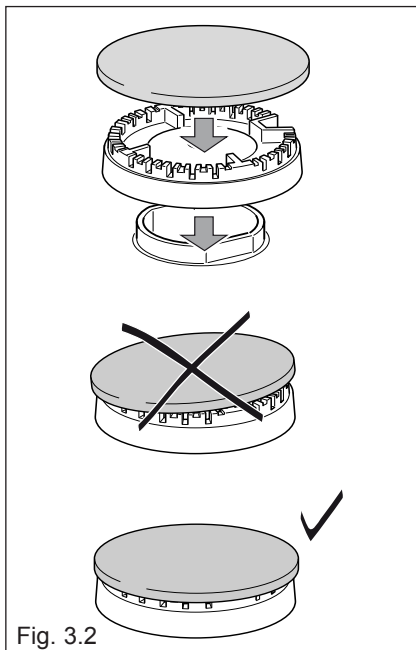


Fig. 3.2

BURNERS

- These parts can be removed and cleaned with appropriate products. These parts must be cleaned using a sponge and soapy water or other suitable non-abrasive products. Dry with a soft cloth.
Warning! Not dishwasher safe.
- 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 have been correctly positioned. Failure to do so can cause serious problems.
- Check that the probe "T" (figs. 3.1, 3.3) next to each burner is always clean to ensure correct operation of the safety valves.
- Check that the electrode "S" (figs. 3.1, 3.3) next to each burner is always clean to ensure trouble-free sparking.
- **Both the probe and ignition plug (electrode) must be very carefully cleaned.**
- **Note: To avoid damage to the electric ignition do not use it when the burners are not in place.**

Note: Continuous use may cause a change in the glaze around the burners and grids, corresponding to the areas exposed to the heat. This is a natural phenomenon and does not prevent the parts from working properly.

CORRECT REPLACEMENT OF THE AUXILIARY, SEMI-RAPID AND RAPID BURNERS

It is very important to check that the burner flame spreader "F" and the cap "C" have been correctly positioned (see figs. 3.1 and 3.2). Failure to do so can cause serious problems.

CORRECT REPLACEMENT OF THE TRIPLE-RING BURNER

The burner must be correctly positioned; failure to do so can cause serious problems. Fit the flame spreader to the housing as shown by the arrows (see figs. 3.3, 3.5). The burner correctly positioned must not rotate (fig. 3.4). Then position the cap "A" and the ring "B" (figs. 3.4, 3.5).

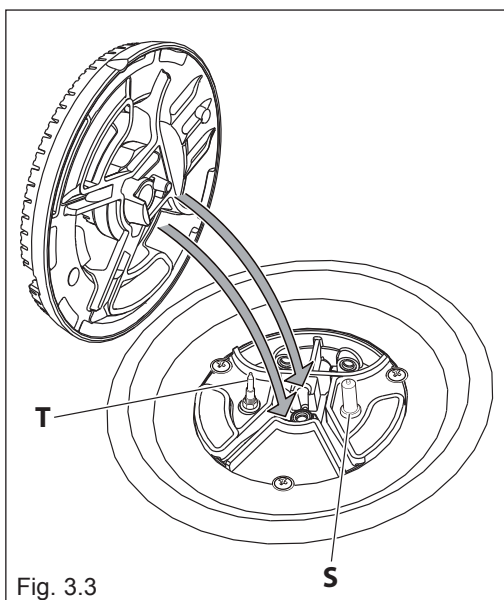


Fig. 3.3

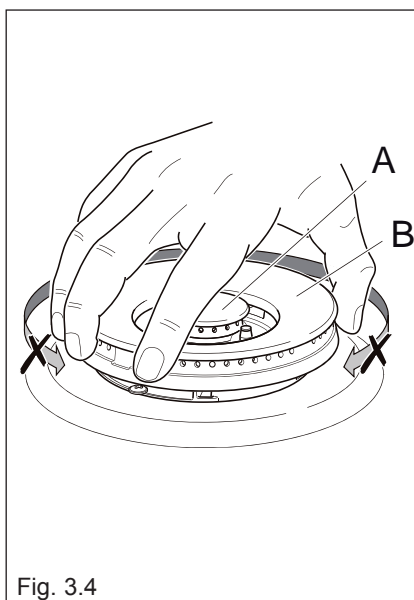


Fig. 3.4

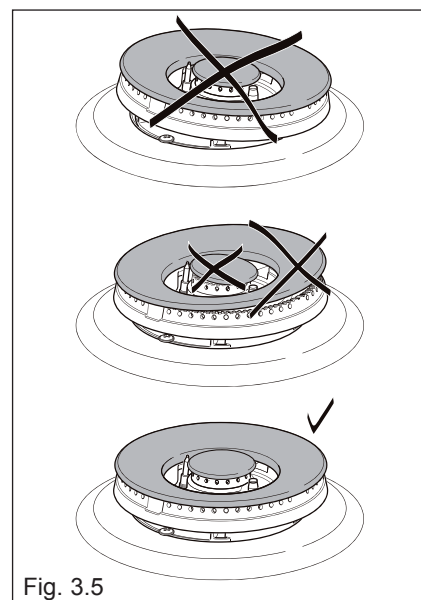


Fig. 3.5

PAN SUPPORTS

These parts must be cleaned using a sponge and soapy water or other suitable non-abrasive products. Dry with a soft cloth.

Warning! Not dishwasher safe.

It is very important to check that the pan supports have been correctly positioned. Failure to do so can cause serious problems. The prongs of the pan supports must always be centred with the burners (figs. 3.6, 3.7, 3.8, 3.9).

Models VDGCT424FSS, VDGCT530FSS, VDGCT536FSS: The raised portion of the pan supports shall NOT face the sides of the cooktop (fig. 3.10).

Note: Continuous use may cause a change in the glaze around the burners and grids, corresponding to the areas exposed to the heat. This is a natural phenomenon and does not prevent the parts from working properly.

Mod. VDGCT212F..

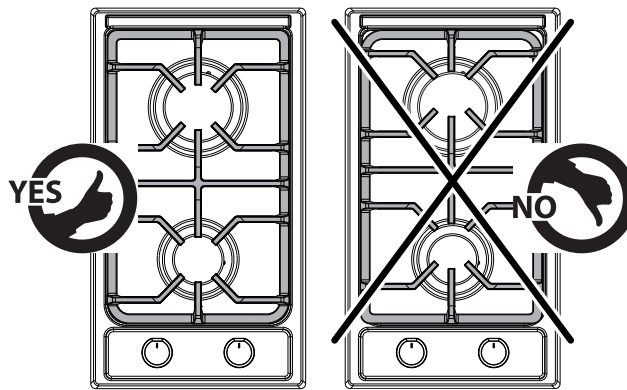


Fig. 3.6

Mod. VDGCT424FSS

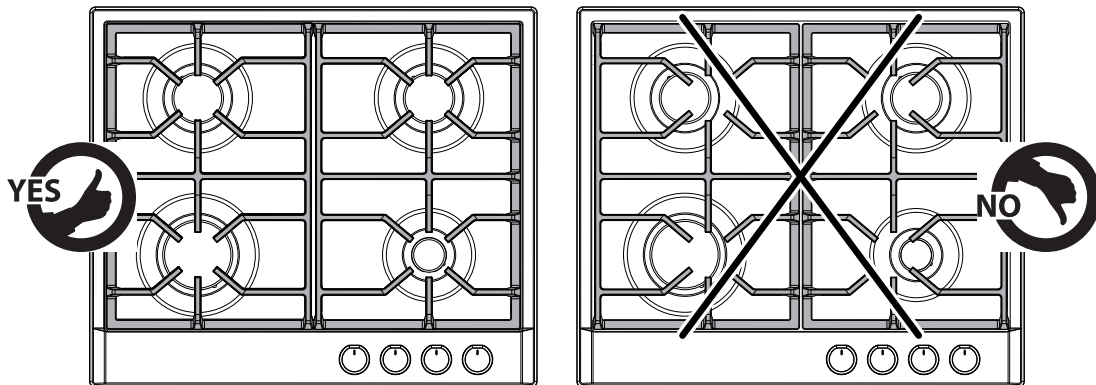


Fig. 3.7

Mod. VDGCT530FSS

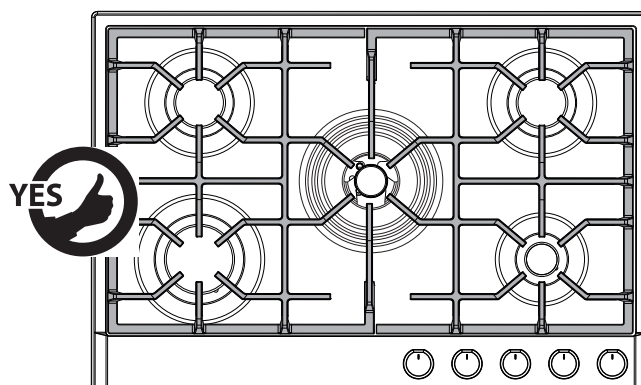


Fig. 3.8

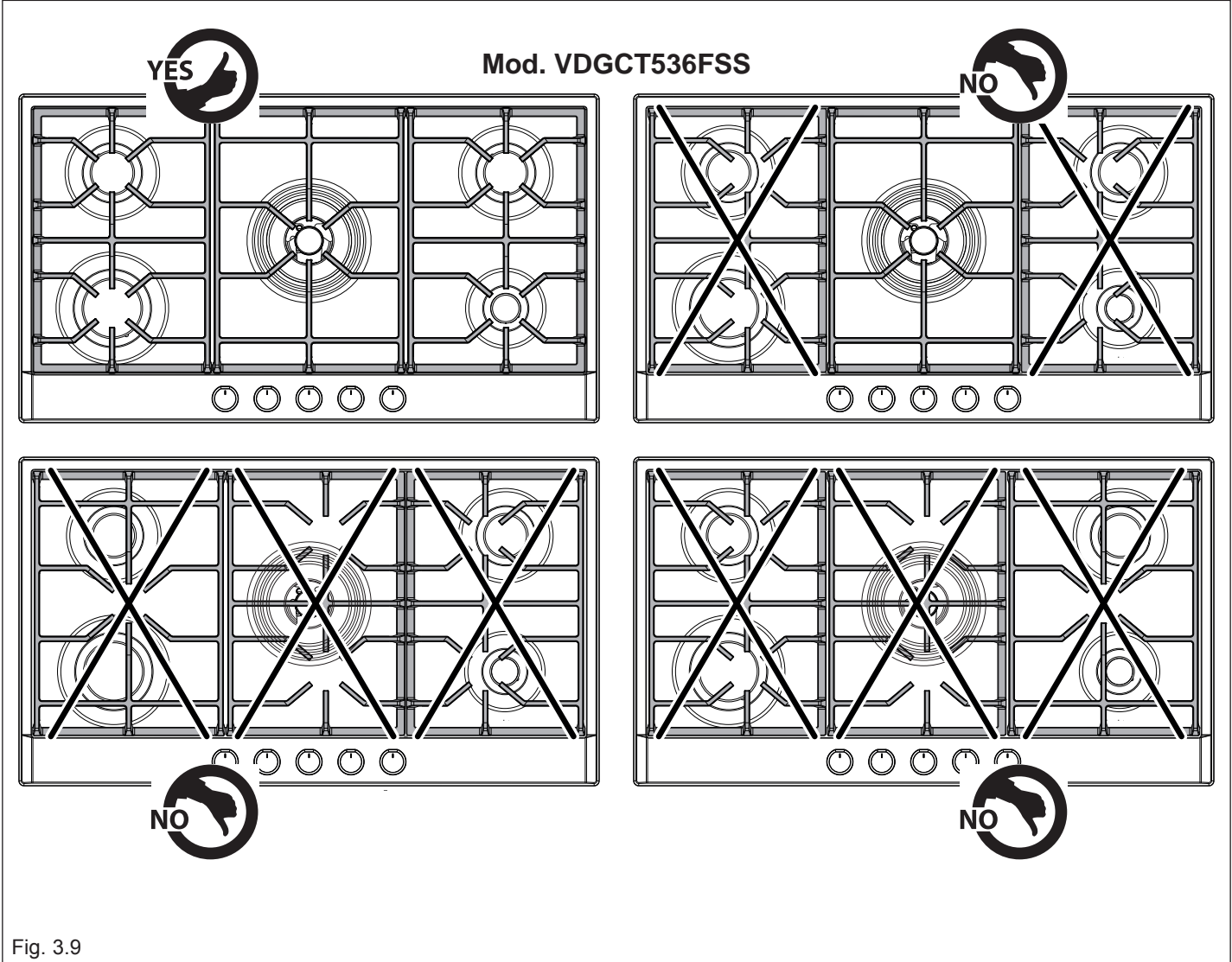


Fig. 3.9

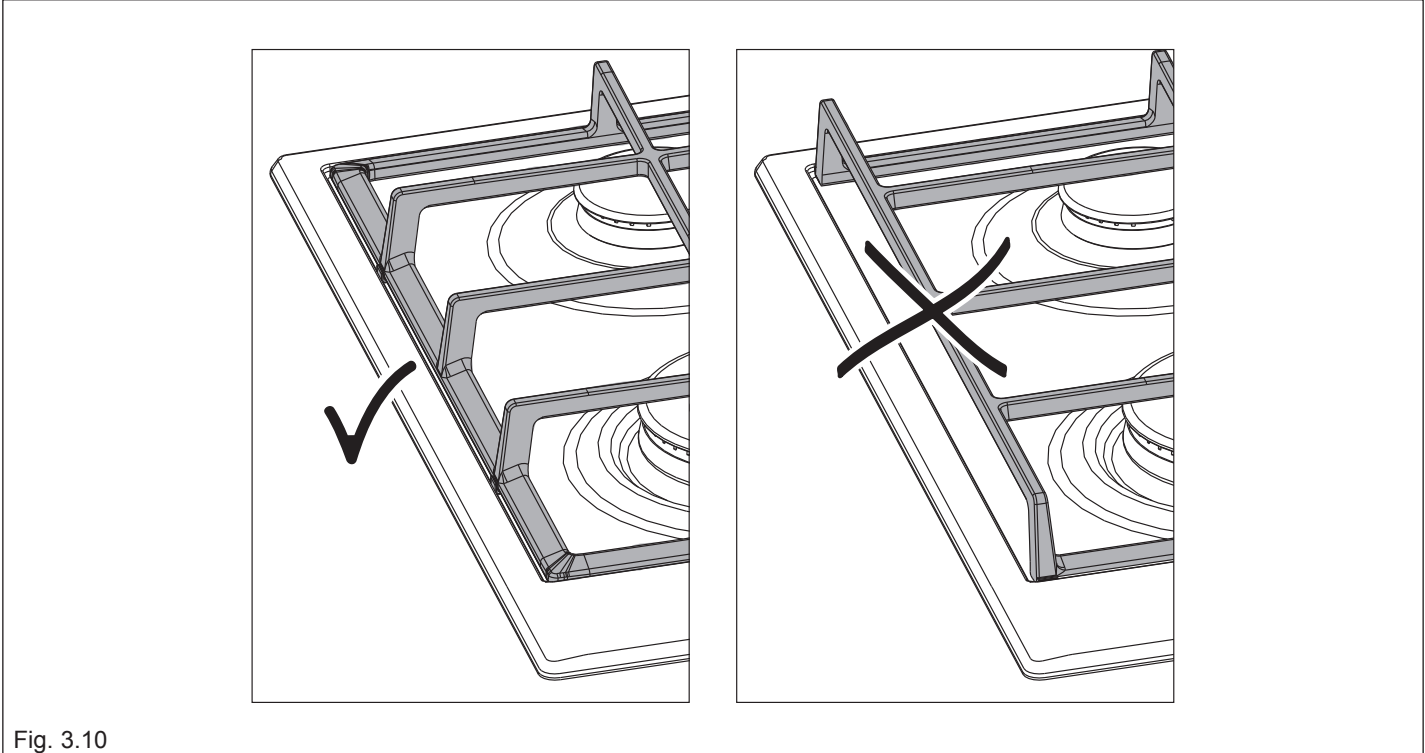


Fig. 3.10

The manufacturer cannot be held responsible for possible inaccuracies due to printing or transcription errors in the present booklet.
The manufacturer reserves the right to make all modifications to its products deemed necessary for manufacture or commercial reasons at any moment and without prior notice, without jeopardising the essential functional and safety characteristics of the appliances.