

LIVE WITH
i ILVE
i ILVE



**INSTRUCTION MANUAL
FOR GAS COOKTOPS**



OPEN 24/7
ILVE ACCESSORIES ONLINE SHOP

For a wide range of coffee machines, pods, and other ILVE accessories at the click of a button shop.ilve.com.au

Instructions for use

Installation

All the operations concerned with the installation (electrical and gas connections, adaptation to type of gas, necessary adjustments, etc.) must be carried out by qualified technicians, in terms with the standards in force. For specific instructions, kindly read the part reserved for the installation technician.

GB

Use

Standby mode (Fig. 1-2-3)

When the device is turned on, it performs a brief self-test and calibrates the touch-pad (all displays and LEDs turn on for several seconds). At the end, the display will be completely off. In this mode, the device can be turned on by simply pressing the ON/OFF key.

Turning on the Cooking Surface

To turn on the device, you must hold down the ON/OFF key for at least 2 seconds. The device will turn on and the burner displays will display level zero, which corresponds to burner off.

Turning on a burner

To turn on a burner, press the relative + and - keys on the control panel. The keys must be pressed simultaneously and held down for at least 1 second. When the burner turns on, the burner will be set to the average flow and the relative display will show level 3.

Each burner whose timer has not been programmed will automatically turn off after 4 hours of continuous operation.

The turning on of the burner is also indicated by the relative LED near the timer display, which will be on for the entire time that the burner is on.

Adjusting the flame level of a burner

To increase the flow to a burner that is on, press the + key and to decrease the flow, press the - key. For a continuous change in the flow level, just hold down the + or - key and release it at the desired level. The flow level varies from 1 to 5.

Turning off a burner

To turn a burner off, press the + and - keys simultaneously for a brief instant.

Turning off all the burners

To turn all the burners off at the same time, briefly press the ON/OFF key; this puts the device in standby mode.

Programming the amount of time after which the burner turns off

A time, after which a burner turns off, can be set independently for each burner.

To program a burner timer, press the PT key. In the part of the control panel that shows the position of each burner with an LED, the burner A indicator (LED-A) lights to indicate that burner A is currently selected for programming. Use the P+ and P- keys to select the timer of the burner to be programmed. The selected burner is indicated by the flashing of its light. The timer display shows 0.00 to indicate that the timer for the selected burner is not active. To program the turn-off time for the selected burner, press the PT key again; the timer display will show 0.00. The flashing digit to the left of the decimal point indicates hours while the digits to the right indicate minutes. By pressing the P+ or P- keys, you can increase, or decrease, the number of operating hours from 0 to 9. When you hold down the P+ or P- keys, the change of hours is continuous.

To specify the number of minutes, press PT again. The digit to the right of the decimal point flashes. Set the minutes the same way as the hours.

When programming the time, you can zero the current setting at any time by pressing the P+ and P- keys together. When a time of zero is set, the burner timer is deactivated. To confirm the time displayed, press the PT key. At this point, the only burner LEDs that are flashing are those whose timers are running.

By pressing the PT key, you can return to timer programming mode to see how much time remains before the burner turns off or to change the current setting. If, during programming, no key is pressed for longer than 10 seconds, programming is automatically interrupted and the main display returns. Any settings that were made for the selected burner are stored and the relative timer is running.

A timer can be set whether a burner is on or off and the countdown starts immediately after the time setting is confirmed. When the countdown ends, the timed burner will turn off and a sequence of beeps will sound for 30 seconds. This sequence can be interrupted by pressing the PT key.

When you turn off a burner, its timer is also deactivated.

Setting the clock

After a power failure, the time displayed by the clock inside the device must be reset.

To set the clock, you must press the PT, P+ and P- keys simultaneously for at least 3 seconds.

The flashing digit to the left of the decimal point indicates hours while the digits to the right indicate minutes. Pressing the P+ or P- keys increases or decreases the hours and, when you hold down the P+ or P- key, the number of hours changes continuously.

Press the PT key again to set the minutes. The digits

to the right of the decimal point will flash and you can change the minutes in the same way described for the hours.

When you press PT, the time setting will be saved.

Unlocking the burners

When a burner is locked, the relative display shows the letter "b". To unlock, hold down the burner A key and the KL key for at least 2 seconds. After being unlocked, the burners will be reset to level 0, ready to be turned on again.

Note: If you have to repeat the unlock procedure 5 consecutive times in a period of 15 minutes, the device will display FT06 and will not allow any more unlocks for another 15 minutes.

Locking the keypad

This is activated by pressing just the KL key for at least 2 seconds. All the burners will remain at the current level. The status of the keypad is indicated by the lighting of the decimal points in the flow level displays for each burner. When the keypad is locked, it is not possible to change the levels of the burners or change the timer settings but it is possible to turn off the surface by pressing the ON/OFF key.

It is not possible to unlock a locked burner while the keypad is locked. For this reason, you must unlock the keypad before unlocking the burners.

Unlocking the keypad

To unlock the keypad, press the KL key and the + key of burner A for at least 2 seconds. When the keypad is unlocked, the decimal points in the level displays turn off.

Residual Heat

When a burner goes out, the relative display shows an "H" to indicate that the temperature of that burner is still high and the relative LED near the timer display remains on.

The "H" symbol and the LED turn off when the temperature of the relative burner is cool.

Special slow cooking (Duty cycle)

This function turns any cook top burner on and off in the sequence shown in the table.

LEVEL SET.	1	2	3	4	5
TURN-OFF TIME	10 Sec.	20 Sec.	30 Sec.	40 Sec.	50 Sec.
TURN-ON TIME	50 Sec.	40 Sec.	30 Sec.	20 Sec.	10 Sec.

GB

The function is activated by pressing the + key of the burner you want to apply it to, and the PT key (the burner involved must be off when this function is activated).

The burner turns on at level 3 and, at that time, you can set the level to apply the function to by pressing the + and - keys.

If, for example, you set the value to level 1, the burner will remain on for 50 seconds, then it will turn off for 10 seconds and repeat this cycle until you turn the burner off.

If the user does not intervene it turns off automatically after 60 minutes. When this function is active the display of the relative burner flashes.

Mod: 60 cm

The lighting of an LED means that the function is active for that burner.
A flashing LED indicates that the timer of the relative burner has been activated.

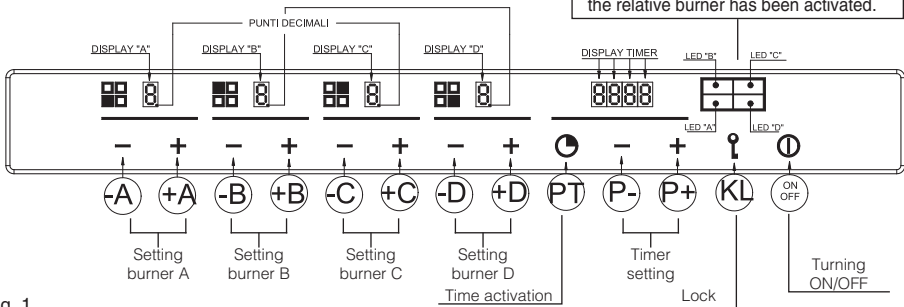


Fig. 1

Mod: 77 cm
90 cm

The lighting of an LED means that the function is active for that burner.
A flashing LED indicates that the timer of the relative burner has been activated.

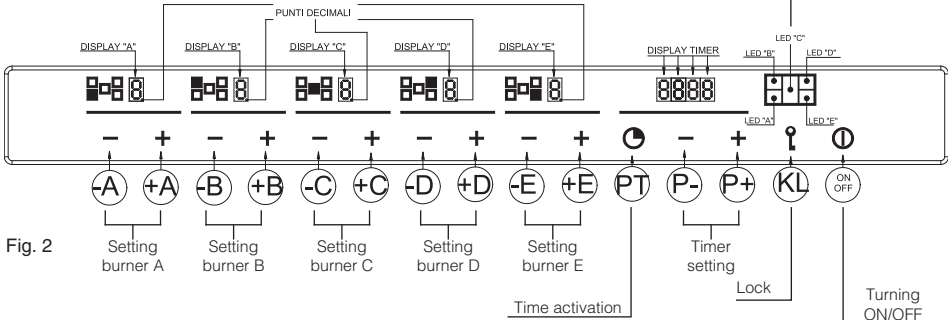


Fig. 2

Mod: 112 cm

The lighting of an LED means that the function is active for that burner.
A flashing LED indicates that the timer of the relative burner has been activated.

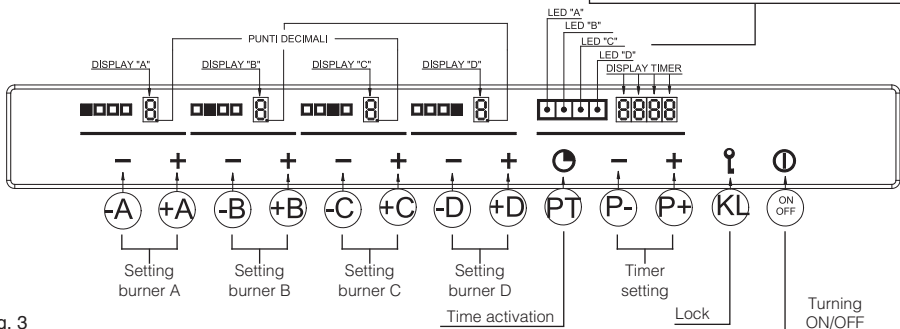
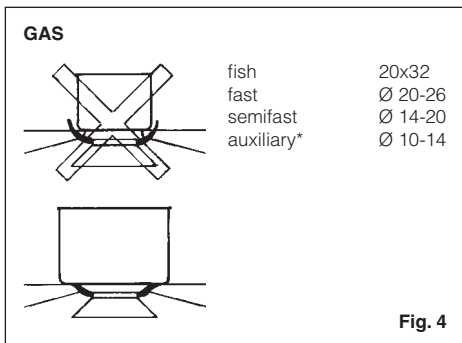


Fig. 3

N.B

- We recommend the use of pots and pans with a diameter matching that of the burner, thus preventing the flame from escaping from the bottom part and surrounding the pot (Fig. 4);
- do not leave any empty pots or pans on the fire;

When cooking is finished, it is also a good norm to close the main gas pipe tap and/or cylinder.



Maintenance

Prior to any operation, disconnect the appliance from the electrical system. For long-life to the equipment, a general cleaning operation must take place periodically, bearing in mind the following:

- the glass and steel parts must be cleaned with suitable non-abrasive or corrosive products (found on the market). Avoid chlorine-base products (bleach, etc.);
 - avoid leaving acid or alkaline substances on the working area (vinegar, salt, lemonjuice, etc.);
 - the wall baffle and the small covers (mobile parts of the burner) must be washed frequently with boiling water and detergent, taking care to remove every possible encrustation. Dry carefully and check that none of the burner holes is fully or partially clogged;
- heck periodically the state of conservation of the flexible gas feed pipe. In case of leakage, call immediately the qualified technicians for its replacement.

DO NOT USE STEAM CLEANERS

Instructions for the installer

Installation

This appliance is not provided with a combustion product discharge. It is recommended that it be installed in sufficiently aerated places, in terms of the laws in force. The quantity of air which is necessary for combustion must not be below 2.0 m³/h for each kW of installed power. See table of burner power.

GB

Positioning (Fig. 5)

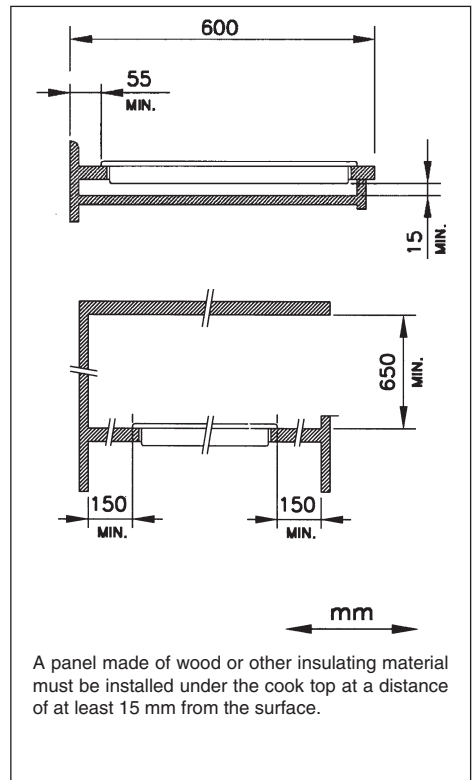
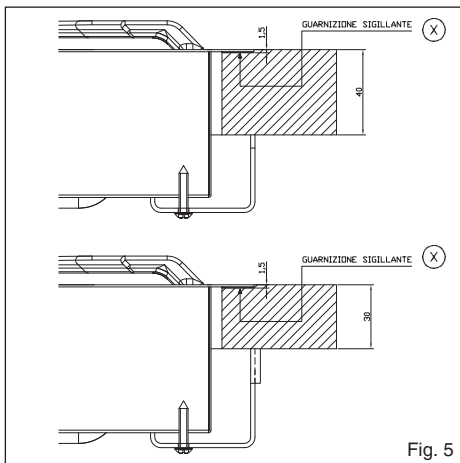
The cook top is designed to be built in to a work surface as shown in the figure.

Before installing the cook top, install the gasket seal (X) around the entire perimeter of the hole where it will be inserted.

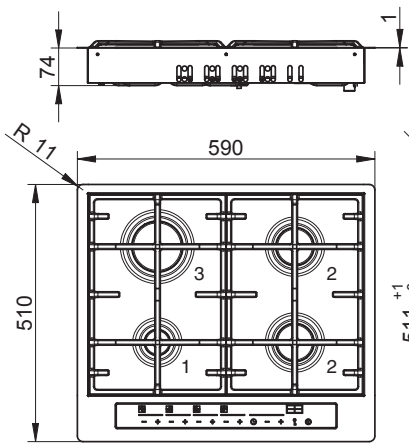
The dimensions of the hole are shown in figures 6-7-8-9. For Filotop models, the perimeter of the hole must be lowered by a depth of 1.5 mm.

The hole does not need to be milled for Semifilotop models.

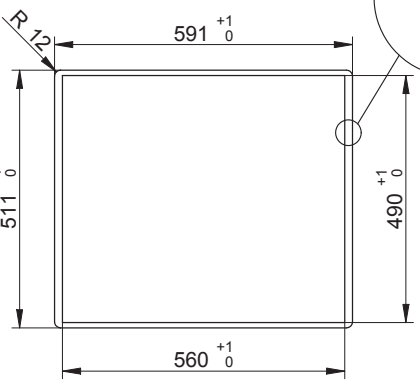
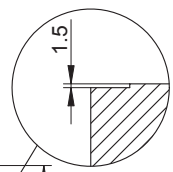
The cook top can be installed on different materials such as brickwork, steel, marble, conglomerates, synthetics, wood and wood covered with plastic laminates, so long as resistant to a temperature of 90 °C.



Mod: 60 cm



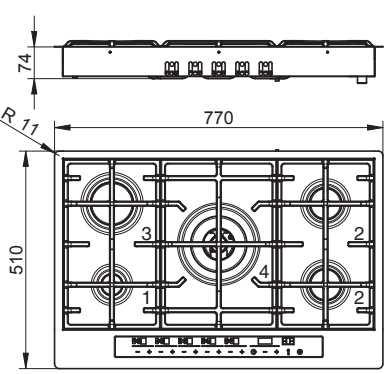
Note: Semifilotop models do not need to be lowered by 1.5 mm.



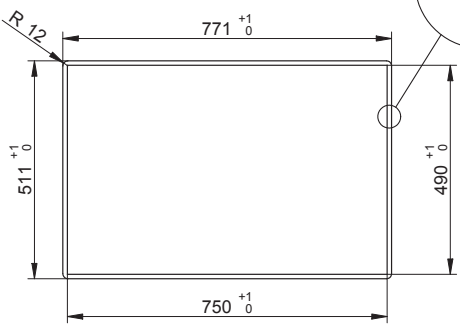
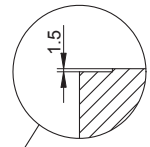
- 1 - AUXILIARY
- 2 - SEMI-RAPID
- 3 - RAPID

Fig. 6

Mod: 77 cm



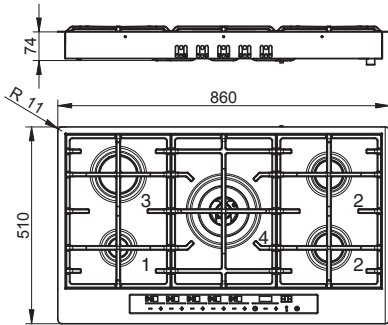
Note: Semifilotop models do not need to be lowered by 1.5 mm.



- 1 - AUXILIARY
- 2 - SEMI-RAPID
- 3 - RAPID
- 4 - TRIPLE CROWN

Fig. 7

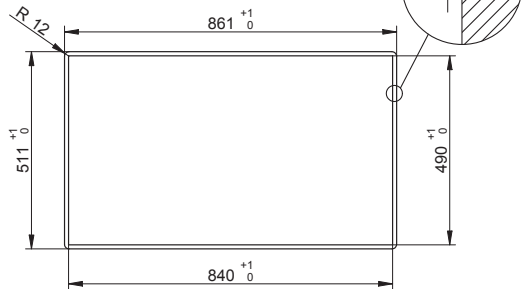
Mod: 90 cm



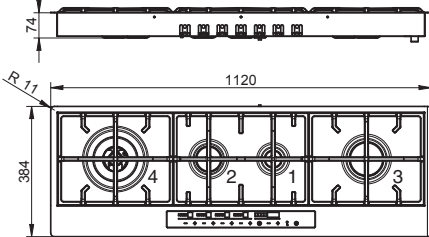
- 1 - AUXILIARY
- 2 - SEMI-RAPID
- 3 - RAPID
- 4 - TRIPLE CROWN

Fig. 8

Note: Semifilotop models do not need to be lowered by 1.5 mm.



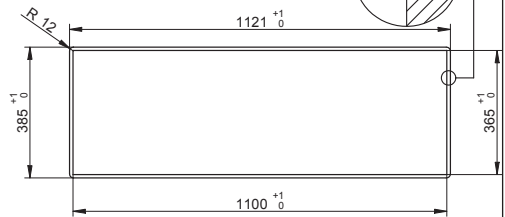
Mod: 112 cm



- 1 - AUXILIARY
- 2 - SEMI-RAPID
- 3 - RAPID
- 4 - TRIPLE CROWN

Fig. 9

Note: Semifilotop models do not need to be lowered by 1.5 mm.



Gas connection (Fig. 10)

The connection to a gas tank or gas line must be made by a qualified person in conformity to current updated UNI-CIG 7129 and 7131 standards after making sure that the cook top is prepared for the type of gas available. If not, see: "Adapting to different types of gas". Also check that the feed pressure falls within the values shown in the table: "User characteristics".

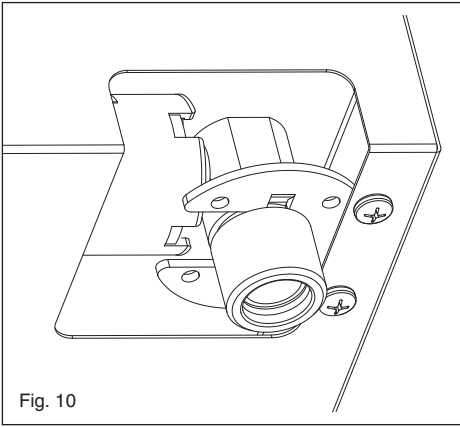


Fig. 10

Metal rigid/semi-rigid hook-ups

Make the hook-up with metal fittings and pipes (even flexible hoses) so as not to stress the components inside the cook top.

Note: - After installation, use soapy water to check the perfect seal of the entire connection system.

Important note: make the connection using only metal fittings and pipes (flexible, continuous-wall steel hoses or rigid copper or steel tubing) and in such a way that its entire length can be inspected.

Electrical connection (Fig. 11)

The installer must be qualified and is responsible for correct electrical connections and following safety standards.

Prior to carrying out the electrical connection, please ensure that:

- the plant characteristics are such as to follow what is indicated on the matrix plate placed at the bottom of the working area;
- that the plant is fitted with an efficient earth connection, following the standards and law provisions in force.

The earth connection is compulsory in terms of the law.

Should there be no cable and/or plug on the equipment, use suitable absorption material for the working temperature as well, as indicated on the matrix plate. Under no circumstance must the cable reach a temperature above 50°C of the ambient temperature.

If connecting directly to the mains power supply, fit a multi-pole switch of a suitable size for the rated capacity with a clearance distance which completely disconnects the power line under overvoltage category III conditions, consistently with the rules of installation (the yellow/green earth wire must not be interrupted). The plug or omnipolar switch must be easily reached on the installed equipment.

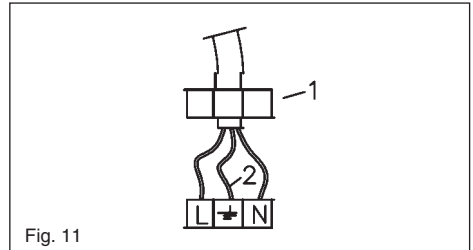


Fig. 11

Adaptation to various types of gas (Fig. 12)

Should the appliance be pre-set for a different type of gas than available, proceed as follows:

- replace the injector (Fig. 7) with the corresponding type of gas to be used (see table "User characteristics");

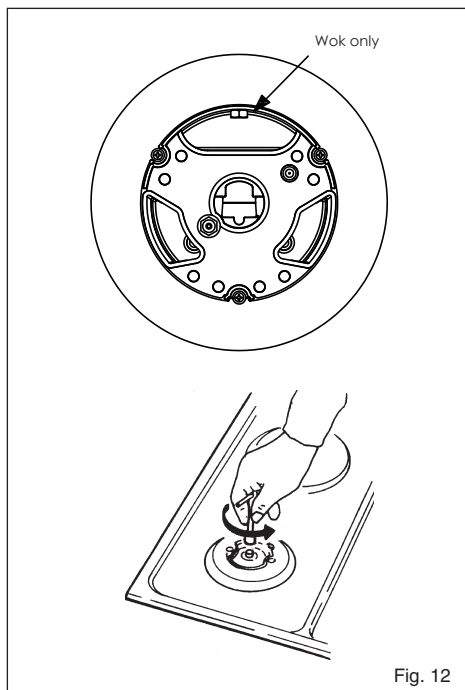


Fig. 12

Procedure for adjusting the minimum burner flow

The procedure for setting minimums allows the operator to change minimum flow setting, adapting each burner to the characteristics of the gas distribution system to which the cook top is hooked-up.

The procedure is activated by holding down the + and - keys of burner A together with the + and - keys of burner D for 3 seconds, with all the burners off for a 4-burner model while, for a 5-burner model, hold down the + and - keys of burner A together with the + and - keys of burner E.

The display indicates the activation of the procedure with "MIN". At this point, you can select the burner to adjust by pressing the P+ and P- keys. After confirming with the PT key, the selected burner will light at the minimum and you will be able to increase or decrease the minimum flow by pressing the + and - keys for that burner. During regulation, the flame level display will show -, if the minimum set is the

factory setting, and will display a flashing ^ or v to indicate, respectively, a higher or lower flow than the factory setting. To confirm the minimum flow desired, you must press the PT key. "MIN" will remain displayed and no LEDs will flash, so, at this point, you can press PT to exit the procedure or press the P+ or P- keys to select another burner and set the minimum flow. The minimum flow levels are then acquired and stored by the device and will be used during normal use of the cook top.

Selecting the type of fuel gas

You can configure the cook top to work with different gases (see table 1). To select the fuel gas to use, the cook top must be on with all the burners off. Just press the burner A, burner B and B- keys together for at least 2 seconds. When the fuel gas selection procedure starts, the burner level display turns off and the timer display shows "2020", "3029", "2525" or "2010", depending on the current configuration in use. It is possible to select the desired setting with the P+ and P- keys. To end the procedure, you must press the PT key.

Using this function deletes any turn-off times that may have been programmed for the burners.

Electronic self-test

The electronic cards are continuously checking their status. If there are any hardware or board problems that could affect the end-user's safety, the cook top goes into a "safe" mode which closes the solenoid valves and displays a code relative to failure.

Warnings for correct functioning of the flame detection circuit built-in to the appliance.

This device can be used in neutral phase 230V electric circuits, with neutral connected to earth.

The device must be adapted if used with electric circuits of different types.

Error displayed	Problem type	Possible cause	Possible solution
B	Single burner locked	No gas	Restore the gas and unlock the burners
		Ionization electrode dirty or not hit by the flame	Clean or reposition the electrode and unlock the burners
		The cook top is not grounded	Check the cables and unlock the burners
F	Parasite flame/flame detection circuit anomaly on the single burner	Ionization electrode wired incorrectly	Check the wiring
		Failure at the circuit	Replace the device
FIt00	Main valve control circuit anomaly	Failure at the circuit	Replace the device
FIt01	Anomaly circuit voltage of reference	Failure at the circuit	Replace the device
FIt02	Watchdog circuit anomaly	Failure at the circuit	Replace the device
FIt03	Microcontroller door anomaly	Failure at the circuit	Replace the device
FIt04	Eeprom anomaly	Failure at the circuit	Replace the device
FIt05	Pilot valve circuit anomaly	Failure at the circuit	Replace the device
FIt06	Limit of 5 unlocks in 15 minutes exceeded	The burners have been unlocked 5 times in 15 minutes	Wait 15 minutes before unlocking the burners
FIt08	Power supply circuit anomaly	Failure at the circuit	Replace the device
FIt09	Generic anomaly	Power was cut to the device when another type of failure had occurred previously	Unlock the burners
	Resonator anomaly	Failure at the circuit	Replace the device
FIt0A	All burners locked	No gas	Restore the gas and unlock the burners
		Ionization electrodes dirty or not hit by the flame	Clean or reposition the electrodes and unlock the burners
		The cook top is not grounded	Check the cables and unlock the burners
		Gas is leaking from one valve that caused the unwanted lighting of a second burner while the first was being lit. This problem is caused by flame in the second burner for more than 10 seconds.	Replace the defective valve
FIt0I	Communication errors in the control logic	Failure at the circuit	Replace the device
FIt0E	Error in the control of the keypad	A mechanical deformation could have compromised the support of the keypad by the glass	Wait several seconds for the keypad to recalibrate. If the error persists, turn the power off and on. If the error still persists, replace the device.

USER CHARACTERISTICS						
GAS BURNERS						
FEED TYPE PRESSURE mbar NORM.			BURNER	Ø INJECTORS 1/100	THERMAL CAPACITY	CONSUMPTION
Natural gas	G20	20	fast	129	3000	286
			semifast	101	1750	167
			auxiliary	77	1000	95
			wok 3	150	4000	381
Liquefied gas	G30/G31	28-30/37	fast	87	3000	218
			semifast	66	1750	127
			auxiliary	50	1000	73
			wok 3	102	4000	291
Natural gas	G25	25	fast	132	3000	332
			semifast	102	1750	194
			auxiliary	80	1000	111
			wok 3	160	4000	443
G20	10		fast	155	3000	286
			semifast	117	1750	167
			auxiliary	92	1000	95
			wok 3	180	4000	381

Eurolinx Pty Limited A.B.N. 50 001 473 347 trading as ILVE ("ILVE")

Office:

48-50 Moore Street, Leichhardt N.S.W 2040

Post:

Locked Bag 3000, Annandale, N.S.W 2038

P: 1300 856 411

WARRANTY REGISTRATION

Your ongoing satisfaction with your ILVE product is important to us. We ask that you complete the enclosed Warranty Registration Card and return it to us so that we have a record of the ILVE product purchased by you.

PRIVACY

ILVE respects your privacy and is committed to handling your personal information in accordance with the National Privacy Principles and the Privacy Act 1988 (Cth). A copy of the ILVE Privacy Policy is available at www.ilve.com.au. ILVE will not disclose any personal information set out in the Warranty Registration Card ("Personal Information") without your consent unless required by:

1. law;
2. any ILVE related company;
3. any service provider which provide services to ILVE or assist ILVE in providing services (including repair and warranty services) to customers. Our purpose in collecting the Personal Information is

to keep a record of the ILVE product purchased by you, in order to provide a better warranty service to you in the unlikely event that there is a problem with your ILVE product. ILVE may contact you at any one or more of the address, email address or telephone numbers set out in the Warranty Registration Card. Please contact ILVE on 1300 694 583 should you not wish to be contacted by ILVE.

WARRANTY

1. Warranty

ILVE warrants that each ILVE product will remain, for a period of twenty four (24) months computed from the date of purchase of the ILVE product, free from defects arising in the manufacture of the ILVE product ("Warranty"). Except for consumer guarantees set out in the Competition and Consumer Act 2010 (Cth) ("Act"), ILVE does not make any further warranties or representations in relation to ILVE products.

2. What is not Covered by the Warranty.

The Warranty does not apply if an ILVE product is defective by a factor other than a defect arising in the manufacture of the ILVE product,

including but not limited to:

- (a) damage through misuse (including failure to maintain, service or use with proper care), neglect, accident or ordinary wear and tear (including deterioration of parts and accessories and glass breakage);
- (b) use for purpose for which the ILVE product was not sold or designed;
- (c) use or installation which is not in accordance with any specified instructions for use or installation;
- (d) use or operation after a defect has occurred or been discovered;
- (e) damage through freight, transportation or handling in transit (other than when ILVE is responsible);
- (f) damage through exposure to chemicals, dusts, residues, excessive voltage, heat, atmospheric conditions or other forces or environmental factors outside the control or ILVE;
- (g) repair, modification or tampering by the purchaser or any person other than ILVE, an employee of ILVE or an authorised ILVE service contractor*;
- (h) use of parts, components or accessories which have not been supplied or specifically approved by ILVE.
- (i) damage to surface coatings caused by cleaning or maintenance using products not recommended in the ILVE product handbook provided to the purchaser upon purchase of the ILVE product;
- (j) damage to the base of an electric oven due to items having been placed on the base of the oven cavity or covering the base, such as aluminium foil (this impedes the transfer of heat from the element to the oven cavity and can result in irreparable damage); or
- (k) damages, dents or other cosmetic imperfections not affecting the performance of the ILVE in respect of an ILVE product purchased as a "factory second" or from display

The Warranty does not extend to light globes used in ILVE products.

3. Domestic Use

Each ILVE product is made for domestic use. This Warranty may not extend to ILVE products used for commercial purposes.

4. Time for Claim under the Warranty

You must make any claim under this Warranty within twenty eight (28) days after the occurrence of an event which gives rise to a claim pursuant to the Warranty, by booking a service call on the telephone number below.

Continued over...

5. Proof of Purchase

Customers must retain proof of purchase in order to be eligible to make a warranty claim in respect of an ILVE product.

6. Claiming under the Warranty

Customers will bear the cost of claiming under this Warranty unless ILVE determines the expenses are reasonable, in which case the customer must claim those expenses by providing written evidence of each expense to ILVE at the address on the Warranty Registration Card.

7. Statutory Rights

(a) These terms and conditions do not affect your statutory rights.

(b) The limitations on the Warranty set out in this document do not exclude or limit the application of the consumer guarantees set out in the Act or any other equivalent or corresponding legislation in the relevant jurisdiction where to do so would:

(i) contravene the law of the relevant jurisdiction; or

(ii) cause any part of the Warranty to be void.

(c) ILVE excludes indirect or consequential loss of any kind (including, without limitation, loss of use of the ILVE product) and (other than expressly provided for in these terms and conditions) subject to all terms,

conditions and warranties implied by custom, the general law, the Act or other statute.

(d) The liability of ILVE to you for a breach of any express or non-excludable implied term, condition or warranty is limited at the option of ILVE to:

(i) replacing or repairing the defective part of the ILVE product;

(ii) paying the cost of replacing or repairing the defective part of the ILVE product;

(iii) replacing the ILVE product; or

(iv) paying the cost of replacing the ILVE product.

(e) Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage.

You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

8. Defects

Any part of an ILVE product deemed to be defective and replaced by ILVE is the property of ILVE. ILVE reserves the right to inspect and test ILVE products in order to determine the extent of any defect and the validity of a claim under the Warranty.

*To locate your closest ILVE authorised service agent please contact ILVE on 1300 856 411 or visit <http://support.ilve.com.au/>

ALL SERVICE CALLS MUST BE BOOKED THROUGH THE ILVE SERVICE AND WARRANTY DEPARTMENT ON 1300 856 411

01012013

Warranty Card tear off

WARRANTY REGISTRATION CARD
01012013

Please complete and send to ILVE at: REPLY PAID 83617
LEICHHARDT NSW 2040

Last Name:		First Name:	
Address:			
State:	Postcode:	Email:	
Home Phone:		Mobile:	
Purchase Date: / /		(Please attach proof of purchase to validate warranty)	

MODEL NUMBER	SERIAL NUMBER <small>(if you cannot locate the serial number please call ILVE on 1300 85 64 11)</small>
1	
2	
3	
4	

01012013



Australia National Telephone Number 1300 MYILVE (694 583)
New Zealand Telephone Number 0508 458 369

ILVE showrooms are open daily from 9am-5pm and Saturdays 10am-4pm
(WA by appointment only on Saturdays)

ilve.com.au

NSW & ACT (Head Office)
48-50 Moore Street
Leichhardt
F 02 8569 4699

VIC, TAS & SA
1211 Toorak Road
Camberwell
F 03 9809 2155

QLD
1/42 Cavendish Road
Coorparoo
F 07 3397 0850

WA & NT
Unit 10/55 Howe Street
Osborne Park
F 08 9201 9188

New Zealand
PO Box 11.160
Sockburn Christchurch
F 03 344 5906