

Gas hob
Instruction manual

C772G



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Please keep this instruction manual for future reference

SAFETY INSTRUCTIONS

Read these instructions carefully and completely before using your appliance and keep the manual in a convenient place for reference when necessary.

- This appliance can be used by children aged from 8 years and above.
- Persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge must be supervised and given appropriate instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance should not be carried out by children without supervision.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.

WARNING:

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Children less than 8 years of age should be kept away unless continuously supervised.
- 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.
- **DANGER of FIRE:** do not store items on the cooking surfaces.
- Don't use a steam cleaner for cleaning the hob.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- This product is not designed for commercial use, it is a household appliance only. It is not intended to be used in:
 - Staff kitchen areas in shops, offices and other working environments.
 - Bed and breakfast type environments.
 - By clients in hotels, motels and other residential type environments.

Please keep this instruction manual for future reference

CAUTION:

- Do not use the hob during cleaning
- Carefully read the instructions before installing and using the appliance. The manufacturer cannot be held responsible if improper installation or use of the device causes injury or damage. Keep the instructions handy as a reference for the future.
- Never leave the appliance unattended during food preparation because oil and grease could cause a fire.
- When the unit is connected directly to the power supply, you need a switch insulating omnipolar. It is necessary that the appliance can be completely disconnected from the network in accordance with the conditions of the category III on the overvoltage. The earth cable is not included.
- If the power cable is damaged, it must be replaced by the manufacturer, by an authorized technician or by a qualified person to avoid danger.
- When connecting the power cable, make sure it is not in direct contact (eg. through the use of insulation sleeves) with parts that can reach temperatures of over 50° C.

INSTALLATION WARNINGS

- The installation must be carried out by experienced and qualified personnel, in conformity with the regulations in force.
- This appliance is not intended for use by person (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. - Children should be supervised to ensure that they do not play with the appliance.
- Before powering the equipment, check that it is properly adjusted for the type of gas at disposal.
- Before carrying out the maintenance or cleaning the equipment, turn the power supply off and ensure the hob is not hot.
- Make sure that air circulates around the gas equipment. Insufficient ventilation produces a lack of oxygen.
- In case of an intense or prolonged use of the equipment, it may be necessary to improve aeration, for example by opening a window or increasing the extraction power of your extractor hood, if it exists.
- The products of combustion must be discharged outside through an extractor hood or an electric fan

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- For any possible repair or modification, Contact Caple service directly for help, and ensure original spare parts only are used.
 - The rating label, with the serial number and model number included, is located on the underside of the hob.



ENVIRONMENTAL PROTECTION

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice. This appliance is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local council, your household waste disposal service or the retailer where you purchased the product.

CE DECLARATIONS OF CONFORMITY

This appliance has been manufactured to the strictest standards and complies with all applicable legislation, Low Voltage Directive (LVD), Electromagnetic Compatibility (EMC) and the Gas Appliance Regulation (GAR).

WARRANTY

Your new appliance is covered by warranty. The warranty card is enclosed - if it is missing, you must provide the following information to your retailer in order to receive a replacement: date of purchase, model and serial number. Registration can also be completed online by visiting **www.caple.co.uk**.

Ensure you keep your warranty card safe, you may need to show it to Caple Service together with proof of purchase.

If you fail to show your warranty card you will incur all repair charges.
Spare parts are only available from Caple Service and spare parts authorised centres.

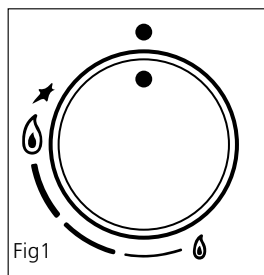
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OPERATING INSTRUCTIONS

It is necessary that all the operations regarding the installation, adjustment and adaptation to the type of gas available are carried out by qualified personnel, in conformity with the regulations in force.

USING THE BURNERS

The flame symbols printed on the side of the control knobs indicate the correspondence between the knob and the flame size on the burner.



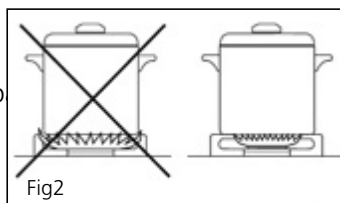
TURNING ON THE BURNERS

Turn the corresponding knob anticlockwise up to the maximum position (large flame, fig. 1) and press the knob.

Once the burner has lit, keep the knob pressed for about 6 seconds.

USING THE BURNERS

In order to obtain the maximum efficiency without waste of gas, it is important that the diameter of the pan is suitable for the burner potential (see the following table) to avoid the flame reaching out past the pan (fig. 2).

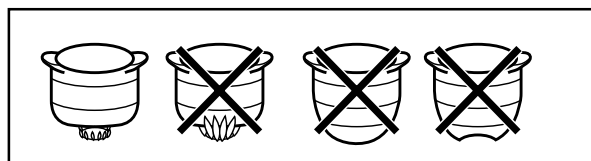


Use the maximum flame to quickly make liquids reach boiling point, and the reduced flame to heat food or maintain boiling. To reduce gas consumption and maximise the efficiency of the hob always cook with lids on pans. All of the operating positions must be chosen between the maximum and the minimum ones, never between the maximum position and 'off.'

The gas supply can be interrupted by turning the knob clockwise up to the closing position. If there is no power supply, it is possible to light the burners with matches, setting the knob to the start-up point (large flame, fig. 1).

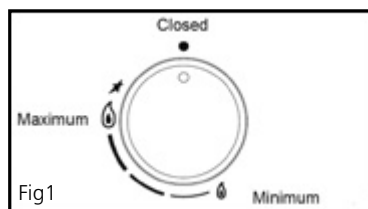
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Burner	Power (W)	Ø Pan diameter
Auxiliary	1000	10 - 14 cm
Semi-rapid	1750	16 - 18 cm
Rapid	3000	20 - 22 cm
Dual ring	4000	22 - 24 cm



NOTICE

- When you are no longer using the hob, always check that the knobs are in the off position (see fig.1).
- If the flame should blow out accidentally, the safety valve will automatically stop the gas supply after a few seconds. To restore operation, set the knob to the lighting point (large flame, fig. 1) and press.
- While cooking with fat or oil, pay the utmost attention as these substances can catch fire when overheated.
- Do not use sprays near the appliance when in operation.
- Do not place unstable or deformed pans on the burner, so as to prevent them from overturning or overflowing.
- Make sure that pan handles are placed appropriately to avoid knocking the pans off from the hob.
- When the burner is started up, check that the flame is regular, and before taking pans away, always lower the flame or put it out.



CLEANING

Before cleaning, disconnect the appliance from the electrical supply. Don't use a steam cleaner for cleaning the hob.

It is advisable to clean the appliance when it is cold.

ENAMELLED PARTS

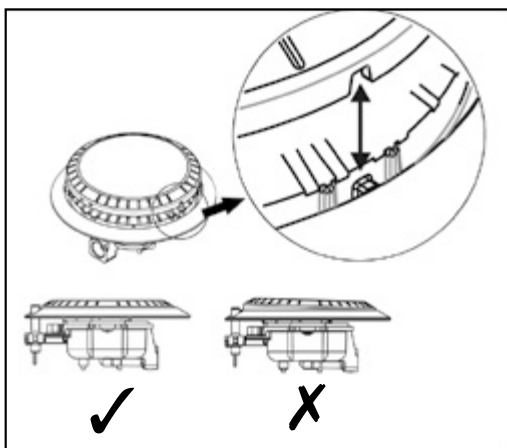
- The enamelled parts must be washed with a sponge and soapy water or with a light detergent.
- Do not use abrasive or corrosive products.
- Do not leave substances, such as lemon, tomato juice, salt water, vinegar, coffee or milk on any surfaces for a long time.

STAINLESS STEEL PARTS

- Stainless steel can be stained if it remains in contact with highly calcareous water or aggressive detergents for an extended period of time. The stainless steel parts should also be cleaned with soapy water and then dried with a soft cloth.

WARNING:

- After cleaning the burner, make sure that the burner cap is placed in the housing.
- The two slots must be positioned on the two tabs on the burner base (see the arrows drawn in the burner and lid).
- The burner cap must be positioned flat on the burner base.



BURNERS AND PAN SUPPORTS

- These parts can be removed to make cleaning easier.
- The burners must be washed with a sponge and soapy water or with a light detergent, wiped well and placed in their housing correctly.
- Make sure that the flame-dividing ducts on the burner base are not clogged.
- Check that the thermocouple and the ignition electrode are always perfectly cleaned to ensure optimum operation.

INSTALLATION

IMPORTANT NOTICE:

THE OPERATIONS INDICATED BELOW MUST BE FOLLOWED BY QUALIFIED PERSONNEL ONLY, IN CONFORMITY WITH THE REGULATIONS IN FORCE.

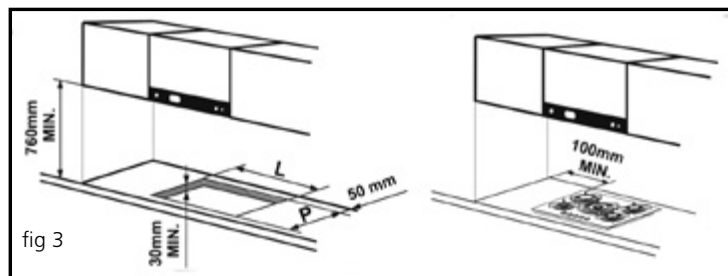
CAPLE REFUSES ALL RESPONSIBILITY FOR DAMAGES TO PEOPLE, ANIMALS OR OTHERS, RESULTING FROM THE FAILURE TO COMPLY WITH SUCH PROVISIONS.

INSTALLING THE HOB

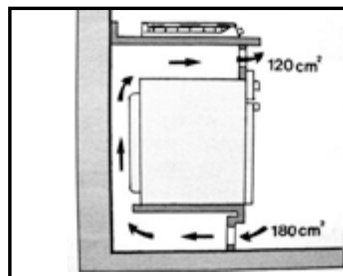
The appliance is designed to be installed into heat-resistant furniture. The walls of the furniture must be able to withstand a temperature of 75°C.

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

Make a hole in the worktop of the dimensions indicated in the "Installation Dimensions" (Pg. 20-21) respecting a minimum distance of at least 50mm from the rear edge of the hob and 100mm of the adjacent side walls.



Any wall unit or extractor over the hob must be placed at a distance of at least 760mm from the hob. It is advisable to isolate the appliance from the piece of furniture below with a separator, leaving a ventilation space of at least 120cm².



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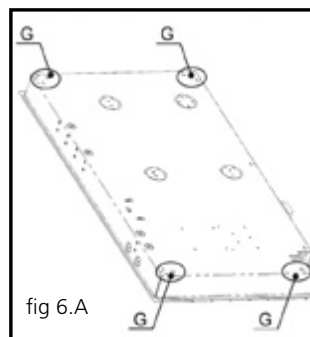
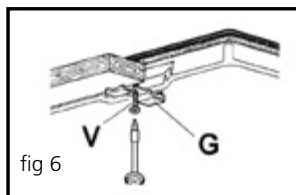
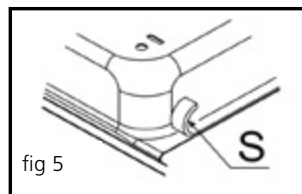
If the hob is going to be installed on the top of an oven, precautions must be taken to guarantee an installation in accordance with current accident prevention standards. Pay particular attention to the position of the electric cable and gas pipe: they must not touch any hot parts of the oven.

Moreover, if the hob is going to be installed on the top of a built in oven without forced cooling ventilation, proper air vents must be installed to guarantee an adequate ventilation, with the lower air entering with a cross section of at least 180cm², and the higher air exiting with a cross section of at least 120cm².

FASTENING THE HOB

Every hob is equipped with a special seal ('S' fig 5).

A set of fixing clips are also supplied for securing the hob to the worktop (fig 6).



INSTALLATION ROOM

This appliance is not provided with a device for exhausting the products of combustion. Regarding room ventilation rules where appliance is installed make reference to the legislation, in conformity with the local regulations.

The room containing the hob should have an air supply in accordance with BS 5440: Part 2.

- All rooms require an openable window, or equivalent and some rooms will require a permanent vent a well.
- For room volumes up to 5m³ an air vent of 100cm² is required.
- For room volumes between 5m³ and 10m³ an air vent of 50cm² is required.
- If the room is greater than 5m³ and has a door that opens directly to the outside, then no air vent is required.

If there are other fuel burning appliances in the same room BS 5440: Part 2 should be consulted to determine the air vent requirements.

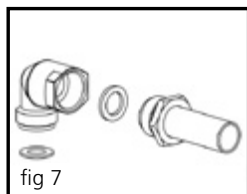
GAS CONNECTION

Note:

The hob should be connected to the gas supply by a gas safe registered installer.

Make sure that the appliance is adjusted for the gas type available (see the label under the appliance). Follow the instructions indicated in the chapter “gas transformations and adjustments” for the possible adaptation to different gases.

The appliance must be connected to the gas system with rigid metal pipes or flexible steel pipes having continuous walls, in compliance with the regulations in force. A conical connector for the gas supply is included (Fig.7 and Fig.7.A).



Please select the type which is correct for the supply concerned. The connection must not stress the gas ramp. Once the installation is over, check the connection seal with a soapy solution.

ELECTRIC CONNECTION

The connection to the household mains supply must be carried out by qualified personnel and in conformity with the regulations in force. The voltage of the electrical system must correspond to the value indicated on the label under the appliance. Make sure that the electrical system is provided with an effective ground connection in compliance with the regulations and provisions of the law.

GROUNDING IS COMPULSORY.

This device must be at a suitable opening distance from the contacts in order to allow the entire disconnection in case of overvoltage category III, in accordance with

installation rules.

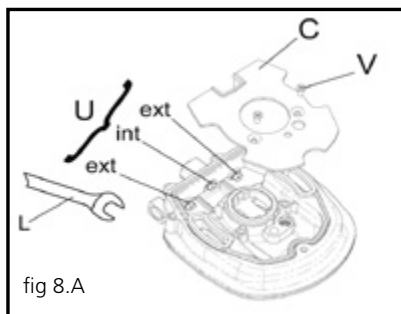
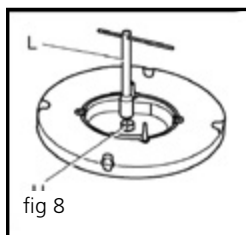
GAS TRANSFORMATIONS AND ADJUSTMENTS

The burner nozzles must be changed when using a different type of gas.

The choice of the nozzles to replace must be made according to the table of the Technical Characteristics (pg.19).

To change the nozzles:

- Remove the racks and burners.
- Using a box spanner (L), unscrew the nozzle (U, fig.8) and substitute it with the corresponding one.
- Tighten the nozzle.
- Double crown burner: (Fig. 8.A).
- Unscrew the screws (V) and remove the cover (C);
- Unscrew the injector with a spanner (L).
- Fit the corresponding gas injectors (U) instead, in accordance with the marking of the injectors and the gas characteristics table.
- Tighten the injectors.
- Fit the cover (C) and tighten the screws.

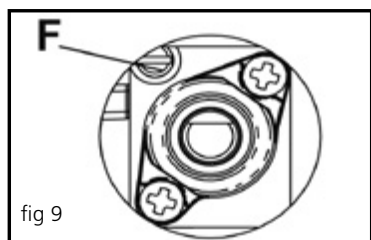


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ADJUSTING THE BURNERS

The lowest flame point must always be properly adjusted and the flame must remain on, even if there is an abrupt shift from the maximum to the minimum position. If this is not the case, it is necessary to adjust the lowest flame setting as follows:

- Ignite the burner.
- Turn the tap anti-clockwise to the minimum position (small flame).
- Remove the knob from the tap shaft.
- Place a flat-tip screwdriver on the by-pass screw (F, fig. 9) and adjust for the correct level.

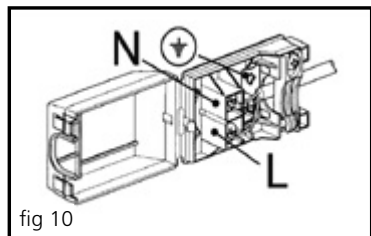


For G30 (LPG) the by-pass screw must be adjusted clockwise until completely tightened on each gas tap.

MAINTENANCE

Replacing the power supply cable.

If the power supply cable should be replaced, it is necessary to use a cable with a section of $3 \times 0.75 \text{ mm}^2$, type H05VV-F or H05RR-F, complying with the regulations in force. The connection to the terminal block must be as shown in fig. 10:



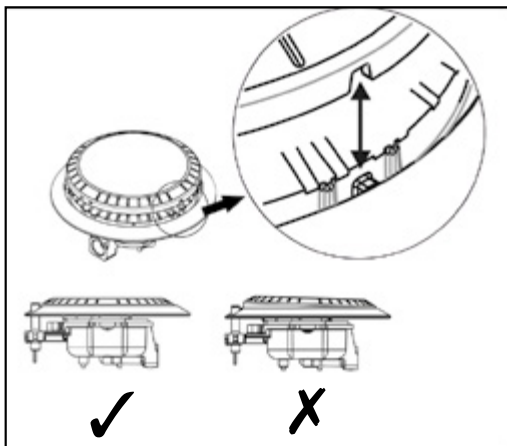
brown cable L (phase)

blue cable N (neutral)

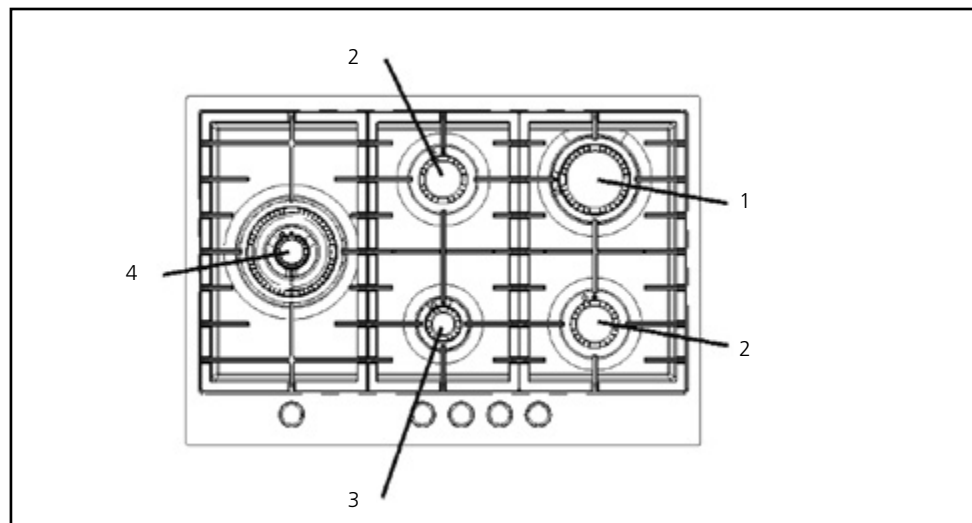
green-yellow cable (ground)

WARNING:

- After cleaning the burner, make sure that the lid is placed in the housing.
- The two slots must be positioned on the two tabs on the burner base (see the arrows drawn in the burner and lid).
- The burner cap must be positioned flat on the burner base.



OVERVIEW



Burners

- 1 Rapid burner
- 2 Semi-rapid burner
- 3 Auxiliary burner
- 4 Dual ring burner

Watts

- 3000 W
- 1750 W
- 1000 W
- 4000 W

Please keep this instruction manual for future reference

ENERGY EFFICIENCY

Position Burner	Type burner	Energy efficiency for gas burner	
Left	Dual ring	EE gas burner	55.0%
Front middle	Auxiliary	EE gas burner	***%
Back middle	Semi rapid	EE gas burner	57.8%
Front right	Semi rapid	EE gas burner	58.6%
Back right	Rapid	EE gas burner	57.8%
Energy efficiency for the gas hob		EE gas hob	57.3%

TECHNICAL CHARACTERISTICS

Burner		Gas	Normal Pressure	Normal Rate		Injector Diameter	Tape By Pass Diameter	Nominal heat Input (w)	
Nº	Descriptions		mbar	g/h	L/h	1/100mm	1/100mm	Max.	Min.
1	Rapid	G30/G31 G20	28-30 / 37 20	218 —	— 286	87 128	42 Reg.	3000 3000	950 950
2	Semi-rapid	G30/G31 G20	28-30 / 37 20	127 —	— 167	67 103	31 Reg.	1750 1750	600 600
3	Auxiliary	G30/G31 G20	28-30 / 37 20	73 —	— 95	50 78	27 Reg.	1000 1000	450 450
4	Dual ring	G30/G31 G20	28-30 / 37 20	291 —	— 381	45(int)-69(ext) 68(int)-101(ext)	60 Reg.	4000 4000	2300 2300

Short title or reference to the measurement and calculation methods used to establish compliance with the above requirements.

The performance of each individual burner is calculated according to standard EN 30-2-1 (2015). The total efficiency of the hob is calculated according to the EU Regulation 66/2014 Par. 2.2. The efficiency is calculated only for the burners with a nominal capacity exceeding 1,16 KW (EN 30-2-1 (2015)).

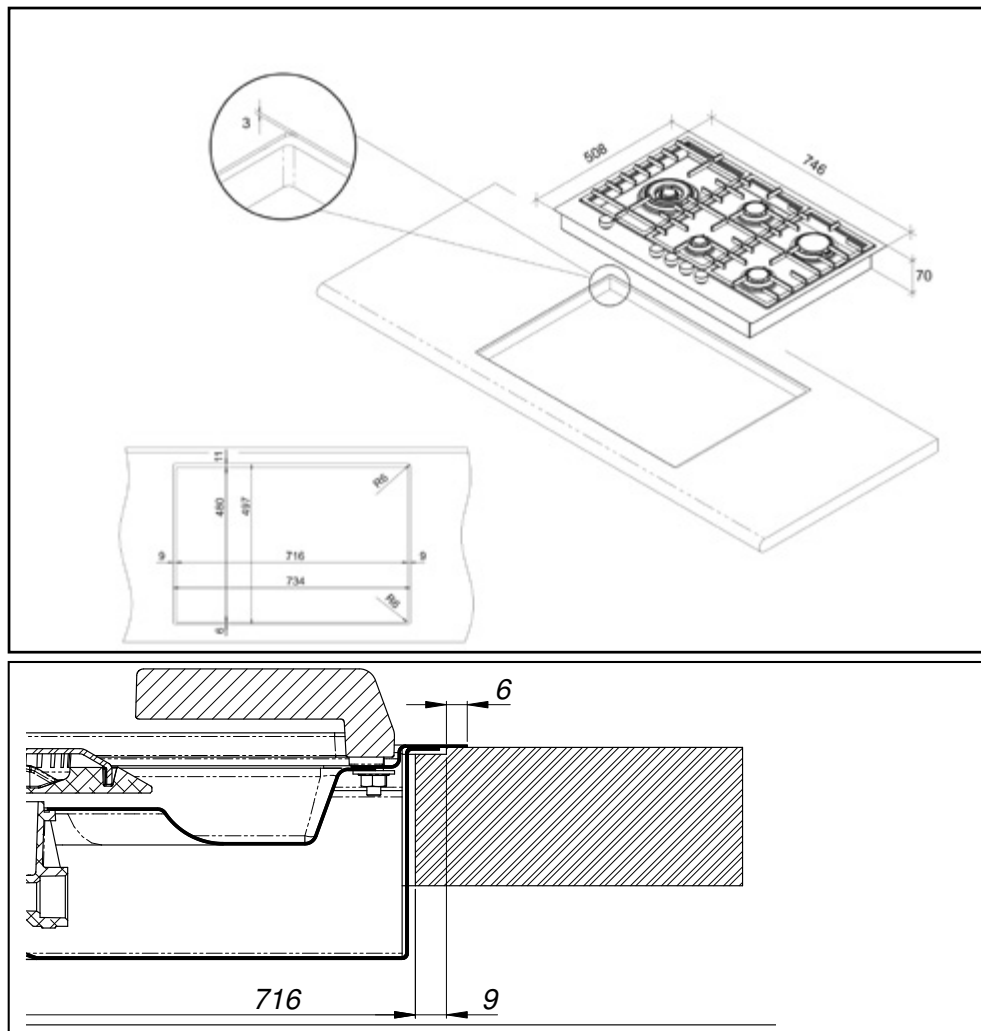
ENERGY SAVING TIPS:

- Use pans with a flat base
- Use a suitable size pan according to the size of the zone.
- Use pans with lids, minimize the amount of liquid or fat, when liquid starts boiling, reduce the setting.

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INSTALLATION DIMENSIONS

Low profile inset installation



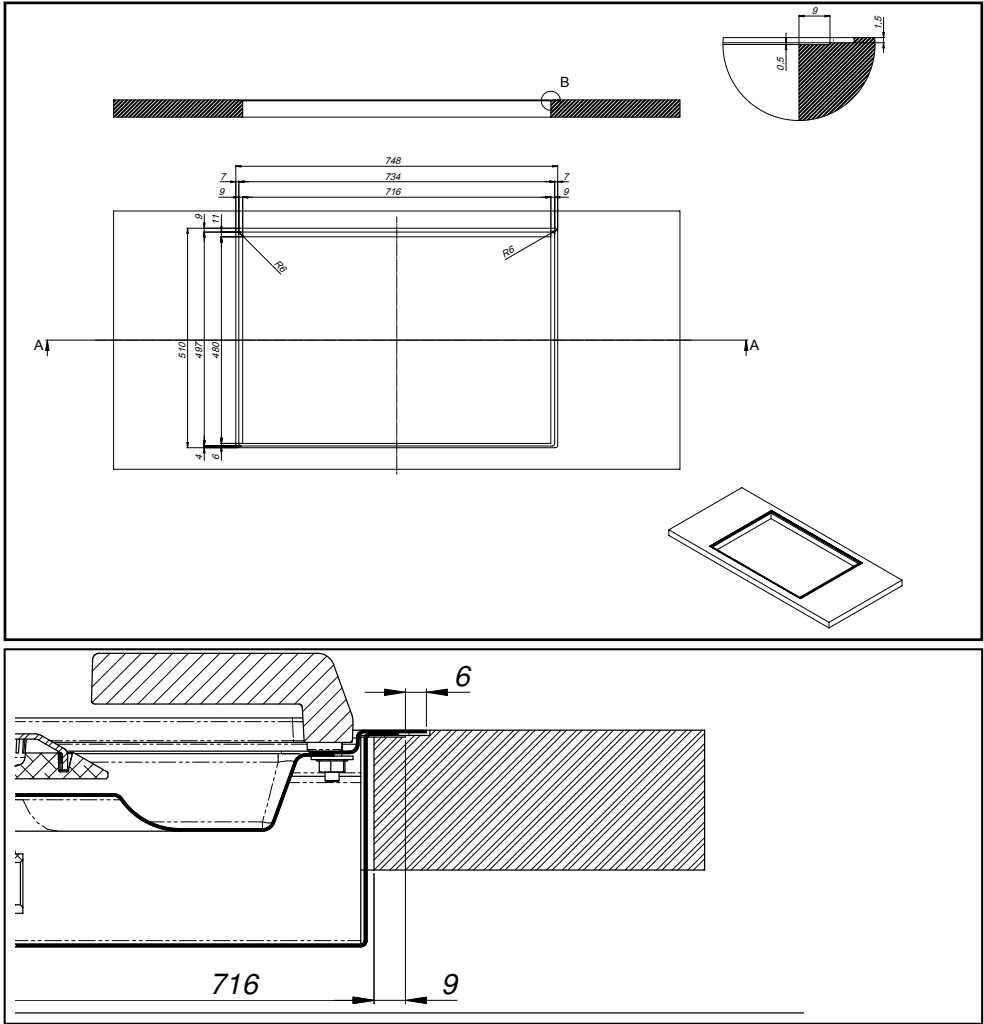
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Flush mounted installation

Note:

Do not use a permanent sealant if flush installing, as the hob will need to be removed for servicing, as it cannot be serviced from underneath.

If the hob is sealed into position the product will be deemed unserviceable and Caple cannot be held responsible.



Please keep this instruction manual for future reference

Notes:

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Notes:

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