

# INSTRUCTION BOOKLET

## CU3002

BUILT IN GAS COOKER

INSTALLATION

USE

MAINTENANCE





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**Thank you for purchasing a cooking appliance by CAN s.r.l.**

It is a quality appliance, made in Italy, capable of accompanying your pleasure and free-time in a reliable and safe manner, always guaranteeing the highest level performance.

**Installation and use of the appliance is simple and immediate.**

**We invite you to read this manual carefully: this will enable correct installation and use which will ensure your appliance is always perfect and efficient over the years. The instructions in this booklet are only valid for the country of intended use. Gas supply systems must comply with national legislation in force.**

To facilitate reading of this manual, the following symbols are used:



**RESTRICTIONS EXPRESSED**

Non-compliance with this restriction exposes people and property to serious damage.



**IMPORTANT PROVISIONS FOR SAFETY OF THE INSTALLATION TECHNICIANS' AND END USERS' OF THE APPLIANCE:**

Non-compliance with this note can cause material damage and compromise product operation.



**GENERAL INFORMATION**

additional information for installation technicians and users

**Fig. X ()**

These data refer to an element in a figure

**CAN S.r.l., as the manufacturer, reserves the right to make changes to its products and to this manual which it deems necessary without being obliged to provide advance notification.**

**The drawings, installation diagrams and tables contained in this manual are considered approximate and for the purpose of information only.**

**This product was designed, manufactured and tested in compliance with the harmonised standards EN 30-1-1:2008+A3:2013, EN 30-2-1:2015; EN 437:2003+A1:2009, therefore the appliance complies with EEC directives in force for the sector and in particular the essential requirements contained in regulation UE 2016/426. CAN S.r.l. forbids the copying and partial or total reproduction of the content of this manual and its distribution to third parties without the manufacturer's permission.**

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# EQUIPMENT AND CONTENT OF PACKAGING

The product reaches the client in a cardboard box (Fig. 1), protected by shaped polystyrene shells (Fig. 2) to avoid damage to the appliance during transport and storage.

Inside the packaging, there is the installation, use and maintenance manual (Fig. 3) and a mounting kit (Fig. 4) including the screws and any accessories for installation of the product on kitchen furniture.



Fig. 1



Fig. 3

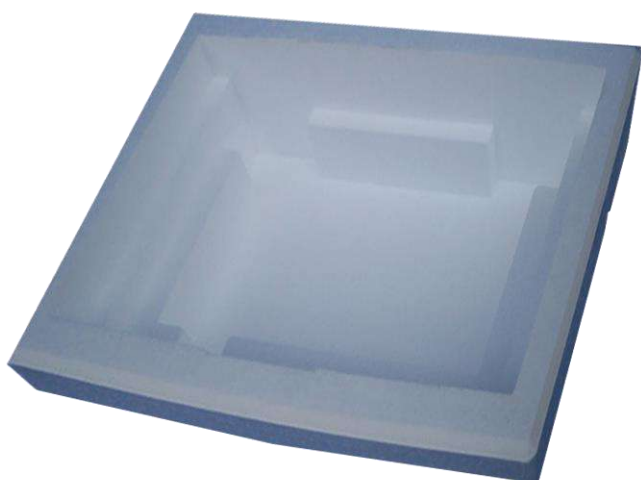


Fig. 2



Fig. 4

# LABELLING - CE MARKING

Each product leaves the production plant following an accurate control and testing cycle. The right-hand panel of each device has a label (Fig. 5), to identify the product, reporting the details of the serial number, typology/functionality characteristics of the part and its certification details.

The **CE MARKING** certifies the product meets the requirements of the directive EU 2009/142/EC on gas appliances.

**Can** <sup>1</sup> **COOKING APPLIANCE** <sup>3</sup> **CE** <sup>11</sup> 0051-16

TYPE: **CU** <sup>4</sup>  
 MOD: **CU3001** <sup>5</sup>  
 EC Certificate: **51CR4709** <sup>6</sup>

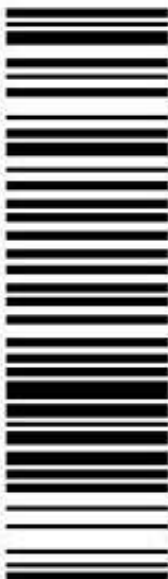
COUNTRY OF ORIGIN <sup>2</sup>		 <sup>9</sup> CU3001000016
Puegnago Del Garda 25080 Via Nazionale, 65 Brescia ITALY		
IT-PT-GR <sup>7</sup> IE-GB-BE CH-FR-ES	<b>I3+</b> ( 3+) 28-30/37 mbar	
FI-NO-DK-SE CZ-SK-HU-SI EL-LT-LV-NL TR-RO-BG	<b>I3B/P</b> ( 3BP) 30/30 mbar	
$\Sigma$ Qn	<b>I3B/P: 8.3Kw G30 (604.37G/h)</b> <sup>8</sup> <b>I3+ 8.3Kw G30 (604,37G/h)</b>	<b>DATE: 10</b> <b>01.2018</b> <sup>10</sup>

Fig. 5

No.	FIELD - DESCRIPTION
1	MANUFACTURER'S LOGO/BRAND
2	PRODUCTION SITE LOCATION
3	PRODUCT NAME
4	PRODUCT RANGE
5	MODEL
6	CE CERTIFICATION SERIAL NO.
7	DESCRIPTION OF THE WORKING PRESSURE - CERTIFICATION PARAMETERS - COUNTRIES
8	POWER AND TOTAL CONSUMPTION
9	BARCODE - PRODUCTION SERIAL NO.
10	DATE OF MANUFACTURE
11	CE MARK

# TECHNICAL DATA SHEET - PRODUCT DATA

CHARACTERISTIC	VALUE
<b>DIMENSIONS:</b> <ul style="list-style-type: none"> <li>▪ Width</li> <li>▪ Depth</li> <li>▪ Max. height</li> </ul>	457 (mm) 562 (mm) 472 (mm)
<b>PRODUCT WEIGHT</b>	26 kg
<b>PACKAGE WEIGHT</b>	30 kg
<b>IGNITION:</b> <ul style="list-style-type: none"> <li>▪ IGN</li> </ul>	Button and generator 12 V / DC ONLY VERY LOW VOLTAGE CONNECTION
<b>POWER SUPPLY:</b> <ul style="list-style-type: none"> <li>▪ BUTANE (I3+)</li> <li>▪ PROPANE(I3+)</li> <li>▪ BUTANE-PROPANE (I3B/P)</li> </ul>	G30 (28-30 mbar) G31 (37 mbar)  G30-G31 (30 mbar)

Fig. 6

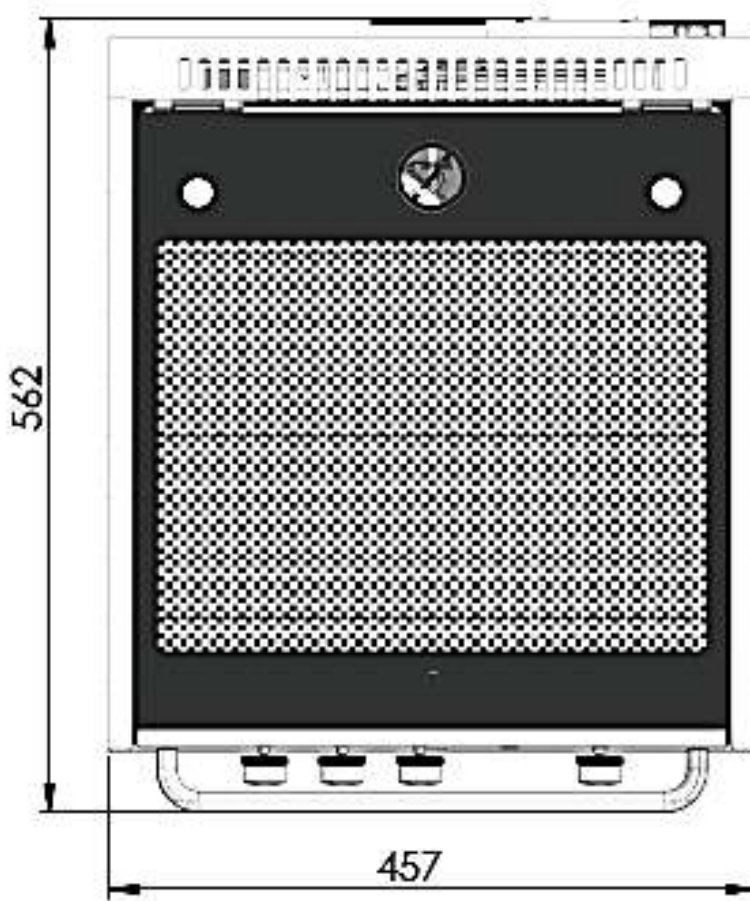
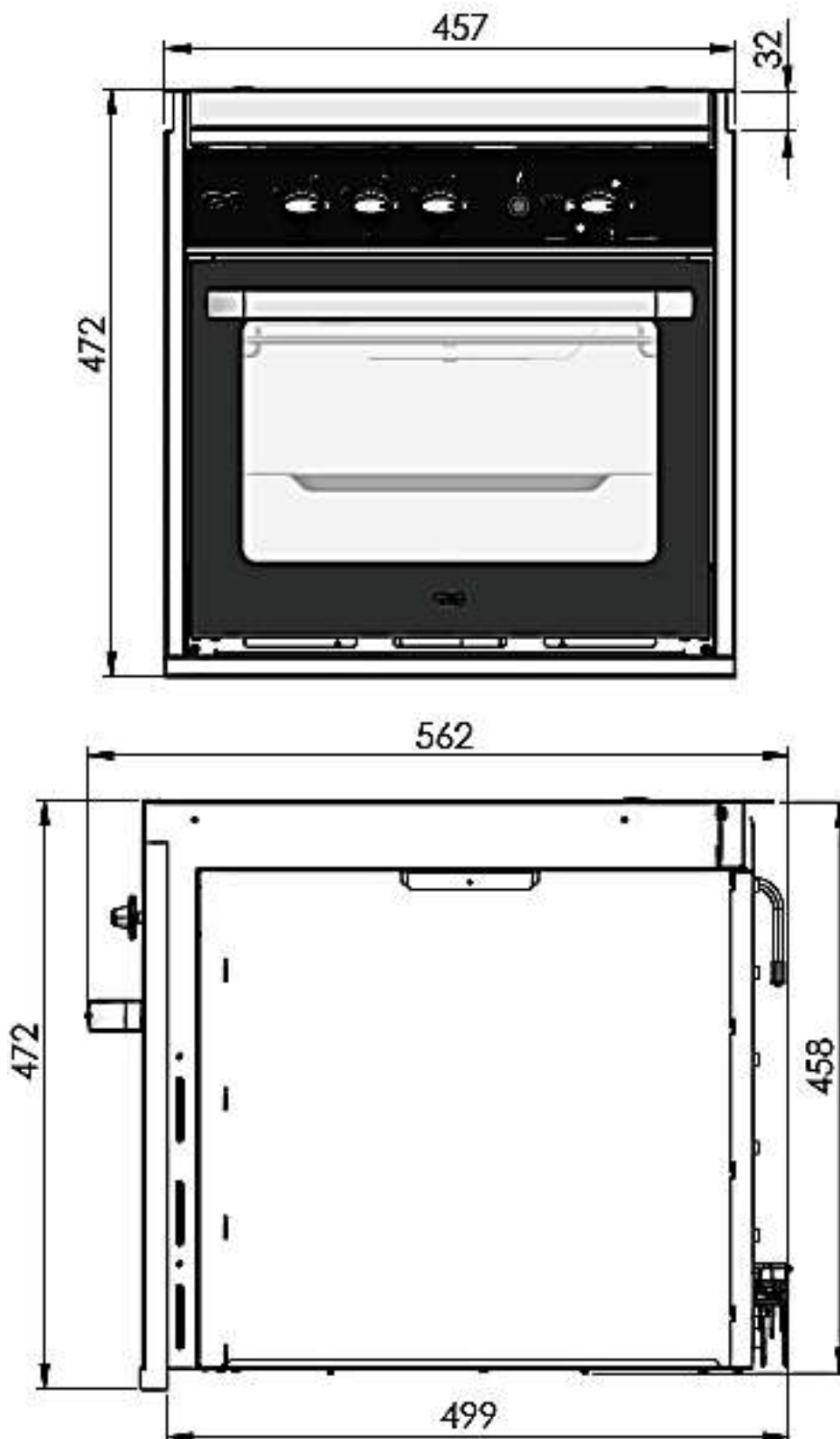


Fig. 7



BURNER	NOMINAL POWER	REDUCED POWER	Ø INJECTOR	Ø BY-PASS	CONSUMPTION
AUXILIARY	1.00 kW	0.50 kW	0.50 mm	0.36 mm	72.50 g/h
SEMI RAPID	1.75 kW	0.55 kW	0.65 mm	0.36 mm	127.50 g/h
OVEN	2.10 kW	0.90 kW	0.80 mm	0.52 mm	152.00 g/h
GRILL	1.70 kW	0.90 kW	0.69 mm	0.52 mm	125.50 g/h



# INSTALLATION

## SAFETY WARNINGS - GENERAL PRECAUTIONS



**ATTENTION - READ THIS INSTRUCTIONS BOOKLET CAREFULLY BEFORE INSTALLATION AND/OR USING THE APPLIANCE**



Keep this documentation in a place accessible to all users for future consultation; if the appliance is transferred or sold, ensure the new user also receives the booklet to ensure he or she is aware of installation, use and the safety provisions.



**ATTENTION - INSTALLATION AND ALL INTERVENTIONS ON THE APPLIANCE DESCRIBED IN THIS CHAPTER (e.g. extraordinary maintenance, replacement of the nozzles, etc....) SHOULD ONLY BE CARRIED OUT BY QUALIFIED STAFF AS SPECIFIED IN THIS BOOKLET.**



**ATTENTION - The gas connection systems and the installation premises must be suitable and comply with safety standards in force in the country of use.**



**ATTENTION - This appliance is not connected to an exhaust device for combustion products.** The user will be responsible for using the appliance while guaranteeing a high rate of ventilation in the environment where it is installed.

**THE MANUFACTURER CANNOT BE HELD LIABLE IN THE EVENT OF NON-COMPLIANCE WITH THE AFOREMENTIONED. Incorrect, improper or irresponsible use can seriously prejudice the health and safety of people, property and animals.**



**ATTENTION - During installation, maintenance and repair operations, always close the gas supply taps.**

**ATTENTION - The appliance was not designed to work outdoors.**

**ATTENTION - The appliances could have particularly sharp edges, handle carefully and using appropriate personal protective equipment (safety shoes, gloves, etc.)**

## CONTROL AND MAINTENANCE

After opening the packaging, remove the appliance and having removed all the packaging and possible protective film, check there are no obvious anomalies: if

so, do not proceed to installation and contact the dealer within 8 days, communicating the data outlined on the identification label of the product, positioned on the side of the appliance and any problems encountered.



**ATTENTION - Do not leave the material used for packaging unguarded (plastic bags, polystyrene, film, etc....) because it is potentially dangerous for children and animals (danger of suffocation).**

Transport the appliance to the installation location equipped with personal protective equipment and using all the precautions necessary to avoid damaging the appliance, people, animals and property.

## DISPOSAL OF PACKAGING



**ATTENTION - Dispose of packaging in compliance with legislation in force in the country of installation.**

Composition of packaging:

- box
- polyethylene / polypropylene: outer film of packaging, bag with instructions
- expanded polystyrene: impact-proof guards.

## CHOICE OF INSTALLATION LOCATION

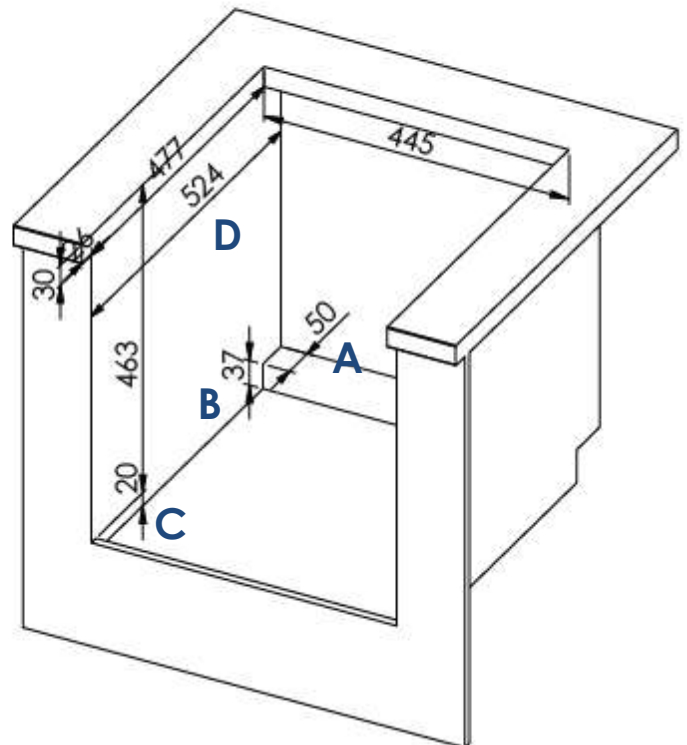
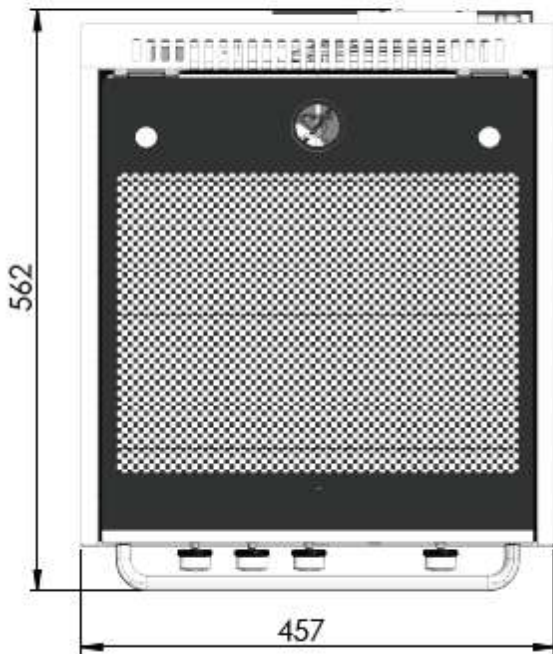
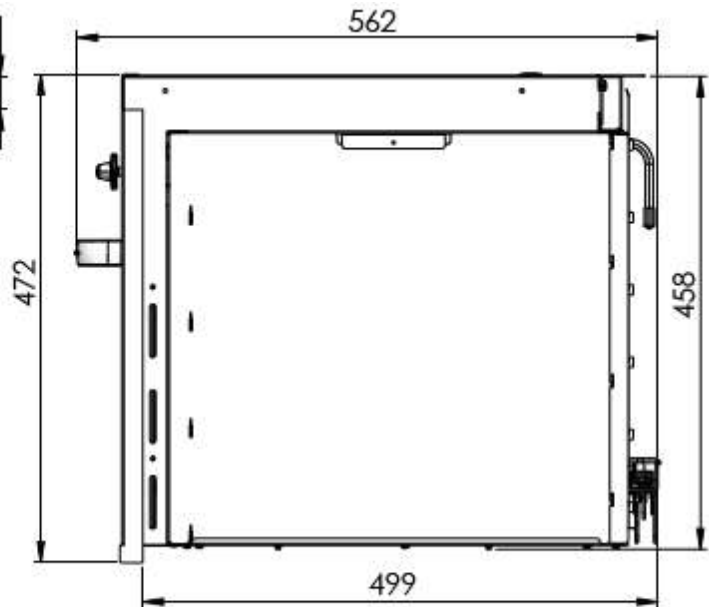
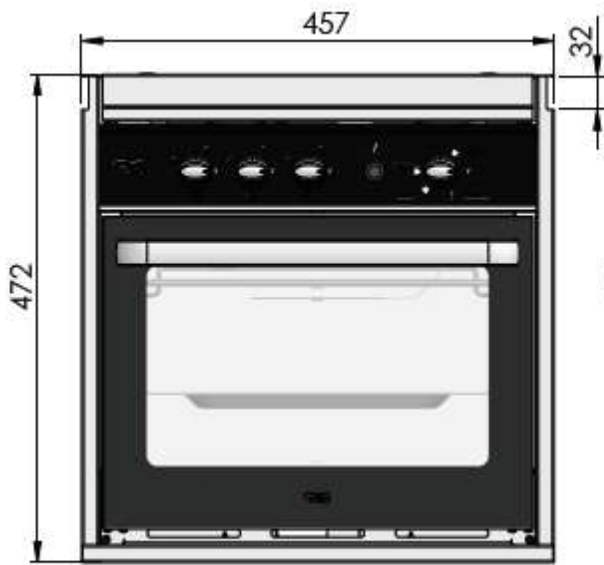
### Characteristics of installation premises



The appliances covered in this manual are not suitable for installation outdoors, exposed to atmospheric agents or bad weather. These appliances must therefore be positioned indoors, in premises suitable for the purpose; they must meet the safety standards in force in the country of use.

The appliances can only be assembled on furniture whose material is resistant to heat. The work counter must be fitted in a perfectly horizontal position and perpendicular to all the surrounding vertical panelling. The appliances must be kept a certain distance from the walls (Fig. 3).

DISTANCE	MINIMUM VALUE
A	50 mm
B	37 mm
C	20 mm
D	524 mm
X	650 mm (minimum distance between the work counter/installation of the kitchen and the press above)



**ATTENTION** - The installation premises must have continuous air exchange or however such to guarantee normal and correct gas

**combustion**, as outlined in the standards in force in the country of installation (UNI – 7131)

## FUME EXTRACTOR

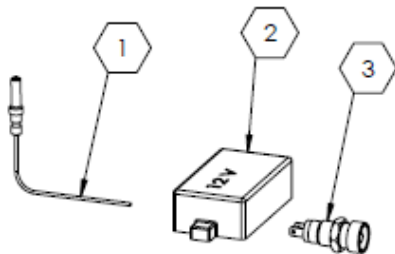
The appliance is not equipped with a fume and combustion products exhaust/extractor system. Always check the presence in the premises of appropriate air vents.



If a hood is installed over the hob, consult the assembly instructions of the hood, which reports the correct distance to maintain.

## IGNITION AND ELECTRICAL CONNECTION

KIT ACCENSIONE 12V CON PULSANTE A PARTE /  
12V ELECTRIC IGNITION WITH SEPARATE BUTTON



CND	1	CANDELA / CANDLE
CTR	2	CENTRALINA / ELECTRIC UNIT
PS-PZ	3	PULSANTE / BUTTON

**Fig. 8**

The cooker is equipped with an electronic ignition device, composed of a low voltage generator (12V - DC) which triggers the flame on each of the burners on the product (hob, gas and grill). **The generator must be correctly connected to the local electrical distribution mains in DIRECT CURRENT (DC) and VERY LOW VOLTAGE (12 V).**

The generator is located to the rear of the cooker; two connection cables exit the generator (conductor with positive polarity and conductor with negative polarity). The free end of the conductor marked with the sign "+" (positive polarity) should be connected to the positive pole of the terminal board of the very low voltage mains or connected to the positive pole of a conductor, while the free end of the other conductor, marked with the sign "-" (negative polarity) should be connected to the counterpart negative pole.



**FORBIDDEN - NEVER CONNECT THE APPLIANCE TO MAINS WITH VOLTAGE OVER 12V AND IN ALTERNATING CURRENT. A similar connection would cause irreversible damage to the appliance and pose a significant danger to the user's life.**

## GAS CONNECTION



**ATTENTION - Before connecting, ensure the gas system and the installation premises comply with the provisions of standards in force in the country of use (UNI-CIG 7129 and 7131) or the specific sector standards.**

- Ensure the power line is free of obstructions and of adequate capacity to ensure correct operation of the appliance.
- Ensure that immediately downstream of the cylinder or the gas container used to power the system that there is an adequate pressure regulator/reducer which complies with the categories of gas usable on the appliance.
- Ensure that on the power supply line, downstream of the regulator, in an easily accessible and inspectionable place, there is a shut-off tap for the gas or valve to section the system: this valve should always be closed during installation and maintenance operations on the appliance.



**ATTENTION - Check the type of gas used to power the appliance is among those listed in this instructions booklet.**

The appliance was designed for correct operation only with the types and working pressures of the categories of gas below:

<b>GAS CATEGORY AND COUNTRY OF INTENDED USE</b>	<b>NAME OF GAS</b>	<b>WORKING PRESSURE</b>
<b>I3B/P (30)</b> AT-BE-DE-DK-FI-GB-NL-NO-PT-SE-SI	<b>Butane (G30)</b> <b>Propane (G30)</b>	<b>30 mbar</b> <b>30 mbar</b>
<b>I3+ (28-30/37)</b> BE-CH-ES-FR-GB-IE-IT-PT-SI	<b>Butane (G30)</b> <b>Propane (G31)</b>	<b>28-30 mbar</b> <b>37 mbar</b>



**ATTENTION – connection of the appliance to the gas piping must be carried out using a suitable connection tube and compression fittings, certified and the most suitable for the application. All installation and connection operations must be performed only by qualified technical staff.**

It is possible to use flexible connection tubes, however they must guarantee compliance with the following requirements:

- Tubes always inspectionable
- Tubes protected from contact with hot parts (e.g. burner bowls)
- Avoid all mechanical stress on flexible tubing during installation and during use (protection against traction, torsion, crushing, etc...)
- Tubes protected against mobile parts of fitting (drawings, doors, etc...)
- Permitted lengths: from 40 cm to 200 cm
- Maintenance and periodic replacement of the flexible tube as outlined on the sheath and however not beyond the natural expiry or before expiry if visible torn.

#### **Proceed to connection:**

The main ramp of the gas supply has an 8 mm outer diameter tube with a free, smooth end, to allow maximum connection flexibility and to connect a wide range of compression fittings for connection to the gas distribution mains.



**ATTENTION - During the installation and connection operations, the gas conductor tube of the appliance must not be subject to torsion, traction or other mechanical stresses which can compromise its seal and resistance. The portion of the system subject to connection to the appliance must not be overfull with gas. The outflow of gaseous fuel should be blocked upstream of the connection zone using an adequate sectioning valve on the system.**

**With installation complete, check correct seal of all the joints using a solution of water and soap. The operation should be carried out by a professional.**



**FORBIDDEN - NEVER USE OPEN FLAMES BEFORE PASSING THE INSPECTION TEST!**

**IF THE OUTCOME OF THE TEST IS SATISFACTORY, you can proceed to switch on all the burners (consult page 24) to check the flame is stable and regular.**

To conclude the installation, the qualified technician is asked to provide all clarifications and instructions to the end user on correct use of the appliance.

**If the appliance is not working correctly after all the controls made, contact the authorised local dealer.**

PROBLEMS	POSSIBLE SOLUTIONS
<p><b>The flow of gas appears irregular</b></p>	<ul style="list-style-type: none"> <li>• Check the gas tap is completely open</li> </ul>
	<ul style="list-style-type: none"> <li>• Check the power supply mains of the fuel has an adequate flow rate.</li> </ul>
	<ul style="list-style-type: none"> <li>• Check the gas rings and the relevant caps are positioned correctly and are free of obstructions.</li> </ul>
	<ul style="list-style-type: none"> <li>• Check the nozzles are suitable for the type of gas used.</li> </ul>
	<ul style="list-style-type: none"> <li>• Check compatibility and correct calibration of the pressure regulator if present.</li> </ul>
	<ul style="list-style-type: none"> <li>• Check the gas supply tube (tube obstructed, tube bent/crushed, tube excessively long, unsuitable tube, etc...).</li> </ul>



## APPLIANCE FITTING

Before proceeding with appliance fitting, ensure the perfect status and stability of the furniture on which the product will be positioned (Standard DIN 68930). You are advised to prepare a suitable fitting hole, with the measures indicated in Figure 9. Arrange the appliance over the fitting hole by pushing it against the top. Block the appliance with the fastening kit screws supplied with the product.

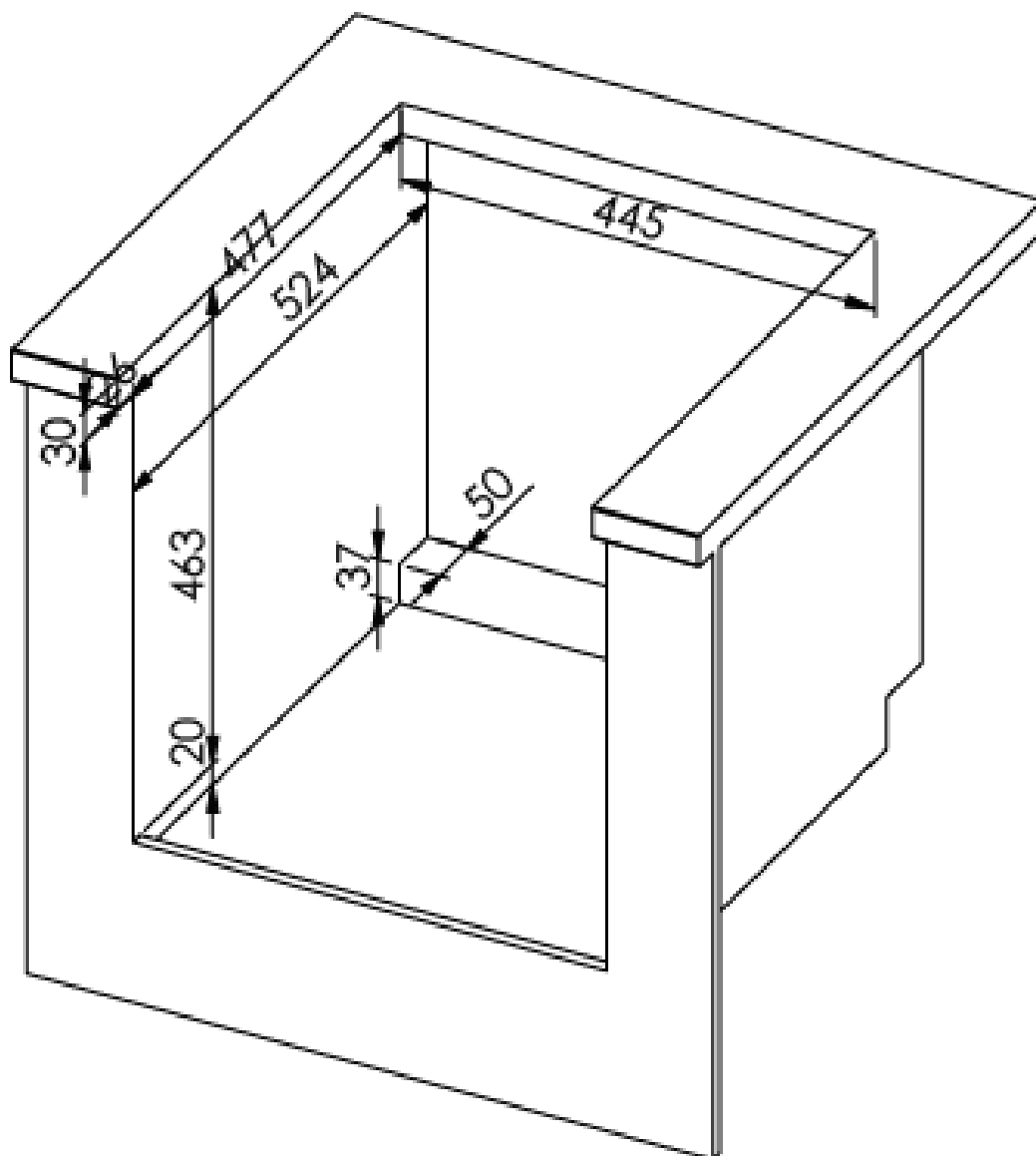


Fig. 9



For non-standard manufactures, the fastening system is customised.

# USE

## SAFETY WARNINGS FOR CORRECT AND SAFE USE OF THE PRODUCT



**ATTENTION** - This appliance was designed and manufactured exclusively for cooking food.



**ATTENTION** - Use of the gas cooking appliance produces heat and humidity in the environment/premises in which it is installed. Always guarantee good ventilation of the premises by keeping the openings/air intakes or windows fully open. If this is not necessary, install a mechanical ventilation/extraction device for the combustion products (e.g. extractor hood).



**ATTENTION** - The appliance is equipped with a glass cover to protect and decorate the hob. The glass covers can break if heated with a direct flame or if placed in immediate contact with very high sources of heat. You are advised to always open the cover before switching on any burner and take care to switch off the burners leaving them to cool for a few minutes before closing the glass cover at the end of each use cycle.

Different use to that described here is considered improper and therefore potentially dangerous for people, animals and property. Furthermore, improper use and use not complying with the specifications in this manual could irreversibly damage the appliance: in this case, the manufacturer cannot be held responsible and does not recognise the right to warranty.



**ATTENTION** - Always disconnect the electrical power supply (if present) and close the gas supply taps before each cleaning operation or if a long period of inactivity is forecast. Ensure all the knobs are always in the “off” position at the end of use.

If you should note any anomaly, do not use the appliance and contact an authorised Support Centre by communicating the data on the identification label outlining the serial number of the product.

This appliance is not suitable for use by children and people with physical, sensory or mental difficulties or with lack of experience and know-how, unless a person responsible for their safety supervises them or gives them adequate instructions on use of the appliance.

Children must be supervised to ensure they do not play with the appliance or with parts of it.

Do not use spray products near this appliance while it is on.

**FORBIDDEN - Do not modify or tamper with this appliance in any way.**



**ATTENTION - Do not use the appliance as a support surface.**



**DANGER OF FIRE - Never position heat-sensitive or inflammable objects (pot holders, curtains, bottles of alcohol, etc...) near the appliance.**

The area near the appliance can be very hot, pay attention to positioning of electricity sockets, other electrical appliances, electrical cables, tubing and any other heat-sensitive or inflammable material in this space.

## SPECIFIC WARNINGS FOR COOKING



**ATTENTION - Danger of scalding! During operation and for a few minutes after use, some parts of the appliance reach very high temperatures!** Do not come in contact with these parts without adequate personal protective equipment.

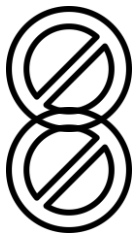
Before use, check the gas rings, the caps and the grate are correctly positioned. In particular, check the grate is resting correctly on the appliance without wobbling.



**FORBIDDEN - Danger of fire! Never cook food in direct contact with the flame.**



**FORBIDDEN - Danger of fire! In the event of a fire caused by cooking grease or hot oil, never extinguish the flames with water but suffocate them with a damp dishcloth or similar and promptly call the fire brigade.**



**FORBIDDEN - Danger of fire! Never cover the appliance or parts of it with aluminium sheets or similar.**



**FORBIDDEN - Danger of explosion! Never heat tins or hermetically sealed containers on the appliance, the excess pressure would generate heat and could cause them to explode, causing serious personal damage.**

Always supervise the appliance during the entire duration it is on.

If the flame is accidentally extinguished on the burner, turn the knob “off” and do not re-attempt to switch back on for a minute.



Intensive and prolonged use of the appliance can require additional ventilation (for example opening a window) or a more efficient ventilation/extraction system (installing or increasing the mechanical extraction power, if present)

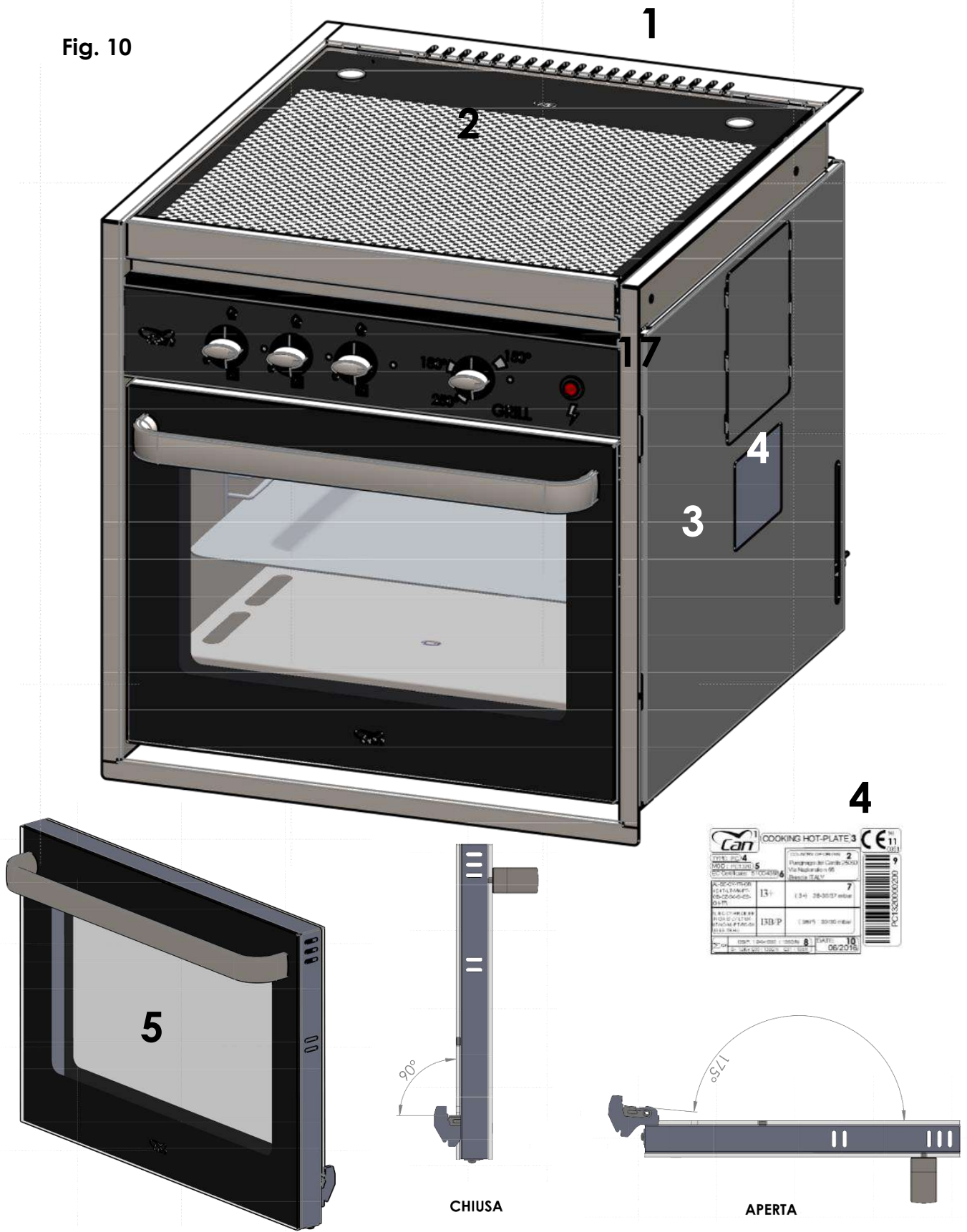


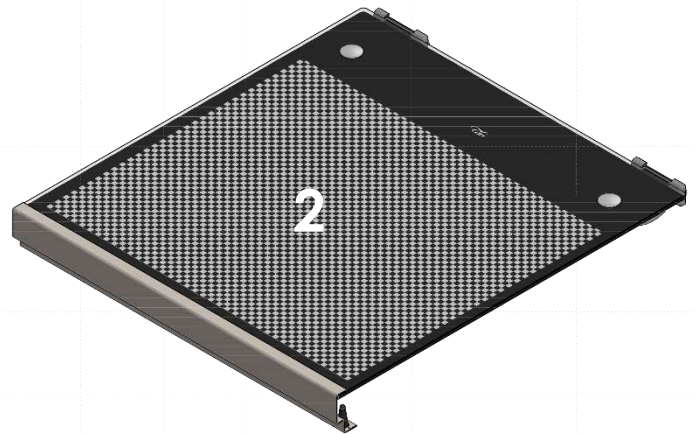
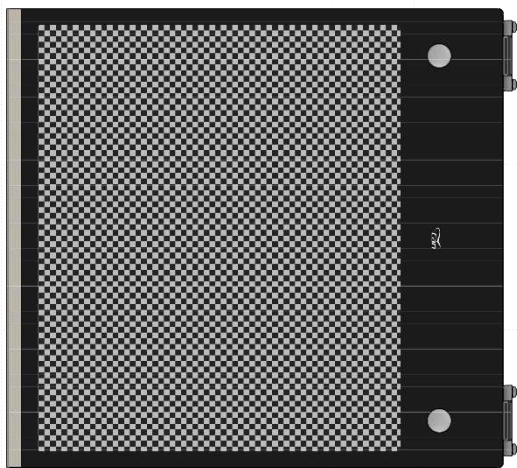
**ATTENTION - Ensure the cooking containers rest correctly on the grate without wobbling. The containers must have an adequate diameter for the burner chosen and must not protrude from the grate. The manufacturer cannot be held responsible and does not acknowledge the right to warranty if this standard is not applied.**

# BEFORE STARTING

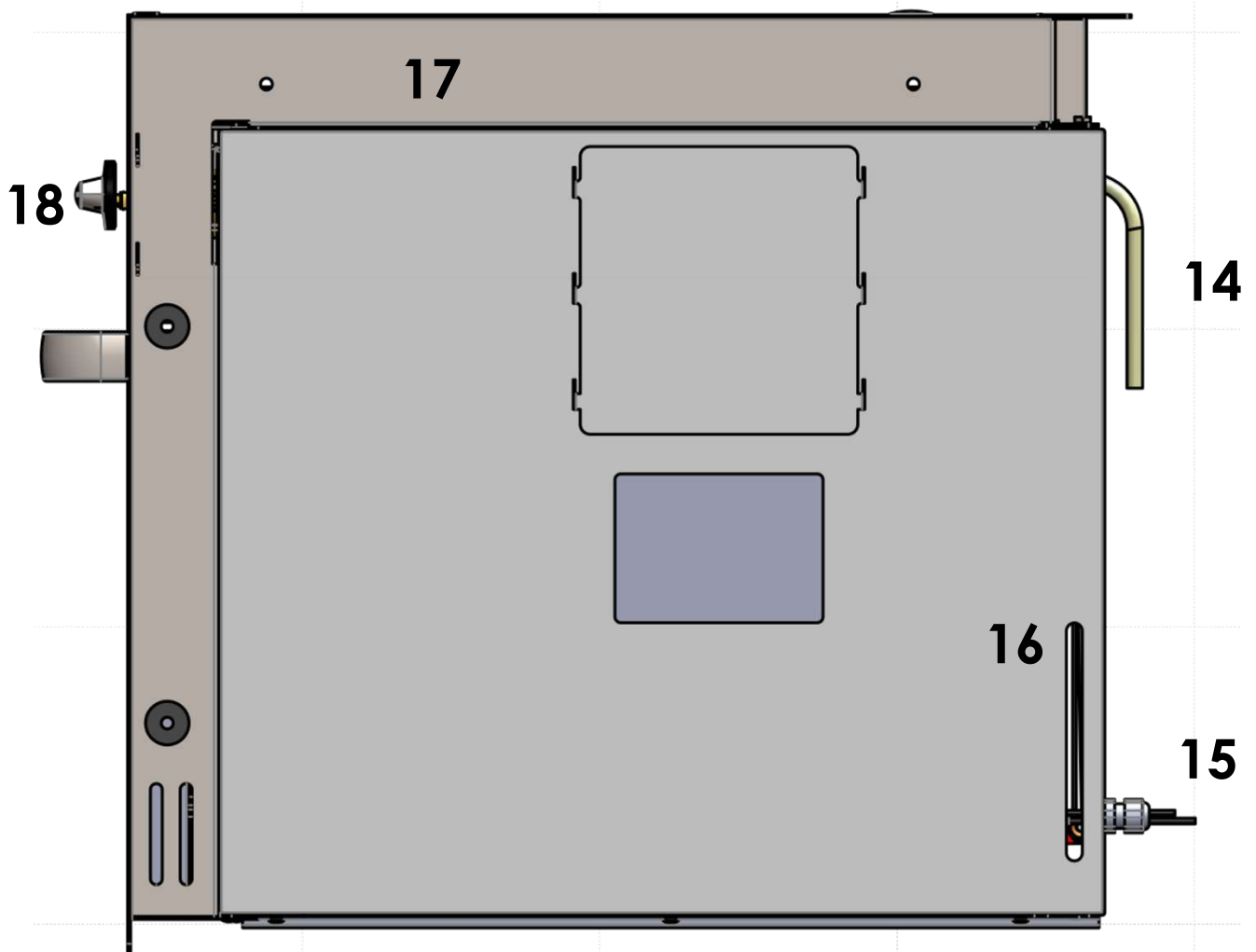
KNOW THE APPLIANCE (the images have a purely indicative value)

Fig. 10





(the images have a purely indicative value)



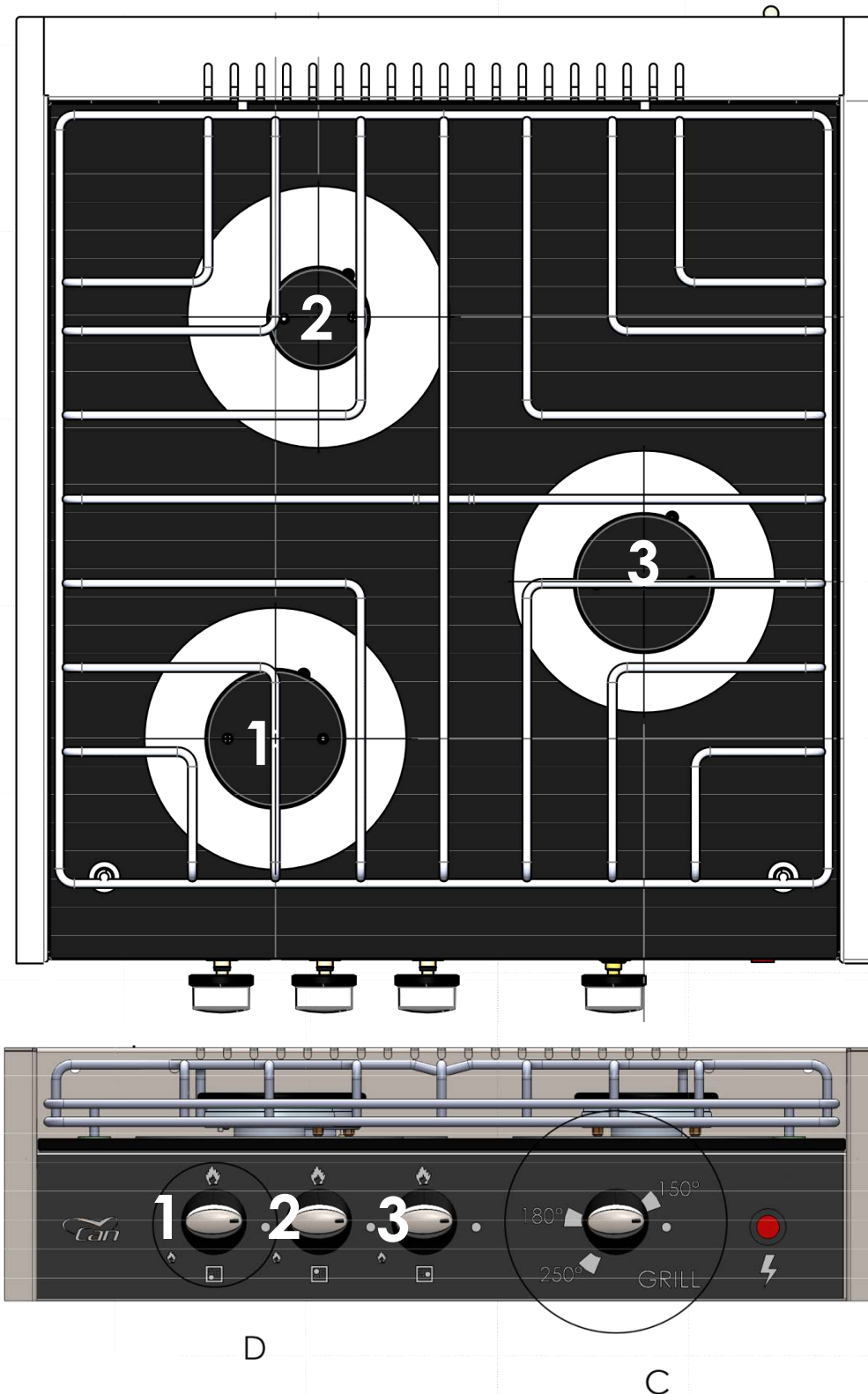
(the images have a purely indicative value)

PART	DESCRIPTION
1	SMOKE EXTRACTOR GRID - VERTICAL CHIMNEY
2	HOB GLASS COVER
3	SIDE PANNELLING REMOVABLE FOR MAINTENANCE
4	PRODUCT LABEL - SERIAL NO. - CE MARK
5	OVEN/GRILL DOOR
6	HANDLE OF GLASS COVER
7	COMMANDS FRONT PANEL
8	GAS TAP - HOB BURNER
9	TWO-WAY GAS TAP FOR GRILL AND OVEN (WITH THERMOSTAT)
10	ELECTRONIC SWITCH-ON BUTTON
11	HANDLE FOR OVEN/GRILL DOOR
12	OVEN/GRILL COMPARTMENT INNER GRILL
13	OVEN/GRILL COMPARTMENT INNER DRIPPING PAN
14	GAS MAIN RAMP TERMINAL
15	12V GENERATOR CONNECTION CABLES
16	EYELETS FOR COMBUSTIVE AND COOLING AIR CIRCULATION
17	STEEL SIDE FRAMES
18	GAS TAPS ADJUSTMENT KNOB

## COMMANDS ZONE

To identify the burner or the cooking zone desired in terms of the knob to use, consult the silkscreen printing on the commands front panel which clearly and unambiguously identifies the burner and its respective knob (Fig. 11).

**Fig. 11** (the images have a purely indicative value)





**DETAIL D – TYPICAL GAS TAP FOR HOB BURNER**

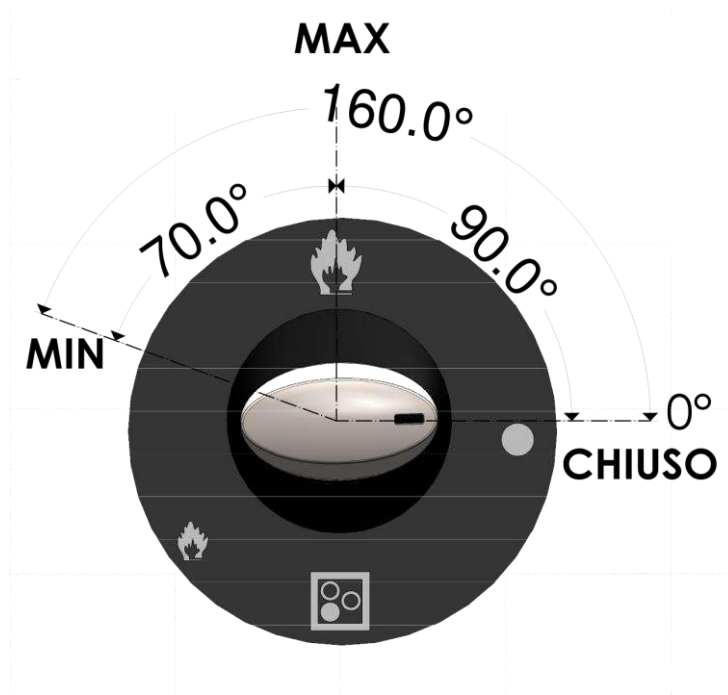


Fig. 12

**DETAIL C - GAS TAP FOR OVEN AND GRILL BURNER**

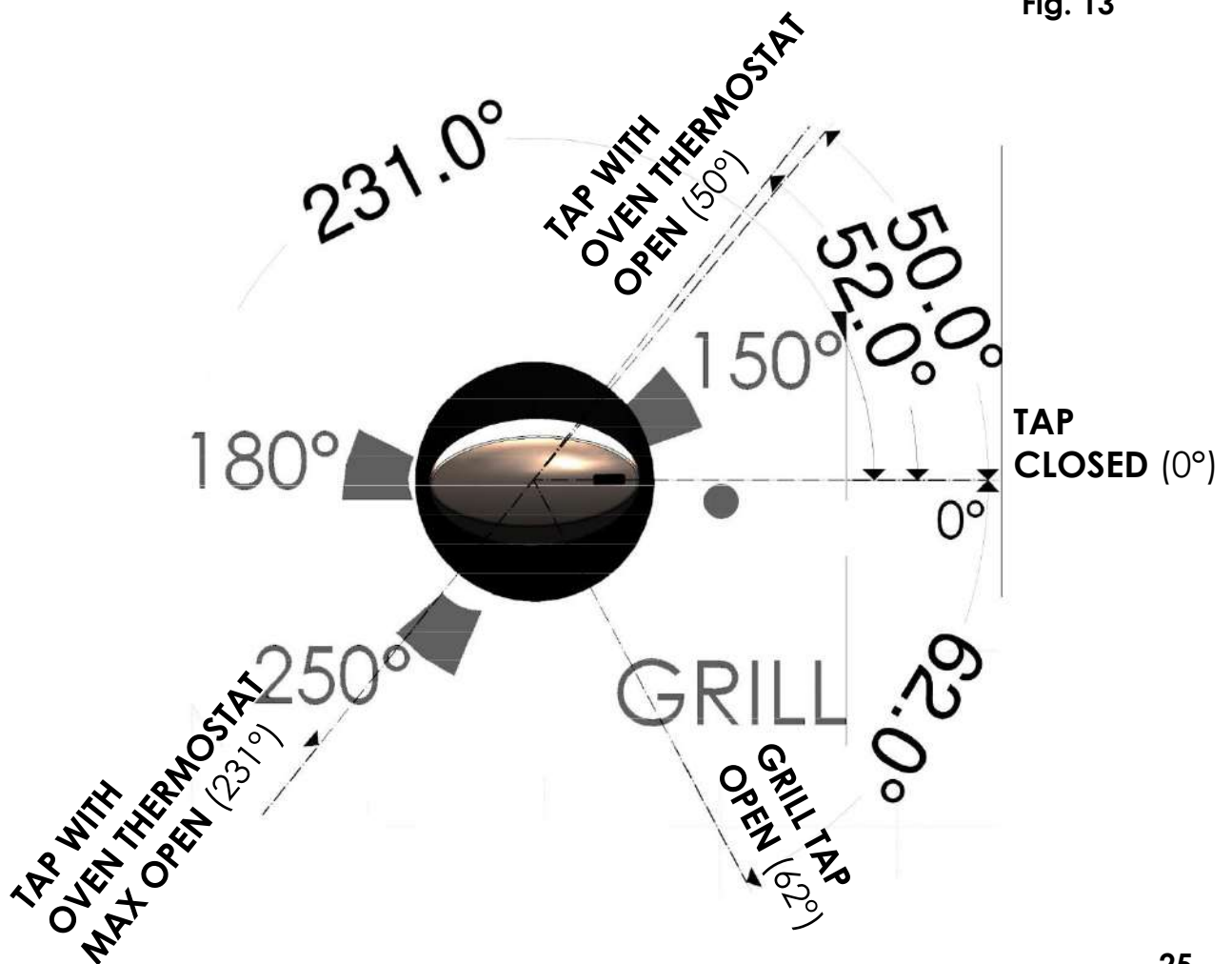


Fig. 13

## USE OF APPLIANCE

### YOU SHOULD KNOW



Before proceeding to first use, you must carefully clean the appliance and its components as indicated in the “Ordinary Maintenance” chapter.

During first usage, the appliance may emit smoke or unpleasant odours: Don't be alarmed, as this is due to combustion of the grease used for manufacturing the appliance in the factory. We suggest you ventilate the premises and execute a first, empty switch-on cycle for 3h before proceeding to cook food

## DESCRIPTION OF THE HOB BURNERS

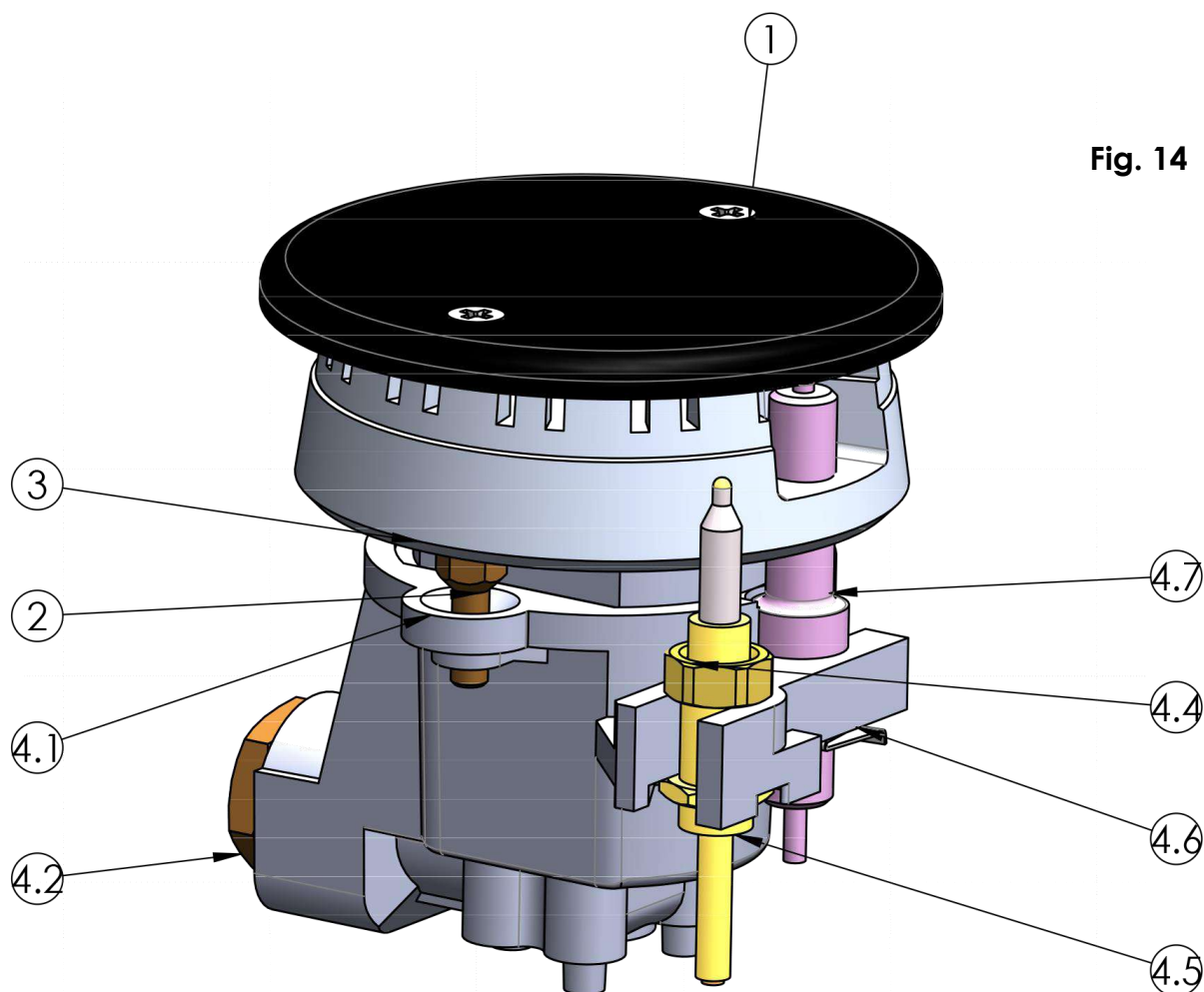
**Before use, always check the gas rings, the caps and the grates are correctly positioned.**

**All burners are equipped with a safety thermocouple.**



**The thermocouple is equipped with a heat-sensitive device:** as long as it is heated by the flame of the active burner, it allows gas to be released from the nozzle; if the flame accidentally extinguishes (e.g. liquid overflows from the pan), the thermocouple will cool in a few seconds and this blocks the gas exiting the nozzle, preventing the premises being saturated with unburned gas.

Fig. 14



Pos.	Code	Description	Qty <sub>1</sub>
1	IMQ2018-4000062	SCREW TSP + M2.5 x 20 DIN EN ISO 7046 ZN	2
2	IMQ2018-4000026	COVER FASTENING COLUMN 2 <sup>nd</sup> SERIES	2
3	IMQ2018-4000109	BURNER KIT L300 OVEN INJECTOR 0.80-CU3001/5000	1
1	IMQ2018-2000112	PRE-MOUNTING KIT AUX / IGN 2 <sup>nd</sup> SERIES SBF	1
4.1	IMQ2018-4000023	BOWL WITH INJECTOR FOR BURNER 2 <sup>nd</sup> SERIES AUX	1
4.2	IMQ2018-4000028	FITTING MI 3x1-BOWL NUT	1
4.3	IMQ2018-4000029	BICONIC ADAPTOR FOR BOWL	1
4.4	IMQ2018-4000031	UNIVERSAL NUT FOR THERMOCOUPLE	1
4.5	IMQ2018-4000069	THERMOCOUPLE FOR FAST-ON MAGNET TAP	1
4.6	IMQ2018-4000137	CLIP FOR CANDLE	1
4.7	IMQ2018-4000232	CANDLE FOR BURN. IGNITION L 350	1
2	IMQ2018-4000021	COVER 055 BURN 2 <sup>nd</sup> SERIES AUX PERFORATED AND ENAMELLED	1
3	IMQ2018-4000025	GAS RING FOR BURNER 2 <sup>nd</sup> SR AUX	1

## IGNITING THE BURNERS

- 1) (Fig. 11-12-14) Fully press the button corresponding to the burner you want to ignite and at the same time turn it to the maximum symbol.
- 2) At the same time, activate the electrical ignition device by prolonged pressing on the button positioned on the commands front panel. The generator will emit a rapid and repeated series of impulses.
- 3) After igniting, keep the knob fully pressed for approx. 5 seconds, always pressing to the max and then releasing it: this release delay is used to heat the safety thermocouple.

If on release of the knob, the burner does not stay on, it means the thermocouple was not sufficiently pre-heated. To solve the problem, repeat operations 1) and 2) and 3) keeping the knob pressed for longer after igniting the burner.



**ATTENTION – Ignition must take place without any pots or other objects on the hob and on the burners**

## FLAME ADJUSTMENT

4) Check the flame is regular and stable. Then, turn the knob to the desired position (MIN or MAX). You can position the knob in the intermediate position, between the maximum and minimum, but NOT between the maximum and “closed” position (0° angle) (Fig. 12). If the flame is irregular, check the correct positioning of the gas rings and the caps.

## COOKING

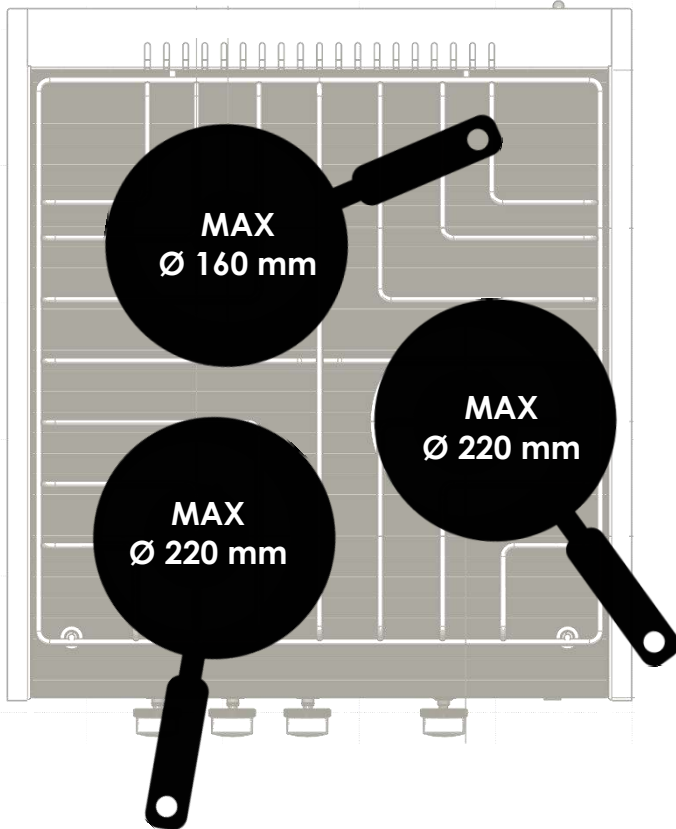
5) Position tins for baking on the burner when on; never leave burners on without containers or with empty containers.

Only use saucepan, pans and accessories expressly design for this use, made from materials resistant to high temperatures and suitable for contact with food.



For more efficient burners, you are advised to use containers with a diameter suitable for the type of burner chosen, to obtain maximum performance with minimum gas consumption (Fig.15).

Fig. 15



BURNER	Ø CONTAINER
Auxiliary	from ø 80 to ø 160 mm
Semi-Rapid	from ø 150 to ø 220 mm

For rational energy use, you are advised to cook with saucepans covered with the lid supplied and reduce the flame as necessary to bring to and maintain boil, avoiding pointless overheating of cooking liquids.



**ATTENTION - The flame must never protrude from the bottom of the saucepan.**



**ATTENTION - Ensure the cooking containers rest correctly on the grate without wobbling. The saucepans must be centred to the burner and they must not protrude from the grate. Use is not permitted of the appliance without the grate or with heat diffusers or reducers different from those purchasable from the dealer.**

**Supervise the appliance during the entire duration it is on.**

When the appliance is working, humidity, heat and combustion products will be released into the environment. It is therefore fundamental for the premises to be adequately ventilated. For example, ventilation can take place via:

- 1) natural openings (e.g. windows, etc....)
- 2) extractor hoods/electric fans with discharge duct and adequate power at the use intensity of the appliance. Periodically, check the openings are not accidentally blocked and the extraction system is working perfectly.
- 3) any other system or device compatible with the type of application in question



### **ATTENTION - Danger of scalding!**

**During operation and for a few minutes after use, some parts of the appliance reach very high temperatures! Do not come in contact with these parts without adequate safety guards.**

### **SWITCHING OFF THE BURNERS**

- 6) When cooking is complete, switch off the appliance turning all the knobs "off".
- 7) Remove saucepans from the appliance using adequate personal protective equipment.

### **ANOMALOUS OPERATION**

The following situations are considered anomalous functioning and intervention of the Support Service is required:

- The burner flame is yellow.
- Formation of soot on the kitchen utensils.
- The burners are not igniting properly.
- The burners won't stay on.
- The burners go out when the kitchen doors move.
- The gas valves are difficult to rotate.

If the appliance is not working, contact the authorised local dealer.

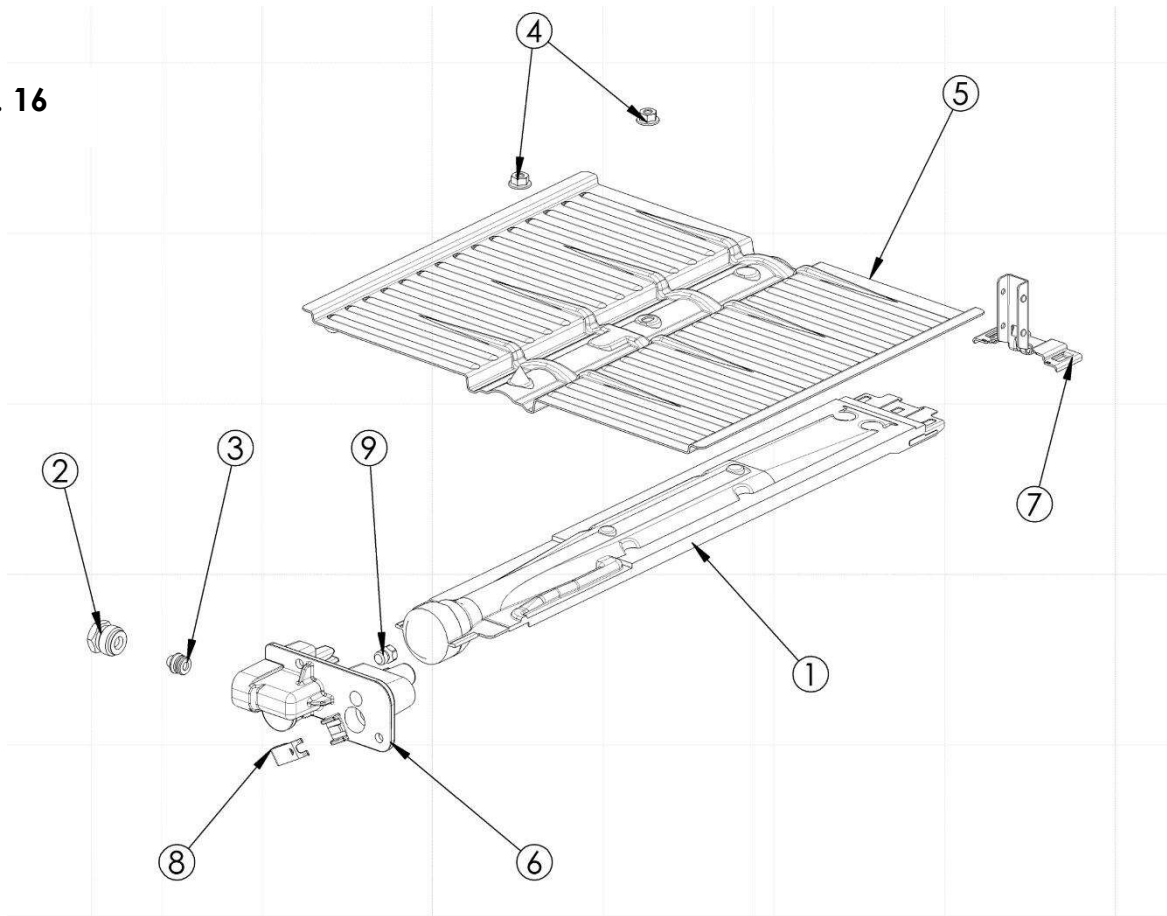
## **DESCRIPTION AND USE OF THE OVEN AND GRILL**

All the oven and grill burners, positioned in the bottom compartment of the cooker are equipped with a safety thermocouple.



**The thermocouple is equipped with a heat-sensitive device:** as long as it is heated by the flame of the active burner, it allows gas to be released from the nozzle; if the flame accidentally extinguishes (e.g. liquid overflows from the pan), the thermocouple will cool in a few seconds and this blocks the gas exiting the nozzle, preventing the premises being saturated with unburned gas.

Fig. 16



Pos.	Code	Description	Qty
1	IMQ2018-4000039	BURNER L300 FOR OVEN	1
2	IMQ2018-4000028	FITTING M13x1 –BOWL NUT	1
3	IMQ2018-4000029	BICONIC ADAPRTOR FOR BOWL	1
4	IMQ2018-4000056	NUT FOR PARABOLA FASTENING PIN	2
5	IMQ2018-4000061	REFLECTIVE PARABOLA BRF L300	1
6	IMQ2018-4000041	BOWL FOR OVEN BURNER	1
7	IMQ2018-4000267	WAVE GUIDE TUBE OVEN AND GRILL BURNER	1
8	IMQ2018-4000044	CANDLE FASTENING SPRING	1
9	IMQ2018-4000262	INJECTOR 0.80 FOR GRILL BURNER	1

The oven burner is controlled by a thermostat which constantly adjusts the flame to obtain and maintain the temperature set by the user.

## IGNITION OF THE OVEN BURNER AND ITS ADJUSTMENT

- 1) Fully press the knob corresponding to the oven burner and turn it to an angled position of 50° (see Fig. 13).
- 2) At the same time, activate the electronic ignition device by prolonged pressing on the button positioned on the commands front panel. The generator will emit a rapid and repeated series of impulses.
- 3) On ignition, proceed to adjust the oven by turning the knob to the desired temperature level as indicated on the graduated ring nut around the thermostat knob.

If on release of the knob, the burner does not stay on, it means the thermocouple was not sufficiently pre-heated. To solve the problem, repeat operations 1) and 2) and 3) keeping the knob pressed for longer after igniting the burner.



**ATTENZIONE – Ignition must take place without any food or saucepans in the oven/grill compartment**

## FLAME ADJUSTMENT

4) Always check the flame is regular and stable. To proceed with adjustment of the flame, turn the knob to the desired position, corresponding to the pre-selected temperature level. A graduated scale representing the temperature field within which adjustment is possible is represented on the commands front panel around the thermostat knob: you can also position the knob at intermediate positions not expressly indicated between the maximum position (231° angle) and the minimum (52° angle), but NOT between the minimum and the closed position (0° angle) (Fig. 11).

## COOKING

- 5) Wait for a pre-heating period of approx. 15 minutes of the oven compartment at the desired temperature
- 6) Open the oven door and equipped with appropriate protection against scalding, remove the grill and the dripping pan
- 7) Position any food using suitable saucepans and/or containers for oven use in metal/ceramic or glass material
- 8) Re-position the grill or the dripping pan inside the oven
- 9) Close the door again and keep the cooking time under control.

Only use saucepan, pans and accessories expressly designed for this use, made from materials resistant to high temperatures and suitable for contact with food.



**ATTENTION – The oven burner and the grill burner cannot work simultaneously.**





**ATTENTION – before switching on the grill burner, open the door of the oven and remove the grill deflector, whose use is compulsory each time you want to use the grill functionality.**

### **IGNITING THE GRILL BURNER**

- 1) (Fig. 11-12-14) Fully press the grill burner knob and rotate it to the angle with GRILL writing (62° angle).
- 2) At the same time, activate the electrical ignition device by prolonged pressing on the button positioned on the commands front panel. The generator will emit a rapid and repeated series of impulses.
- 3) After igniting, keep the knob fully pressed for approx. 5 seconds, always pressing to the minimum and then releasing it: this release delay is used to heat the safety thermocouple.

If on release of the knob, the burner does not stay on, it means the thermocouple was not sufficiently pre-heated. To solve the problem, repeat operations 1) and 2) and 3) keeping the knob pressed for longer after igniting the burner.



**ATTENZIONE – Ignition must take place without any food or saucepans in the oven/grill compartment**

### **COOKING**

- 5) Wait for a pre-heating period of approx. 5 minutes
- 6) Open the oven door and equipped with appropriate protection against scalding, remove the grill and the dripping pan
- 7) Position any food using suitable saucepans and/or containers for oven use in metal/ceramic or glass material
- 8) Re-position the grill or the dripping pan inside the oven
- 9) Close the door again until it comes in contact with the previously removed extractable deflector. The oven grill compartment will therefore remain partially open when the appliance is on.

Only use saucepan, pans and accessories expressly designed for this use, made from materials resistant to high temperatures and suitable for contact with food.

## **ACCESSORIES**

**No accessories are planned for this type of product.**

# MAINTENANCE

## SAFETY WARNINGS



**ATTENTION - Always disconnect the electrical power supply (if present) and close the gas supply taps before each cleaning operation or if a long period of inactivity is forecast. Ensure all the knobs are always in the “off” position at the end of use.**

Periodically check the gas supply tube and the electrical cables are intact and not crushed: if you notice an anomaly, do not use the appliance and do not attempt to replace the aforementioned components yourself, but promptly notify a Support Centre to replace them.



**ATTENTION - Danger of scalding! For a few minutes after use, some parts of the appliance maintain very high temperatures! Before cleaning the appliance, wait for it to cool completely: this makes operation easier and safer, avoiding food residue catching fire.**



**ATTENTION - Clean ALL parts of the appliance only with the methods and products indicated in this manual.** in particular, avoid using abrasive sponges, scrapers, acidic or aggressive detergents, steam or pressure cleaners, or direct water jets.

Scarce cleaning compared to that described could put people, property and animals at risk and cause such damage to the appliance to irretrievably compromise the warranty.



If some particular acidic substances (e.g. vinegar, lemon juice, etc....) remain for long periods on the appliance, they could damage the surface creating unsightly stains which would not however prejudice functionality of the appliance.

## ROUTINE MAINTENANCE



No routine maintenance is required for the appliance, with the exception of regular cleaning after each use.

## CLEANING



**Stainless steel surfaces:** use a soft cloth lightly soaked in specific neutral detergent or vinegar heated (for use methods of the cleaning products, follow the instructions provided by their manufacturer).



**Knobs:** the knobs must not be removed from the pin on which they are mounted. To clean, use a soft cloth barely soaked in specific neutral detergent (for use methods of the cleaning products, follow the instructions provided by their manufacturer). Ensure no detergent infiltrates under the knobs. After cleaning the knobs, ensure you have not accidentally moved them from their "off" position.



**Gas rings, caps, grates:** after the components have cooled, remove them from their compartment and wash them with hot water and detergent for plates. Stubborn dirt on cast iron components can be removed using a slightly abrasive sponge and a greaser, taking care not to damage the enamelled parts. After cleaning, abundantly rinse, carefully dry and then re-assemble the parts with utmost caution following the diagram in the figure (Fig. 12)



**ATTENTION - During and after cleaning, check no holes in the nozzles are blocked of impurities or that detergent residue remains on the bottom of the burner bowls.** In this case, remove the impurities or residue by vacuuming without using liquid detergents or similar.



**For products with steel or chromium plated iron only:** Burnishing (progressive) of the steel grates is a phenomenon due to normal use of the appliance and does not affect its performance.

## LONG PERIODS OF INACTIVITY

If you think you won't use the appliance for a long period of time (over 2-3 weeks) proceed as follows:

- carefully clean the appliance following the instructions in the specific chapter;
- ensure safe disconnection or shut-off of the electrical and gas power supply.

## DISPOSAL ON DECOMMISSIONING



**ATTENTION - Illegal and improper disposal of the product will lead to sanctions as outlined by legislation in force.**

If the product is found in a country other than Italy, you must comply with legislation in force for your country. The equipment can be decommissioned for disposal by removing the electrical power cables.

## AFTER SALES SUPPORT

**CAN Srl assures you of its maximum collaboration and support if technical problems should arise or of any other nature on each of its products.**

For any information or support request, contact your nearest dealer or contact the manufacturer.

## **PROCEDURE IN THE EVENT OF A MALFUNCTION**

Before contacting your nearest Support Centre, run the following operations:

- check the hob is correctly connected to the system
- check the hob is correctly powered
- find the appliance data on the CE plate outlining the serial no. of the product (Fig. 5);
- find the purchase data of the appliance.



**ATTENTION! While you wait for the problem to be resolved, you should not use the appliance and isolate it from all systems to which it was previously connected. Do not try to repair or alter any parts of the appliance: other than causing the warranty to expire, this could be potentially dangerous.**

# SPARE PARTS



**Request and demand that only original spare parts are used: use of other components to those supplied by the manufacturer causes the warranty to expire and could cause damage to people and the appliance.**

## SPARE PARTS

The user or installation technician can find in this booklet the list of all components of the hob subject to wear and replacement of parts and original spare parts. (see pages 20-21)



**ATTENTION – replacement must be carried out safely by authorised and technically qualified staff.**





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