

körting

**РУКОВОДСТВО
ПОЛЬЗОВАТЕЛЯ**

**ГАЗОВАЯ
ВАРОЧНАЯ ПАНЕЛЬ**

**HK 9414 GMX
HK 9414 GMRB
HK 9414 GMRN**

GENERAL NOTICE

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 shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- 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 the cleaning the hob.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

GENERAL NOTICE

- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not use the hob during cleaning
- These instructions apply only if the symbol of the country appears on the appliance. If the symbol not appear on the device you need to refer to the technical instructions required that the manufacturer will provide for the amendment of the appliance in terms of use of the destination country.
- Carefully read the instructions before installing and using the appliance. The manufacturer is not responsible if the installation and improper use of the device causing 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.

GENERAL NOTICE

- 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.

Dear Customer,

We thank you and congratulate you on granting us your preference, by purchasing one of our products. We are sure that this new appliance, manufactured with quality materials, will meet your requirements in the best possible way.

The use of this new equipment is easy. However, we invite you to read this booklet carefully, before installing and using the appliance. This booklet gives the right information on the installation, use and maintenance, as well as useful advice.

THE MANUFACTURER

GENERAL NOTICE



We invite you to read this instruction booklet carefully, before installing and using the equipment. It is very important that you keep this booklet together with the equipment for any future consultation.

If this equipment should be sold or transferred to another person, make sure that the new user receives the booklet, so that he can learn how to operate the appliance and read the corresponding notice.

This is a Class 3 appliance.

WARNING:

- 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.
- While the appliance is running, watch the children and make sure they neither stay near the equipment, nor touch the surfaces that have not cooled down completely.
- Before powering the equipment, check that it is properly adjusted for the type of gas at disposal (see the "installation" paragraph).
- Before carrying out the maintenance or cleaning the equipment, cut power supply off and make it cool down.
- 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 mechanical suction power, if it exists.
- The products of combustion must be discharged outside through a suction hood or an electric fan (see the "installation" paragraph).
- For any possible operation or modification, apply to an authorized Technical Assistance Centre and demand original spare parts.

The product label, with the serial number, is stuck under the hob.



Declaration of conformity:

It declares that our products comply with current European directives, orders and regulations, and the requirements stated in the reference standards.

The manufacturer refuses all responsibility for possible damages to things or people, resulting from a wrong installation or from an improper, incorrect or unreasonable use of this equipment.

INSTRUCTIONS FOR THE USER



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. The specific instructions are described in the booklet section intended for the installer.

USING THE BURNERS

The symbols silk-screen printed on the side of the knob indicate the correspondence between the knob and the burner.

Start-up without valves

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

Automatic start-up with valves

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

Once the burner has been started up, keep the knob pressed for about 6 seconds.

Using the burners

In order to obtain the maximum yield without waste of gas, it is important that the diameter of the pot is suitable for the burner potential (see the following table), so as to avoid that the flame goes out of the pot bottom (fig. 2).

Use the maximum capacity to quickly make the liquids reach the boiling temperature, and the reduced capacity to heat food or maintain boiling. All of the operating positions must be chosen between the maximum and the minimum ones, never between the minimum position and the closing point.

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. 1-1/A).

BURNERS	Power W	Ø of pots
Auxiliary	1000	10 - 14 cm
Semi-rapid	1750	16 - 18 cm
Rapid	3000	20 - 22 cm
Triple crown	3500	22 - 24 cm

Notice

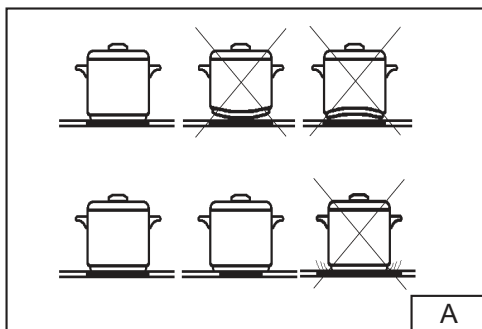
- When the equipment is not working, always check that the knobs are in the closing position (see fig.1).
- If the flame should blow out accidentally, the safety valve will automatically stop the gas supply, after a few seconds. To restore operation, set the knob to the lighting point (large flame, fig. 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 in operation.
- Do not place unstable or deformed pots on the burner, so as to prevent them from overturning or overflowing.
- Make sure that pot handles are placed properly.
- When the burner is started up, check that the flame is regular and, before taking pots away, always lower the flame or put it out.

INSTRUCTIONS FOR THE USER

CERAMIC PLATE

USING

- Use only heavy based flat pans at least equal in size or larger than the element being used (refer fig.A).
- The containers should not have rough bottoms in order to avoid scratching the heat surface of the top.
- Do not turn the elements on without a pan in place.
- Do not cook any food on the hot area.
- Avoid overflows of liquid.
- Turn off the plate few minutes before the cooking end.



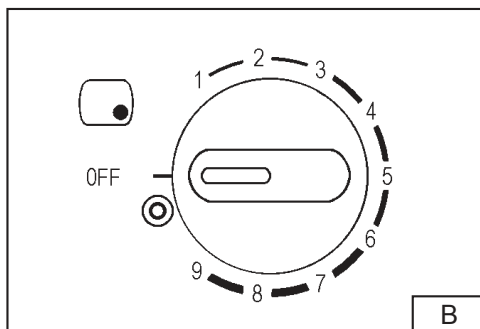
USE

Set the power rotating the knob, taking into consideration that to the highest number corresponds the maximum power (fig. B).

If the hob is fitted with extended zones, the outer heating element can be switched on turning the knob up to the end of rotation.

The indicator lamp will light when at least 1 element is in operation.

The indicator lamp will remain on when the temperature of the hob is higher than 50°C.

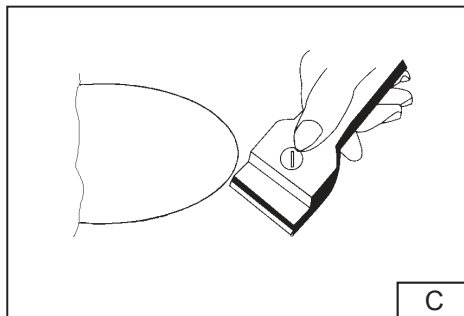


CLEANING

Remove leftovers and grease from the cooking surface with the special scraper (fig.C) (optional).

After that clean the heating area as best as possible with a paper towel and SIDOL, STAHLFIX or other similar products.

Never use abrasive sponges or irritating chemical detergents such as oven spray or spot removers.



CLEANING

BEFORE ANY OPERATION, DISCONNECT THE APPLIANCE FROM THE ELECTRIC GRID.

Don't use a steam cleaner for the 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 or tomato juice, salt water, vinegar, coffee and milk on the enamelled 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.

BURNERS AND RACKS

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 perfectly. Make sure that the flame-dividing ducts are not clogged.

Check that the feeler of the safety valve and the start-up electrode are always perfectly cleaned, so as to ensure an optimum operation.

GAS TAPS

The possible lubrication of the taps must be carried out by specialized personnel, exclusively.

In case of hardening or malfunctions in the gas taps, apply to the Customer Service.

Failure to clean and maintain the plates can lead to the formation of rust on the surface.

INSTRUCTIONS FOR THE INSTALLER



IMPORTANT NOTICE:

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

THE MANUFACTURING FIRM REFUSES ALL RESPONSIBILITY FOR DAMAGES TO PEOPLE, ANIMALS OR THINGS, RESULTING FROM THE FAILURE TO COMPLY WITH SUCH PROVISIONS.

INSTALLATION

The installation must be performed in conformity with current regulations.

Installing the top

The appliance is designed to be embedded into heat-resistant pieces of furniture.

The walls of the pieces of furniture must resist a temperature of 75°C besides the room one.

The equipment must not be installed near inflammable materials, such as curtains, cloths, etc. Make a hole in the top of the piece of furniture, with the dimensions indicated in fig. 3, at a distance of at least 50 mm from the appliance border to the adjacent walls.

MODEL	L (mm)	D (mm)
900	860	480

Any possible wall unit over the cook-top must be placed at a distance of at least 760 mm from the top.

It is advisable to isolate the appliance from the piece of furniture below with a separator, leaving a depression space of at least 10 mm (fig. 4).

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 200cm², and the higher air exiting with a cross section of at least 60 cm².

Fastening the top

Every cook-top is equipped with a special washer. A set of hooks is also supplied for mounting the cook-top.

Depending on the type of mounting surface, the suitable type of mounting hook is supplied (hook A or hook B).

For the installation proceed as follows:

- Remove the racks and burners from the top.
- Turn the appliance upside down and lay the washer S along the external border (fig. 5).
- Introduce and place the cook-top in the hole made in the piece of furniture, then block it with the V screws of the fastening hooks G (fig.6 / 6A).

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 where the appliance is installed must have a minimum volume of 20m³

ATTENTION:

The electrical connection of the cooking hob and the oven must be carried out separately for security issues and to allow easy removal of the oven from the unit

FOR THE U.K. ONLY

The room containing this hotplate should have an air supply in accordance with BS 5440: Part 2: 1989.

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

INSTRUCTIONS FOR THE INSTALLER

If there are other fuel burning appliances in the same room BS 5440: Part 2:1989 should be consulted to determine the air vent requirements.

Gas connection

Choose fixed connections or use a flexible pipe in stainless steel in compliance with the regulation in force. If you use flexible metallic pipes, be careful they do not come in touch with mobile parts or they are not squeezed. Also be careful when the hob is put together with an oven.

ATTENTION: Make sure that the gas supply pressure of the appliance obeys the recommended values

If the supplied pressure has not the specified value, it is necessary to assemble a proper pressure regulator in compliance with the standard UNI EN 88.

For Liquid Gas (LPG) the use of pressure regulator is allowed only if they are in compliance with UNI EN 12864. The adjustable connection is fixed to the comprehensive ramp by means of a threaded nut G 1/2". Screw the parts without force, adjust the connection in the necessary direction and tighten everything (fig.7).

Rigid connection

Carry out connection by using metal rigid pipes (copper with mechanical end) (UNI-CIG 7129).

Flexible connection

Use a flexible pipe in stainless steel (UNI-CIG 9891) with a maximum length 2m.

When installation is complete, make sure that the seal of each pipe fitting is correct.

Use a soapy solution, not a flame

Electric connection

The connection to the electric grid must be carried out by qualified personnel and in conformity with the regulations in force.

The voltage of the electric system must correspond to the value indicated in the label under the appliance. Make sure that the electric system is provided with an effective ground connection in compliance with the regulations and provisions of the law. **Grounding is compulsory.**

GAS TRANSFORMATIONS AND ADJUSTMENTS

Replacing the nozzles

If the equipment is adjusted for a type of gas that is different from the one available, it is necessary to replace the burner nozzles.

The choice of the nozzles to replace must be made according to the table of the "technical characteristics" as enclosed.

Act as follows:

- Remove the racks and burners.
- By means of a straight spanner L, unscrew the nozzle U (fig.8) and substitute it with the corresponding one.
- Tighten the nozzle strongly.

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 so, it is necessary to adjust the lowest flame point as follows:

- start the burner up
- turn the tap up to the minimum position (small flame)
- remove the knob from the tap rod
- introduce a flat-tip screwdriver in the hole F of the tap (fig.9-A/9-B) and turn the by-pass screw up to a proper adjustment of the lowest flame point.

As regards G30 gas burners, the by-pass screw must be tightened completely.

MAINTENANCE

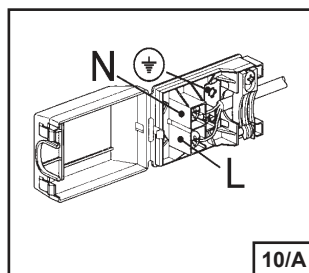
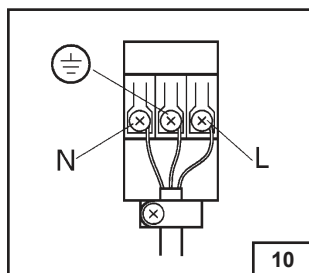
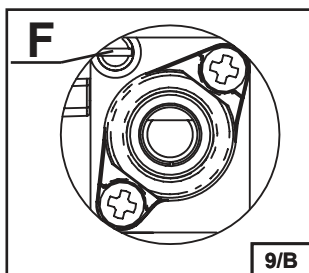
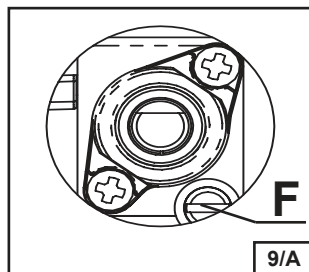
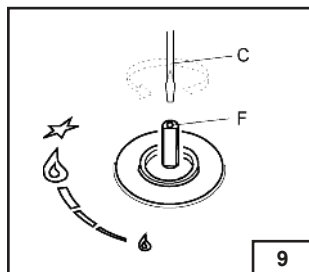
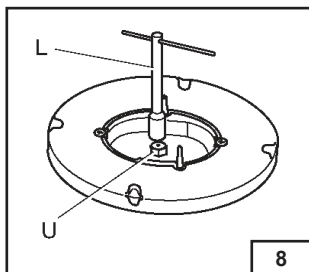
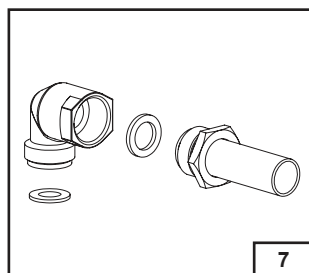
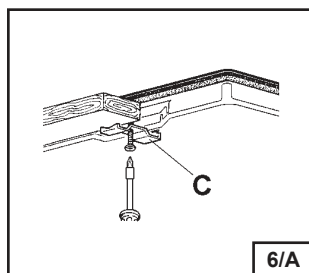
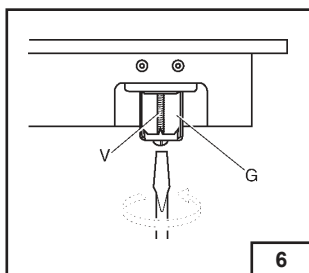
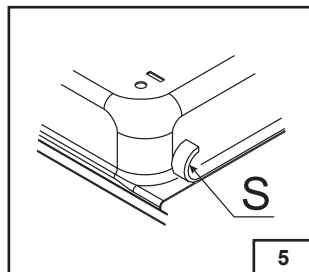
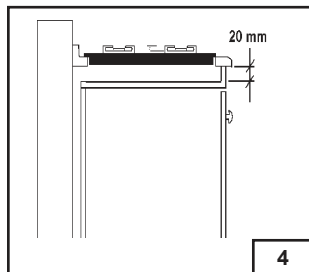
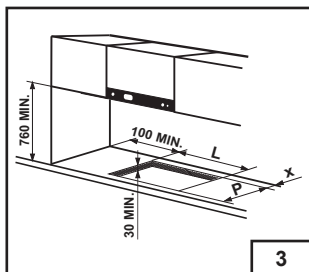
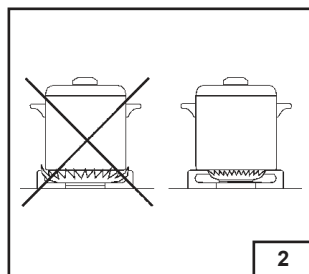
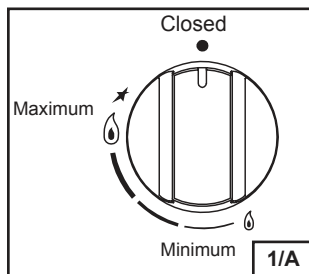
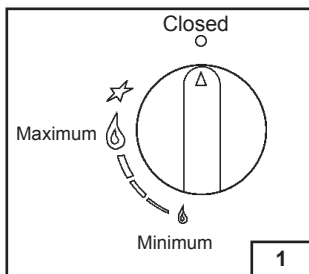
Replacing the power supply cable

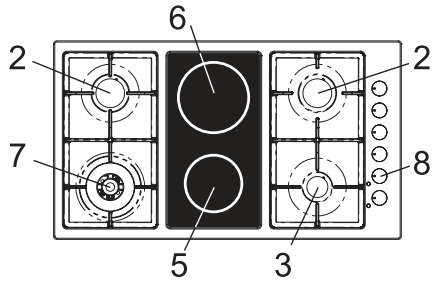
If the power supply cable should be replaced, it is necessary to use a cable with a section of 3x0.75mm² type H05V2V2-F or H05RR-F for models all gas or 3x1.5mm² type H05V2V2-F or H05RR-F for models mixed, complying with the regulations in force.

The connection to the terminal board must be effected as shown in fig. 10-10/A:

brown cable L	(phase)
blue cable N	(neutral)
green-yellow cable	(ground)

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.





($EE_{\text{gas hob}} = 60.8 \%$)

2 Semi-rapid burner	1750 W
3 Auxiliary burner	1000 W
7 Triple ring burner	3500 W
5 Ceramic plate Ø 145	1200 W
6 Electric plate Ø 180	1800 W
8 Control knob for burner	

TECHNICAL CHARACTERISTIC TABLES

BURNERS		GAS	NORMAL PRESSURE	NOMINAL RATE		INJECTOR DIAMETER	TAPE BY PASS DIAMETER	NOMINAL HEAT INPUT (W)		(EE _{gas burner}) (%) *
N°	DESCRIPTION		mbar	g/h	L/h			Max.	Min.	
1	RAPID	G30 - G31	28 - 30	225	-	85	42	3000	950	63.6
		G20	20	-	290	115Y	Reg.	3000	950	
2	SEMI-RAPID	G30 - G31	28 - 30	126	-	65	31	1750	600	63.8
		G20	20	-	165	97Z	Reg.	1750	600	
3	AUXILIARY	G30 - G31	28 - 30	73	-	50	27	1000	450	/
		G20	20	-	99	72X	Reg.	1000	450	
4	TRIPLE RING DCC	G30 - G31	28 - 30	291	-	100	60	4000	2100	56.2
		G20	20	-	381	150	Reg.	4000	2100	
7	TRIPLE RING DCC	G30 - G31	28 - 30	255	-	94	60	3500	1500	54.6
		G20	20	-	334	100	Reg.	3500	1500	

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)).

Information which is relevant to the customer to minimize the energy consumption during usage:

Energy Saving Tips: use pots having flat base, Use pots with proper size, use pots with lid, minimize the amount of liquid or fat, when liquid starts boiling reduce the setting.

Directive 2012/19 / EU (WEEE).

This informative note is addressed exclusively to owners of devices that present the symbol of Fig. A in the adhesive label showing the technical data applied on the product itself (matricular label): This symbol indicates that the product is classified according to current regulations, as electrical or electronic equipment and e Complies with Directive 2012/19 / EU (WEEE) therefore, at the end of its own useful life, must be treated separately from household waste, delivering it for free at a separate collection point for equipment electrical and electronic products or returning it to the dealer when buying a new equivalent device.

The user is responsible for placing the appliance at the end of its life at the appropriate collection facilities, under penalty of the penalties provided for by the current waste legislation.

Appropriate separate waste collection for the subsequent start-up of the disposed appliance to recycling, treatment and environmentally compatible disposal helps to avoid possible negative effects on the environment and on health and favors the recycling of the materials of which the product is composed.

For more detailed information regarding the collection systems available, contact the local waste disposal service, or the store where the purchase was made.

Manufacturers and importers comply with their responsibility for environmentally compatible recycling, treatment and disposal either directly or by participating in a collective scheme.



Fig.A

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

Сервисная поддержка

Список авторизованных сервисных центров, осуществляющих гарантийный ремонт, указан на официальном сайте в разделе «Поддержка»: <https://korting.ru/support/>

По вопросам обслуживания, ремонта техники и качества работы авторизованных региональных сервисных центров обращайтесь на круглосуточную горячую линию сервисной поддержки по телефону: 8(800)550-78-62

Гарантийный срок на продукцию Korting составляет 2 года кроме специальной серии «1889» с гарантийным сроком 3 года.

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Обслуживание действительно на территории РФ и распространяется на производственный или конструкционный дефект изделия.

Гарантийное обслуживание не распространяется на:

1. Комплектующие изделия (которые могут быть сняты с основного изделия без применения каких-либо инструментов, а именно: полки, ящики, корзины, насадки, решетки, трубки, шланги и другие подобные комплектующие);
2. Недостатки изделий, вызванные несоблюдением прилагаемой инструкции по эксплуатации, транспортными повреждениями, неправильной установкой, перепадами напряжения питания, небрежным обращением или плохим уходом, неправильным использованием (включая перегрузку);
3. Недостатки, вызванные независящими от продавца причинами, такими как: явления природы и стихийные бедствия, пожар, действия домашних или диких животных, а также насекомых, грызунов, попадание внутрь изделия посторонних предметов (в том числе жидкостей) и другими подобными причинами;
4. Недостатки, возникшие в результате внесения конструктивных изменений или ремонта изделия потребителем или неавторизованным сервисным центром;
5. Расходные материалы: лампы освещения, фильтры, элементы питания и прочие элементы по уходу за изделием, которые описаны в инструкции по эксплуатации;
6. Внешние и внутренние загрязнения, потертости, царапины, возникшие в процессе эксплуатации, установки, регулировки, чистке изделия, замене расходных материалов (ламп освещения, фильтров, элементов питания и др.) и прочему уходу за изделием, который описан в инструкции по эксплуатации.

Любые претензии по качеству товара изделия рассматриваются только после предварительной проверки качества изделия представителем авторизованного сервисного центра.

Компания Korting оставляет за собой право по своему усмотрению расширить свои обязательства перед потребителем по сравнению с требованиями закона и указанными в настоящем документе обязательствами.

 ТАЛОН НА ГАРАНТИЙНОЕ ОБСЛУЖИВАНИЕ (издается мастером)	
Модель:	
Серийный номер:	
Дата приобретения:	
Вид дефекта:	
Проведенные работы:	
Ф.И.О. потребителя:	
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