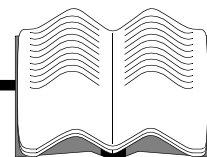


**User Instruction Book
for
ARISTON GAS HOB**

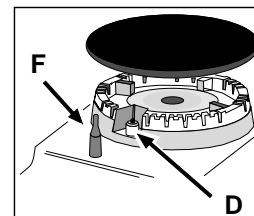
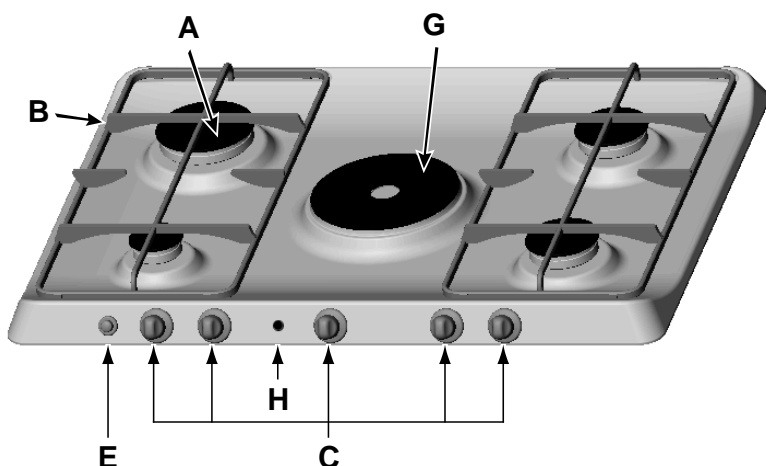
Model
PF750AST(GH)

00550922



Congratulations on choosing an Ariston appliance, which you will find is dependable and easy to use. We recommend that you read this manual for best performance and to extend the life of your appliance. Thank you.

Close-up View



- A. **Gas Burners**
- B. **Support Grid for Cookware**
- C. **Control Knobs for Gas Burners and Electric Hot Plate**
- D. **Ignitor for Gas Burners** (only on certain models)
- E. **Ignition Button for Gas Burners** (only on certain models)
- F. **Safety Device** (only on certain models) - Activates if the flame accidentally goes out (spills, drafts, etc.), interrupting the delivery of gas to the burner.
- G. **Electric Hot Plate** (only on certain models)
- H. **Indicator Light for Electric Hot Plate** (only on certain models)

How To Use Your Appliance

The position of the corresponding gas burner or electric hot plate (if present) is indicated on each control knob.

Gas Burners


The burners differ in size and power. Choose the most appropriate one for the diameter of the cookware being used.

The burner can be regulated with the corresponding control knob by using one of the following settings:

- Off
- High
- Low

To turn on one of the burners, place a lighted match or lighter near the burner, press the knob all the way in and turn it anti-clockwise to the "High" setting.

On those models fitted with a safety device (F), the knob must be pressed in for about 6 seconds until the device that keeps the flame lit warms up.

On those models fitted with an ignitor (D), the "E" ignition button, identified by the  symbol, must first be pressed and then the corresponding knob pushed all the way in and turned anti-clockwise to the "High" setting.

Some models are equipped with an ignition button incorporated into the control knob. If this is the case, the ignitor (D) is present, but not the "E" button.

To light a burner, simply press the corresponding knob all the way in and then turn it anti-clockwise to the "High" setting, keeping it pressed in until the burner lights.

Caution: If the burner accidentally goes out, turn off the gas on the control knob and wait at least 1 minute before you try to light it again.

To turn off a burner, turn the knob clockwise until it stops (it should be on the "•" setting).

The "separate double flame" burner (only on some models)


This burner consists of two concentric burners which can operate either together or separately.

Use of the double flame on the maximum setting gives a very high power which reduces cooking times with respect to conventional burners.

Moreover the double flame crown provides a more uniform distribution of heat on the bottom of the pan, when using both burners on minimum.


Pots and pans of all sizes can be used. In the case of the smaller pots and pans we recommend the use of only the internal burner.

There is a separate control knob for each of the "separate double flame" burners.

The knob marked by the symbol  operates the external burner;



The knob marked by the symbol  operates the internal

burner.

To turn on one of the rings, press the relative knob in all the way and turn it anti-clockwise to the high setting . The burner is fitted with an electronic igniter that automatically starts when the knob is pressed in.

Since the burner is equipped with a safety device "F", after lighting the burner keep the knob pressed in for about 6 seconds to allow the device which keeps the flame lit automatically to heat up.

The selected burner can be regulated using the corresponding knob, as follows:

- Off
-  High
-  Low

To turn off a burner, turn the knob clockwise until it stops (it should be on the "•" setting).

Electric Hot Plate (only on certain models)

The hot plate can be: "normal" and "fast". The latter can be identified by a red boss in the center of the hot plate itself.

The hot plate can be regulated by turning the corresponding knob in the clockwise or counter-clockwise direction to any one of the 6 different settings:

- 0** Off
- 1** Low
- 2-5** Medium
- 6** High

The section entitled, "Practical Cooking Advise", provides information on the recommended settings for various types of food or cooking processes.

When the knob is on any of the settings other than "Off", the "H" operating light comes on.

How to Keep Your Hob in Shape

Before cleaning or performing maintenance on your appliance, disconnect it from the electrical power supply.

To extend the life of the hob, it is absolutely indispensable that it be cleaned carefully and thoroughly on a frequent basis, keeping in mind the following:

- **Do not use steam equipment to clean the appliance.**
- The enamelled parts and the glass top, if present, must be washed with warm water without using abrasive powders or corrosive substances which could ruin them;
- The removable parts of the burners should be washed frequently with warm water and soap, making sure to remove caked-on substances;
- On hobs with automatic ignition, the end of the electronic ignition device must be cleaned carefully and frequently, making sure that the gas holes are not clogged;

- The electric hobs should be cleaned using a damp cloth and then rubbed with oil while still warm;
- Stainless steel can be stained if it remains in contact with highly calcareous water or aggressive detergents (containing phosphorous) for an extended period of time. It is recommended that these parts be rinsed thoroughly with water and then dried well. It is also a good idea to clean up any spills.

Greasing the Taps

The taps may jam in time or they may become difficult to turn. If so, the tap itself must be replaced.

N.B.: This operation must be performed by a technician authorised by the manufacturer.

Practical Advice

Practical Advice on Using the Burners

For best performance, follow these general guidelines:

- Use the appropriate cookware for each burner (see table) in order to prevent the flame from reaching the sides of the pot or pan;
- Always use cookware with a flat bottom and keep the lid on;
- When the contents come to a boil, turn the knob to "Low".

Burner	∅ Cookware diameter (cm)
Rapid (R)	24 - 26
Reduced Rapid (RR)	24 - 26
Semi-Rapid (S)	16 - 20
Auxilliary (A)	10 - 14
Half-Fishburner (SP)	16 - 20
Triple Crown (TC)	24 - 26
Ultrarapid (UR)	24 - 26
Fishburner (P)	Oval cookware
Double flame (DCDR internal)	10 - 14
Double flame (DCDR external)	26 - 28

N.B. On the models supplied with a reducer shelf, remember that this should be used only for the Double flame internal (DCDR internal) burner when you use casserole dishes with a diameter under 12 cm.

Practical Advice on Using the Electric Hot Plates

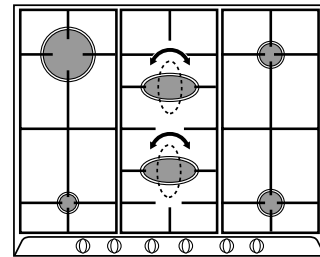
In order to avoid heat loss and damage to the hot plate, use cookware with a flat bottom the diameter of which is not less than that of the hot plate.

Setting	Normal or Fast Plate
0	Off
1	Cooking vegetables, fish
2	Cooking potatoes (using steam) soups, chickpeas, beans.
3	Continuing the cooking of large quantities of food, minestrone
4	For roasting (average)
5	For roasting (above average)
6	For browning and reaching a boil in a short time.

Before using the hot plates for the first time, you should heat them at maximum temperature for approximately 4 minutes, without any pans. During this initial stage, their protective coating hardens and reaches its maximum resistance.

Practical Advice on Using the Half Fish-Kettle Burner

The two central burners, or Half Fish-Kettle burners, are elliptic in form and can be turned up to 90°. This makes the cooktop more flexible in terms of how it can be used.



To turn the two central burners 90°, proceed as follows:

- Make sure that the burners are cool;
- Lift the burner completely out of its housing;
- Replace it in its housing in the position desired;
- Make sure that the burners are positioned correctly before use.

In addition, the two central burners can be used in tandem or separately with cookware of different shapes and sizes:

- Double burner for a fish-kettle or oval cookware (Fig. A).
- Double burner for a griddle or rectangular/square cookware with minimum dimensions of 28x28 cm (Fig. B)
- Double burner for large cookware (diameter of 24-26 cm) (Fig. C).
- Single burner for medium size cookware (diameter of 16-20 cm) (Fig. D).

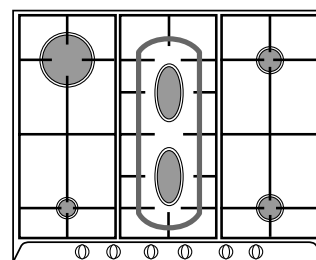


Fig. A

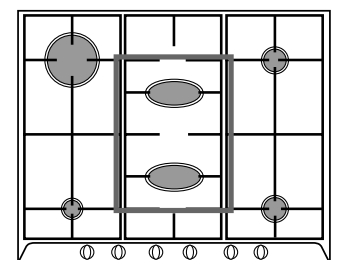


Fig. B

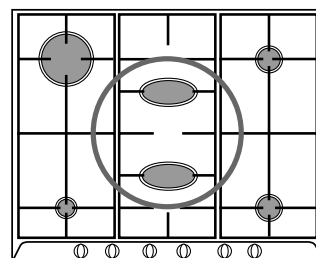


Fig. C

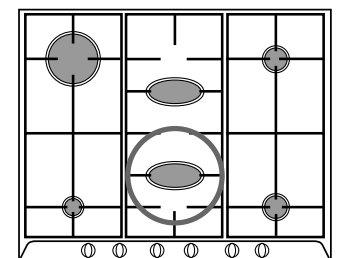


Fig. D

Is there a problem?

It may occur that the cooktop does not function or does not function properly. Before calling customer service for assistance, let's see what can be done.

First of all, check to see that there are no interruptions in the gas and electrical supplies, and, in particular, that the gas valves for the mains are open.

The burner does not light or the flame is not uniform around the burner.

Check to make sure that:

- The gas holes on the burner are not clogged;
- All of the movable parts that make up the burner are mounted correctly;
- There are no draughts around the cooking surface.

The flame does not stay lighted on the model with the safety device.

Check to make sure that:

- You press the knob all the way in;
- You keep the knob pressed in long enough to activate the safety device.
- The gas holes are not clogged in the area corresponding to the safety device.

The burner does not remain on when set to "Low".

Check to make sure that:

- The gas holes are not clogged.
- There are no draughts near the cooking surface.
- The minimum has been adjusted correctly (see the section entitled, "Minimum Regulation").

The cookware is not stable.

Check to make sure that:

- The bottom of the cookware is perfectly flat.
- The cookware is centered correctly on the burner or electric hot plate.
- The support grids have not been inverted.

If, despite all of these checks, the cooktop does not function properly and problem persists, call the nearest Merloni Elettrodomestici Customer Service Centre, informing them of:

- The type of problem.
- The abbreviation used to identify the model (Mod. ...) as indicated on the warranty.

Never call upon technicians not authorized by the manufacturer, and refuse to accept spare parts that are not original.

Safety Is a Good Habit to Get Into

To maintain the EFFICIENCY and SAFETY of this appliance, we recommend:

- **call only the Service Centers authorized by the manufacturer**
- **always use original Spare Parts**

- This manual is for a class 3 built-in cooktop.
- This appliance is designed for non-professional use in the home and its features and technical characteristics must not be modified.
- These instructions are only valid for the countries the symbols for which appear on the manual and the serial plate.
- The electrical system of this appliance is safe only when it is correctly connected to an adequate earthing system, as required by current safety standards.

Prevent children and the disabled from coming into contact or having access to the following, as they are possible sources of danger:

- The controls and the appliance in general;
- The packaging (plastic bags, polystyrene, nails, etc.);
- The appliance, during and immediately after use given the heat generated by its use;
- The appliance when no longer in installed (in this case, all potentially dangerous parts must be made safe).

The following should be avoided:

- Touching the appliance with wet parts of the body;
- Using the appliance with bare feet;
- Pulling on the appliance or the power supply cord to disconnect them from the electrical outlet;
- Improper and/or dangerous use;
- Obstructing the ventilation or heat dissipation slots;
- Allowing the power supply cord of small appliances to

- come into contact with the hot parts of the cooktop;
- Exposure to atmospheric agents (rain, sun);
- Using flammable liquids nearby;
- Using adaptors, multiple outlet plugs and/or extensions;
- Using unstable or deformed cookware;
- Leaving the electric hobs on without cookware on top of them;
- Closing the glass top (if present) while the gas burners or electrical hot plates are still hot;
- Trying to install or repair the appliance without the assistance of qualified personnel.

The assistance of qualified personnel must be called upon in the following cases:

- Installation (in accordance with the manufacturer's instructions);
- When in doubt about the operation of the appliance;
- Replacement of the electrical outlet because it is incompatible with the plug.

Contact service centers authorized by the manufacturer in the following cases:

- When in doubt about the condition of the appliance after having removed the packing;
- Damage to or replacement of the power supply cord;
- In the case of a breakdown or malfunction: ask for original spare parts.

It is recommended that you follow the guidelines below:

- Only use the appliance to cook food, avoiding all other uses;
- Check the condition of the appliance after it has been unpacked;
- Disconnect the appliance from the power supply in the event of malfunction and always before cleaning or maintenance;
- When not in use, disconnect the appliance from the power supply and turn off the gas valve (if present);

- Always check to make sure that the control knobs are on the “•/”o” setting when the appliance is not in use;
- Cut the power supply cord after disconnecting it from the electrical mains when you decide to no longer use the appliance.
- The manufacturer will not be held liable for any damages arising out of : incorrect installation or improper, incorrect or unreasonable use..

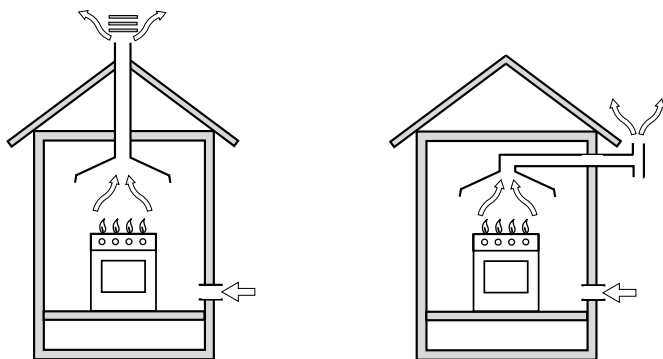
Installation Instructions for built-in

The following instructions are intended for the installer so that the installation and maintenance procedures may be followed in the most professional and expert manner possible. **Important: Disconnect the appliance from the electrical supply before performing any maintenance or regulation upkeep work.**

Positioning the Cooktop

Important: this unit may be installed and used only in permanently ventilated rooms in accordance with British Standard Codes Of Practice: B.S. 6172 / B.S. 5440, Par. 2 and B.S. 6891 Current Editions. The following requirements must be observed:

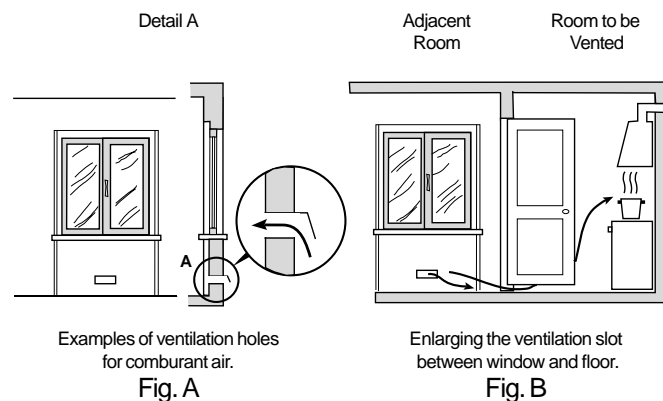
- a) The room must be fitted with a ventilation system which vents smoke and gases from combustion to the outside. This must be done by means of a hood or electric ventilator that turns on automatically each time the hood is operated.



In a chimney stack or branched flue.
(exclusively for cooking appliances)

Directly to the Outside

- b) The room must also allow for the influx of the air needed for proper combustion. The flow of air for combustion purposes must not be less than 2 m³/h per kW of installed capacity. The supply of said air can be effected by means of direct influx from the outside through a duct with a inner cross section of at least 100 cm² which must not be able to be accidentally blocked. Those appliances which are not fitted with a safety device to prevent the flame from accidentally going out must have a ventilation opening twice the size otherwise required, i.e. a minimum of 200 cm² (Fig. A). Otherwise, the room can be vented indirectly through adjacent rooms fitted with ventilation ducts to the outside as described above, as long as the adjacent rooms are not shared areas, bedrooms or present the risk of fire (Fig. B).



Examples of ventilation holes for comburant air.

Fig. A

Enlarging the ventilation slot between window and floor.

Fig. B

- c) Intensive and prolonged use of the appliance may necessitate supplemental ventilation, e.g. opening a window or increasing the power of the air intake system (if present).
- d) Liquidified petroleum gases are heavier than air and, as a result, settle downwards. Rooms in which LPG tanks are installed must be fitted with ventilation openings to the outside in order to allow the gas to escape in the event of a leak. Therefore, LPG tanks, whether empty or partially full, must not be installed or stored in rooms or spaces below ground level (cellars, ect.). It is also a good idea to keep only the tank currently being used in the room, making sure that it is not near sources of heat (ovens, fireplaces, stoves, etc.) that could raise the internal temperature of the tank above 50°C.

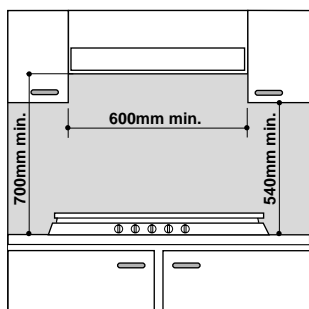
Installation of Built-in Cooktops

The appliance can be installed next to furniture units which are no taller than the top of the cooker hob. The wall in direct contact with the back panel of the cooker must be made of non-flammable material. During operation the back panel of the cooker could reach a temperature of 50°C above room temperature. For proper installation of the cooktop, the following guidelines must be followed:

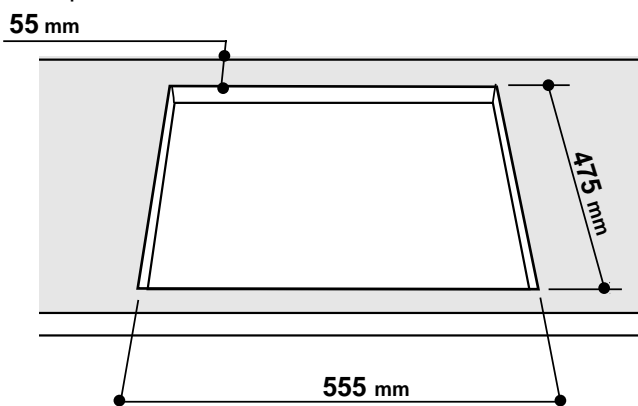
- a) If the cabinet(s) located next to the cooktop are higher than the cooktop itself, the cabinet(s) must be installed at least 110 mm from the edge cooktop;
- b) Hoods must be installed in accordance with the instructions contained in the installation manual for the hoods themselves, and no less than 650 mm from the cooktop;
- c) In the case of the 600 mm cooker hoods, besides following the recommendations in point b), the cabinets should be positioned next to the hood at a height of at least 540 mm from the top since this will make it possible to install the lid and move it correctly. The cabinet should always be installed

at a height from the top which allows easy use of pots and pans on the cooker.

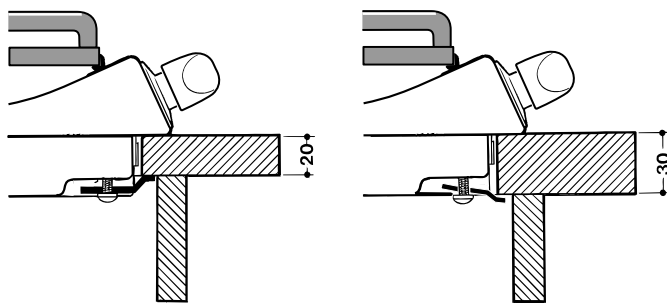
- d) Should the cooktop be installed directly under a cupboard, the latter should be at least 700 mm (millimetres) from the top, as shown in Figure.



- e) The dimensions of the cutout for the appliance must be those indicated in the figure. Clamps are provided to fasten the cooktop to counters measuring from 20 to 40 mm in thickness. To fasten the cooktop securely, it is recommended that all the clamps be used.

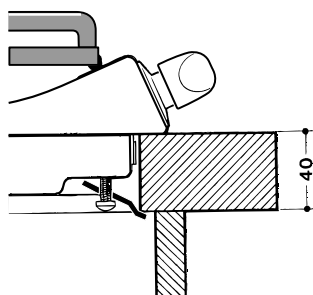


Fastening Clamps - Assembly Diagram

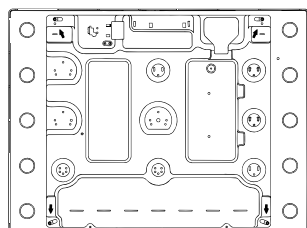


Clamp Position for H=20mm top

Clamp Position for H=30mm top
Front



Clamp Position for H=40mm top

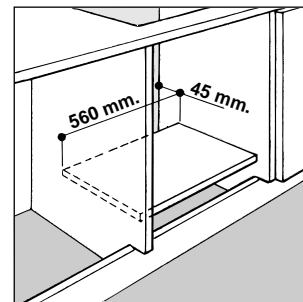
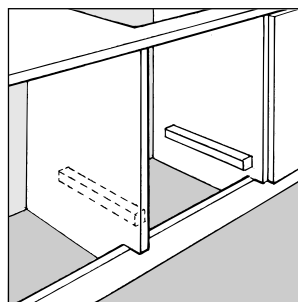


Back

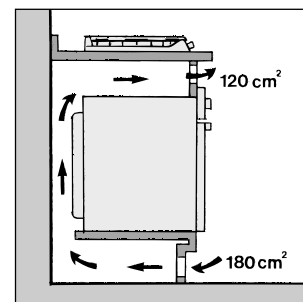
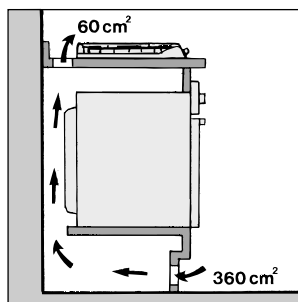
N.B: Use the clamps contained in the "accessory kit."

- f) In the event the cooktop is not installed above a built-in oven, a wood panel must be inserted as insulation. This panel must be placed at least 20 mm from the bottom of the cooktop itself.

Important: When installing the cooktop above a built-in oven, the oven should be placed on two wooden strips; in the case of a joining cabinet surface, remember to leave a space of at least 45 x 560 mm at the back.



When installing the cooktop above a built-in oven without forced ventilation, ensure that there are air inlets and outlets for ventilating the interior of the cabinet adequately.



Gas Connection for Cooktop

The cooktop should be connected to the gas supply by an authorized installer. During installation of this product it is essential to fit an approved gas tap to isolate the supply from the appliance for the convenience of any subsequent removal or servicing. Connection of the appliance to the gas mains or liquid gas tanks must be carried out according to the safety standards currently in force, and only after it is ascertained that it is suitable for the type of gas to be used. If not, follow the instructions indicated in the section entitled, "Adapting the Cooktop for Different Types of Gas". If the cooktop is to be connected to tanks containing liquid gas, use pressure regulators that comply with current safety standards.

Important: To insure that the appliance operates safely, the gas is regulated correctly and your appliance lasts over time, make sure that gas pressure levels comply with the indications given in Table 1, "Nozzle and Burner Specifications".

Gas Connection to Non-flexible Pipe

(copper or steel)

Connection to the gas source must be done in such a way as to not create any stress points at any part of the appliance.

The appliance is fitted with an adjustable, "L" shaped connector and a gasket for the attachment to the gas supply. Should this connector have to be turned, the gasket must be replaced (supplied with the appliance).

The gas feed connector to the appliance is a threaded, male 1/2" connector for round gas pipe.

Gas Connection to Flexible Steel Pipe

The gas feed connector to the appliance is a threaded, male 1/2" connector for round gas pipe. Only use pipes, tubes and gaskets that comply with current safety codes. The maximum length of the flexible pipes must not exceed 2000 mm. Once the connection has been made, ensure that the flexible metal tube does not touch any moving parts and is not crushed.

Check the Seal

Once the appliance has been installed, make sure all the connections are properly sealed, using a soapy water solution. Never use a flame.

Electrical Connection

The cooktops fitted with a tripolar electrical supply cord are designed to be used with alternating current according to the indications on the rating plate located under the cooktop. The earthing wire can be identified by its yellow-green colour. In the case of installation over a built-in electric oven, the electrical connections for the cooktop and oven should be independent, not only for safety purposes, but also to facilitate removal of one or both in the future.

Electrical Connection for Gas Cooktop

Fit the supply cord with a standard plug for the demand rate indicated on the rating plate or connect it directly to the electrical mains. In the latter case, a single pole switch must be placed between the appliance and the mains, with a minimum opening between the contacts of 3 mm in compliance with current safety codes (the earthing wire must not be interrupted by the switch). The power supply cord must be positioned so that it does not reach a temperature in excess of 50°C above room temperature at any point.


Before making the actual connection, make sure that:

- The fuse and electrical system can withstand the load required by the appliance;
- That the electrical supply system is equipped with an efficient earth hook-up according to the norms and regulations prescribed by law;
- That the plug or switch is easily accessible.

Important: the wires in the mains lead are coloured in accordance with the following code:

Green & Yellow - **Earth**
Blue - **Neutral**
Brown - **Live**

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

Connect the Green & Yellow wire to the terminal marked "E" or  or coloured Green or Green & Yellow.

Connect the Brown wire to the terminal marked "L" or coloured Red.

Connect the Blue wire to the terminal marked "N" or coloured Black.

Adapting the Cooktop for Different Types of Gas

To adapt the cooktop to a different type of gas than that for which it was designed, (see the sticker under the hob or on the packaging), the burner nozzles must be changed, as follows:

- Remove the pan supports and slide the burners out of the cooktop.
- Unscrew the nozzles using a 7mm socket wrench and

replace them with those for the new type of gas. (See table 1, "Burner and Nozzle Specifications").

- Reassemble the parts following the instructions in reverse order.
- On completing the operation, replace the old rating label with the one showing the new type of gas; the sticker is available from our Service Centres.

If the gas pressure is different than that prescribed, a pressure regulator must be installed at the source, in compliance with national standards governing the use of piped gas regulators.

Replacing the nozzles on separate "double flame" burners:

- remove the grids and slide the burners from their housings. The burner consists of 2 separate parts (Fig. C and fig. D);
- unscrew the burers with a 7 mm wrench spanner. The internal burner has a nozzle, the external burner has two (of the same size). Replace the nozzle with models suited to the new type of gas (see table 1).
- replace all the components by repeating the steps in reverse order.

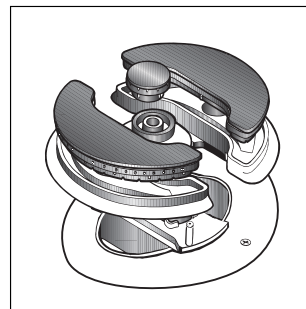


Fig. C

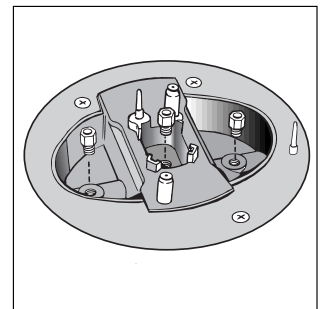


Fig. D

Regulation of Air Supply to the Burner

The burners do not need a primary air regulator.

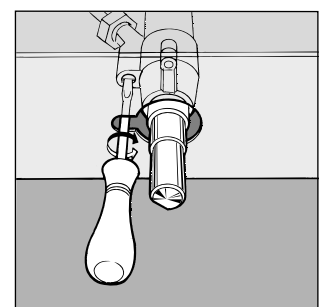
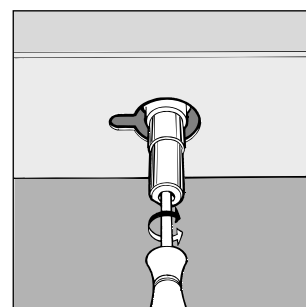
Minimum Regulation

- Turn the gas valve to minimum.
- Remove the knob and turn the regulator screw (positioned either on the side of the top or inside the shaft) clockwise until the flame becomes small but regular.

N.B.: In the case of liquid gas, the regulation screw must be fully screwed in (clockwise).

- Make sure that, when the knob is turned rapidly high to low, the flame does not go out.
- In the event of a malfunction on appliances with the security device (thermocouple) when the gas supply is set at minimum, increase the minimum supply levels using the regulator screw.

Once the adjustment has been made, apply sealing wax, or a suitable substitute, to the old seals on the by-pass.



Characteristic of the burners and nozzles

**Table1 (For Hungary)
(only model PF 760...)**

Burner	By-pass 1/100 (mm)	G 20		G 25.1		G 30	
		Thermal power kW	Nozzle 1/100 (mm)	Thermal power kW	Nozzle 1/100 (mm)	Thermal power kW	Nozzle 1/100 (mm)
Semi-Fishburner (SP)	63	1,50	88	1,20	88	1,30	60
Reduced Fast (RR)	41	2,60	110	2,00	110	2,30	80
Semi Fast (S)	30	1,90	106	1,50	106	1,70	70
Auxiliary (A)	30	1,00	79	0,70	79	0,90	50
Double flame (DCDR internal)	30	1,00	70	0,85	70	0,90	44
Double flame (DCDR external) 2 nozzle	57	4,60	114	3,60	114	4,10	70
Supply pressures		25 mbar		25 mbar		30 mbar	

At 15°C and 1013 mbar-dry gas

P.C.I. G20 35,9 MJ/m³

P.C.I. G30 122,8 MJ/m³

P.C.I. G25.1 30,9 MJ/m³

Table 1

Burner	Diameter (mm)	Thermal power kW (p.c.s.*)		Liquid Gas				Natural Gas	
		Nomin.	Ridot.	By-Pass 1/100 (mm)	Nozzle 1/100 (mm)	Flow* g/h		Nozzle 1/100 (mm)	Flow* l/h
						***	**		
Fast (R)	100	3,00	0,70	41	86	218	214	116	286
Reduced Fast (RR)	100	2,60	0,70	41	80	189	186	110	248
Semi Fast (S)	75	1,90	0,40	30	70	138	136	106	181
Auxiliary (A)	55	1,00	0,40	30	50	73	71	79	95
Triple Crown (TC)	130	3,60	1,30	57	94	262	257	137	343
Ultrarapid (UR)	100	3,40	0,70	41	91	240	236	123	314
Fishburner (P)	—	3,00	1,30	63	86	218	214	116	286
Semi-Fishburner (SP)	—	1,50	0,70	41	60	109	107	88	143
Double flame (DCDR internal)	30	0,90	0,40	30	44	65	64	70	86
Double flame (DCDR external) 2 nozzle	130	4,10	1,30	57	70	298	293	114	390
Supply Pressures		Nominal (mbar) Minimum (mbar) Maximum (mbar)				28-30 20 35	37 25 45	20 17 25	

* At 15°C and 1013 mbar-dry gas

** Propane P.C.S. = 50.37 MJ/kg.

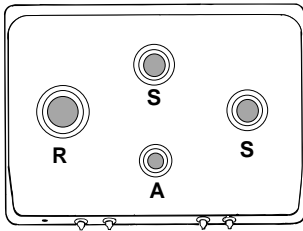
*** Butane P.C.S. = 49.47 MJ/kg.

Natural P.C.S. = 37.78 MJ/m³

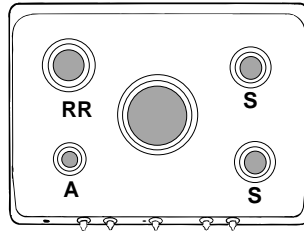


This appliance conforms with the following European Economic Community directives:

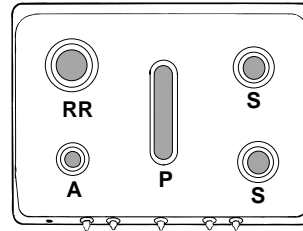
- 73/23/EEC of 19/02/73 (Low Voltage) and subsequent modifications;
- 89/336/EEC of 03/05/89 (Electromagnetic Compatibility) and subsequent modifications;
- 90/396/EEC of 29/06/90 (Gas) and subsequent modifications;
- 93/68/EEC of 22/07/93 and subsequent modifications.



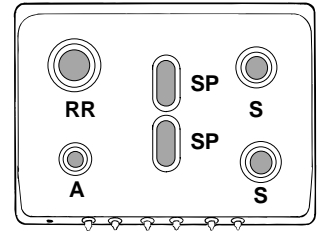
PF 740 A / PF 740 AS
PF 740 A.1 / PF 740 AS.1



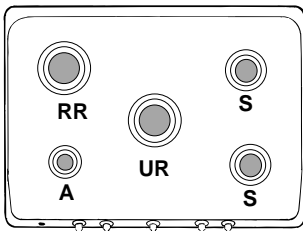
PF 741 A / PF 741 AS
PF 741 A.1 / PF 741 AS.1



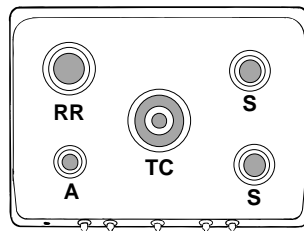
PF 750 ASP



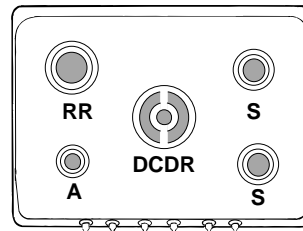
PF 760 AS



PF 750 A / PF 750 AS



PF 750 AST
PF 750 AST R



PF 760 DR GH