



# **i ILVE**



**User Instructions, Installation, maintenance for**

**• COOKTOPS •**





**IMPORTANT - PLEASE READ AND FOLLOW**

- *Before beginning, please read these instructions completely and carefully.*
  - *Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty.*
  - *Please observe all local and national codes and ordinances.*
  - *Please ensure that this product is properly grounded.*
  - *The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.*
- 
- Installation must conform with local codes or in absence of codes, the National Fuel Gas Code ANSIZ223.1-latest edition. Electrical installation must be in accordance with the National Electrical Code, ANIS/NFPA70 – latest edition and/or local codes. IN CANADA: Installation must be in accordance with the current CAN/CGA-B149.1 National Gas
  - Installation Code or CAN/CGA-B 149.2, Propane. Installation Code and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.
  - Installation of any gas –fired equipment should be made by a licensed plumber. A manual gas shut-off valve must be installed in the gas supply line ahead of the oven in the gas stream for safety and ease of service.
  - In Massachusetts: All gas products must be installed by a “Massachusetts” licensed plumber or gasfitter. A “T” handle type manual gas valve must be installed in the gas supply line to this appliance.
  - The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.
  - The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.
  - This appliance has been designed for non-professional, domestic use only.
  - This appliance must be used only for the purposes for which it was intended. Any other use is incorrect and therefore dangerous.
  - Possible hazards may result from using this appliance for storage space.



**WARNING**

**NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning.**



*Keeping appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.*

## **IMPORTANT INSTRUCTION**

### **All Appliances:**

Do Not Leave Children Alone - Children should not be left alone or unattended in area where appliance is in use.

They should never be allowed to sit or stand on any part of the appliance. Do not store items of interest to children above or at the back of this appliance, as they could climb on the appliance to reach items and be injured.

Wear Proper Apparel - Loose-fitting or hanging garments should never be worn while using the appliance.

User Servicing - Do not repair or replace any part of the appliance unless specifically recommended in the manual.

All other servicing should be referred to a qualified technician.

Storage in or on Appliance - Flammable materials should not be stored near surface units.

Do Not Use Water on Grease Fires - Smother fire or flame or use dry chemical or foam type extinguisher.

Use Only Dry Potholders - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

When using this appliance, do not touch grates, burner caps, burner bases or any other parts in proximity to the flame. These components may be hot enough to cause burns.

Never leave this appliance unattended when in use. Boilovers and greasy spills may smoke or ignite

Do not heat unopened food containers, such as baby food jars and cans. Pressure build-up may cause the container to burst and cause injury.

Before performing service, shut off gas supply by closing the gas shut-off valve and shut off electricity to this appliance

For safety when cooking, set burner controls so flame does not extend beyond the bottom of pan.

- Wear proper apparel. Loose-fitting or hanging garments should never be worn while using this appliance.
- Use extreme caution when moving a grease kettle or disposing of hot grease.
- Clean only those parts listed in this guide.
- Do not repair or replace any part of this appliance unless specifically recommended in literature accompanying this appliance.
- Do not obstruct the flow of air to ensure proper combustion and ventilation.
  
- **IMPORTANT:** Do not install a ventilation system that blows air downward toward this gas cooking appliance. This type of ventilation system may cause ignition and combustion problems with this gas cooking appliance resulting in personal injury or unintended operation.

### **WHAT TO DO IF YOU SMELL GAS:**

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.



## INSTALLATION INSTRUCTIONS

This appliance shall only be installed by an authorized person. This appliance shall be installed in accordance with the manufactures installation instructions, **IMPORTANT:** this appliance must be installed in accordance with the norms in force of the country concerned.

The installation of this appliance must conform to local codes and ordinances. In the absence of local codes. Installations must conforms to American National Standards, National Fuel Gas Code ANSI Z223.1-54

If local codes permit, a flexible metal appliance connection with the new AGA or CGA certified design, max. 5 feet (1,5m) long, ½" I.D. recommended for connecting this cooktop to the gas supply line. Do not bend or damage the flexible connector when moving the cooktop. The pressure regulator has ½" female pipe thread. You will need to determine the fitting required, depending on the size of your gas supply line, the flexible metal connector and the shutoff valve.

The appliance , when installed, must be electrically grounded in accordance with local codes or, in absence of local codes, with the National Electrical Code, ANSI/NFPA 70.

The correct voltage, frequency and amperage must be supplied to the appliance from a dedicated, grounded circuit which is protected by a properly sized circuit breaker or time delay fuse. The proper voltage, frequency and amperage ratings are listed on the product rating plate.

The appliance and its individual shut off valve must be disconnected from the gas supply piping system any pressure testing of that system at test pressure in excess of ½psi (3,5kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressure equal to or less than ½psi (3,5kPa).

For use with a pressure regulator. The regulator supplied must be used with this appliance; it shall be properly installed in order to be accessible when appliance is installed in definitive position.

The gas appliance pressure regulator must be set for the gas with which the appliance is used.

This appliance can be used with Natural gas and LP Gas. It is shipped from the factory adjusted for use with Natural gas: **CONVERSION FIXED ORIFICES ARE LOCATED IN THE LITERATURE PACK SUPPLIED WITH THE UNIT.**

Injectors kit for the change of type of gas are contained inside the package jointly with the hob installation kit and Instruction booklet. The maximum inlet gas supply pressure incoming to the gas appliance pressure regulator is 20" water column (5kPa). The minimum gas supply pressure for checking the regulator setting shall be at least 1"w.c.(249Pa) above the inlet specified manifold pressure to the appliance (this operating pressure is 5"w.c. for Natural Gas and 10"w.c. for LP Gas). All opening and holes in the wall and floor, back and under the appliance shall be sealed before installation of the appliance.

*ATTENTION: A manual valve shall be installed in an accessible location in the gas line external to the appliance for the purpose of turning on or shutting off gas to the appliance.*

*WARNING: Do not use aerosol sprays in the vicinity of this appliance while it is in operation.*

***The appliances should not be installed with a ventilation system that blows air downward toward the range.***

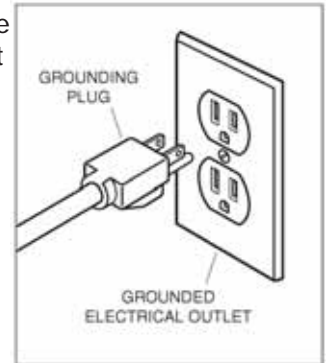
*A ventilation hood is recommended (but not required) for use with the gas cooktop.*



## ELECTRICAL CONNECTION

The gas cooktop requires a 120 VAC, 60Hz electrical supply to operate the electronic ignition system. The service should have its own 15 amp circuit breaker. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

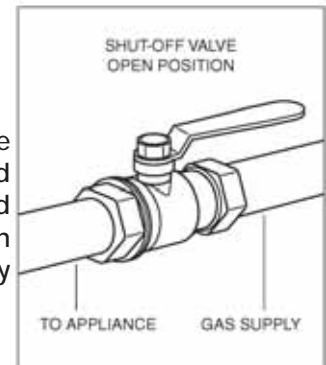
The cooktop is equipped with a power cord with a 3 prong grounding plug. To minimize shock hazard, the power cord must be plugged into a mating 3 prong grounded outlet, grounded to conform with the National Electrical Code, ANSI/NFPA 70 latest edition, or Canadian Electrical Code (CSA) and all local codes and ordinances. Refer to the illustration below. **IMPORTANT NOTE:** Do not ground to a gas pipe.



## GAS CONNECTION

All gas connections must be made according to national and local codes. This gas supply (service) line must be the same size or greater than the inlet line of the appliance. This range uses a 1/2" NPT inlet. Sealant on all pipe joints must be resistive to LP gas.

1. **Manual Shut-off Valve:** This installer-supplied valve must be installed in the gas service line ahead of the appliance in the gas stream and in a position where it can be reached quickly in the event of an emergency. The manual shut-off valve shall be installed properly in order to be accessible when appliance is installed in definitive position. In Massachusetts: A 'T' handle type manual gas valve must be installed in the gas supply line to this appliance. Refer to the illustration.



### 2. Pressure Regulator

1. All heavy duty, commercial type cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressure may fluctuate with local demand. The pressure regulator is supplied separately with the appliance; regulator has two female threads 1/2" NPT; it shall be installed properly in order to be accessible when appliance is installed in definitive position.
2. This range can be used with Natural or LP/Propane gas. It is shipped from the factory adjusted for use with natural gas. The orifice hoods must be screwed snug when LP/Propane gas is used (see LP/Propane conversion).
3. The appliance, its individual shut-off valve, and pressure regulator must be disconnected from the gas supply piping system during any pressure testing of that system at pressure is in excess of 1/2 psig (3.45 kPa).
4. The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of gas supply piping system at test pressures equal to or less than 1/2 psig (3.45 kPa).

### 3. Flexible Connections:

1. If the unit is to be installed with flexible couplings and/or quick disconnect fittings, the installer must use an heavy duty, AGA design-certified commercial flexible connector of at least 1/2" (1.3cm) ID NPT (with suitable strain relieves) in compliance with ANSI Z21.41 and Z21.69 standards.
2. In Massachusetts: The unit must be installed with a 36" (3-foot) long flexible gas connector.
3. In Canada: CAN 1-6.10-88 metal connectors for gas appliances and CAN 1-6.9M79 quick disconnect device for use with gas fuel.

**CAUTION:** Leak testing of the appliance shall be conducted according to the manufacturer's instructions. Before placing the gas cooktop into operation, always check for leaks with a soapy water solution of other acceptable method. **DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS!**



## PERFORMANCE CHECKLIST

All burners are tested before leaving the factory. There are no adjustments for the burners if connected according to the information on the rating plate. Check each burner for proper operations. Flames should be blue in all settings. If service is required, contact your dealer for the name of their authorized service agency. Gas conversions and initial installation are not responsibility of the manufacturer.

The installer should carry out the following performance checks. Refer to instructions below.

1. Check surface burner ignition.
2. Check air shutter adjustment sharp blue flame, no yellow tipping, shooting or flame lifting.
3. Check low flame adjustment
4. Check for gas leaks (odors) at all gas connections.

### REQUIREMENTS

**Room ventilation – Location and venting.**

**ATTENTION:** A exhaust fan may be used with the appliance; in each case it shall be installed in conformity with the national standards in force.

**ATTENTION:** Exhaust hood operation may affect other vented appliances; in each case it shall be installed in conformity with the national standards in force.

### CONVERSION TO DIFFERENT TYPES OF GAS

Any conversion required must be performed by your dealer or a qualified licensed plumber or gas service company. Please provide the service person with this manual before work is started on the range. (Gas conversions are the responsibility of the dealer or end user.)

### WARNING

*This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.*

### CAUTION

*Before proceeding with the conversion, shut off the gas supply to the appliance prior to disconnecting the electrical power.*

**The appliance is supplied for use with a certain type of gas; if this has to be varied, you must change the burner injectors, adjust the air flow rate and the minimum gas flow.**

**Before carrying out these operations you must disconnect the electric power supply of the gas cooktop to avoid accidental contacts.**

**Before carrying out any maintenance work, disconnect the appliance from the gas and electric supply.**



# ADAPTATION OF THE PRESSURE REGULATOR FOR USE WITH DIFFERENT TYPE OF GAS

The pressure regulator supplied with the appliance is a convertible type pressure regulator for use with Natural Gas at a nominal outlet pressure of 5" w.c. or LP gas at a nominal outlet pressure of 10" w.c. and it is pre-arranged from the factory to operate with one of these gas/pressure as indicated in the pre-arranging labels affixed on the appliance, package and Instruction booklet.

If Natural gas is converted to LP gas, also by-pass orifice has to be change. The regulating crew of by-pass orifice must be fully screwed in.

To convert the regulator (Fig.1 and Fig.2) for use with the other gas different from which one it is pre-arranged it is enough perform the following operations:

1. Unscrew by hand the upper metal stopper of the regulator.
  2. Unscrew by hand the white plastic piece screwed under the above mentioned metal stopper, afterward screw it again in opposite way under the metal stopper (for gas reference see the written "LP" and "NAT" with relative indicating arrows on the white piece).
  3. Screw again by hand the metal stopper in the original position on the regulator.
- Operating in this way the gas regulator is converted for use with the other gas/pressure

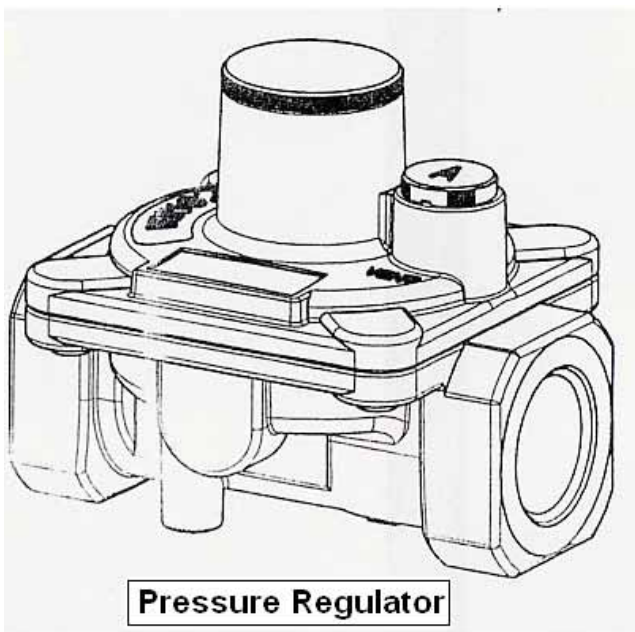


Figure 1 • ..... •  
Pressure regulator

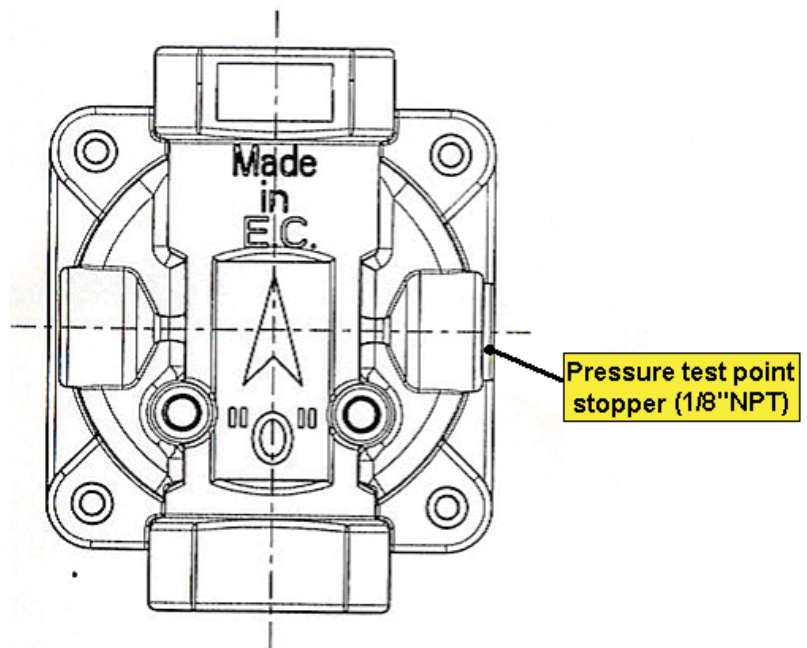


Figure 2 • ..... •  
Pressure regulator; pressure test-point stopper is pointed out



## CHANGING THE INJECTORS AND ADJUSTING THE AIR

TABLE 2

Burner	Gas	INPUT RATE [Btu/h]	ORIFICE SIZE (1/100) mm	SIMMER RATE [Btu/h]	PRIMARY AIR OPENING	BY-PASS ORIFICE SIZE (1/100)mm
SR	NATURAL (A)	7000	120	2100	Open	Adj.*
R	NATURAL (A)	10500	145	3200	Open	Adj.*
Fish Kettle	NATURAL (A)	10500	145	3600	Open	Adj.*
TC	NATURAL (A)	15500	180	5600	Open	Adj.*
Dual	NATURAL (A)	15500	165+68	8000	15 (external) / Open (inner ring)	Adj.*
Dual (aux only)	NATURAL (A)	2300	68	1100	Open	Adj.*
Griddle	NATURAL (A)	10500	145	3600	Open	Adj.*
SR	LP (E)	7000	78	2100	Open	45
R	LP (E)	10500	95	3200	Open	55
Fish Kettle	LP (E)	10500	95	3600	Open	60
TC	LP (E)	15500	117	5600	Open	75
Griddle	LP (E)	10500	95	3600	Open	60
Dual	LP (E)	15500	110+43	8000	Open	75
Dual (aux only)	LP (E)	2300	43	1100	Open	35





### A1) Burners of the hob

1. Remove the grill, the caps and the burners from the worktop.
2. Lift the worktop.
3. Unscrew the screw "F" and remove the pipe "R".
4. Unscrew the injectors (U) and replace them with those suitable for the gas used, supplied with the cooker. See TABLE 2.
5. The air is adjusted by means of the pipe "R" according to the value "X" given in TABLE 2 for the primary air opening. Once regulation has been completed, secure the pipe "R" with the screw "F".

### A2) Air adjustment

The air adjustment must be carried out with the burner ignited and the flame to the maximum.

Examples (Fig.4):

- A) Flame with excess of air; it is small and thin. Move sleeve R forward.
- B) Flame with lack of air; it is irregular with yellow streaks. Move sleeve R backward.
- C) Normal flame: its colour is light blue.

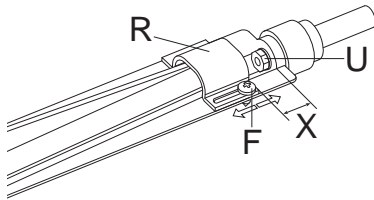


Figure 3

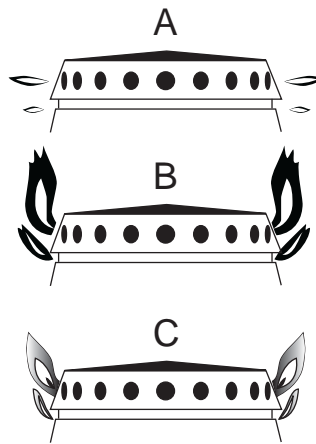


Figure 4

## ADJUSTING THE MINIMUM GAS FLOW

When installing the gas cooktop you must check that the minimum gas flow of the burners is correctly regulated. If the type of gas is changed it is indispensable to adjust the minimum flow. The regulating procedure is as follows.

### A) Burners on the hob (fig. 5)

1. Light one burner at a time and turn the flame up to maximum.
2. Remove the knob of the corresponding gas tap and insert screwdriver in the screw as showed in figure 6 (DUAL).
3. Turn the tap to minimum position.
4. Unscrew, turning to the left, to increase the flame, or screw to the right to decrease it.
5. If a liquid gas is used (Butane - Propane), the regulating screw must be fully screwed in.



Figure 5



Figure 6 (DUAL)



## USER MANUAL

**IMPORTANT:** keep children away from the appliance when it operates. Safety rules do not always cover any type of accident. The appliance must not be used for heating purposes.

**IMPORTANT:** correct positioning of the brass flame distributor (d, Fig. 7) is very important. For this purpose, ensure that the flame distributor tooth (e, Fig. 7) coincides with the notch (b, Fig. 7) on the aluminium base (a, Fig. 7). To keep the flame distributor covers (c) new, you are advised to remove them before lighting the flame.

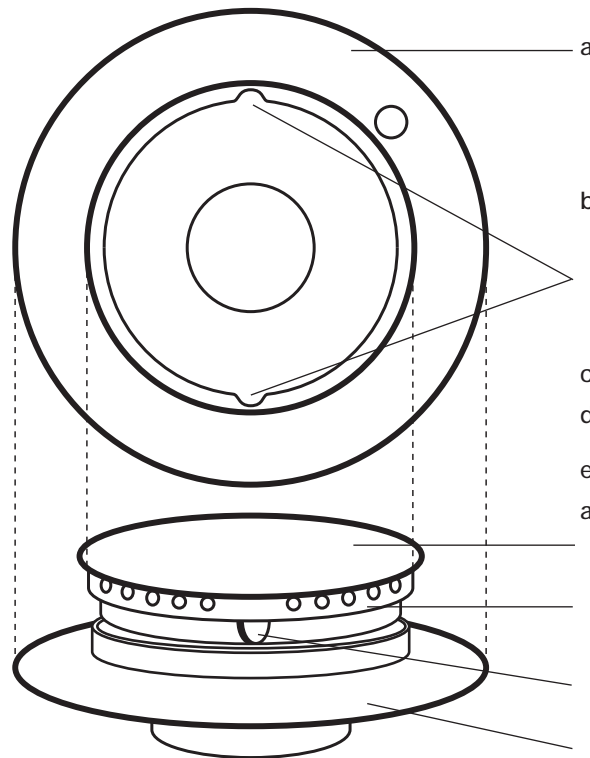
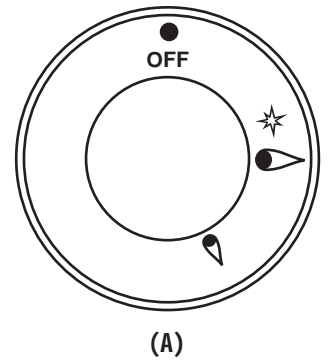


Figure 7



## LIGHTING THE GAS BURNERS

First you have to choose the burner, through indication near the knob, then press the knob (A) controlling the desired burner and turn it towards the left. It is **important to press the knob for 10 seconds**. In this way the thermocouple bulb overheats and the gas passage is enabled.



● OFF - ● maximum - ● minimum

## SURFACE BURNERS

Before lighting, place the burner head and cap on each burner base and position the burner grates. To check operation of the surface burners, push in and turn each control knob to the HIGH position. The flame should light within 10 seconds. If the burners do not light properly, turn each control knob to the OFF position. Check that burner heads and caps are in the proper position. Check that the power cord is plugged in and that the circuit breaker or house fuse has not blown. Check that the gas shut-off valve is in the open position. Check operation again, waiting at least five minutes; if the burners do not light properly, contact service.

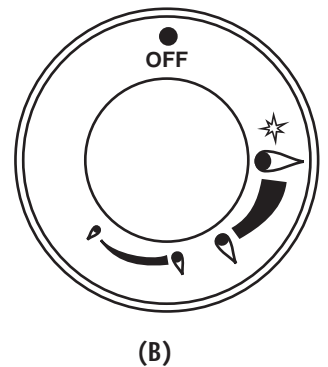
### IMPORTANT NOTE:

Initial lighting of the surface burners may take slightly longer, as air in the system must be purged before gas can be supplied to the burner.

## LIGHTING THE "DUAL" TRIPLE RING BURNER

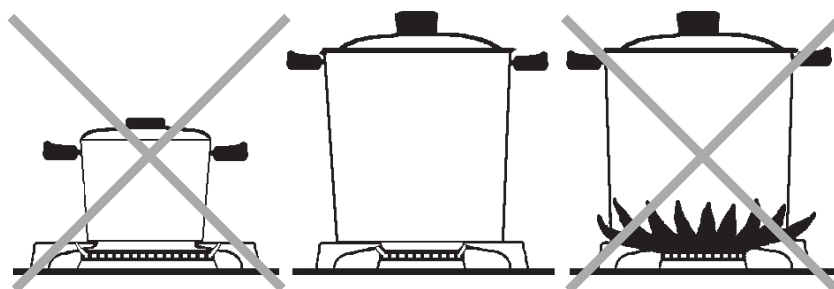
Locate the knob by the indicator next to it. Press and turn the knob (B) to the spark symbol and keep the knob pressed for 10 seconds.

Once the burner ignites, continue turning the knob in an anti-clockwise direction up to the first limit-stop which corresponds to a medium power level. If you press firmly you go past the first stop and the external ring goes out, leaving just the small central AUXILIARY burner alight. To regulate the auxiliary burner to minimum, turn the knob in an anti-clockwise direction to the limit-stop (MINIMUM). Now, to reignite the burner turn the knob in a clockwise direction past the limit-stop until you reach the required level.



### WARNING

The effect that top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil. This is an instruction based on safety considerations.





## INSTRUCTIONS FOR USE OF THE GAS FRY-TOP

The Fry-Top is composed of a special stainless steel plate (20/64" thick), specially designed to have temperatures evenly distributed over the whole surface so that it may be exploited to the full. The plate also has hygienic advantages. Another merit is the high heat accumulation of the plate, with very low heat loss.

To use the appliance, light the flame below the plate by means of the corresponding knob (see "Lighting the burners") and ensure that the flame is burning. Leave the knob in this position for about 10 minutes at the most and wait for the plate to heat up. Once this period has elapsed, the plate is ready to start cooking.

By adjusting the flame, there is no limit to your culinary imagination. If you turn the knob to minimum, you can do slow cooking or types of cooking in which you want to maintain the organoleptic properties of the foods unchanged. Higher temperatures are suitable for cooking meat, fish and vegetables.

The Fry-Top plate is ideal for Japanese Tepanyaki cooking: the special lid needed for this type of Oriental cooking is available as an optional accessory. Some models are supplied with the spatula shown in Figure 9, which is useful both for cooking and for cleaning the plate.

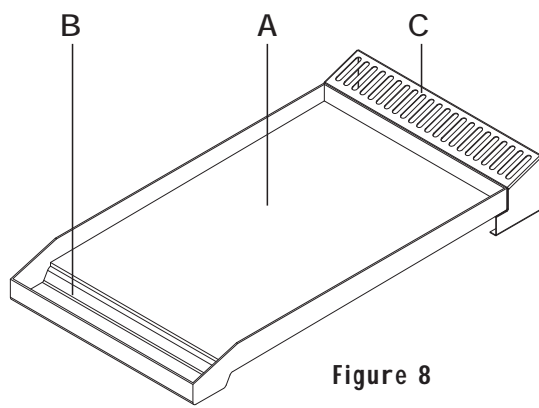


Figure 8

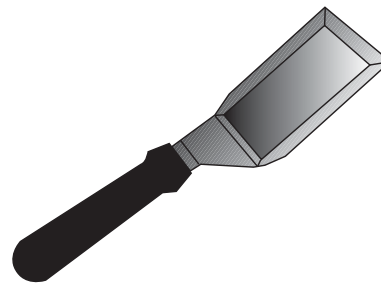
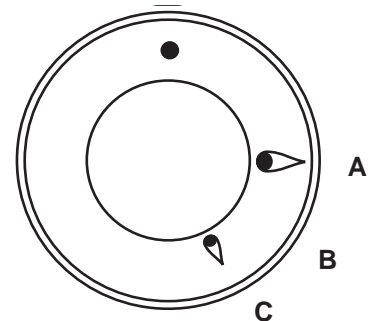


Figure 9



A=MAX - B=MED -  
C=MIN

Figure 10

A = cooking area

B = drip tray

C = exhaust flue for combustion fumes

## COOKING TABLE

(purely indicative values after 10' preheating with the burner at maximum power)

Knob position (fig. 10)	Type of cooking
B	egg in 2 minutes
B	sliced aubergines (3/16" thick) from 9 to 13 minutes
B	sliced potatoes from 5 to 7 minutes
B	sliced courgettes from 3 to 5 minutes
B	fish (gilthead of about 0.4 lb) in 15 minutes
B	hamburger in 10 minutes
B	steak in 3 minutes
A	T-bone steak (4/5" thick) in 5 minutes

## CLEANING AND CARING FOR THE FRY-TOP

It is recommended to clean the plate accurately at the end of each cooking session. With the plate hot and the flame at minimum, remove the cooking residue using the scraper provided. Pour a little water onto the plate and, still using the scraper, continue cleaning the plate. Once the water has completely evaporated, repeat the same operation even several times until the desired result is obtained. It is extremely important to clean the plate when it is quite hot.

The black enamel flue may be cleaned with a soft cloth soaked with a solution of lukewarm water and ammonia. Rinse and dry after cleaning.



## GAS BARBECUE

Replace the burner cap A with the protected barbecue burner cap B. Before positioning the barbecue plate, ensure that the burner cap has been fitted correctly and test lighting of the burner. To use the appliance, light the flame below the plate by means of the corresponding knob (see "Lighting the burners") and ensure that the flame is burning. Leave the knob in this position for about 10 minutes at the most and wait for the plate to heat up. Once this period has elapsed, the plate is ready to start cooking. Turn the burner to minimum and lay the food on the plate. Consult the cooking chart to find general indications concerning times. You may find that the cooking times are different from those in the chart. This is quite normal, since times change depending on the quantity and temperature of the food, the type of gas and, of course, your own personal taste



Figure 11

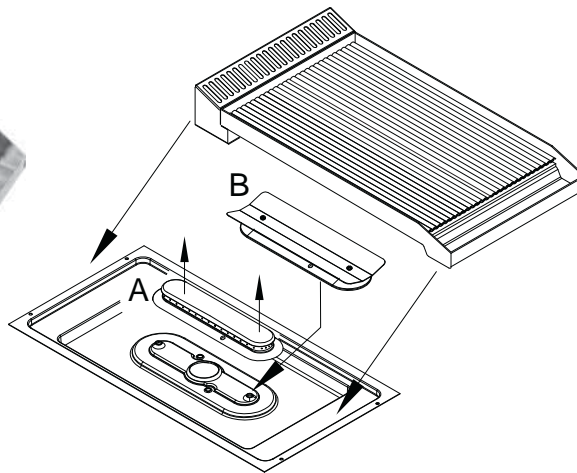


Figure 12

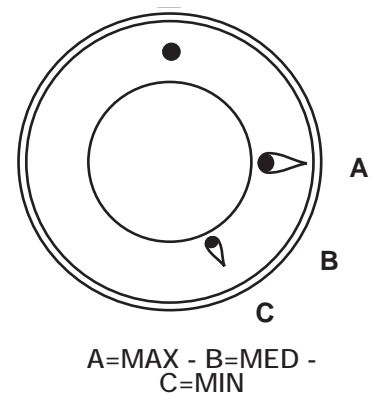


Figure 13

## COOKING TABLE

(purely indicative values after 10' preheating with the burner at maximum power)

Knob position (fig. 13)	Type of cooking
B	sliced aubergines (3/16" thick) from 3 to 5 min.
B	sliced potatoes from 5 to 7 minutes
B	sliced courgettes from 4 to 6 minutes
A	fish (gilthead of about 0.44 lb) in 10 minutes
A	hamburger in 10 minutes
A	T-bone steak (4/5" thick) in 6 minutes
B	steak in 3 minutes

## CLEANING THE BARBECUE

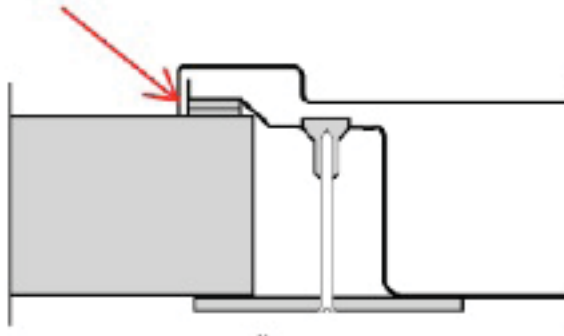
Let the barbecue cool before cleaning it. Use a lightly abrasive sponge or a brush with brass bristles, following the direction of the satin finish of the plate. It is important to remove all encrustations formed between one strip and another. It is recommended to clean the barbecue after each cooking session. As in all barbecues, the plate loses its shine with constant use and dark rings may form. Once it has cooled, the flue can be cleaned with a soft cloth soaked in a solution of lukewarm water and ammonia.



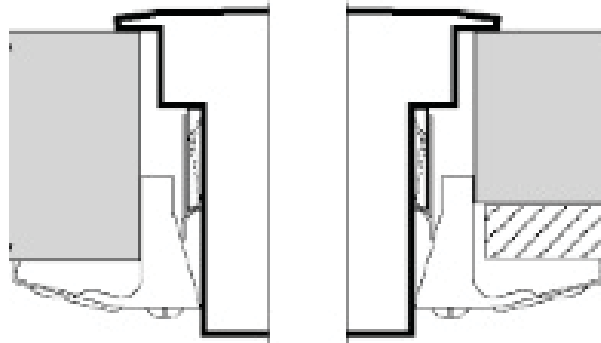
## GAS COOKTOP INSTALLATION

Remove the cooktop, gas pressure regulator, burner grates and burner caps from the shipping package. Lower the cooktop into the countertop cut-out opening. Center the cooktop in the opening and check that the front edge of cooktop is parallel to the front edge of the countertop. Check that all required clearances are met. Remove the cooktop from the counter-top opening.

**IMPORTANT NOTE:** When repositioning the cooktop in the countertop opening, lift the entire cooktop up from the opening to prevent scratching the countertop. Apply the foam strip, included in the hardware package, to the under side of the cooktop frame. Refer to the illustration below.



Reinsert the cooktop into the countertop opening. Lift the entire cooktop to make adjustments. Attach the brackets to the bottom of the unit. Insert the clamping screws into the brackets. Use a screw-driver to tighten the clamping screws against the underside of the countertop. Refer to the illustration below. Do not overtighten screws.



**IMPORTANT NOTE:** Do not seal the cooktop to the countertop. It must be removed if service is necessary.

**GAS PRESSURE REGULATOR** Install the gas pressure regulator with the arrow on the regulator pointing up toward the unit and in a position where you can reach the access cap.

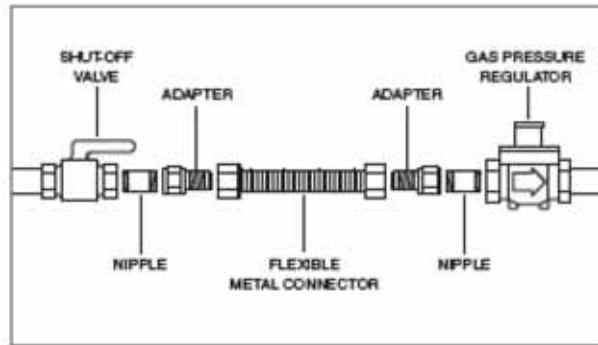
**IMPORTANT NOTE:** All connections must be wrench-tight-ened. Do not make connections to the regulator too tight, as this may crack the regulator and cause a gasleak. Do not allow the regulator to turn on the pipe when tightening fittings.



## GAS SUPPLY CONNECTION

Assemble the flexible metal connector from the gas supply pipe to the gas pressure regulator. You will need to determine the fittings required, depending on the size of your gas supply line, flexible metal connector and shut-off valve. Refer to the illustration below. Use a pipe joint compound made for use with natural and LP gas. If a flexible metal connector is used, be sure the tubing is not kinked.

Open the shut-off valve in the gas supply line. Wait a few minutes for the gas to move through the line.



### GAS LEAK TESTING

Use a brush and liquid detergent to test all gas connections for leaks. Bubbles around connections will indicate a leak. If a leak appears, shut off the gas supply and adjust connections. Then check connections again. Clean the detergent solution from the cooktop.

### WARNING

Never test for a gas leak with a match or other flame



## INSTALLATION FOR UHP45F., UHP65., UHP75., UHP95., UXLP90F., UHP1230D., UHP125., UHF40..

### Proximity to Side Cabinet Installation

The cooktop may be installed directly to existing base cabinets. The cooktop CANNOT be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other side vertical surfaces above 36" (91.4 cm) high. There must be a minimum of 8" (20.3 cm) side clearance from the cooktop to such combustible surfaces above the 36" (91.4 cm) counter height. Within the 8" (20.3 cm) side clearance to combustible vertical surfaces above 36" (91.4 cm), the maximum wall cabinet depth must be 13" (33.0 cm) and wall cabinets within this 8" (20.3 cm) side clearance must be 18" (45.7 cm) above the 36" (91.4 cm) high countertop. Wall cabinet above the cooktop must be a minimum of 36" (91.4 cm) above the countertop. This minimum height requirement does not apply if a rangehood is installed over the cooking surface.

#### Minimum Clearances from Adjacent

##### Combustible Construction

Above countertop 36" (91.4 cm) minimum

Side 8" (20.3 cm)

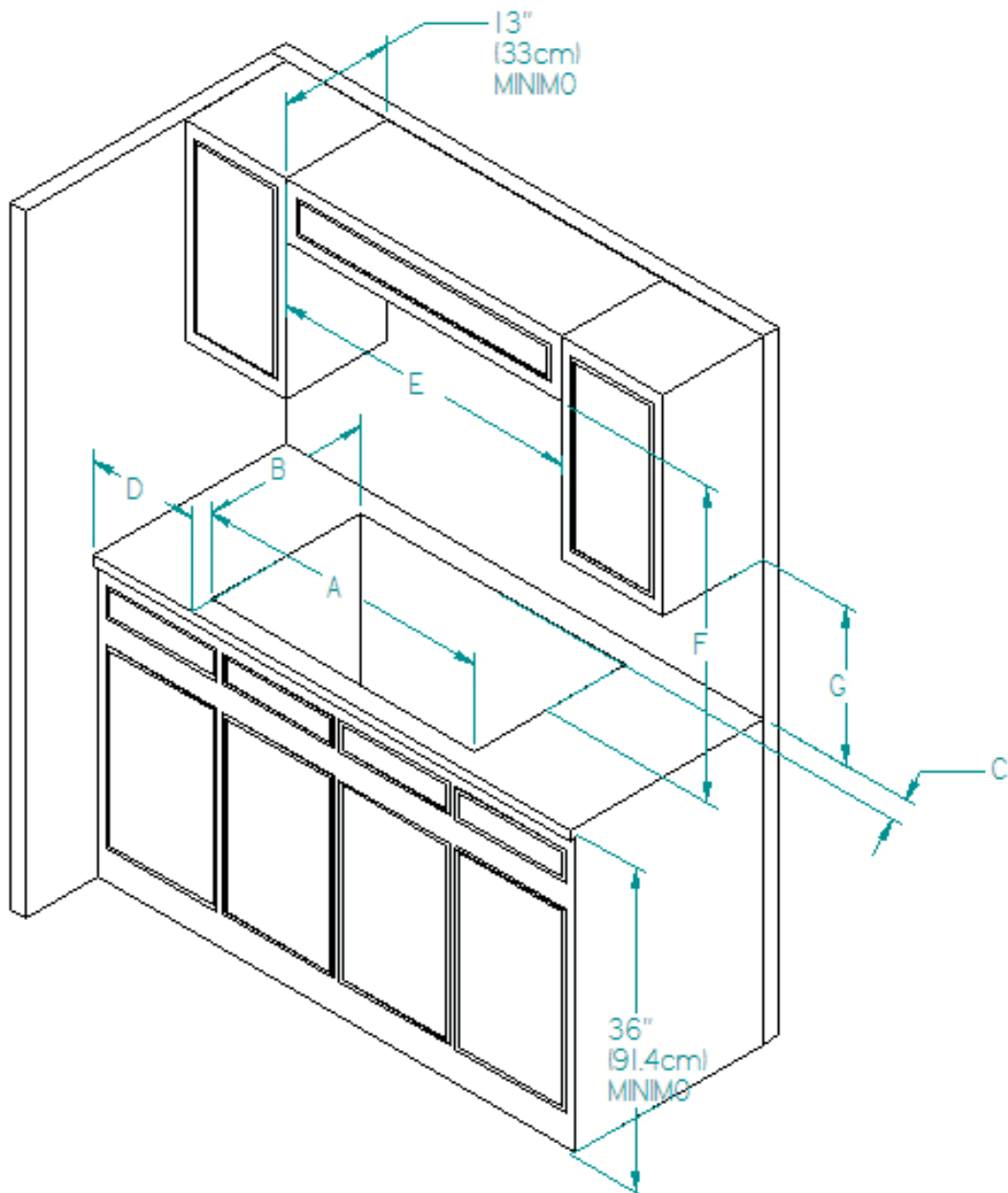
Rear 3" (7.62 cm) min.

Wall cabinets no deeper than 13" (33.0 cm)

Must be minimum 18" (45.7 cm) above countertop

Wall cabinets directly above the product must be minimum 36" (91.4 cm) above the countertop



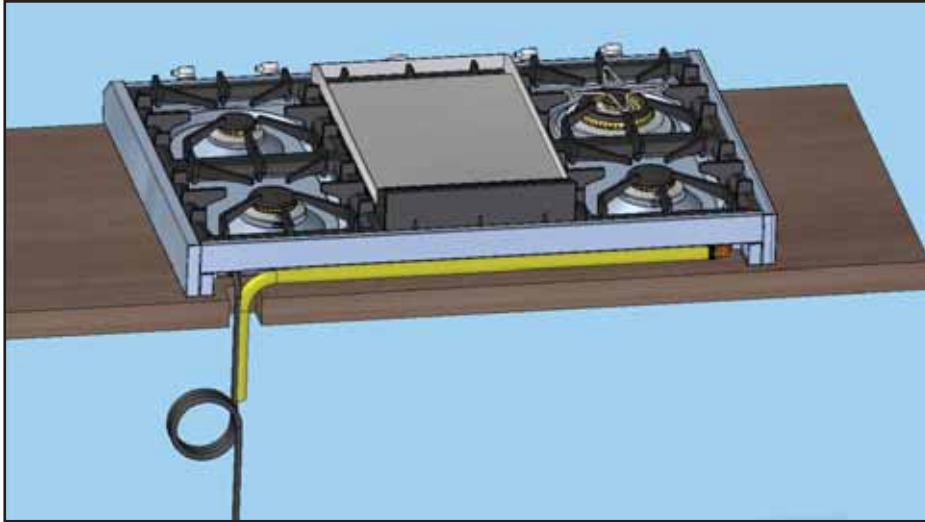


	UHP45	UHP65	UHP75	UHP95P	UHP95C	UXLP90F	UHP1230	UHP125	UHF40	UHF40F
A	14 61/64" (38cm)	22 7/16" (57.0cm)	26 29/64" (67.2cm)	33 55/64" (86.0cm)	33 55/64" (86.0cm)	34 1/4" (87.0cm)	43 57/64" (111.5cm)	44 7/8" (114.0cm)	B 31/32" (35.5cm)	B 31/32" (35.5cm)
B	19 19/64" (49cm)	19 19/64" (49cm)	19 19/64" (49cm)	19 19/64" (49cm)	19 19/64" (49cm)	22 53/64" (58.0cm)	11 39/64" (29.5cm)	19 19/64" (49cm)	19 3/32" (48.5cm)	19 3/32" (48.5cm)
C	MIN 3" (7.62cm)	MIN 3" (7.62cm)	MIN 3" (7.62cm)	MIN 3" (7.62cm)	MIN 3" (7.62cm)	MIN 3" (7.62cm)	MIN 3" (7.62cm)	MIN 3" (7.62cm)	MIN 3" (7.62cm)	MIN 3" (7.62cm)
D	MIN 8" (20.3cm)	MIN 8" (20.3cm)	MIN 8" (20.3cm)	MIN 8" (20.3cm)	MIN 8" (20.3cm)	MIN 8" (20.3cm)	MIN 8" (20.3cm)	MIN 8" (20.3cm)	MIN 8" (20.3cm)	MIN 8" (20.3cm)
E	MIN 16" (40.4cm)	MIN 24" (61.0cm)	MIN 28" (71.0cm)	MIN 35" (89.0cm)	MIN 35" (89.0cm)	MIN 36" (91.4cm)	MIN 46" (117.0cm)	MIN 46" (117.0cm)	MIN 15" (38.0cm)	MIN 15" (38.0cm)
F	MIN 36" (91.4cm)	MIN 36" (91.4cm)	MIN 36" (91.4cm)	MIN 36" (91.4cm)	MIN 36" (91.4cm)	MIN 36" (91.4cm)	MIN 36" (91.4cm)	MIN 36" (91.4cm)	MIN 36" (91.4cm)	MIN 36" (91.4cm)
G	MIN 18" (47.7cm)	MIN 18" (47.7cm)	MIN 18" (47.7cm)	MIN 18" (47.7cm)	MIN 18" (47.7cm)	MIN 18" (47.7cm)	MIN 18" (47.7cm)	MIN 18" (47.7cm)	MIN 18" (47.7cm)	MIN 18" (47.7cm)

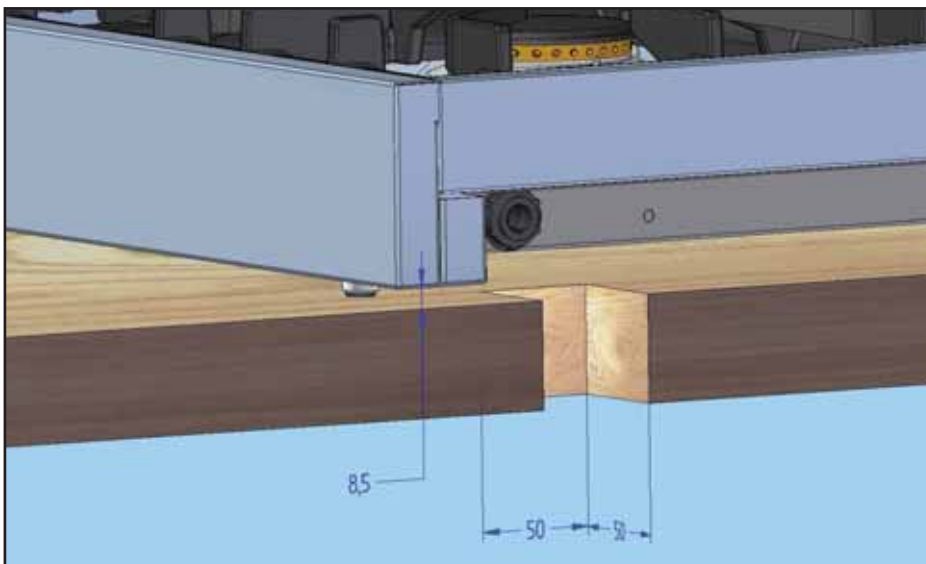
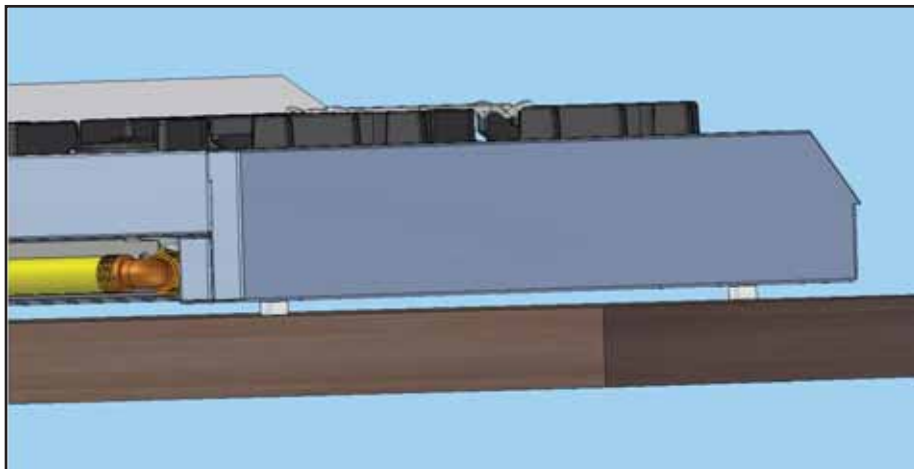


## INSTALLATION FOR UHP665.., UHP765.., UH965.., UHP1265..

A hole of 1" 31/32 (5 cm x 5 cm) must be done on the top for power cable and gas conduit as shown in picture



The supplied feet h= 0 5/16"(0.8 cm) must be fitted in the special holes under the hob as shown in picture





## Proximity to Side Cabinet Installation

The cooktop may be installed directly to existing base cabinets. The cooktop CANNOT be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other side vertical surfaces above 36" (91.4 cm) high. For UHP965 and UHP1265 models there must be a minimum of 8" (20.3 cm) side clearance from the cooktop to such combustible surfaces above the 36" (91.4 cm) counter height. For UHP665 and UHP765 models there must be a minimum of 16" (40.64 cm) side clearance from the cooktop to such combustible surfaces above the 36" (91.4 cm) counter height.

Within the 8" (20.3 cm) side clearance to combustible vertical surfaces above 36" (91.4 cm) for UHP965 and UHP1265 models, the maximum wall cabinet depth must be 13" (33.0 cm) and wall cabinets within this 8" (20.3 cm) side clearance must be 18" (45.7 cm) above the 36" (91.4 cm) high countertop.

Within the 16" (40.64 cm) side clearance to combustible vertical surfaces above 36" (91.4 cm) for UHP665 and UHP765 models, the maximum wall cabinet depth must be 13" (33.0 cm) and wall cabinets within this 8" (20.3 cm) side clearance must be 18" (45.7 cm) above the 36" (91.4 cm) high countertop

Wall cabinet above the cooktop must be a minimum of 36" (91.4 cm) above the burner grates. This minimum height requirement does not apply if a rangehood is installed over the cooking surface.

### Minimum Clearances from Adjacent

#### Combustible Construction

Above countertop 36" (91.4 cm) minimum

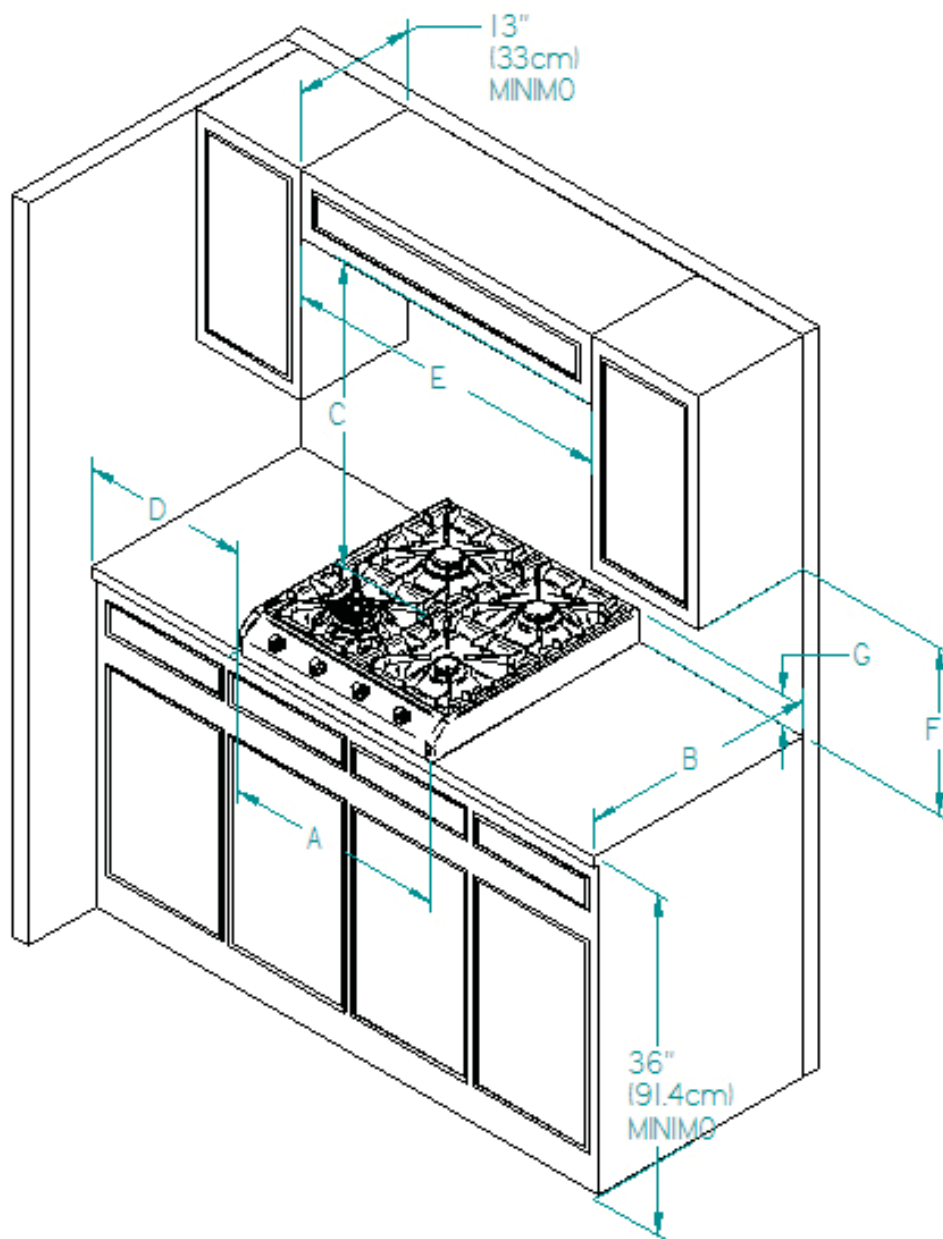
Side 8" (20.3 cm) for UHP965 and UHP1265

Side 16" (40.64 cm) for UHP665 and UHP765

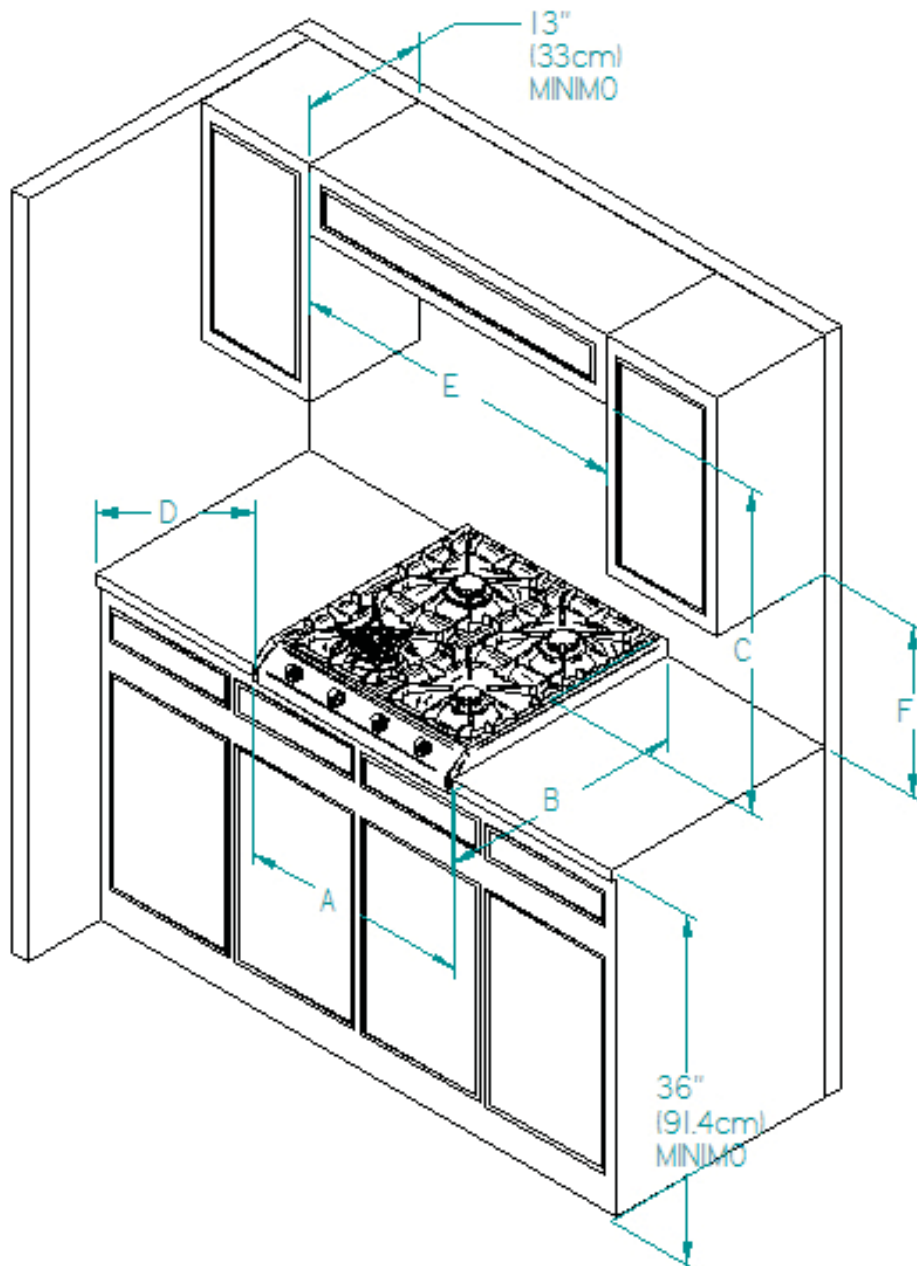
Wall cabinets no deeper than 13" (33.0 cm)

Must be minimum 18" (45.7 cm) above countertop

Wall cabinets directly above the product must be minimum 36" (91.4 cm) above the burner grates



	UHP665	UHP765	UHP965	UHP1265
A	23 7/8" ( 60.6cm )	29 7/8" ( 75.8cm )	35 7/8" ( 91.1cm )	47 7/8" ( 121.6cm )
B	25 19/32" ( 65 cm )	25 19/32" ( 65 cm )	25 19/32" ( 65 cm )	25 19/32" ( 65 cm )
C	MIN 36" ( 91.4cm )	MIN 36" ( 91.4cm )	MIN 36" ( 91.4cm )	MIN 36" ( 91.4cm )
D	MIN 16" ( 40.6cm )	MIN 16" ( 40.6cm )	MIN 8" ( 20.3cm )	MIN 8" ( 20.3cm )
E	MIN 24" ( 60.9cm )	MIN 30" ( 76.2cm )	MIN 36" ( 91.4cm )	MIN 48" ( 121.9cm )
F	MIN 18" ( 47.7cm )	MIN 18" ( 47.7cm )	MIN 18" ( 47.7cm )	MIN 18" ( 47.7cm )
G	3 11/32" ( 8.5cm )	3 11/32" ( 8.5cm )	3 11/32" ( 8.5cm )	3 11/32" ( 8.5cm )

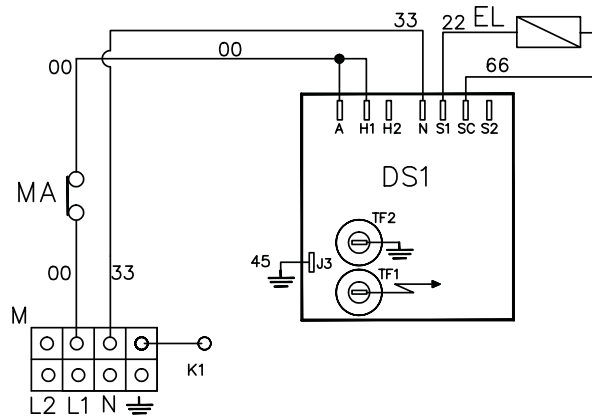


	UHP665	UHP765	UHP965	UHP1265
A	24" (60.9cm)	30" (76.2cm)	36" (91.4cm)	48" (121.9cm)
B	25 19/32" (65 cm)	25 19/32" (65 cm)	25 19/32" (65 cm)	25 19/32" (65 cm)
C	MIN 36" (91.4cm)	MIN 36" (91.4cm)	MIN 36" (91.4cm)	MIN 36" (91.4cm)
D	MIN 16" (40.6cm)	MIN 16" (40.6cm)	MIN 8" (20.3cm)	MIN 8" (20.3cm)
E	MIN 24" (60.9cm)	MIN 30" (76.2cm)	MIN 36" (91.4cm)	MIN 48" (121.9cm)
F	MIN 18" (47.7cm)	MIN 18" (47.7cm)	MIN 18" (47.7cm)	MIN 18" (47.7cm)

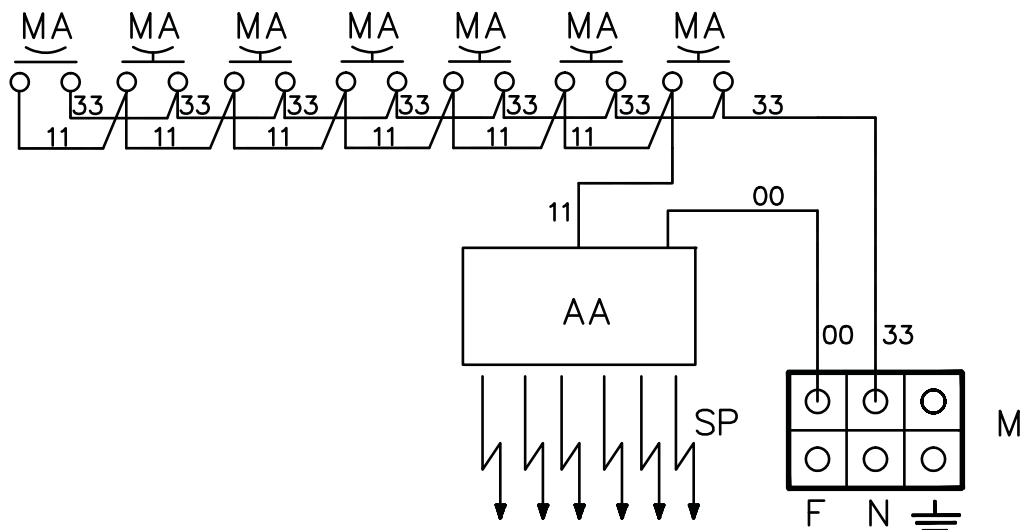


# WIRING DIAGRAM

## UHP45F










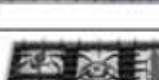











- UHP65 (C/CN/D/DN)
- UHP75 (C/CN/D/DN)
- UHP95 (PC/PCN/PD/PDN/FC/FCN/FD/FDN/C/CN/D/DN)
- UHP1230 (D/DN)
- UHP125 (PC/PCN/PD/PDN/FC/FCN/FD/FDN)
- UHF40 – UHF40N
- UHF40 (F/FN/D/DN)
- UHP665 – UHP665D
- UHP965 - UHP965 (F/FD/PD/6/6D)
- UHP1265 (7/TD/F/FD)
- UHP765 - UHP765D







## ELECTRICAL AND GAS POWER TABLE

TYPE UP PROFESSIONAL COOKING BLOCK	GAS POWER						ELECTRICAL POWER		COMPLETE APPLIANCE GAS RATING (BTU/h)	COMPLETE APPLIANCE ELECTRIC RATED INPUT (W)	Image	
	SIR	R	DUAL Burn	FK	GRIDDLE	TC	Ignition transformer	DSI				
												7000
Models	7000	10500	15500	10500	10500	15500	W	W				
UHP45(F/FN)					1				1	10500	13	
UHP65(C/CN)	2	1				1	1			40000	1	
UHP65(D/DN)	2	1	1				1			40000	1	
UHP75(C/CN)	2	2				1	1			50500	1	
UHP75(D/DN)	2	2	1				1			50500	1	
UHP95(PC/PCN/FC/FCN)	2	1		1		1	1			50500	1	
UHP95(PD/PDN/FD/FDN)	2	1	1	1			1			50500	1	
UHP95(C/CN)	2	2				1	1			50500	1	
UHP95(D/DN)	2	2	1				1			50500	1	
UXLP90(F/FN)	1	2		1		1	1	1		54000	14	
UXLP90(FD/FDN)	1	2	1	1			1	1		54000	14	
UHP1230(D/DN)	1	2	1				1			43500	1	
UHP125(PC/PCN/FC/FCN)	2	2		1		1	1			61000	1	
UHP125(PD/PDN/FD/FDN)	2	2	1	1			1			61000	1	
UHF40 - UHF40N	1	1					1			17500	1	
UHF40F - UHF40FN				1			1			10500	1	
UHF40D - UHF40DN			1				1			15500	1	
UHP665 - UHP665N	1	2				1	1			43500	1	
UHP665(D/DN)	1	2	1				1			43500	1	
UHP965 - UHP965N - UHP965F - UHP965FN	1	2		1		1	1			54000	1	
UHP965(PD/PDN/FD/FDN)	1	2	1	1			1			54000	1	
UHP9656 - UHP9656N	2	3				1	1			61000	1	
UHP9656(D/DN)	2	3	1				1			61000	1	
UHP1265-(7/7N) - UHP1265(F/FN)	1	3			1	2	2			80000	2	
UHP1265-(7D/7DN) - UHP1265(FD/FDN)	1	3	1		1	1	2			80000	2	
UHP785 - UHP785N	1	2				1	1			43500	1	
UHF785(D/DN)	1	2	1				1			43500	1	





# NOTES





## NOTES



# NOTES



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