

**BUILT-IN APPLIANCES
GAS AND ELECTRIC**



VERONA

**MODELS: CTG536S – CTG532F – CTG430F
 CTG424F – CTG424S – CTG212F – CTG112F.**

**INSTRUCTION GUIDE
INSTALLATION
AND MAINTENANCE**

IMPORTANT: SAVE THESE INSTRUCTIONS.

IMPORTANT SAFETY INSTRUCTIONS

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electrical shock, personal injury or damage to the appliance as a result of improper usage of the appliance.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this appliance.

WHAT TO DO IF YOU SMELL GAS:

- **Do not 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 neighbour's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified installer. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency. Always disconnect power to appliance before servicing.

IMPORTANT SAFEGUARDS.

Proper installation. Be sure your appliance is properly installed and grounded by a qualified technician.

Never use your appliance for warming or heating the room.

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.

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 on or 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 heating elements. Do not use a towel or other bulky cloth.

Use proper pan size. This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

Never leave surface units unattended at high heat settings. Boilovers causes smoking and greasy spillovers that may ignite.

Make sure reflector pans or drip bowls are in place. Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.

Protective liners. Do not use aluminium foil to line surface unit drip bowls, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.

Glazed cooking utensils. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glaze utensils are suitable for cooktop service without breaking due to the sudden change in temperature.

Utensils handles should be turned inward and not extended over adjacent surface units. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

Do Not touch surface units or areas near units. Surface units may be hot even though they are dark in colour. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. Among these areas and surfaces are the cook-top and surfaces facing the cook-top.

Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.

Clean ventilating hoods frequently. Grease should not be allowed to accumulate on hood or filter. (when a cooking hood is installed with appliance).

When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame. (when a cooking hood is installed with appliance).

CAUTION: Do Not store items of interest to children in cabinets above cooktop or on the backguard of a cooktop, children climbing on the cooktop to reach items could be seriously injured.

INSTRUCTION GUIDE FOR GAS COOKTOP

GAS BURNER IGNITION AND REGULATION

For models with no electronic ignition, hold a lighted match to the desired burner head. Push in and turn the knob counterclockwise to the LIGHT-HIGH setting. After the burner lights, turn the knob to the desired flame size, fig.1.

Caution: When lighting the burner, be sure all of the controls are in the OFF position. Strike the match first and hold it in position before turning to knob to LIGHT-HIGH.

For models with two actions automatic ignition, place a pan on the burner grate. Push in and turn the knob counterclockwise to the LIGHT-HIGH setting. Then, press Spark push-button, a clicking sound will be heard and the burner will light, fig. 2. (All surface ignitors will spark when pressing Spark push-button). After the burner lights, turn the knob to the desired flame size, fig.1.

For models with single action automatic ignition, place a pan on the burner grate. Push in and turn the knob counterclockwise to the LIGHT-HIGH setting. A clicking sound will be heard and the burner will light, fig. 2. (All surface ignitors will spark when any control knob is turned to the LIGHT-HIGH position), keep it pushed in till burner lights. After the burner lights, turn the knob to the desired flame size, fig.1.

For models equipped with both electronic ignition and safety device, follow the same procedure as for models with automatic ignition described above, but you have to keep pushing in for at less 5 seconds till thermocouple is hot enough. Then release the knob and the burner should remain on.

CAUTION:

- 1) Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- 2) Never use appliance as a space heater to heat or warm a room.
- 3) Do not obstruct the flow of combustion and ventilation air by blocking the room vents or air intakes. Restriction of air flow to the gas appliance prevents proper performance and increases carbon monoxide emission to unsafe levels.
- 4) Continuously use of the appliance may need extra ventilation, this can be solved by just opening a window or increasing exhaust power of a cooking hood.

- 5) If flame should go out during operation, turn the burner off. If a strong gas order is detected, open a window and wait five minutes before relighting the burner.
- 6) Be sure all control knobs are set in the OFF position prior to supplying gas to the hob.

COOKWARE

To achieve optimum surface cooking performance, select heavy gauge, flat, smooth bottom pans that conform to the diameter of the cooking area as well as straight sides.

Pan size should match the size of the cooking area. Pan should not extend more than 1" beyond the cooking area on glass-ceramic cooking surface and not more than 2" on electric solid plate or gas cooking surface.

Proper pans will reduce cooking times, use less energy and cook food more evenly.

Remember to use pans with flat bottoms and handles that are easily grasped and stay cool. To minimise burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surfaces burners. Always turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.

NOTES FOR COOKWARE ON GAS BURNERS

We recommend the following pan size per each type of burner, fig. 3:

BURNER TYPE	COOKING PAN BOTTOM SIZE
Rapid (big)	from 8 to 10 in Ø
Semirapid (medium)	from 6 to 8 in Ø
Simmer (small)	from 3 to 6 in Ø
Double ring	from 10 to 11 in Ø

Burner operational Notes:

- A properly adjusted burner with clean ports will light within a few seconds. If using natural gas the flame will be blue with a deeper blue inner cone.
- If the burner flame is yellow or is noisy the air/gas mixture maybe incorrect. Contact a service technician to adjust.
- With LP gas, some yellow tips on the flames are acceptable. This is normal and adjustment is not necessary.

- If sooty is noticed on pan bottom, contact a service technician to adjust.
- If the control knob is turned very quickly from HIGH to LOW, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the OFF position, wait several seconds and relight the burner. Refer to LOW SETTING VALVE ADJUSTMENT chapter to adjust LOW setting, if needed.
- The flame should not extend beyond the edge of the pan.

MAINTENANCE

CLEANING SAFETY

Turn off all controls and wait for appliance parts to cool before touching or cleaning them. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.

Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

BURNERS

Take off the removable parts and put them for 10 minutes in soapy warm water. Eventual stubborn soils can be removed by using a nonabrasive pad or a plastic scouring pad, then rinse making sure that all openings are free of dirt, fig. 4.

ATTENTION: After cleaning the double ring burner, make sure placing the burner ring in the right position, figure 5; "A" correct, "B" wrong.

SURFACE CLEANING

This is easily done using a damp cloth and a non-abrasive detergent, wipe using a soft dry cloth. For stainless steel parts with stubborn soils. Use only plastic scrubbing pad or a sponge with vinegar and warm water.

Because of many new cleaning products introduced in the marketplace each year, it is not possible to list all products that can be safely be used to clean this appliance. Read carefully the cleaner manufacture's instructions to be sure the cleaner can be safely used on this appliance. Although, to determine if a cleaning product is safe, test a small inconspicuous area using a very light pressure to see if the surface may scratch or discolour. This particular

important for porcelain enamel, highly polished, shiny, painted or plastic surfaces.

ABNORMAL OPERATION

Any of the following are considered to be abnormal operation and may require servicing:

- Burner flame with yellow tips.
- Sooty on pan bottom.
- Difficult burner ignition.
- Burners fail to remain lighted.
- Burner will flame out.
- Difficult on turning gas valves.

NOTES:

Control regularly the correct functioning of gas valves.

In case of abnormal functioning of these devices, you must immediately call a qualified technical assistance service.

INSTALLATION INSTRUCTIONS

SPECIAL WARNING:

ONLY QUALIFIED PERSONNEL SHOULD INSTALL OR SERVICE THIS COOKTOP.

READ "SAFETY INSTRUCTIONS" IN THIS BOOK BEFORE USING COOKTOP.

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE, MAINTENANCE OR USE OF RANGE CAN RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE.

This appliance shall be installed in accordance with the manufacturer's installation instructions, local gas fitting regulations, ANSI & NF Gas code Z223.1 & CAN-B149.1 02 as well as ANSI & NFPA 70 or Canadian Electrical Code.

CLEARANCE DIMENSIONS

Appliance may be installed with zero inches clearance adjacent to (against) combustible construction at the rear and on the sides below the cooktop. For complete information in regard to the installation of wall cabinets above the cooktop and clearances to combustible wall above the cooking top see the installation drawing fig. n° 6 and 7. For Safety Considerations do not install a cooktop in any combustible cabinetry which is not in accord with the installation drawings.

NOTE: 30 inch dimension between cooking top and wall cabinet shown on illustration does not apply to cooktops with an elevated oven. The 30 inch dimension may be reduced to not less than 24 inches when the wall cabinets in a domestic home are protected with fireproof materials in accordance with American National Standards – National Fuel Gas Code.

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.

CAUTION: SOME CABINETS AND BUILDING MATERIALS ARE NOT DESIGNED TO WITHSTAND THE HEAT PRODUCED BY THE NORMAL SAFE OPERATION OF A LISTED APPLIANCE. DISCOLORATION OR DAMAGE, SUCH AS DELAMINATION, MAY OCCUR.

LOCATING THE COOKTOP

Do not set cooktop on locations where it may be subject to strong drafts. Any opening in the wall behind the cooktop should be sealed. Make sure the flow of combustion or ventilation air is not obstructed.

FIXING THE COOKTOP TO COUNTERTOP

A kit of sealing gasket is supplied within the cooktop package. Install the sealing gasket around the top surface of the cut-out perimeter, figure 8. This sealing gasket prevents liquids from leaking under the cooktop.

NOTE: Do not use caulk or silicon to fix cooktop to countertop. The cooktop must be readily removable for service.

COOKTOP CLAMP DOWN INFORMATION

Before unit is installed in counter opening, you must apply supplied fixing brackets to cooktop as shown in figure 9A and 9B. Insert bracket with offset side of angle into underneath cover slot on front and back side of unit. Put in place fixing screw, not tight, so the bracket can slid in and out. Keeping brackets slid-in, install cooktop in counter opening. Once unit is installed, clamp down cooktop by sliding out fixing brackets and placing its external tip on counter underneath surface as shown in figure 9A , then tighten screws slightly (over tightening may cause damage to cooktop) till unit is firmly blocked. Once cooktop is fixed in place, remove sealing gasket excess by using a cutter or a sharp edge tool, figure 10.

VENTILATION

Ventilation must be in accordance with local installation code. The appliance must be install in a well-ventilated environment to guarantee a correct combustion gases exchange, proper air circulation and working temperature within safety limits.

MODEL NUMBER PLATE

The Model Number Plate is located on the underneath case. A second Model Number Plate is applied on the front page of the instruction booklet.

CONNECTING THE COOKTOP

ELECTRICAL SUPPLY

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

In Canada the hob must be installed in accordance with the current CSA Standard C22.1 - Canadian Electrical Code part 1.

IMPORTANT: The appliance must only be installed by a qualified and specialised electrician,

ELECTRICAL INSTALLATION AND CONNECTION

This appliance is equipped with a three-prong grounding plug, which must be plugged directly into a properly grounded three-hole single-phase 120 VAC - 60 Hz 15 amps electrical outlet.

NOTE: House wiring and fusing must comply with local codes. If no local codes are applicable, wire in accordance with the National Electrical Code, ANSI/NFPA 70 latest edition.

The three-prong grounding plug offers protection against shock hazards. **DO NOT CUT OR REMOVE THE THIRD GROUNDING PRONG FROM THE POWER CORD PLUG.**

If an ungrounded, two-hole or other type of electrical outlet is encountered, it is the personal responsibility of the appliance owner to have the outlet replaced with a properly grounded three-hole electrical outlet.

The cable cord connected to the cooktop, it's a flexible type of cable. Pass it through hole prepare in cabinet to plug it to wall socket.

To facilitate service, the flex cable must not be shortened and should be routed to permit temporary removal of the cooktop.

GROUNDING

IMPORTANT: Local codes might vary, installation, electrical connections and grounding must comply with all applicable local codes.

WARNING: This appliance requires ground connection for your protection against shock hazard and should be connected directly into a properly grounded receptacle.

WARNING
DISCONNECT ELECTRICAL SUPPLY BEFORE SERVICING THE APPLIANCE.

When the flexible cord has to be changed it is necessary to follow the procedure hereafter described:

- Turn off main gas shut-off valve and disconnect electrical supply
- Pull out entire cooktop from the counter by loosening up fixing brackets.
- Disconnect gas supply connector from cooktop manifold
- Open up connecting terminal block cover, see figure 11.
- Open flexible cord lock and loosen up old cord prongs from terminal block
- Connect new flexible cord prongs to terminal block and fix flexible cord lock,

remember earth wire, yellow and green, must be longer by one inch than the other ones. For Line and Neutral wire connection, follow signs on terminal block.

-The flexible cord must be held tight by the cord lock, in such a way that it may not be pulled out. The flexible cord path must not be in proximity or in contact with hot surfaces that may damage the cord itself.

ATTENTION: the flexible cord must be in accordance with National Electrical Codes and suitable for the hob technical characteristics electrical ratings. A 18 AWG four-prong grounding plug flexible cord, type H05 RR-F or H05 RN-F.

THE MANUFACTURER DECLINES ANY RESPONSIBILITY FOR IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE, MAINTENANCE OR USE OF RANGE WHICH CAN RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE.

This appliance complies with the prescriptions of the EC lines EEC 87/308 of 02.06.1987 to the prevention and suppression of radio-disturbance.

GAS SUPPLY

Installation of this cooktop must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1 latest edition.

In Canada the cooktop must be installed in accordance with the current CGA Standard CAN/CGA-B149 – Installation Codes for Gas Burning Appliances and Equipment and/or local codes.

GAS SUPPLY CONNECTION: (SEE FIGURE 12)
A TRAINED SERVICEMAN OR GAS APPLIANCE INSTALLER MUST MAKE THE GAS SUPPLY CONNECTION. Leak testing of the appliance shall be conducted by the installer according to the instructions given in section (h).

Natural gas supply line must have a natural service regulator. Inlet pressure to this appliance should be reduced to a maximum of 11 inches water column. Liquefied Petroleum L.P. / Propane gas supply line must have a L.P. gas pressure regulator. Inlet pressure to this appliance should be reduced to a maximum of 14 inches water column.

Inlet pressure in excess of 14 in. W.C. can damage the appliance pressure regulator, or other gas components in this appliance and can result in a gas leak.

- a) A gas cut-off valve should be put in an accessible location in the supply line ahead of the range, for turning on and turning off gas supply. If hob is to be connected to house piping with flexible or semi-rigid metal connectors for gas appliances, connectors nuts must not be connected directly to pipe threads. The connectors must be installed with adapters provided with the connector.
- b) The house piping and/or cooktop connector used to connect the cooktop to the main gas supply must be clean, free of metal shavings rust, dirt and liquids (oil or water). Dirt, etc in the supply lines can work its way into the cooktop manifold and in turn cause failure of the gas valves or controls and clog burners and/or pilot orifices.
- c) Turn off all pilots and main gas valve of other gas appliances.
- d) Turn off main gas valve at meter.
- e) Before connecting cooktop apply pipe thread compound approved for LPG to all threads.
- f) Connect range to gas supply at appliance pressure regulator using adapters supplied with flexible connector. Rigid pipe may also be used. See rating plate for type of gas range has been manufactured for.
- g) Turn on main gas valve at meter, and relight pilots at other gas appliances.
- h) Apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the supply line shut-off valve and the cooktop. Include gas fittings and joints in the cooktop if connections were disturbed during installation. Check for leaks!. Bubbles appearing around fittings and connections will indicate a leak. If a leak appears, turn off supply line gas shut-off valve, tighten connections, turn on the supply line gas shut off valve, and retest for leaks.

CAUTION: NEVER CHECK FOR LEAKS WITH A FLAME.

WHEN LEAK CHECK IS COMPLETE, WIPE OFF ALL RESIDUE.

- i) Remove shipping polystyrene from ALL cooktop burners. This is to hold the burners in place on the burner base for shipping purposes only.

CHECKING PRESSURE OF HOUSE PIPING SYSTEM

- 1) The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of $\frac{1}{2}$ lbs./sq. in. (3.5 kPa or 13.8 in. water column).
- 2) 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 $\frac{1}{2}$ lbs./sq. in. (3.5 kPa or 13.8 in. water column).

GAS CONVERSION

All cooktops are equipped with both Natural Gas and LP Gas injectors as well as a convertible appliance pressure regulator. The unit model number plate states which gas it was adjusted for at the factory. To convert the unit to either Natural gas or LP gas will require switching burner injectors, burner adjustment for low flame and adjustment of the appliance pressure regulator converter cap.

Inlet pressure to the appliance pressure regulator should be as follows for both operation and checking of appliance pressure regulator setting:

INLET PRESSURE IN INCHES OF WATER COLUMN.

	PRESSURE	
	Minimum	Maximum
Natural gas	4	11
LP gas	10	14

GAS BURNER INJECTOR CONVERSION

To switch injectors, it is enough to unscrew fixed injector using a proper 7mm Hex. key tool and replace it with new injector for new gas setting. For proper injector size, follow Cooktop Technical Data chart and fig. 4.

APPLIANCE PRESSURE REGULATOR CONVERSION

The unit appliance pressure regulator must be set to match the type gas supply used. If converting from natural gas to LP gas, the appliance pressure regulator must be converted to regulate LP gas. If converting from LP gas to natural gas, the appliance pressure regulator must be converted to regulate natural gas.

To convert the appliance pressure regulator from one gas to another; remove the cap, push down and turn counter-clockwise. Turn the cap over and reinstall, follow the NAT or LP indication (figure 13).

NOTE: THE GAS TYPE YOU ARE CONVERTING TO MUST BE VISIBLE ON THE TOP OF THE INSTALLED APPLIANCE PRESSURE REGULATOR CAP.

SERVICE – PARTS INFORMATION

When your cooktop requires service or replacement parts, contact your dealer or authorised service agency. Please give the complete model and serial number of the range which is located on the cooktop model number plate.

LOW SETTING VALVE ADJUSTMENT

The LOW setting should produce a stable flame when turning the knob from HIGH to LOW. The flame should be 1/8 inch or lower and must be stable on all ports on LOW setting.

To adjust: Operate burner on HIGH for about five minutes to preheat burner itself. Turn knob back to LOW; remove knob, and insert a small flat tip screwdriver into the centre of the valve stem. Adjust the flame size by turning adjustment screw in either direction, while holding the stem (figure 14).

Flame must be of sufficient size to be stable on all burner ports. If flame adjustment is needed, adjust ONLY on the LOW setting. Never adjust flame size on higher setting.

NOTE: All gas adjustment should be done by a qualified service personnel only.

COOKTOP TECHNICAL DATA

Burner	BTU/hr		Injector, inch, (ref. n° printed on)	
	Natural	Propane	Natural	Propane
Power	11500	11500	0.063 (160)	0.041 (105)
Large	10200	10200	0.061 (155)	0.036 (92)
Medium	6000	6000	0.046 (118)	0.028 (72)
Simmer	3500	3500	0.035 (90)	0.022 (55)

DIMENSIONS OF THE APPLIANCES

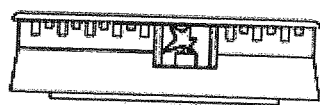
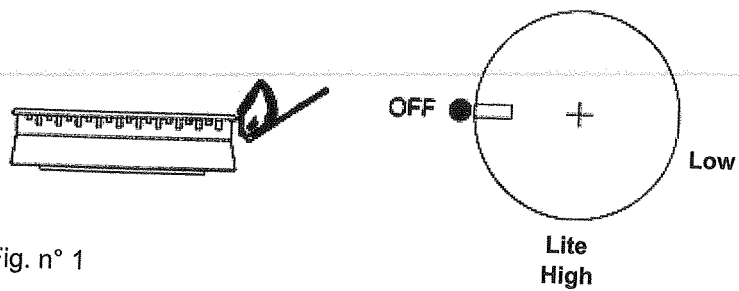
Series	Width (in)	Height (in)	Depth (in)
CTG536S	34	1.2 – *3	20
CTG530F – CTG430F	28	1.2 – *3	20
CTG424S – CTG424F	23	1.2 – *3	20
CTG212F – CTG112F	12	1.2 – *3	20

Note: Dimension with * is the overall height.

In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this guide.

The manufacturer does not take any responsibility on booklet printing mistakes.

FIGURES



BURNER CUP

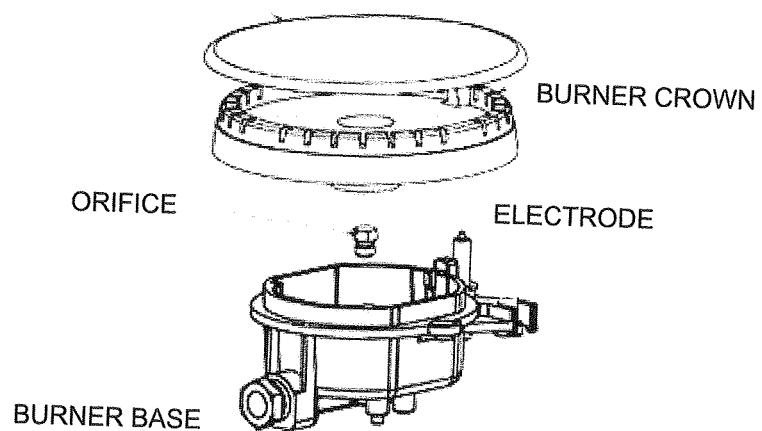
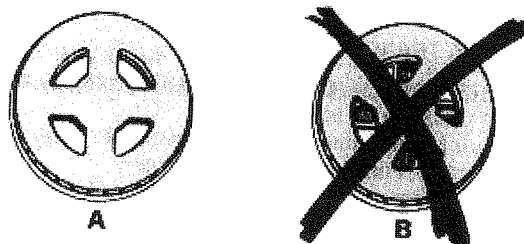


Fig. n° 5



PREPARE THE OPENING IN COUNTERTOP 28" - 23" COOKTOP

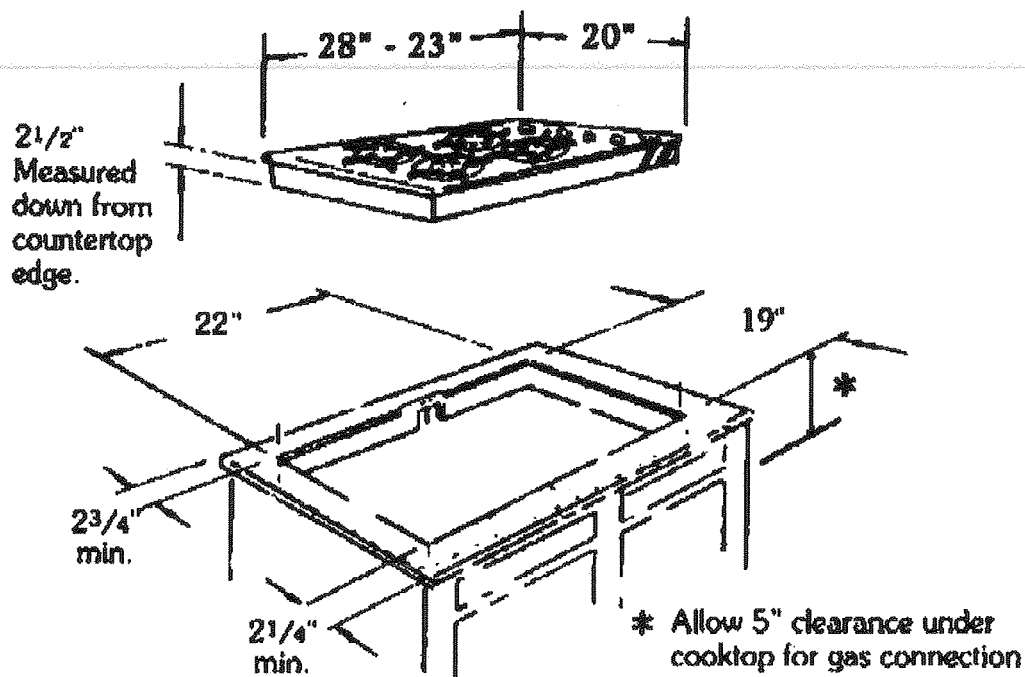


Fig. 6A

PREPARE THE OPENING IN COUNTERTOP 34" - 12" COOKTOP

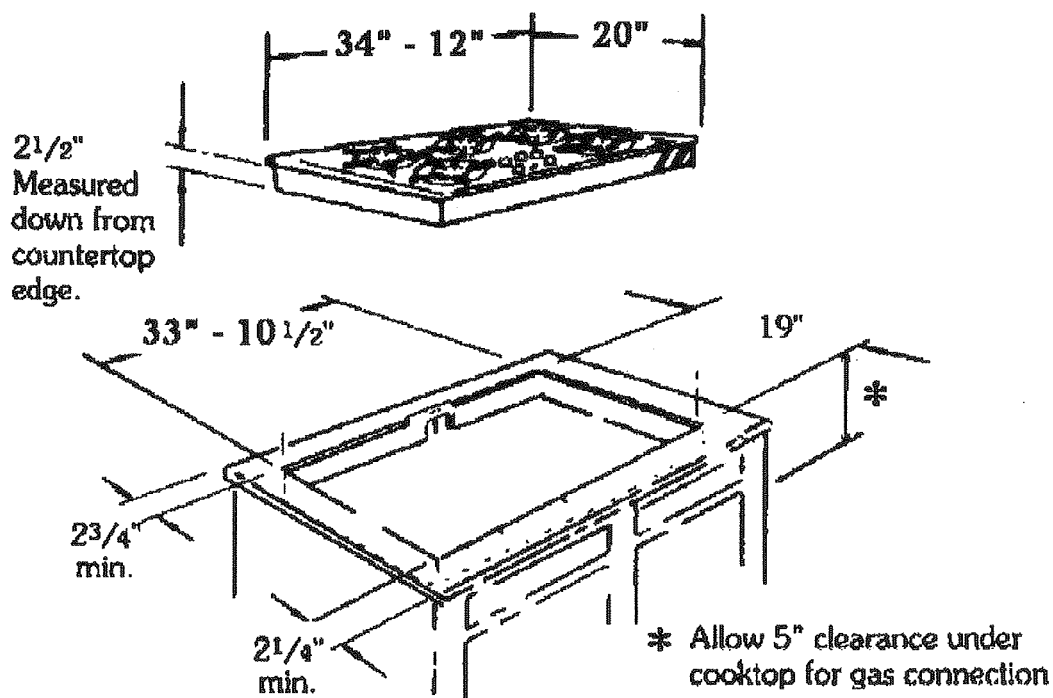
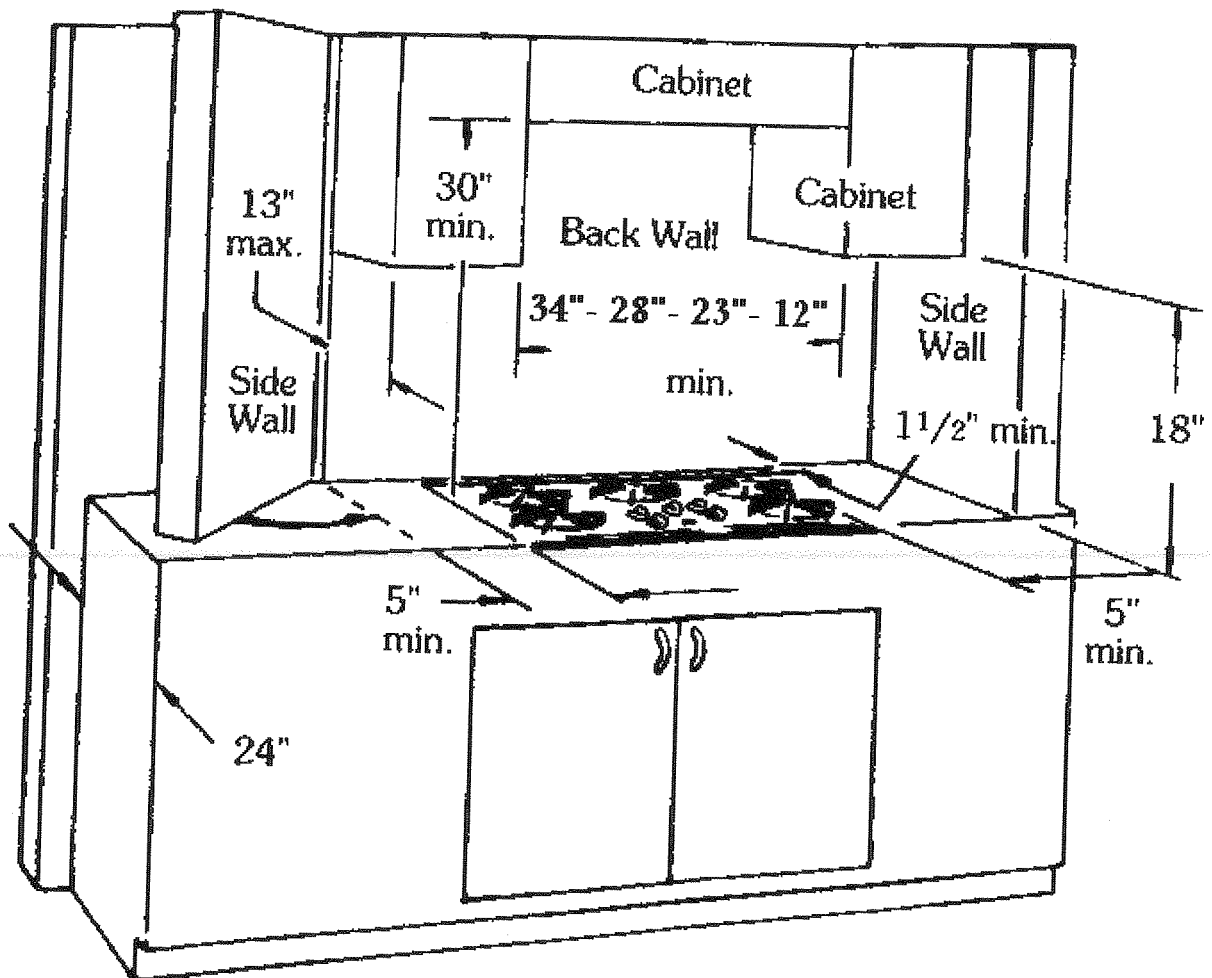


Fig. n° 6B

CABINET DESIGN FOR 34" - 28" - 23" - 12" COOKTOP



NOTE:

5" minimum clearance from left side,
5" from right side and 1 1/2" minimum clearance
from rear of cooktop to adjacent combustible surfaces.

NOTE: 13" maximum depth for cabinets installed above cooktop.

Fig. n° 7

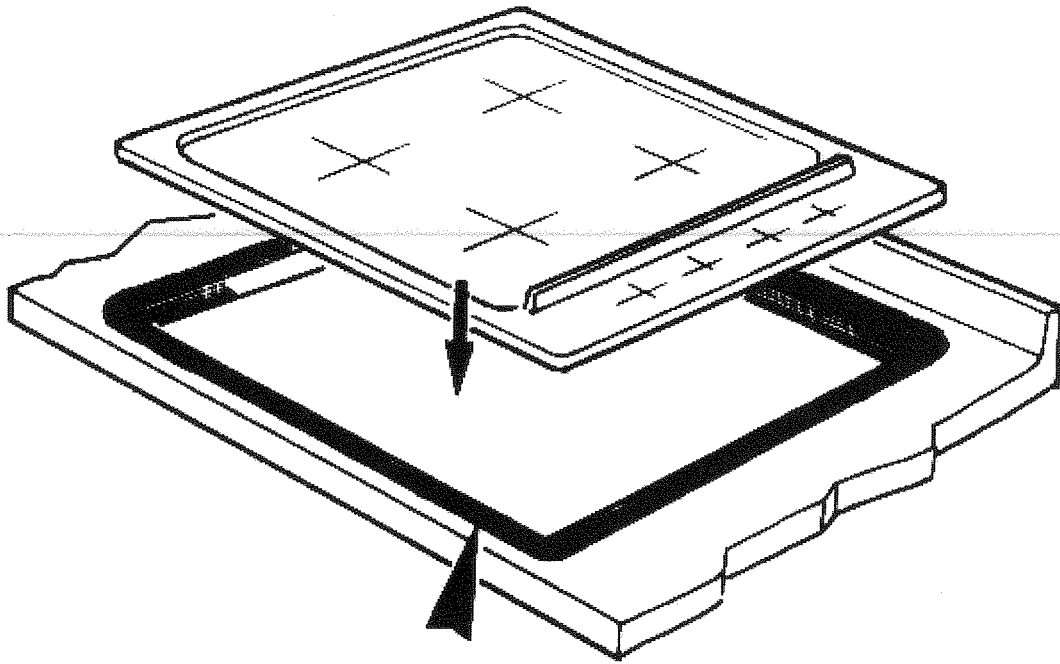


Fig. n° 8

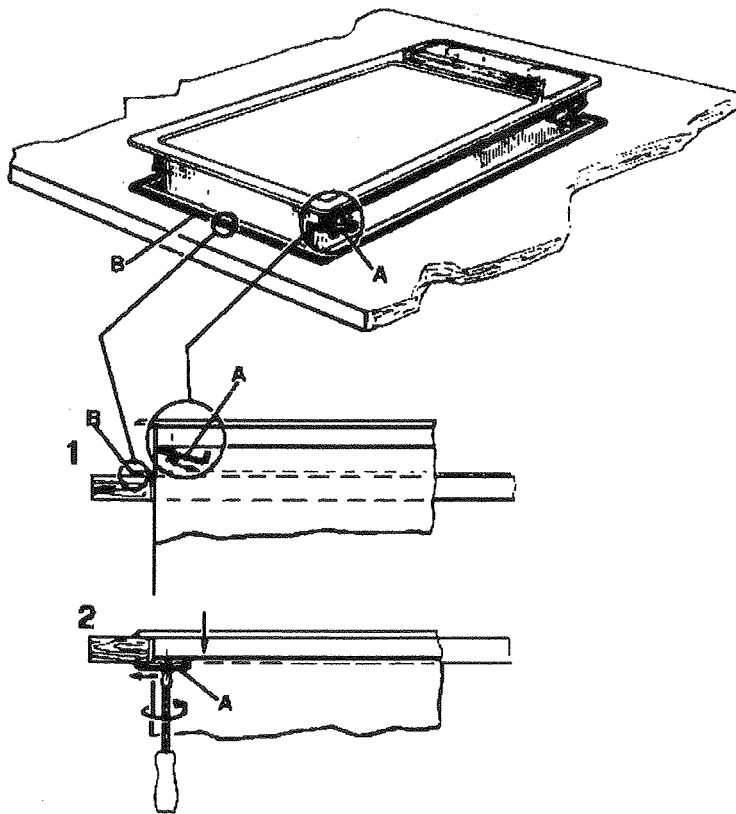


Fig. n° 9A

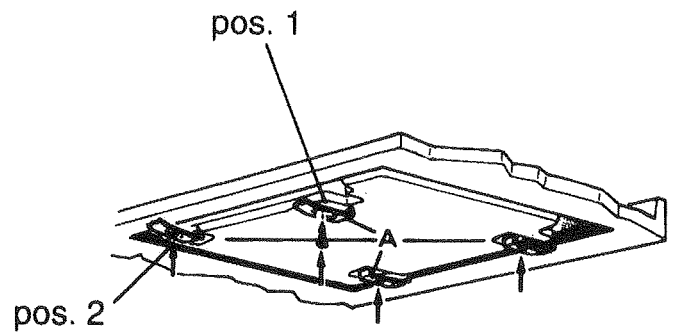


Fig. n° 9B

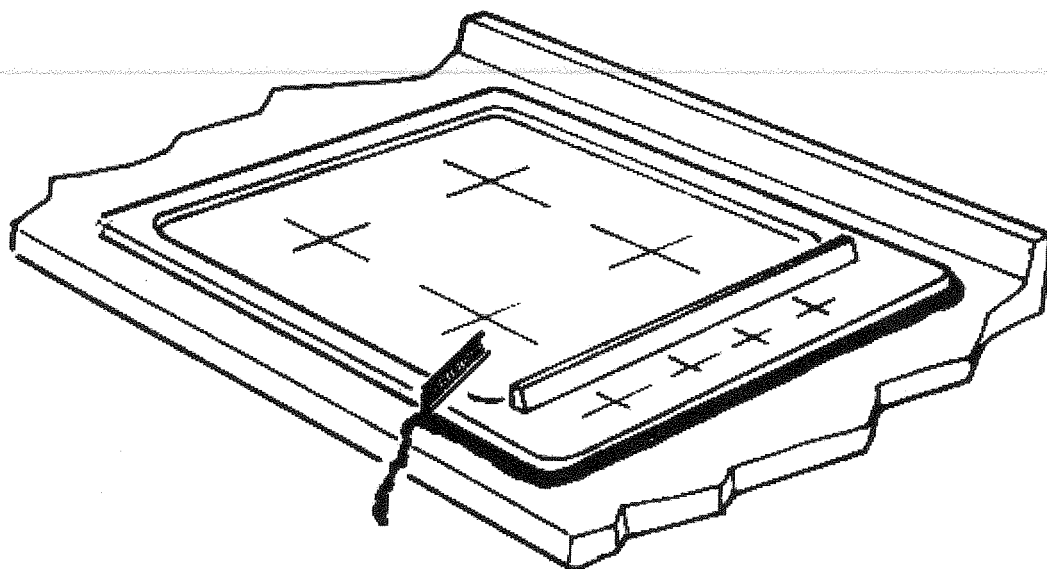


Fig. n° 10

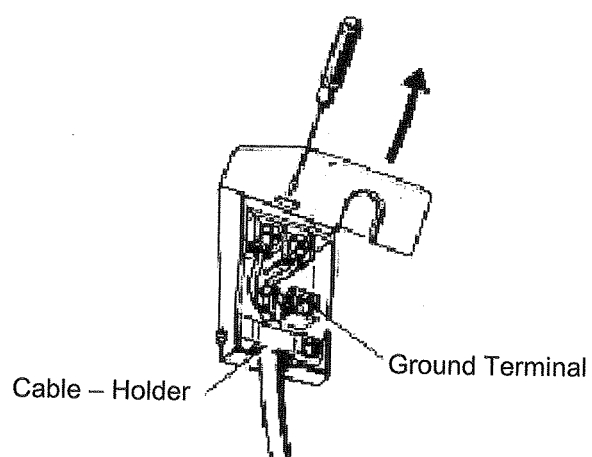


Fig. n° 11

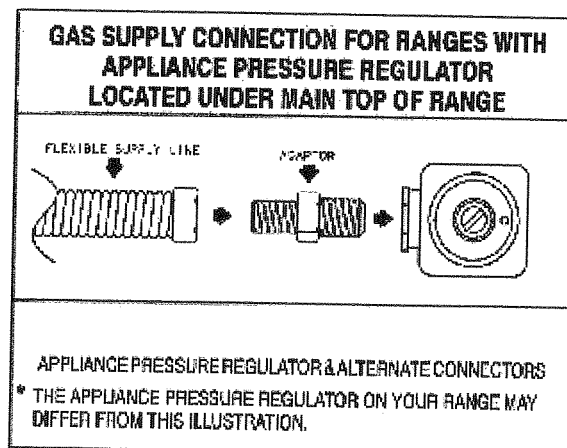


Fig. n° 12

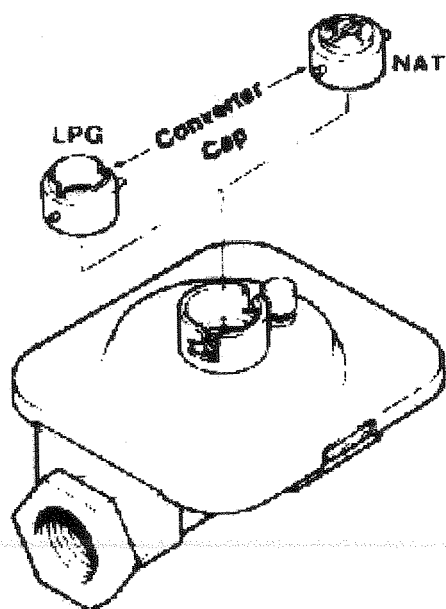


Fig. n° 13

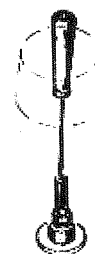


Fig. n° 14

DISTRIBUTOR : EUROCHEF USA INC.
EDGEWOOD NY 11717

MODEL : CTG532F S
PROD. N. : 1318402
SERIAL N. : 047



ANSI Z21.1-(2005) HOUSEHOLD COOKING APPL.

GIVE INFORMATION ABOVE FOR SPARE PART ORDERS

TYPE : PI 70 4G+1BDC AA S. STEEL

MADE IN ITALY