

# **USERS GUIDE**

**&**

# **INSTALLATION**

Model: FLH 61 NXP

**Built in Hob**



## **Please read this manual first.**

Dear Customer,

We would like you to obtain best performance with your product that has been manufactured in modern facilities and passed through strict quality control procedures.


Therefore, we advise you to read through this User Manual carefully before using your product and keep it for future reference. If you hand over the product to someone else, deliver the User Manual as well.

## **The User Manual will help you use the product in a fast and safe way.**


- Read the User Manual before installing and starting the product.
- You must strictly observe the safety instructions.
- Keep this User Manual within easy reach for future reference.
- Also read other documents supplied with the product.  
Remember that this User Manual may also be applicable for several other models.  
Differences between models are explicitly identified in the manual.

## **Explanation of symbols**

Throughout this User Manual the following symbols are used:

 Important information or useful hints about usage.

 Warning for hazardous situations with regard to life and property.

 Warning for electric shock.

 Warning for risk of fire.

 Warning for hot surfaces.

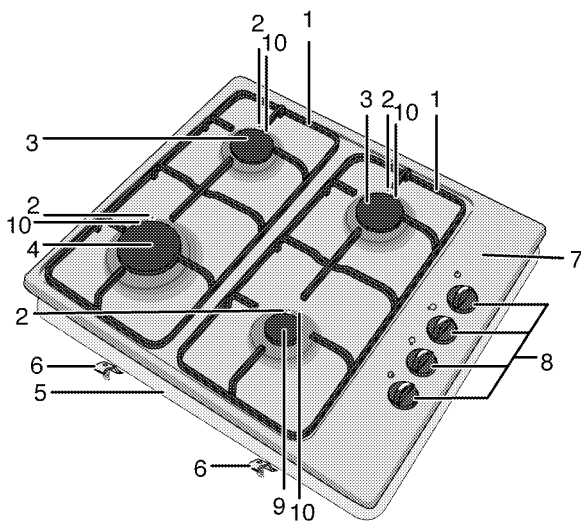
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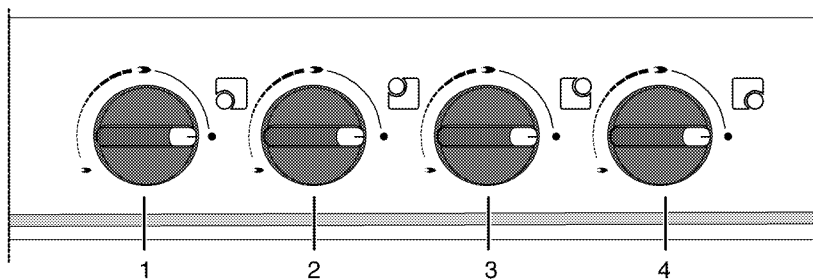
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# 1 General information

## Overview




- |   |               |    |                      |
|---|---------------|----|----------------------|
| 1 | Pan support   | 6  | Assembly clamp       |
| 2 | Spark plug    | 7  | Burners' plate       |
| 3 | Normal burner | 8  | Gas burner's knob    |
| 4 | Rapid burner  | 9  | Auxiliary burner     |
| 5 | Base cover    | 10 | Flame failure device |





- |   |                              |   |                          |
|---|------------------------------|---|--------------------------|
| 1 | Auxiliary burner Front right | 3 | Normal burner Rear left  |
| 2 | Rapid burner Front left      | 4 | Normal burner Rear right |

## Technical specifications

Voltage / frequency	220-240 V ~ 50 Hz
Cable type / section	H05RR-F 3 x 0,75 mm <sup>2</sup>
Cable length	max. 2 m
Category of gas product	I <sub>2H</sub>
Gas type / pressure	NG G 20/20 mbar
Total gas consumption	7.9 kW
External dimensions (height / width / depth)	84 mm/580 mm/510 mm
Installation dimensions (width / depth)	560 mm/490 mm
<b>Burners</b>	
Front right	<b>Auxiliary burner</b>
Power	1000 W
Front left	<b>Rapid burner</b>
Power	2900 W
Rear left	<b>Normal burner</b>
Power	2000 W
Rear right	<b>Normal burner</b>
Power	2000 W

 Technical specifications may be changed without prior notice to improve the quality of the product.

 Figures in this manual are schematic and may not exactly match your product.

 Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.


## Injector table

Position hob zone	1000 W Front right	2900 W Front left	2000 W Rear left	2000 W Rear right
Gas type / Gas pressure				
G 20/20 mbar	72	115	103	103

## 2 Safety instructions

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### General safety

- This product is not intended to be used by persons with physical, sensory or mental disorders or unlearned or inexperienced people (including children) unless they are attended by a person who will be responsible for their safety or who will instruct them accordingly for use of the product.  
Children must be supervised to prevent them from tampering with the product.
  - Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.
  - Do not operate the product if the power cable or plug is damaged. Call Authorised Service Agent.
  - Do not operate the product if it is defective or has any visible damage.
  - Do not carry out any repairs or modifications on the product. However, you may remedy some troubles that do not require any repairs or modifications. See *Troubleshooting, page 19*.
  - Never wash down the product with water! There is the risk of electric shock!
  - Never use the product when your judgement or coordination is impaired by the use of alcohol and/or drugs.
  - Product must be disconnected from the mains during installation, maintenance, cleaning and repair procedures.
  - Installation and repair procedures must always be performed by Authorised Service Agents. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.
  - Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
  - Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the jar may cause it to burst out.
  - Do not place any flammable materials close to the product as the sides become hot during use.
  - Keep all ventilation slots clear of obstructions.
  - Make sure that the product is switched off after every use.
-  Product must be installed by a qualified person in accordance with the regulations in force. Otherwise, the warranty shall become void.

## Safety when working with gas

- Any works on gas equipment and systems may only be carried out by authorised qualified persons who are Gas Safe registered.
- "Prior to the installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible."
- "This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation;" See *Before installation, page 9*
- "**CAUTION:**"The use of a gas cooking appliance results in the production of !heat, moisture and products of combustion" in the room in which it is installed. Ensure that the kitchen !is well ventilated especially when the appliance is in use": keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example increasing the level of the mechanical ventilation where present."
- Gas appliances and systems must be regularly checked for proper functioning. Please arrange for annual maintenance.

- Clean the gas burners regularly. The flames should be blue and burn evenly.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colourless, odourless and very toxic gas, which has a lethal effect even in very small doses.
- Request information about gas emergency telephone numbers and safety measures in case of gas smell from you local gas provider.

## What to do when you smell gas



Risk of explosion and poisoning!

Put out all naked flames and do not smoke, strike matches or do anything that could cause ignition.

Do not operate any electric switches (e.g. light switch, TV, computer, cooker or door bell). Do not use a telephone or mobile phone.

1. Turn off all valves on gas appliances and gas meter at the main control valve, unless it's in a confined space or cellar.
  2. Open doors and windows.
  3. Check all tubes and connections for tightness. If you still smell gas leave the property.
  4. Warn the neighbours.
  5. Call the fire-brigade. Use a telephone outside the house.
- 5.1 If you have door or gates that are secured by an electric lock,

or entry phone, please open these manually.

6. Do not re-enter the property until you are told it is safe to do so.

### **Intended use**

This product is designed for domestic use. Commercial use is not admissible.

"CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating."

The manufacturer shall not be liable for any damage caused by improper use or handling errors.

### **Safety for children**

- Accessible parts of the appliance will become hot whilst the appliance is in use and until the appliance has cooled, children should be kept away.
- Do not store any items above the appliance that children may reach.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.



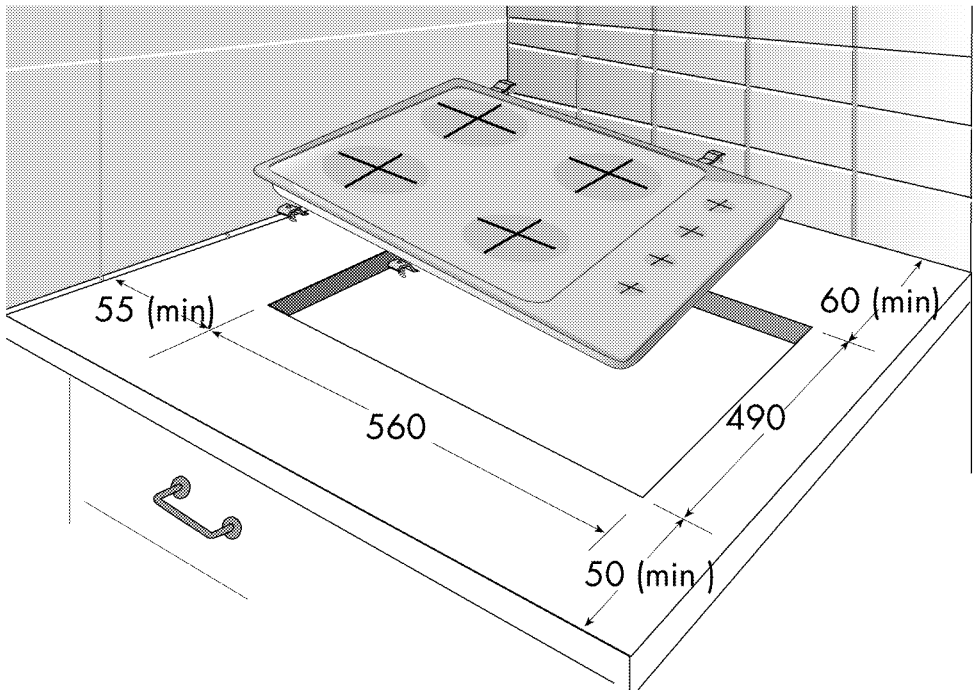
### 3 Installation

#### Before installation

The hob is designed for installation in a commercial worktop. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- Remove packaging materials and transport locks.

- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- The worktop must be aligned and fixed horizontally.
- Cut aperture for the hob in worktop as per installation dimensions.



#### Room ventilation

The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room. Good room ventilation is essential for safe operation of your appliance. If there is no window or door available for room ventilation, an extra ventilation must be installed.

Do not install this appliance in a room below ground level unless it is open to ground level on at least one side. Failure to install correctly is dangerous and could result in prosecution. Prolonged intensive use of the appliance may call for additional ventilation, for example the opening of a window, or the use of permanent fixed mechanical ventilation system,

for example, an extractor fan or cooker hood that ventilates to the outside.

Room size	Ventilation opening
smaller than 5 m <sup>3</sup>	min. 100 cm <sup>2</sup>
5 m <sup>3</sup> to 10 m <sup>3</sup>	min. 50 cm <sup>2</sup>
greater than 10 m <sup>3</sup>	not required
In the cellar or basement	min. 65 cm <sup>2</sup>


## Installation and connection

- For installation the appliance must be connected in accordance with all local gas and/or electrical regulations.


### Connection to the mains supply

#### **This appliance must be earthed!**


Our company shall not be held responsible for any damage caused by using the appliance without an earthed socket.

-  Risk of electric shock, short circuit or fire by unprofessional installation!

The appliance may be connected to the mains supply only by an authorized qualified person and the appliance is only guaranteed after correct installation.

-  Risk of electric shock, short circuit or fire by damage of the mains lead!  
The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance.  
If the mains lead is damaged, it must be replaced by a qualified electrician.

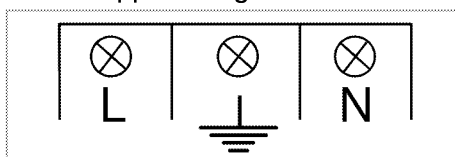
- The mains supply data must correspond to the data specified on the rating plate of the appliance. The rating plate is located at the rear housing of the appliance.
- The appliance mains cable must correspond to the specifications and the power consumption; see *Technical specifications, page 5.*


-  Risk of electric shock!  
Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.

- This appliance must only be installed by a qualified electrician, eg local electricity company or a NICEIC registered contractor, to a suitable double-pole control unit with a minimum contact clearance of 3 mm in all poles, after appliance has been installed in accordance with IEE regulations. Failure to observe this instruction may result in operational problems and invalidation of the appliance warranty.




Additional protection by a residual current circuit breaker is recommended.

- Open the terminal block cover with a screwdriver.
- Pass the mains lead under the cable clamp and secure the cable clamp with the supplied screw.
- Connect the cables according to the supplied diagram.




5. Close the cover of the terminal block once the wiring is complete.
  -  Mains cable must not be longer than 2 meters for safety reasons.
6. The mains lead should be routed away from the appliance and not be trapped between the appliance and the wall.

### Connection to the gas supply

-  Risk of explosion or poisoning by unprofessional installation. The appliance may be connected to the gas distribution system only by an authorized qualified person who is Gas Safe registered.
-  Risk of explosion! Before starting any work on the gas installation, please shut off the gas supply.
  - "The adjustment conditions for this appliance are stated on the label (or data plate)."
-  Your appliance is adjusted for Natural gas.
  - Natural gas installation must be adjusted before the appliance is installed.
  - There must be a flex pipe at the outlet of the installation for the natural gas connection and the tip of this pipe must be closed with a plug.
  - Service Representative will remove the plug during connection and connect your appliance by means of a straight connection device (coupling).
  - Make sure that the natural gas valve is readily accessible.

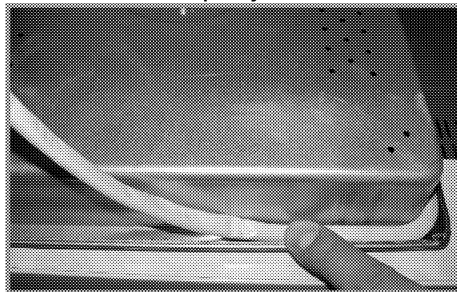
- If you need to use your appliance later with a different type of gas, you must consult the authorised Service for the related conversion procedure.

### Leakage control at the connection point

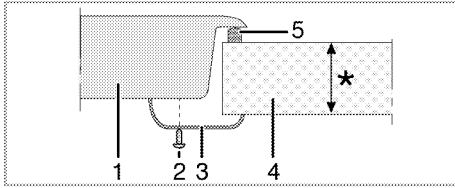
- Make sure that all knobs on the appliance are turned off. Make sure that the gas supply is on. Prepare soapy foam and apply it onto the connection edge of the hose for gas leakage control.
- Soapy part will froth if there is a gas leakage. In this case, inspect the gas connection once again.
-  Never use a match or lighter to check for gas leakage.

### Installation

1. Remove burners, burner caps and grills on the hob from the product.
2. Turning the hob upside down, place it on a flat surface.
3. In order to avoid the foreign substances and liquids penetrate between the hob and the counter, please apply the putty supplied in the package on the contours of the lower housing of the hob but make sure that the putty does not overlap.



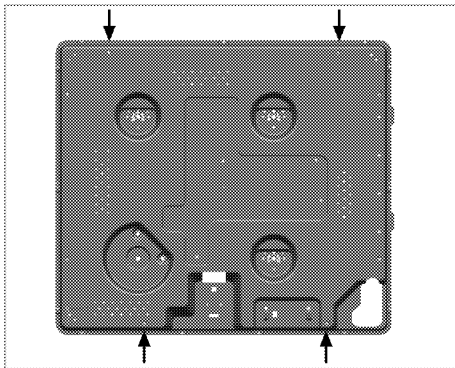
4. Turning the hob again, align and place it on the counter



\* min. 20 & max. 40 mm

- 1 Hob
- 2 Screw
- 3 Fixing clamp
- 4 Worktop
- 5 Leakage seal

### Bottom view (clamp holes)



Secure the hob.

Place the burner plates, burner plate caps and pan supports to their respective positions after installation.

**i** Clamping to different holes is not a good practice in terms of safety since it can damage the gas and electrical system.

### Final check

1. Open gas supply.
2. Check gas installations for secure fitting and tightness.
3. Ignite burners and check appearance of the flame.

**i** The flames should be blue and burn smoothly. If the flames appear yellowish, check secure position of the burner cap or clean the burner. Switch off gas and let burner cool before touching it.

### Gas conversion

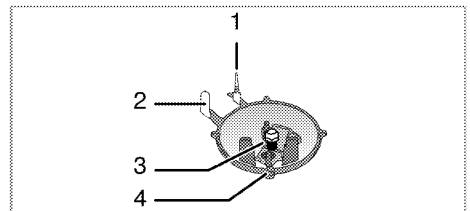
**⚠** Risk of explosion!  
Before starting any work on the gas installation, please shut off the gas supply.

In order to change your appliance's gas type, change all injectors and make flame adjustment for all valves at reduced flow rate position.

### Exchange injector for the burners

1. Take off burner cap and burner body.
2. Unscrew injectors.
3. Fit new injectors.
4. Check all connections for secure fitting and tightness.

**i** New injectors have their position marked on their packing or injector table on *Injector table, page 5* can be referred to.



- 1 Flame failure device (model dependant)
- 2 Sparking plug
- 3 Injector

## 4 Burner

**i** Unless there is an abnormal condition, do not attempt to remove the gas burner taps. You must call an Authorised service agent if it is necessary to change the taps.

### Reduced gas flow rate setting for hob taps

1. Ignite the burner that is to be adjusted and turn the knob to the reduced position.
2. Remove the knob from the gas tap.
3. Use an appropriately sized screwdriver to adjust the flow rate adjustment screw.

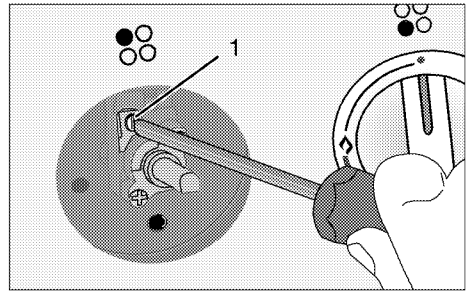
For LPG (Butane - Propane) turn the screw clockwise.

For the natural gas, you should turn the screw **counter-clockwise** once.

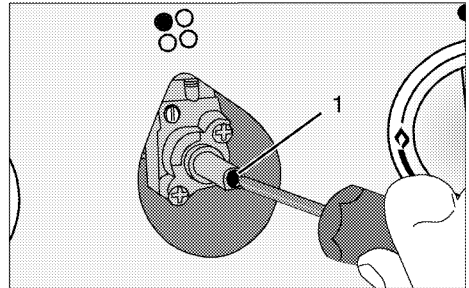
» The normal length of a straight flame in the reduced position should be 6-7 mm.

4. If the flame is higher than the desired position, turn the screw clockwise. If it is smaller turn anticlockwise.
5. For the last control, bring the burner both to high-flame and reduced positions and check whether the flame is on or off.

Depending on the type of gas tap used in your appliance the adjustment screw position may vary.



1 Flow rate adjustment screw



1 Flow rate adjustment screw

**i** If the gas type of the unit is changed, then the rating plate that shows the gas type of the unit must also be changed.

## Disposal

### Disposing of packaging material

Packaging materials are dangerous to children. Keep packaging materials in a safe place out of reach of children. Packaging materials of the product are manufactured from recyclable materials. Dispose of them properly and sort in accordance with recycled waste instructions. Do not dispose of them with normal domestic waste.

## Disposing of the old product





Dispose of the old product in an environmentally friendly manner. This equipment bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this equipment must be handled pursuant to European Directive 2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment. For further information, please contact local or regional authorities.

Electronic equipments not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances. Refer to your local dealer or solid waste collection centre in your area to learn how to dispose of your product.

Before disposing of the product, cut off the power cable plug and make the door lock (if any) unusable to avoid dangerous conditions to children.

## Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- Secure the caps and pan supports with adhesive tape.
- Do not use the door or handle to lift or move the product.
-  Do not place other items on the top of the appliance. The appliance must be transported upright.
-  Check the general appearance of your product for any damages that might have occurred during transportation.

## 4 Preparation

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### Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.

### Initial operation

#### First cleaning of the appliance

 The surface may get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

## 5 How to use the hob

### General information on cooking

⚠ Risk of fire by overheated oil!  
When you heat oil, do not leave it unattended.

**Never try to extinguish the fire with water!** When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.

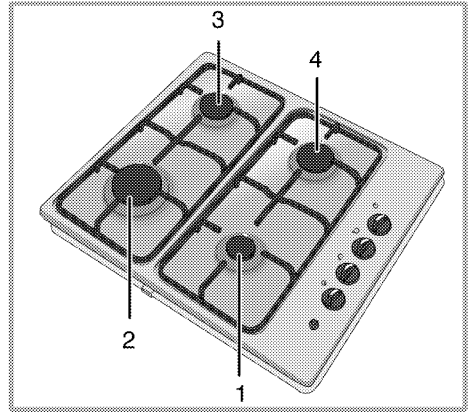
- Ensure handles of pans cannot accidentally be caught or knocked and do not get hot by adjacent heating zones. Avoid pans that are unstable and easily tipped. Pans that are too heavy to move easily when filled can also be a hazard. Only use flat bottomed pots or pans.
- Use pans which have sufficient capacity for the amount of food being cooked so they don't boil over and cause unnecessary cleaning.  
Do not place lids on the burners. Always position pans centrally over the burners. When transferring pans from one burner to another always lift the pans do not slide them.

### Cooking with gas

- The size of the pan and the size of the gas flame should match each other. Adjust the gas flames so that they do not go beyond the bottom of the pan always place

the pan onto the pan support in a central position.

### How to use hobs



\* List of advised diameter of pots to be used on related burners.

- 1 Auxiliary burner 12-18 cm
- 2 Rapid burner 22-24 cm
- 3 Normal burner 18-20 cm
- 4 Normal burner 18-20 cm

The large flame symbol corresponds to the highest cooking power, the small flame symbol corresponds to the lowest cooking power. In the off position (top) the gas supply to the burner is turned off.

### Ignite the gas burners

The burners are ignited with the hob control knobs.

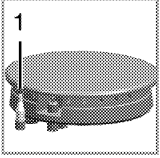
1. Keep hob control knob pressed.  
» A spark ignites at the plate.
2. Turn anticlockwise to the large flame symbol.  
» The emanating gas is lit.
3. Adjust to the desired cooking power.



### Switch off the gas burners

Turn burner control knob to off position (top).

### Flame failure device (model dependant)



In case of any flame failure for any reasons in the top burners, the flame failure device immediately cuts off the gas flow.

1 . Flame failure device

- Turn the knob clockwise direction by pressing and wait for its ignition.

- Keep the knob at pressed position for 3-5 seconds after you see the flame around the burner.
- Repeat the sequence of operations if the flame does not ignite. After you release the knob, if the ignition does not continue repeat the same process by keeping the knob pressed for 15 seconds.



Risk of deflagration incase of unburned gas!




Do not press the knob for longer than 15 seconds if there was no ignition.

Wait for one minute and then repeat the ignition process.

## 6 Maintenance and care

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### General information

-  Risk of electric shock!  
Switch off the electricity before cleaning appliance to avoid an electric shock.
-  Hot surfaces may cause burns!  
Allow the appliance to cool down before you clean it.
-  The surface may get damaged by some detergents or cleaning materials.  
Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

Clean the appliance thoroughly after each use; in this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.

No special cleaning agents are required for cleaning the appliance. It is recommended to use warm water with washing liquid, a soft cloth or sponge and use a dry cloth for drying.

**Do not use any abrasive cleaning materials!**


-  Do not use steam cleaners for cleaning.

### How to clean the hob

#### Gas hobs

1. Remove pan supports and burner caps and clean them.
2. Clean the hob.
3. Refit burner caps and check that they are securely positioned.
4. While placing pan supports, take care that burners are centered to pan supports.

## 7 Troubleshooting

-  Risk of explosion or poisoning by unprofessional repair. Repairs on the appliance must be carried out by an approved service centre.

### Normal operating conditions

- Smoke and smell may emit for a couple of hours during the first operation.
- When the metal parts are heated, they may expand and cause noise.


**Before you call the service, please check the following points.**

### Gas

Malfunction/problem	Possible cause	Advice/remedy
No ignition spark is produced.	No electric supply to the appliance.	Check fuses in the fuse box.
No gas is emitted.	Main gas tap is closed.	Open gas tap.
	Safety tube is bent.	Install safety tube without bends.
Burners do not burn smoothly or not at all.	Burners are dirty.	Clean burner parts.
	Burners are not dry.	Dry burner parts.
	Burner cap is not securely positioned.	Position burner correctly.
	Gas tap is closed.	Open gas tap.
	Gas container is empty (in case of LPG connection).	Replace gas container.

If the problem has not been solved:

1. Separate unit from the mains supply (deactivate or unscrew fuse).
2. Call the appropriate telephone number for your area as shown in the Guarantee and Service section of this user manual.

-  Do not attempt to repair the appliance yourself. There are no customer service items inside the appliance.

Leisure Consumer Products  
36-38 Caxton Way  
Watford  
Herts WD18 8UF  
Tel: 0845 6004916  
Facsimile: 0845 6004922  
[www. Leisurecp.co.uk](http://www.Leisurecp.co.uk)

Part no.185.9254.24/R.AB/17.01.2011