

A woman with dark hair styled in an updo, wearing a dark grey, sleeveless, textured dress and a thick, green braided scarf. She is holding a red onion in her left hand and has her right hand on her hip. The background is dark and moody.

LIVE WITH  
**i ILVE**

**BUILT-IN COOKTOP OPERATING &  
INSTALLATION MANUAL**

# SAFETY PRECAUTIONS

Before installing and operating the hotplate, read these instructions completely and carefully.

**IMPORTANT** To be installed only by an authorised person

- Remove all packaging material and literature from the hotplate before connecting the gas and electrical supplies

## INSTALLATION

- Observe all governing codes e.g. AS5601, council ordinances and local authority rules.
- The hotplate must be installed by an authorised person
- The hotplate must be grounded
- Save these instructions for the local inspectors use

## TO THE INSTALLER

- After connecting the gas supply, turn on the gas and check for leaks at all joints with soapy water or other approved methods

UNDER NO CIRCUMSTANCES USE A NAKED FLAME IN CHECKING FOR LEAKS. NOT FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOME UNLESS EACH BURNERS IS FITTED WITH A FLAME SAFE GUARD

# OPERATING INSTRUCTIONS

## WARNINGS

Before using the cooker, read the instructions booklet carefully. This contains very important information concerning safety during installation, use and maintenance. The instructions booklet must be kept with care for later consultation.

Do not use or store flammable materials in the appliance storage drawer or near this appliance.

Do not spray aerosols in the vicinity of this appliance when it is in operation. Where this appliance is installed in a marine craft or in caravans, it shall not be used as a space heater.

Do not modify this appliance.

If the hotplate fails to operate correctly, contact Eurolinx Pty Ltd or their appointed agent for service.

**DO NOT ATTEMPT REPAIRS YOURSELF;** repairs and servicing shall only be carried out by Authorised Personnel.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

Never place unsteady or deformed pans on the burners or on the electric hotplates as they could overturn accidentally. When placing pans on the hob, always ensure that the handles are facing inward so that there is no risk of knocking against them.

When the cooker is not in use, ensure that all knobs are exactly in position “● / o”

Never leave the hotplate switched on without a pan on it, otherwise it will reach a very high temperature quickly and the cooker or furniture in the vicinity could be damaged.

# OPERATING - GAS COOKTOP

**LIGHTING BURNERS** – simply press the knob in, turn anti-clockwise to maximum, the electronic igniter will spark and ignite the burner. Check that the gas has been lit; if the burner fails to ignite repeat the above process.

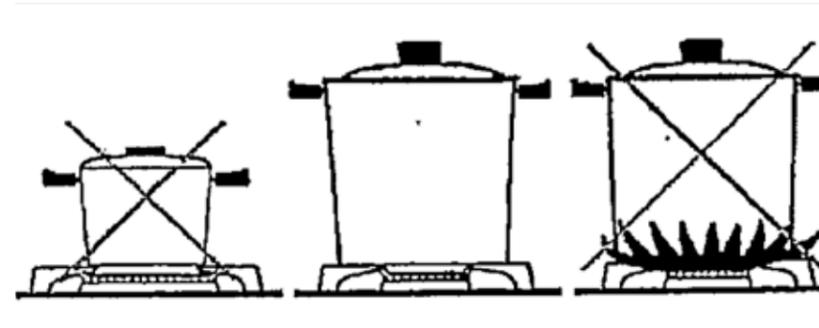


● OFF- ● maximum- ● minimum

For models with Flame Failure follow the above procedure but keep the knob fully depressed for up to 10 seconds after ignition to allow the safety to lock in. Check that the gas has been lit; if the burner fails to ignite repeat the above process. If the burner still fails to ignite, a match or lighting device can be used, but care must be taken. Keep igniters dry. If the problem persists, contact Eurolinx Pty Ltd or their appointed agent for service.

**DO NOT TOUCH HOT SURFACES, ALLOW HOB TO COOL BEFORE WIPING SPILLAGE.**

## PRACTICAL HINTS FOR USE



### WARNING

Do not use pots which exceed the width of the trivet (the trivet is the frame with fingers that the pot sits on). If pot size exceeds the edge of the trivet, flames could cause damage to work surfaces either side of the burner. Do not use pots which are too small for the burner size, they become unstable on the trivet.

Always use a vessel for cooking that is appropriate in size for the size of burner. Never use pots that are too small or too large. For wok cooking it is recommended that a domestic size wok, no larger than 400mm in diameter be used.

Always use the small star trivet for pots with a base smaller than 100mm.

Use a strong flame to bring liquids to boil, seal meat and generally for all food which must be cooked rapidly i.e. when using a wok.

Use a low flame for sauces or stews.

Do not cook food over too strong a heat. Boiling food fast does not cook any faster but violently stirs up the food causing it to lose flavour.

# COOKTOP INSTALLATION INSTRUCTIONS

## GENERAL

1. The requirements of local Gas and Electrical authorities must be adhered to, Consult AG 601 / ASNZS 5601 and SAA Wiring Rules as appropriate
2. Location of gas inlet- At rear of the cook top located on the right, left or centre depending on the model (Refer to model specifications)
3. Electrical connection - 240mm C/L from RH side (as viewed from front) 40mm C/L from rear Connection is by means of flexible cord and plug to 10 amp GPO
4. Overall dimensions of hotplate - Refer to dimensions chart in following pages
5. Eurolinx Pty Ltd and their appointed agents decline any responsibilities in the case of installation not according to these instructions.

## HOTPLATE CLEARANCES

The hotplate is to be installed as detailed below When the hotplate is installed abutting a side or rear wall, the wall must be of non-combustible material, eg ceramic tiles.

The following minimum clearances to combustible materials must be observed: Minimum clearance from hotplate edge to side wall must be 200mm.

Minimum clearance from hotplate edge to rear wall must be 200mm

Minimum clearance from hotplate to cupboard above hob burners must be 600mm

Range hoods and overhead exhaust fans must be installed according to the manufacturers' instructions but in no case shall clearance from hob burners be less than 600mm for the range hood and 750mm for the overhead exhaust fan.

**It is recommended that the adjacent kitchen surfaces should be capable of withstanding temperatures of 100°C**

## FITTING THE COOKING HOB ONTO THE BASE UNIT WITH DOOR

The unit must be made in such a way that the flames are not blown out if the doors are opened or closed rapidly. The bottom of the cooking hob must not be subject to depression or pressure when the doors are opened or closed. We advise working as shown in figure A). The panel under the hob must be easy to remove for maintenance purposes.

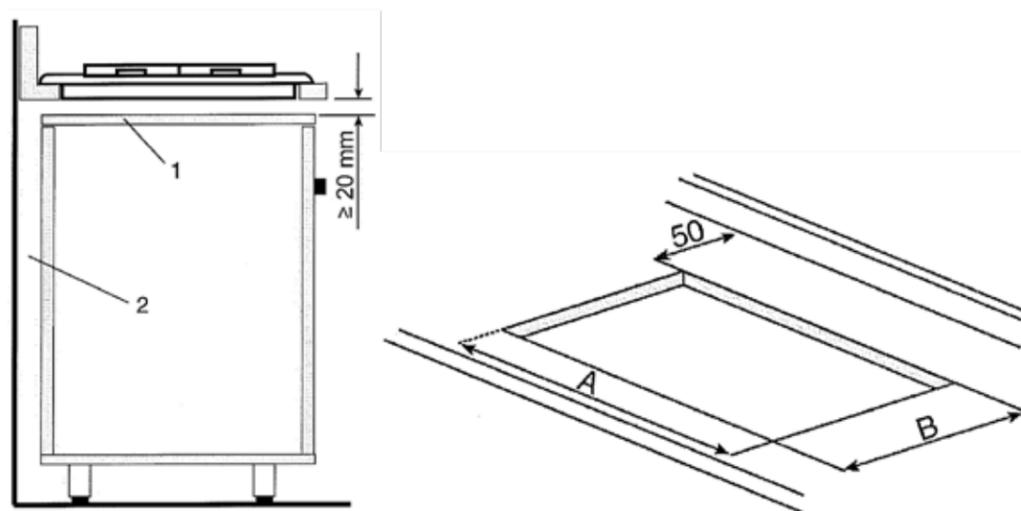


Figure 1

## Cut Out Dimensions for Built-in H / HF Series

Mod	H30	H360	H60	H70	H38	H39	HF40
A	270	555	555	555	755	835	360
B	475	475	475	475	475	475	490

## Cut Out Dimensions for Built-in HP / XLP Series

Mod	HP45	HP65	HP95	HP75	HP125	HP1230	XLP90
A	380	570	850	680	1130	1120	875
B	481	485	485	490	480	300	570

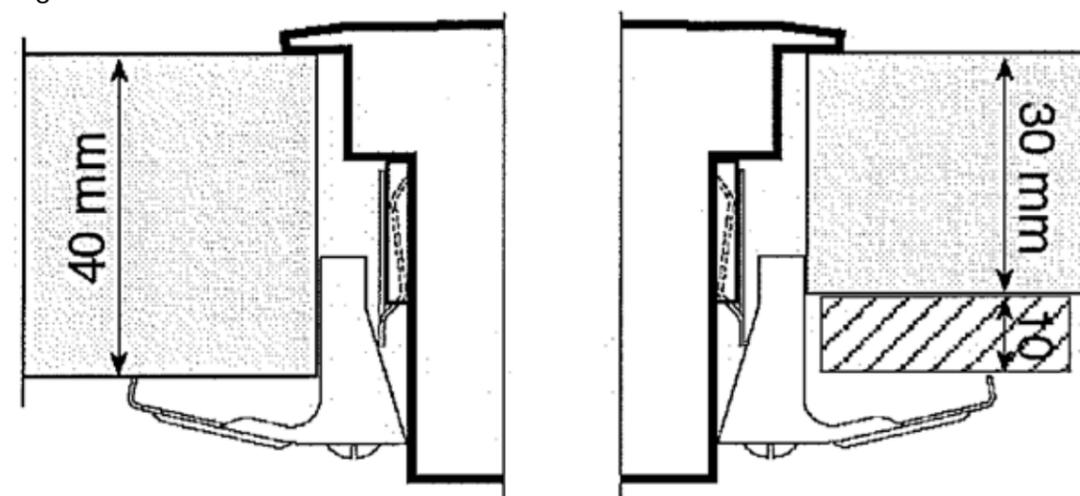
## Overall Dimensions for P Series Freestanding

Mod	P665	P965	P1265
A	600	900	1200
B	650	650	650
Height	85	85	85

## BUILT-IN INSTALLATION

To avoid liquid infiltrations under the working tops, it is necessary to apply a gasket which is supplied with the top. The fixing to the furniture is carried out with clamps assembled on the appliance as per Figure 2. For Freestanding cooking hob models (P665, P965, P1265) must be installed with the top of the hob level with the bench and must support a minimum weight of 100 kg.

Figure 2



# INSTALLATION - GAS SUPPLY

These technical instructions have been prepared for use by Authorised persons. This unit must only be installed by an Authorised person. The installation must be carried out by qualified personnel in accordance with the relevant requirements of the Gas Safety Regulations, the local Building Regulations.

## Gas connection

Gas-powered devices for home use, which are not connected to a conduit for the evacuation of combustion products, must not cause a concentration of carbon monoxide that could pose a health risk to the persons exposed in relation to the time of exposure. We recommend checking that the appliance is properly set up for the type of gas distributed. The connection to the gas pipes must be made in a workman like manner, in compliance with current standards that prescribe the installation of a safety tap at the end of the pipe. The Gas Connection is male ½" BSP and is situated at the right hand rear of the appliance.

During installation ensure that the flexible connection be located so as to prevent excessive operating temperatures affecting the hose. Under no circumstance is the temperature of the flexible connection to exceed its approved rating. The flexible connection should also be checked visually for any abrasion, defect or kinking and replaced or repositioned to prevent abrasion, kinking and permanent deformation if necessary. Always ensure that a restraining chain, if fitted, be correctly fitted so that strain is not placed on the household plumbing.

It is recommended that an isolating valve and union be fitted, to enable simple disconnection for servicing. These are to be in an accessible location.

## Natural Gas

The appliance is factory set for Natural gas and is supplied with a 1kPa regulator that must be fitted to the gas supply to the appliance.

## ULPG Gas

The ULPG gas pressure regulator must be set to provide a supply pressure of 2.75kPa conforming to standards regulations in force should be fitted. Fit the test point assembly supplied with the appliance to the gas connection when installing for use with ULPG Gas.

## It is possible to connect the gas in the following ways:

This appliance is suitable for use with either a flexible connection or rigid copper connection. If installing the appliance with a flexible connection the flexible connection must be Australia Gas Association approved to class B of AS/NZS1869 as a minimum. Using a Plumbezy flexible hose, AGA approval number 6196, 10mm ID, class D and between 1-1.2m long in accordance with AG601 for a "high level connection".

Ensure when fitting the elbow supplied with the appliance that the sealing washer is used to prevent gas leaks.



**Warning:** on the cooking top, it is forbidden to carry out the gas connection by means of the rubber flexible pipe fixed onto the rubber hose, as it is not possible to inspect the pipe.

**Warning:** Once the installation has been completed check if there is any gas leakage by using soapy water or other suitable leak detection fluids.

**DO NOT USE FLAMES TO CHECK ANY GAS LEAKAGES.**

## Installation - Electrical Connection

**BEFORE CONNECTING THE PLUG INTO THE POWER SOCKET, FOLLOW THESE INSTRUCTIONS**

The electrical supply for the upright cooker must be a 240 volt 50 Hz. The fuse and electrical wiring of the home / premises must support the load of the appliance.

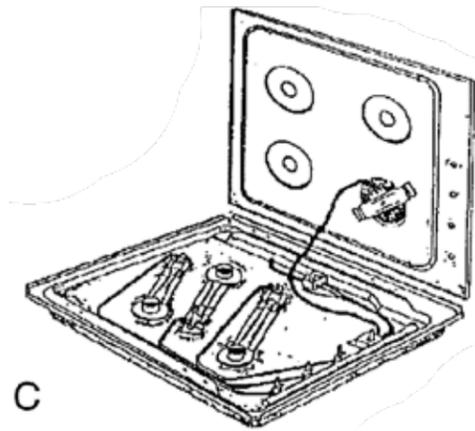
The hotplate must be earthed. Connect the hotplate to a properly earthed and rated power socket, as appropriate. The flexible cord of the appliance must not be subject to direct heat and must be positioned after installation of the hotplate so that its temperature does not exceed 75°C.

**IMPORTANT** if a power socket needs to be installed or relocated, the work must be done by a licensed electrician.

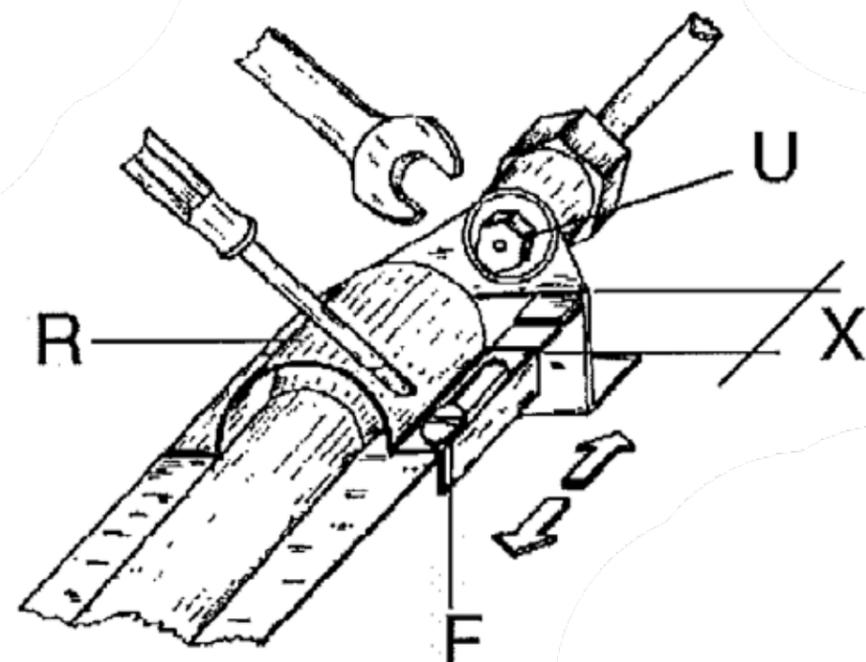
# ADAPTATION TO DIFFERENT TYPES OF GAS

The cooking hob is supplied as a natural gas unit and should not require any adjustment of the aeration. If the appliance is ordered and specified as a ULPG gas then it will be converted by Eurolinx prior to dispatch and should not require any adjustment to the aeration. Follow the steps below to convert to LPG and to adjust the aeration of the burners. Remove the pan supports, caps and burners from the hob. Remove the screws from under each burner that are securing the hob to the base and lift top up to gain access to the burner venturie.

Note: Some models that do not have a one piece hob will have securing around the outside edge of the spillage bowl that will also need to be removed to gain access to the underside of the cooking hob.



Remove screw "F" and remove air damper "R" Replace the Natural gas injector that is located at entry point of the venturie "U" with the ULPG injector. Use the chart below to identify the correct injector for each type of burner. Replace the air damper "R" and refit screw "F" leave lose to allow adjustment of aeration.



## Burners, Injectors & Mega-joules

BURNER	NATURAL GAS			ULPG		
	Inj	Mj/h	Kpa	Inj	Mj/h	Kpa
DUAL WOK	1.60/0.68	14/2.2	1.00	0.86/.040	11.5/2	2.75
SINGLE WOK	1.70	13.8	1.00	0.92	11.00	2.75
LARGE	1.40	10.0	1.00	0.82	9.00	2.75
MEDIUM	1.10	6.2	1.00	0.68	6.00	2.75
FISH / TEPANYAKI	1.60	12.5	1.00	0.85	10.00	2.75

## AIR ADJUSTMENT

The air adjustment is to be carried out with the flame at the maximum, with a screwdriver loosen screw "F" and move the cylindrical sleeve "R" towards the injector to decrease the air, move it away from the injector to increase the air. Once the correct aeration is achieved tighten screw "F" to fix the position.

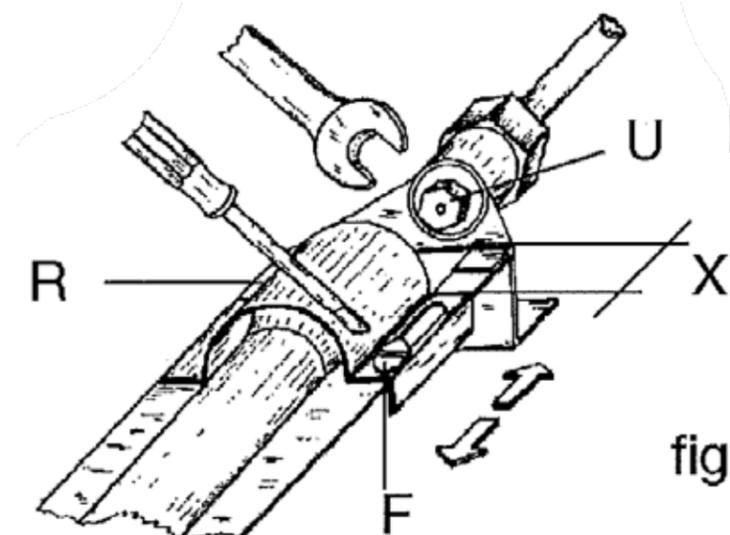


fig. 13

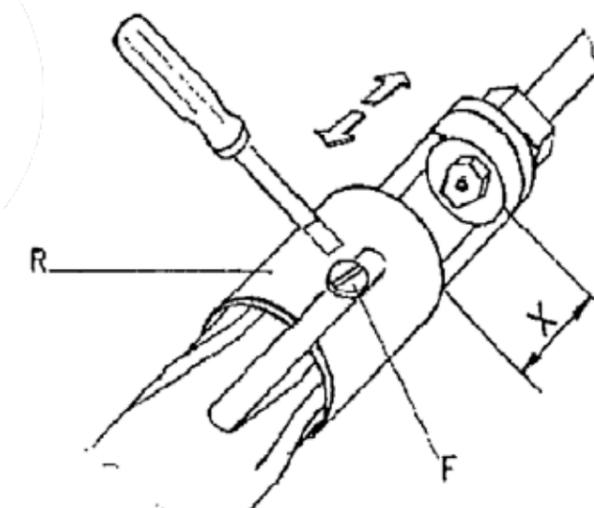


fig. 14

# INSTALLATION INSTRUCTIONS

TABLE 2 "X"mm (indicative)

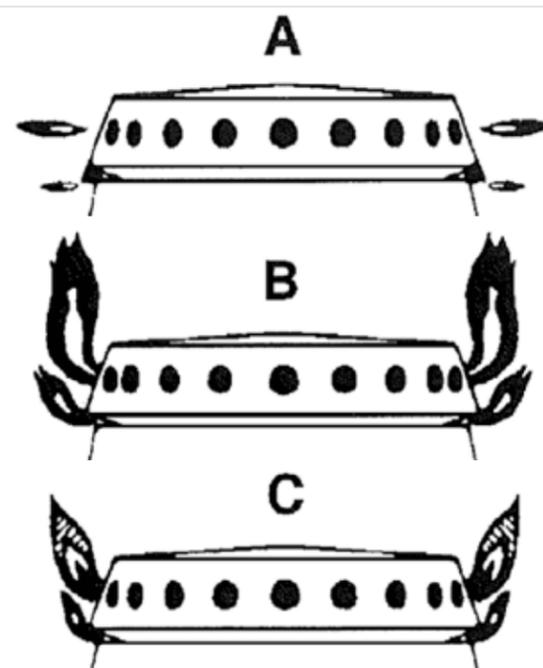
Burner Type	Natural	ULPG
Medium	10mm	10mm
Large /Simmer	10mm	10mm
Single Wok	10mm	15mm- Fully Open
Titanium Single Wok	15mm Inner Fully Open Outer 10mm	15mm- Fully Open
Dual Wok		Fully Open
Fish/Tepanyaki	10	5mm
Oven 90cm	4	20mm
Oven 60cm	6	20mm

## Examples:

**A.** Flame with excess of air: it is small, tight and separated. Move forward the cylindrical sleeve R placed in front of the injector.

**B.** Flame with lack of air; it is floppy with yellow streaks. Move backward the cylindrical sleeve R placed in front of the injector.

**C.** Normal flame: its colour is light blue



## Low Flame Adjustment of Burners

When installing the appliance it is recommended to check that the burner minimum speed (Low Flame Setting) has been correctly adjusted. If it is necessary to change the type of gas, adjustment of the low flame setting must be completed by the installer. To adjust the minimum setting for the burners the following steps must be complete.

## Recommended Bypass

**(Low Flame Settings) Turns from fully in position**

Burner Type	Natural	ULPG
Medium	1/2 - 5/8	Fully In
Large /Simmer	3/4	Fully In
Single Wok	1 3/8	Fully In
Titanium Single Wok	1 3/8 Inner 1/4	Fully In Inner 1/4
Dual Wok	Outer 1/4	Outer 1/4
Fish	1/4	Fully In
Tepanyaki	3/4	Fully In
Oven 90cm	1/2	1/8
Oven 60cm	3/4	1/4

## Minimum flow of cooking hob taps (Figure 1)

- Switch on the burner and turn the control knob towards the minimum flow position;
- Remove the knob;
- Using a screwdriver, adjust the internal screw until the correct low flame is obtained, the screw is located just to the right of the shaft see figure 1
- Refit the knob.

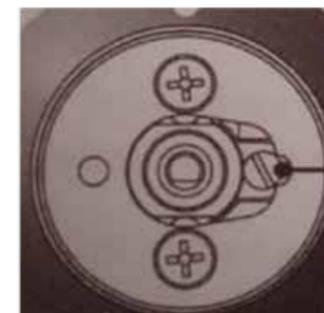


Figure 1

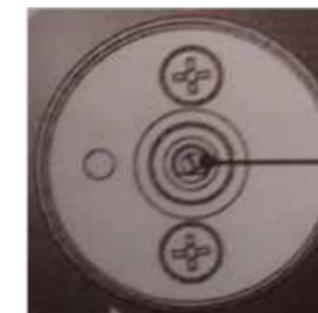


Figure 2

## Minimum flow of non-valved cooking hob taps (Figure 2)

- Switch on the burner and turn the control knob towards the minimum flow position;
- Remove the knob;
- Insert a small screwdriver into the shaft of the gas valve and adjust the internal screw until the correct low flame is obtained; see figure 2
- Refit the knob.
- Unscrew the adjustment screw to increase the flow, or tighten it to reduce the flow.
- The adjustment is correct when the low flame measures approximately 3 or 4 mm.
- For ULPG the adjustment screw should be tightened all the way.
- When changing quickly from maximum to minimum flow and vice versa make sure that the flame does not go out.

## ENSURE THE MINIMUM FLAME WILL NOT BE EXTINGUISHED BY AIR DRAUGHTS

Check that the igniter for each burner successfully ignites the gas and that the burner remains alight. If an igniter fails to work or a burner fails to remain alight, first remove the plug from the electrical power outlet, and then check that all electrical connections are in place. If the hotplate fails to operate correctly, contact Eurolinx Pty Ltd or their appointed agent for service. When satisfied that the hotplate is operating correctly, instruct the customer in its safe operation. Ensure the customer understands fully by having them operate the hotplate in all its functions.

# ANCILLARY SERVICE INFORMATION

## Pressure Adjustment

First turn the gas off to the appliance. Remove the sealing screw from the regulator's test point at the rear of the appliance and place the hose of the Manometer onto it. Turn the gas on to the appliance and light the Wok Burner and Small Burner at maximum setting. Check the pressure and adjust at the regulator if necessary to the setting in the table on the last page or the Data plate. For ULPG Gas adjust at the regulator on the cylinder – Turn regulator adjusting screw clockwise increases pressure whilst anti-clockwise decreases pressure. Refit the test point sealing screw when finished.

## Electrical Equipment and Components

Electrical componentry is primarily located below the hob surface. Removal of the hob is straightforward by removing the control knobs, trivets, the burner caps and burner head assemblies and skirts. Using a flat bladed screwdriver remove the five screws, one in each corner of the hotplates left and right spillage bowls and one centrally located at the rear of the centre spillage bowl. Then lift the hob upwards. Replacement is a reversal of the above procedure. Care must be taken to ensure that no damage occurs to the spark ignition leads or the igniters. The electronic ignition pack is easily accessible for service or replacement below the hob centrally at the rear.

**ALWAYS ENSURE THAT THE POWER SUPPLY IS DISCONNECTED BEFORE SERVICING APPLIANCE**

## Gas Controls And Gas Manifold

Removal of the gas manifold is accomplished by removing the control knobs, the trivets, the burner caps and burner head assemblies and skirts. Using a flat bladed screwdriver remove the five screws, one in each corner of the hotplates left and right spillage bowls and one centrally located at the rear of the centre spillage bowl. Care must be taken to ensure that no damage occurs to the spark ignition leads, igniters or thermocouples (if fitted). Disconnect all ancillary gas piping. Remove the two securing screws from the positioning brackets at the front and also the securing bracket near the gas inlet point to the burner compartment. The gas manifold may then be extracted. Replacement is a reversal of the above procedure.

**ALWAYS ENSURE THAT THE GAS CONNECTION IS DISCONNECTED BEFORE SERVICING APPLIANCE**

## Conversion

If the appliance is to be used with another gas type, either ULPG Gas or Natural Gas, it must be converted by an Authorised Person. Contact Eurolinx Pty Ltd or their unathorized agent for details. For Natural and ULPG Gas Injector Sizes and Mj/H refer to tables on pages 21 & 22. The table on page 22 shows the appropriate injector sizes for either ULPG Gas or Natural Gas.

## NOTE

After conversion check the GAS PRESSURE and IGNITER OPERATION for the burners. If the hotplate cooker cannot be adjusted to perform correctly, or if there is excessive flame discolouration, yellow tipping or excessive noise contact ILVE or their authorised agent for advice. It is also recommended that this appliance be serviced at 12 months minimum intervals or sooner as required. Please also ensure that the duplicate data plate supplied be attached to the appliance or in an accessible place such as a cupboard for future reference.

**IMPORTANT:** Verify periodically the gas connection pipe and replace it as soon as any irregularity is present.

**IMPORTANT:** Correct positioning of the brass flame distributor is very important. For this purpose, ensure that the flame distributor tooth coincides with the notch on the aluminum base. To keep the flame distributor covers new, you are advised to remove them before lighting the flame.

# CLEANING, CARE & MAINTENANCE

## Cooktops

Clean the stainless steel cooktop surface after each use with a clean cloth and normal detergent. Make sure the detergent does not contain chloride or any chloride compound. For persistent stains use warm vinegar or a non-abrasive cleaner. To make cleaning easier always wipe spills when they occur, do not leave them to dry as this makes cleaning harder.

## Trivets

Trivets should only be cleaned once they have cooled, to stop crazing from occurring. To clean trivets, wash in sink with warm soapy water then dry immediately using a clean dry cloth. Do not use anything too abrasive such as a chrome detergent as this may cause damage. The alkalinity of dishwashing detergents could damage the trivets. If you choose to wash the trivets in the dishwasher we recommend you use a hot rinse mode with no detergent. Enameled trivets may over a period of time discolour, this is due to exposure to a naked flame which may burn the enamel edge off the tips of trivets. This will not affect the performance of the cooktop. To remove surface staining use any cooking oil and a fine brush or scourer, lightly oiling trivets will also help in keeping their new appearance.

## Burner caps

The burner caps sit on the brass burners. To clean, remove and wash in warm water. Burner caps should not be put into cold water immediately after use, as crazing will occur, always allow caps to cool before cleaning. ILVE recommend removing the burner caps when cooking as they are only cosmetic.

## Brass burners

The brass burners will tarnish to a brown colour with use. To clean simply soak in white vinegar for 20 minutes to remove food splatter.

## Aluminium skirts

The aluminium skirt from the base of the burner may be washed in warm soapy water using a gentle scouring pad to remove any burnt on food splatter. A commercial product such as Autosol, which is designed for cleaning aluminium, can be used following makers' instructions. Do not put skirts in the dishwasher as this will cause the aluminium to discolour. ILVE recommend burner skirt covers to help protect the Aluminium Skirts (available at all ILVE Showrooms or [shop.ilve.com.au](http://shop.ilve.com.au)).

## Stainless steel

Stainless steel can be cleaned using a range of commercial products and stainless steel cleaners. Follow makers' instructions, taking care when cleaning around the graphics. When cleaning, be sure to follow the grain of the stainless steel as much as possible. Never use abrasive products on the stainless steel as it will scratch the stainless steel. Take care not to drop substances containing sugar on the hob, if this does happen clean with warm water immediately.

## Oven light replacement

Replacement globes are available from the Ilve service department. When changing over the lamp always switch off the power first. Unscrew the glass cover over the globe by twisting it anti-clockwise. If glass cover is hard to unscrew, heat oven slightly, as this will heat any fat that might be congealed around the glass, and unscrew using a cloth. Remove existing globe and fit new 'edison screw' bulb, refit the glass cover and switch on the power.

**NOTE:** The light may be difficult to remove over time. Try using Multi-Grips being sure NOT to break the bulb and/or glass.

## Rangehoods

Rangehood filters need to be washed regularly by using warm soapy water and dried using a soft dry cloth. There are various commercial products available which also may be used. Follow manufacturers' directions for use. Cleaning filters in the dishwasher: The heavy alkalinity of dish washing detergents could damage filters. If you choose to wash the filters in the dishwasher we recommend you use a hot rinse mode with no detergent.

## Recommended cleaning products

Burner Skirts and Brass Burners:

- Autosol metal polish, available at automotive shops
- Autosol shine, available at Car auto retailers

## Solid Plates:

- Hillmark solid hotplate protector, available at supermarkets

## Ceramic Plates:

- Hillmark Cera-clean, available at electrical stores
- Hillmark CeraPol, available at Supermarkets

Take care not to drop substances containing sugar on the hob, if this does happen clean with warm water immediately

## Enamel Interior of Ovens:

- Non-Caustic oven cleaner. Spray the cleaner onto a damp cloth rather than spraying directly into oven to prevent the spray getting onto the catalytic liners, which can cause damage.

## Stainless Steel:

- Cut back stainless steel solution for initial use only, available from ILVE Showrooms or [shop.ilve.com.au](http://shop.ilve.com.au)
- 3M Stainless Steel Cleaner and Polisher, available at supermarkets
- Gumption, available at supermarkets
- Watered down Windex (1/3 Windex to 2/3 water) available at supermarkets

**IMPORTANT:** Always use non-caustic cleaners on Ilve products The above products are recommendations only. ILVE will not be held responsible for any non ILVE product.

**NOTE: ILVE sells a select range of cleaning products through our showrooms and on our NEW online shop.**

PROBLEM	ANSWER
COOKTOPS	
My burners will not ignite	<ul style="list-style-type: none"> <li>• Check to see if the brass burners are placed correctly into the aluminium base. This is very important as it will ensure the flame holes line up with the ignition post and spark. It will also ensure correct combustion when alight.</li> <li>• Does your ILVE cooktop have flame failure devices fitted? Ensure burners are located correctly as above. When burner is lit, ensure knob is firmly depressed for 5 to 10 seconds.</li> <li>• If there is a saucepan (or similar) on the burner, remove it before igniting</li> <li>• Check to see that the electric igniter is lined up with the solid part of the burner</li> </ul>
Does your ILVE cooktop have flame failure devices fitted?	Ensure burners are located correctly as above. When burner is lit, ensure knob is firmly depressed for 5 to 10 seconds. If new, ensure knobs are firmly fitted, check by pushing knobs down firmly with the palm of your hand.
My ignition continually sparks	This may be due to a liquid spill over, which can cause moisture to enter into ignition micro switches under knobs. Spraying liquid type cleaners can also create a problem. If this does occur, the cooktop should be turned off at power point and left to dry out. Removing all knobs and using a hair dryer on the control panel, will assist the drying out process.
All the igniters spark at the same time when lighting	This is normal and how they are designed to operate.
The knob is loose on shaft	Knob retaining spring clip has come out. This does not require a service technician and can be replaced by the customer. Please contact your ILVE state office, who will arrange for a clip to be sent to you.
The burner is extinguished when the cupboards or drawers are opened or shut	In this case, the underside of the cooktop needs to be totally sealed off from the surrounding cupboards or drawers.
The flame tips are yellow causing the pots to blacken on the underside	The gas type may be incorrect contact your installer and have him check the gas type and the injector size and or the aeration needs adjusting see pages 40-41
The low flame is still too high	The low flame bypass screw needs to be adjusted contact your installer and have him adjust the low flame setting as per the specification on page 41.



LIVE WITH

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