

**APPENDIX 3 - BLANCO GAS COOKTOP**

1) BURNERS

Ensure that all gas supply connections are correct and that supply valves are open.  
The burner controls are engraved graphically to indicate their associated burner and setting.

**Manual Ignition**  
Select desired hotplate burner, depress control knob and gently turn anti-clockwise to maximum position whilst applying a lighted match to the burner. After the flame has established, adjust burner to desired setting.

**Electrical Ignition**  
Select desired burner, depress control knob and gently turn anti-clockwise to maximum position whilst depressing the electronic ignition switch until flame has established.

After the flame has established, select the required setting.

**Automatic electrical ignition**  
Select desired hotplate burner, depress control knob and gently turn anti-clockwise to maximum position. Then the burner automatically lightens.

After the flame has established, select the required setting.

**NOTE:**  
**WHEN THE CONTROL OF THE DOUBLE RING BURNER IS SET TO MINIMUM THE OUTER FLAME ONLY REMAINS ALIGHT.**

**How to use the hotplates burner**  
In order to achieve maximum efficiency with minimum gas consumption it is useful to remember:

- Do not use large burners with pans of small diameter in order to avoid flames spreading wider than pans (consult the following table).
- When the boiling point is reached, it is best to turn the knob to the LOW position
- Always use pans with lids.

- 9) Left trivet
- 10) Trivet for ultra rapid burner
- 11) Electric ignition push-button
- 12) Burner control knob n° 4
- 13) Burner control knob n° 1 or 6
- 14) Burner control knob n° 5
- 15) Burner control knob n° 3
- 16) Burner control knob n° 2

- of 11.2 MJ (3100 W)
- of 10.6 MJ (2950 W)
- of 5.3 MJ (1450 W)
- of 3.8 MJ (1050 W)
- of 19.4 MJ (2800 W)
- of 14.4 MJ (4000 W for double ring)
- of 14.4 MJ (4000 W for triple ring)

- Large burner (Left front)
- Medium burner (Right rear)
- Small burner (Left rear)
- Auxiliary burner (Right front)
- Fish burner (Center)
- Ultra rapid burner (Left front)
- Ultra rapid burner (Left front)
- Right trivet
- Center trivet

**BURNER PAN DIAMETER (in cm)**

Ultra rapid or Wok burner	22 - 24 or Wok
Large burner	22 - 24
Medium burner	20 - 22
Small burner	16 - 18
Auxiliary burner	10 - 14

**WARNINGS:**

- Do not spray aerosols in the vicinity of the hotplates while the appliance is in use.
- Where this appliance is installed in a marine craft or a caravan, it shall not be used as a space heater.
- For maximum stability, always use a round bottom wok.
- If gas burns with a yellow flame, do not continue to use burner and arrange for service.
- Observe safe clearances around appliance.
- Locate pan centrally over the burner so that is stable and does not overhang the appliance (fig. 3).
- Use only a wok support supplied or recommended by the manufacturer of the appliance (fig. 4).

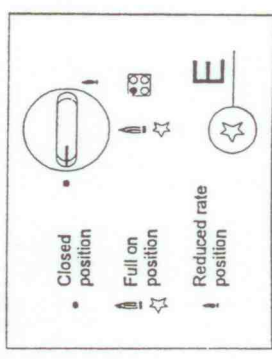


FIG. 1

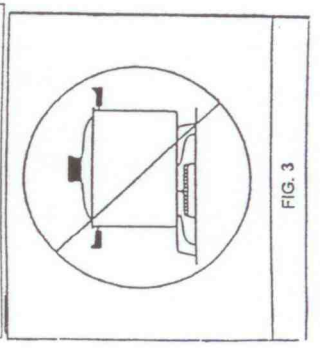


FIG. 3

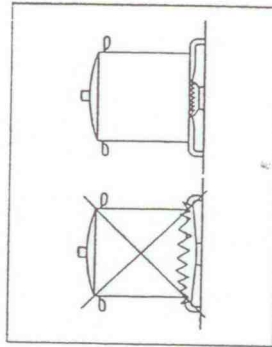


FIG. 2

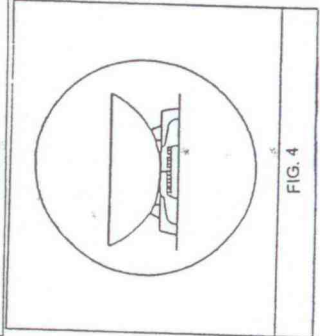


FIG. 4

**IMPORTANT**  
Always disconnect the appliance from the gas and electricity mains before carrying out any cleaning operation.

**2) HOT PLATE**

Periodically wash the hot plate, the enamelled steel pan supports 'G', the enamelled burner caps 'L', the burner heads 'M' and flame rings 'N' (see fig. 5) with lukewarm soapy water. Following this, all parts should be thoroughly rinsed and dried. Never wash them while they are still warm and never use abrasive powders. Do not allow vinegar, coffee, milk, salted water, lemon or tomato juice from remaining in contact with the enamelled surfaces for long periods of time.

**WARNINGS:**

- Before refitting flame rings "N", it is essential to check that the holes have not become clogged by foreign bodies and that stop notch "H" on the flame ring, has been correctly positioned on lip "Q" (see fig. 6).
- Do not force the taps if they are difficult to open or close. Contact the technical assistance service for repairs.
- Correctly preserve the plate after use by treating it with special products, easily available on the market. This will keep the surface of the hot plate clean and bright. The operation will also prevent the formation of rust.
- Any liquid that spills from the pans must always be removed with a cloth.

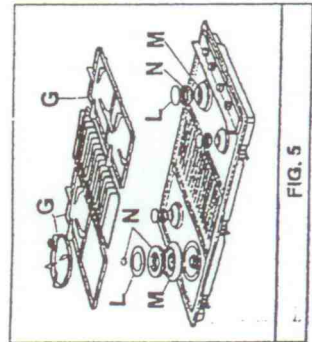


FIG. 5

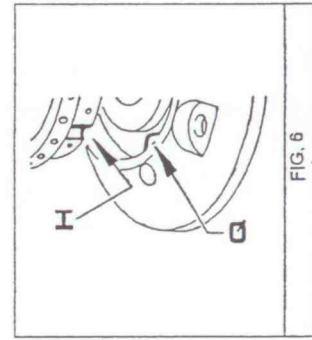


FIG. 6

	<p>TYPE "A" - DOUBLE RING</p> <ul style="list-style-type: none"> <li>• GMS 4400</li> <li>• GMS 4400 M</li> <li>• GMS 4400 X</li> <li>• GMS 4400 FF</li> <li>• GMS 4400 FFX</li> <li>• GMS 4400 MX</li> </ul>
	<p>TYPE "B" - TRIPLE RING</p> <ul style="list-style-type: none"> <li>• GWS 4400 T</li> <li>• GWS 4400 MT</li> <li>• GWS 4400 XT</li> <li>• GWS 4400 FFT</li> <li>• GWS 4400 MXT</li> <li>• GWS 4400 FFMT</li> <li>• GWS 4400 FFXT</li> <li>• GWS 4400 FFMXT</li> </ul>
	<p>TYPE "C" - TRIPLE RING</p> <ul style="list-style-type: none"> <li>• GWS 5500 T</li> <li>• GWS 5500 MT</li> <li>• GWS 5500 XT</li> <li>• GWS 5500 MXT</li> <li>• GWS 5500 FFT</li> <li>• GWS 5500 FFMT</li> <li>• GWS 5500 FFXT</li> <li>• GWS 5500 FFMXT</li> </ul>
	<p>TYPE "D" - DOUBLE RING</p> <ul style="list-style-type: none"> <li>• GMRS 4400</li> <li>• GMRS 4400 X</li> <li>• GMRS 4400 M</li> <li>• GMRS 4400 FFM</li> <li>• GMRS 4400 FFX</li> <li>• GMRS 4400 MX</li> <li>• GMRS 4400 FFMX</li> </ul>
	<p>TYPE "E" - DOUBLE RING</p> <ul style="list-style-type: none"> <li>• GMPS 4400</li> <li>• GMPS 4400 M</li> </ul>
	<p>TYPE "F" - TRIPLE RING</p> <ul style="list-style-type: none"> <li>• GWSR 5500 T</li> <li>• GWSR 5500 MT</li> <li>• GWSR 5500 XT</li> <li>• GWSR 5500 MXT</li> <li>• GWSR 5500 FFMT</li> </ul>
	<p>TYPE "G" - TRIPLE RING</p> <ul style="list-style-type: none"> <li>• GWSR 4400 MT</li> <li>• GWSR 4400 MXT</li> <li>• GWSR 4400 FFMT</li> <li>• GWSR 4400 FFMXT</li> </ul>

