

HOOVER HGH640 Built-in Hob Prices Instruction Manual

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HOOVER HGH640 Built-in Hob Prices Instruction



Product Information

Specifications

- Built-in hobs
- Burners/hotplates:
 - Type/reference:
 - HGD 640 SGH
 - HGD 640 GH
 - HGH 640 SX
 - HGH 640 X
 - HGH 640 SW
 - HGH 640 W
 - HGH 640 SB
 - HGH 640 B
 - HGD 750 X
 - HGD 750 SGH
 - HGD 750 GH
 - Flame failure device: Yes
 - Fish burner PES: Yes
 - Double ring burner: Yes
 - Ultra-rapid burners: Yes
 - Semirapid burner: Yes
 - · Rapid burner: Yes
 - Griddle 174×160 mm: Yes
 - Griddle 229×379: Yes
 - Electric plate PE: Yes
 - Electric plate 160×265 mm: Yes
- Installed gas Type/Power:
 - G20 20mbar* (METHANE)
 - G30 28-30 mbar (GPL)

- Installation class: IE cat. II2H3 + GB cat. II2H3 + A
- Voltage/Frequency: 230V/50Hz
- Electrical input power: 8,95 kW (4 gas) / 11,6 kW (5 gas)
- · Electronic ignition: Yes
- Product dimension WDX (mm):
 - 590×510
 - 745×510

Installation Instructions

The Purchaser is responsible for the installation of the hob. The Manufacturer does not accept any responsibility for any damage or loss resulting from incorrect installation, and as such this will not be covered by the Manufacturer's Guarantee. The hob may be installed in any worktop that is heat resistant to the temperature of the worktop are in shown in Fig. 1. If the Hob is fitted next to a cabinet on either side, the distance between the Hob and the cabinet must be at least 15 cm (see Fig. 2); while the distance between the hob and the rear wall must be at least 5,5 cm. The distance between the hob and any other unit or appliance above it (e.g. an extractor hood) must be no less than 70 cm (fig.2). When there is an accessible space between the built-in hob and the cavity below, a dividing wall made of insulating material should be inserted (wood or similar material). The wall should be at least 10 mm away from the bottom of the drawer (fig. 3). If a hob of 60 cm is fitted above an oven that is not equipped with a fan cooling system, it is recommended that openings are created within the built-in furniture to ensure correct air circulation. The size of these openings must be at least 300 cm2 and placed as shown in Fig. 4. When a 75 cm hob is fitted over a built-in oven, the latter must be fan-cooled.

Electrical Connection

Connect the green & yellow wire to the spur terminal wire earth connection, and the blue wire and brown wire to the neutral connection and live connection respectively.

Declaration of Compliance

This equipment, in the parts intended to come into contact with food, complies with the regulations laid down in EEC directives 89/109. This appliance complies with directives 89/336/EEC, 73/23/EEC, 90/396/EEC and the following changes.

FAQ

- Q: Can this hob be installed in any type of worktop?
 - A: The hob can be installed in any worktop that is heat resistant to a certain temperature.
- Q: What is the recommended distance between the hob and other units or appliances?
 - A: The distance between the hob and any other unit or appliance above it should be no less than 70 cm.
- Q: How should openings be created in built-in furniture for correct air circulation?
 - A: If a hob of 60 cm is fitted above an oven without a fan cooling system, openings with a size of at least 300 cm2 should be created within the built-in furniture. When a 75 cm hob is fitted over a built-in oven, the latter must be fan-cooled.

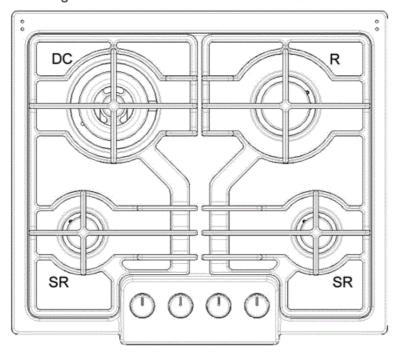
TECHNICAL CHARACTERISTICS

BUILT IN HOBS	A/B	С		
Burners/hotplates	4 gas	5 gas		
	=	-		
Type / reference	PL03/PL04	PL73/PL74		
Flame failure device	- / yes	- / yes		
Fish burner PES	-	-		
Double ring burner DC ø 110 mm	1	1		
Ultra rapid burnes UR ø 110 mm	1	1		
Semirapid burner SR ø 51 mm	2	2		
Rapid burner R ø 71 mm	1	2		
Griddle 174x160 mm	-	-		
Griddle 229x379	-	-		
Electric plate Ø 80 PE	-	-		
Electric plate Ø 145 PE	-	-		
Electric plate 160x265 mm PE	-	-		
Installed gas Type/Power				
G20 20mbar* (METHANE)	8,95 kW	11,6 kW		
G30 28-30 mbar (GPL)	649 g/h	842 g/h		
Installation class	3	3		
Voltage/ Frequency V/Hz	230/50	230/50		
Electrical imput power	-	-		
Electronic ignition	yes	yes		
Product dimension WDX (mm)	590x510	745x510		

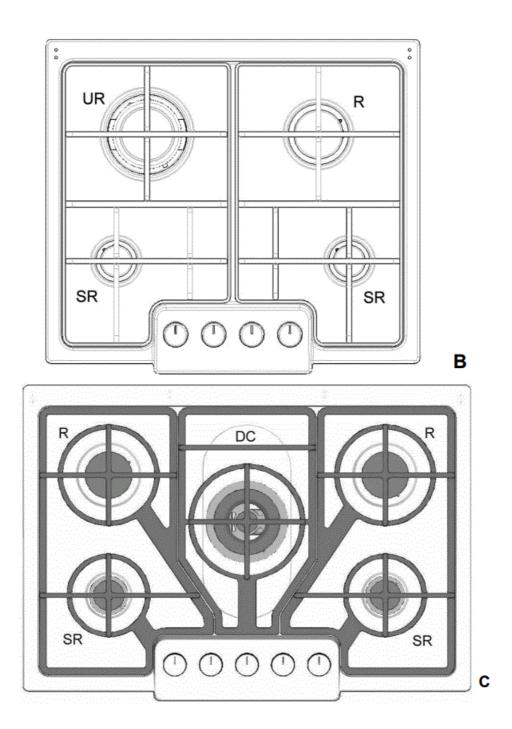
* Manufacturer setting

IE cat. II2H3+

GB cat. II2H3+



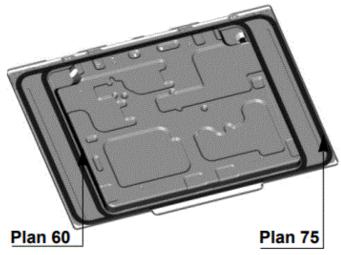
This appliance has been designed for non-professional, i.e. domestic, use.



INSTRUCTIONS FOR THE INSTALLER

INSTALLATION

The Purchaser is responsible for the installation of the hob. The Manufacturer does not accept any responsibility for any damage or loss resulting from incorrect installation, and as such this will not covered by the Manufacturer's Guarantee. The hob may be installed in any worktop which is heat resistant to a temperature of 100° C, and has a thickness of 25-45 mm. The dimensions of the insert to be cut out of the worktop are in shown in Fig. 1. If the Hob is fitted next to a cabinet on either side, the distance between the Hob and the cabinet must be at least 15 cm (see Fig. 2); while the distance between the hob and the rear wall must be at least 5,5 cm. The distance between the hob and any other unit or appliance above it (e.g. An ex- tractor hood) must be no less than 70 cm (fig.2).

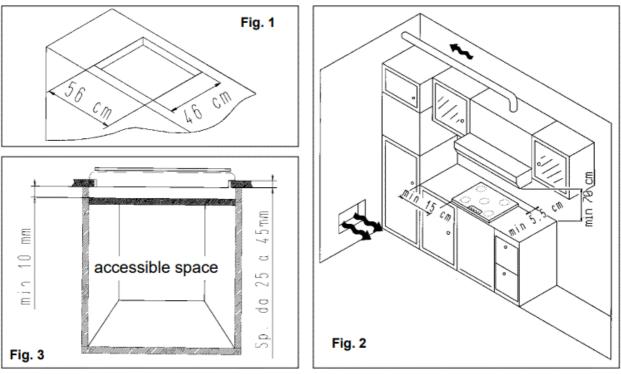


When there is an accessible space between the built-in hob and the cavity below, a dividing wall made of insulating material should be inserted (wood or similar material).

The wall should be at least 10 mm away from the bottom of the drawer. (fig. 3)

Important – The diagram below shows how the sealant should be applied.

• The Hob unit is fitted by attaching the Fixing Clamps supplied, using the holes at the base of the unit.



- If a hob of 60 cm is fitted above an oven that is not equipped with a fan cooling system it is recommended that openings are created within the built-in furniture to ensure correct air circulation.
- The size of these openings must be at least 300 cm2 and placed as shown in Fig. 4. When a 75 cm hob is fitted over a built-in oven, the latter must be fan-cooled.

The following information is intended for qualified and competent persons only who will ensure that your appliance is installed correctly. All current legislation concerning the installation of Gas appliances must be observed by the installer*

* For the U.K. only – By law, the gas installation/commissioning must be carried out by a «Corgi», registered installer.

This appliance must be installed per applicable regulations and should only be used in well-ventilated locations. Before using this appliance carefully study the instruction book.

Suitable location

A gas-powered cooking appliance produces heat and humidity in the area in which it is installed. For this reason,

you should ensure good ventilation either by keeping all-natural air passages open or by installing an extractor hood with an exhaust flue. Intensive and prolonged use of the appliance may require extra ventilation, such as the opening of a window or an increase in the speed of the electric fan if you have one. If a hood cannot be installed, an electric fan should be fitted to an outside wall or window as long there are air vents in the area. The electric fan should be able to carry out a complete change of air in the kitchen 3-5 times every hour. The installer should follow the relevant national standards.

ELECTRICAL CONNECTION

Warning – this appliance must be earthed

- This appliance is designed for domestic use only. Connection to the mains supply must be made by a competant electrician, ensuring that all current regulations concerning such installations are observed.
- The appliance must only be connected to a suitably rated spur point, a 3-pin 13 amp plug/socket is not suitable. A double pole switch must be provided and the circuit must have appropriate fuse protection. Further details of the power requirement of the individual product will be found in the users' instructions and on the appliance rating plate. In the case of built-in products you are advised, should you wish to use a longer cable than the one supplied, that a suitably rated heat-resistant type must be used.

The wiring must be connected to the mains supply as follows:

CONNECT

- · Green & Yellow
- Blue Wire
- · Brown Wire

TO SPUR TERMINAL

- · Wire Earth Connection
- Neutral Connection
- Live Connection

Note: We do not advocate the use of earth leakage devices with electric cooking appliances installed to spur points because of the «nuisance tripping» that may occur. You are again reminded that the appliance must be correctly earthed, the manufacturer declines any responsibility for any event occurring as a result of incorrect electrical installation.

Declaration of compliance: This equipment, in the parts intended to come into contact with food, complies with the regulations laid down in EEC directives 89/109.

This appliance complies with directives 89/336/EEC, 73/23/EEC, 90/396/EEC, and the following changes.

GAS CONNECTION

The labels on the Hob indicate the types of gas that can be used.

It is possible to use other types of gas after carrying out simple modifications.

Warning: If gas can be smelt in the vicinity of this appliance turn off the gas supply to the appliance and call the engineer directly. Do not search for a leak with a naked flame.

ELECTRICAL CONNECTION

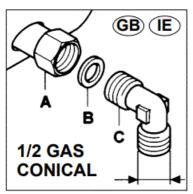
- Check the data on the rating plate, located on the outside of the unit, to ensure that the supply and input voltage are suitable.
- Before connection, check the earthing system.
- By Law, this appliance must be earthed. If this regulation is not complied with, the Manufacturer will not be responsible for any damage caused to persons or property. If a plug is not already attached, fit a plug appropriate to the load indicated on the rating plate. The earth wire is colored yellow/green. The plug should always be accessible. Where the Hob is connected directly to the electricity supply, a circuit breaker must be fitted with at least a 3 mm contact spacing when in the open position.
- If the power supply cord is damaged this is to be replaced by a qualified engineer to prevent any potential risk.
- The earth wire (green a yellow coloured) must be at least 10 mm longer than the live and neutral wires.
- The section of the cable used must be of the correct size concerning the absorbed power of the hob.
- Please check the rating plate for the power details and ensure that the power supply cord is of the type H05RR-F, H05VV-F, H05V2V2-F.



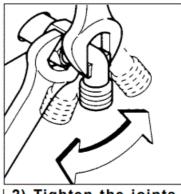
- These instructions are for Fitters qualified for the installation of equipment in line with the relevant national standard. All work must be carried out with the electricity supply disconnected.
- The rating plate on the hob shows the type of gas with which it is designed to be used. It is possible to use other types of gas after carrying out some simple modifications. (See the instructions in the following paragraphs). connection to the mains gas supply or gas cylinder should be carried out according to the relevant national standards, after having checked that it is regulated for the type of gas with which it will be supplied. If it is not correctly regulated follow the instructions in the paragraph entitled «Adaption for different types of gas». For liquid gas (cylinder gas) use pressure regulators which comply with the relevant national standards.
 - **N.B.:** for safe operation, economic use of energy and to ensure greater durability of the appliance, make sure that the supply pressure conforms with the values shown in the table on page 8.
- Use only pipes, washers, and sealing washers that comply with the relevant national standards.
- When connecting the hob to the gas supply via the use of flexible hoses please ensure that the maximum distance covered by the hose does not exceed 2 meters.

N.B.: Carry out a final check for leaks on the pipework using a soapy solution. Never use a flame. Also, make sure that the flexible pipe cannot come into contact with a moving part of the cabinet (eg, a drawer) and that it is not situated where it could be damaged.

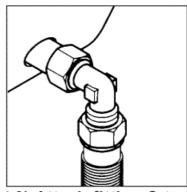
To prevent any potential damage to the hob please carry out the installation following this sequence:



- A) As illustrated, assemble parts in sequence:
- A) fixed pipe
- B) washer
- C) Elbow fitting with tapered thred connection



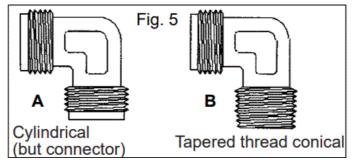
2) Tighten the joints with the Spanners, remembering to twist the pipes into position.



3) Attach fitting C to mains gas supply using rigid copper pipe or flexible steel pipe.

Please note

Some models are equipped with both conical and cylindrical connectors for gas supply. Please select the type that is correct for the supply concerned.



ADAPTING THE HOB TO DIFFERENT TYPES OF GAS

To adapt the Hob for use with different types of gas, carry out the following instructions:— remove the grids and burners

- and insert the hexagonal spanner (supplied) into the burner support (Fig. 6)
- unscrew the injector and replace it with one suitable for the gas to be used (see Table of gas consumption)
- carry out regulation of the burner.

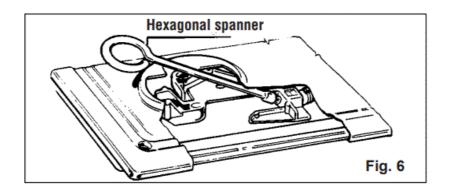
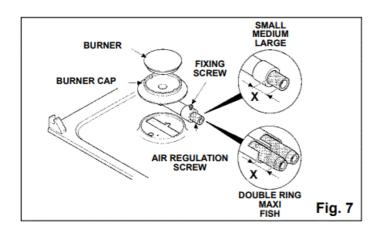
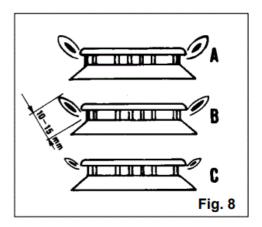


Table of gas consumption							1W = 0),860 H	ccal/h	to Gas type			
	G20/G25	G30 G31	G20 20mbar G30 29mbar G31 37mbar				G25 25mbar			G20	G30	G25	G31
Working	Ø gas jet	Ø gas jet	STD. Dim	I/h	g/h	g/h	Qn	l/h	min.Dim	reg.	reg.	reg.	reg.
burner	1/100 mm	1/100 mm	kW	G20	G30	G31	kW	G25	kW	air	air	air	air
large	120	80	2,65	252	193	189	2,5	277	0,65	4 mm	2 mm	4 mm	5 mm
medium	93	61	1,5	143	109	107	1,45	161	0,38	2 mm	5 mm	2 mm	7 mm
maxi	2x94	2x65	3,3	314	238	236	3,1	343	0,9	15 mm	0 mm	15 mm	15 mm
double ring	2x94	2x65	3,3	314	238	236	3,1	343	0,9	13 mm	0 mm	13 mm	15 mm
fish	2x94	2x65	3,3	314	238	236	3,1	343	0,9	15 mm	0 mm	15 mm	15 mm

SETTING OF THE GAS BURNERS

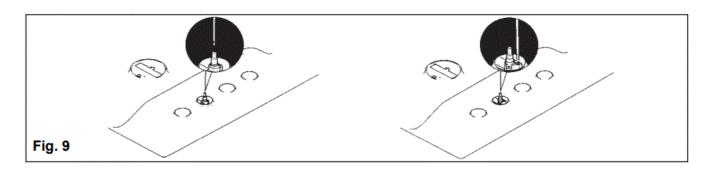
When the jets have been changed it is necessary to set the correct air gap by keeping to the setting "X" as shown in the table "gas consumption" Fig 7. Warning the value of the 'X' setting varies with the size of a gas burner and the type of gas chosen. A good flame must be of medium length (fig.8B), excessive air will cause the flame to be short and with sharp color (fig.8C): in this case, it is necessary to extend out the tube for the air setting from the burner body if there is insufficient air the flame will appear weak and long (fig. 8A): in this case push the tube of the air setting back into the burner body. To adjust the air setting tube loosen the retaining screw. Once the air is correctly set secure the screw over the tube (fig. 7). For dimensions "X" see the table of gas consumption





REGULATING THE MINIMUM FLAME

- After lighting the burners, turn the control knob to the minimum setting and then remove the knob (this can easily be removed by applying gentle pressure).
- Using a small «Terminal» type screwdriver the regulating screw can be adjusted as in Fig. 9. Turning the screw clockwise reduces the gas flow, whilst turning it anticlockwise increases the flow Use this adjustment to obtain a flame of approximately 3 to 4 mm in length and then replace the control knob.
- When the gas supply available is LPG (Bottle gas)- the screw to set the idle flame must be turned (clockwise) to the end stop.
- Screws regulating (for different models)



When you have carried out the new gas regulation, replace the old gas rating plate on your appliance with one (supplied with a hob) suitable for the type of gas for which it has been regulated.

USE OF HOB

USER INSTRUCTIONS

This appliance must only be used for the purpose for which it is intended, domestic cooking, and any other use will be considered improper and could therefore be dangerous. The Manufacturer will not be responsible for any damage or loss resulting from improper use.

USING THE GAS BURNER

To ignite the burners, place a lighted taper close to the burner, press in, and turn the control knob anti-clockwise. If the burners have not been used for a couple of days, wait for a few seconds before lighting the burner, this will allow any air present in the pipes to escape.

For appliances fitted with electronic ignition carry out the following:

- push in and turn the knob anticlockwise to the ★ symbol.
- ignite the burner by pressing the sparker button.

For hobs fitted with automatic ignition simply push in and turn the knob to the ★ symbol. The ignition system will continue to generate sparks as long as the gas tap is being pressed.

If the burner is not ignited within 5 seconds, turn the knob to the 0 position and repeat the operation.

For models fitted with a safety tap (which cuts off the flow of gas if the flame is accidentally extinguished), the burners are ignited ad described above, but care must be taken to keep the knob pressed in for 5 or 6 seconds after the flame is ignited.

ATTENTION: Before switching on the gas hob ensure that the burners and burner caps are correctly placed within their position.

GENERAL ADVICE

For the best results, the flat-bottomed pan size should match the gas burner size as follows. See fig. pag. 1-2.

Table of gas consumption							1W = 0,860 kcal/h				X dimension according to Gas type			
	G20/G25	G30 G31	G20 20mbar G30 29mbar G31 37mbar				G25 25mbar			G20	G30	G25	G31	
Working	Ø gas jet	Ø gas jet	STD. Dim	I/h	g/h	g/h	Qn	l/h	min.Dim	reg.	reg.	reg.	reg.	
burner	1/100 mm	1/100 mm	kW	G20	G30	G31	kW	G25	kW	air	air	air	air	
large	120	80	2,65	252	193	189	2,5	277	0,65	4 mm	2 mm	4 mm	5 mm	
medium	93	61	1,5	143	109	107	1,45	161	0,38	2 mm	5 mm	2 mm	7 mm	
maxi	2x94	2x65	3,3	314	238	236	3,1	343	0,9	15 mm	0 mm	15 mm	15 mm	
double ring	2x94	2x65	3,3	314	238	236	3,1	343	0,9	13 mm	0 mm	13 mm	15 mm	
fish	2x94	2x65	3,3	314	238	236	3,1	343	0,9	15 mm	0 mm	15 mm	15 mm	

For smaller containers, the gas burner should be regulated so that the flame does not overlap the base of the pan. Vessels with concave or convex bases should not be used.

WARNING: If a burner is accidentally extinguished, turn the knob to the off position and do not attempt to re-ignite

if for at least 1 minute.

If over the years the gas taps become stiff to turn it is necessary to lubricate them. Such operation must be carried out only by qualified Service Engineers.

MAINTENANCE AND CLEANING

Before cleaning the Hob, ensure the appliance has cooled down. Remove the plug from the socket or (if connected directly) switch off the electricity supply.

When cleaning the enameled, varnished, or chrome sections, use warm soapy water or a noncaustic detergent. For stainless steel use an appropriate cleaning solution. Hotplates should only be cleaned with a cotton cloth coated with Vaseline or seed oil. Never use abrasives, corrosive detergents, bleaching agents, or acids. Avoid any acid or alkaline substances (lemon, juice, vinegar, etc.) on the enameled, varnished, or stainless steel sections. The burners can be cleaned with soapy water. To restore their original shine, use a household stainless steel cleaner. After cleaning, dry the burners and replace them.

The Burners must be replaced correctly.

AFTERCARE

Before calling out a Service Engineer please check the following:

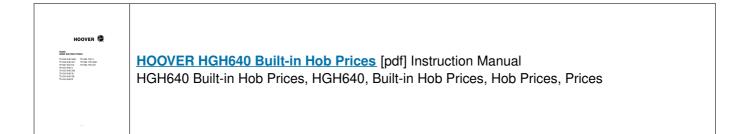
- that the plug is correctly inserted and fused;
- that the gas supply is not faulty.

If the fault cannot be identified:

- switch off the appliance do not tamper with it call the Aftercare Service Centre.
- · Chromed grids and burners
- Chromed grids and burners tend to be dark with the use.
- This is a normal and inevitable phenomenon, but it doesn't jeopardize absolutely the functionality of the hob.
- In any case from our after-sales service center, the spare parts are available.

The Manufacturer will not be responsible for any inaccuracy resulting from printing or transcript errors contained in this brochure. We reserve the right to carry out modifications to products as required, including the interests of consumption, without prejudice to the characteristics relating to safety or function.

Documents / Resources



References

- ® Manual-Hub.com Free PDF manuals!
- User Manual

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