

EN GUIDE FOR INSTALLATION AND USE

COOKING HOB

COOKING GAS HOB

- DPG7388B -

De Dietrich 



EN

*DEAR
CUSTOMER*

Discovering a De Dietrich product means experiencing
the range of unique emotions.

The attraction is immediate, from the moment you set eyes on the product. The sheer quality of the design shines through, thanks to the timeless style and outstanding finishes which make each component an elegant and refined masterpiece in its own right, each one in perfect harmony with the others. Next, comes the irresistible urge to touch it.

De Dietrich design makes extensive use of robust and prestigious materials, where the accent is placed firmly upon authenticity. By combining state-of-the-art technology with top quality materials, De Dietrich produces beautifully crafted products to help you get the most from the culinary arts, a passion shared by all lovers of cooking and fine food. We hope that you enjoy using this new appliance.

Thank you for choosing a De Dietrich product.

De Dietrich 

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In the manual :



Display safety instruction



Display tips and hints



YOUR HOB IS DELIVERED PRE SET FOR USE WITH TOWN GAS 10 mbar

SAFETY INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS – READ CAREFULLY AND RETAIN FOR FUTURE USE.

This guide can be downloaded from the brand web site.

- **WARNING** : this appliance may be used by children aged 8 years and older, and by persons with impaired physical sensorial or mental capacities, or without experience or knowledge, if they are supervised or have received prior instructions on how to use the appliance safely and have understood the risks involved.
- Children must not be allowed to play with the appliance.
- Cleaning and maintenance operations must not be carried out by children without supervision.
- Children must be supervised to ensure that they do not play with the appliance.
- It must be possible to disconnect the appliance from the power supply, either using a plug or by fitting a switch on the fixed wiring system in accordance with installation rules. The protective wire (green-yellow) must be connected to the plug's earth terminal or the installation's earth terminal.
- Do not use steam cleaning appliances.
- The electrical plug must remain accessible after installation.
- The appliance is not designed to be switched on using an external timer or a separate remote control system.
- **WARNING** : leaving a hob unattended when cooking with fat or oil can be dangerous and could cause a fire.
- Never try to extinguish a fire with water but switch off the appliance, then cover the flame with a lid or a fire blanket.
- **WARNING** : fire risk: do not store any items on the cooking surfaces.

SAFETY INSTRUCTIONS

- Prior to installation, ensure that the local distribution conditions (type of gas and gas pressure) and the appliance's settings are compatible.
- The conditions for setting this appliance are described on the rating plate or on label stuck on the appliance.
- This appliance is not connected to a system for evacuating combustion products. It must be installed and connected in compliance with current regulations. Particular attention should be given to applicable ventilation requirements.
- The use of a gas hob produces both heat and humidity in a room. Ensure that the kitchen is well ventilated: keep mechanical ventilators open. Prolonged, intensive use of the hob may require additional ventilation, by opening a window, for example, or ventilating the room more efficiently by increasing the setting on mechanical ventilation, where installed.
- Do not use cookware that overhangs the edge of the hob.
- **WARNING:** the cooking process must be monitored. A short cooking process must be continuously monitored.
- Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- **WARNING** We do not recommend using any hob protection mechanism.
- If the power cable is damaged, it should be replaced by the manufacturer, its after-sales service department or by a similarly qualified person in order to avoid danger.
- **WARNING :** In case of hotplate glass breakage :

SAFETY INSTRUCTIONS

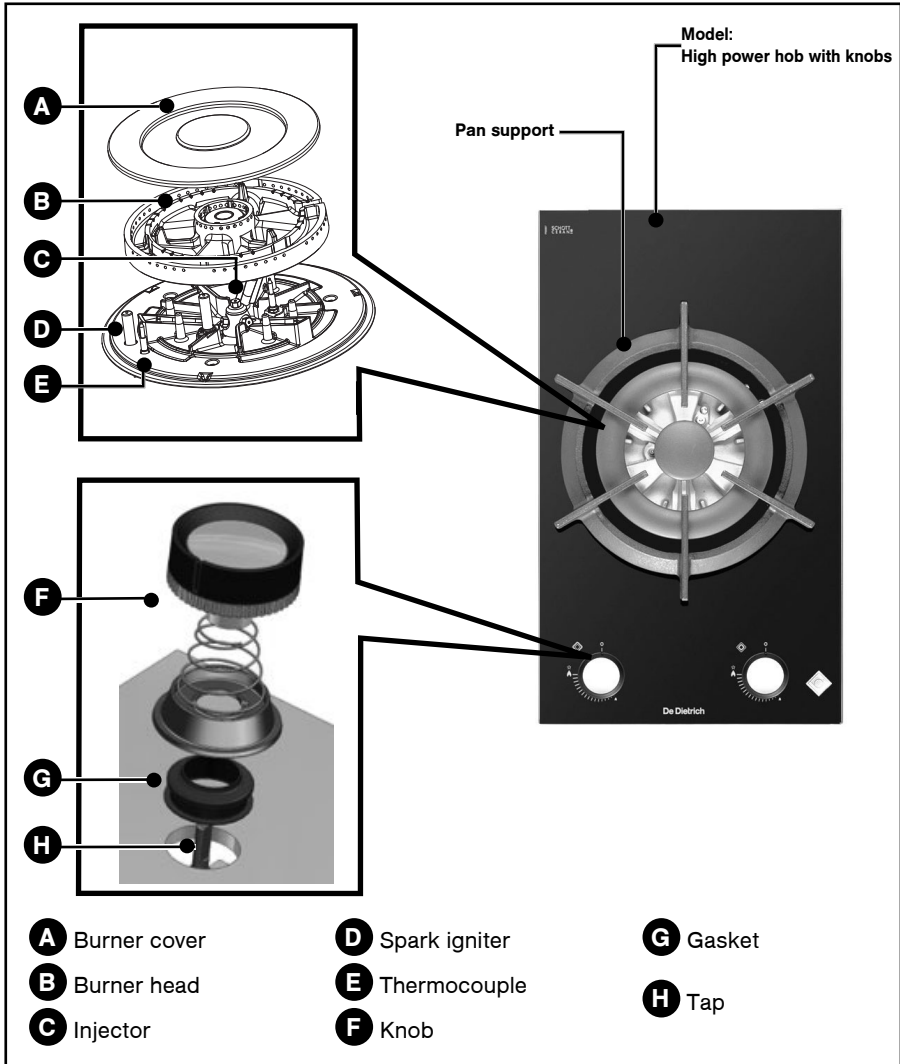
- shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply.
- do not touch the appliance surface,
- do not use the appliance.
- **WARNING:** If a crack appears in the surface of the glass, disconnect your appliance from the power supply to avoid electric shock.
- This hob has been designed for use by private persons in their homes.
- These hobs are designed exclusively for cooking drinks and foodstuffs and do not contain any asbestos-based component parts.
- Never leave any **CLEANING** or **FLAMMABLE** products in the cupboard beneath your hob (aerosols or other pressurized cans, papers, recipe books, etc.).
- If you have a drawer underneath the hob, we recommend avoiding placing objects in it that are temperature sensitive (plastics, paper, aerosols, etc.).
- Disconnect your hob from both electrical and gas supplies before carrying out any maintenance operations.
- When connecting electrical appliances to a nearby socket, ensure that the power supply cable is not in contact with any hot surface on the appliance.
- For safety reasons, after use, do not forget to close the main gas valve for mains gas lines or the valve on the top of your butane/propane gas cylinder.
- The conformity CE mark is applied to this hob.

SAFETY INSTRUCTIONS

- This appliance should be installed by a qualified technician / installer.
- If a knob is difficult to turn, call your installer immediately.
- This hob complies with standard EN 60335-2-6, as it applies to heat build-up in class 3 appliances and the implications for their installation (in compliance with standard EN 30-1-1).
- Never use aluminium foil for cooking. Never place products wrapped in aluminium foil or in aluminium trays on your hob. The aluminium will melt and permanently damage your appliance.

1 DESCRIPTION OF YOUR APPLIANCE

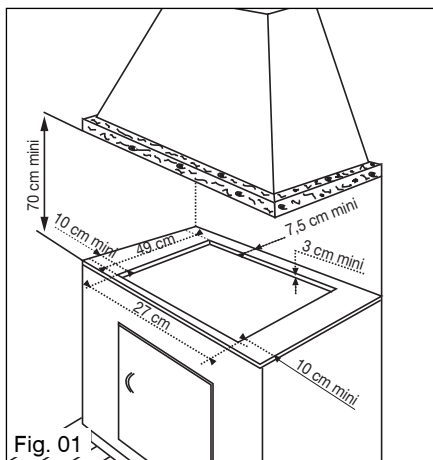
• DESCRIPTION OF YOUR HOB



Tip

This Guide to Installation and Use is valid for several models. There may be minor differences in details or fittings between your appliance and the descriptions provided.

• 2 INSTALLING YOUR APPLIANCE



• CHOICE OF LOCATION

Your appliance should be flush mounted in the surface of a support cabinet that is a minimum of 3 cm thick, made of a material that resists heat or that is covered with such a material.

So as not to inhibit the movement of cooking utensils, there should not be to any obstacle within 30 cm of the hob to the right or left or back.

If a horizontal divider wall is positioned under the hob, it should be placed between 10 cm and 15 cm away from the top of the work surface. Never store aerosol cans or pressurised containers in any compartment that may exist under the hob (see chapter "Safety instructions").

• FITTING

Before installation of your appliance and to ensure leaktightness between the drawer unit and the work surface, make sure that you glue the seal provided in the plastic bag (Fig. 02).

– Remove the pan supports, the burner covers and burner heads; noting their positions.

– Turn the hob over and carefully place it on top of the opening in the cabinet so as not to damage the knobs and spark plugs.

– Glue the foam seal, supplied with the appliance, to the outside edge of the frame. This seal ensures leaktightness between the glass and the work surface.

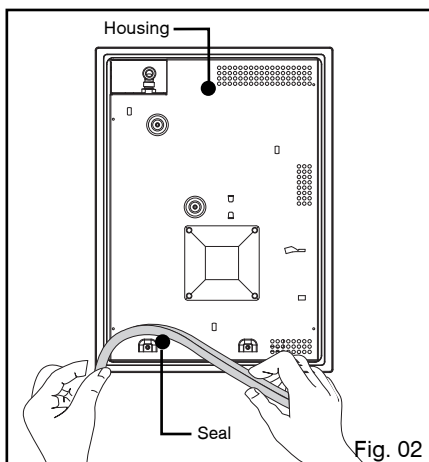
APPLIANCE			
	Width	Depth	Thickness
Standard cabinet cut-out	27 cm	49 cm	depending on cabinet
Total dimension above the work surface	30 cm	51,5 cm	5 cm
Total dimension below the work surface	26,3 cm	48 cm	5,1 cm

– Place your hob in the opening of the support unit, carefully centering it in the cut-out.

– Reposition the pan supports, burner covers and burner heads.

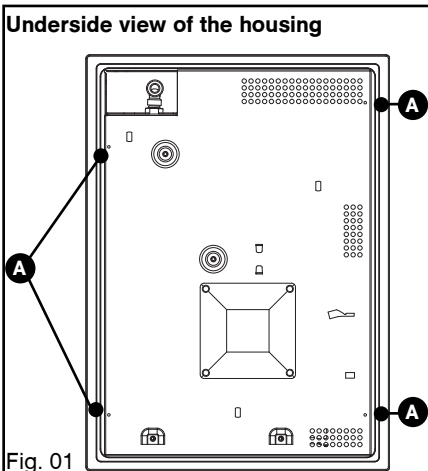
– Connect the hob's power cable to your kitchen's electricity supply (see section "Electricity connection").

– Connect your appliance to the gas supply (see section "Gas connection").



• 2 INSTALLING YOUR APPLIANCE

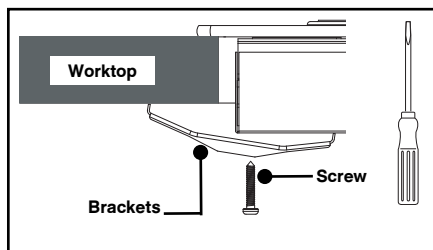
• FITTING TIPS



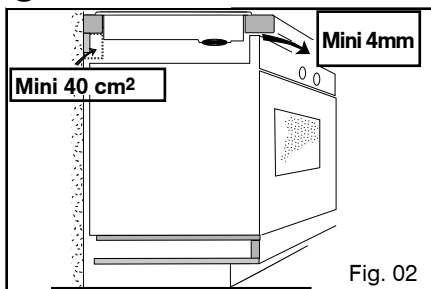
– If you wish, you can immobilise the hob using the four mounting brackets delivered with their screws, fixed to the four corners of the casing. You must use the holes provided for this purpose, according to the diagram above (Fig. 01).

– Stop screwing when the mounting bracket starts to become deformed.

Do not use a screwdriver.



A Mounting holes

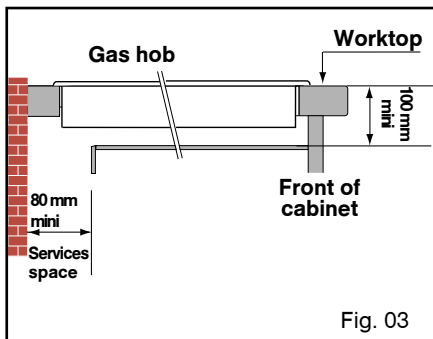


• CASE OF FLUSH FITTING ABOVE A DRAWER, OF A CABINET WITH A DOOR OR DRAWER

• Above an empty cabinet or a drawer (Fig. 02).

Fitting your hob above an oven requires the oven to be fitted low. It is recommended that the hob not be installed above an oven if the oven's ventilation is not frontwards.

Create an air vent in the partition to the right or left of the oven, of 40 cm².



• 2 INSTALLING YOUR APPLIANCE

• ELECTRIC CONNECTION

Your hob is supplied with a power cable (type H05VVf cross-section 1 mm²) with 3 conductors (including 1 ground: green/yellow). These conductors must be connected to the grid via a standardised CEI 60083 live + ground + neutral electrical outlet or or an all-pole cut-off device with a minimum distance between contact openings of 3.5 mm.

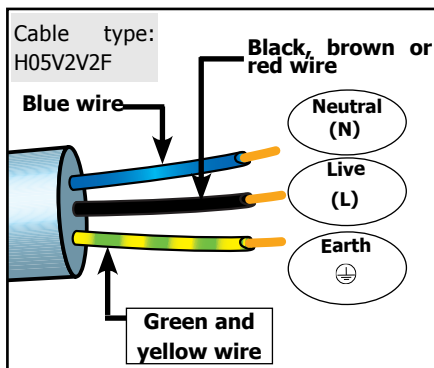
The plug of the electrical outlet must be accessible after installation.

Cross-section of cable to be used	
	220-240 V - 50 HZ
H05V2V2F cable - T90	3 conductors including 1 ground
Cross-section of conductors in mm ²	1
Fuse	10 A



Warning:

If the power cable is damaged, it must be replaced by a cable or a special kit available from the manufacturer or its After-Sales Service Department.



• 2 INSTALLING YOUR APPLIANCE

• GAS CONNECTION

PRELIMINARY REMARKS



Warning

Your appliance is sold pre-set for TOWNGAS.

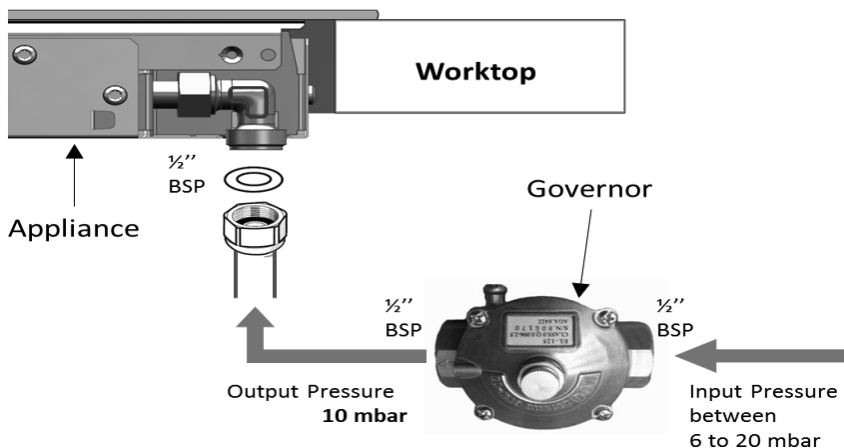
If the hob is installed above an oven or if the proximity of other heat generating elements threatens to cause the connection to heat up, it is vital that the connection be made using a rigid pipe and the appliance contact should be properly mounted. If a hose or soft pipe is used, it must not come into contact with any of the unit's moving parts or enter an area that is likely to be obstructed.

The gas supply must be connected in line with current regulations in the country of installation.

➤ TOWN GAS CONNECTION :

WARNING: for a correct functioning of your appliance, the pressure of the town gas must imperatively be adjusted at **10 mbar**.

You must consequently use the external gas governor (Elitre model EL-125 delivered with your appliance to be installed as follows :

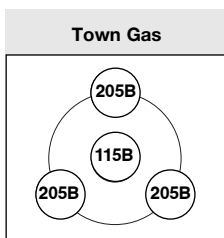
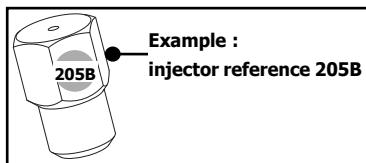


• 2 *INSTALLING YOUR APPLIANCE*

Markings on the injectors

The table below shows where the injectors are positioned on your appliance according to the type of gas used.

Each number is marked on the injector.



Gas rating

Appliance designed for installation in SINGAPORE		Towngas G110 10 mbar
Hourly input - see below at 15°C at 1013 mbar		
EXTERNAL RING		
Indicator marked on injector		205B
Nominal heat rating	(kW)	3.25
Low heat rating	(kW)	1.600
Hourly output	(g/h)	
CENTRAL BURNER		
Indicator marked on injector		115B
Nominal heat rating	(kW)	0.85
Low heat rating	(kW)	0.800
Hourly output	(g/h)	
TOTAL FOR HIGH-POWER HOB		
Total nominal heat rating	(kW)	4.10
Maximum output	(g/h)	

• 2 INSTALLING YOUR APPLIANCE

• CHANGING THE TYPE OF GAS

➤ SWITCHING FROM TOWN GAS TO LPG GAS

Connecting the gas supply LPG connection - gas supplied by tank or cylinder.



Warning

Your appliance is sold pre-set for TOWNGAS. The injectors required for adapting it to LPG can be found in the plastic bag containing this guide.

For your safety, you must choose this connection :

Connection with a reinforced rubber hose with screw-on mechanical connectors.

In an existing system, a soft pipe fitted with clamps whose service life is five years may be used. It is necessary in this case to use an adapter without forgetting to fit a sealing washer between the adapter and the hob's elbow.



Tip

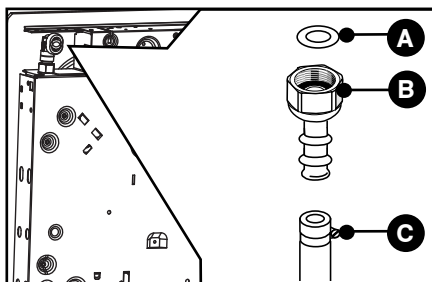
You can obtain the adaptor and the sealing washer from your After-sales Service Department.

• For Singapore : LPG Connection

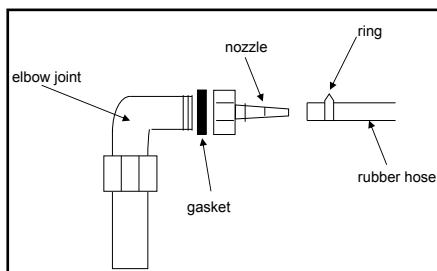
The gasket depicted in the diagram on the right is to prevent gas leakage. After installation, turn on the gas supply and use soap solution (never use naked flame) to check for gas leakage.

To change the type of gas, you should successively :

- ➊ Change the injectors
- ➋ Adjust the retarder on the taps



- A** Seal (not provided)
- B** Adaptor (not provided)
- C** Clamp (not provided)



• 2 INSTALLING YOUR APPLIANCE

1 Change the injectors, proceeding as follows:

– Remove the an support, the burner cover, and the burner head.

– Using a No.10 spanner, unscrew the central injector located at the base of the burner unit (see **A**) and using a No. 7 spanner, unscrew the 3 injectors located around the central injector (see **B**) Fig. 01.

– Replace the corresponding gas injectors, in accordance with the positioning of the injectors and the gas characteristics table shown at the end of this section. To do this :

⇒ First screw them in manually until the injector locks into place.

⇒ Apply the spanner to the injector.

⇒ Turn the spanner clockwise.



Warning

Screw on the adaptor with a torque not exceeding 4 N.m.

Exceeding this limit may damage the product.

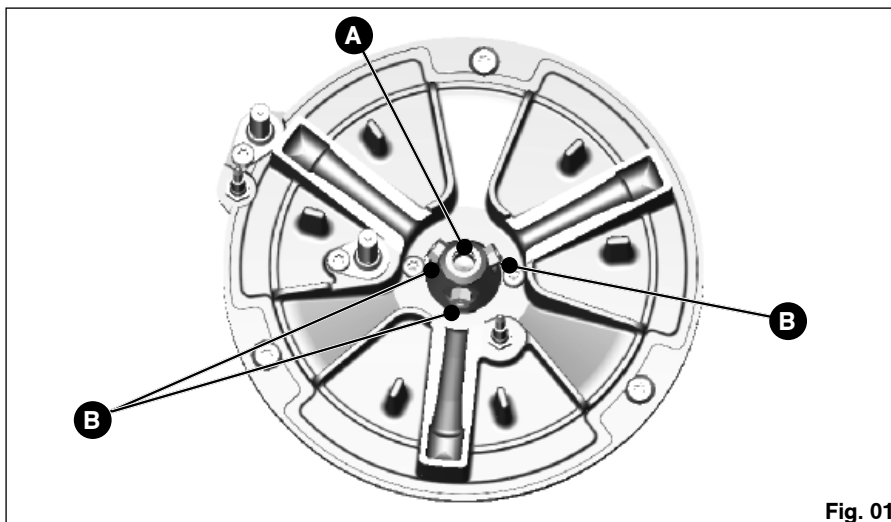
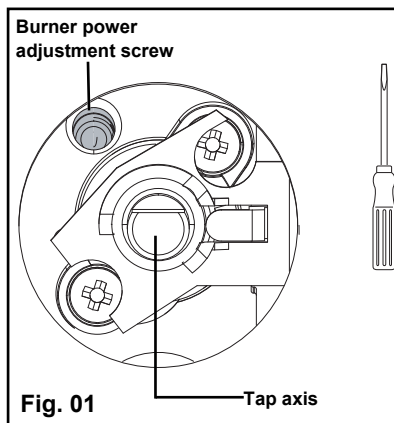


Fig. 01

• 2 INSTALLING YOUR APPLIANCE

② Adjust the retarder on the taps

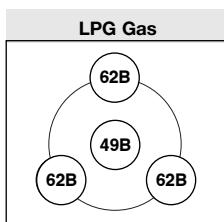
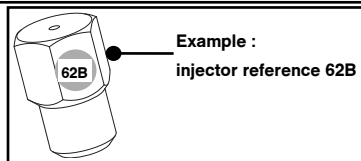
- Using a small flat-head screwdriver, screw in the brass burner-power screws (yellow) all the way, (fig. 1) screwing them in a clockwise direction.
- Replace the gaskets and the knobs, paying careful attention to their direction and ensuring that the knobs are pushed in all the way.
- Put the burner heads, burner cover and pan support back in position.



• Markings on the injectors

The table below shows where the injectors are positioned on your appliance according to the type of gas used.

Each number is marked on the injector.



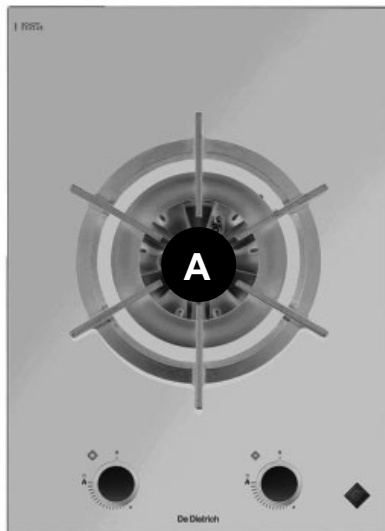
• Gas rating

Appliance designed for installation in SINGAPORE		LPG G30 28 mbar
Hourly input - see below at 15°C at 1013 mbar		
EXTERNAL RING		
Indicator marked on injector		62B
Nominal heat rating	(kW)	3.50
Low heat rating	(kW)	1.900
Hourly output	(g/h)	254
CENTRAL BURNER		
Indicator marked on injector		49B
Nominal heat rating	(kW)	1.00
Low heat rating	(kW)	0.620
Hourly output	(g/h)	73
TOTAL FOR HIGH-POWER HOB		
Total nominal heat rating	(kW)	4.50
Maximum output	(g/h)	327

• 3 *USING YOUR APPLIANCE*

• DESCRIPTION OF THE WORKTOP

Model 1 burner with control knobs DPG7388B



A High-power burner 4.1kW (*)



(*) Power obtained with Town gas

• 3 USING YOUR APPLIANCE

• SWITCHING ON THE GAS BURNERS



Each burner is supplied by a tap which can be opened by pressing it and turning it in a counterclockwise motion.

The point “O” corresponds to a closed tap.



– Choose the desired burner by using the symbols located near the knobs (e.g.: central burner  or external ring .

You can use the central burner and the external ring together.

Your hob is fitted with a burner-ignition system built into the knobs.

– To light a burner, press on the knob and turn it in a counterclockwise direction  to the maximum setting .

– Continue to press on the knob to produce a series of sparks until the burner lights.

The setting for more moderate flame intensities is between the symbol  and the symbol .

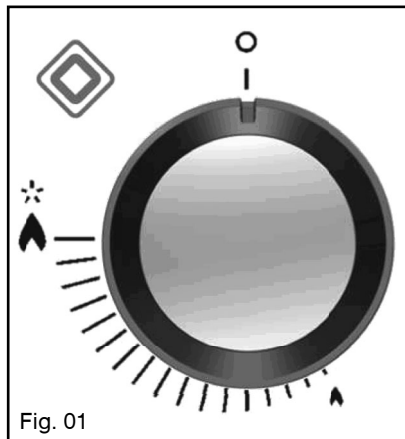


Fig. 01



Tip

When a knob becomes difficult to turn, do not force it. Call the installer for emergency repairs.

If the flame goes out accidentally, reignite normally following the lighting instructions.

• 3 USING YOUR APPLIANCE

• COOKWARE TO BE USED WITH GAS BURNERS

- Which burner should you use depending on your cookware?

Burner high-power flame	External ring	Central burner
20 to 30 cm	20 to 30 cm	8 to 14 cm
Wok	Frying, Boiling	Gentle simmer

– Adjust the ring of flames so that they do not extend beyond the edges of the cookware (Fig. 01).

– Do not use cookware with a concave or convex bottom (Fig. 02).

– Do not leave a gas burner operating with empty cookware.


– Do not use cookware that partially covers the knobs.

– Do not use cookware that goes over the edges of the cooking hob.

– Do not use heat distributors, toasters (Fig. 03), steel meat broilers or stewpots that have feet resting on or touching the glass top

– Only cooking hobs with the “high power” burner are equipped with a special “wok”-type grid.

This wok type grid allows you to use concave cookware. Supplied only for “high power” burners, it provides better flame distribution under large receptacles such as woks (Fig. 04).

 – Keep natural ventilation orifices in your home open or install a mechanical ventilation device (mechanical ventilation hood).

– Intensive, prolonged use of the appliance may require additional ventilation; you can, for example, open a window or provide more effective ventilation or increase power to the mechanical ventilation, if such a system is installed (a minimum air flow of 2 m³/hr per kW of gas power is required).

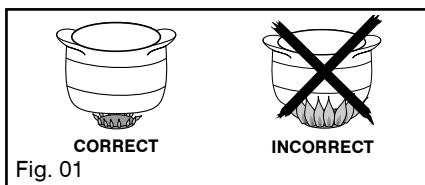


Fig. 01

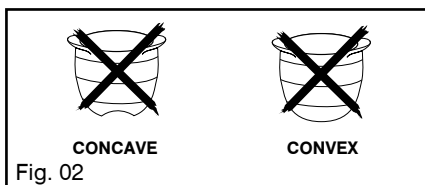


Fig. 02

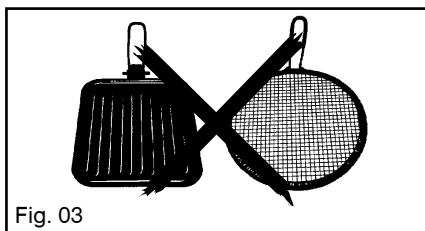


Fig. 03

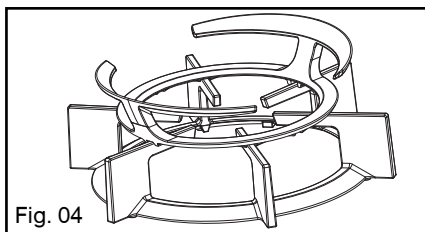


Fig. 04

• 4 DAILY CARE OF YOUR APPLIANCE

• MAINTAINING YOUR APPLIANCE

MAINTENANCE	WHAT TO DO	PRODUCTS/ACCESSORIES TO BE USED
Of the spark plugs and injectors	<p>En cas d'encrassement des bougies In the event that the spark plugs become soiled, clean them using a small, hard-bristled brush (non-metallic).</p> <p>The gas injector is located in the centre of the burner in the form of a crucible. Be careful not to clog it during cleaning, as this will reduce the performance of your hob. If it is obstructed, use a safety pin to unclog the injector..</p>	<ul style="list-style-type: none"> - Small, hard-bristled brush. - Safety pin
Of the pan supports and gas burners	<p>For tough stains, use a non-abrasive cream, then rinse with clean water. Carefully wipe each part of the burner before using your hob again.</p>	<ul style="list-style-type: none"> - Gentle scrubbing cream. - Cleaning sponge.
Of the glass work-top	<ul style="list-style-type: none"> - Clean with warm water and then wipe. For tough stains, use products designed for vitroceramic glass. 	<ul style="list-style-type: none"> - Cleaning sponge. - Special vitroceramic glass products.



Warning

- Never clean your appliance while it is in operation. Set all the electric and gas controls to zero.

- If a crack appears in the surface of the glass disconnect your appliance immediately to prevent a risk of electric shock. Contact the After-Sales Service Department.



Tips

- It is better to clean the parts of the hob by hand rather than in the dishwasher.

- Do not use an abrasive sponge to clean your hob.

- Do not use steam cleaning.

• 5 SPECIAL MESSAGES, INCIDENTS

• DURING USE

YOU OBSERVE THAT:	WHAT SHOULD YOU DO ?
<ul style="list-style-type: none"> Lighting of burners: There are no sparks when you press the knobs.. 	<ul style="list-style-type: none"> - Check the electrical connection of your appliance - Check that the spark plugs are clean. - Check that the burners are clean and properly assembled - If the hob is attached to the work surface, check that the mounting brackets are not deformed. - Check that the gaskets under the knobs are not coming out of their slots.
<ul style="list-style-type: none"> When you press a knob, all the burners spark at the same time (for model with knobs). 	<ul style="list-style-type: none"> - This is normal. The lighting function is centralised and controls all of the burners simultaneously
<ul style="list-style-type: none"> There are sparks, but the burner(s) does(do) not light.. 	<ul style="list-style-type: none"> - Check that the gas inlet pipe is not pinched. - Check that the length of the gas inlet pipe is less than 2 meters. - Check that the gas inlet pipe is open. - If you have gas in a cylinder or tank, check that it is not empty. - If you have just installed the hob or changed the gas cylinder, hold the knob down in the maximum open position until gas arrives in the burners. - Check that the injector is not clogged; if it is, unplug it with a safety pin. - Light your burner before placing your saucepan on it.
<ul style="list-style-type: none"> On sparking, the flame ignites but then go out as soon as the knob is released (for model with knobs). 	<ul style="list-style-type: none"> - Press firmly down on the knobs and hold them down for a few seconds after the appearance of flames. - Check that the parts of the burner are correctly mounted. - Check that the gaskets under the knobs are not coming out of their lodging. - Avoid strong air currents in the room. - Light your burner before placing your saucepan on it.
<ul style="list-style-type: none"> In reduced heat mode, the burner goes out or the flames remain high. 	<ul style="list-style-type: none"> - Avoid strong air currents in the room. - Check that the gas type being used corresponds to the injectors installed (see the markings on the injectors in the "Gas properties" section). Reminder: The cooking hobs are sold pre-set for use with gas from the grid (natural gas). - Check that the burner-power screws are properly set (see "Changing the Gas Supply" section).
<ul style="list-style-type: none"> The flames look irregular or uneven. 	<ul style="list-style-type: none"> - Check the cleanness of the burners and injectors under the burners, the burner assembly, etc. - Check that there is enough gas in the cylinder.

• 6 *SOME TIPS*

Lighting with gas safety feature	<ul style="list-style-type: none">. Hold the knob completely pressed down for a few seconds after the flame appears to trigger the safety system.. If there is a power failure, the burner may be lit by bringing a match to the burner and at the same time pressing the corresponding knob
Use of cookware	<ul style="list-style-type: none">. Always use stable cookware, that has a flat bottom and does not get damaged by heat.. Use cookware of an appropriate size: the diameter of the bottom of the cookware should be equal to or greater than the diameter of the electric cooking plate.
General maintenance	<ul style="list-style-type: none">. Regularly clean the burners: this is vital for them to operate correctly and to ensure a stable and regular flame.. Check that the spark plugs are clean. Thoroughly dry the burners and burner covers before replacing them.. Finish cleaning by passing a piece of absorbent paper over the glass worktop to remove any trace of humidity..
Tips	<ul style="list-style-type: none">. Once the water starts to boil, reduce the burner's heat to prevent overflowing.. Cover your saucepans with lids to save energy



Tip

– In all cases, for more detailed information carefully read each page of the instructions.

• 7 ENVIRONMENT

CARING FOR THE ENVIRONMENT

This appliance's packing materials are recyclable.



Recycle them and help to protect the environment by disposing of them in the council receptacles provided for this purpose. Your appliance also contains various recyclable materials. It is therefore marked

with this logo to indicate that, in European Union countries, used appliances must not be mixed with other waste. Appliance recycling organised by your manufacturer will thus be carried out in optimum conditions, in accordance with current European directive on waste electrical and electronic equipment. Consult your local authority or your retailer to find the dropoff points for used appliances nearest to your home.

We thank you for your help in protecting the environment.

• 8 *AFTER SALES SERVICE*

Any maintenance on your equipment should be undertaken by:

- either your dealer,
- or another qualified mechanic who is an authorised agent for the brand appliances.

When making an appointment, state the full reference of your equipment (model, type and serial number). This information appears on the manufacturer's nameplate attached to your equipment.



Find full information about the brand at :
www.de-dietrich.com