



## MANUAL INSTRUCCION:

PC series

FC series

FN series

PVseries

# PC SERIES

BUILT-IN GAS HOBS

CE Certificate no. 51

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## INSTRUCTION, USE AND MAINTENANCE BOOKLET



### MODELS LIST

28/09/2010

**Type: PC**

| no. | Model  | Brand | Nominal Voltage | Electric power | $\Sigma Q_n$ - kW |
|-----|--------|-------|-----------------|----------------|-------------------|
| 1   | PC1320 | CAN   | /               | /              | 1,90              |
| 2   | PC1321 | CAN   | /               | /              | 3,80              |
| 3   | PC1322 | CAN   | /               | /              | 3,80              |
| 4   | PC1323 | CAN   | /               | /              | 4,80              |



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Manufacturer:

**CAN di Bellini Mauro**

Via Nazionale, 65 - 25080 PUEGNAGO DEL GARDA (BS)

TEL +39.0365/555909 r.a. - FAX+39.0365/651 822

www.can-web.com - [info@can-web.com](mailto:info@can-web.com)

## GENERAL WARNINGS

Before using the appliance, read this booklet carefully. Keep it safely for every further need and for any technical servicing.

This appliance must be installed in compliance with the regulations in force and used only in a well ventilated environment. See the instructions before installing and using this appliance.

These instructions are valid only if the code of the county:

IT

is indicated on the appliance.

The installation, maintenance and adjustment of the appliance must be carried out by qualified personnel only (Technical assistance), within the limits of the operations envisaged in the relative section of this booklet.

When opening the packaging, check the integrity of the appliance. If the appliance is incomplete or damaged in any way, please contact the dealer or distributor immediately.

Do not leave parts of the packaging within the reach of children, as they could pose a hazard.

Disposal of the packing material: separate the various types of materials in observance of the local legislation regarding the disposal/recycling of waste.

Disposal of the unused appliance: dispose of the appliance at the special collection and processing centres, in observance of local legislation.

Do not leave the appliance unsupervised during use. Ensure the correct positioning of the pans and monitor the cooking of food cooked in oil or fat, inasmuch as it is easily inflammable.

Keep the appliance out of the reach of children.

**NOTE FOR ELECTRICAL APPLIANCES:** the use of this appliance by people with reduced physical or mental ability, or who lack experience in the use of electrical appliances, is not permitted, unless they are supervised or instructed by adults who are responsible for their safety. Children must be supervised to make sure that they do not play with the appliance.

Do not use sprays near the appliance while in use.

This appliance has been designed and built for domestic, non-professional use in the home, to cook food. Every other use is forbidden.

the use of a gas hob produces heat and humidity in the room where it is installed. Ensure that good ventilation of the room where the appliance installed is guaranteed: keep natural vents open or install a mechanical vent (e.g.: hood).

Intense and prolonged use of the appliance may require extra or more effective ventilation (opening of windows, increase in suction hood power).

### **IMPORTANT**

**In compliance with the installation standards in force, it is vital to regularly check the gas supply system, all along the length and at the connections, at both the system/gas bottle end and the appliance end. The operation must be carried out by qualified personnel.**

**The manufacturer declines all responsibility for the incorrect or improper use of the appliance and for damages deriving from failure to observe the recommendations contained in this booklet.**

## INSTRUCTIONS FOR USE

The series of glass hobs comprises the models shown in the following table, which summarises the feature of the burners:

|                                                                                                                                                                                          |                                                                                                                                       |                                                                                                                                       |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|
| <p><b>PC1320</b></p>  <p>- 1 Semirapido (1900 W)</p>                                                    | <p><b>PC1321</b></p>  <p>- 2 Semirapido (1900 W)</p> | <p><b>PC1322</b></p>  <p>- 2 Semirapido (1900 W)</p> |
| <p><b>PC1323</b></p>  <p>- 1 rapido (3000w)<br/>- 1 semirapido (1900 W)<br/>- 1 auxiliario (1000 W)</p> |                                                                                                                                       |                                                                                                                                       |

To fully understand this booklet, check which model you have just purchased.

Each model has:

- above each knob, a diagram indicating the burner to which the knob refers;
- 1/2/3 burners. Each burner consists of: metal cover; aluminium fame divider resistant to high temperatures (PYRAL); stainless steel heat shield flange with built-in pan stand; heat-sensitive element (safety cut-off switch).
- plastic knobs;
- pan restraint column, to fit into the appropriate position to guarantee the stability of the pans. To order.

**To light the burners:** make sure that the gas main is open. Press and turn the burner knob anticlockwise to the maximum (big flame) position, as shown in figure 1. These position is easily recognised by a small mechanical stop. At this point, approach the flame with a lit match or electric lighter and press the knob down. Keep the knob pressed for a few seconds, then release it. This operation is necessary to activate the gas safety device (cut-off switch). This is a thermo-electric device which guarantees the cut-off of the gas supply in a few seconds if the flame accidentally goes out.

When the burner is lit, turn the knob to the minimum position (small flame, figure 1), then place the container on the pan stand. Turn the knob to the required flame intensity.

Should the flames accidentally go out, turn the burner control knob off and wait at least 1 min before attempting to light it again.

To switch off the burner, turn the knob clockwise to align the index with the off position (solid spot ● or empty dot ○).

When the appliance is not in use, make sure that the knobs are always in the off position.

Should the rotation of the control knob become stiff, contact the Technical Assistance as soon as possible. Do not attempt to reset or dismantle the hob.



Figure 1

To obtain maximum performance with minimum gas consumption, we recommend that:

- you use suitable pans for each burner:

| Burner       | Auxiliary<br>(Ø 67mm) | Semi-fast<br>(Ø 88 mm) | Fast<br>(Ø 116 mm) |
|--------------|-----------------------|------------------------|--------------------|
| Pan diameter | 100 ÷ 120 mm          | 160 ÷ 220 mm           | 220 ÷ 240 mm       |

- turn the burner to the minimum position (small flame, figure 1) when boiling point is reached;
- always use a pan lid;
- always use pans with a flat (not concave) bottom;
- keep the flame within the perimeter of the pan;
- do not use pans the protrude beyond the edges of the hob.

### **Cleaning the appliance**

Parts must be cleaned and dismantled when the appliance is cold. Do not allow corrosive agents (e.g.: vinegar, coffee, salt water, milk, lemon juice or tomato) to remain in prolonged contact with the surface of the appliance.

The pan stands and stainless steel accessories burnish when the appliance has been operating for a few minutes.

This colouring can be removed using a finely abrasive pad.

The shine of stainless steel parts can be maintained by washing them with warm soapy water. Periodical cleaning with a special product for cleaning steel is recommended.

The burner caps and flame dividers must be periodically removed and washed to eliminate encrusted food. Caps and flame dividers must be washed with warm soapy water, rinsed thoroughly and dried. They can also be washed in a dishwasher.

Do not use jets of steam to clean the appliance.

Before reassembling the parts, check that the holes in the flame divider are not blocked by foreign bodies.

For the correct assembly and reassembly of the burner parts, see figure 2.

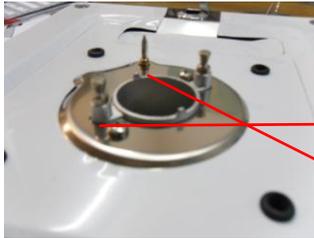


Figure 2 a)

*perni di fissaggio dello  
spartifiamma e del cappello*

*termocoppia*

To fit/release the burner cap, turn it slightly so that the pins slot into position.

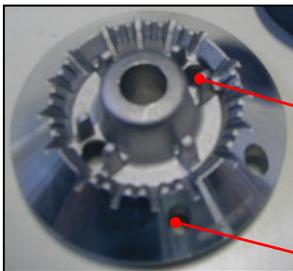


Figure 2 b): flame divider

*holes for passage of the fastening pins*

*hole for passage of the cut-off device*



Figure 2 c): cap (underside)

*recesses for coupling with fastening  
pins*

The burner parts that can be dismantled for ordinary cleaning are the cap and flame divider. Do not use tools to dismantle the parts. The removal of other burner parts is forbidden.

When cleaning the cut-off device, operate gently using a wet sponge.

The removal of parts of the appliance other than the burners (within the limits indicated above) or the pan restraint accessories is forbidden.

## INSTALLATION – MAINTENANCE – ADJUSTMENTS

The information and operations illustrated in this section are dedicated exclusively to fitters.

The installation and all adjustments, transformations and maintenance operations shown in this section must be carried out exclusively by qualified personnel, in observance of local legislation (Law no. 46/90 and DPR 447).

If in doubt, contact Technical Assistance.

Incorrect installation or adjustment may cause damages to people, animals or things. The manufacturer declines all responsibility for installation or adjustment which do not comply with the instructions given in this section.

Installation must conform to UNI 7131 (the latest revision).

### Inserting and fastening the appliance

Remove the appliance from the packaging, ensuring that it is complete and undamaged. If in doubt, do not proceed and contact the dealer of Technical Assistance immediately.

Remove the protective plastic.

The material of items adjacent to the appliance (furniture) must resist temperature surges of at least 65 K (90°C with a room temperature of 25 °C).

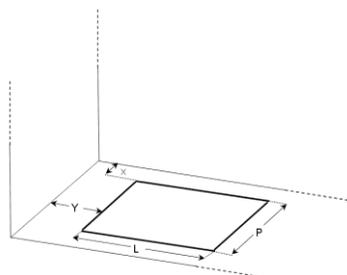
Also observe the critical distances from the adjacent walls/furniture.

Critical distances (X and Y) are the same for all models. See figure 3 below.

N.B.: In figure 3, the side of the furniture is shown to the left of the appliance. If you wish to install it on the right, observe the same critical distances indicated in the table (Y).

Make sure that the distance between the pan stand of the appliance and any furniture of hoods above the appliance is at least 650 mm.

Any lateral work surfaces within critical distance Y must remain below the height of the appliance surface.



| Model  | W (mm) | D (mm) | X (mm) | Y (mm) |
|--------|--------|--------|--------|--------|
| PC1320 | 290    | 250    | 55     | 100    |
| PC1321 | 320    | 300    | 55     | 100    |
| PC1322 | 350    | 340    | 55     | 100    |
| PC1323 | 450    | 340    | 55     | 100    |

The appliance must be fastened to the unit using the screws supplied with it.

Fasten the appliance through the appropriate holes using the screws supplied;

The appliance is now fastened to the unit. For any maintenance operations requiring the dismantling of the appliance from the unit, simply loosen the 4 screws.

### Gas connection

Before connecting the gas supply, make sure that the local distribution conditions (type and pressure of gas) and the adjustment of the appliance are compatible. The appliance adjustment conditions are indicated on the data plate on the underside.

The appliance input consists of a gas ramp with the end facing sideways, to simplify installation.

The end is cylindrical, 8 mm diameter, unthreaded, for at least 30 mm. Where permitted by the installation standards in force, connection to the gas main may take place using a flexi-pipe with a gas-proof press fitting (complete with ogive).

*In the specific case of built-in installation, UNI 7131 forbids direct connection of the appliance to the gas bottle by flexi-pipe. It is therefore necessary to connect the appliance to a fixed system (UNI 7129), which will be connected to the gas bottle and the appliance by flexi-pipes (UNI 7140) with a rubber insert support and relative clamps (UNI 7141). The flexi-pipe must have a maximum length of 1.5 m, without intermediate joints, and must not run through two different rooms. The connections must not*

cause the pipe to twist, bend or be crushed and the pipe must not come into contact with sharp items or edges and must not exceed a temperature of 50°C. The flexi-pipe and relative rubber insert support must be open to inspection.

The regulator fitted to the gas bottle must be compliant with EN 12864.

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To make the flexi-pipe of the appliance suitable for connection, use a rubber insert support compliant with UNI 7141, with relative clamps, at the appliance end. It is necessary to use an adapter for this (if not supplied with the appliance, ask Technical Assistance for one). This adapter will be connected to the smooth end of the appliance by a gas-proof press fitting and connected to the rubber insert support by a threaded connection (compliant with ISO 7-1 if the rubber insert holder is not supplied with the appliance). Pay attention to the marking of the threading on the adapter: check that it is compatible with that of the rubber insert support.

Upon completion of installation, check the seal of the connection in compliance with the methods indicated by the legislation in force. Never use a naked flame.

### **Checking the correct operation of the burners**

When the appliance is installed, check that all the burners work properly.

Check the ignition, in compliance with the Instructions for Use section, the stability of the flame, the maintenance of the flame when turning the knob from maximum to minimum. The flame must not flare up or go out.

If this happens:

- check the type of gas/pressure used: it must correspond to that indicated on the appliance plate;
- check for any shifting of the burner parts (flame divider, cap), due to assembly of the appliance.

If the problem persists, contact Technical Assistance.

### **Ventilation**

This appliance is not connected to a device for the evacuation of the combust products. Therefore, it must be connected in compliance with the installation standards in force. Pay particular attention to that envisaged by local legislation on the matter of ventilation and aeration.

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*Specifically (UNI 7131), the room where the appliance is installed:*

- *must be fitted with a system to take the combustion fumes outside, through a hood or electric fan which starts operating automatically every time the appliance is switched on;*
- *it must have a system which allows the air flow necessary for proper combustion (at least 2 m<sup>3</sup>/h for each kW of installed power). This can be obtained by taking the air directly from outside (section of at least 100 cm<sup>2</sup>, in order to prevent it becoming accidentally blocked), or indirectly from adjacent rooms (not bedrooms or rooms where there is a risk of explosion) which are directly ventilated and connected to the former by permanent openings.*

The appliance is fed by LPG (liquid petroleum gas).

LPG is heavier than air, so it settles downwards. Consequently LPG bottles must have an opening towards the outside to allow low-level evacuation of any gas leaks.

Empty or partially full LPG bottles must not be installed or kept in rooms or areas that are below ground level (cellars, etc.).

Only gas bottles that are being used may be kept in said rooms/areas, in a position where they are not subject to the direct action of sources of heat (50°C).

### **Adjustments and transformations**

No adjustment is necessary:

- the burners are fixed primary air burners;
- as the only power supply is LPG (in compliance with that indicated on the plate on the underside of the appliance), the minimum levels have already been set in the factory. The valve by-pass screw has already been fully tightened. Should an inadequate flame be found in the Minimum position during use, intervention on the by-pass valve screw is forbidden. Check the conditions of the system (any narrowing of the connections; the appliance supply pressure is stated on the plate) or of the pressure regulator fitted to the gas bottle.

The appliance is in category one (I3+ or I3B/P), so no transformation for use with other types of gas is possible. The dismantling of the injectors for switching to other types of gas is not allowed.

### **Special maintenance**

Any special maintenance to the hob must be carried out by authorised personnel.

It is possible to replace the components inside the hob.

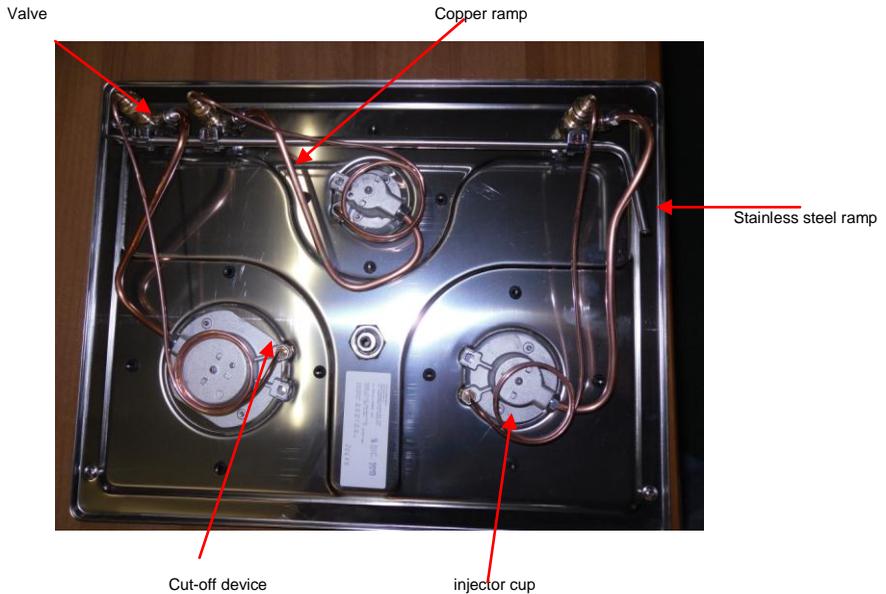
To access the inside of the hob, it is necessary to remove it from the unit. At this point the hob components are accessible: valves, burner cups, tubes and gas ramp (see figure 4).

Replace everything necessary, always fitting original parts supplied by Technical Assistance. The washers in contact with gas (e.g.: those of the valves) must always be replaced when implicated in disassembly).

Restore any seals when the replacement operation is complete.

If it becomes necessary to replace the injectors, see the TECHNICAL FEATURES section. No sealant is used between the injector thread and its seat.

Figure 4



Proceed with reassembly.

Greasing the valves: if the rotation of the knob becomes difficult, it is necessary to grease the valve to prevent damage. Proceed as follows:

- dismantle the valve from the gas ramp and the internal tubes;
- dismantle the body of the valve;
- remove the conical male element, cleaning it with thinner;
- lightly re-grease the cone using appropriate grease;
- introduce the cone into its seat, manoeuvring it to expel any excess grease. Remove the excess grease with a cloth;
- remove the cone again to ensure that the grease has not blocked the internal gas passages;
- refit the valve.

AFTER COMPLETING EACH REASSEMBLY, ALWAYS CHECK THAT THE SEAL CONFORMS TO THE INSTALLATION STANDARDS IN FORCE.

## TECHNICAL FEATURES

Installation class: 3

Fastening method:  
screws

Appliance category: \*

Gas (group) and supply pressure: \*

Total burner power ( $\Sigma Q_n$ ): \*

\* see the plate on the first page, in accordance with the country of destination

The following tables show the technical data for each burner, in relation to the appliance categories.

### For category: I3+

| Burner    | Gas           | Pressure (mbar) | Nominal heat capacity (g/h) | Nominal heat capacity (W) | Reduced heat capacity - MINIMUM - (W) | Nozzle diameter (1/100 mm) |
|-----------|---------------|-----------------|-----------------------------|---------------------------|---------------------------------------|----------------------------|
| Auxiliary | G30 (Butane)  | 28 - 30         | 73                          | 1000                      | 400                                   | 52                         |
|           | G31 (Propane) | 37              | 71                          |                           |                                       |                            |
| Semi-fast | G30 (Butane)  | 28 - 30         | 138                         | 1900                      | 450                                   | 69                         |
|           | G31 (Propane) | 37              | 136                         |                           |                                       |                            |
| Fast      | G30 (Butane)  | 28 - 30         | 218                         | 3000                      | 700                                   | 85                         |
|           | G31 (Propane) | 37              | 214                         |                           |                                       |                            |

### For category: I3B/P

| Burner    | Gas                         | Pressure (mbar) | Nominal heat capacity (g/h) | Nominal heat capacity (W) | Reduced heat capacity - MINIMUM - (W) | Nozzle diameter (1/100 mm) |
|-----------|-----------------------------|-----------------|-----------------------------|---------------------------|---------------------------------------|----------------------------|
| Auxiliary | G30/G31<br>(Butane/Propane) | 30/30           | 73                          | 1000                      | 400                                   | 52                         |
| Semi-fast | G30/G31<br>(Butane/Propane) | 30/30           | 138                         | 1900                      | 450                                   | 69                         |
| Fast      | G30/G31<br>(Butane/Propane) | 30/30           | 218                         | 3000                      | 700                                   | 85                         |

## WARRANTY AND TECHNICAL ASSISTANCE

The appliance is compliant with the indications of the following European Directive: 90/396/CEE + 93/68 (Gas Directive) and with the European Standards EN 30 (Domestic gas cooking appliances).

This appliance is guaranteed by CAN.

The warranty implicates the free repair or replacement of parts presenting manufacturing faults.

The warranty does not cover parts which present normal wear and tear, aesthetics, damages caused by carelessness, incorrect use and installation, and transport risks (see General Warnings section).

The warranty shall become null and void if the appliance has been interfered with or repaired by unqualified persons.

References for Technical Assistance:

Fabio Bellini

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# FC SERIES

RETRACTABLE GAS HOBS

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INSTRUCTION, USE AND MAINTENANCE BOOKLET



MODELS LIST

28/09/2010

**Type:**        **FC**

| n° | Model  | Brand | Nominal Voltage | Electric power | $\Sigma Q_n$ - kW |
|----|--------|-------|-----------------|----------------|-------------------|
| 1  | FC1345 | CAN   | /               | /              | 1,90              |
| 2  | FC1347 | CAN   | /               | /              | 4,80              |
| 3  | FC1348 | CAN   | /               | /              | 2,90              |
| 4  | FC1336 | CAN   | /               | /              | 2,90              |



Manufacturer:

**CAN di Bellini Mauro**

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## GENERAL WARNINGS

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This appliance must be installed in compliance with the regulations in force and used only in a well ventilated environment. See the instructions before installing and using this appliance.

These instructions are valid only if the code of the county:

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is indicated on the appliance.

The installation, maintenance and adjustment of the appliance must be carried out by qualified personnel only (Technical assistance), within the limits of the operations envisaged in the relative section of this booklet.

When opening the packaging, check the integrity of the appliance. If the appliance is incomplete or damaged in any way, please contact the dealer or distributor immediately.

Do not leave parts of the packaging within the reach of children, as they could pose a hazard.

Disposal of the packing material: separate the various types of materials in observance of the local legislation regarding the disposal/recycling of waste.

Disposal of the unused appliance: dispose of the appliance at the special collection and processing centres, in observance of local legislation.

Do not leave the appliance unsupervised during use. Ensure the correct positioning of the pans and monitor the cooking of food cooked in oil or fat, inasmuch as it is easily inflammable.

Keep the appliance out of the reach of children.

**NOTE FOR ELECTRICAL APPLIANCES:** the use of this appliance by people with reduced physical or mental ability, or who lack experience in the use of electrical appliances, is not permitted, unless they are supervised or instructed by adults who are responsible for their safety. Children must be supervised to make sure that they do not play with the appliance.

Do not use sprays near the appliance while in use.

This appliance has been designed and built for domestic, non-professional use in the home, to cook food. Every other use is forbidden.

the use of a gas hob produces heat and humidity in the room where it is installed. Ensure that good ventilation of the room where the appliance installed is guaranteed: keep natural vents open or install a mechanical vent (e.g.: hood).

Intense and prolonged use of the appliance may require extra or more effective ventilation (opening of windows, increase in suction hood power).

### **IMPORTANT**

**In compliance with the installation standards in force, it is vital to regularly check the gas supply system, all along the length and at the connections, at both the system/gas bottle end and the appliance end. The operation must be carried out by qualified personnel.**

**The manufacturer declines all responsibility for the incorrect or improper use of the appliance and for damages deriving from failure to observe the recommendations contained in this booklet.**

## INSTRUCTIONS FOR USE

The series of glass hobs comprises the models shown in the following table, which summarises the feature of the burners:

|                                                                                                                                                                 |                                                                                                                                                                 |                                                                                                                                                                 |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p><b>FC1345</b></p>  <p>- 1 Semi-fast (1900 W)</p>                            | <p><b>FC1336</b></p>  <p>- 1 Semi-fast (1900 W)<br/>- 1 Auxiliary (1000 W)</p> | <p><b>FC1347</b></p>  <p>- 2 Semi-fast (1900 W)<br/>- 1 Auxiliary (1000 W)</p> |
| <p><b>FC1348</b></p>  <p>- 1 Auxiliary (1000 W)<br/>- 1 Semi-fast (1900 W)</p> |                                                                                                                                                                 |                                                                                                                                                                 |

To fully understand this booklet, check which model you have just purchased.

Each model has:

- tempered glass hob; above each knob, a diagram indicating the burner to which the knob refers;
- 1/2/3 burners. Each burner consists of: metal cover; aluminium flame divider resistant to high temperatures (PYRAL); stainless steel heat shield flange with built-in pan stand; heat-sensitive element (safety cut-off switch).
- plastic knobs;
- pan restraint column, to fit into the appropriate position to guarantee the stability of the pans. To order.

**To light the burners:** make sure that the gas main is open. Press and turn the burner knob anticlockwise to the maximum (big flame) position, as shown in figure 1. These position is easily recognised by a small mechanical stop. At this point, approach the flame with a lit match or electric lighter and press the knob down. Keep the knob pressed for a few seconds, then release it. This operation is necessary to activate the gas safety device (cut-off switch). This is a thermo-electric device which guarantees the cut-off of the gas supply in a few seconds if the flame accidentally goes out.

When the burner is lit, turn the knob to the minimum position (small flame, figure 1), then place the container on the pan stand. Turn the knob to the required flame intensity.

Should the flames accidentally go out, turn the burner control knob off and wait at least 1 min before attempting to light it again.

**To switch off the burner, turn the knob clockwise to align the index with the off position (solid spot ● or empty dot ○).**

**When the appliance is not in use, make sure that the knobs are always in the off position.**

Should the rotation of the control knob become stiff, contact the Technical Assistance as soon as possible. Do not attempt to reset or dismantle the hob.



Figure 1

To obtain maximum performance with minimum gas consumption, we recommend that:

- you use suitable pans for each burner:

| Burner       | Auxiliary<br>(Ø 67mm) | Semi-fast<br>(Ø 88 mm) | Fast<br>(Ø 116 mm) |
|--------------|-----------------------|------------------------|--------------------|
| Pan diameter | 100 ÷ 120 mm          | 160 ÷ 220 mm           | 220 ÷ 240 mm       |

- turn the burner to the minimum position (small flame, figure 1) when boiling point is reached;
- always use a pan lid;
- always use pans with a flat (not concave) bottom;
- keep the flame within the perimeter of the pan;
- do not use pans that protrude beyond the edges of the hob.

#### Cleaning the appliance

Parts must be cleaned and dismantled when the appliance is cold. Do not allow corrosive agents (e.g.: vinegar, coffee, salt water, milk, lemon juice or tomato) to remain in prolonged contact with the surface of the appliance.

The pan stands and stainless steel accessories burnish when the appliance has been operating for a few minutes.

This colouring can be removed using a finely abrasive pad.

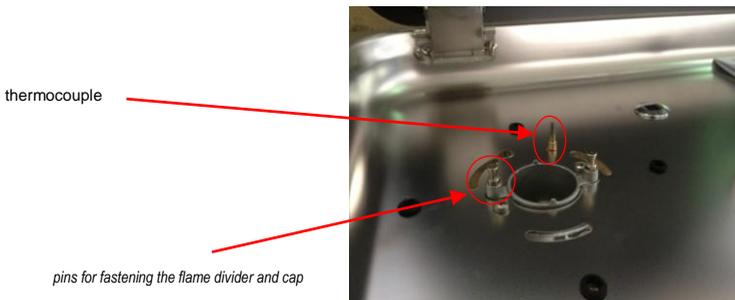
The shine of stainless steel parts can be maintained by washing them with warm soapy water. Periodical cleaning with a special product for cleaning steel is recommended.

The burner caps and flame dividers must be periodically removed and washed to eliminate encrusted food. Caps and flame dividers must be washed with warm soapy water, rinsed thoroughly and dried. They can also be washed in a dishwasher.

Do not use jets of steam to clean the appliance.

Before reassembling the parts, check that the holes in the flame divider are not blocked by foreign bodies.

For the correct assembly and reassembly of the burner parts, see figure 2.



To fit/release the burner cap, turn it slightly so that the pins slot into position.

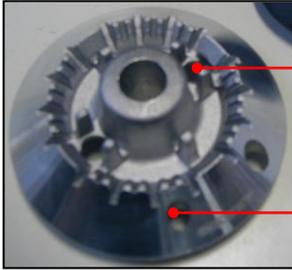


Figure 2 b): spartifiama

Holes for passage of the fastening pins

hole for passage of the cut-off device

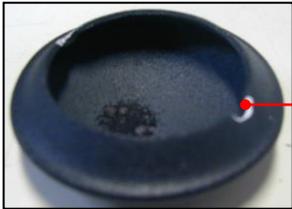


Figure 2 c): cappellotto (retro)

recesses for coupling with fastening pins

The burner parts that can be dismantled for ordinary cleaning are the cap and flame divider. Do not use tools to dismantle the parts. The removal of other burner parts is forbidden.

When cleaning the cut-off device, operate gently using a wet sponge.

The removal of parts of the appliance other than the burners (within the limits indicated above) or the pan restraint accessories is forbidden.

## INSTALLATION – MAINTENANCE – ADJUSTMENTS

The information and operations illustrated in this section are dedicated exclusively to fitters.

The installation and all adjustments, transformations and maintenance operations shown in this section must be carried out exclusively by qualified personnel, in observance of local legislation ([Law no. 46/90](#) and [DPR 447](#)).

If in doubt, contact Technical Assistance.

Incorrect installation or adjustment may cause damages to people, animals or things. The manufacturer declines all responsibility for installation or adjustment which do not comply with the instructions given in this section.

Installation must conform to [UNI 7131](#) (the latest revision).

### Inserting and fastening the appliance

Remove the appliance from the packaging, ensuring that it is complete and undamaged. If in doubt, do not proceed and contact the dealer of Technical Assistance immediately.

Remove the protective plastic.

The material of items adjacent to the appliance (furniture) must resist temperature surges of at least 65 K (90°C with a room temperature of 25 °C).

Make a hole in the surface of the unit in which you wish to install the appliance.

Also observe the critical distances from the adjacent walls/furniture.

Hole size (W x D) to house the appliance and critical distances (X and Y) vary from model to model. See table and figure 3 below.

N.B.: In figure 3, the side of the furniture is shown to the left of the appliance. If you wish to install it on the right, observe the same critical distances indicated in the table (Y).

Make sure that the distance between the pan stand of the appliance and any furniture or hoods above the appliance is at least 650 mm.

Any lateral work surfaces within critical distance Y must remain below the height of the appliance surface.

When the appliance is in use the bottom may feel hot, while remaining within the limits indicated by the reference standard (EN 30). To prevent accidental contact it is possible to install a divider (separator panel) at least 20 mm (but not more than 150 mm) from the bottom of the appliance.

Before inserting the appliance, connect the gas as described in the following paragraphs.

| Model  | W (mm)   | D (mm)              | X (mm) | Y (mm) |
|--------|----------|---------------------|--------|--------|
| FC1345 | DIAMETER | 290                 | 55     | 100    |
| FC1336 | 510      | 300                 | 55     | 100    |
| FC1347 | 410      | 410                 | 55     | 100    |
| FC1348 | FOLLO    | PROFILE MINUS 10 mm | 55     | 100    |

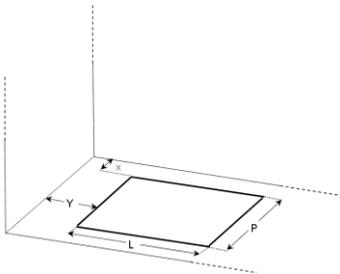


Figure 3

The appliance must be fastened to the unit using **M.S.SUPER (fratelli zucchini)** silicone or equivalent.

If you wish to install the appliance flush with the unit, it is necessary to mill (1 cm wide, 1 cm deep) the hole cut into the unit.

To fasten the appliance, apply a strip of silicone along the underside edge of the glass. Insert the appliance into the hole in the unit, pressing it down gently until the silicone hardens (at least 3 hours).

The appliance is now fastened to the unit. For any maintenance operations requiring the dismantling of the appliance from the unit, cut the silicone using a cutter. Before re-fastening the appliance, clean any silicone from the glass of the appliance and the hole in the unit.

### Gas connection

Before connecting the gas supply, make sure that the local distribution conditions (type and pressure of gas) and the adjustment of the appliance are compatible. The appliance adjustment conditions are indicated on the data plate on the underside.

The appliance input consists of a gas ramp with the end facing sideways, to simplify installation.

The end is cylindrical, 8 mm diameter, unthreaded, for at least 30 mm. Where permitted by the installation standards in force, connection to the gas main may take place using a flexi-pipe with a gas-proof press fitting (complete with ogive).

*In the specific case of built-in installation, UNI 7131 forbids direct connection of the appliance to the gas bottle by flexi-pipe. It is therefore necessary to connect the appliance to a fixed system (UNI 7129), which will be connected to the gas bottle and the appliance by flexi-pipes (UNI 7140) with a rubber insert support and relative clamps (UNI 7141). The flexi-pipe must have a maximum length of 1.5 m, without intermediate joints, and must not run through two different rooms. The connections must not cause the pipe to twist, bend or be crushed and the pipe must not come into contact with sharp items or edges and must not exceed a temperature of 50°C. The flexi-pipe and relative rubber insert support must be open to inspection.*

The regulator fitted to the gas bottle must be compliant with EN 12864.

*To make the flexi-pipe of the appliance suitable for connection, use a rubber insert support compliant with UNI 7141, with relative clamps, at the appliance end. It is necessary to use an adapter for this (if not supplied with the appliance, ask Technical Assistance for one). This adapter will be connected to the smooth end of the appliance by a gas-proof press fitting and connected to the rubber insert support by a threaded connection (compliant with ISO 7-1 if the rubber insert holder is not supplied with the appliance). Pay attention to the marking of the threading on the adapter: check that it is compatible with that of the rubber insert support.*

Upon completion of installation, check the seal of the connection in compliance with the methods indicated by the legislation in force. Never use a naked flame.

### **Checking the correct operation of the burners**

When the appliance is installed, check that all the burners work properly.

Check the ignition, in compliance with the Instructions for Use section, the stability of the flame, the maintenance of the flame when turning the knob from maximum to minimum. The flame must not flare up or go out.

If this happens:

- check the type of gas/pressure used: it must correspond to that indicated on the appliance plate;
- check for any shifting of the burner parts (flame divider, cap), due to assembly of the appliance.

If the problem persists, contact Technical Assistance.

### **Ventilation**

This appliance is not connected to a device for the evacuation of the combust products. Therefore, it must be connected in compliance with the installation standards in force. Pay particular attention to that envisaged by local legislation on the matter of ventilation and aeration.

*Specifically (UNI 7131), the room where the appliance is installed:*

- *must be fitted with a system to take the combustion fumes outside, through a hood or electric fan which starts operating automatically every time the appliance is switched on;*
- *it must have a system which allows the air flow necessary for proper combustion (at least 2 m<sup>3</sup>/h for each kW of installed power). This can be obtained by taking the air directly from outside (section of at least 100 cm<sup>2</sup>, in order to prevent it becoming accidentally blocked), or indirectly from adjacent rooms (not bedrooms or rooms where there is a risk of explosion) which are directly ventilated and connected to the former by permanent openings.*

The appliance is fed by LPG (liquid petroleum gas).

LPG is heavier than air, so it settles downwards. Consequently LPG bottles must have an opening towards the outside to allow low-level evacuation of any gas leaks.

Empty or partially full LPG bottles must not be installed or kept in rooms or areas that are below ground level (cellars, etc.).

Only gas bottles that are being used may be kept in said rooms/areas, in a position where they are not subject to the direct action of sources of heat (50°C).

### **Adjustments and transformations**

No adjustment is necessary:

- the burners are fixed primary air burners;
- as the only power supply is LPG (in compliance with that indicated on the plate on the underside of the appliance), the minimum levels have already been set in the factory. The valve by-pass screw has already been fully tightened. Should an inadequate flame be found in the Minimum position during use, intervention on the by-pass valve screw is forbidden. Check the conditions of the system (any narrowing of the connections; the appliance supply pressure is stated on the plate) or of the pressure regulator fitted to the gas bottle.

The appliance is in category one (I3+ or I3B/P), so no transformation for use with other types of gas is possible. The dismantling of the injectors for switching to other types of gas is not allowed.

### **Special maintenance**

Any special maintenance to the hob must be carried out by authorised personnel.

It is possible to replace the components inside the hob.

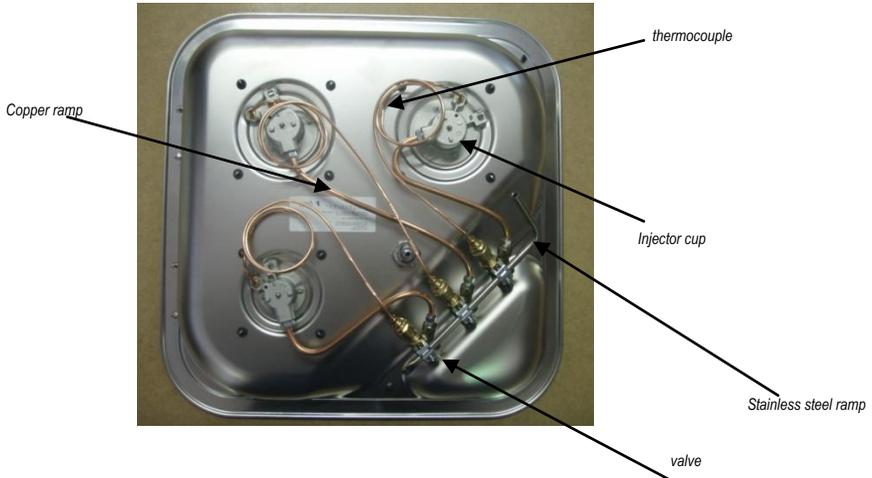
To access the inside of the hob, it is necessary to remove it from the unit. At this point the hob components are accessible: valves, burner cups, tubes and gas ramp (see figure 4).

Replace everything necessary, always fitting original parts supplied by Technical Assistance. The washers in contact with gas (e.g.: those of the valves) must always be replaced when implicated in disassembly).

Restore any seals when the replacement operation is complete.

If it becomes necessary to replace the injectors, see the TECHNICAL FEATURES section. No sealant is used between the injector thread and its seat.

Figure 4



Proceed with reassembly.

Greasing the valves: if the rotation of the knob becomes difficult, it is necessary to grease the valve to prevent damage. Proceed as follows:

- dismantle the valve from the gas ramp and the internal tubes;
- dismantle the body of the valve;
- remove the conical male element, cleaning it with thinner;
- lightly re-grease the cone using appropriate grease;
  
- introduce the cone into its seat, manoeuvring it to expel any excess grease. Remove the excess grease with a cloth;
- remove the cone again to ensure that the grease has not blocked the internal gas passages;
- refit the valve.

AFTER COMPLETING EACH REASSEMBLY, ALWAYS CHECK THAT THE SEAL CONFORMS TO THE INSTALLATION STANDARDS IN FORCE.  
THE USE OF A NAKED FLAME IS STRICTLY FORBIDDEN.

### TECHNICAL FEATURES

|                                      |                     |   |
|--------------------------------------|---------------------|---|
| Installation class:                  |                     | 3 |
| Fastening method:                    |                     |   |
|                                      | M.S. SUPER silicone |   |
| Appliance category:                  |                     | * |
| Gas (group) and supply pressure:     | *                   |   |
| Total burner power ( $\Sigma Q_n$ ): | *                   |   |

\* see the plate on the first page, in accordance with the country of destination

The following tables show the technical data for each burner, in relation to the appliance categories.

**For category: I3+**

| Burner    | Gas                           | Pressure (mbar) | Nominal heat capacity (g/h) | Nominal heat capacity (W) | Reduced heat capacity - MINIMUM - (W) | Nozzle diameter (1/100 mm) |
|-----------|-------------------------------|-----------------|-----------------------------|---------------------------|---------------------------------------|----------------------------|
| Auxiliary | G30 (Butane)<br>G31 (Propane) | 28 – 30<br>37   | 73<br>71                    | 1000                      | 400                                   | 52                         |
| Semi-fast | G30 (Butane)<br>G31 (Propane) | 28 – 30<br>37   | 138<br>136                  | 1900                      | 450                                   | 69                         |
| Fast      | G30 (Butane)<br>G31 (Propane) | 28 – 30<br>37   | 218<br>214                  | 3000                      | 700                                   | 85                         |

**For category: I3B/P**

| Burner    | Gas                         | Pressure (mbar) | Nominal heat capacity (g/h) | Nominal heat capacity (W) | Reduced heat capacity - MINIMUM - (W) | Nozzle diameter (1/100 mm) |
|-----------|-----------------------------|-----------------|-----------------------------|---------------------------|---------------------------------------|----------------------------|
| Auxiliary | G30/G31<br>(Butane/Propane) | 30/30           | 73                          | 1000                      | 400                                   | 52                         |
| Semi-fast | G30/G31<br>(Butane/Propane) | 30/30           | 138                         | 1900                      | 450                                   | 69                         |
| Fast      | G30/G31<br>(Butane/Propane) | 30/30           | 218                         | 3000                      | 700                                   | 85                         |

## WARRANTY AND TECHNICAL ASSISTANCE

The appliance is compliant with the indications of the following European Directive: 90/396/CEE + 93/68 (Gas Directive) and with the European Standards EN 30 (Domestic gas cooking appliances).

This appliance is guaranteed by CAN.

The warranty implicates the free repair or replacement of parts presenting manufacturing faults.

The warranty does not cover parts which present normal wear and tear, aesthetics, damages caused by carelessness, incorrect use and installation, and transport risks (see General Warnings section).

The warranty shall become null and void if the appliance has been interfered with or repaired by unqualified persons.

References for Technical Assistance:

Fabio Bellini

...

...

# FN SERIES

FREE-STANDING GAS HOBS  
EC Certificate no. 51

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## INSTRUCTION, USE AND MAINTENANCE BOOKLET



### MODELS LIST

28/09/2010

**Type: FN**

| no. | Model  | Brand | Nominal Voltage | Electric power | ΣQn - kW |
|-----|--------|-------|-----------------|----------------|----------|
| 1   | FN1330 | CAN   | /               | /              | 1,90     |
| 2   | FN1331 | CAN   | /               | /              | 1,90     |
| 3   | FN1332 | CAN   | /               | /              | 2,90     |
| 4   | FN1333 | CAN   | /               | /              | 3,80     |
| 5   | FN1334 | CAN   | /               | /              | 3,80     |
| 6   | FN1335 | CAN   | /               | /              | 5,90     |



MANUFACTURER:

**CAN di Bellini Mauro**

Via Nazionale, 65 - 25080 PUEGNAGO DEL GARDA (BS)

TEL +39.0365/555909 r.a. - FAX+39.0365/651 822

www.can-web.com - [info@can-web.com](mailto:info@can-web.com)

## GENERAL WARNINGS

Before using the appliance, read this booklet carefully. Keep it safely for every further need and for any technical servicing. This appliance must be installed in compliance with the regulations in force and used only in a well ventilated environment. See the instructions before installing and using this appliance.

These instructions are valid only if the code of the county:

IT

is indicated on the appliance.

The installation, maintenance and adjustment of the appliance must be carried out by qualified personnel only (Technical assistance), within the limits of the operations envisaged in the relative section of this booklet.

When opening the packaging, check the integrity of the appliance. If the appliance is incomplete or damaged in any way, please contact the dealer or distributor immediately.

Do not leave parts of the packaging within the reach of children, as they could pose a hazard.

Disposal of the packing material: separate the various types of materials in observance of the local legislation regarding the disposal/recycling of waste.

Disposal of the unused appliance: dispose of the appliance at the special collection and processing centres, in observance of local legislation.

Do not leave the appliance unsupervised during use. Ensure the correct positioning of the pans and monitor the cooking of food cooked in oil or fat, inasmuch as it is easily inflammable.

Keep the appliance out of the reach of children.

**NOTE FOR ELECTRICAL APPLIANCES:** the use of this appliance by people with reduced physical or mental ability, or who lack experience in the use of electrical appliances, is not permitted, unless they are supervised or instructed by adults who are responsible for their safety. Children must be supervised to make sure that they do not play with the appliance.

Do not use sprays near the appliance while in use.

This appliance has been designed and built for domestic, non-professional use in the home, to cook food. Every other use is forbidden.

the use of a gas hob produces heat and humidity in the room where it is installed. Ensure that good ventilation of the room where the appliance installed is guaranteed: keep natural vents open or install a mechanical vent (e.g.: hood).

Intense and prolonged use of the appliance may require extra or more effective ventilation (opening of windows, increase in suction hood power).

### **IMPORTANT**

**In compliance with the installation standards in force, it is vital to regularly check the gas supply system, all along the length and at the connections, at both the system/gas bottle end and the appliance end. The operation must be carried out by qualified personnel.**

**The manufacturer declines all responsibility for the incorrect or improper use of the appliance and for damages deriving from failure to observe the recommendations contained in this booklet.**

## INSTRUCTIONS FOR USE

The series of glass hobs comprises the models shown in the following table, which summarises the feature of the burners:

|                                                                                                                                                                 |                                                                                                                                                             |                                                                                                                                                                                 |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p><b>FN1330</b></p>  <p>- 1 Semirapid (1900 W)</p>                            | <p><b>FN1331</b></p>  <p>- 1 Semirapid (1900 W)</p>                        | <p><b>FN1332</b></p>  <p>- 2 Semirapid (1900 W)<br/>- 1 Auxiliary (1000 W)</p>                 |
| <p><b>FN1333</b></p>  <p>- 1 Semi-fast (1900 W)<br/>- 1 Semi-fast (1900 W)</p> | <p><b>FN1334</b></p>  <p>-1 Semi-fast (1900w)<br/>-1 Semi-fast (1900w)</p> | <p><b>FN1335</b></p>  <p>-1 Auxiliary (1900w)<br/>-1 Semi-fast (1900w)<br/>-1 Fast (3000w)</p> |

To fully understand this booklet, check which model you have just purchased.

Each model has:

- above each knob, a diagram indicating the burner to which the knob refers;
- 1/2/3 burners. Each burner consists of: metal cover; aluminium flame divider resistant to high temperatures (PYRAL); stainless steel heat shield flange with built-in pan stand; heat-sensitive element (safety cut-off switch).
- plastic knobs;
- pan restraint column, to fit into the appropriate position to guarantee the stability of the pans. To order.

**To light the burners:** make sure that the gas main is open. Press and turn the burner knob anticlockwise to the maximum (big flame) position, as shown in figure 1. These position is easily recognised by a small mechanical stop. At this point, approach the flame with a lit match or electric lighter and press the knob down. Keep the knob pressed for a few seconds, then release it. This operation is necessary to activate the gas safety device (cut-off switch). This is a thermo-electric device which guarantees the cut-off of the gas supply in a few seconds if the flame accidentally goes out.

When the burner is lit, turn the knob to the minimum position (small flame, figure 1), then place the container on the pan stand. Turn the knob to the required flame intensity.

Should the flames accidentally go out, turn the burner control knob off and wait at least 1 min before attempting to light it again.

**To switch off the burner, turn the knob clockwise to align the index with the off position (solid spot ● or empty dot ○).**

When the appliance is not in use, make sure that the knobs are always in the off position.

Should the rotation of the control knob become stiff, contact the Technical Assistance as soon as possible. Do not attempt to reset or dismantle the hob.



**Figure 1**

To obtain maximum performance with minimum gas consumption, we recommend that:

- you use suitable pans for each burner:

| Burner       | Auxiliary<br>(Ø 67mm) | Semi-fast<br>(Ø 88 mm) | Fast<br>(Ø 116 mm) |
|--------------|-----------------------|------------------------|--------------------|
| Pan diameter | 100 ÷ 120 mm          | 160 ÷ 220 mm           | 220 ÷ 240 mm       |

- turn the burner to the minimum position (small flame, figure 1) when boiling point is reached;
- always use a pan lid;
- always use pans with a flat (not concave) bottom;
- keep the flame within the perimeter of the pan;
- do not use pans that protrude beyond the edges of the hob.

### **Cleaning the appliance**

Parts must be cleaned and dismantled when the appliance is cold. Do not allow corrosive agents (e.g.: vinegar, coffee, salt water, milk, lemon juice or tomato) to remain in prolonged contact with the surface of the appliance.

The pan stands and stainless steel accessories burnish when the appliance has been operating for a few minutes.

This colouring can be removed using a finely abrasive pad.

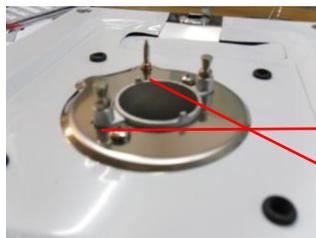
The shine of stainless steel parts can be maintained by washing them with warm soapy water. Periodical cleaning with a special product for cleaning steel is recommended.

The burner caps and flame dividers must be periodically removed and washed to eliminate encrusted food. Caps and flame dividers must be washed with warm soapy water, rinsed thoroughly and dried. They can also be washed in a dishwasher.

Do not use jets of steam to clean the appliance.

Before reassembling the parts, check that the holes in the flame divider are not blocked by foreign bodies.

For the correct assembly and reassembly of the burner parts, see figure 2.



**Figure 2 a)**

*pins for fastening the flame divider and cap*

*cut-off device*

To fit/release the burner cap, turn it slightly so that the pins slot into position.



Figure 2 b): flame divider

*holes for passage of the fastening pins*

*hole for passage of the cut-off device*

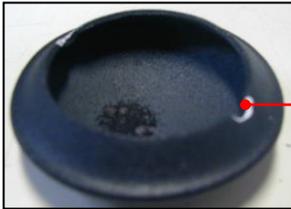


Figure 2 c): cap (underside)

*recesses for coupling with fastening pins*

The burner parts that can be dismantled for ordinary cleaning are the cap and flame divider. Do not use tools to dismantle the parts. The removal of other burner parts is forbidden.

When cleaning the cut-off device, operate gently using a wet sponge.

The removal of parts of the appliance other than the burners (within the limits indicated above) or the pan restraint accessories is forbidden.

## INSTALLATION – MAINTENANCE – ADJUSTMENTS

The information and operations illustrated in this section are dedicated exclusively to fitters.

The installation and all adjustments, transformations and maintenance operations shown in this section must be carried out exclusively by qualified personnel, in observance of local legislation (Law no. 46/90 and DPR 447).

If in doubt, contact Technical Assistance.

Incorrect installation or adjustment may cause damages to people, animals or things. The manufacturer declines all responsibility for installation or adjustment which do not comply with the instructions given in this section.

Installation must conform to UNI 7131 (the latest revision).

### Inserting and fastening the appliance

Remove the appliance from the packaging, ensuring that it is complete and undamaged. If in doubt, do not proceed and contact the dealer of Technical Assistance immediately.

Remove the protective plastic.

The material of items adjacent to the appliance (furniture) must resist temperature surges of at least 65 K (90°C with a room temperature of 25 °C).

Also observe the critical distances from the adjacent walls/furniture.

Critical distances (X and Y) are the same for all models. See figure 3 below.

N.B.: In figure 3, the side of the furniture is shown to the left of the appliance. If you wish to install it on the right, observe the same critical distances indicated in the table (Y).

Make sure that the distance between the pan stand of the appliance and any furniture of hoods above the appliance is at least 650 mm.

Any lateral work surfaces within critical distance Y must remain below the height of the appliance surface.

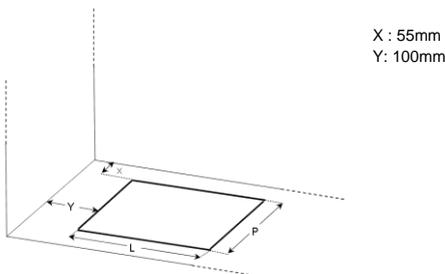


Figure 3

The appliance must be fastened to the unit using the screws supplied with it.

Fasten the 2 posts to the hob through the appropriate holes with the screws supplied (screw and nut). Then fasten the posts in the position required using the screws.

The appliance is now fastened to the unit. For any maintenance requiring the dismantling of the appliance from the unit, simply loosen the 2 screws.

### Gas connection

Before connecting the gas supply, make sure that the local distribution conditions (type and pressure of gas) and the adjustment of the appliance are compatible. The appliance adjustment conditions are indicated on the data plate on the underside.

The appliance input consists of a gas ramp with the end facing sideways, to simplify installation.

The end is cylindrical, 8 mm diameter, unthreaded, for at least 30 mm. Where permitted by the installation standards in force, connection to the gas main may take place using a flexi-pipe with a gas-proof press fitting (complete with ogive).

*In the specific case of built-in installation, UNI 7131 forbids direct connection of the appliance to the gas bottle by flexi-pipe. It is therefore necessary to connect the appliance to a fixed system (UNI 7129), which will be connected to the gas bottle and the appliance by flexi-pipes (UNI 7140) with a rubber insert support and relative clamps (UNI 7141). The flexi-pipe must have a maximum length of 1.5 m, without intermediate joints, and must not run through two different rooms. The connections must not cause the pipe to twist, bend or be crushed and the pipe must not come into contact with sharp items or edges and must not exceed a temperature of 50°C. The flexi-pipe and relative rubber insert support must be open to inspection.*

The regulator fitted to the gas bottle must be compliant with EN 12864.

*To make the flexi-pipe of the appliance suitable for connection, use a rubber insert support compliant with UNI 7141, with relative clamps, at the appliance end. It is necessary to use an adapter for this (if not supplied with the appliance, ask Technical Assistance for one). This adapter will be connected to the smooth end of the appliance by a gas-proof press fitting and connected to the rubber insert support by a threaded connection (compliant with ISO 7-1 if the rubber insert holder is not supplied with the appliance). Pay attention to the marking of the threading on the adapter: check that it is compatible with that of the rubber insert support.*

Upon completion of installation, check the seal of the connection in compliance with the methods indicated by the legislation in force. Never use a naked flame.

### **Checking the correct operation of the burners**

When the appliance is installed, check that all the burners work properly.

Check the ignition, in compliance with the Instructions for Use section, the stability of the flame, the maintenance of the flame when turning the knob from maximum to minimum. The flame must not flare up or go out.

If this happens:

- check the type of gas/pressure used: it must correspond to that indicated on the appliance plate;
- check for any shifting of the burner parts (flame divider, cap), due to assembly of the appliance.

If the problem persists, contact Technical Assistance.

### **Ventilation**

This appliance is not connected to a device for the evacuation of the combust products. Therefore, it must be connected in compliance with the installation standards in force. Pay particular attention to that envisaged by local legislation on the matter of ventilation and aeration.

*Specifically (UNI 7131), the room where the appliance is installed:*

- *must be fitted with a system to take the combustion fumes outside, through a hood or electric fan which starts operating automatically every time the appliance is switched on;*
- *it must have a system which allows the air flow necessary for proper combustion (at least 2 m<sup>3</sup>/h for each kW of installed power). This can be obtained by taking the air directly from outside (section of at least 100 cm<sup>2</sup>, in order to prevent it becoming accidentally blocked), or indirectly from adjacent rooms (not bedrooms or rooms where there is a risk of explosion) which are directly ventilated and connected to the former by permanent openings.*

The appliance is fed by LPG (liquid petroleum gas).

LPG is heavier than air, so it settles downwards. Consequently LPG bottles must have an opening towards the outside to allow low-level evacuation of any gas leaks.

Empty or partially full LPG bottles must not be installed or kept in rooms or areas that are below ground level (cellars, etc.).

Only gas bottles that are being used may be kept in said rooms/areas, in a position where they are not subject to the direct action of sources of heat (50°C).

### **Adjustments and transformations**

No adjustment is necessary:

- the burners are fixed primary air burners;
- as the only power supply is LPG (in compliance with that indicated on the plate on the underside of the appliance), the minimum levels have already been set in the factory. The valve by-pass screw has already been fully tightened. Should an inadequate flame be found in the Minimum position during use, intervention on the by-pass valve screw is forbidden. Check the conditions of the system (any narrowing of the connections; the appliance supply pressure is stated on the plate) or of the pressure regulator fitted to the gas bottle.

The appliance is in category one (I3+ or I3B/P), so no transformation for use with other types of gas is possible. The dismantling of the injectors for switching to other types of gas is not allowed.

### **Special maintenance**

Any special maintenance to the hob must be carried out by authorised personnel.

It is possible to replace the components inside the hob.

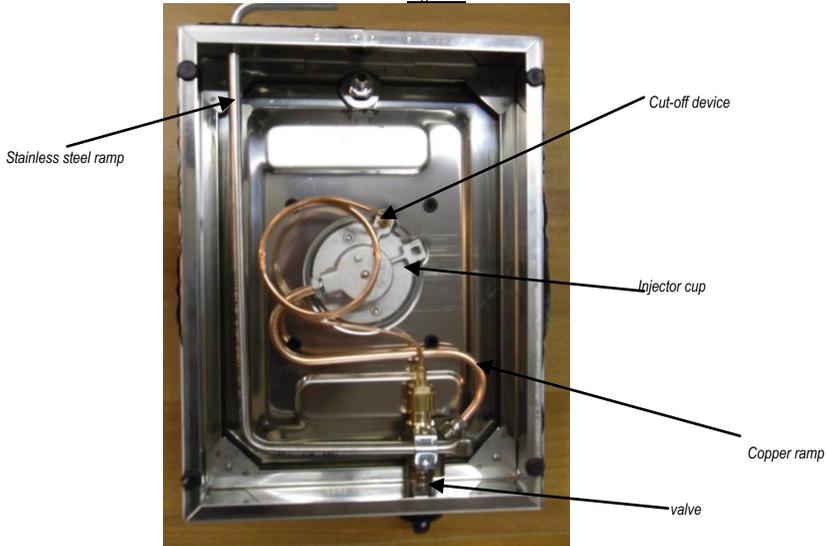
To access the inside of the hob, it is necessary to remove it from the unit. At this point the hob components are accessible: valves, burner cups, tubes and gas ramp (see figure 4).

Replace everything necessary, always fitting original parts supplied by Technical Assistance. The washers in contact with gas (e.g.: those of the valves) must always be replaced when implicated in disassembly).

Restore any seals when the replacement operation is complete.

If it becomes necessary to replace the injectors, see the TECHNICAL FEATURES section. No sealant is used between the injector thread and its seat.

Figure 4



Proceed with reassembly.

Greasing the valves: if the rotation of the knob becomes difficult, it is necessary to grease the valve to prevent damage. Proceed as follows:

- dismantle the valve from the gas ramp and the internal tubes;
- dismantle the body of the valve;
- remove the conical male element, cleaning it with thinner;
- lightly re-grease the cone using appropriate grease;
- introduce the cone into its seat, manoeuvring it to expel any excess grease. Remove the excess grease with a cloth;
- remove the cone again to ensure that the grease has not blocked the internal gas passages;
- refit the valve.

AFTER COMPLETING EACH REASSEMBLY, ALWAYS CHECK THAT THE SEAL CONFORMS TO THE INSTALLATION STANDARDS IN FORCE.  
THE USE OF A NAKED FLAME IS STRICTLY FORBIDDEN.

### TECHNICAL FEATURES

|                                      |   |
|--------------------------------------|---|
| Installation class:                  | 3 |
| Fastening method:                    |   |
| screws                               |   |
| Appliance category:                  | * |
| Gas (group) and supply pressure:     | * |
| Total burner power ( $\Sigma Q_n$ ): | * |

\* see the plate on the first page, in accordance with the country of destination

The following tables show the technical data for each burner, in relation to the appliance categories.

**For category: I3+**

| Burner    | Gas           | Pressure (mbar) | Nominal heat capacity (g/h) | Nominal heat capacity (W) | Reduced heat capacity - MINIMUM - (W) | Nozzle diameter (1/100 mm) |
|-----------|---------------|-----------------|-----------------------------|---------------------------|---------------------------------------|----------------------------|
| Auxiliary | G30 (Butane)  | 28 – 30         | 73                          | 1000                      | 400                                   | 52                         |
|           | G31 (Propane) | 37              | 71                          |                           |                                       |                            |
| Semi-fast | G30 (Butane)  | 28 – 30         | 138                         | 1900                      | 450                                   | 69                         |
|           | G31 (Propane) | 37              | 136                         |                           |                                       |                            |
| Fast      | G30 (Butane)  | 28 – 30         | 218                         | 3000                      | 700                                   | 85                         |
|           | G31 (Propane) | 37              | 214                         |                           |                                       |                            |

**For category: I3B/P**

| Burner    | Gas                      | Pressure (mbar) | Nominal heat capacity (g/h) | Nominal heat capacity (W) | Reduced heat capacity - MINIMUM - (W) | Nozzle diameter (1/100 mm) |
|-----------|--------------------------|-----------------|-----------------------------|---------------------------|---------------------------------------|----------------------------|
| Auxiliary | G30/G31 (Butane/Propane) | 30/30           | 73                          | 1000                      | 400                                   | 52                         |
| Semi-fast | G30/G31 (Butane/Propane) | 30/30           | 138                         | 1900                      | 450                                   | 69                         |
| Fast      | G30/G31 (Butane/Propane) | 30/30           | 218                         | 3000                      | 700                                   | 85                         |

## WARRANTY AND TECHNICAL ASSISTANCE

The appliance is compliant with the indications of the following European Directive: 90/396/CEE + 93/68 (Gas Directive) and with the European Standards EN 30 (Domestic gas cooking appliances).

This appliance is guaranteed by CAN.

The warranty implicates the free repair or replacement of parts presenting manufacturing faults.

The warranty does not cover parts which present normal wear and tear, aesthetics, damages caused by carelessness, incorrect use and installation, and transport risks (see General Warnings section).

The warranty shall become null and void if the appliance has been interfered with or repaired by unqualified persons.

References for Technical Assistance:

Fabio Bellini

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# PV SERIES

BUILT-IN GLASS HOBS

CE Certificate no. 51Bu3860

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## INSTRUCTION, USE AND MAINTENANCE BOOKLET



| no. | Model \ | Brand | Nominal Voltage | Electric power | $\Sigma Q_n$ - kW |
|-----|---------|-------|-----------------|----------------|-------------------|
| 1   | PV1350  | CAN   | /               | /              | 1,90              |
| 2   | PV1351  | CAN   | /               | /              | 2,90              |
| 3   | PV1352  | CAN   | /               | /              | 5,90              |
| 4   | PV1357  | CAN   | /               | /              | 4,90              |
| 5   | PV1360  | CAN   | /               | /              | 3,80              |
| 6   | PV1361  | CAN   | /               | /              | 5,90              |



Manufacturer:

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## GENERAL WARNINGS

Before using the appliance, read this booklet carefully. Keep it safely for every further need and for any technical servicing.

This appliance must be installed in compliance with the regulations in force and used only in a well ventilated environment. See the instructions before installing and using this appliance.

These instructions are valid only if the code of the county:

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is indicated on the appliance.

The installation, maintenance and adjustment of the appliance must be carried out by qualified personnel only (Technical assistance), within the limits of the operations envisaged in the relative section of this booklet.

When opening the packaging, check the integrity of the appliance. If the appliance is incomplete or damaged in any way, please contact the dealer or distributor immediately.

Do not leave parts of the packaging within the reach of children, as they could pose a hazard.

Disposal of the packing material: separate the various types of materials in observance of the local legislation regarding the disposal/recycling of waste.

Disposal of the unused appliance: dispose of the appliance at the special collection and processing centres, in observance of local legislation.

Do not leave the appliance unsupervised during use. Ensure the correct positioning of the pans and monitor the cooking of food cooked in oil or fat, inasmuch as it is easily inflammable.

Keep the appliance out of the reach of children.

**NOTE FOR ELECTRICAL APPLIANCES:** the use of this appliance by people with reduced physical or mental ability, or who lack experience in the use of electrical appliances, is not permitted, unless they are supervised or instructed by adults who are responsible for their safety. Children must be supervised to make sure that they do not play with the appliance.

Do not use sprays near the appliance while in use.

This appliance has been designed and built for domestic, non-professional use in the home, to cook food. Every other use is forbidden.

the use of a gas hob produces heat and humidity in the room where it is installed. Ensure that good ventilation of the room where the appliance installed is guaranteed: keep natural vents open or install a mechanical vent (e.g.: hood).

Intense and prolonged use of the appliance may require extra or more effective ventilation (opening of windows, increase in suction hood power).

### **IMPORTANT**

**In compliance with the installation standards in force, it is vital to regularly check the gas supply system, all along the length and at the connections, at both the system/gas bottle end and the appliance end. The operation must be carried out by qualified personnel.**

**The manufacturer declines all responsibility for the incorrect or improper use of the appliance and for damages deriving from failure to observe the recommendations contained in this booklet.**

## INSTRUCTIONS FOR USE

The series of glass hobs comprises the models shown in the following table, which summarises the feature of the burners:

|                                                                                                                                                                  |                                                                                                                                                                  |                                                                                                                                                                                             |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p><b>PV 1350</b></p>  <p>- 1 Semi-fast (1900 W)</p>                            | <p><b>PV 1351</b></p>  <p>- 1 Semi-fast (1900 W)<br/>- 1 Auxiliary (1000 W)</p> | <p><b>PV 1352</b></p>  <p>- 1 Semi-fast (3000 W)<br/>- 1 Semi-fast (1900 W)<br/>- 1 Auxiliary (1000 W)</p> |
| <p><b>PV 1357</b></p>  <p>- 1 Semi-fast (3000 W)<br/>- 1 Semi-fast (1900 W)</p> | <p><b>PV 1360</b></p>  <p>- 2 Semi-fast (2 x 1900 W)</p>                        | <p><b>PV 1361</b></p>  <p>- 1 Semi-fast (3000 W)<br/>- 1 Semi-fast (1900 W)<br/>- 1 Auxiliary (1000 W)</p> |

To fully understand this booklet, check which model you have just purchased.

Each model has:

- tempered glass hob; above each knob, a diagram indicating the burner to which the knob refers;
- 1/2/3 burners. Each burner consists of: metal cover; aluminium fame divider resistant to high temperatures (PYRAL); stainless steel heat shield flange with built-in pan stand; heat-sensitive element (safety cut-off switch).
- plastic knobs;
- pan restraint column, to fit into the appropriate position to guarantee the stability of the pans. To order.

**To light the burners:** make sure that the gas main is open. Press and turn the burner knob anticlockwise to the maximum (big flame) position, as shown in figure 1. These position is easily recognised by a small mechanical stop. At this point, approach the flame with a lit match or electric lighter and press the knob down. Keep the knob pressed for a few seconds, then release it. This operation is necessary to activate the gas safety device (cut-off switch). This is a thermo-electric device which guarantees the cut-off of the gas supply in a few seconds if the flame accidentally goes out.

When the burner is lit, turn the knob to the minimum position (small flame, figure 1), then place the container on the pan stand. Turn the knob to the required flame intensity.

Should the flames accidentally go out, turn the burner control knob off and wait at least 1 min before attempting to light it again.

To switch off the burner, turn the knob clockwise to align the index with the off position (solid spot ● or empty dot ○).

When the appliance is not in use, make sure that the knobs are always in the off position.

Should the rotation of the control knob become stiff, contact the Technical Assistance as soon as possible. Do not attempt to reset or dismantle the hob.



Figure 1

To obtain maximum performance with minimum gas consumption, we recommend that:

- you use suitable pans for each burner:

| Burner       | Auxiliary<br>(Ø 67mm) | Semi-fast<br>(Ø 88 mm) | Fast<br>(Ø 116 mm) |
|--------------|-----------------------|------------------------|--------------------|
| Pan diameter | 100 ÷ 120 mm          | 160 ÷ 220 mm           | 220 ÷ 240 mm       |

- turn the burner to the minimum position (small flame, figure 1) when boiling point is reached;
- always use a pan lid;
- always use pans with a flat (not concave) bottom;
- keep the flame within the perimeter of the pan;
- do not use pans that protrude beyond the edges of the hob.

### **Cleaning the appliance**

Parts must be cleaned and dismantled when the appliance is cold. Do not allow corrosive agents (e.g.: vinegar, coffee, salt water, milk, lemon juice or tomato) to remain in prolonged contact with the surface of the appliance.

The pan stands and stainless steel accessories burnish when the appliance has been operating for a few minutes.

This colouring can be removed using a finely abrasive pad.

The shine of stainless steel parts can be maintained by washing them with warm soapy water. Periodical cleaning with a special product for cleaning steel is recommended.

The burner caps and flame dividers must be periodically removed and washed to eliminate encrusted food. Caps and flame dividers must be washed with warm soapy water, rinsed thoroughly and dried. They can also be washed in a dishwasher.

Do not use jets of steam to clean the appliance.

Before reassembling the parts, check that the holes in the flame divider are not blocked by foreign bodies.

For the correct assembly and reassembly of the burner parts, see figure 2.

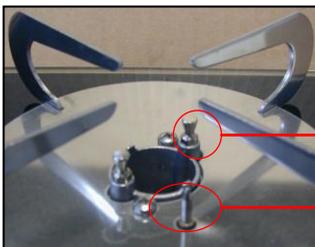


Figure 2 a)

*pins for fastening the flame divider  
and cap*

*thermocouple*

To fit/release the burner cap, turn it slightly so that the pins slot into posi

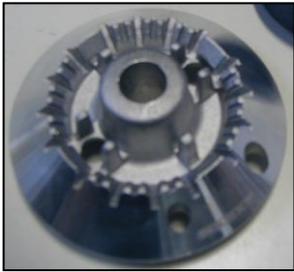


Figure 2 b): flame divider

*holes for passage of the fastening pins*

*hole for passage of the cut-off device*



Figure 2 c): cap (underside)

*recesses for coupling with fastening pins*

The burner parts that can be dismantled for ordinary cleaning are the cap and flame divider. Do not use tools to dismantle the parts. The removal of other burner parts is forbidden.

When cleaning the cut-off device, operate gently using a wet sponge.

The removal of parts of the appliance other than the burners (within the limits indicated above) or the pan restraint accessories is forbidden.

## INSTALLATION – MAINTENANCE – ADJUSTMENTS

The information and operations illustrated in this section are dedicated exclusively to fitters.

The installation and all adjustments, transformations and maintenance operations shown in this section must be carried out exclusively by qualified personnel, in observance of local legislation (Law no. 46/90 and DPR 447).

If in doubt, contact Technical Assistance.

Incorrect installation or adjustment may cause damages to people, animals or things. The manufacturer declines all responsibility for installation or adjustment which do not comply with the instructions given in this section.

Installation must conform to UNI 7131 (the latest revision).

### Inserting and fastening the appliance

Remove the appliance from the packaging, ensuring that it is complete and undamaged. If in doubt, do not proceed and contact the dealer of Technical Assistance immediately.

Remove the protective plastic.

The material of items adjacent to the appliance (furniture) must resist temperature surges of at least 65 K (90°C with a room temperature of 25 °C).

Make a hole in the surface of the unit in which you wish to install the appliance.

Also observe the critical distances from the adjacent walls/furniture.

Hole size (W x D) to house the appliance and critical distances (X and Y) vary from model to model. See table and figure 3 below.

N.B.: In figure 3, the side of the furniture is shown to the left of the appliance. If you wish to install it on the right, observe the same critical distances indicated in the table (Y).

Make sure that the distance between the pan stand of the appliance and any furniture or hoods above the appliance is at least 650 mm.

Any lateral work surfaces within critical distance Y must remain below the height of the appliance surface.

When the appliance is in use the bottom may feel hot, while remaining within the limits indicated by the reference standard (EN 30). To prevent accidental contact it is possible to install a divider (separator panel) at least 20 mm (but not more than 150 mm) from the bottom of the appliance.

Before inserting the appliance, connect the gas as described in the following paragraphs.

| Model   | W (mm) | D (mm) | X (mm) | Y (mm) |
|---------|--------|--------|--------|--------|
| PV 1350 | 185    | 350    | 55     | 100    |
| PV 1351 | 360    | 260    | 55     | 100    |
| PV 1352 | 400    | 370    | 55     | 100    |
| PV 1357 | 280    | 480    | 75     | 100    |
| PV 1360 | 580    | 400    | 55     | 100    |
| PV 1361 | 780    | 400    | 55     | 100    |

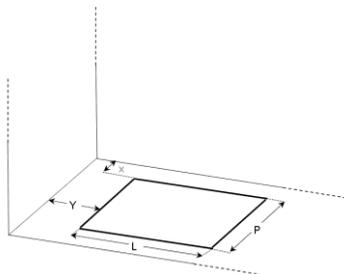


Figure 3

The appliance must be fastened to the unit using M.S.SUPER (fratelli zucchini) silicone or equivalent.

If you wish to install the appliance flush with the unit, it is necessary to mill (1 cm wide, 1 cm deep) the hole cut into the unit.

To fasten the appliance, apply a strip of silicone along the underside edge of the glass. Insert the appliance into the hole in the unit, pressing it down gently until the silicone hardens (at least 3 hours).

The appliance is now fastened to the unit. For any maintenance operations requiring the dismantling of the appliance from the unit, cut the silicone using a cutter. Before re-fastening the appliance, clean any silicone from the glass of the appliance and the hole in the unit.

### Gas connection

Before connecting the gas supply, make sure that the local distribution conditions (type and pressure of gas) and the adjustment of the appliance are compatible. The appliance adjustment conditions are indicated on the data plate on the underside.

The appliance input consists of a gas ramp with the end facing sideways, to simplify installation.

The end is cylindrical, **8 mm diameter**, unthreaded, for at least 30 mm. Where permitted by the installation standards in force, connection to the gas main may take place using a flexi-pipe with a gas-proof press fitting (complete with ogive).

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*In the specific case of built-in installation, UNI 7131 forbids direct connection of the appliance to the gas bottle by flexi-pipe. It is therefore necessary to connect the appliance to a fixed system (UNI 7129), which will be connected to the gas bottle and the appliance by flexi-pipes (UNI 7140) with a rubber insert support and relative clamps (UNI 7141). The flexi-pipe must have a maximum length of 1.5 m, without intermediate joints, and must not run through two different rooms. The connections must not cause the pipe to twist, bend or be crushed and the pipe must not come into contact with sharp items or edges and must not exceed a temperature of 50°C. The flexi-pipe and relative rubber insert support must be open to inspection.*

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The regulator fitted to the gas bottle must be compliant with EN 12864.

*To make the flexi-pipe of the appliance suitable for connection, use a rubber insert support compliant with UNI 7141, with relative clamps, at the appliance end. It is necessary to use an adapter for this (if not supplied with the appliance, ask Technical Assistance for one). This adapter will be connected to the smooth end of the appliance by a gas-proof press fitting and connected to the rubber insert support by a threaded connection (compliant with ISO 7-1 if the rubber insert holder is not supplied with the appliance). Pay attention to the marking of the threading on the adapter: check that it is compatible with that of the rubber insert support.*

Upon completion of installation, check the seal of the connection in compliance with the methods indicated by the legislation in force. Never use a naked flame.

### Checking the correct operation of the burners

When the appliance is installed, check that all the burners work properly.

Check the ignition, in compliance with the Instructions for Use section, the stability of the flame, the maintenance of the flame when turning the knob from maximum to minimum. The flame must not flare up or go out.

If this happens:

- check the type of gas/pressure used: it must correspond to that indicated on the appliance plate;
- check for any shifting of the burner parts (flame divider, cap), due to assembly of the appliance.

If the problem persists, contact Technical Assistance.

### Ventilation

This appliance is not connected to a device for the evacuation of the combust products. Therefore, it must be connected in compliance with the installation standards in force. Pay particular attention to that envisaged by local legislation on the matter of ventilation and aeration.

IT

*Specifically (UNI 7131), the room where the appliance is installed:*

- *must be fitted with a system to take the combustion fumes outside, through a hood or electric fan which starts operating automatically every time the appliance is switched on;*
- *it must have a system which allows the air flow necessary for proper combustion (at least 2 m<sup>3</sup>/h for each kW of installed power). This can be obtained by taking the air directly from outside (section of at least 100 cm<sup>2</sup>, in order to prevent it becoming accidentally blocked), or indirectly from adjacent rooms (not bedrooms or rooms where there is a risk of explosion) which are directly ventilated and connected to the former by permanent openings.*

The appliance is fed by LPG (liquid petroleum gas).

LPG is heavier than air, so it settles downwards. Consequently LPG bottles must have an opening towards the outside to allow low-level evacuation of any gas leaks.

Empty or partially full LPG bottles must not be installed or kept in rooms or areas that are below ground level (cellars, etc.).

Only gas bottles that are being used may be kept in said rooms/areas, in a position where they are not subject to the direct action of sources of heat (50°C).

### Adjustments and transformations

No adjustment is necessary:

- the burners are fixed primary air burners;
- as the only power supply is LPG (in compliance with that indicated on the plate on the underside of the appliance), the minimum levels have already been set in the factory. The valve by-pass screw has already been fully tightened. Should an inadequate flame be found in the Minimum position during use, intervention on the by-pass valve screw is forbidden. Check

the conditions of the system (any narrowing of the connections; the appliance supply pressure is stated on the plate) or of the pressure regulator fitted to the gas bottle.

The appliance is in category one (I3+ or I3B/P), so no transformation for use with other types of gas is possible. The dismantling of the injectors for switching to other types of gas is not allowed.

### **Special maintenance**

Any special maintenance to the hob must be carried out by authorised personnel.

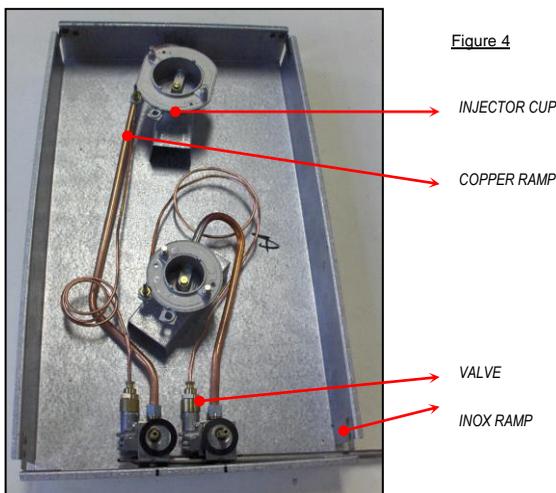
It is possible to replace the components inside the hob.

To access the inside of the hob, it is necessary to remove it from the unit. At this point the hob components are accessible: valves, burner cups, tubes and gas ramp (see figure 4).

Replace everything necessary, always fitting original parts supplied by Technical Assistance. The washers in contact with gas (e.g.: those of the valves) must always be replaced when implicated in disassembly).

Restore any seals when the replacement operation is complete.

If it becomes necessary to replace the injectors, see the TECHNICAL FEATURES section. No sealant is used between the injector thread and its seat.



**Figure 4**

*INJECTOR CUP*

*COPPER RAMP*

*VALVE*

*INOX RAMP*

Refit the appliance, fastening the glass of the hob using the collar under the knob and the heat grids/flanges. Pay attention when centring the burner with respect to the corresponding holes in the glass hob. Correctly reposition all the washer, to prevent direct stress by metal parts on the glass.

Greasing the valves: if the rotation of the knob becomes difficult, it is necessary to grease the valve to prevent damage. Proceed as follows:

- dismantle the valve from the gas ramp and the internal tubes;
- dismantle the body of the valve;
- remove the conical male element, cleaning it with thinner;
- lightly re-grease the cone using appropriate grease;
- introduce the cone into its seat, manoeuvring it to expel any excess grease. Remove the excess grease with a cloth;
- remove the cone again to ensure that the grease has not blocked the internal gas passages;
- refit the valve.

AFTER COMPLETING EACH REASSEMBLY, ALWAYS CHECK THAT THE SEAL CONFORMS TO THE INSTALLATION STANDARDS IN FORCE.  
THE USE OF A NAKED FLAME IS STRICTLY FORBIDDEN.

### **TECHNICAL FEATURES**

Installation class: 3

Fastening method:  
**M.S. SUPER** silicone

Appliance category: \*

Gas (group) and supply pressure: \*

Total burner power ( $\Sigma Q_n$ ): \*

\* see the plate on the first page, in accordance with the country of destination

The following tables show the technical data for each burner, in relation to the appliance categories.

#### **For category: I3+**

| Burner    | Gas           | Pressure (mbar) | Nominal heat capacity (g/h) | Nominal heat capacity (W) | Reduced heat capacity - MINIMUM - (W) | Nozzle diameter (1/100 mm) |
|-----------|---------------|-----------------|-----------------------------|---------------------------|---------------------------------------|----------------------------|
| Auxiliary | G30 (Butane)  | 28 – 30         | 73                          | 1000                      | 400                                   | 52                         |
|           | G31 (Propane) | 37              | 71                          |                           |                                       |                            |
| Semi-fast | G30 (Butane)  | 28 – 30         | 138                         | 1900                      | 450                                   | 69                         |
|           | G31 (Propane) | 37              | 136                         |                           |                                       |                            |
| Fast      | G30 (Butane)  | 28 – 30         | 218                         | 3000                      | 700                                   | 85                         |
|           | G31 (Propane) | 37              | 214                         |                           |                                       |                            |

#### **For category: I3B/P**

| Burner    | Gas                      | Pressure (mbar) | Nominal heat capacity (g/h) | Nominal heat capacity (W) | Reduced heat capacity - MINIMUM - (W) | Nozzle diameter (1/100 mm) |
|-----------|--------------------------|-----------------|-----------------------------|---------------------------|---------------------------------------|----------------------------|
| Auxiliary | G30/G31 (Butane/Propane) | 30/30           | 73                          | 1000                      | 400                                   | 52                         |
|           | G30/G31 (Butane/Propane) | 30/30           | 138                         |                           |                                       |                            |
| Semi-fast | G30/G31 (Butane/Propane) | 30/30           | 138                         | 1900                      | 450                                   | 69                         |
| Fast      | G30/G31 (Butane/Propane) | 30/30           | 218                         | 3000                      | 700                                   | 85                         |
|           | G30/G31 (Butane/Propane) | 30/30           | 218                         |                           |                                       |                            |











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