

Model: FCTGS5714-48 / FCTGS5714-36 / FCTGS5714-30
FCTGS5769-48 / FCTGS5769-36 / FCTGS5769-30



Rangetop

Install Use & Care Guide

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT:

SAVE FOR LOCAL ELECTRICAL INSPECTOR'S USE.
READ AND SAVE THESE INSTRUCTIONS FOR FUTURE
REFERENCE. OBSERVE ALL GOVERNING CODES AND
ORDINANCES.



WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquid in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone.
- Follow the gas supplier's instructions.
- If you cannot reach your gas suppliers, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.

The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.

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

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Thank you for purchasing the our Rangetop unit. Please read the entire instruction manual prior to using your unit.

You can download an owner's & installation manual at: www.forno.ca
Customer service : 1-866-231-8893

Fill out the following information for future reference

Brand _____

Purchase Date _____

Model Number _____

Serial Number _____

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This appliance shall only be installed by an authorized person. This appliance shall be installed in accordance with the manufacturers installation instructions,

IMPORTANT: this appliance must be installed in accordance with the norms in force of the country concerned.

The installation of this appliance must conform to local codes and ordinances. In the absence of local codes, Installations must conform to American National Standards, National Fuel Gas Code ANSI Z223.1 – latest edition** or B149.1.

If local codes permit, a flexible metal appliance connection with the new AGA or CGA certified design, max. 5 feet (1,5 m) long, 1/2" I.D. recommended for connecting this cooktop to the gas supply line. Do not bend or damage the flexible connector when moving the cooktop. The pressure regulator has 1/2" female pipe thread. You will need to determine the fitting required, depending on the size of your gas supply line, the flexible metal connector and the shutoff valve.

The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70.

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system any pressure testing of that system at test pressure in excess of 1/2 psi (3,5 kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

For use with a pressure regulator. The regulator supplied must be used with this appliance.

The gas appliance pressure regulator must be set for the gas with which the appliance is used.

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This appliance can be used with Natural Gas and LP Gas. It is shipped from the factory adjusted for use with Natural Gas: CONVERSION FIXED ORIFICES ARE LOCATED IN THE LITERATURE PACK SUPPLIED WITH THE UNIT.

Injectors kit for the change of type of gas are contained inside the package jointly with the hob installation kit and Instruction booklet. The maximum inlet gas supply pressure incoming to the gas appliance pressure regulator is 20" water column (5 kPa)

The minimum gas supply pressure for checking the regulator setting shall be at least 1" w.c. (249 Pa) above the inlet specified manifold pressure to the appliance (this operating pressure is 4" w.c. (1.00 kPa) for Natural Gas and 10" w.c. (2.75 kPa) for LP Gas).

ATTENTION: A manual valve shall be installed in an accessible location in the gas line external to the appliance for the purpose of turning on or shutting off gas to the appliance

WARNING: Do not use aerosol sprays in the vicinity of this appliance while it is in operation

Inserting the hotplate

After having removed the various loose parts from the internal and external packing, make sure that the hotplate is not damaged and is suitable for the specific gas usage. The gas type label is on the underside of the hotplate base.

In case of doubt, do not use the appliance and contact skilled personnel.

Keep all the packing parts (polystyrene foam, cardboard, staples, etc.) away from children.

Consider the critical dimensions of the appliance, before making an opening in the top surface of the bench top. (relative measurements as per Fig 1- 2).

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Attaching the hotplate

To prevent liquids from leaking accidentally into the underlying storage space, the appliance is equipped with a special gasket. To apply this gasket, carefully follow the instructions in Fig. 3. Lay out the protective sealing strips along the edges of the opening in the bench top and carefully overlap the strip end. (See Fig. 3). Insert the hotplate into the bench top opening. With a screwdriver assemble the brackets A to the hotplate bottom by means of the screws B. (See Fig. 4). Slide the hooks into position and secure them with the screws. Trim the part of the sealing strips which extend beyond the hotplate base

Gas connection

Before connecting the appliance to the gas supply, first remove the plastic plug on which is press-fitted into the gas inlet union; to remove, just pull it off.

1. Check the 'gas type' sticker attached to the hotplate. Details of the injector sizes used are recorded on the data plate located on the base of the appliance.
2. This appliance shall be installed in accordance with installation requirements of the local gas authority of the appropriate installation code.
3. Before installing the hotplate consider the location of the gas supply and routing the gas line. (Refer fig.6)
4. For LPG models the gas supply is connected to the regulator which is supplied loose. The inlet connection has a 1/2" B.S.P. male thread. **IT IS ESSENTIAL THAT THE ELBOW ON THE APPLIANCE BE HELD FIRMLY WITH A SPANNER WHEN CONNECTING THE SUPPLY. DO NOT OVER TIGHTEN.** The regulated pressure For LPG is 11" w.c. (See Fig. 5).

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5. For NG models the gas supply is connected to the regulator which is supplied loose. The inlet connection has a 1/2" B.S.P. male thread. IT IS ESSENTIAL THAT THE ELBOW ON THE APPLIANCE BE HELD FIRMLY WITH A SPANNER WHEN CONNECTING THE SUPPLY. DO NOT OVER TIGHTEN. The regulated pressure For NG is 4" w.c. (See Fig. 5).
6. For gas inlet position of appliance refer Fig 5, 6 and 7. After installing the gas supply and making all connections check thoroughly for possible leaks. Turn all control knobs on the unit to 'OFF' position. Open the valve on the gas supply. Using a soap and water solution check each gas connection one at the time, by brushing the solution over the connection. Presence of bubbles will indicate a leak. Tighten the fitting and re-check for leaks. If it is not possible to correct the leak, replace fitting. Under no circumstances use matches or flame for checking leaks. It is essential that the gasket and the pressure test point stopper are properly installed to avoid gas leakage
7. To checking inlet pressure at the appliance operate as follow:
 - a) Disconnect electric power before pressure checking be carried out.
 - b) Take off one of the gas burner cap and the relative flame spreader in order to get access to the burner injector.
 - c) Put in position the pressure detector directly on the burner injector afterward open the relative burner knob at maximum position keeping it pressed, then measure the outlet pressure from the burner injector.
 - d) Once the pressure checking has been carried out, replace the burner cap and flame spreader in the correct and original position and re-connect electric power to the appliance.
8. Turn on appliance control cock and light each burner. Check for a clear blue flame without yellow tipping. If burners show any abnormalities check that they are located properly and in line with the injector nipple.

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9. Sometimes the burners will not ignite immediately and seem to 'blow' slightly when they do ignite. This usually due to air in the gas lines, which will clear itself within seconds.
10. If after following the instructions given, satisfactory performance cannot be obtained, contact the local gas authority for advice and assistance.

Electrical connection

The connection of the hobs to mains is effected via the flex and the three pin plug located underneath the hotplate. The appliance operate at a main voltage of 120V a.c., frequency 60Hz. Electric power absorption is about 1W for 5 gas burner version or 2W for 6 gas burners version.

WARNING: Electrical Grounding Instructions: This appliance is equipped with a (three-prong) grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

Wiring diagrams

see Fig. 12.

Wiring diagram description

1. Cable terminal
2. Ignition switch
3. Spark generator
4. Ignition spark L. Black N. White T. Green (earth)

Conversion to different types of gas

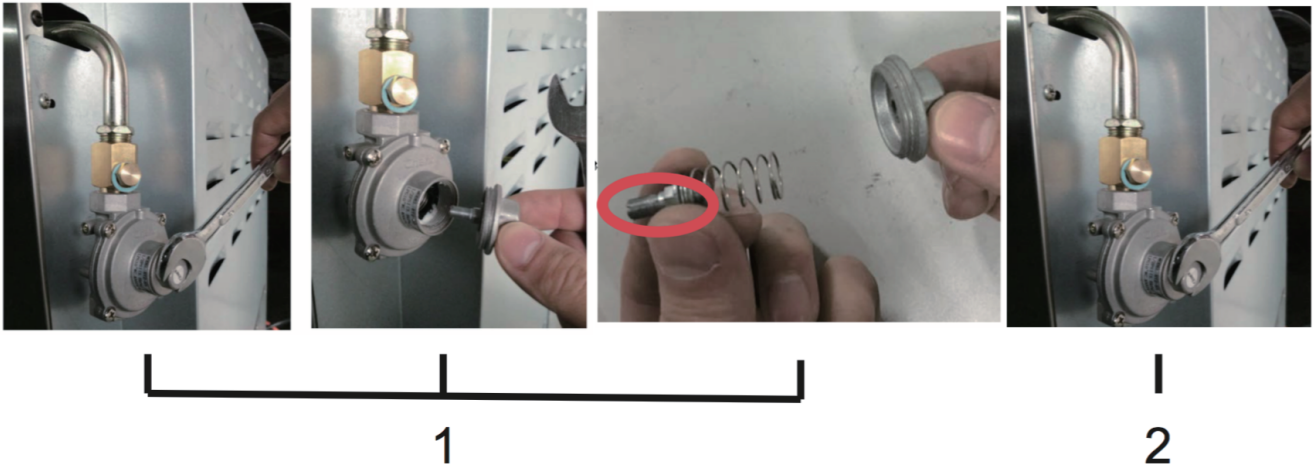
Before carrying out any maintenance work, disconnect the appliance from the gas and electric supply. For

Natural Gas fit regulator assembly described in Fig. 5.

For LP Gas fit assembly described in fig. 5. or as following

- CHANGING THE NOZZLES FOR USE WITH OTHER TYPES OF GAS:

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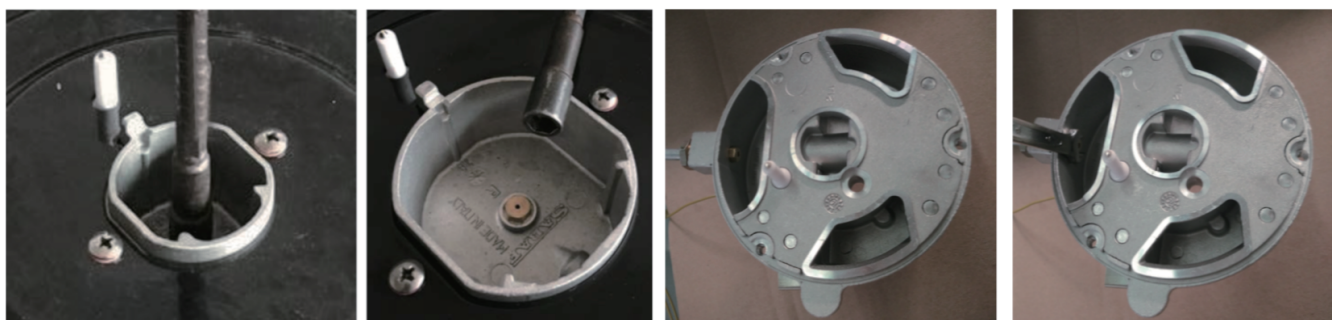
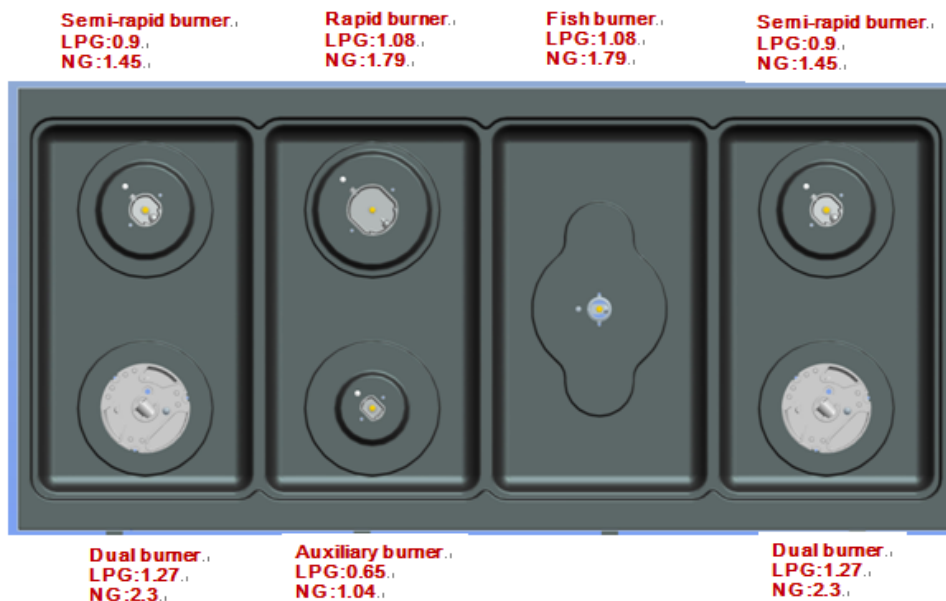


To change the nozzles of the burners use the following procedure:

Lift up the burners and unscrew the nozzles (Fig. 8) using an adjustable spanner of 7 mm and change the nozzles with those designed for the new gas supply according to the information given in TABLE A shown below.

| | | | |
|---|---|---|---|
| <p>Auxiliary burner LPG:0.65[Ⓛ] NG:1.04[Ⓛ]</p>  | <p>Semi-rapid burner LPG:0.9[Ⓛ] NG:1.45[Ⓛ]</p> | <p>Rapid burner LPG:1.08[Ⓛ] NG:1.79[Ⓛ]</p> | <p>Semi-rapid burner LPG:0.9[Ⓛ] NG:1.45[Ⓛ]</p> <p>Auxiliary burner LPG:0.65[Ⓛ] NG:1.04[Ⓛ]</p> |
| <p>Dual burner LPG:1.27[Ⓛ] NG:2.3[Ⓛ]</p> | <p>Rapid burner LPG:1.08[Ⓛ] NG:1.79[Ⓛ]</p> | <p>Dual burner LPG:1.27[Ⓛ] NG:2.3[Ⓛ]</p> | <p>Semi-rapid burner LPG:0.9[Ⓛ] NG:1.45[Ⓛ]</p> <p>Rapid burner LPG:1.08[Ⓛ] NG:1.79[Ⓛ]</p> |

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CAUTION: save the orifices removed from the appliance for future use

Regulation of burners

Regulation of the "MINIMUM" on the burners

To regulate the minimum on the burners carry out the following procedure indicated below:

- 1) Turn on the burner and put the knob onto position MINIMUM (small flame).
- 2) Remove the knob (Fig. 9) of the tap which is set for standard pressure. The knob is found on the bar of the tap itself.

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- 3) Beside the tap bar on the work top, use a small screwdriver that fits the screw (gold) found on the lower part of the tap (auxiliary, semirapid, rapid Fig. 9) (dual fig.10) and turn the fixing screw to the right or left until the flame of the burner is regulated in the most suitable way to MINIMUM.
- 4) Make sure that the flame does not go out when changing the position quickly from MAXIMUM to the MINIMUM position.

ATTENTION: The regulation described above can be carried out only with burners using natural gas, while with burners using propane gas the screw must be fully screwed in, in a clockwise direction.

Adaptation of the pressure regulator for use with different type of gas
The pressure regulator supplied with the appliance is a convertible type pressure regulator for use with Natural Gas at a nominal outlet pressure of 4" w.c. or LP gas at a nominal outlet pressure of 104" w.c. and it is pre-arranged from the factory to operate with one of these gas/pressure as indicated in the pre-arranging labels affixed on the appliance, package and Instruction booklet.

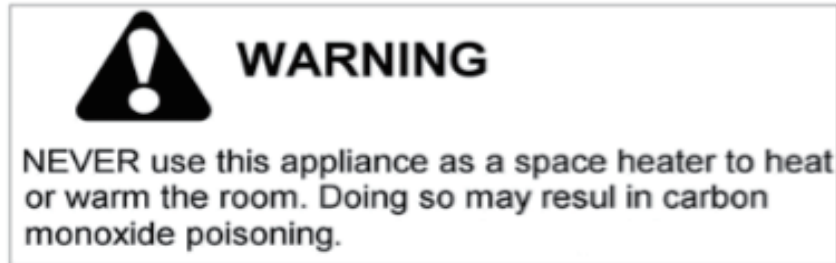
To convert the regulator for use with the other gas different from which one it is pre-arranged it is enough perform the following operations:

- 1) Unscrew by hand the upper metal stopper of the regulator (Fig. 5).
- 2) Unscrew by hand the white plastic piece screwed under the above mentioned metal stopper, afterward screw it again in opposite way under the metal stopper (for gas reference see the written "LP" and "NAT" with relative indicating arrows on the white piece).
- 3) Screw again by hand the metal stopper in the original position on the regulator. Operating in this way the gas regulator is converted for use with the other gas/pressure.

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WARNINGS:

Keeping appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquid.



Do not store dangerous or flammable material in the cabinet areas above appliance; store them in a safe place in order to avoid potential hazards.

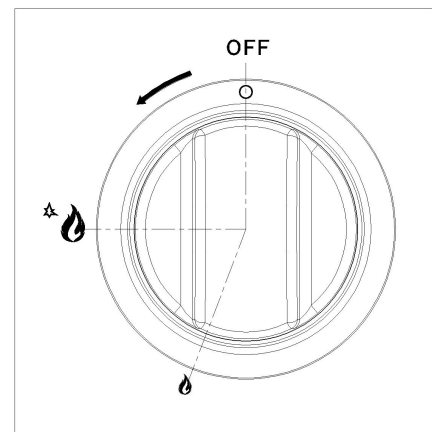
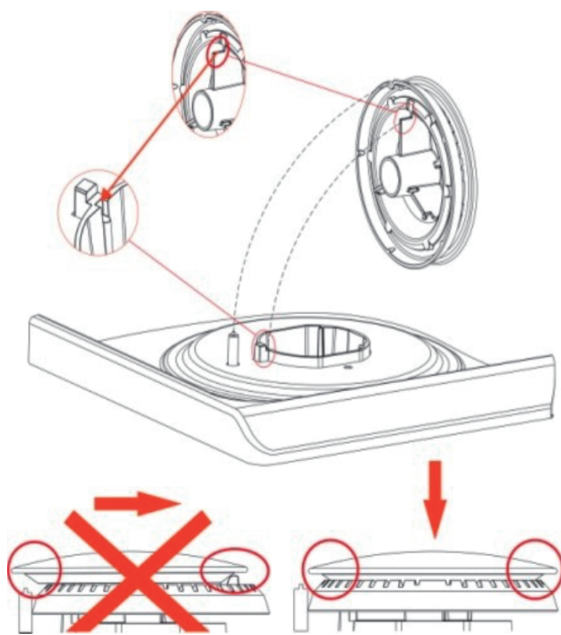
For safe use of appliance, do not use it for space heating.

Do not use aerosol sprays in the vicinity of this appliance while it is in operation. For description of hotplates refer to installation instructions.

- This product is intended for the cooking of food and must not be used for other purposes.
- Unstable or deformed pans should not be placed on the burners or hot plates in order to avoid accidents caused by spill over. Particular care should be taken when cooking with oil or fat.
- Always ensure that the knobs are in the "O" Off or Stop position when the appliance is not in use.
- Before maintenance and cleaning, disconnect the appliance and allow cooling down. For reasons of hygiene and safety this appliance must always be kept clean.
- Ensure that air can circulate around the gas appliance. Poor ventilation can result in lack of oxygen and extinguish the flame.
- The use of a gas cooking appliance produces heat and humidity in the room where it is installed.

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- Ensure good ventilation of the room, keep adequate natural ventilation or install an extractor hood with a discharge tube.
- In case of doubt ask installer for advice.
- Supply the appliance with the type of gas stamped on the relevant label situated in the immediate vicinity of the gas connection tube.
- To facilitate ignition, light the burners before placing pans on the grid. Check that the flame is regular.
- Always lower the flame or turn it off before removing the pan.
- Ensure burner caps are installed correctly (See instruction as below.)



Control knobs on the gas burners

The knobs for the gas burners of the cooker are found on the control panel. The regulating knobs should be turned in anti-clockwise direction until the small flame symbol, vice-versa for the larger flame symbol.

Ignition of the hob gas burners To light up the burner, keep pushing the knob and turn it anti-clockwise to maximum, and hold it for 3 to 5 seconds. The ignition will spark and ignite the burner. At this position the gas supply is at the maximum and the flame also at its maximum. You can reduce the flame size by turning the knob in anti-clockwise direction to achieve your requirements. Should the burner fail to light up, turn the knob to its original position and try again. Your burner flame should be blue in colour.

NOTE -When first used, the gas burner will not ignite immediately. Time is required for the LPG to fully fill the operating system.

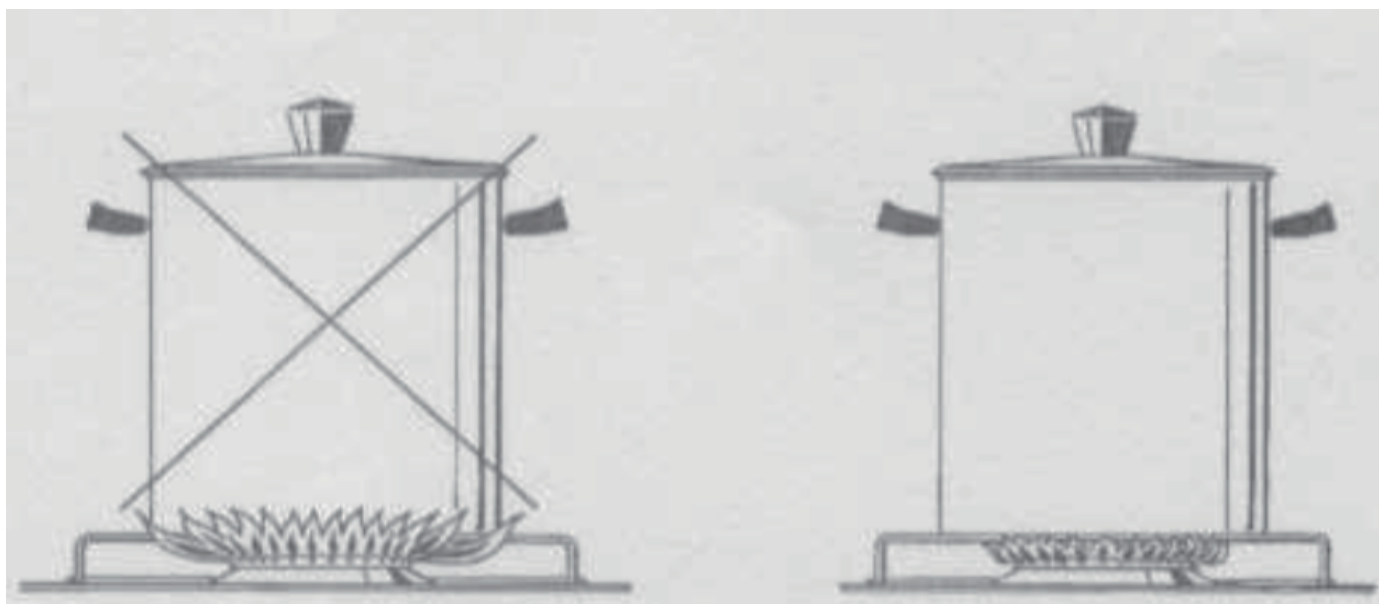
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TIPS FOR USING PANS CORRECTLY ATTENTION!

Always ensure that bottom and handles of pans do not protrude from the worktop. When cooking with flammable fat such as oil, do not leave the range unattended. Use pots of the appropriate size on each burner following the indication of the diagram below.

| Burner | Recommended pan size inches (mm) |
|-------------|--|
| Auxiliary | 3 $\frac{1}{2}$ "-5 $\frac{1}{2}$ "(90 - 140) |
| Semi Rapid | 5 $\frac{1}{2}$ "-10 $\frac{1}{4}$ "(140 - 260) |
| Rapid | 7 $\frac{1}{8}$ "-10 $\frac{1}{4}$ " (180-260) |
| Dual burner | 8 $\frac{2}{3}$ "-10 $\frac{1}{4}$ " (220 - 260) |

When boiling liquids, turn the knob to the MINIMUM position once boiling is reached to avoid overflow. Always use pots with matching lid. Dry the bottom of pans before operation. Use pots with a flat, thick bottom (except for wok cooking). **WOK COOKING:** always use the wok adapter supplied with the range. Wok pan external diameter shall not be smaller than 10" (25cm) and larger than 16" (40cm). **SIMMERING:** use the simmer ring supplied with the range.



WARNING

DO NOT USE AN OPEN FLAME WHEN CHECKING FOR LEAKS!

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Cleaning the worktop: periodically clean the burner heads, the cast iron pan supports and the burner caps using warm water. Remove burned food and fat residues with a rubber spatula . If food residue prevent the smooth operation of the control knobs, call the customer service hotline to schedule service by a factory-trained professional.

Cleaning stainless steel: for best results use a stainless steel cleaner product with a soft sponge or wipe. Alternatively use a soft sponge or cloth with a warm soap and water solution. Never use abrasive powders or liquids!

Cleaning the burner caps: lift the burner caps from the burner heads and wash them in a warm soap and water solution. Dry thoroughly before using them again. Before reinstalling them on the burner head, check that the gas flow holes are not clogged with food residues or cleaning product residues.

ATTENTION: for further details about cleaning of the appliance, please contact your appliance retailer.

Service & maintenance instructions

Service and maintenance only to be carried out by an authorised person

To replace parts such as burners, valves and electric components, the hotplate must be removed from the bench top by releasing the attachment hooks, loosening the attachment screws of each burner, unscrewing the hotplate attachments nuts which are visible at the bottom of the surface, removing the hotplate top and finally replacing the defective parts.

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Note: if the valves must be replaced, first disassemble the ignitions switches wires.

It is recommended to replace the valve gaskets each time the valve is replaced, thus ensuring a perfect seal between the body and the gas train.

WARNING: Disconnect power before servicing unit.

For the location of the wall receptacle for the connection of the three-pin earthed plug of the appliance, see indications given in Fig. 1- 2

WARNING: After first installation of the appliance or after any service intervention concerning main gas parts of the appliance, make the leak test using water with soap on the gas connections in order to verify the correct installation. Do not use fire for gas leak testing.

Greasing the valves

If it becomes difficult to operate the valve, it should be greased immediately by following the instructions listed below

1. Disassemble the valve body by loosening the two screws located on the body of the valve. (See Fig. 13).
2. Extract and clean the seal cone and its housing with a rag soaked with thinners.
3. Lightly grease the cone with a special grease.
4. Insert the cone, moving it several times, remove it again, remove the excess grease and make sure that the gas passage ways are unobstructed.
5. Replace all the pieces in reverse order and check that the valve operates correctly.

Fig. 1

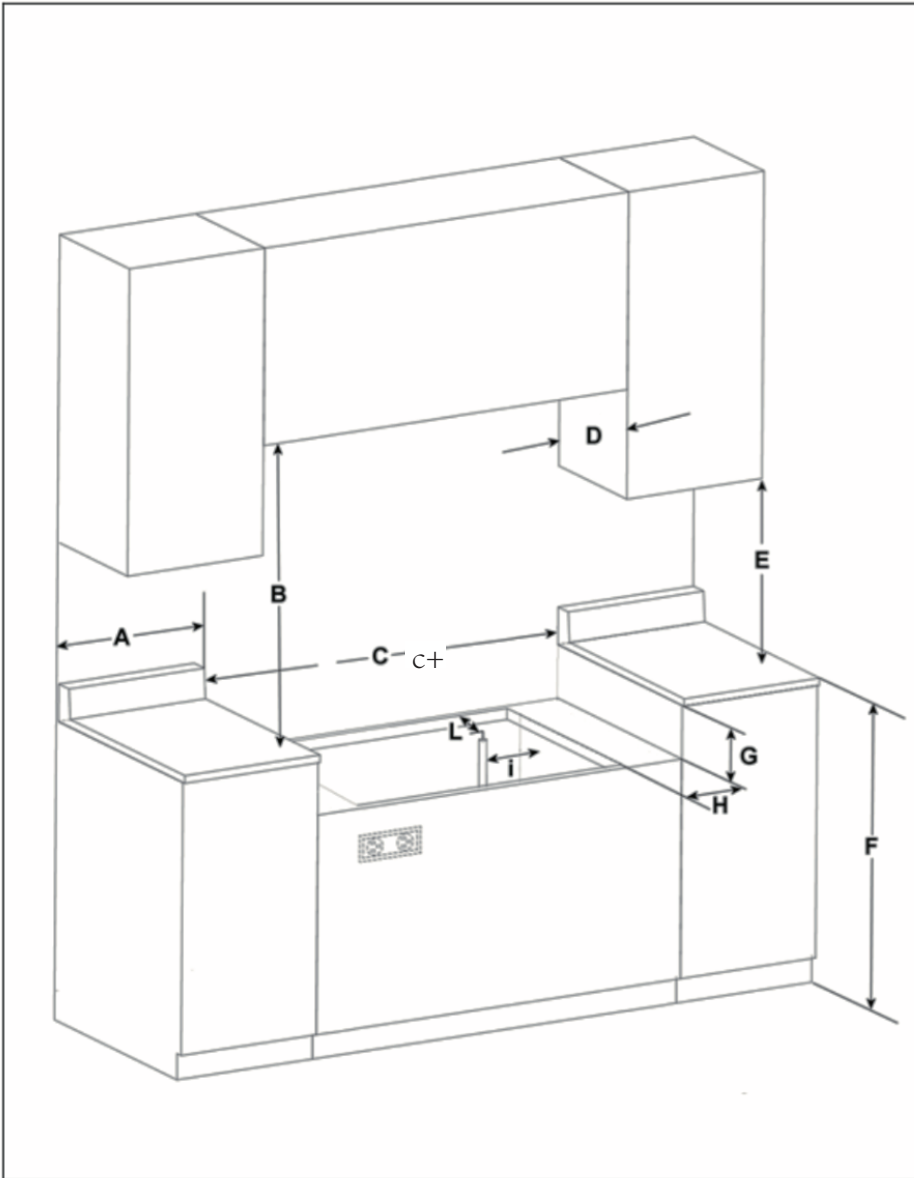


Table n. 1

| size | 30 INCH | 36 INCH | 48 INCH |
|------|----------------|---------|-----------|
| A | 6' (152MM) min | | |
| B | 30'min-36'max | | |
| C+ | 30' | 36' | 48' |
| C- | 29 13/16' | 35 7/8' | 47 13/16' |
| D | 13'(330mm) max | | |
| E | 18' (457mm) | | |
| F | 36'(914mm) | | |
| G | 6 1/2' (165mm) | | |
| H | 1' (25mm) min | | |
| i | 9/16' (18mm) | | |
| L | 2' (51mm) min | | |

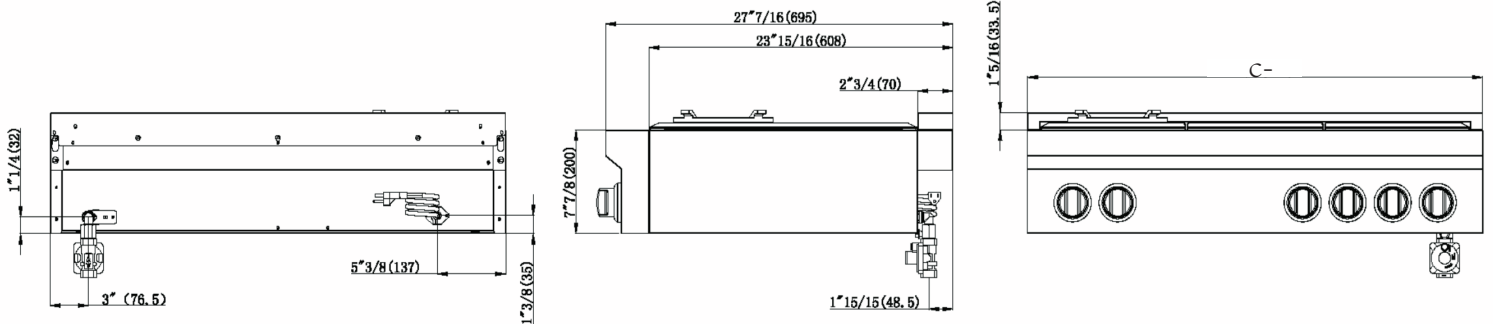


Fig. 2

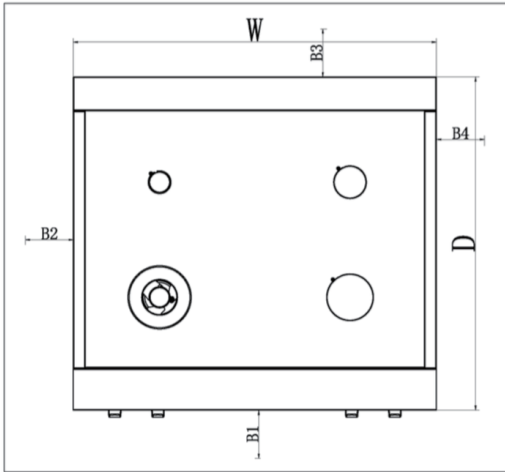


Fig. 3-Fig4

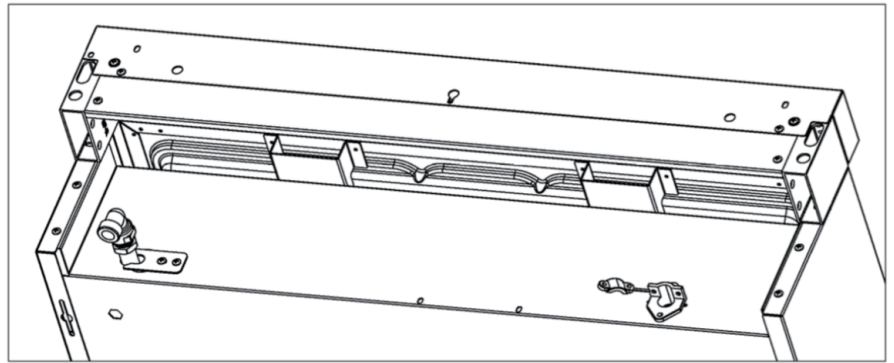


Fig. 5

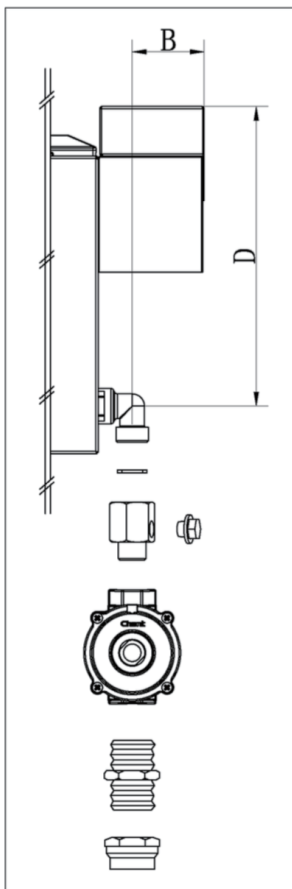


Fig. 6

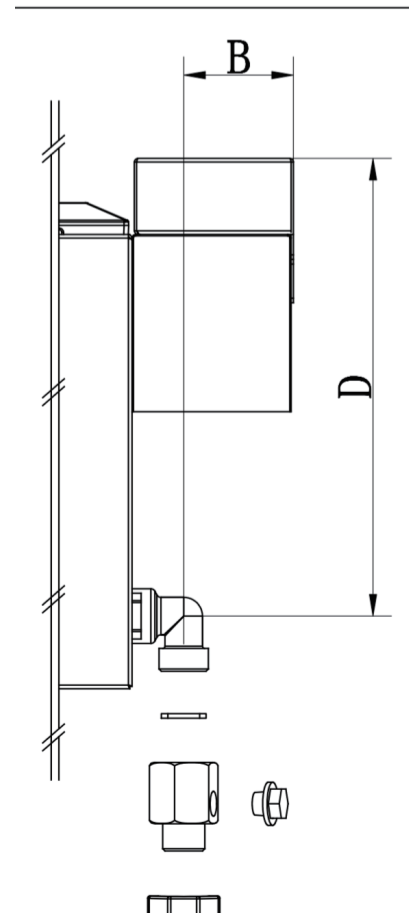


Fig. 7

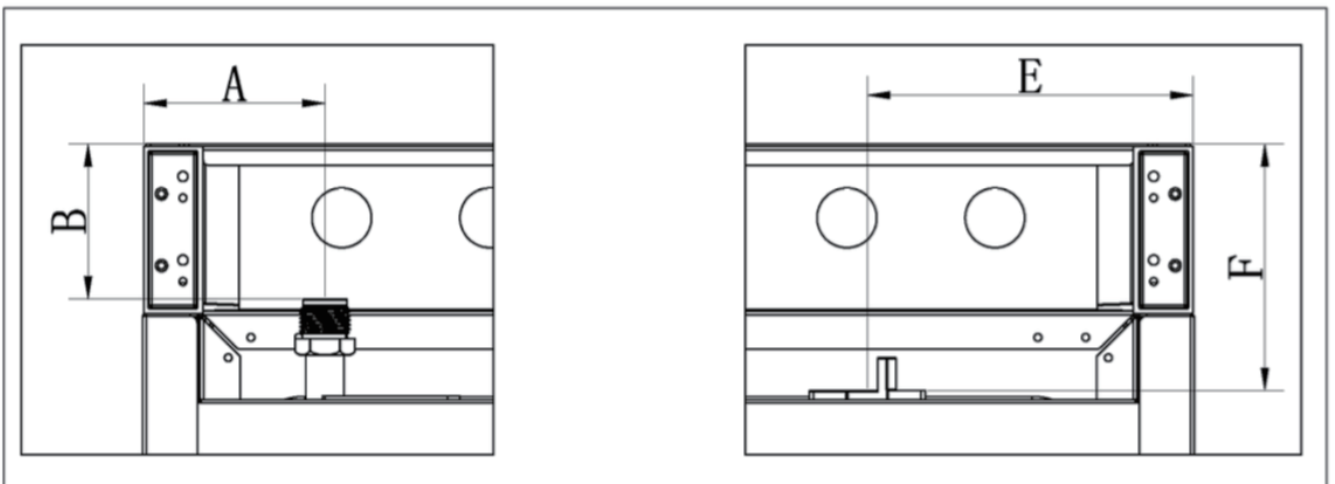


Fig. 8



Fig. 9

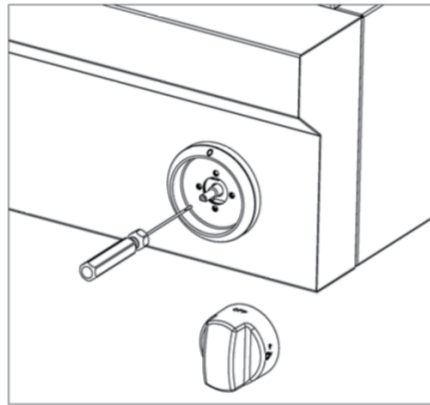


Fig. 10

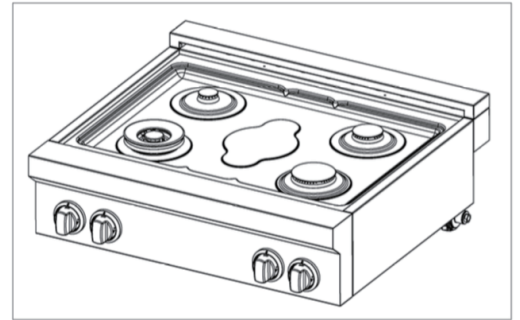


Fig. 13

Fig. 11

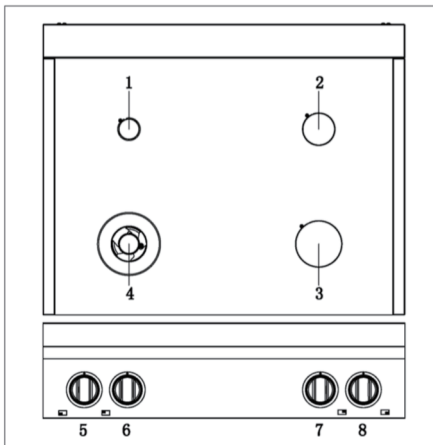


Fig. 12

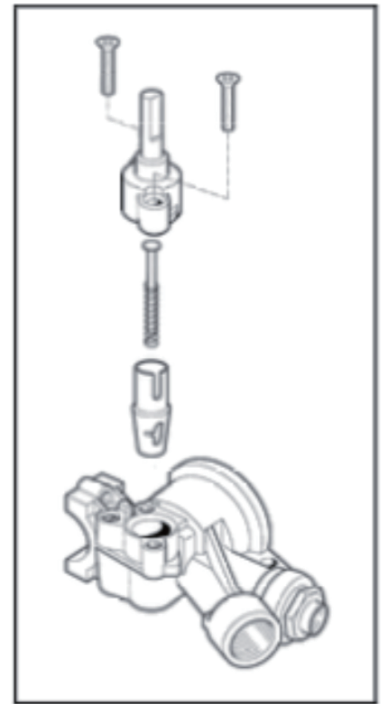
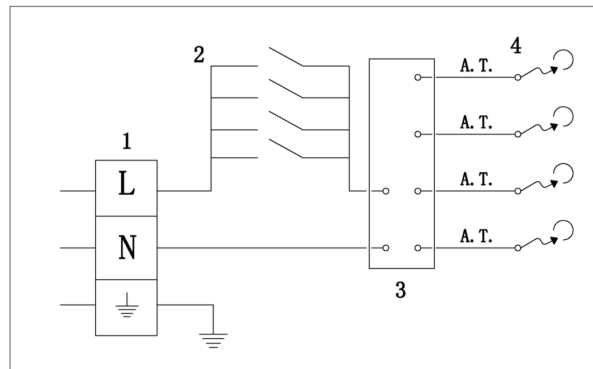


Fig. 14

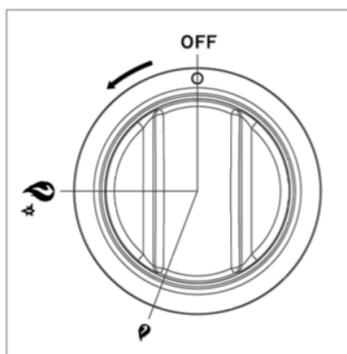


Fig. 15

