

**Thank you for having purchased our cooking device CAN S.r.l.**

This is a quality appliance, made in Italy, capable of reliably and safely keeping you company on your vacation and leisure time, always guaranteeing high level performance.

Installation and use of the device are simple and straightforward.

**Please read this manual carefully: this will allow you to install and use your appliance correctly, always keeping it in perfect working order for years. The instructions in this booklet only apply to the Country of destination. The gas supply systems must meet current national standards.**

The following symbols have been used in the manual to make it easier to read:

**SAFETY-RELATED WARNINGS FOR INSTALLERS AND USERS**

Failure to comply with these warnings can cause material damage and jeopardise operation of the appliance.

**GENERAL INFORMATION**

Additional information for installers and users.

**CAN S.r.l.**, as manufacturer of the appliance, reserves the right to make changes to its products and to this manual considered appropriate, without being obliged to give prior notice. The drawings, installation diagrams and tables in the manual are to be considered indicative and exclusively for explanatory purposes.

**CAN S.r.l.** prohibits fully and partially copying or reproducing the contents of this manual or forwarding it to third parties without its consent.

## REVISION INDEX

Edition 02/2019

Revision 01



# DECLARATION OF CONFORMITY

## CAN S.r.l.

Italian company with headquarters at:  
**Via Nazionale, 65 - 25080, Puegnago del Garda ( BS) - ITALY**  
**VAT NO. 03607980988 - REA BS548442**

**DECLARES THAT**  
the products called

### **GAS HOB UNITS COMBINED WITH RECESSED SINK FL SERIES - TYPE: FL13XX - FL14XX - FL17XX**

**Meet all the essential requirements of the GAR Directive - 2016/426/EU of 09/03/2016, as well as the following regulations:**

- 2014/35/EC Low Voltage Directive (LV)
- 2014/30/EC Electromagnetic Compatibility Directive
- 2011/65/EU Restriction directive on the use of certain hazardous substances in electrical and electronic equipment (RoHS)
- 2009/125/EC Eco-design directive for energy-related products

Our devices are also manufactured in compliance with all relevant harmonised technical standards for the sector, in particular:

- EN 30-1-1: 2008 + A3 02/2013
- EN 30-2-1: 2015

We hereby declare that all the products of the **FL SERIES**, are built according to the specifications of the samples described in:

**CE** TYPE no. 51CO4387 TEST CERTIFICATE issued by IMQ S.p.a.  
as notified body, with identification number 0051

The undersigned, Lorenzo Bellini, as director of the company **CAN S.r.l.**, assumes full responsibility for the truthfulness of the declarations herein.

Puegnago del Garda, 01/01/2019

Signature: **Lorenzo Bellini**  
(legal representative)

# TABLE OF CONTENTS

<b>TECHNICAL DATA SHEET: FL1323 - FL1324</b>	<b>42</b>
--	-----------

<b>TECHNICAL DATA SHEET: FL1400 - FL1401 - FL1402 - FL1410</b>	<b>44</b>
--	-----------

<b>TECHNICAL DATA SHEET: FL1765- FL1766 - FL1770 - FL1780</b>	<b>46</b>
---	-----------

<b>GENERAL PRELIMINARY INFORMATION</b>	<b>48</b>
--	-----------



GENERAL SAFETY WARNINGS	48
INTENDED USE	49
OBLIGATIONS AND PROHIBITIONS	49
OBLIGATIONS	49
PROHIBITIONS	50
IDENTIFICATION OF THE APPLIANCE	51
RECEPTION OF THE APPLIANCE	52
CONTROL AND HANDLING	52
DISPOSING OF THE PACKAGING	52

<b>INSTRUCTIONS FOR THE INSTALLER</b>	<b>53</b>
---------------------------------------	-----------



INSTALLATION ROOM	53
FEATURES OF INSTALLATION ROOM	53
FLUE GAS EXHAUST	53
INSTALLATION ON SUPPORT STRUCTURE	54
RECESSED HOLE	54
SAFETY DISTANCES	55
POSITIONING THE APPLIANCE	56
GAS CONNECTION	57
GAS CATEGORIES	57
CONNECTION PIPE REQUIREMENTS	57
GAS CONNECTION PROCEDURE	58
ELECTRICAL CONNECTION (ONLY FOR IGN VERSION)	58
TROUBLESHOOTING AFTER INSTALLATION	59

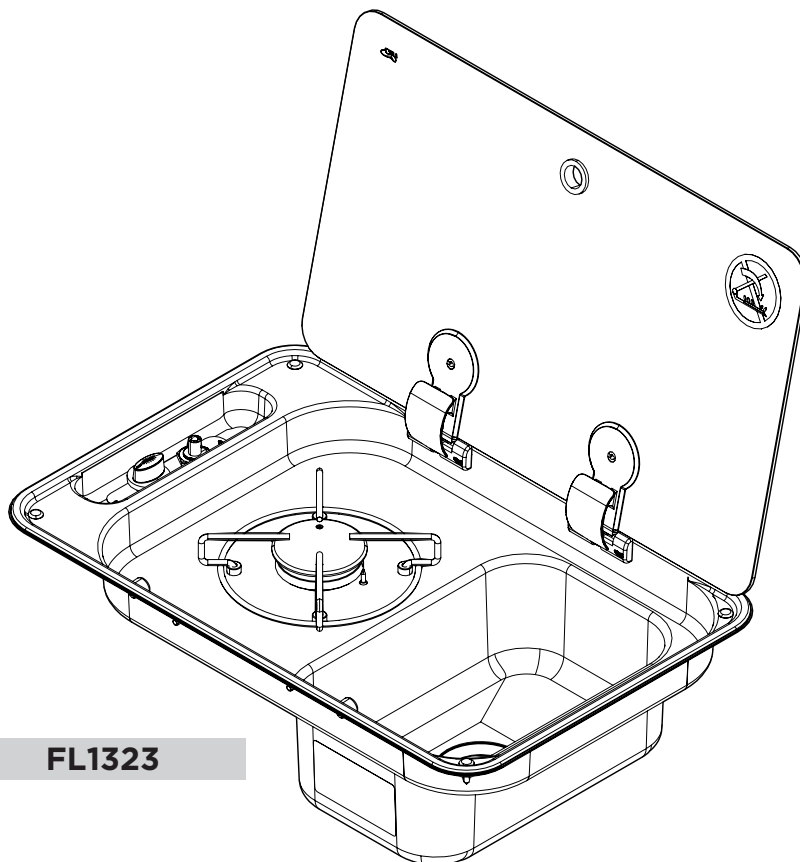
**INSTRUCTIONS FOR USE**
**60**


DESCRIPTION	60
SAFETY WARNINGS DURING USE	64
USE	64
LIGHTING THE BURNERS	65
ADJUSTING THE FLAME	66
COOKING OR WARMING UP FOOD	67
SWITCHING OFF THE BURNER	67
OPERATING FAULTS	68
WHAT TO DO IN CASE OF MALFUNCTIONING	68
MAINTENANCE AND CLEANING	69
LONG IDLE PERIODS	70
WASTE DISPOSAL	70
WARRANTY	70

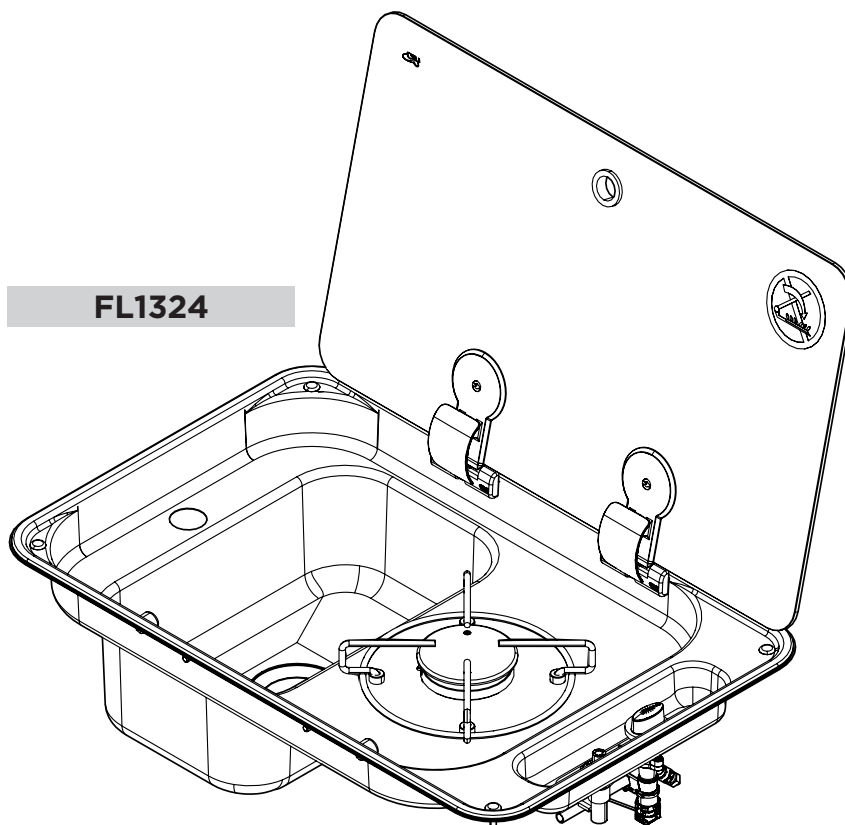
**SPARE PARTS**
**71**


SPARE PARTS - FL13XX	71
SPARE PARTS - FL14XX	72
SPARE PARTS - FL17XX	73

# TECHNICAL DATA SHEET: FL1323 - FL1324



**FL1323**

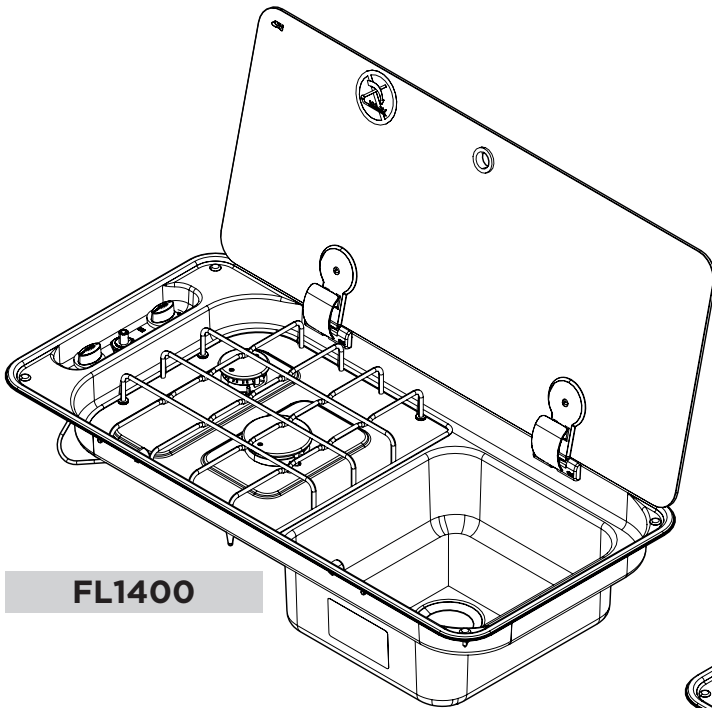


**FL1324**

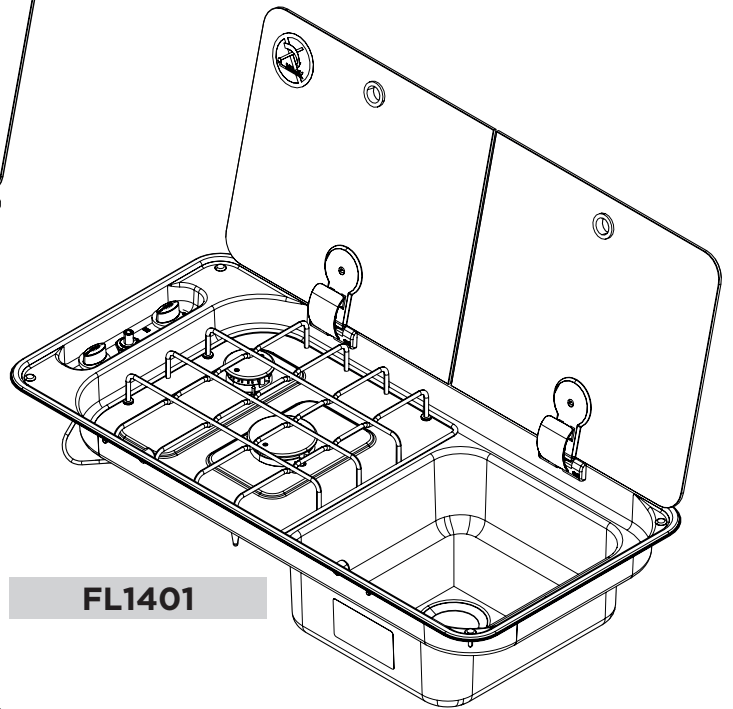
## TECHNICAL DATA SHEET: FL1323 - FL1324

<b>Dimensions</b>	Width 530 mm Depth 340 mm Height 48 mm (hob area) 150 mm (sink area) Weight 3.6 kg
<b>Hob Unit</b> (straight valves with bypass Ø 0.36 mm)	1 x burner SEMIRAPID (SR): Pn 1.75 kW - injector ø 0.65 mm - consumption 127.0 g/h Total nominal power: 1.75 kW Total nominal consumption: 127.00 g/h
<b>Device Class</b> (EN 30-1-1 4.3)	CLASS 3 - Combined recessed hob unit
<b>Device Category</b> (EN 30-1-1 5.1.1.2)	CATEGORY I
<b>Admitted Gases family</b> (EN 437) (EN 30-1-1 4.2.2.4)	GAS OF THE THIRD FAMILY <ul style="list-style-type: none"> <li>▪ I3 B/P</li> <li>▪ I3+</li> </ul>
<b>Gas Supply</b>	CATEGORY I3 B/P <ul style="list-style-type: none"> <li>▪ Butane (G30) 30 mbar</li> <li>▪ Propane (G31) 30 mbar</li> </ul> CATEGORY I3+ <ul style="list-style-type: none"> <li>▪ Butane (G30) 28-30 mbar</li> <li>▪ Propane (G31) 37 mbar</li> </ul>
<b>Electric Connection</b> (only for IGN version with electronic lighting)	ELECTRIC CONNECTION IN EXTRA-LOW VOLTAGE - 12V / DC
<b>Lighting</b> (different lighting systems according to product specifications)	<ul style="list-style-type: none"> <li>▪ S (MANUAL) - using external igniter</li> <li>▪ E (ELECTRONIC) - 12 V/DC GENERATOR - SPARK - 10Kv @ 30 pF</li> <li>▪ P (PIEZOELECTRIC) - Mechanically/manually operated piezoelectric igniter inserted in hob unit</li> </ul>
<b>Gas Connection</b>	Galvanised steel train: Ø 8 mm - 1 mm thick smooth end piece (30 mm) suitable for press fitting connecting with rigid / flexible hose
<b>Gas Capillaries</b>	Copper capillary pipes: ø 4 mm - 0,5 mm thick Aluminium capillary pipes: Ø 4 mm - 0.8 mm thick
<b>Materials</b>	<ul style="list-style-type: none"> <li>▪ Stainless steel AISI 304</li> <li>▪ Glass</li> <li>▪ Chromium-plated iron</li> <li>▪ Zama</li> <li>▪ Brass</li> <li>▪ Copper</li> <li>▪ Galvanised steel</li> <li>▪ Aluminium alloy</li> <li>▪ Enamelled steel</li> <li>▪ Epdm</li> </ul>
<b>Declaration of Conformity</b> (Directive 2009/142/EC and GAR 2016/426/EC)	<ul style="list-style-type: none"> <li>▪ no asbestos</li> <li>▪ suitable materials according to chapters 2 and 3 (Annex I - 2016/426/EC)</li> <li>▪ there are no welds with melting point lower than 450°C</li> <li>▪ flammable materials were not used</li> <li>▪ the materials are suitable according to the requirements of chapter 3.7</li> </ul>

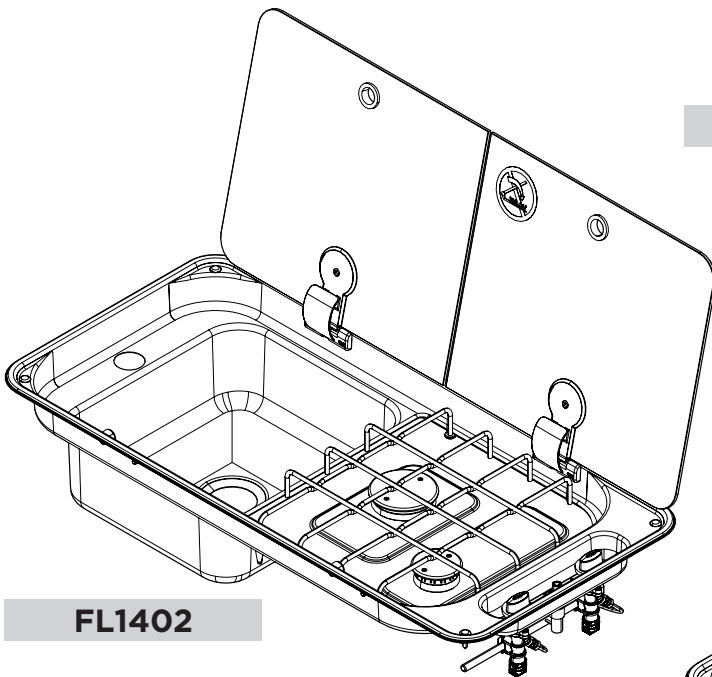
TECHNICAL DATA SHEET: FL1400 - FL1401 - FL1402 - FL1410



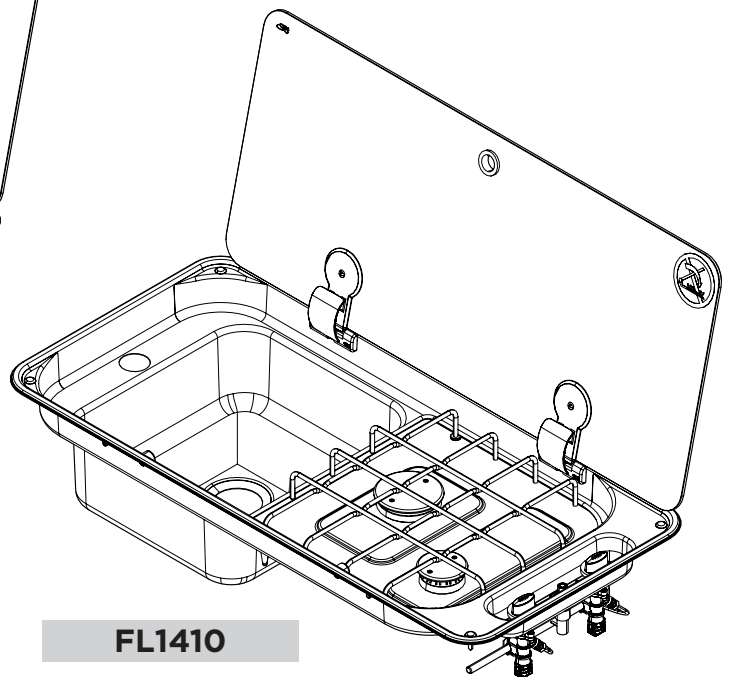
FL1400



FL1401



FL1402



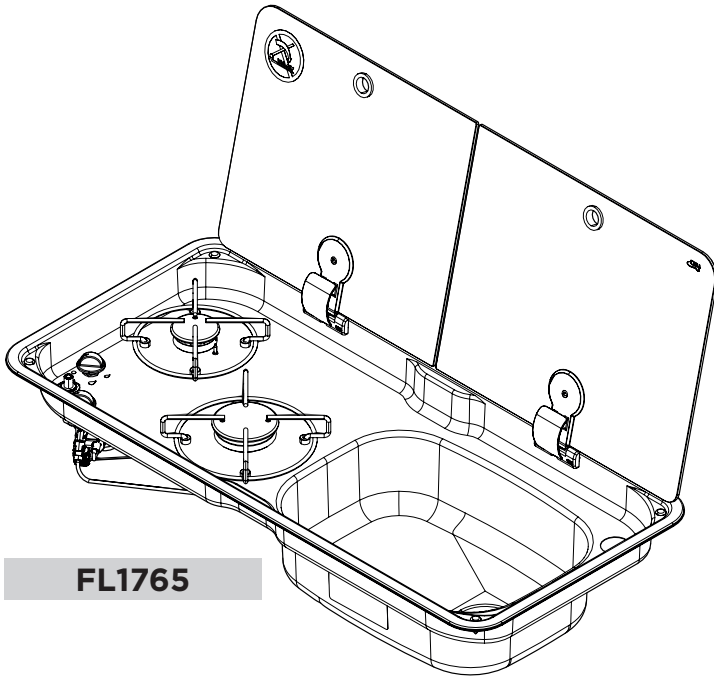
FL1410

# TECHNICAL DATA SHEET: FL1400 - FL1401 - FL1402 - FL1410

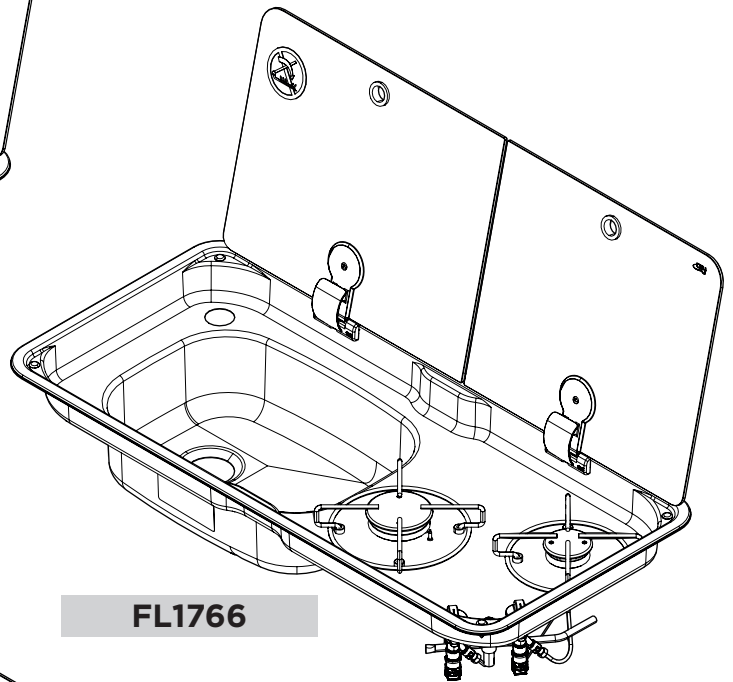
<b>Dimensions</b>	Width 716 mm Depth 340 mm Height 48 mm (hob area) 150 mm (sink area) Weight 5.5 kg
<b>Hob Unit</b> (straight valves with bypass Ø 0.36 mm)	1 x AUXILIARY burner (AUX) Pn 1.00 kW - injector ø 0.50 mm - consumption 72.50 g/h 1 x burner SEMIRAPID (SR): Pn 1.75 kW - injector ø 0.65 mm - consumption 127.0 g/h Total nominal power: 2.75 kW Total nominal consumption: 199.50 g/h
<b>Device Class</b> (EN 30-1-1 4.3)	CLASS 3 - Combined recessed hob unit
<b>Device Category</b> (EN 30-1-1 5.1.1.2)	CATEGORY I
<b>Admitted Gases family</b> (EN 437) (EN 30-1-1 4.2.2.4)	GAS OF THE THIRD FAMILY <ul style="list-style-type: none"> <li>▪ I3 B/P</li> <li>▪ I3+</li> </ul>
<b>Gas Supply</b>	CATEGORY I3 B/P <ul style="list-style-type: none"> <li>▪ Butane (G30) 30 mbar</li> <li>▪ Propane (G31) 30 mbar</li> </ul> CATEGORY I3+ <ul style="list-style-type: none"> <li>▪ Butane (G30) 28-30 mbar</li> <li>▪ Propane (G31) 37 mbar</li> </ul>
<b>Electric Connection</b> (only for IGN version with electronic lighting)	ELECTRIC CONNECTION IN EXTRA-LOW VOLTAGE - 12V / DC
<b>Lighting</b> (different lighting systems according to product specifications)	<ul style="list-style-type: none"> <li>▪ S (MANUAL) - using external igniter</li> <li>▪ E (ELECTRONIC) - 12 V/DC GENERATOR - SPARK - 10Kv @ 30 pF</li> <li>▪ P (PIEZOELECTRIC) - Mechanically/manually operated piezoelectric igniter inserted in hob unit</li> </ul>
<b>Gas Connection</b>	Galvanised steel train: Ø 8 mm - 1 mm thick smooth end piece (30 mm) suitable for press fitting connecting with rigid / flexible hose
<b>Gas Capillaries</b>	Copper capillary pipes: ø 4 mm - 0,5 mm thick Aluminium capillary pipes: Ø 4 mm - 0.8 mm thick
<b>Materials</b>	<ul style="list-style-type: none"> <li>▪ Stainless steel AISI 304</li> <li>▪ Glass</li> <li>▪ Enamelled steel</li> <li>▪ Zama</li> <li>▪ Brass</li> <li>▪ Copper</li> <li>▪ Galvanised steel</li> <li>▪ Aluminium alloy</li> <li>▪ Epdm</li> </ul>
<b>Declaration of Conformity</b> (Directive 2009/142/EC and GAR 2016/426/EC)	<ul style="list-style-type: none"> <li>▪ no asbestos</li> <li>▪ suitable materials according to chapters 2 and 3 (Annex I - 2016/426/EC)</li> <li>▪ there are no welds with melting point lower than 450°C</li> <li>▪ flammable materials were not used</li> <li>▪ the materials are suitable according to the requirements of chapter 3.7</li> </ul>



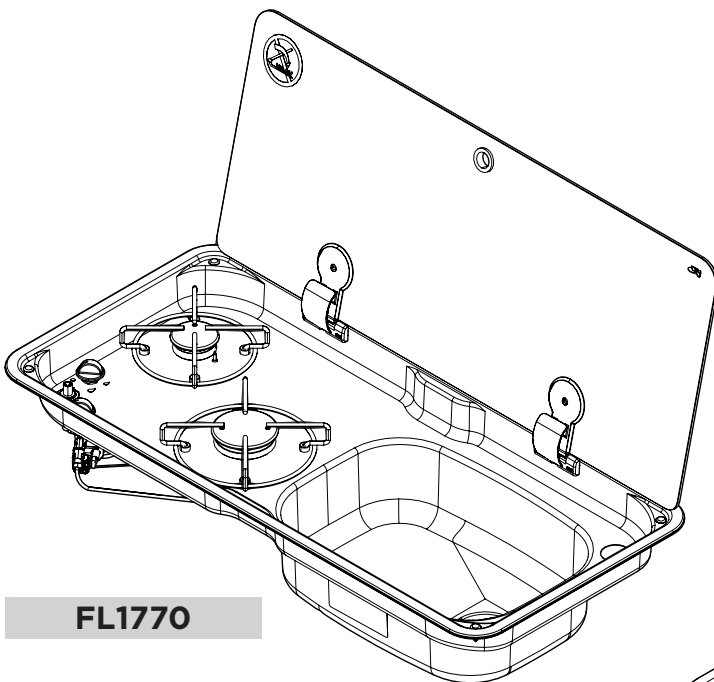
**TECHNICAL DATA SHEET: FL1765- FL1766 - FL1770 - FL1780**



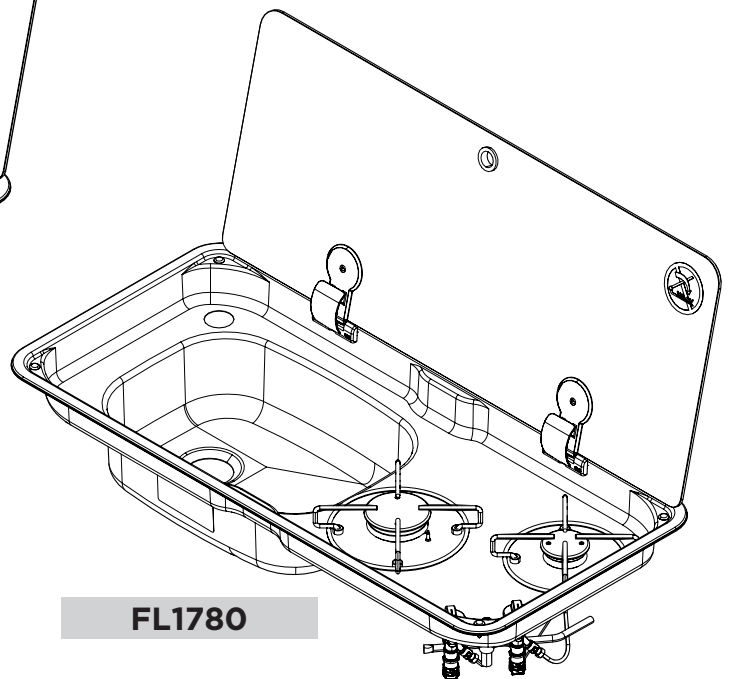
**FL1765**



**FL1766**



**FL1770**



**FL1780**

**TECHNICAL DATA SHEET: FL1765- FL1766 - FL1770 - FL1780**

<b>Dimensions</b>	Width 765 mm Depth 355 mm Height 48 mm (hob area) 150 mm (sink area) Weight 5.0 kg
<b>Hob Unit</b> (straight valves with bypass Ø 0.36 mm)	1 x AUXILIARY burner (AUX) Pn 1.00 kW - injector ø 0.50 mm - consumption 72.50 g/h 1 x burner SEMIRAPID (SR): Pn 1.75 kW - injector ø 0.65 mm - consumption 127.0 g/h Total nominal power: 2.75 kW Total nominal consumption: 199.50 g/h
<b>Device Class</b> (EN 30-1-1 4.3)	CLASS 3 - Combined recessed hob unit
<b>Device Category</b> (EN 30-1-1 5.1.1.2)	CATEGORY I
<b>Admitted Gases family</b> (EN 437) (EN 30-1-1 4.2.2.4)	GAS OF THE THIRD FAMILY <ul style="list-style-type: none"> <li>▪ I3 B/P</li> <li>▪ I3+</li> </ul>
<b>Gas Supply</b>	CATEGORY I3 B/P <ul style="list-style-type: none"> <li>▪ Butane (G30) 30 mbar</li> <li>▪ Propane (G31) 30 mbar</li> </ul> CATEGORY I3+ <ul style="list-style-type: none"> <li>▪ Butane (G30) 28-30 mbar</li> <li>▪ Propane (G31) 37 mbar</li> </ul>
<b>Electric Connection</b> (only for IGN version with electronic lighting)	ELECTRIC CONNECTION IN EXTRA-LOW VOLTAGE - 12V / DC
<b>Lighting</b> (different lighting systems according to product specifications)	<ul style="list-style-type: none"> <li>▪ S (MANUAL) - using external igniter</li> <li>▪ E (ELECTRONIC) - 12 V/DC GENERATOR - SPARK - 10Kv @ 30 pF</li> <li>▪ P (PIEZOELECTRIC) - Mechanically/manually operated piezoelectric igniter inserted in hob unit</li> </ul>
<b>Gas Connection</b>	Galvanised steel train: Ø 8 mm - 1 mm thick smooth end piece (30 mm) suitable for press fitting connecting with rigid / flexible hose
<b>Gas Capillaries</b>	Copper capillary pipes: ø 4 mm - 0,5 mm thick Aluminium capillary pipes: Ø 4 mm - 0.8 mm thick
<b>Materials</b>	<ul style="list-style-type: none"> <li>▪ Stainless steel AISI 304</li> <li>▪ Glass</li> <li>▪ Chromium-plated steel</li> <li>▪ Zama</li> <li>▪ Brass</li> <li>▪ Copper</li> <li>▪ Galvanised steel</li> <li>▪ Aluminium alloy</li> <li>▪ Enamelled steel</li> <li>▪ Epdm</li> </ul>
<b>Declaration of Conformity</b> (Directive 2009/142/EC and GAR 2016/426/EC)	<ul style="list-style-type: none"> <li>▪ no asbestos</li> <li>▪ suitable materials according to chapters 2 and 3 (Annex I - 2016/426/EC)</li> <li>▪ there are no welds with melting point lower than 450°C</li> <li>▪ flammable materials were not used</li> <li>▪ the materials are suitable according to the requirements of chapter 3.7</li> </ul>



## GENERAL PRELIMINARY INFORMATION

**Read these instructions carefully before installing and/or using the appliance.**

This installation, use and maintenance instruction manual is an integral part of the appliance. Keep this documentation in a place which all users may have access for future consultation. If the appliance is transferred or sold, make sure that this booklet is also delivered to the new user in order to inform them on the installation procedure, use and safety requirements.



**A copy of this manual can always be viewed and downloaded from [www.cansrl.com](http://www.cansrl.com)**

## GENERAL SAFETY WARNINGS



### **ATTENTION!**

**CAN S.r.l. will not be held liable for any use other than that indicated. Do not use this appliance as a space heater.**



### **ATTENTION!**

**Do not modify the appliance, unless the change is authorised and carried out by the Manufacturer or by his authorised technicians.**



### **ATTENTION!**

**CAN S.r.l. will not be held liable for personal harm or property damage caused by failure to comply with the above-mentioned provisions or resulting from tampering with even a single part of the appliance and using non-original spare parts.**



### **ATTENTION!**

**Wear the proper personal protective equipment during installation. Also follow the applicable safety standards.**



### **ATTENTION!**

**Gas and electric appliances must only be installed by qualified and certified professionals, who have all the technical-professional requirements established by law.**



### **ATTENTION!**

**Make sure that the type of gas and pressure match the specifications of the appliance. The specifications are reported on the name plate on the device.**



### **ATTENTION!**

**Pay the utmost attention to standards regarding ventilation of the installation rooms in force in the country of use. During use, the device generates combustion products that must be disposed of outside the room, by ensuring adequate ventilation.**



### **ATTENTION!**

**If it is not possible to assemble the device according to the instructions herein, contact CAN S.r.l.**



### **ATTENTION!**

**Only replace failed or faulty components with original spare parts CAN S.r.l.**


**ATTENTION!**

Do not close the glass lid when the burners are lit or still hot.


**ATTENTION!**

Do not allow the cooking vessels to come into contact with the glass lids, the hinges or other plastic components while the device is in use.


**ATTENTION!**

Uncontrolled and prolonged operation of a gas appliance in a poorly ventilated room can lead to the accumulation of harmful gases. Always ensure suitable ventilation on the premises.


**ATTENTION**

Unburnt gas leaks in rooms that are poorly ventilated and do not have the necessary ventilation holes can accumulate and cause asphyxiation or violent explosions if ignited, even accidentally. Make sure your systems and premises are safe and comply with the law.

## INTENDED USE

The devices described in this manual are only intended for cooking and heating up food. Any other use must be considered improper.

**CAN S.r.l.** will not be held liable for any use other than that indicated.

- Do not use the appliance outdoors.
- Do not use this appliance as a space heater.


**ATTENTION!**

Using a gas fired appliance produces heat, humidity and burnt gas in the room it is installed in. Always ensure adequate ventilation on the premises, keeping openings/air intakes or windows free from obstructions and in good working order. If this is not enough, install a mechanical ventilation/extraction device of combustion products (e.g. extractor hood).


**ATTENTION!**

The appliance is equipped with a glass lid. Glass lids can shatter if overheated or struck by sharp objects. Always open the lid before lighting any burner, making sure to switch off the burners and let them cool off a few minutes before reclosing the glass lid at the end of each operating cycle.



## OBLIGATIONS AND PROHIBITIONS

### OBLIGATIONS

- The appliance's installation site must have a regulation aeration and ventilation system, according to standards in the sector, be in good maintenance condition and proper working order, as well as appropriately sized for the purpose.
- Follow the instructions in chapter **"Instructions for the installer"** when installing the appliance. Installation must only be carried out by qualified technical personnel.
- The appliance must only be used with the types of gas indicated in paragraph **"Gas categories"**.
- When operating the appliance, only use suitable pots and pans (refer to the specific paragraph) on the appropriate pan supports supplied with the hob units. Make sure that these devices remain perfectly horizontal and parallel to the hob, so that they do not tip over and risk causing burns and scalding for the users. **Burn hazard.**
- Always monitor the hob unit while operating and especially when cooking very greasy dishes or fried food.

## PROHIBITIONS

- Do not install the appliance if damaged upon reception.
- Never leave the appliance unattended while running.
- Do not allow the appliance to be used by children younger than 14 years old or persons with reduced physical, mental or sensory capabilities or without adequate knowledge.
- The cooking areas and nearby surfaces become very hot. Do not touch high temperature surfaces.  
**Burn hazard.**
- Do not close the lid of the appliance while running.
- Do not use vessels which are damaged, of an inappropriate size and/or which protrude beyond the edges of the hob unit or are positioned improperly.
- Do not heat empty pans or without a sufficient amount of cooking fluid.
- Do not expose the appliance to air draughts. The burners could go out.
- Do not force the knobs if blocked. Contact the Technical Assistance Service.
- Do not place anything on top of the hob unit.
- Do not modify or tamper with the appliance in any way.
- Do not place heat sensitive or flammable objects (e.g. mitts, curtains, alcoholic beverages, etc.) near the appliance.
- Do not wash the hob with direct and pressurised jets of water.

## IDENTIFICATION OF THE APPLIANCE

There is an identification label at the bottom of the appliance bearing:

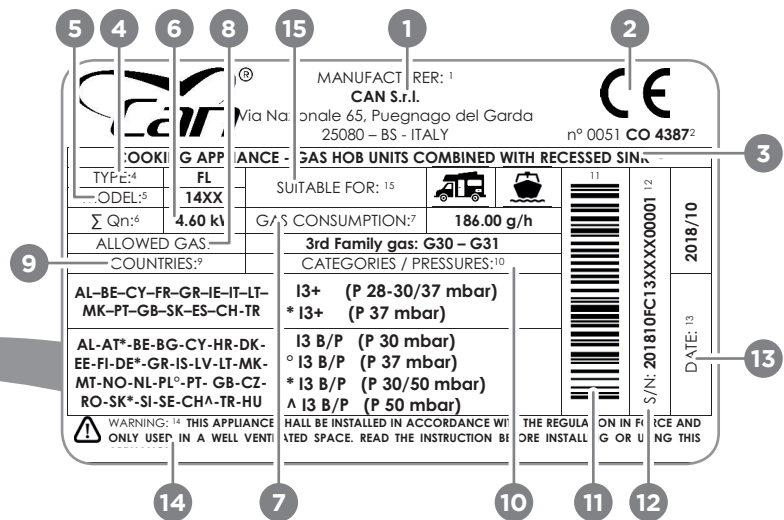
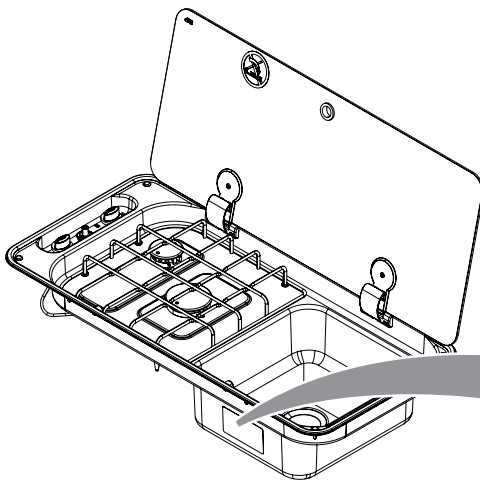
- serial number information,
- typological/functional features,
- certification data and CE marking.



**The CE marking certifies that the product meets the requirements of EU regulation 2016/426 on appliances burning gaseous fuels.**



**ATTENTION!**  
**The identification plate must not be removed.**



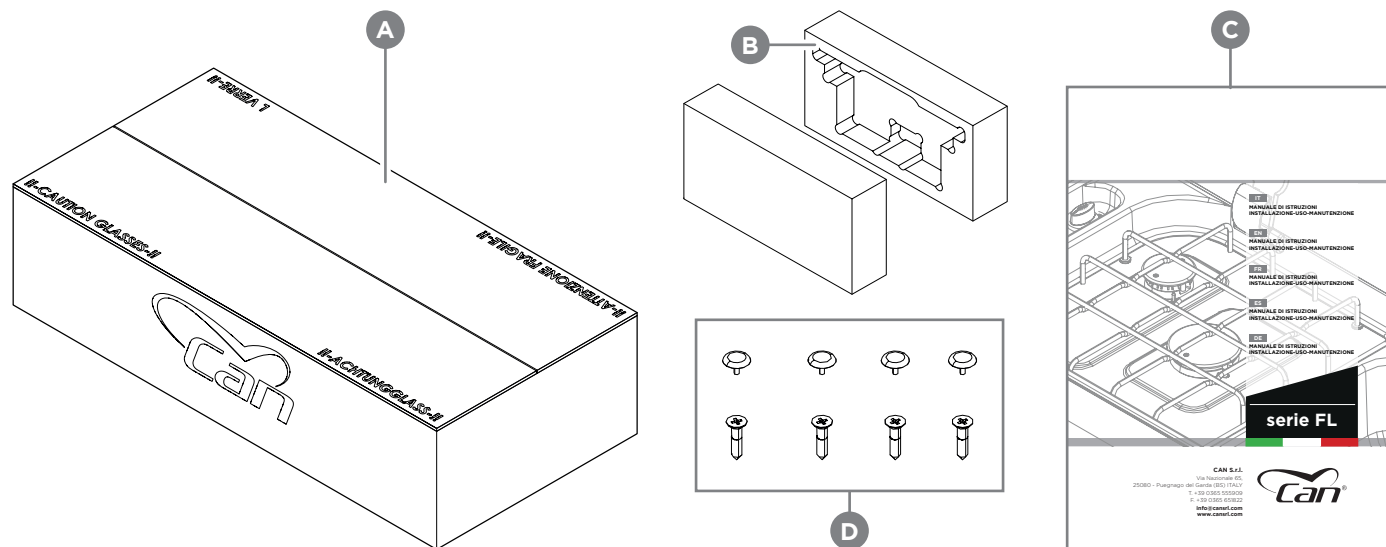
POS.	FIELD	DESCRIPTION
1	<b>MANUFACTURER</b>	Field containing references to the manufacturer of the devices and to the location of the production unit (insertion of references to the trademark or logo of the manufacturer).
2	<b>EC CERTIFICATE</b>	PIN - EC-certified number
3	<b>DESCRIPTION</b>	Device description/nomenclature
4	<b>TYPE</b>	Device serial number
5	<b>MODEL</b>	Device model
6	<b>TOTAL POWER</b>	Sum of the nominal power values of the burners installed (data expressed in kW)
7	<b>TOTAL CONSUMPTION</b>	Maximum total gas consumption of the device (expressed in grams/hour)
8	<b>GAS SUPPLY</b>	Types of gas allowed to power on the device (references to EN 437 and EN 30-1-1)
9	<b>COUNTRIES OF USE</b>	Countries where it is possible to use a certain gas supply category/pressure among the ones specified in the "CATEGORIES/PRESSURES" boxes (references to EN 437 and EN 30-1-1)
10	<b>ALLOWED CATEGORIES AND PRESSURES</b>	Category and range of operating pressure values for the gases used to supply the device (references to EN 437 and EN 30-1-1)
11	<b>BARCODE</b>	Unique device barcode
12	<b>SERIAL NUMBER</b>	Unique device serial number
13	<b>PRODUCTION DATE</b>	Device production date
14	<b>WARNING MESSAGE</b>	Warning message for the installer and user of the product (references to EN 30-1-1)
15	<b>OTHER INSTALLATION SITES</b>	Other allowed installation sites in addition to domestic environments

## RECEPTION OF THE APPLIANCE

The appliance is delivered to the customer in a cardboard box **(A)**, protected by shaped polystyrene shells **(B)** to avoid damage during transport and storage.

In addition to the appliance, the box also contains:

- the installation, use and maintenance manual **(C)**,
- a fixing kit **(D)** including screws and accessories for installation of the appliance on the support structure.



## CONTROL AND HANDLING

Upon reception of the appliance, proceed to unpack it.

After having removed all the packaging material and protective film, check for any faults.

**Should any faults be discovered**, do not install the appliance and contact your dealer within 8 days from the date of purchase, reporting the data on the identification label of the appliance and the problems encountered.



### ATTENTION!

**Do not leave unattended or release the packaging or parts of it into the environment because they are potentially hazardous (risk of suffocation for children and animals).**

Lift the appliance by hand to move it to the installation site.



### ATTENTION!

**During handling, make sure not to damage the appliance, persons, animals or objects in the immediate vicinity.**



### ATTENTION!

**The edges and some parts of the equipment could be sharp: pay attention and always wear suitable personal protective equipment (PPE).**

## DISPOSING OF THE PACKAGING

The materials used for packaging are recyclable and must be collected according to local standards on separate waste collection.



### ATTENTION!

**Separate the different materials making up the packaging and dispose of them in compliance with standards in force in the Country of installation.**



## INSTRUCTIONS FOR THE INSTALLER



### ATTENTION!

Installation and all the interventions on the appliance described in this instruction manual must be carried out by qualified technical personnel and in compliance with standards in force.



### ATTENTION!

Always wear suitable personal protective equipment (PPE) according to the type of operation/process in progress.



### ATTENTION!

The gas connection systems and the installation rooms must be suitable and meet the safety standards in force in the Country of use.



### ATTENTION!

During installation, maintenance or repair operations, always close the main gas valves, so that the gas supply line to the hob unit is "GAS FREE" and there is no risk of fire/explosion or poisoning/suffocation.



### ATTENTION!

Make sure the power line is also disconnected to avoid the risk of the installer being electrocuted.

- Do not install or use the appliance if damaged.
- Respect the minimum distance from the walls and other equipment (see paragraph "Safety distances").
- The appliance is not connected to a combustion product extractor device. The user must make sure that the appliance is installed in an environment with a high ventilation rate.

## INSTALLATION ROOM

### FEATURES OF INSTALLATION ROOM



The appliance was not designed to work outdoors. It is not allowed to install the appliance outdoors and directly exposed to the elements.

The appliance must be installed indoors, in a room suitable for the purpose. The room must meet the safety standards in force in the Country of use. Do not install the device in a bathroom or in a room exclusively used as a bedroom.



### ATTENTION!

The installation rooms must have a continuous air exchange or at least such to guarantee normal and correct gas combustion (according to standard UNI 7131 or other technical standards of reference in the sectors of use, for example EN721 - EN1645-1 - EN1646-1 - EN1949 - EN ISO 10293).

### FLUE GAS EXHAUST

The appliance is not equipped with an extraction/exhaust system of flue gas and combustion products. Always check that there are proper ventilation vents in the room.



If a hood is installed above the hob unit, see the installation instructions of the hood which shows the correct distance to be respected.



## INSTALLATION ON SUPPORT STRUCTURE

The appliance must be mounted on a support structure, made of material fire-retardant and resistant to heat and with all of the sturdiness requirements indicated by the technical sector standards (for example EN14749). The work table must be perfectly horizontal and perpendicular to all surrounding vertical panelling. The area near the appliance could get very hot. Pay the utmost attention and do not place sockets, other household appliances, power cables, piping and any other heat-sensitive or flammable material in this area.

### ATTENTION!



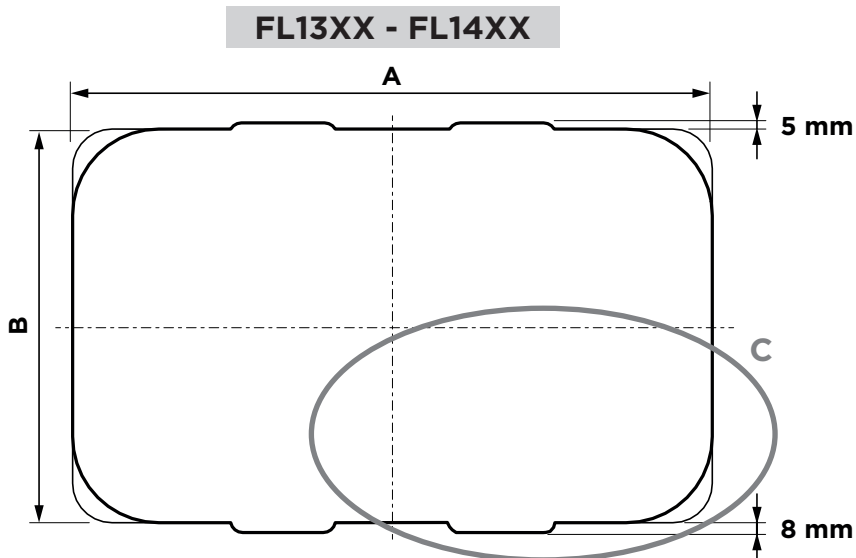
**The appliance must be installed in a room without air draughts which can have a negative effect on combustion. The chosen installation position must also prevent the accumulation of unburnt gases.**

Comply with the sizes indicated in this manual. Any deviation could cause the temperature to rise excessively. The surrounding surfaces must be able to withstand temperature rises admitted by standard EN30-1-1 and in compliance with the design of this unit. All combustible material, such as curtains and shelves, must be kept far away from the appliance. Check the admissible temperature of the materials used for the surrounding surfaces to guarantee their compliance with the requirements of EN30-1-1.

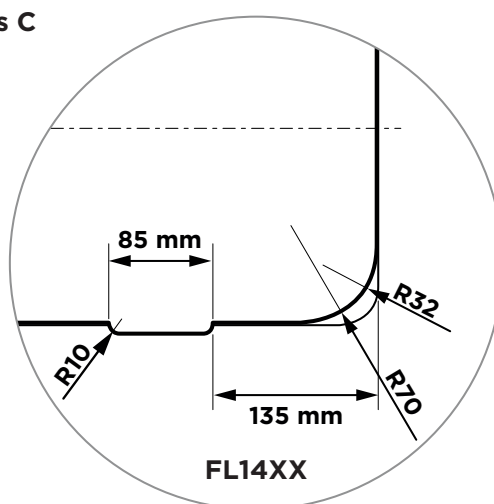
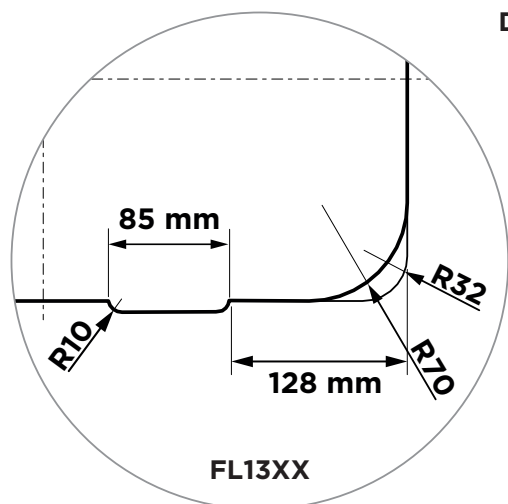
## RECESSED HOLE

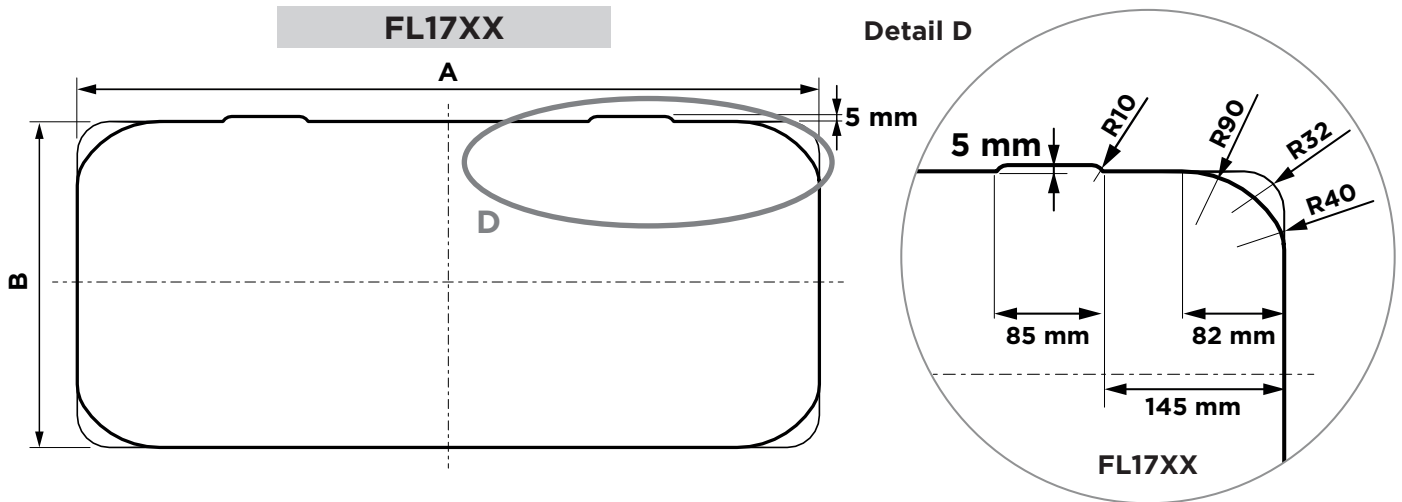
The support structure must be provided with a suitable recessed hole. See the following table for the size of the hole in reference to the purchased model:

SIZES OF RECESSED HOLE		
MODEL	A [mm]	B [mm]
<b>FL1323</b>	520	320
<b>FL1324</b>	520	320
<b>FL1400</b>	700	320
<b>FL1401</b>	700	320
<b>FL1402</b>	700	320
<b>FL1410</b>	700	320
<b>FL1765</b>	740	325
<b>FL1766</b>	740	325
<b>FL1770</b>	740	325
<b>FL1780</b>	740	325



Details C





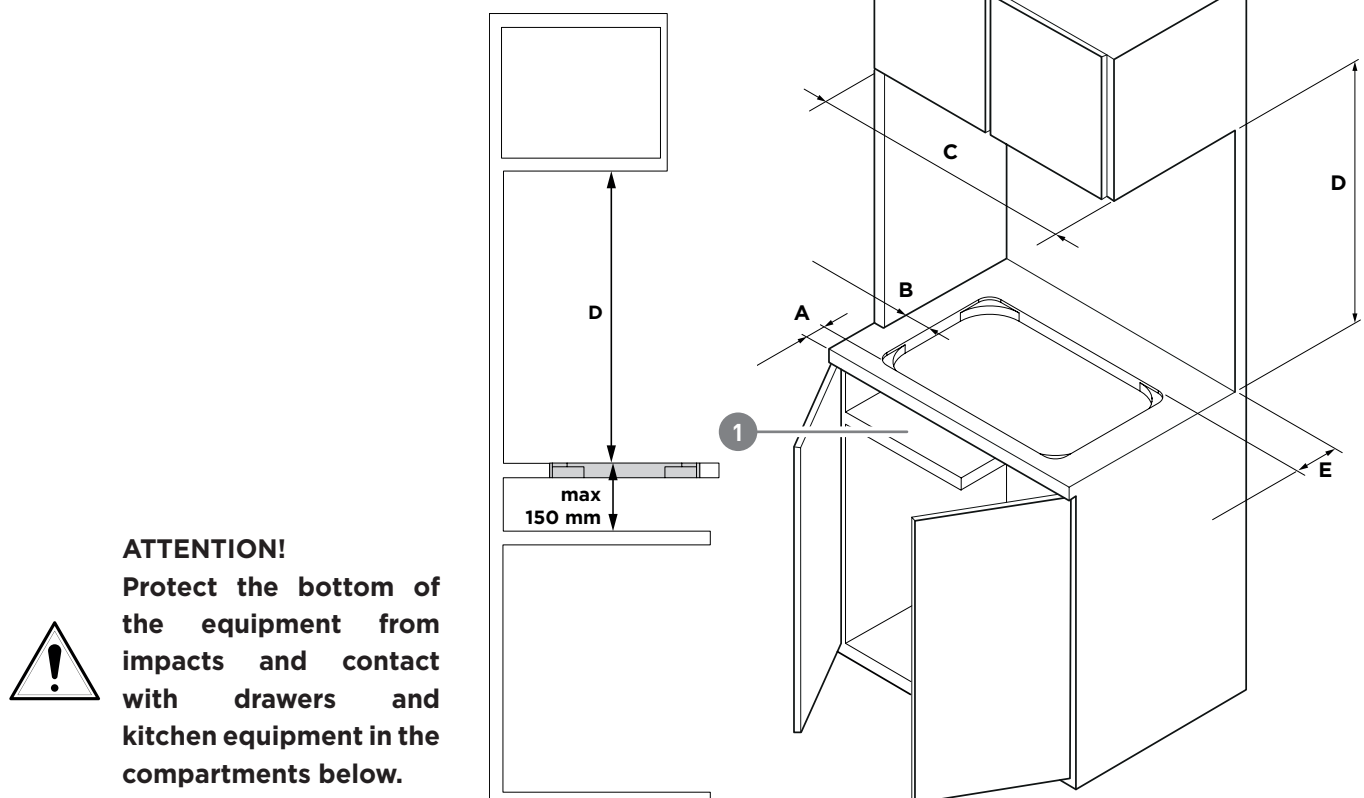
## SAFETY DISTANCES

The appliance must be kept a certain distance away from side and upper walls. Consult the following table:

DIMENSIONS AND MINIMUM SAFETY DISTANCES FOR INSTALLATION					
MODEL	A [mm]	B [mm]	C [mm]	D [mm]	E [mm]
<b>FL1323</b>	50	55	520	650	110
<b>FL1324</b>	50	55	520	650	110
<b>FL1400</b>	50	55	700	650	110
<b>FL1401</b>	50	55	700	650	110
<b>FL1402</b>	50	55	700	650	110
<b>FL1410</b>	50	55	700	650	110
<b>FL1765</b>	50	55	740	650	105
<b>FL1766</b>	50	55	740	650	105
<b>FL1770</b>	50	55	740	650	105
<b>FL1780</b>	50	55	740	650	105

If the appliance is recessed above an oven or another powered household appliance, a separation panel must also be provided as indicated in point 1.

Remember to prepare adequate holes in the furniture for passage of the gas pipe, water pipes and electrical power of the appliance, if present.



**ATTENTION!**  
Protect the bottom of the equipment from impacts and contact with drawers and kitchen equipment in the compartments below.

## POSITIONING THE APPLIANCE

Proceed as follows to position the appliance on the support structure:

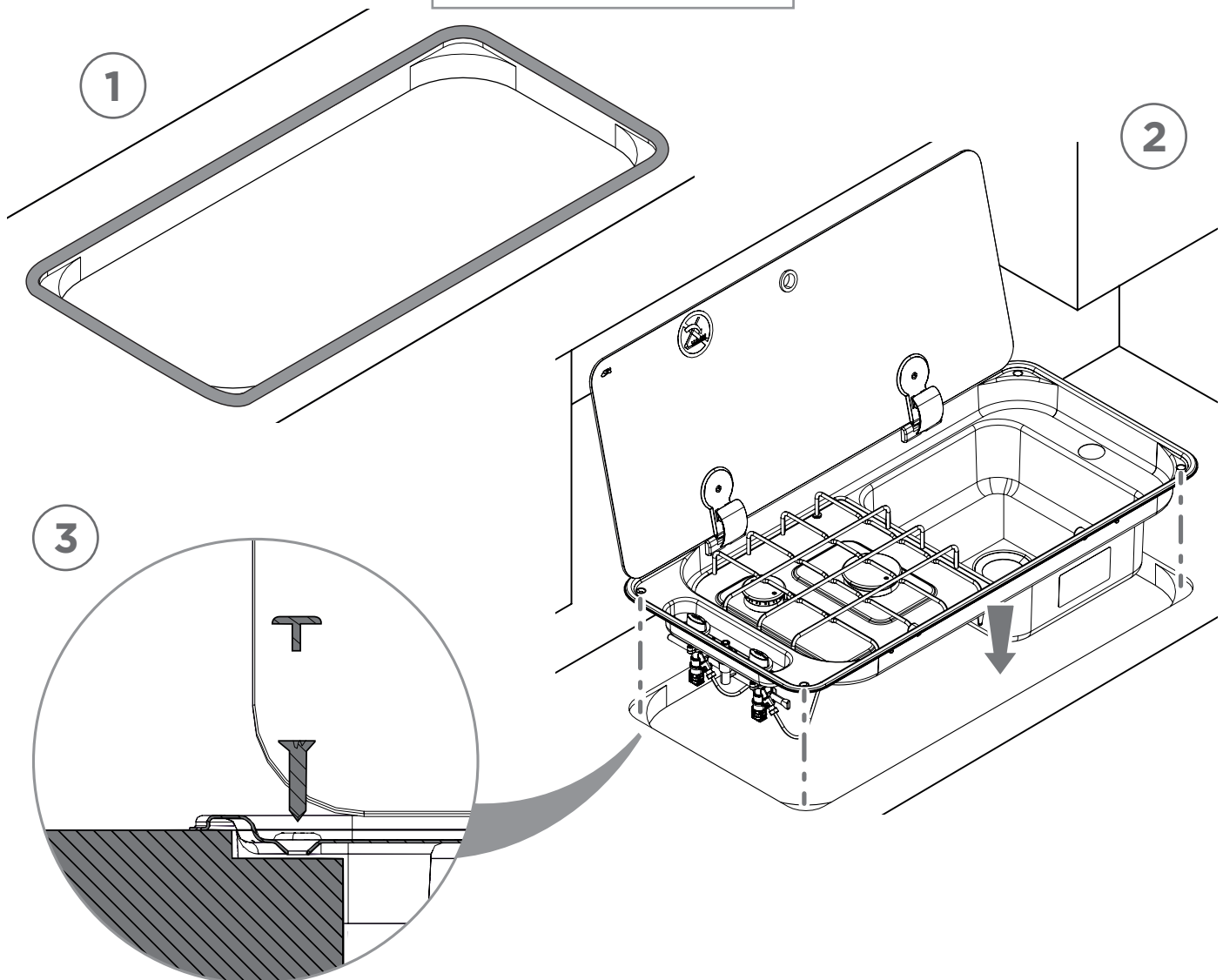
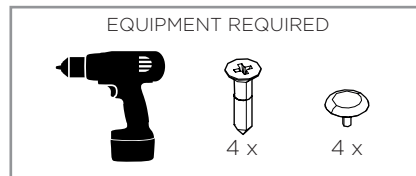
STEP	ACTION
1	Position the gasket (sold separately) on the edges of the metal moulding or sealant paste (if present).
2	Position appliance on the recessed hole and push it onto the support structure.
3	Secure the appliance using the fixing screws provided in the specific kit and screw them into the holes made at the four corners of the metal moulding.

**Note:** make sure that the appliance is positioned properly in the slot before performing the final fixing.



### ATTENTION!

There must be an opening below the hob of at least 50 x 50 mm for passage of the gas and electrical connections.



## GAS CONNECTION

### ATTENTION!



**Before performing the connection, make sure that the gas system and the installation rooms are suitable for the purpose and comply with standards in force in the Country of installation. Refer to the specific technical standards regarding conformity of gas systems (LPG) for the household (UNI CIG 7131 e 7129), nautical ( UNI EN ISO 10239) and recreational vehicles sectors (UNI EN 1949).**

Before connecting gas, check that:

- the supply line is free from obstructions and has sufficient flow rate to guarantee correct operation of the appliance;
- there is a suitable pressure regulator/reducer compliant with the gas categories used on the appliance immediately downstream of the gas cylinder or container feeding the system;
- a gas shut-off valve or a valve disconnecting the system is installed on the supply line, downstream of the regulator and immediately upstream of the appliance intended to connect, in a place which can easily be accessed and inspected. (**Please note:** this valve must always be shut during installation and maintenance on the appliance).



### ATTENTION!

**Make sure that the type of gas which will feed the appliance is among those allowed and listed in the instruction booklet (see paragraph “Gas categories”).**

CAN S.r.l. declines any liability for incorrect connections, not carried out in a workmanlike manner or performed by non-professionally qualified individuals.

## GAS CATEGORIES

The appliance was designed for correct operation only with the types of gas categories and operating pressures listed below:

GAS CATEGORY AND COUNTRY OF DESTINATION	NAME OF GAS	OPERATING PRESSURE
<b>I3B/P (30)</b> AT-BE-DE-DK-FI-GB-NL-NO-PT-SE-SI	Butane (G30)	30 mbar
	Propane (G31)	30 mbar
<b>I3+ (28-30/37)</b> BE-CH-ES-FR-GB-IE-IT-PT-SI	Butane (G30)	28 - 30 mbar
	Propane (G31)	37 mbar

## CONNECTION PIPE REQUIREMENTS



### ATTENTION!

**The appliance must be connected to the gas pipeline by means of a suitable connection pipe making use of certified sealed fittings the type most suitable for the application.**

It is possible to use flexible connection hoses. They must:

- always be able to be inspected,
- be protected against contact with hot parts (e.g. burner cups),
- be protected from the movable parts of the recessing (drawers, doors, etc.),
- have a length which complies with the technical standards for each sector of reference.

Avoid any type of mechanical stress on the flexible hoses during installation and use (protection against traction, twisting, crushing, etc.).



### ATTENTION!

**Perform maintenance and periodically replace the flexible hose within the expiration date written on the sheath. Do not use expired or damaged flexible hoses by any means.**

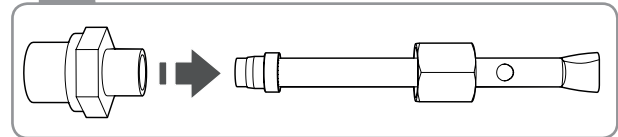
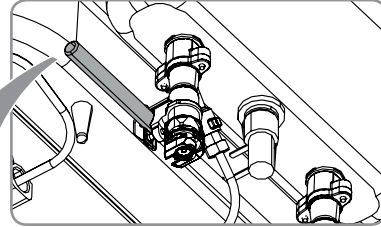
## GAS CONNECTION PROCEDURE

The appliance is supplied with a gas train with a smooth end section and free for at least 30 mm, fit to house suitable press fittings. Proceed as follows to perform the gas connection:

STEP	ACTION
1	Connect the Ø 8 mm pipe to the clamp fitting of the gas distribution network.



**ATTENTION!**  
**During the installation and connection operations, the gas supply pipe of the appliance must not be subject to twisting, traction or any other mechanical stress which could jeopardise tightness and strength.**



**Please note:** the fittings are not supplied with the product. Their supply and connection are the responsibility of the installer.

After connecting the equipment to the gas mains, check the fittings to make sure they are sealed by using a solution of water and soap or a testing device for pressure leak tests. Gas installation technicians usually have them.



**ATTENTION!**  
**It is absolutely prohibited to use naked flames to check tightness and to put the device into service! If the test is satisfactory, light all the burners to make sure that the flame is regular and stable.**

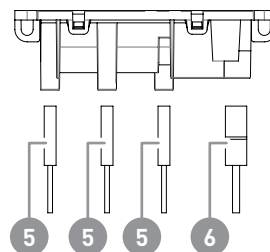
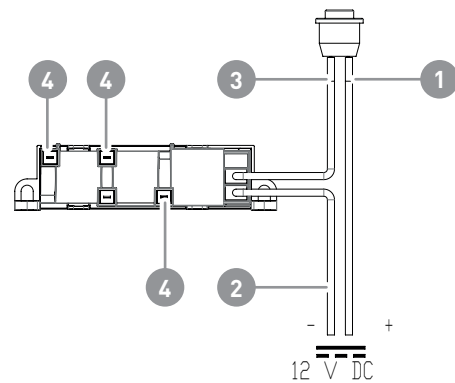
## ELECTRICAL CONNECTION (only for IGN version)

IGN versions are equipped with a low voltage spark generator (12 V DC) to light the burners, generally installed on the metal bracket at the bottom of the hob unit. To connect the generator to the local power mains, proceed as follows:

STEP	ACTION
1	Connect the free end of the black conductor (-) to the negative pole of the terminals of the mains or of a battery.
2	Connect the free end of the black conductor (+) to the positive pole of the terminals of the mains or of a battery.



**ATTENTION!**  
**Any type of connection of the appliance to a power mains other than 12V and in direct current (DC) is strictly prohibited. Any other connection can pose a severe danger for the user of the appliance and cause irreversible damage to the device itself.**



- 1 Power cable positive pole
- 2 Power cable negative pole
- 3 Connection cable generator button
- 4 Glow plugs fast-on housing
- 5 Glow plugs fast-on connectors
- 6 12V DC (+ -) power supply fast-on connectors

## TROUBLESHOOTING AFTER INSTALLATION

If the appliance does not work properly after installation, perform the controls in the table.

PROBLEM	POSSIBLE SOLUTIONS
<b>The gas flow seems irregular</b>	Check that the gas cock is completely open.
	Check that the fuel supply circuit has appropriate flow rate.
	Check that the burner spreaders and relative caps are positioned correctly and free from obstructions.
	Check that the nozzles are suitable for the type of gas used.
	Check compatibility and the correct calibration of the pressure regulator, if included.
	Check the gas supply pipe (pipe obstructed, bent/crushed, excessively long, unsuitable, etc.).



If the appliance still does not work properly after all the checks have been made, contact the authorised local dealer.



### ATTENTION!

**Install the appliance by following the instructions contained in this manual. Non-compliant installation can lead to inconveniences, failures, damage and serious hazards for the installer and the user.**

## SAFETY WARNINGS DURING USE



### ATTENTION!

**During operation and for a few minutes after use, some parts of the appliance reach very high temperatures. Do not touch these parts without adequate personal protections. Burn hazard!**

- Always use the supplied pan supports. Do not place pots and pans directly on the burner spreader or caps.
- Do not cook food in direct contact with the flame.
- Do not cover the appliance or parts of it with aluminium foil or similar.
- Do not heat tin boxes or hermetically closed, pressurised containers on the appliance as the overpressure generated by the heat could make them explode and cause serious personal harm.
- Make sure that the cooking vessels sit properly on the pan support without rocking. The diameter of the vessels must be adequate for the chosen burner and must not protrude from the pan support. The Manufacturer will not be held liable and will not acknowledge the Warranty rights if this requirement is neglected.
- Always monitor the appliance during its entire operation.
- Switch off the burner after each use.
- Do not set or keep flammable liquids or materials or objects which can easily catch fire on the appliance or in its immediate vicinity.
- Do not place hot pans on the controls.
- Do not light the burner without pans and/or with empty pans.
- Do not use the cooking devices when the vehicle is on and/or moving.
- Do not cook food directly on the cooking pan supports.



### ATTENTION!

**If cooking grease or hot oil catches fire, do not put out the flames with water, but suffocate them with a moist rag or similar and immediately notify the fire brigade.**



### ATTENTION!

**During use, gas cooking appliances generate combustion products that must be disposed of outside the installation premises by means of suitable aeration/ventilation systems.**

## USE



**Before using the appliance for the first time, clean it and all of its components as instructed in the paragraph "Cleaning".**

The first few times the appliance is used, it could emit smoke and unpleasant smells.

There is no reason for concern as this is due to the combustion of the grease used to process it in the factory. We recommend airing out the rooms.



### **The burners are equipped with safety thermocouple.**

The thermocouple is a heat sensitive device: as long as it is heated by the fire of the lit burner, it allows gas to exit the nozzle; if the fire goes out accidentally (for example when liquid spills from the pan), in a few seconds the thermocouple cools off and this blocks the exit of gas from the nozzle preventing the room from being saturated with unburnt gas.

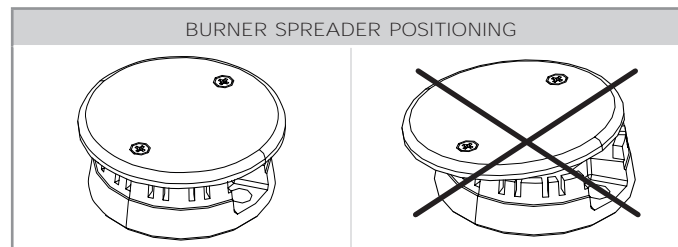
USE OF BURNERS			
OFF			
MAX			
MIN			

## LIGHTING THE BURNERS



### ATTENTION!

Before use, make sure that the burner spreaders, caps and pan holders are positioned properly.



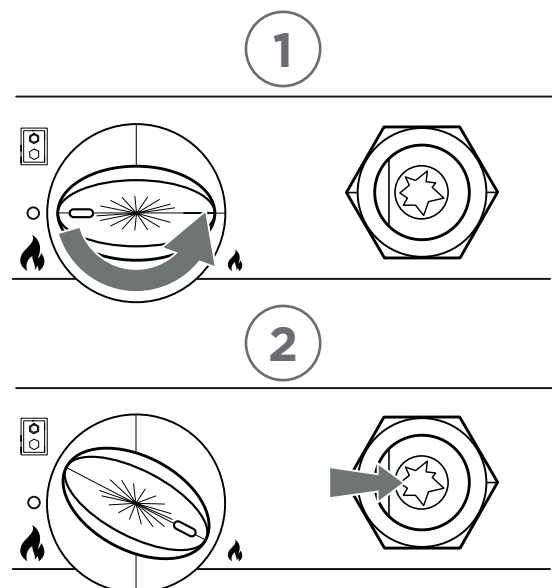
The matching burner is indicated on each knob.

The burner can be lit:

- **manually** using the external igniter (on S versions),
- **electronically** with 12 V/DC generator (on E versions),
- **piezoelectrically** with mechanically/manually operated piezoelectric igniter (on P versions).

Proceed as follows to **light the burner**:

STEP	ACTION
1	Press the knob corresponding to the burner you want to light and turn it anticlockwise (until the maximum symbol).
2	Simultaneously, activate the electric (or piezoelectric) lighting device with several fast repeated pulses.
3	When lit, keep the knob pressed all the way for another 5 seconds (at maximum) and then release it, adjusting the desired intensity of the flame. <b>Please note:</b> this delay in releasing the knob heats up the safety thermocouple.



If the burner does not remain lit when you release the knob, it means that the thermocouple was not preheated sufficiently. To solve this problem, repeat the operations described in the table, keeping the knob pressed longer after the burner has lit.





**ATTENTION!**

The burner must be lit without any pan or any other object on the hob unit above the burners.



**PROHIBITION!**

Never close the glass lid of the hob when the device is in use or still hot.

## ADJUSTING THE FLAME

Check that the flame is regular and stable.

To adjust the flame, turn the knob to the desired position (MIN or MAX).

The knob can also be placed in the middle, between the maximum and minimum position. Do not place the knob between the maximum and "off" position.



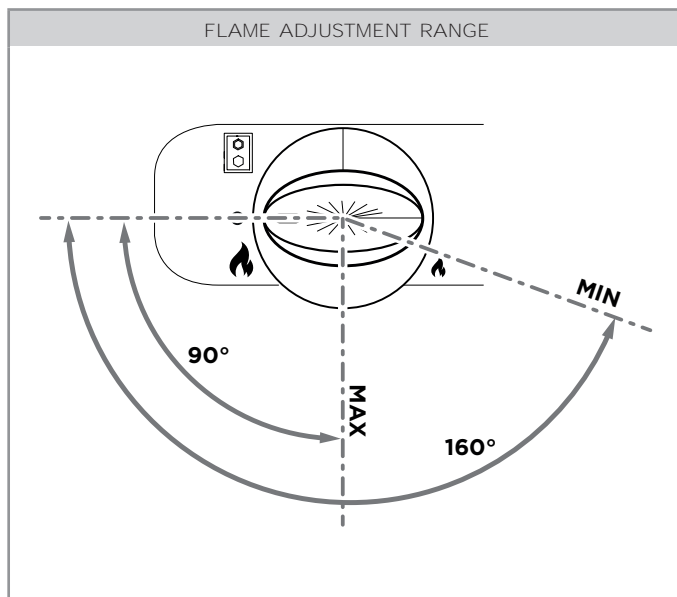
**ATTENTION!**

If the flame is irregular, check that the burner spreader and caps are positioned properly.

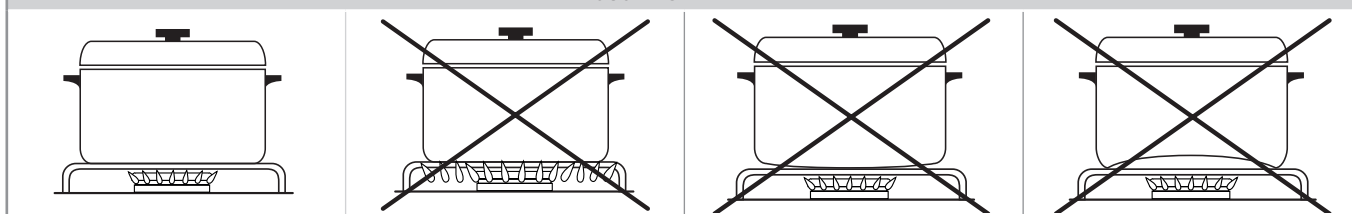


**ATTENTION!**

The flame must not come out from the bottom of the pan. Use only vessels with a flat bottom.



ADJUSTING THE FLAME



## COOKING OR WARMING UP FOOD



### ATTENTION!

**Do not forget the burners working without vessels or with empty vessels.**

Place the pan in the middle of the lit burner, so that it is stable on the pan support.

**Use only pans, trays and accessories expressly designed for this purpose, made in material resistant to high temperatures and suitable for contact with food.**

MAXIMUM AND MINIMUM ADMISSIBLE DIAMETERS FOR POTS AND PANS			
	Ø MIN	Ø MAX	
<b>SR</b>	160	220	mm
<b>AUX</b>	80	160	mm

KEY:  
 - - - - = Ø max pots and pans



Some devices have specific restrictions on the maximum size of the pans that can be used. Check if this information is in the technical data sheets reported at the beginning of this manual.



For the best efficiency of the burners, with maximum performance and minimum gas consumption, it is recommended to use vessels of a diameter suited to the type of burner chosen.



For rational use of energy, it is recommended to cook with pans covered with the supplied lid and to lower the flame to make and keep the water boiling, without overheating the cooking liquids to no avail.

## SWITCHING OFF THE BURNER

When finished cooking, switch off the appliance by placing the knob at "off".

Remove the pan from the appliance using appropriate personal safety protections.

## OPERATING FAULTS

The following situations are considered operating faults and require the intervention of the Assistance Service if:

- The burner flame is yellow.
- Soot is formed on the cooking utensils.
- The burners do not light correctly.
- The burners do not remain lit.
- The burners go out when the kitchen doors are opened or closed.
- It's difficult to turn the gas valves.



If the appliance does not work properly, contact the authorised local Assistance Service.

## WHAT TO DO IN CASE OF MALFUNCTIONING

Before contacting the nearest Assistance Centre, carry out the following operations:

- check that the hob unit is correctly connected to the system;
- check that the hob unit is correctly powered;
- find the appliance data on the CE plate bearing the product's serial number;
- find the date and a suitable document (invoice or till receipt) certifying purchase of the appliance.

### ATTENTION!



**While waiting to solve the problem, the appliance should not be used and should be disconnected from all the systems it is connected to.**

**Do not try to repair or modify the appliance.**



**CAN S.r.l.** will give you the maximum collaboration and assistance should any technical or other type of problems arise on any of its products.

For any information or assistance request, contact the nearest dealer or contact **CAN S.r.l.**

## MAINTENANCE AND CLEANING



No specific maintenance procedures are required for the appliance aside from correct and regular cleaning.



### ATTENTION!

**Before cleaning the appliance, make sure that the burner is off.**

**Always wait for the appliance to completely cool down.**

- Clean the appliance on a regular basis to keep the materials making up the surface from deteriorating.
- Disconnect power (if present) and close the gas supply cocks before any cleaning operation or when expected to remain idle for a long time. Make sure that all the knobs are always at the “off” position when finished using the appliance.
- Do not use steam appliances or direct water jets to clean the hob unit.



### ATTENTION!

**Do not use hydrochloric acid (muriatic acid and/or detergents containing chlorides) on the stainless steel surfaces.**



### ATTENTION!

**Not use abrasive powder detergents which could ruin the appearance of the surface finish.**



If some particularly acidic substances (e.g. vinegar, lemon juice, etc.) remain on the appliance for a long time, they could corrode the surfaces creating unaesthetic rings which however do not jeopardise operation of the appliance.

TYPE OF CLEANING	DESCRIPTION
<b>STAINLESS STEEL SURFACES</b>	Use a soft cloth slightly soaked in specific neutral detergent or warm vinegar. Rinse with warm water and dry. <b>Please note:</b> follow the instructions of their manufacturer to see how to use the cleaning products).
<b>BURNER SPREADER/CAPS</b>	Remove the components from their housing and wash them with warm water and dishwashing soap. Stubborn filth on the enamelled components can be removed using a slightly abrasive sponge and a degreaser, taking care not to damage the surfaces. Rinse with warm water and dry. Afterwards put the components back in place with the utmost attention.
<b>KNOBS</b>	Use a soft cloth slightly soaked in neutral detergent. Make sure that the detergent does not filter below the knobs. Do not remove the knobs from the pin they are mounted on. <b>Please note:</b> follow the instructions of their manufacturer to see how to use the cleaning products).



### ATTENTION!

**During and after cleaning, check that no nozzle hole is obstructed by impurities or whether any detergent residues remain at the bottom of the burner cups. If so, remove the impurities and residues by vacuuming them, without using liquid detergent or similar.**



Only for products with steel or chrome-plated iron pan holders: progressive burnishing of the pan holders is caused by normal use of the appliance and does not jeopardise its performance.

After cleaning, make sure that the pan holders have been put back in place correctly, paying attention not to invert them or couple them to different burners. The pan holders must always be stable and sit without rocking on the hob unit or be set firmly inside the specific fixing seats.

## LONG IDLE PERIODS

If you do not expect to use the appliance for a long period of time (beyond 2-3 weeks) proceed as follows:

- clean the appliance thoroughly;
- disconnect or safely interrupt the electrical and gas supply.

## WASTE DISPOSAL



**The symbol of a crossed out bin indicates that the product must be sent to suitable separate waste collection facilities. Do not dispose of appliance bearing this symbol together with normal household waste.**



### **ATTENTION!**

**Unlawful or incorrect disposal of the product entails application of the sanctions set forth by current legal standards.**

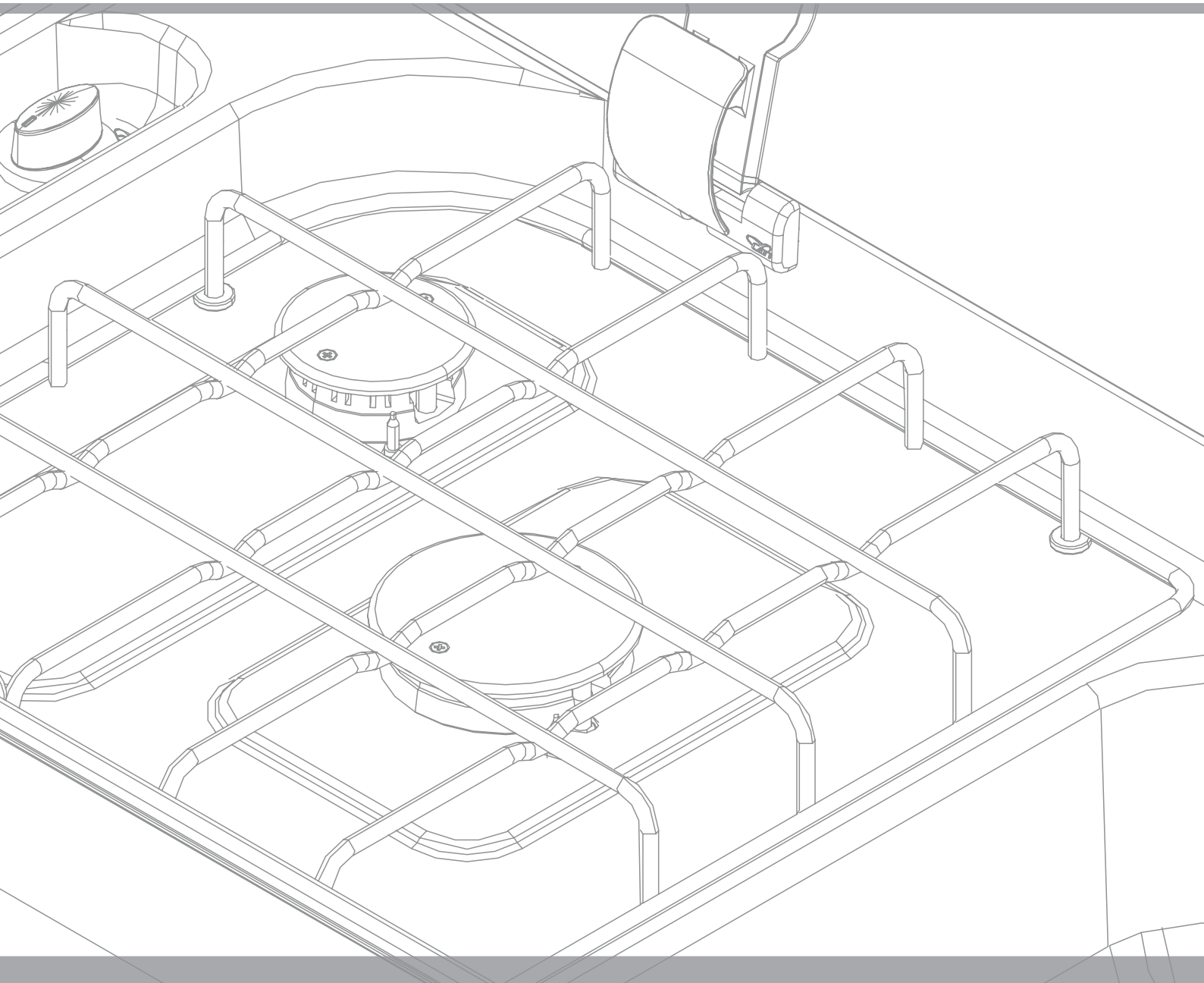
Abide by the standards in force in your country. Make the appliance intended to be disposed of unusable by removing the power cables.

## WARRANTY

The warranty terms and conditions set forth by law apply. If the product should be found to be faulty, contact the nearest Authorised Assistance Centre or your Dealer.

To have the appliance repaired, you must send the following documentation:

- copy of the invoice with the date of purchase of the product;
- description of the fault.



**Can**®