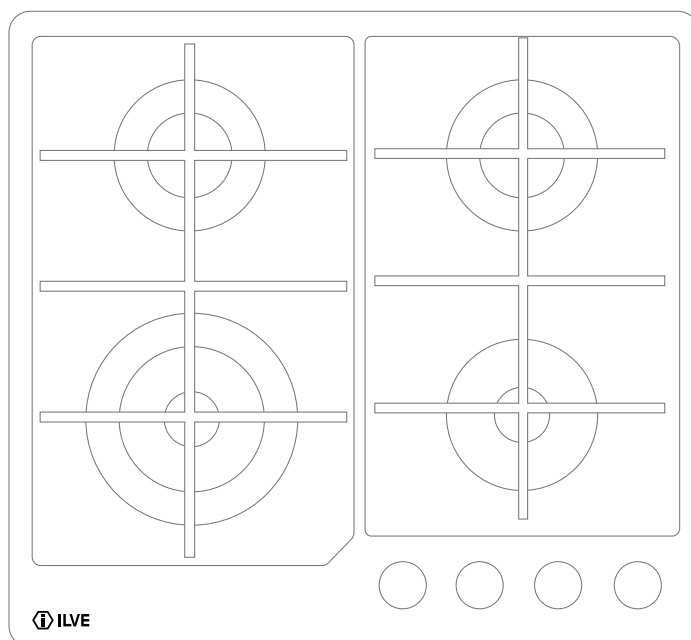


GAS HOBS

HCG30CK - HCG30K - HCG60CK - HCG75SCK - HCG90SCK

HCL30CK - HCL30K - HCL60CK - HCL75SCK - HCL90SCK

HCS30CK - HCS30K - HCS60CK - HCS75SCK - HCS90SCK



EN | User manual

IMPORTANT SAFETY INSTRUCTIONS



Appliance features

The rating plate, in addition to being shown on the cover, is also affixed to the hob casing. These warnings refer to different types of appliances. Make sure to correctly identify the type of appliance in your possession (see the rating plate).

These warnings apply to the countries listed on the rating plate.

1. Before using the appliance, carefully read the instruction manual, which contains important safety information regarding installation, use, and maintenance. Keep the instruction manual in a safe place for future reference and to identify the serial number.
2. The electrical safety of this appliance is guaranteed only if it is correctly earthed in accordance with applicable regulations. It is essential to verify compliance with these standards; in case of doubt, contact a qualified technician to thoroughly check the electrical system. The manufacturer accepts no liability for damage caused by a faulty grounding system.
3. Before connecting the appliance, ensure that the technical characteristics listed on the rating plate match those of your electrical system and gas supply network. Installation and adjustment must be carried out by qualified personnel.
4. Ensure that air can circulate freely around the appliance. This appliance is not connected to a combustion exhaust system; therefore, special attention must be paid to ventilation in accordance with applicable installation standards.
5. Using a gas cooking appliance generates heat and humidity in the room where it is installed. Good kitchen ventilation must be ensured: keep natural air vents open or install a mechanical ventilation device (such as an extractor hood). Intensive and prolonged use of the appliance may require additional ventilation: by opening a window or increasing the power of any mechanical ventilation.
6. The power cable is supplied without a plug. For connection, refer to the "electrical connection" section. It is recommended not to use adapters, multi-sockets, or extension cords.
7. If the appliance is not used for a long time, disconnect the power supply, turn off the main switch, and shut off the gas supply.
8. If the power cable is damaged, it must be replaced exclusively by an authorized service center.
9. The appliance must be used only for its intended purpose (cooking). Any other use (e.g., heating a room) is improper and therefore dangerous. The manufacturer declines all liability for damage caused by improper use.
10. This appliance is not intended to be operated by means of an external timer or a separate remote control system.
11. Using any electrical appliance involves observing some basic rules, namely:
 - Never touch the appliance with wet or damp hands or feet;
 - Never use the appliance while barefoot;
 - Avoid using extension cords and, if necessary, take all possible precautions;
 - Do not pull the power cord to unplug it;
 - Do not expose the appliance to atmospheric agents (rain, sun, etc.);
12. Warning: accessible parts may become very hot during use. Keep children under the age of 8 away from the appliance unless continuously supervised. This appliance may be used by children aged 8 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they are supervised or instructed in the safe use of the appliance and understand the associated hazards. Children must not play with the appliance. Cleaning and maintenance must not be carried out by children without supervision.
13. WARNING: some accessible parts of the front panel, grill or griddle may become very hot during operation: keep children away.
14. Before cleaning or performing maintenance, disconnect the appliance by unplugging it or switching off the power supply at the circuit breaker.
15. In case of faults or malfunction, turn off the appliance, close the gas tap, and do not attempt any repair. Repairs must be carried out only by an authorized service center. Always request original spare parts. Failure to follow these instructions may compromise the safety of the appliance.
16. Do not place unstable or deformed pots and pans on the burners or electric plates, as they may tip over accidentally.
17. Make sure that when the appliance is not in use, the knobs are set precisely to the "●"/"o" position.
18. Do not leave the cooking zone switched on without a pot or pan: it can quickly reach its maximum temperature and damage the appliance or surrounding furniture.
19. Some parts of the appliance, particularly the electric plates, remain hot for a long time after use. Be careful not to touch them.
20. Do not store or use flammable liquids or substances sensitive to temperature changes (detergents, sprays, alcohol, gasoline, etc.) near or under the appliance when in use.

IMPORTANT SAFETY INSTRUCTIONS



21. If using small electrical appliances near the hob, make sure the power cord does not come into contact with hot surfaces.
 22. Gas appliances must be installed in well-ventilated areas to function correctly. Ensure that installation complies with the guidelines in the "Installation" chapter.
 23. The materials used to manufacture this appliance are environmentally friendly and recyclable. Packaging materials must be kept out of children's reach and disposed of via appropriate recycling channels. For appliance disposal, contact your retailer and/or local authority; before disposal, ensure the appliance is rendered unusable.
 24. If the gas knobs are hard to turn or feel unstable, do not force them. Shut off the gas and contact an authorized service center.
 25. Do not modify or tamper with the appliance.
 26. Warning: leaving the appliance unattended with objects, grease, or oil may be dangerous and cause a fire.
 27. The appliance must be used by responsible individuals.
 28. Warning: using inappropriate or non-compliant protections can cause fire and/or damage.
 29. Warning: cooking with grease or oil can be dangerous and may cause fire.
 30. Warning: Fire hazard: do not store objects on cooking surfaces.
 31. Warning: In case of fire, never attempt to extinguish flames with water. Instead, switch off the appliance and smother the flames using a lid or fire blanket.
 32. Warning: Metal objects such as knives, forks, spoons, and lids should not be placed on the appliance as they may heat up.
 33. Warning: Do not use gas burners if the flame is unstable.
 34. Ensure that flame-spreader crowns are properly seated in their housings with their respective caps.
 35. Do not leave the appliance unattended during cooking processes that release fats or oils.
 36. Do not touch heating elements while the appliance is in operation. Allow them to cool before cleaning.
 37. Do not prepare food in plastic or aluminum containers on hot cooking zones. Do not place plastic or aluminum foil objects on the surface.
 38. Do not cover the burners or hob with aluminum foil.
 39. Do not use the appliance surface as a worktop; sharp objects may scratch it.
 40. Pots or griddles must be placed within the perimeter of the hob.
 41. Warning: do not use pans, pots, griddles, or grilling stones larger than the maximum sizes specified for each burner; they must not cover multiple burners at once. Heat accumulation may damage the appliance.
 42. In case of overflow or spillage, remove excess liquid from the hob.
 43. Do not place empty pots or pans on cooking zones. Do not operate cooking zones without cookware.
 44. The burner flames must be:
 - Free of white tips;
 - Stable (during minimum-to-maximum transitions);
 - Evenly distributed.
- If these conditions are not met, contact technical support.



INSTRUCTIONS FOR USE

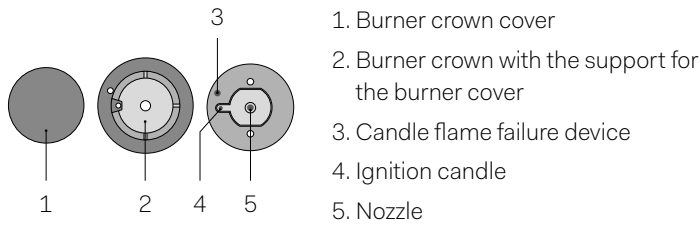
Use of the gas hob

WARNING

To ensure the appliance remains efficient and safe, maintenance must be carried out by qualified technicians or authorized service personnel. Choose cookware with lids, appropriate to the amount of food being prepared.

Proper use of the burners

The burner cap must always be correctly positioned on the burner crown. Ensure that the openings on the burner crown are always free from obstructions.

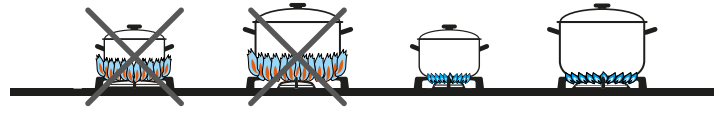


Igniting the burners

The indicator above each control knob will help you identify the corresponding burner. Press the knob and turn it counterclockwise, preferably to the ignition position. At this point, the spark will ignite the burner. Keep the knob pressed for approximately 5 seconds to ensure the flame remains lit after releasing it. If the burner does not ignite, repeat the procedure.

		Gas valve closed
		Ignition
		Maximum power
		Minimum power

Cookware to use according to burner size



Burners	A	SR	R	DC4M
Pan diameter max/min (cm)	12-18	18-22	22-24	22-26

- Choosing the correct cookware ensures optimal cooking times and efficient gas consumption. The diameter of the pan base is the most important factor.
- Use cookware that is appropriately sized for each burner.
- Do not use small pots on large burners. The flame must not touch the sides of the cookware.
- When using small-diameter cookware (e.g., coffee makers, teapots), adjust the burner flame so it gently touches the bottom of the pot without extending beyond it.
- Gas combustion requires air. If the pot is too large, the burner may receive insufficient air, resulting in poor combustion performance.
- The use of cookware with concave or convex bases is not permitted.
- Always place cookware on the pan supports—never directly on the burner. Before use, ensure that the pan supports and burners are properly positioned.
- Position the cookware centered on the burner to prevent tipping.
- Do not place large cookware on burners near the control knobs, as excessive heat may damage the knobs.
- Do not use two burners simultaneously for a single pot or pan.
- Avoid using griddles, terracotta casseroles, and grill plates at maximum power for prolonged periods, especially on glass-top gas appliances.
- Handle cookware on the cooktop with care. Avoid bumping the cooktop and do not place excessive weight on it.
- Stainless steel may discolor (brown) if overheated. Therefore, prolonged cooking with soapstone, terracotta pans, or cast iron plates is not recommended.
- Do not use aluminum foil to protect the cooktop during operation.
- Cooking food in aluminum or plastic containers on hot cooking zones is not permitted. Do not place any plastic or aluminum objects (including foil) on the appliance surface.
- Do not use frying pans, grill plates, or cookware larger than the maximum size recommended for each burner. In particular, cookware must not cover multiple burners simultaneously, as excessive heat buildup may damage the appliance.

CLEANING AND MAINTENANCE

Cleaning the appliance

WARNING

Before performing any cleaning operations, disconnect the appliance from the electrical power supply and close the main gas valve to the appliance.

Worktop cleaning: Clean the cooktop only after it has cooled down. Periodically clean the burner caps, burner crowns, enamelled pan supports, enamelled burner caps, and flame spreaders with warm soapy water. Rinse thoroughly and dry well. Any liquid spilled from cookware must always be removed using a cloth.

Cleaning enamelled parts: To maintain the characteristics of enamelled parts, clean them frequently with soapy water. Never use abrasive powders or steel wool. Avoid leaving acidic or alkaline substances (such as vinegar, lemon juice, salt, tomato juice, etc.) on enamelled surfaces, and do not wash these parts while still hot.

The use of a dishwasher to clean grates, flame spreaders, and burner caps is not recommended.

Component	Cleaning method	Warnings
Stainless steel surface	Clean the components with lukewarm water and a non-corrosive liquid detergent, then dry them with a soft or microfiber cloth.	Shine can be maintained through regular cleaning with specific products commonly available on the market. Never use abrasive powders.
Hob grates	Remove the grates and wash them in lukewarm water with a non-abrasive detergent. Carefully remove any encrustations. Dry thoroughly before repositioning them on the hob.	Acidic substances such as lemon juice or acidic detergents can irreversibly damage the enamel of the grates. Carefully dry the grates with a cloth immediately after washing. Dishwasher cleaning is not recommended.
Ignition plugs and thermocouples	Clean the ignition plugs and thermocouples with a damp cloth. Any dry residues should be removed using a wooden toothpick or a needle.	The ignition plugs and thermocouples must always be kept clean and checked periodically.
Burner crowns, flame spreaders and caps	The burner crowns and caps are removable to facilitate cleaning. Wash them in hot water with a non-abrasive detergent.	Carefully remove any encrustations and ensure all components are completely dry. In case of malfunction, make sure the holes of the outer burner crown are perfectly clean.
Food stains or residues	Rinse thoroughly and dry with a soft cloth or microfiber towel. Avoid letting sugary food residues (e.g., jam) dry inside the appliance, as they may damage the enamel surface.	Avoid using steel wool or sharp scrapers at all costs to prevent damage to the surfaces. Use standard, non-abrasive cleaning products, possibly with the aid of wooden or plastic tools.

INSTALLATION

Installation and built-in instructions

Instructions for installation

This equipment complies with the applicable current CE directives. This equipment conforms to the following directives/regulations:

DIRECTIVE 2002/96/CE

LOW VOLTAGE DIRECTIVE 2014/35/EU

EU REGULATION GAR 2016/426

ELECTROMAGNETIC COMPATIBILITY DIRECTIVE 2014/30/EU

REGULATION NO. 1935/2004 (food contact)

Installation must only be carried out by qualified personnel in compliance with regulations in permanently ventilated premises, in accordance with the installation standards: UNI 7129-1, UNI 7129-2, UNI 7129-3, UNI 7129-4, UNI 7131.

Room ventilation

This appliance is classified as type "A1" (according to UN/CEN/TR 1749 standards) and therefore must not be connected to a flue gas discharge system. It must be installed under a cooker hood or another smoke extraction system in compliance with applicable regulations. Knowledge and consultation of the relevant standards are essential for a qualified installer. As a guideline, the air required for burner combustion is 2 m³/h for every kW of nominal installed power (see rating plate).

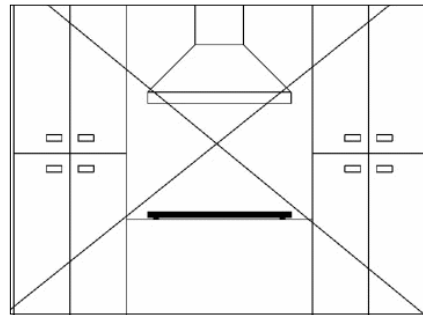
If the appliance is used intensively and for extended periods, additional ventilation may be necessary; in such cases, open a window or increase the mechanical extraction power of the hood.

Installation requirements

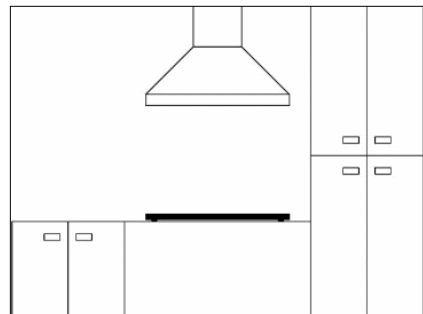
The appliance is classified as built-in class 3.

The cabinetry must be finished with heat-resistant adhesives (up to 100°C); otherwise, due to lower heat resistance, deformation or discoloration may occur.

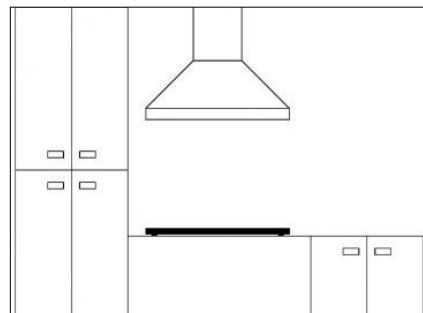
The appliance must be installed without cabinets or walls on both sides. Cabinets or walls are allowed on only one side of the appliance; on the opposite side, no cabinets or walls taller than the appliance may be installed to prevent fire hazards.



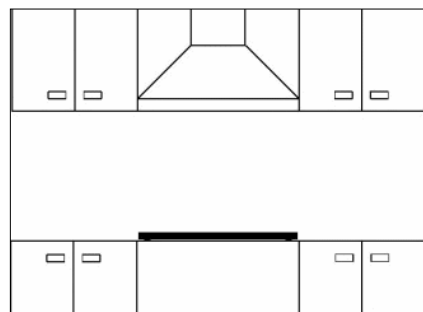
Installation not allowed



Recommened installation



Recommened installation



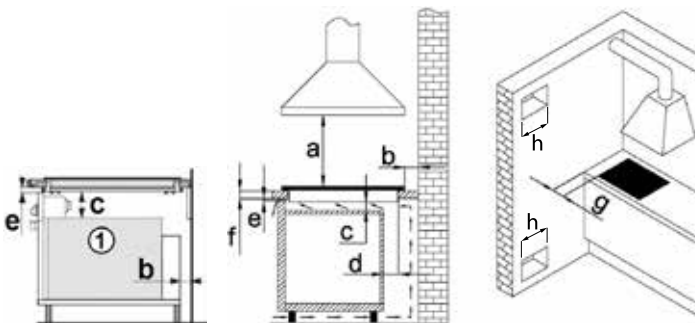
Recommened installation

INSTALLATION

Installation and built-in instructions

- The use of decorative wooden strips is not permitted.
- The minimum distance between the appliance edge and the adjacent cabinet or wall must be 250 mm.
- All dimensions and clearance requirements for the correct operation of the appliance are shown in the diagrams below.
- The cabinet must not have a drawer underneath. If the kitchen cabinet includes a horizontal partition, it must be at least 20 mm away from the appliance's lower surface. The space between the partition and the appliance must be empty and free of objects.
- Wall units above the appliance and any extractor hood must be installed at the correct height to avoid interfering with work processes.
- When installing the appliance under an extractor hood, the safety distance specified by the hood manufacturer must be respected. In the absence of specific instructions or if easily flammable materials (e.g., shelves) are located above the appliance, the safety distance must be at least 800 mm.
- Install the appliance only after the wall cabinet and extractor hood have been mounted to avoid damage.
- The appliance must not be installed on refrigerators, freezers, dishwashers, washing machines, or tumble dryers.
- The appliance may be installed and connected to the electrical and gas supply only by an authorized technician.
- A built-in oven may be installed below the cabinet only if equipped with a tangential fan (1).
- Before installing the oven, remove the rear panel of the cabinet (at least 40 mm thick); also, there must be a minimum 5 mm opening at the front.

a	≥800mm	e	≥5mm
b	≥50mm	f	25-40mm
c	≥40mm	g	≥250mm
d	≥80mm	h	≥100cm ²



Seals

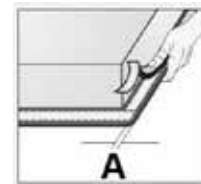
Positioning of the expanded polyurethane gasket(glass appliance)

Before installing the appliance into the worktop, apply the expanded polyurethane gasketsupplied with the appliance to the underside of the glass surface.

INSTALLATION WITHOUT THE GasketIS PROHIBITED!

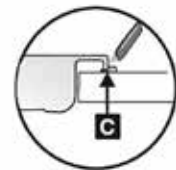
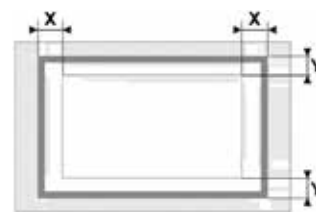
Gasketpositioning instructions:

- Remove the protective film.
- Apply the gasketat A = 2–3 mm from the glass edge on all four sides, ensuring the gasketdoes not overlap at the corners.



Positioning of the insulating gasket (steel appliance)

Carefully place the supplied insulating gasketaround the outer perimeter of the cut-out in the worktop as shown in the figure below, ensuring it adheres evenly by applying gentle pressure with your hands (refer to the dimensions indicated in the table). After securing the appliance to the cabinet (see "Securing the appliance with springs or brackets"), carefully trim any excess gasketmaterial at edge C. The dimensions in the following drawings refer to the distance from the cut-out edge to the outer side of the seal.



X	10mm
Y	15mm

INSTALLATION

Electrical connection

The appliances are designed to be connected to the voltage specified on the rating plate.



Before connecting the appliance to the power supply, make sure that:

- **The specifications of the circuit breaker or socket can support the load of the appliance (see data on the rating plate);**
- **The power supply system is equipped with an effective grounding (earthing) connection.**

The appliance is supplied with a cable without a plug: the electrical connection must be made with attention to the fact that the green-yellow wire is the earth conductor (⊥) and must never be interrupted. The power socket must be visible and accessible to allow easy disconnection of the appliance.

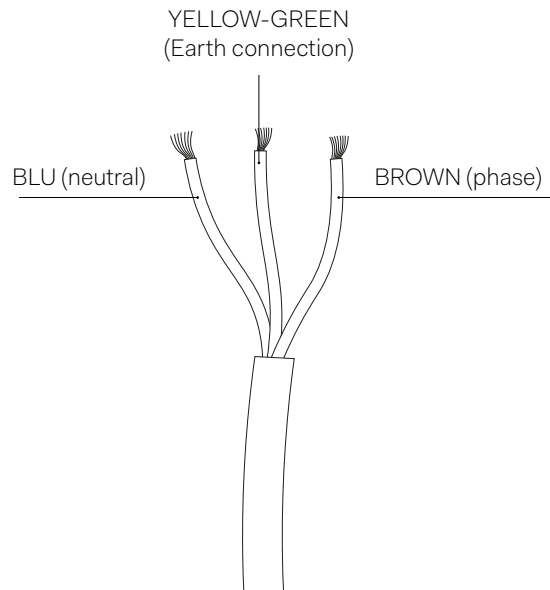
For direct connection to the power supply, the following conditions must be met:

- The limiter valve and the household electrical system must be capable of supporting the load of the appliance (see rating plate).
- The power supply system must be equipped with an effective grounding (earthing) connection.
- The socket or omnipolar switch, with a minimum contact opening of 3 mm, must be easily accessible once the appliance is installed.
- A disconnection device must be integrated into the fixed installation, in accordance with installation regulations.



The green-yellow earth conductor must never be interrupted, not even by a switch. The power supply cable must be positioned so that it does not come into contact with surfaces having a temperature more than 50 °C above ambient temperature. If the power supply cable needs to be replaced, contact the service centre.

The connection of the power supply cable to a plug (max. 16 A), in compliance with applicable electrical standards, must be carried out as follows:



INSTALLATION

Gas connection and conversion

Gas connection

(UNI CIG 7129/7131)

The appliance must be connected to the gas supply using rigid or flexible metal pipes (maximum length: 2 meters) suitable for gas appliances. The connecting pipes and their maximum lengths must comply with the applicable standards (UNI CIG 9891), must be replaced before their expiration date (if marked on the pipe as "C"), and connected to the appliance using one of the following fittings:

- Directly to fitting "A" – ISO 7/1 R1/2 (gasket on the thread)
- Using sealing washer "B", with ISO 228 threaded connection (supplied with the appliance)
- A suitable gas sealant may be used to improve sealing.

When using LPG from a cylinder, the appliance must be connected via a pressure regulator compliant with standard UNI-CIG 7432.

Precautions for Using the Appliance with LPG (liquefied petroleum gas)



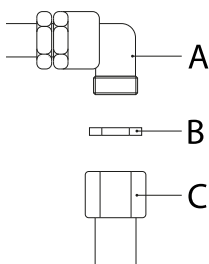
It is recommended to:

- Use only LPG cylinders sourced from official and authorized dealers recognized by the respective manufacturers.
- Use cylinders until completely empty, but never position them tilted or upside down.
- Regularly clean the filter located at the inlet of the pressure regulator.

After connection, check the tightness of all connections using appropriate leak detection spray (NO FLAMES).

Periodically inspect the gas connection hose and replace it immediately if any anomalies are detected.

Any adjustment, maintenance, or repair work must be performed by an authorized technician after disconnecting the appliance from the electrical supply and shutting off the gas supply.



Conversion to another type of gas (only on certain models)

WARNING: See the data plate located on the last page.

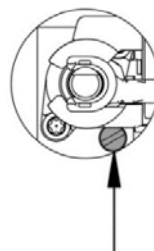
- The appliance must not be removed from the worktop to perform the gas conversion.
- Before starting the conversion, disconnect the appliance from the electrical supply and shut off the gas.
- Remove the support grid, burner caps, and burner crown.
- Replace the existing nozzles with those suitable for the new gas type, supplied with the appliance (see nozzle table). The adjustment elements on the double burner are accessible behind the main nozzle protection plate.
- After completing the operation, replace the old calibration label with the new one supplied, corresponding to the new installation.
- The procedure for converting to another type of gas is described in the paragraph "conversion to another type of gas".



Flame minimum adjustment

Instructions for city gas (G110, G120, G150.1) and methane gas (G20, G25)

1. Turn on the burner and set it to the minimum position;
2. Remove the control knobs along with their seals;
3. Pull off the knob of the corresponding gas valve and adjust the regulating screw located beside the valve stem until a steady minimum flame is achieved:
 - Turn counterclockwise to increase the gas flow;
 - Turn clockwise to decrease the gas flow.
4. Reposition the knob and check the burner flame stability (quickly turn the knob from the maximum to the minimum position; the flame should not go out).
5. Repeat the procedure for all gas valves.



Instructions for liquefied petroleum gas (LPG: G30, G31)

Fully screw in the adjusting screw located beside the valve stem clockwise.

TECHNICAL SPECIFICATIONS

Nozzle table

BURNER		A	SR	R	DC4M
Nominal flow rate (kw)		1,00	1,75	3,00	4,00
Nominal flow rate (g/h)		73	128	218	291
Reduced flow rate (kw)		0,45	0,70	1,00	1,80
Reduced flow rate (g/h)		33	51	73	131
Ø INJECTOR (mm)					
G30/G31	28-30/37mbar	0,50	0,65	0,85	1,00
G30/G31	37mbar	0,47	0,62	0,80	0,94
G30/G31	50mbar	0,43	0,58-M	0,80-H6	0,78-F4
G20	13mbar	0,84	1,10	1,45	1,70
G20/G25	20/25mbar	0,72-X	0,97-Z	1,28-H3	1,50-H3
G25,3	25mbar	0,77-F3	0,95-Y	1,28-F3	1,45-F3
G25	20mbar	0,77-F1	1,00-Y	1,26-Y	1,52-F3
G110	8mbar	1,45-1	1,85-2	2,90-3	3,50
G120	8mbar	1,40-1	1,80-2	2,80-3	3,40
G150,1	8mbar	1,32-F3	1,77-F5	2,42-H1	3,50
Ø BYPASS (MM)					
G30/G31	28-30/37mbar	0,27	0,31	0,42	0,60
G30/G31	37mbar	0,27	0,31	0,42	0,60
G30/G31	50mbar	0,27	0,31	0,42	0,60
G20	13mbar	REG	REG	REG	REG
G20	20mbar	REG	REG	REG	REG
G25	25mbar	REG	REG	REG	REG
G25	20mbar	REG	REG	REG	REG
G110	8mbar	REG	REG	REG	REG
G120	8mbar	REG	REG	REG	REG
G150,1	8mbar	REG	REG	REG	REG

Energy efficiency – “K” Type cooktops

MODEL	CODE	A: Auxiliary SR: Semirapid R: Rapid DC4M: Dual ring burner DC4M30: Dual ring burner	COOKTOP TYPE	BUR- NERS (Qty.)	EEgas hob
KTA1J01_26F01/... KGA1J01_26F01/...	HCL30CK/... HCG30CK/...	1)DC4M30	BUILT-IN	1	55,00%
KTA1J01_26F01/... KGA1C01_26F01/...	HCL30K/... HCG30K/...	1)A 1)R	BUILT-IN	2	55,50%
KTA2FB01_55F01/... KGA2FB01_55F01/...	HCL60CK/... HCG60CK/...	1)A 2)SR 1)DC4M	BUILT-IN	2	56,10%
KTA3JBD01_71F01/... KGA3JBD01_71F01/...	HCL75SCK/... HCG75SCK/...	1)A 2)SR 1)R 1)DC4M	BUILT-IN	5	55,90%
KTA3JBD01_85F01/... KGA3JBD01_85F01/...	HCL90SCK/... HCG90SCK/...	1)A 2)SR 1)R 1)DC4M	BUILT-IN	5	55,90%

BURNER	Eegas burner
A	-
SR	57,90%
R	55,50%
DC4M	52,60%
DC4M30	55,00%

TROUBLESHOOTING

Generic problems

Attention

- During the warranty period, repairs can only be carried out by an authorized Service Center or by using the appropriate switch.
- Before performing any repairs, disconnect the appliance from the electrical network, meaning unplug the power cord or use the appropriate switch.
- Unauthorized interventions and repairs can cause electric shock or short circuits, so do not attempt them. Leave such work to authorized technicians.
- In the case of minor issues, you may try to resolve the problem by following the instructions provided.
- Service assistance during the warranty period is not free if the appliance malfunction is due to incorrect usage.
- Faults or complaints caused by improper use or installation will not be repaired under warranty. Warranty costs will be borne by the user.

Small issues solvable without the help of a specialized technician

PROBLEM	POSSIBLE CAUSE	RESOLUTION
The flame is not uniform.	Improper gas adjustment.	The gas adjustment must be checked by an expert.
The flame suddenly changes.	Burner parts are not positioned correctly.	Correctly position the burner parts.
To ignite the burners, the ignition knob must be held down for a longer time.	Burner parts are not positioned correctly.	Correctly position the burner parts.
After ignition, the flame goes out.	The knob was not pressed long enough or was pressed too gently.	Hold the knob for a longer period before releasing it, press firmly.
The grate in the burner area has changed color.	A natural phenomenon due to high temperature.	Clean the grill with metal cleaner.
Electrical operation, in general, appears disturbed.	Igniter or terminal block damaged.	Check the igniter and/or terminal block and replace it if damaged.
The electric ignition no longer works.	Food or detergent residue between the ignition electrode and the burner.	Carefully clean between the ignition electrode and the burner.
The burner caps are dirty.	Normal dirt.	Clean the burner caps with metal cleaner.

If the problem persists despite following the provided instructions, it is recommended to contact the technical assistance service.



Live,
Cook,
Love.

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