



BUILT-IN GAS CERAMIC HOB: *Adventure Line*

DEVICE CONNECTION CERTIFICATE

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Device serial number

TYPE OF GAS INSTALLED
Family I
G30 – B/P (I3B/P) [30 mbar]

Installation date:	
Installation address:	
Installation in vehicle vin no.:	
Installer's authorization no.:	

Installer's statement		
Checking the furniture positioning conditions (for compliance with the manual)	<input type="checkbox"/> complaint	<input type="checkbox"/> non-complaint
Checking the tightness of the installation	<input type="checkbox"/> complaint	<input type="checkbox"/> non-complaint
The device is connected to the gas in accordance with the information on the nameplate	<input type="checkbox"/> complaint	<input type="checkbox"/> non-complaint

.....

Stamp and signature of the Installer

Dear Sir or Madam

Congratulations on choosing a SOLGAZ gas hob. We know that it will be great for everyday use. Before using it for the first time, it is worth knowing the basic information about 'flameless gas hobs'. This will allow you to fully enjoy all their advantages and help you get rid of any doubts regarding their use.

The manual is divided into two parts: the first one concerns the operation of the device, the second one concerns the assembly of the hob.



To make the navigation through the manual easier we have marked information that is crucial for the correct operation of the hob.



Next to this symbol you will find our practical tips and tricks.

We will gladly answer any questions

Hotline (8:00-18:00):

☎ +48 515 020 420

✉ biuro@solgaz.com.pl

Service (8:00-18:00):

☎ +48 515 020 434

✉ serwis@solgaz.com.pl



This equipment is marked in accordance with Directive 2012/19/EU of the European Parliament and of the Council of 4 July 2012 on waste electrical and electronic equipment. After its period of use, this equipment cannot be treated as other household waste and the user is obliged to hand it over to entities collecting waste electrical and electronic equipment

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1. GENERAL INFORMATION

1.1. Purpose of the hob cooker

Adventure family of hob cookers are innovative gas hobs designed for everyday home cooking. Special gas burners are hidden under the ceramic glass. This is a unique and patented technology that we have been successfully manufacturing for over 15 years. This solution guarantees not only better gas combustion efficiency, but also greater safety because each burner is equipped with an individual system for starting the flame and controlling the gas combustion process. The entire process is also supervised by electronics combined with the control panel. A special display shows information about the current status of the hob at all times.

On the ceramic hob, the heating fields above the burners are marked with circles and lines – ‘free fields’ above the exhaust gas channels.

The gas hob can be connected to virtually any type of gas - both from the municipal network and from cylinders. Each cooker is factory-adapted to burn the gas specified in the order and does not require additional adjustment. The nameplate shows what gas it has adapted been adapted to as a factory standard.

The cookers are powered by a safe electrical voltage of 12V DC, and we connect them to a standard 230V AC socket via a special power supply supplied with the purchased cooker. It is also possible to purchase an additional backup power supply, allowing the cooker to operate during a power outage.

WARNINGS



If the ceramic hob breaks, immediately turn off all burners and the electrical power supply to the hob. Do not touch the glass surface and do not use the device!



The cooker cannot be used by children or disabled people without supervision!



Under no circumstances should you cover the exhaust gas grille at the back of the hob or place dishes, cooker towels or other items on it, especially when the gas hob is in operation!



The surface of the ceramic hob is very hot during and after cooking! Do not touch until the ceramic plate has cooled to ambient temperature.



Pot sizes should be at least the size of the cooking zone on which they are used (small burner 13 cm, medium burner 16 cm and large burner 20 cm)



CAUTION: This appliance is for cooking purposes only. It shall not be used for other purposes, for example room heating.



"CAUTION: In case the glass surface breaks:
— shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply,
— do not touch the appliance surface,
— do not use the appliance."



"CAUTION: The ceramic surface of the hob is not intended for storing items made of aluminum or plastic. The ceramic surface is intended for cooking in vessels made of steel and related materials.

1.2. Technical data of the cooker: Adventures

Hob name	GPC Gen.2'5 2+1xV (Adventure 2+1xV)	GPC Gen.2'5 2xH (Adventure 2xH)	GPC Gen.2'5 3+1x (Adventure 3+1x)
Number of small burners	1	0	1
Number of medium burners	1	1	1
Number of large burners	0	1	1
Rated heat load (depending on gas type)	~2,7 kW	~3,9 kW	~4,9 kW
Hob weight	13kg	13kg	16kg
Purpose	Cooker furniture, boats, and recreational vehicles		
Gas connection	G1/2" internal		
Cooker power supply voltage	12 VDC		
Supply voltage of the power supply	110-230 V/50Hz - 60Hz		
Power supply parameters	12 VDC min. 3,5A		
Degree of protection of the housing	IP 40		
Gas Hob Version [x] =	S = Spark Ignition P = Plasma Ignition		

- the electrical system of the cooker is powered by a safe voltage of 12V using an external power supply, which must be connected to the power supply, depending on the country of destination: 110-230 V/50Hz-60Hz.
- the cooker is safe in terms of fire hazard.
- adaptation to combustion of a specific type of gas is indicated on the nameplate.

Gas type	Parameters of gas hobs	unit of measure	Burner size		
			small ø13	medium ø16	large ø20
G30 (LPG 30 mBar)	nominal thermal power of the burner	kW	1,0	1,65	2,25
	gas consumption	kg/h	0,074	0,119	0,167

1.3. Construction of a gas cooker

GPC Gen.2'5 - 2+1xV

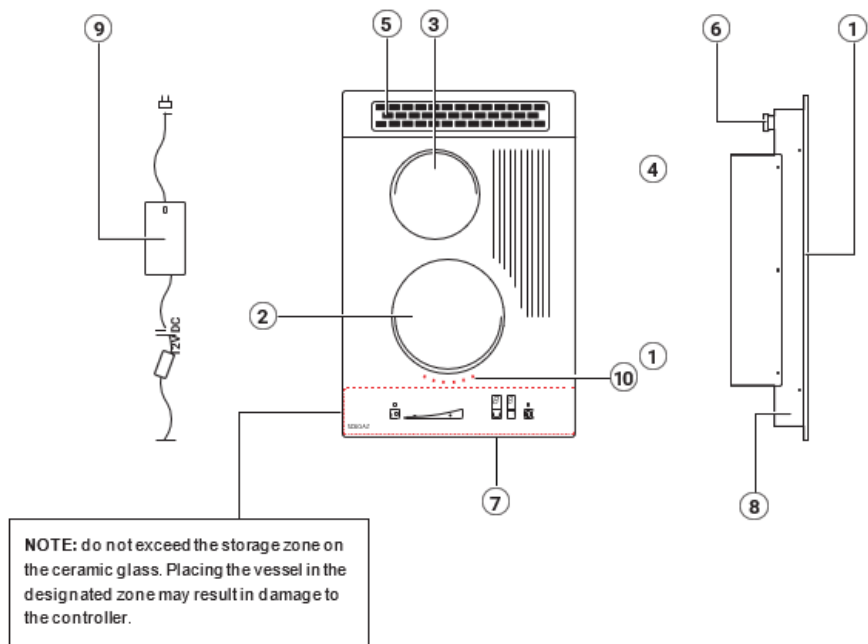


Fig. 1.1 View of the GPC Gen.2'5 2+1xV cooker (indicative view)

- 1 - ceramic glass
- 2 - cooking zone $\varnothing 16\text{cm}$
- 3 - cooking zone $\varnothing 13\text{cm}$
- 4 - free field
- 5 - exhaust gas outlet grille

- 6 - gas inlet port
- 7 - control panel
- 8 - electrical power socket
- 9 - power supply
- 10 - limit line for correct positioning of cookware larger than the cooking zone

GPC Gen.2'5 - 2+1xH

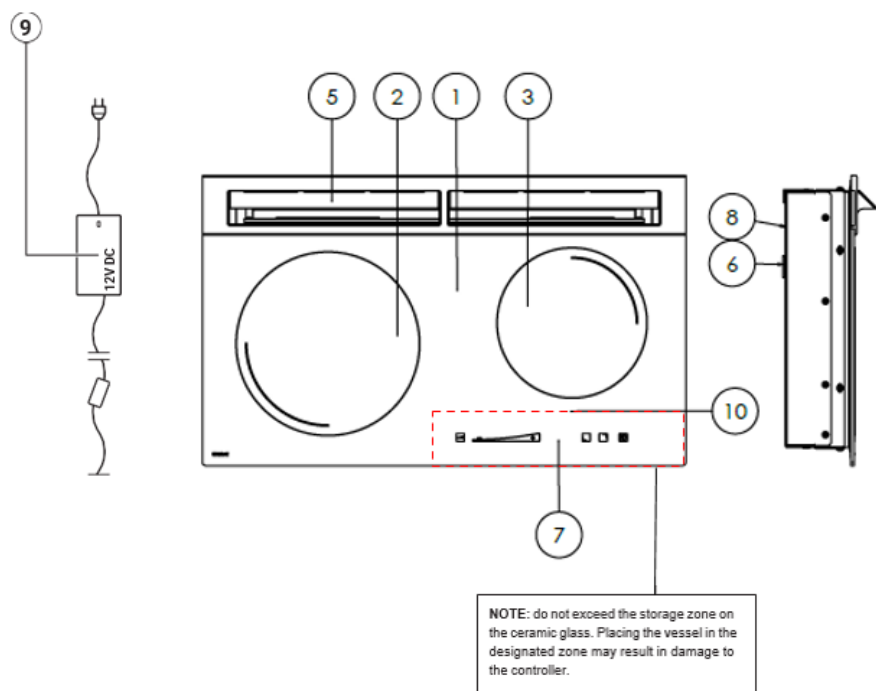


Fig. 1.1 View of the GPC Gen.2'5 2+1xH cooker (indicative view)

- 1 - ceramic glass
- 2 - cooking zone ø16cm
- 3 - cooking zone ø13cm
- 4 - free field
- 5 - exhaust gas outlet grille

- 6 - gas inlet port
- 7 - control panel
- 8 - electrical power socket
- 9 - power supply
- 10 - limit line for correct positioning of cookware larger than the cooking zone

GPC Gen.2'5 - 3+1xH

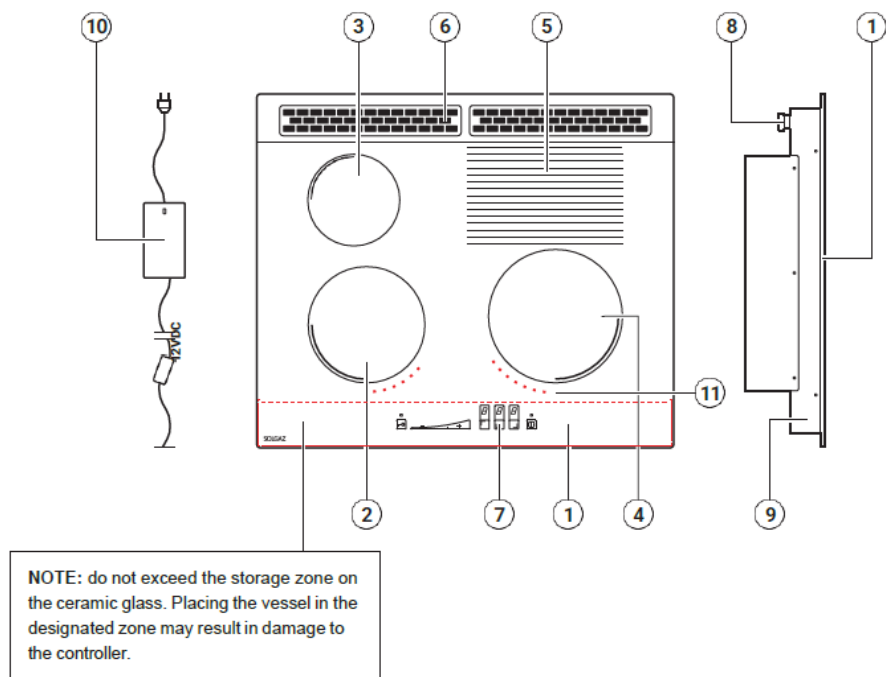
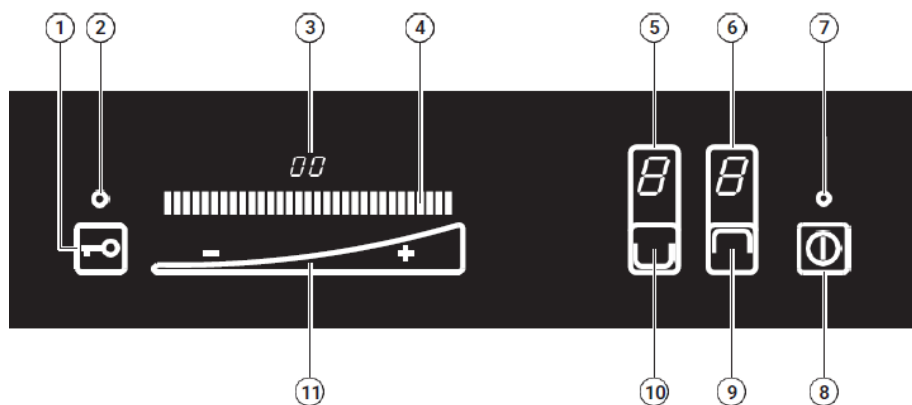


Fig. 1.1 View of the GPC Gen.2'5 2+1xH cooker (indicative view)

- 1 - ceramic glass
- 2 - cooking zone $\varnothing 16\text{cm}$
- 3 - cooking zone $\varnothing 13\text{cm}$
- 4 - cooking zone $\varnothing 20\text{cm}$
- 5 - free field
- 6 - exhaust gas outlet grille

- 7 - control panel
- 8 - gas inlet port
- 9 - electrical power socket
- 9 - power supply
- 10 - limit line for correct positioning of cookware larger than the cooking zone

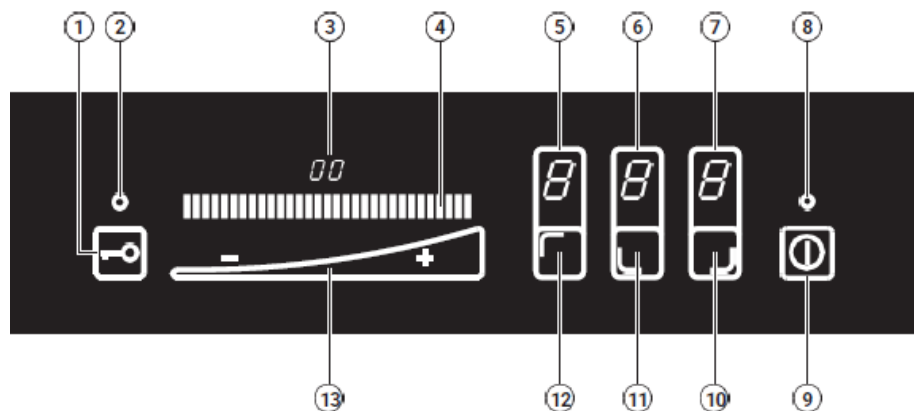
GPC Gen.2'5 - 2+1xV & 2xH



**Fig. 1.5 Cooker control panel –
GPC Gen.2'5 2+1xV, GPC Gen.2'5 2xH – (pos. 7 in Fig. 1.1)**

- | | |
|--|--|
| 1 - control panel lock | 7 - switch indicator |
| 2 - lock indicator | 8 - cooker on/off switch |
| 3 - timer indicator | 9 - burner selection fields |
| 4 - linear indicator of the set power | 10 - burner selection fields |
| 5 - digital indicators of burner power | 11 - slider for setting the power of the cooking field |
| 6 - digital indicators of burner power | |

GPC Gen.2'5 - 3+1x



**Fig. 1.5 Cooker control panel –
GPC Gen.2'5 3+1x – (pos. 7 in Fig. 1.2)**

- | | |
|--|--|
| 1 - control panel lock | 8 - switch indicator |
| 2 - lock indicator | 9 - cooker on/off switch |
| 3 - timer indicator | 10 - burner selection fields |
| 4 - linear indicator of the set power | 11 - burner selection fields |
| 5 - digital indicators of burner power | 12 - burner selection fields |
| 6 - digital indicators of burner power | |
| 7 - digital indicators of burner power | 13 - slider for setting the power of the cooking field |

1.4. Maintenance and inspection of cooker elements



If operated in accordance with the instructions and the cooker is cleaned and maintained according to the description in point 3, **a properly functioning cooker does not require inspections.**

2. COOKER HOB OPERATION



All information about installation can be found on page 29.
The warranty card can be found on page 37.

2.1. Starting and regulating the heating power of the burners



Do not leave the burners running without placing filled vessels on the cooking zones! This may result in device failure.

To start the hob you need to:

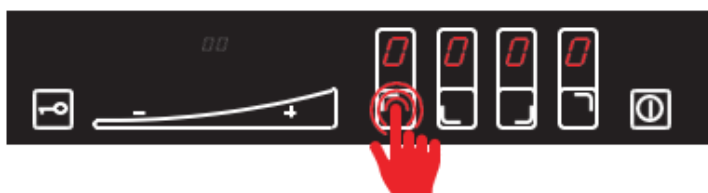
- press the cooker hob activation button (item 8 in Fig. 1.5). After pressing it, the burner power fields will show the value "0",
- press the selection field of the burner you want to start,
- slide your finger on the slider, selecting the power in the range from "1" (minimum) to "9" (maximum). After a while, the selected burner will start, the line of LEDs on the slider will go out, and the selected value will be shown on the display, e.g. "5." (number with a dot).

Starting the heating zone

1 Start the hob



2 Select a cooking zone



3 Set the power by swiping



4 Wait for the burner to start automatically



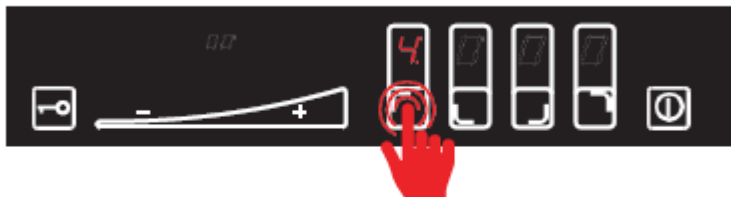
To turn on another burner, just touch its symbol and set the power using the slider. Messages will appear on the display (as described above). After setting the power, the burner will start.

2.2. Turning off the burners

To turn off any of the working burners, touch the corresponding button and then slide your finger on the slider towards 'minus', reducing the power to '0'. After reaching level '0', the burner turns off.

Switching off the cooking zone

1 Select a cooking zone



2 Reduce power to 0



The letter "H" appears on the display, which indicates that the area of the hob with the burner that was just turned off is still hot. This means that the burners indicated are still hot and should not be touched. Message "H" is described in detail in section 2.7

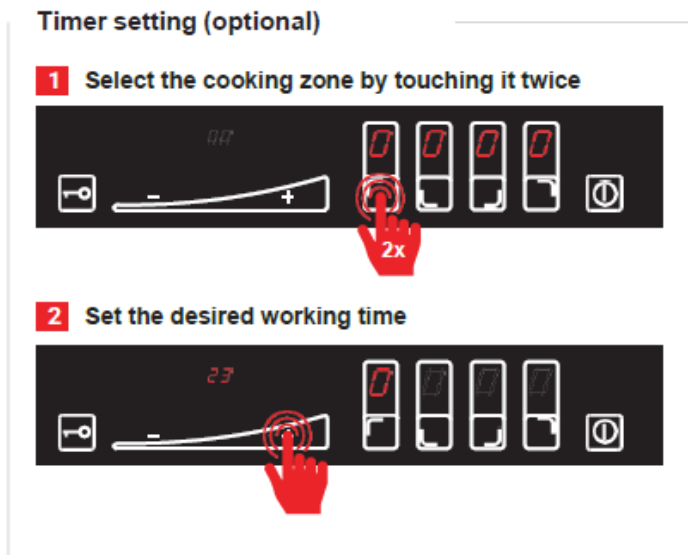
2.3. Timer

The timer function, depending on the set power, allows you to set the burner to turn off automatically after the selected time, e.g. to turn off the lower left burner in 10 minutes.



The operating time can be set from 1 to 99 minutes for each burner separately.

To set the timer for the selected burner, touch the burner power selection field twice (within 2 seconds). A timer display will appear above the slider. Hold down the (+) or (-) sign to set the required time (indicated in minutes).



From now on, the selected burner will operate for a specified period of time, which is indicated by a **flashing dot** next to the number on the display. At any time, you can check how many minutes remain until the cooker is turned off by double-tapping the selected field or change the previously set time by touching the **(+)** or **(-)** signs.

The end of the time program is signalled by the flashing of the **display** assigned to the burner being turned off, the shortening line of diodes under the slider and an acoustic signal.

After the burner is switched off, the message "**H**" remains on the display

2.4. Operation in continuous heating mode

To heat the hob as quickly as possible, the burners automatically start in continuous heating mode when turned on. This is symbolized by a dot in the bottom right corner of the field indicating the burner power. This program is particularly useful in the initial phase of preparing dishes to bring contents to a boil as quickly as possible or to quickly raise the temperature of the contents of the vessel. The heating time depends on the set power level and is given in the table below.

Power level	1.	2.	3.	4.	5.	6.	7.	8.	9.
Reheating time	1'14"	1'50"	2'30"	3'	3'45"	4'34"	5'35"	7'10"	18'

After the heating time has elapsed, the stove burner/burners will automatically switch to cyclical operation mode (the dot will disappear from the display).

2.5. Cyclical operation

The hob regulates the heating power by cyclical operation - turning the burners on and off. Thanks to this, the hob maintains a constant temperature on the ceramic surface and saves gas.



During operation in cyclic mode, the sound of the spark igniter igniting the gas will be heard from time to time, which is a natural feature of the product.

The burners' operation (in seconds) is presented in the table below. For example, at power level "5", the burner burns gas for only about 33 seconds.

Power level	1	2	3	4	5	6	7	8	9
Turn-on time	12"	17"	22"	27"	33"	38"	43"	48"	54"



The hob works in cyclical mode if there is no dot next to the power level.

Starting cyclical operation



The cyclical program can be called up at any time during the cooker operation.

We do not have to wait for automatic turning off of continuous heating. To start cyclical operation, simply reduce the heating power. The hob will automatically start operating in the cyclic mode. Cyclic heating starts differently only for minimum power (1.). In this case, select the burner, use the slider to reduce the power to 0, and then increase it to level 1. The power level in the cyclic heating program can be selected according to your needs. The burner zone only heats at low power levels or cooks at high power settings ('8', '9').

Cyclical work

1 Select the cooking zone again



2 Reduce power to 0



2 Increase the power to the selected level



2.6. Enabling and disabling the controller lock

The cooker lock allows you to protect the hob against accidental switching on.

If you want to prevent uncontrolled starting, turning off or changing the heating power of the burners (e.g., caused by a child, a drop of water or an object placed on the controller panel), it is worth using the lock. To use it, you need to:

- touch and hold the 'key' button (position 1 in Fig. 1.5) for 5 seconds. The panel will be locked and the red LED next to the lock button will light up.

To unlock the control panel, proceed in the same way:

- touch and hold the 'key' button for 5 seconds,
- the signal diode will stop lighting, the panel will be unlocked, and an acoustic signal will sound.

When the lock is turned on, the hob can always be quickly turned off using the on/off button.

Controller lock (Child lock)

- 1 Activate the lock by holding the key symbol for 5 sec.**



- 2 Deactivate the lock by holding the key symbol for 5 sec.**



2.7. Residual heat indicator

After the burner is turned off, the cooking zone remains hot for some time, which is indicated by the display of the "H" message. This applies to all burners.



During this time, do not touch the cooking zone or place heat-sensitive items on it due to the risk of burns or damage due to high temperature!


Approximate message display times in minutes depending on the last set burner power level.



Power level	1	2	3	4	5	6	7	8	9
Signaling time [in min]	-	14	16	18	22	24	26	28	30

In the event of a power outage, caution should be exercised as the residual heat indicator will go off even though the hob surface and other parts of the cooker may still be hot.

Residual heat indicator

 The indication "H" for a burner means that both the corresponding cooking zone and the "free" zone of this burner are hot.



2.8. Using the heat of heated exhaust gases in free fields

GPC-T and GPCs (OPTIMEX) gas ceramic hobs have an additional field(s) (shown in Fig. 1.1-1.4) that use the heat of the exhaust gases flowing from the burner to the outlet grille at the rear of the cooktop. These fields can be used to heat foods that do not require high temperatures.

The use of these fields significantly reduces the operating costs of the cooker, because only the heat of exhaust gases escaping from the burners is used.



- *The additional field has a high temperature - touching it carries the risk of burns.*
- *When preparing food, do not allow it to boil over and limit splashing onto additional fields as much as possible, as food and fat remnants may burn and damage the ceramic hob.*

2.9. Working time limitation

In order to increase safety of use, the cooker will turn off automatically after a long period of non- use.

If you do not change the heating power level for a long time (see table below), the associated cooking zone is switched off and the residual heat symbol "H" is displayed. However, we can turn on and operate individual cooking zones at any time in accordance with the instructions for use.

Power level	1	2	3	4	5	6	7	8	9
Maximum operating time of the cooking zone (in hours)	10	5	5	4	3	2	2	1	1

2.10. Selection of tableware



Ceramic gas cooker hobs, unlike induction hobs, do not require special pots. However, it is worth following the tips below to make cooking and cleaning even easier.

For cooking on the hob to be functional and economical, pots must have a perfectly flat bottom - then energy loss is lower and cooking is faster. A good pot should have a bottom with the same or larger diameter as the hob's cooking zone.

In addition, the dishes should be covered with a lid whenever possible. Make sure that the lid does not protrude beyond the edge of the vessel and that condensation does not drip onto the ceramic plate. This way you will prevent formation of stains that are difficult to remove.



If the dishes with a deformed bottom are used, the preparation time of the dish is significantly longer, because the bottom absorbs only part of the emitted energy. Cookware should be placed in the center of the marked cooking zone before turning on the burner.

To prevent scratching the cooktop, avoid sliding cookware with materials stuck to the bottom, such as grains of sand or remnants of cleaning products, across its surface.



You shouldn't:

- use plastic dishes. They may melt under the influence of temperature!
- use aluminium cookware, which melts under the influence of high temperature and may permanently discolour the glass of the hob
- place empty cookware on the activated cooking zones



Under no circumstances should the exhaust gas outlet grille at the rear of the cooker be covered or utensils placed on it, especially when the hob is in operation.

3. COOKER CLEANING AND MAINTENANCE



SOLGAZ ceramic gas hobs do not require any regular inspections or maintenance inside the device. Just remember to clean the ceramics and exhaust gas grilles regularly. Tips on how to care for the ceramic surface in detail can be found in the section below.



- The ceramic plate and exhaust grilles are consumable elements and wear out when the cooker is used.
- In case of improper handling of the ceramic plate, the manufacturer is not liable under the warranty
- If you notice any cracks on the hob's cooking zones, the cooker should be immediately shut down and the service center should be called.

3.1. Cleaning the ceramic plate

To clean our cookers, we recommend dedicated SOLGAZ cleaning agents prepared by our company, which can be purchased at www.solgaz.eu. These agents remove all dirt from the ceramic hob without damaging it. If you notice invasive effects when using other agents, stop using them immediately. We are not responsible for any damage caused by using chemicals other than those recommended by us.

Cleaning after each use:

- **Remove stubborn dirt*** with a special, sharp scraper. Then wipe the surface with a damp cloth using a special cleaning agent. For dried, burnt dirt, the 'Cleanliness' product no. 1 is perfect.
- Wipe off light, unburnt dirt with a damp cloth and a cleaning agent (using dishwashing agent may cause bluish discoloration). For light, everyday stains, the 'Care' product No. 2 is perfect.
- It is best to remove streaks on the ceramic hob after it has cooled down, using a glass surface cleaning agent. The 'Gloss' product No. 3 is perfect.



* The hob can only be cleaned after it has cooled down to ambient temperature

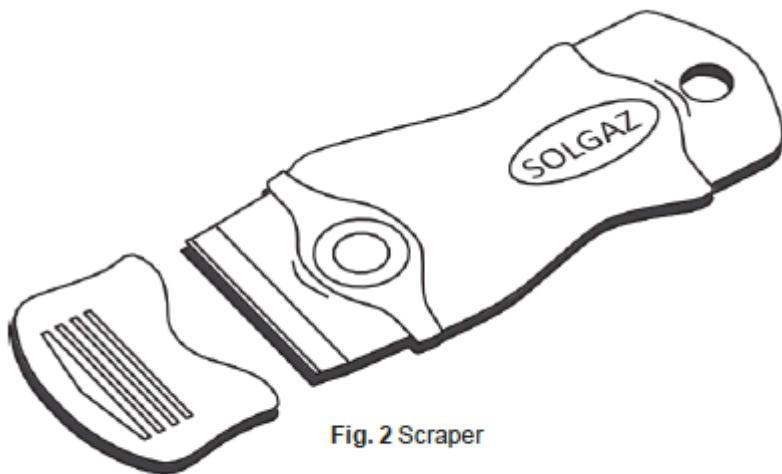


Fig. 2 Scraper

Stain removal:

- **light, pearl-colored stains** can be removed from cold ceramic glass using 'Cleanliness' No. 1 cleaning agent.
- **when removing sugar or food residues containing sugar**, do not turn off the relevant cooking zone! Immediately and thoroughly scrape off any hot residue with a sharp scraper before the cooking zone cools down. After removing the contamination, you can turn off the cooker and clean the cooled ceramic glass with the recommended cleaning agent.

It is best to leave cleaning products to dry after applying them and then wipe them off wet. Never apply cleaning agents to hot ceramic glass. They should also be thoroughly wiped off before the hob is started. Otherwise, they may be corrosive to the ceramic glass!

3.2. Cleaning the cooker strip and exhaust grilles

- The exhaust gas outlet strip should be cleaned with a wet, soft cloth and a small amount of liquid, e.g. 'Care'. Other Solgaz cleaning products are used only for cleaning ceramic surfaces
- Do not use agents containing acids or bases to remove dirt.
- As in the case of ceramic plate, you should start cleaning only after the surface has cooled down
- Clean the exhaust outlet with a sponge after it has cooled down

3.3. Inspection and supervision of gas, electrical, and ventilation installations

To ensure proper and safe operation of the purchased cooker, the condition of the gas, electrical, and ventilation installations should be checked, which should include:

- checking the technical condition of the above-mentioned installation,
- reporting your comments to the building administrator in the event of any doubts as to their technical condition

4. PROCEDURE IN THE EVENT OF FAULTS- ERRORS SIGNALINGO



Before calling the manufacturer's service representative, please read the following instructions.

Please remember that the burner located under the cooking zone of the hob regulates the temperature of the cooking zone by turning it on and off cyclically. When turning on the cooking zone, when the gas is ignited, you can hear the regular sound of the spark igniter and the actuated valve. These are normal phenomena and sounds of the cooker working.





When a low power level of the cooking zone is selected, the burner turns off for a longer time, and when you set a higher power level it turns off for a shorter time. The cooking fields visible through the hob plate may glow with varying intensity.

Alarm messages may be caused by faults in the operation of the cooker or lack of gas in the network or cylinder.



CAUTION: The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use. Prolonged intensive use of the appliance may require additional ventilation, for example the increasing of mechanical ventilation where present, additional ventilation to safely remove the products of combustion to outside (external) air whilst also providing room air changes with additional ventilation. Consult a professional before installation of the additional ventilation.

The names of the alarm states and the way they are signaled by the controller are given in the table below:

Status indication	Possible causes	Procedure
G Alarm Letter  on the controller indicators, appearing in the burner field.	<ul style="list-style-type: none"> • no gas in the cylinder or network • low gas pressure • burner not burning despite opening the gas valve 	<ul style="list-style-type: none"> • check whether the gas valve is open • check whether there is gas in the cylinder or there is no shortage in the municipal network • try starting other burners • check the obstruction of the ventilation grilles, wait 10 minutes and restart
C Alarm Letter  on the controller display appearing in the burner field.	<ul style="list-style-type: none"> • detecting the presence of a flame despite the gas valve being closed 	<ul style="list-style-type: none"> • close the gas valve and contact the service <p>The controller is automatically blocked and the gas supply is cut off.</p>
d Alarm Small letter  on the controller display. It lasts until the cooker cools down to operating temperature.	<ul style="list-style-type: none"> • overheated controller, • lack of ventilation • obstructed exhaust gas outlet 	<ul style="list-style-type: none"> • check the ventilation in the cabinet • expose the exhaust gas outlet at the back of the plate • wait until the device cools down
E Alarm Letter  on the controller display.	<ul style="list-style-type: none"> • flooded control panel, • pressing multiple buttons on the control panel at the same time 	<ul style="list-style-type: none"> • wipe dry the ceramics in the control panel and its surroundings • restart the hob using the main switch

Alarm states signalled by the controller panel inform the user about incorrect operation of the cooker.

If the procedures presented in the table above do not bring results, please stop using the cooker and contact our Service Center: Serwis@solgaz.com.pl, phone: +48 515 020 434

INSTALLATION OF THE DEVICE

5. COOKER INSTALLATION REQUIREMENTS



All activities related to the assembly and connection of the cooker to the gas installation should be performed by a certified installer.

5.1. Requirements for rooms



Ensure good ventilation of the kitchen area.

All requirements for hob installation are identical to those for traditional gas stoves.

The room in which the panel is to be installed should be dry and airy and have efficient natural ventilation in accordance with the provisions of construction law, due to the exhaust gases and heat emitted. The legal basis for assessing the suitability of a room in a building for installing a gas cooker is the *Regulation of the Minister of Infrastructure on the technical conditions to be met by buildings and their location (JoL No. 75 of April 12, 2002, Chapter 7, as amended)*.



Caution: Above the gas hob should be no elements like cabinets, etc., at a height of up to 100 cm, with the exception of the hood, which can be installed at a minimum height of 75 cm.

If a **hood** is installed above the cooker, the distance between the cooker ceramic plate and the hood cannot be smaller than **750 mm**.

The cooker is not suitable for connection to exhaust gas ducts.

The cooker should be installed and connected in accordance with current installation regulations.

5.2. Cooker installation in the countertop of cooker cabinets

The cooker countertop is the base on which our equipment will be mounted. It is worth making sure that it is solidly attached and durable. In order to place the cooker in the top of a cooker cabinet or a combined countertop, a hole with dimensions (length) x (width) mm should be made

depending on the type of cooker. The dimensions of the holes are given in **Figure 3.1-3.8**. Then simply insert the cooker into the hole. **After a few days of use, the seal on the bottom of the hob will tightly adhere to the countertop surface.**

No additional mounting methods are needed. **We do not recommend using adhesives and silicones.** The seal mounted in the plate allows for proper mounting and seating of the plate under the influence of its weight.

If the cooker is built with cabinets placed on the countertop or in the corner of the wall, the gas cooker hob should be placed in a distance of **at least 150 mm** from the side of the cabinet or wall corner.

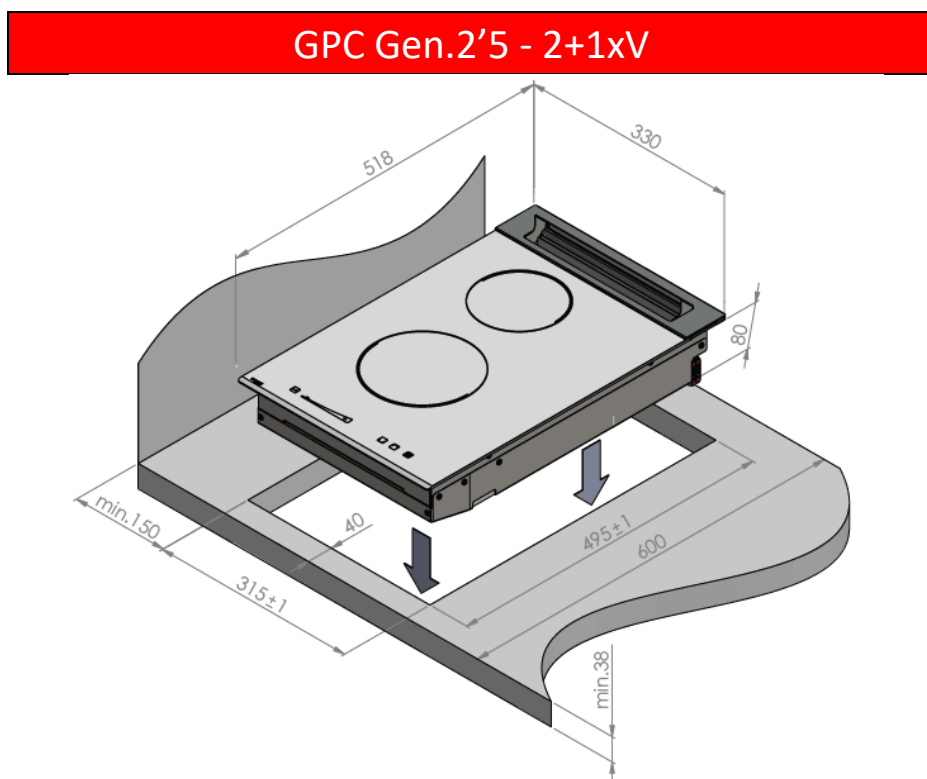


Fig. 3.1 Dimensions and method of mounting the **GPC Gen.2'5 2+1xV** cooker

GPC Gen.2'5 - 3+1x

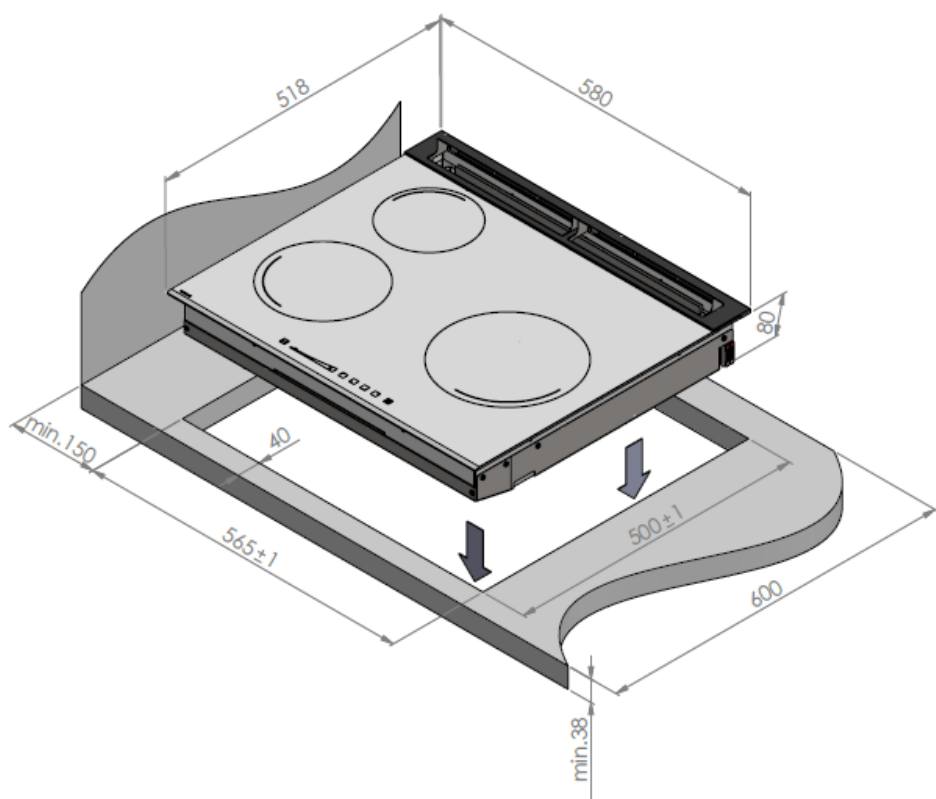


Fig. 3.2 Dimensions and method of mounting the **GPC 3+1** cooker

GPC Gen.2'5 2xH

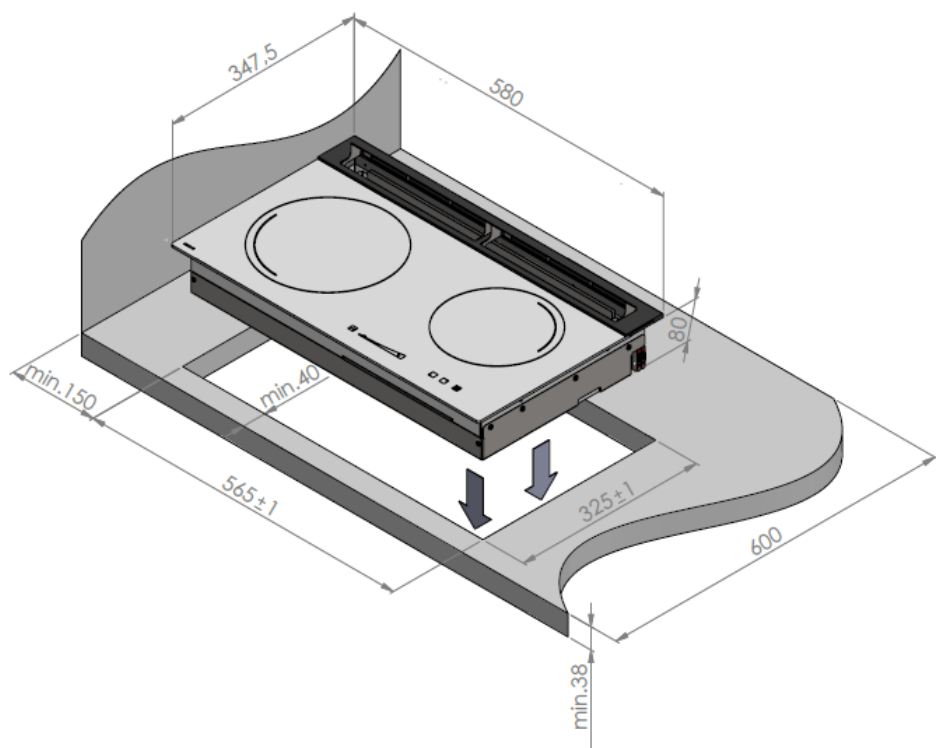


Fig. 3.4 Dimensions and method of mounting the **GPC Gen.2'5 2xH** cooker

GPC Gen.2'5 safe zones dimension

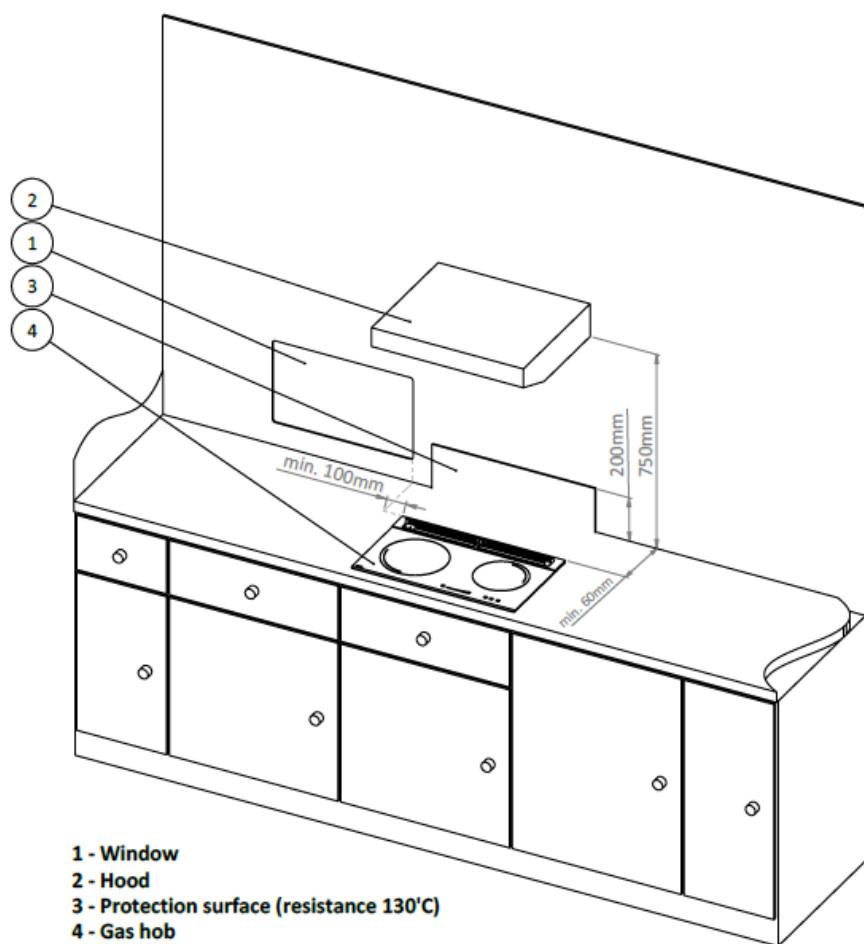


Fig. 3.5 Dimensions and method of mounting the **GPC Gen.2'5** with safe zones marked

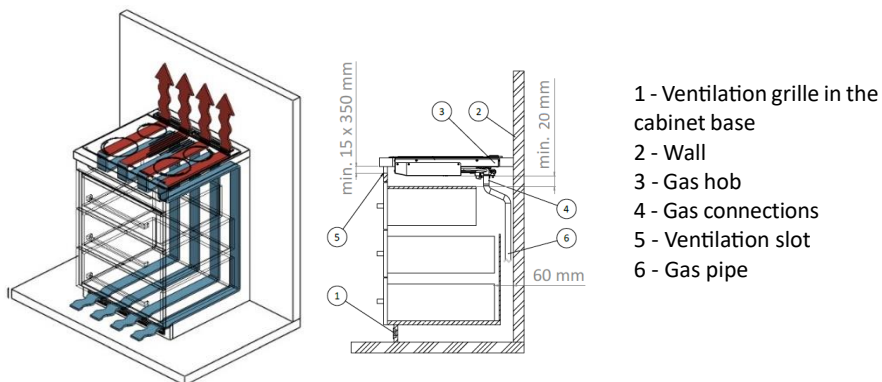


Fig. 4 How to install the cooker without an oven

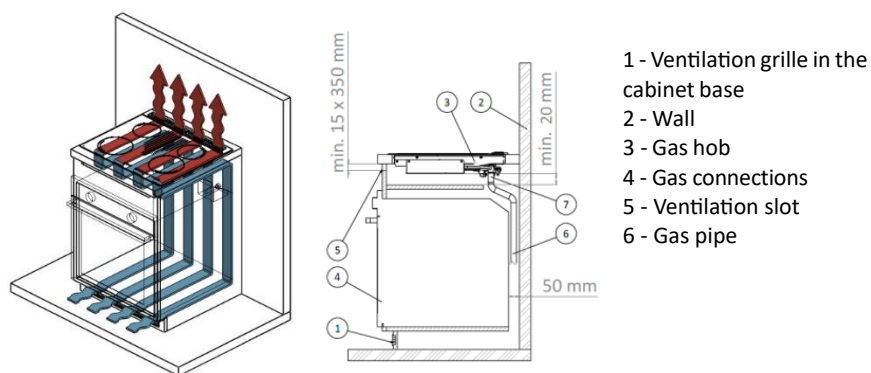


Fig. 5 How to install the cooker above an oven



- if the rear wall of the cabinet is built-in, ventilation holes must be cut out in it, as shown in Fig. 4,
- Due to the need to ensure air circulation in the cabinet base, an air inlet grill should be installed as shown in Fig. 5.
- the minimum distance between the hob and the next device under the hob should be 20 mm

6. TIPS FOR THE INSTALLER



Before mounting and connecting the hob to the gas installation, check whether the type of gas you intend to use to power it is compatible with the gas type given on the nameplate. If not, please refrain from installing it.



The connection to the gas installation should be made in such a way that does not cause stress at any point of the installation or on any part of the device. Using excessive torque when connecting the hob (greater than 20 Nm) or using sealing tow may result in damage to the cooker components or leakage of the gas path.



The gas pipe cannot be located directly under the burner housing.

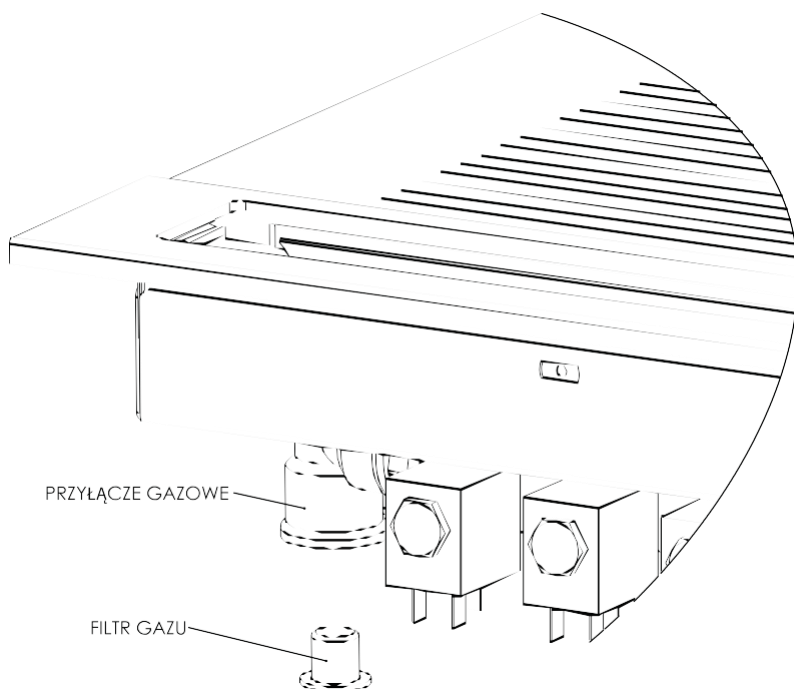


Before mounting the gas connection into the plates, install a gas filter as shown in the drawing on page 40.

The gas filter is located under the cap securing the gas connection. If the filter becomes dirty during operation, unscrew the gas connection, remove, clean, and install the filter, screw on the gas connection and check the gas connection for tightness.

The cooktop can only be adapted to another type of gas by an installer with a gas license.

The procedure to be followed in such a case is described in detail in section **6.3** of this manual. If you are unsure about the type of gas supplied to your network, please contact your local gas distributor.



6.1. General information



Activities related to assembly, connecting the cooker to the gas and electrical installations and adapting the burners to a different type of gas can only be performed by a trained and authorized installer with gas qualifications.

After completing all the activities, the employee performing the installation should confirm their completion (list of activities, date, signature and company stamp) in the cooker warranty card and in the connection certificate, which is the basis for maintaining the warranty and guarantee for the purchased cooker. Otherwise, the warranty card will be considered null and void.

Before starting the installation and connecting the cooker to the gas and electricity installations, the installer should check whether:

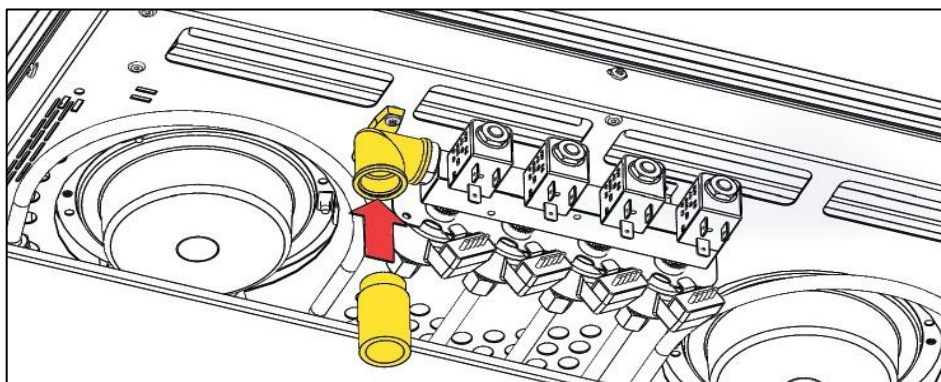
- the room in which the cooker will be used meets the requirements of Polish standards and regulations,
- gas and electrical installations are made in accordance with applicable standards and regulations.

After installing the cooker, the installer must start it up for the first time. When starting the gas cylinder for the first time or replacing the gas cylinder, a hissing noise may occur at the exhaust gas outlet. This is a normal phenomenon and is caused by gas formation in the gas pipes and the burner. It vanishes on its own after the first start.

6.2. Preliminary steps



When installing the gas connection to the device, use a connection extension $L = 40$ mm, as shown in the image below. Failure to use an extension may result in excessive heating of the gas connection and loss of warranty for the device.



The first start-up of the cooker is carried out by an **authorized installer**. After connecting to the gas installation and installing the hob in the countertop, check the gas connection for leaks.

If a hood is installed above the cooker hob, the minimum distance between the ceramic plate of the cooker and the hood cannot be smaller than **750 mm**.



Activities related to assembly, connecting the cooker to the gas and electrical installations and adapting the burners to a different type of gas can only be performed by a trained and authorized installer with gas qualifications.

Before starting the hob connected to the gas source (as described in point 6), you should:

- insert the plug of the power supply cord into the home electrical socket, and place the **12V low-voltage cable** with a round plug into the cooker power socket. It is located at the bottom of the device (**item 9 in Fig. 1.2**),
- open the gas shut-off valve to the cooker. After connecting the electricity, the cooker is ready for operation, which is indicated by a light point (**item 7 in Fig. 1.5**),
- when you touch the main cooker switch (**item 8 in Fig. 1.5**) with your finger, its indicator goes off, the cooker is ready to accept commands, and all indicators (**items 5, 6 in Fig. 1.5**) display the value "0" for 3 seconds. If you do not take further action, after this time the cooker controller goes into the waiting state, the digital indicators of the burner power go out and the indicator of the cooktop switch comes on again.

Table 1. Gas category table for the GPC Gen.2'5 series
(GPC Gen.2'5 2+1xV, GPC Gen.2'5 2xH, GPC Gen.2'5 3+1x)

Destination country	Appliance category	Supply pressure (mbar)
BG, CY, CZ, DK, HR, EE, FI, GR, HU, IT, LT, LV, MT, NL, NO, PL, RO, SE, SI, SK, GB, BE, TR, PT, FR	I3B/P	30
(EU – leisure accommodation vehicles and boats)	I3B/P	30

6.3. Gas installation

Our cookers, just like traditional cookers, have a vertical connection stub ended with an R ½" internal thread (ISO 7-R1/2), which allows connection to the gas installation. We recommend connecting the cooker to the gas system using a flexible connection with a safety certificate.



This applies to GPC and GPCs (OPTIMEX) hobs – the installation supplying the cooker from the gas network should have a gas shut-off valve. A filter has been added to the GPC and GPCs (OPTIMEX) gas hob (located under the plug securing the connection). Its installation will ensure the system's patency and efficient operation.

If the cooker is supplied with liquid gas from a gas cylinder, connect it using a $\varnothing 10/R1/2''$ connector. Attach the pressure regulator to the cylinder valve. Connect the regulator to the cooker with a flexible hose for liquid gases (max. length up to 3 m) with clamps attached to both ends.



The pressure regulator and flexible hose should have a safety certificate.

The cooker user is responsible for replacing connecting elements with a limited-service life.

The flexible cable supplying power to the cooker should be installed in such a way that it does not come into contact with the moving parts of the casing (e.g., a drawer) and does not pass through, an area where there is not enough space. The hose should be routed in such a way that it does not have any bends that could result in an incorrect gas flow and does not come into contact with heated elements of the cooker casing and other devices, e.g., the oven.



Legal regulations in force in Poland prohibit connecting gas devices to liquefied gas cylinders in buildings that have an installation powered by the gas network (Journal of Laws No. 75, chapter 7).



For the safety of the user, activities related to the installation of the cooker should be performed by an authorized installer of gas appliances!

6.4. Electrical installation

Gas hobs from the GPC Gen.2'5 should be connected to a 230 V AC electrical socket using the included power supply. The electrical installation socket should have an earth pin and cannot be located directly above the cooker. It should be located at a distance of not less than 10 cm from the side of the cooker and at least 10 cm above the top surface of the hob, completely outside the area of influence of hot exhaust gases flowing from the back of the cooker. In addition, a properly ventilated place for the power supply must be provided.

The mains power cable and the cable supplying electricity to the cooker should be routed so that they do not come into contact with the heated elements of the cooker bottom or heat-generating devices installed underneath.

Manufacturer's statement

The manufacturer hereby declares that this product meets the essential requirements of European regulations and standards. The products are certified 1015-GAR-01364-24 issued by an authorized entity.

WARRANTY CARD
GPC/OPTIMEX GAS CERAMIC HOB
WARRANTY CONDITIONS

For safe use and validity of this warranty, the gas ceramic hob must be installed by an authorized gas installer.

Installation at the place of use is at the user's expense.

The gas ceramic hob is intended exclusively for use in individual households.

The product should be used in accordance with the **Instruction Manual** included in the package and powered by the **power supply** provided by the manufacturer.

The **manufacturer** ensures the correct operation of the product for a period of **24 months** from the date of purchase.

The **defect** in the proper operation of the product will be **removed** within **14 business days** from the moment of reporting and making it available. The warranty is extended by the time elapsing from the date of reporting to the date of handing over the defect-free product to the user. In particularly justified cases, when the repair must be performed at the manufacturer's headquarters, the complaint will be resolved within **21 business days**. The cooker for repair should be sent complete in its original packaging, protected for transport, along with a warranty and power supply. Contamination resulting from the operation of the cooker should be removed by the user. Shipping costs are borne by the guarantor

The guarantor is released from liability under the warranty for defects resulting from:

- faulty use;
- modifications and repairs performed by unauthorized persons;
- incorrect parameters of the gas supplying the cooker or connection to a gas supply other than the one set at the factory;
- lack of appropriate entries in the warranty card and connection certificate;
- use of the power supply other than recommended by the manufacturer;
- placing dishes on the touch panel or using dishes with a much larger bottom diameter than the designated field;
- random accidents, natural events, voltages spikes in the power supply network, lightning discharges or any other reason caused by force majeure;
- damage to the ceramic hob and decorative exhaust grilles resulting from normal use is not covered by the warranty;
- lack of ventilation in the cabinet where the gas hob is installed.

During the warranty period, the buyer has the right to demand replacement of the faulty equipment with a defect-free one if, based on the decision of a person representing the guarantor or acting on their behalf, a defect that cannot be removed is revealed in the equipment used. We reserve the right to deny the replacement if mechanical, chemical or other damage is found, indicating improper use or maintenance. Exchange is not possible in the case of purchasing a discounted product.

If the complaint is unfounded, due to the absence of a defect or if the defect was caused by an improper use, the guarantor refuses to perform a free warranty repair, providing a written justification for his position. In such a case, paid repair is possible after determining and accepting the costs by the interested parties.

Adjusting the device to adapt it to a different type of gas than the one set at the factory is not considered a warranty repair. This work is performed by an authorized installer. Instructions concerning an adaptation to a different type of gas are provided in the user manual.

This warranty card is valid only if the device was installed by a person with appropriate authorizations. It cannot contain deletions, illegible entries or text corrections.

Warranty repair requests should be sent to our Technical Service in any form, providing address details, serial no. and short description of the malfunction. The service employee will select a service point appropriate for your place of residence. Contact information for the manufacturer's technical service is provided at the end of the warranty and on the guarantor's website www.solgaz.eu

After the warranty expires, the manufacturer performs repairs for a fee, after determining the scope and costs of the repair with the party concerned.

If the warranty card is lost, a duplicate or copy will not be issued.

Warranty service is valid only in Poland.

The warranty is valid with proof of purchase.

In matters not covered by this Warranty Card, applicable legal provisions shall apply, in particular the provisions of the Act of May 30, 2014 on consumer rights published in the Journal of Laws 2014 item 827, and the provisions included in Articles 577 to 581, paragraph 1 of the Civil Code.

In the event of abnormal operation of the gas hob, please stop using it and contact our **Service Center serwis@solgaz.com.pl or biuro@solgaz.com.pl tel. +48 515 020 434**

More information: www.solgaz.eu

The cooker - gas ceramic hob is connected to the gas source is made by an installer with a license to operate gas appliances.

This device is not connected to exhaust gas ducts. It should be installed and connected in accordance with applicable law.

If the hob plate fractures, immediately turn off all burners and disconnect the gas and electricity supplies. Do not touch the surface of the device. Do not use the device.

Please also be careful when operating the cooker. Do not touch or move the exhaust gas grilles located at the back of the cooker when it is on and immediately after it was turned off.

No.	Date of acceptance for repair	Detailed description of the repair	Date of commissioning after repair	Warranty extension until /date/	Stamp and signature	Notes	Repair notes are completed by an authorized service employee and confirmed with a signature and personal stamp.
1.							
2.							
3.							

NOTES

Solgaz Sp. z o.o. ul.
Towarowa 28A
58-100 Świdnica
NIP: 882-19-02-268

Hotline (8:00-18:00):
☎ +48 515 020 420

📘 facebook.com/solgaz
🐦 twitter.com/SolgazPolska