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BOLERO SQUAD G 1200F GLASS BLACK

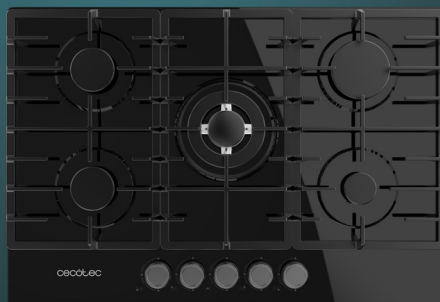
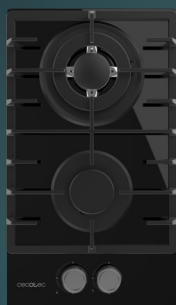
BOLERO SQUAD G 2200F GLASS BLACK

BOLERO SQUAD G 3200F GLASS BLACK

BOLERO SQUAD G 4200F GLASS BLACK

BOLERO SQUAD G 5200F GLASS BLACK

Placa de gas / Gas hob



bolero

Manual de instrucciones

Instruction manual

Manuel d'instructions

Bedienungsanleitung

Manuale di istruzioni

Manual de instruções

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1. PARTS AND COMPONENTS

FIG. 1

- 1.- Operation knobs
- 2.- Burner and cap assembly
- 3.- Pan support

NOTE:

Figure 1 is a general graphical representation of all gas hob models included in this instruction manual.

Each hob varies in the number and arrangement of burner(s) and operation knob(s).

NOTE:

The graphics in this manual are schematic representations and may not exactly match the device.

2. BEFORE USE

- This appliance is packaged in a way as to protect it during transport. Take the appliance out of its box and remove all packaging materials. You can keep the original box and other packaging elements in a safe place to prevent damage to the appliance if you need to transport it in the future. In case the original packaging is disposed of, make sure all packaging materials are recycled accordingly.
- Make sure all parts and components are included and in good conditions. If there is any piece missing or in bad conditions, contact the official Cecotec Technical Support Service immediately.

Box content

- Gas hob
- Accessories (burners, caps, pan supports, among others, depending on the model)
- Assembly kit (depending on the model)
- Instruction manual

3. INSTALLATION

- Installation must be carried out by a qualified technician.
- The technician must show you the location of the gas valve and how to close it in case of emergency.
- Be sure to remove all packing material from the hob before putting it into operation to avoid possible fires.

- Observe the minimum clearances to combustible surfaces indicated in this manual. These must be in accordance with the information on the nameplate and with local regulations and standards.
- If the hob is installed near a window, appropriate precautions must be taken to prevent curtains from flying over the burners, as this would pose a serious fire hazard.
- When choosing the location of the hob, consider the position of the gas and electricity supply pipes.
- The gas supply and electrical power must be closed at the time of installation.
- Do not install another hob next to this appliance.
- Check the underside of the worktop to ensure that there are no protrusions. Make sure the worktop is solid, can support the weight of the hob and is level.
- Make sure that the location where you place the hob is well ventilated. Make sure that the ventilation is not obstructed by bulky objects, etc.
- Remember to glue the sealing gasket on the hob panel before installing it on the worktop.
- RISK OF CUTS. Please note that the edges of the stainless-steel hobs can cause cuts, extreme caution must be taken when handling.
- Figure 2 shows the safety distances to be observed when installing the hob.

Installation of the hob under a piece of furniture

- Always make sure the hob is well ventilated and that the air inlet and outlet are not blocked. Make sure the hob works properly.
- The following table shows the installation dimensions corresponding to figure 3:

A	B	C	D	E
700 mm	min 100 mm	min 20 mm	Air inlet	Air outlet 5 mm

Note: the safety distance between the hob and a cabinet over the hob must be at least 700 mm.



Warning: in case of breakage of the hob glass (depending on the model): immediately switch off all burners and any electrical heating elements and disconnect the appliance from the mains. Do not touch the surface of the appliance. Stop using the hob.

Installation on a worktop

The following table shows the appliance dimensions and the cutting dimensions of the worktop, corresponding to figure 4.

	Appliance dimensions		Worktop recess dimensions	
	A (mm)	B (mm)	C (mm)	Depth (mm)
EU01_100181	290	510	270	480
EU01_100186	290	510	270	480
EU01_100190	580	510	560	480
EU01_100195	580	510	560	480
EU01_100199	750	510	560	480

Gas supply connection

The gas connection between the supply point and the hob can be made via a metal bellows or a rubber gas supply pipe (the length of which must not exceed 1.5 m). For kitchen applications requiring a steriliser, oven, microwave or similar appliance under the hob, a metal bellows must be used, and the connection tube must be fixed.

IMPORTANT: gas hobs using liquefied petroleum gas (LPG) must be connected by means of a rubber gas hose.

- If a rubber hose is to be used for the connection, please note that a universal air inlet connector is required.
- The two ends of the gas hose are connected to the hob and the inner gas valve (the inner diameter of the hose is 9.5 mm).
- Make sure that the gas hose is not pinched, twisted or kinked. Once the connection has been completed, it must be ensured that no gas leaks occur. Do not expose the gas hose to high temperatures.
- It is recommended that the gas hob is regularly checked for leaks every year.
- Always check that the rubber gas hose is in good condition, without cracks or damage and replace it regularly.
- Fig. 5 key:
 1. Universal air inlet connector
 2. Clamp
 3. Red line

NOTE: gas hobs using natural, and syngas must be connected by means of a metal bellows.

- The metal bellows must meet the following requirements: CJ/T197-2010.
- Install strictly in accordance with the installation method and procedure of the "Stainless steel flexible special gas connection pipe".
- Do not expose the gas hose to high temperatures.
- Gas leak detection must be carried out after the connection has been completed.

Fig. 6 key:

1.- Metal bellows

Important!

- The gas hose must be inserted up to the red line of the universal air inlet connector and secured with a clamp.
- A rubber gasket must be fitted between the intake elbow and the gas connection pipe to ensure the safety of the installation.

Gas leak detection

Leak detection with soapy water:

Wet the gaskets with soapy water using a soft brush and open the gas valve to see if bubbles are generated. If this happens, close the gas valve immediately, tighten the connection and try again until no bubbles are generated.

Fitting the accessories

- Ensure that the operation knobs, burner assembly and pan supports are correctly installed. Incorrect installation can seriously affect the normal use of the appliance and shorten its lifespan.
- When fitting the burners, make sure that they are correctly inserted into the ignition needle and the thermocouple. During this process, make sure that the stainless steel surfaces of the appliance are not scratched and that the ignition needle is not accidentally broken. Damage caused in this way is not covered by the warranty.

IMPORTANT: gas hobs are adapted for use with natural gas, if you wish to use them with another type of gas, such as butane gas, the burner nozzles must be replaced by a qualified technician.

The burner nozzles for butane gas are supplied separately with the hob.

Electric connection

Connect the 3*0.75 mm² power cable to an earthed socket as shown in figure 7.

Fig. 7 key:

1. Phase L > brown cable
2. Neutral > blue cable
3. Earth > yellow/green cable

Notes:

- For power cable connections, never use adapters, reducers or multiple connectors, as they can overheat and catch fire.
- If the installation requires modification of the power wiring system or the plug does not fit the type of outlet available, it is recommended that a qualified technician be called in to

replace it. The technician must also check that the cross-section of the cable in the plug matches the power rating of the appliance.

- Never replace the power cable, contact the official Cecotec Technical Support Service or a qualified technician.

4. OPERATION

Note: by using a thicker cookware, you can improve heat distribution, especially when using a small burner. The larger the size of the cookware used, the higher the efficiency of the hob. If food is to be left unattended on the hob for a short period of time, set the flame to the minimum. This will reduce the risk of food burning and save energy. When using large cookware, be sure to leave a minimum distance of 25 mm around it. Also, note that the distance between it and the operation knob must be at least 50 mm.

Operation of the operation knobs (Fig. 8)

Fig. 8 key:

1. Press the knob.
2. Turn the knob to the left by holding it down.
3. Press and hold for approximately 3 seconds.
4. High temperature setting.
5. Low temperature setting.

If no flame is generated, turn the knob to the off position (0/OFF) and repeat the previous steps. This time hold down the knob for a longer time (up to 10 seconds maximum).

Danger of deflagration

If the flame still does not ignite after 15 seconds, turn off the burner and open a nearby window or door. After waiting at least one minute, try lighting the burner again.

Safety system

Some models have a safety system (thermocouple) to prevent gas leakage when the burner is accidentally turned off.

Fig. 9 key:

1. Ignition needle.
2. Thermocouple.

Before using the appliance, make sure that the safety system is activated. Carry out the following steps:

1. Switch on the appliance.
2. Do not let go of the operation knob once the flame is lit; keep pressing it firmly. Press and hold for about 4 seconds.

Switching off a burner

To switch a burner off, turn its corresponding operation knob clockwise to the off position (0/OFF).

Note:

- It is normal to hear a slight crackling noise during burner operation.
- It is normal for it to give off a strange smell during the first use. This is not dangerous and does not indicate any malfunction. These phenomena will disappear on their own.
- An orange flame is normal. This is due to dust or splashes of liquid in the environment.
- If the flame goes out accidentally, turn the burner knob to the off position (0/OFF). Wait at least one minute before relighting the burner.
- A few seconds after the burner has been switched off, you will hear a "knock" sound. This is not a problem; it is simply that the security system has stopped working.
- Keep the burner as clean as possible. If the ignition needle is dirty, no flame will ignite. Use a soft brush to clean this part regularly. Avoid knocking or hitting the ignition needle.

5. CLEANING AND MAINTENANCE



Warning: Explosion risk

Before cleaning the hob, make sure that it has cooled down completely and that the gas valve is not supplied. Do not disassemble the safety system or watertight components.

When removing the burner cap, be careful not to strike the ignition needle to prevent it from cracking (Fig. 10).

Cleaning the panel and burner cap

Use a damp cloth or a very soft scouring pad. Do not use metallic scouring pads or scouring pads with rough or coarse surfaces or acidic cleaning agents.

Pan supports, caps and burners are not dishwasher safe.

Burner cleaning

It is recommended to clean the burner and its cap at least once a month. Especially if the flame is irregular. Remove the burner and use a steel needle to remove dirt and carbon deposits from the burner holes (Fig. 11).

Do not rinse the burner directly with water. Make sure it is completely dry before using it again.

Cleaning the ignition needle and thermocouple

Use a soft brush to clean the surface of the ignition needle and thermocouple.

Avoid knocking or hitting the ignition needle during cleaning. After cleaning, make sure that all parts are dry and then install them correctly.

The warranty will not cover the burner housing or burner and cap assembly if scratched due to improper installation or handling.

6. TROUBLESHOOTING

Problem	Cause	Solution
The burner does not switch on. The flame is irregular	Irregular flame due to incorrect gas power setting.	Contact a qualified technician with your gas supply company to check the gas hose.
The flame suddenly changes its appearance	The parts of the hob are not correctly positioned.	Properly assemble all the parts.
The burner takes a long time to ignite	The parts of the hob are not correctly positioned.	Properly assemble all the parts.
The flame goes out as soon as it is lit	You have not held down the knob for long enough.	Hold down the knob for a longer period of time.
The pan support has discoloured	This is a frequent phenomenon due to high temperatures.	Clean the pan support with a specific cleaning product.
The power supply is interrupted	The fuse may be blown or a safety device (thermal switch, circuit breaker...) may be deactivated.	Check the fuse box in your home.
There is a problem with the burner ignition	There is food or cleaning agent residue between the ignition needle and the burner.	Clean up this debris.
The hob makes a lot of noise when it is switched on or when it is in operation	The burner cap is not fitted correctly.	Position it correctly.
The flame is too high and is yellow in colour	Some burner holes are blocked.	Clean the dirt.
The flame is red	There is a problem with the gas supply, or the room environment is humid.	This is a normal phenomenon.

The gas hob gives off a strange smell	Gas hose is worn or damaged.	The gas hose must be replaced by a qualified technician.
	The burner is not lit.	Turn it back on when the smell has dissipated.
The diameter of the cookware does not match the diameter of the pan support	The bottom of the cookware is too close to the burner.	Use an auxiliary pan support.



WARNING: Risk of personal injury

All repairs must be carried out only by qualified personnel. Do not attempt to disassemble or repair the appliance yourself.

- Do not repair or replace any part of the appliance unless specifically instructed to do so in this instruction manual. It may lead to a dangerous incident that endangers your health and/or damages property.
- In the event of a malfunction, please contact the official Cecotec Technical Support Service.

7. TECHNICAL SPECIFICATIONS

Product reference:

EU01_100181

EU01_100186

EU01_100190

EU01_100195

EU01_100199

Product:

Bolero Squad G 1200F Glass Black gas hob

Bolero Squad G 2200F Glass Black gas hob

Bolero Squad G 3200F Glass Black gas hob

Bolero Squad G 4200F Glass Black gas hob

Bolero Squad G 5200F Glass Black gas hob

Product type	Gas hob		<div>CE</div> <div>PIN CODE: 2531DP-0077</div>	
Reference	EU01_100181 EU01_100186 EU01_100190 EU01_100195 EU01_100199			
HB	Class 3			
Manufacturer	CECOTEC INNOVACIONES, S.L. Av. Reyes Católicos, 60, 46910, Alfafar (Valencia) - SPAIN			
	G20		G30	
Type of gas:	I2H(20), I2E(20)		I3B/P(30)	
Burner type	Heating power (kW)	Injector size (mm)	Heating power (kW)	Injector size (mm)
Wok burner	3.6	1.45	3.4kW:247g/h	0.93
Rapid burner	3.0	1.29	3.0kW:218g/h	0.87
Semi-rapid burner	1.75	0.99	1.75kW:127g/h	0.65
Auxiliary burner	1.0	0.78	1kW:73g/h	0.5
Supply pressure	20 mbar		30 mbar	
Country code	FR, IT, DK, IE, GB, GR, ES, PT, AT, FI, SE, CZ, EE, HU, LV, LT, SK, SI, IS, NO, CH, TR, BG, HR, RO, DE, LU, PL, NL		LU, NL, DK, FI, SE, CY, CZ, EE, LV, LT, MT, SK, SI, BG, IS, NO, HR, HU, IT, RO, BE, GB, FR	
Voltage/ Frequency/Power (Nominal)	AC 220-240 V, 50 Hz, 3.6 W			

Type and number of burners	Wok burner	Rapid burner	Semi-rapid burner	Auxiliary burner
EU01_100181	1	-	-	-
EU01_100186	1	-	1	-
EU01_100190	1	-	1	1

EU01_100195	1	-	2	1
EU01_100199	1	1	2	1

Please use the appropriate cookware for each burner.

In the following table you can check the sizes by reference:

Burner type	Maximum size	Minimum size
Wok burner	260 mm	110 mm
Rapid burner	200 mm	110 mm
Semi-rapid burner	200 mm	110 mm
Auxiliary burner	200 mm	110 mm

ERP tables

Reference	EU01_100181
Type of gas	I3B/P(30)/I3+(28-30)/37
Burner type	Wok
EE burner	57.40%
EE gas hob	57.40%
Reference	EU01_100181
Type of gas	I2H(20)/ I2E(20) / I2E+
Burner type	Wok
EE burner	54.30%
EE gas hob	54.30%

ENGLISH

Reference	EU01_100186	
Type of gas	I3B/P(30)/I3+(28-30)/37	
Burner type	Wok	Semi-fast
EE burner	57.40%	61.10%
EE gas hob	59.50%	
Reference	EU01_100186	
Type of gas	I2H(20)/ I2E(20) / I2E+	
Burner type	Wok	Semi-fast
EE burner	54.30%	60.90%
EE gas hob	56,25%	

Reference	EU01_100190		
Type of gas	I3B/P(30)/I3+(28-30)/37		
Burner type	Wok	Fast	Semi-fast
EE burner	57.40%	58.90%	61.60%
EE gas hob	59.30%		
Reference	EU01_100190		
Type of gas	I2H(20)/ I2E(20) / I2E+		
Burner type	Wok	Fast	Semi-fast
EE burner	54.30%	57.60%	60.90%
EE gas hob	56,70%		

Reference	EU01_100195		
Type of gas	I3B/P(30)/I3+(28-30)/37		
Burner type	Wok	Semi-fast 1	Semi-fast 2
EE burner	57.40%	61,10%	60,40%
EE gas hob	59.93%		
Reference	EU01_100195		
Type of gas	I2H(20)/ I2E(20) / I2E+		
Burner type	Wok	Semi-fast 1	Semi-fast 2
EE burner	54.30%	60.90%	59.10%
EE gas hob	58.40%		

Reference	EU01_100199			
Type of gas	I3B/P(30)/I3+(28-30)/37			
Burner type	Wok	Fast	Semi-fast 1	Semi-fast 2
EE burner	56,80%	58,90%	61,10%	60,40%
EE gas hob	59.30%			
Reference	EU01_100199			
Type of gas	I2H(20)/ I2E(20) / I2E+			
Burner type	Wok	Fast	Semi-fast 1	Semi-fast 2
EE burner	54.30%	57.60%	60.90%	60.00%
EE gas hob	58.20%			

Technical specifications may change without prior notification to improve product quality.
Made in China | Designed in Spain

8. DISPOSAL OF OLD ELECTRICAL AND ELECTRONIC APPLIANCES



This symbol indicates that, according to the applicable regulations, the product and/or batteries must be disposed of separately from household waste. When this product reaches the end of its shelf life, you should dispose of the cells/batteries/accumulators and take them to a collection point designated by the local authorities.

Consumers must contact their local authorities or retailer for information concerning the correct disposal of old appliances and/or their batteries.

Compliance with the above guidelines will help protecting the environment.

9. TECHNICAL SUPPORT AND WARRANTY

Cecotec shall be liable to the end user or consumer for any lack of conformity that exists at the time of delivery of the product under the terms, conditions and deadlines established by the applicable regulations.

Repairs should be carried out by qualified personnel.

If at any moment you detect any problem with your product or have any doubt, do not hesitate to contact the official Cecotec Technical Support Service at +34 96 321 07 28.

10. COPYRIGHT

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