Baridi 70/90cm Matte Black Glass Gas Hob, 5 Burners, Cast Iron Supports, Auto Ignition, 11kW

Models: DH384, DH385

Thank you for purchasing a Baridi product. Manufactured to a high standard, this product will, if used according to these instructions, and properly maintained, give you years of trouble free performance.

Important Information

Please read these instructions carefully. Note the safe operational requirements, warnings & cautions. Use the product correctly and with care for the purpose for which it is intended. Failure to do so may cause damage and/or personal injury and will invalidate the warranty. Keep these instructions safe for future use.

SPECIFICATION: DH384/DH385

- Cable Length: 1.4m
- Electrical Class: Class I
- Installation: Built in
- Number of Hobs:5
- Power Lead: **BS** Plug
- Rated Power: 2W
- Dimensions (WxDxH): 700/870 x 510 x 100mm
- Supply: 230V ~ 50Hz
- Type: Gas
- Cut-Out (WxD): 830/840 X 480 mm
- Gas Consumption: 988 l/h
- Auxiliary Burner: 1.0kW
- Semi-Rapid Burner: 1.8kW
- Rapid Burner: 2.4kW
- Wok Burner: 3.4kW
- Panel Material: 8mm Tempered Glass
- Connection: A4 elbow with nozzle
- Natural Gas (G20): 20mbar
- Butane (G30): 28-30mbar
- Propane (G31): 37mbar
- Appliance Category: **II**2H3+
- Countries of Destination: **CH**, **CZ**, **ES**, **GB**, **GR**, **IE**, **IT**, **LT**, **PT**, **SK**
- Burner Pans Min/Max Ø: Auxiliary burner: 10 to 14mm
- Semi-Rapid Burner: 16 to 20mm
- Rapid Burner: 22 to 24mm
- Wok Burner: 24 to 26mm

Refer to instruction manual

Warning: Hot Surface

SAFETY INSTRUCTIONS

- This Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- The adjustment conditions for this appliance are stated on the label (or data plate).
- It shall be installed and connected in accordance with current installation regulations.
- Particular attention shall be given to the relevant requirements regarding ventilation, see below Installation Safety section.

ELECTRICAL SAFETY

- **WARNING!** It is the user's responsibility to check the following:
- Check all electrical equipment and appliances to ensure that they are safe before using.
- Inspect power supply leads, plugs and all electrical connections for wear and damage.
- Ensure that the insulation on all cables and on the appliance is safe before connecting it to the power supply.
- **DO NOT** use worn or damaged cables, plugs or connectors.
- Ensure that any faulty item is repaired or replaced immediately by a Sealey qualified technician.
- If the cable or plug is damaged during use, switch off the electricity supply and remove from use.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Sealey recommend that an RCD (Residual Current Device) is used with all electrical products.
- It is advisable the rated residual operating current does not exceed 30mA.
- Important: Ensure that the voltage rating on the appliance suits the power supply to be used and that the plug is fitted with the correct fuse.
- **DO NOT** pull or carry the appliance by the power cable.
- **DO NOT** pull the plug from the socket by the cable.

GENERAL SAFETY

- Children from age 8 years and above, persons with reduced physical, sensory, or mental capabilities those with lack of experience and knowledge can use the appliance, if they have been given supervision or instruction concerning use of the appliance in a safe way to understand the hazards involved.
- Children shall NOT play with the appliance.
- Cleaning and user maintenance on the appliance shall not be made by children without supervision.
- The appliance shall be disconnected from its power source during service and when replacing parts.
- **FIXED APPLIANCE**
- The method of fixing is not to depend on the use of adhesives.

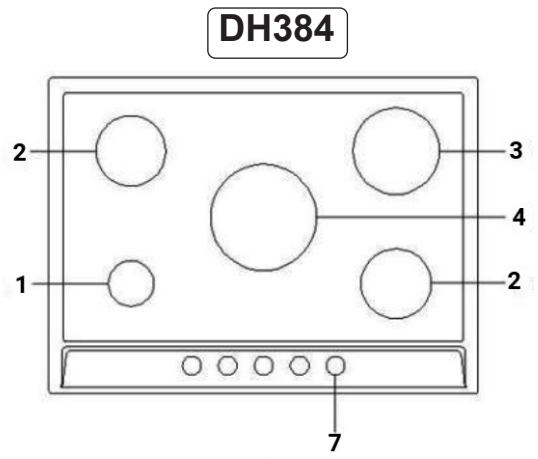
INSTALLATION SAFETY

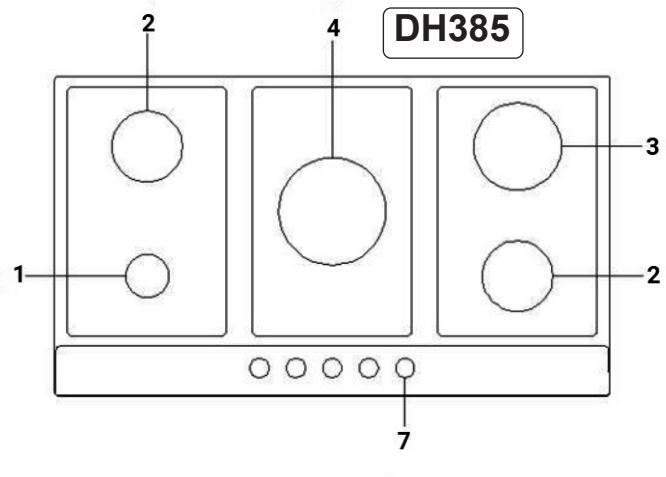
- This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
  Prior to installation, ensure that the local distribution conditions and the adjustment of the appliance are compatible.
  The adjustment conditions for this appliance are stated on the label.
- Gas tube must be fitted in such away that it cannot come into contact with a moveable part of the housing unit.
- The gas tube shall not pass through any space susceptible of being congested.

USE OF THE PRODUCT

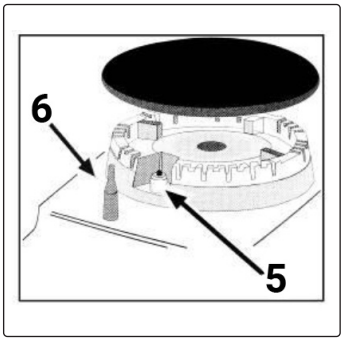
- **CAUTION:** The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use.
- Prolonged intensive use of the appliance may require additional 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.
- **CAUTION:** This appliance is for cooking purposes only. It shall not be used for other purposes, for example room heating.
- **WARNING! DO NOT** use cooking vessels on the hob that overlap its edges.

OVERVIEW



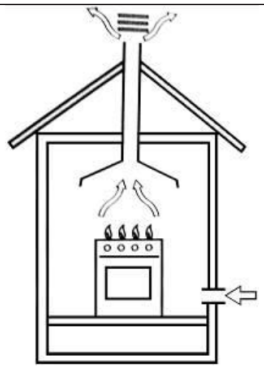


1. Auxiliary Burners
2. Semi-rapid burner
3. Rapid burner
4. Triple ring wok burner
5. Igniter for Gas Burners (only on certain models)
6. Safety Device (only on certain models) -
Activates if the flame accidentally goes out (spills, drafts, etc.), interrupting the delivery of gas to the burner.
7. Control Knobs for Gas Burners and Electric Hot Plates



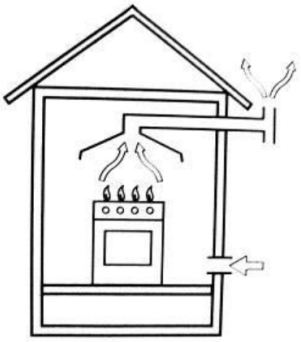
INSTALLATION

- The following instructions are directed at the qualified installer, so the installation and maintenance procedures may be followed in the most professional and expert manner.
- **WARNING!** Unplug the electrical connection before performing any maintenance or regular upkeep work.
- Positioning for gas hob
- Important: this unit may be installed and used only in permanently ventilated rooms.
- The following requirements must be observed:
- a) The room must be fitted with a ventilation system which ventilates smoke and gases from combustion to the outside of rooms.
- This must be done by hood or electric ventilator, see below.



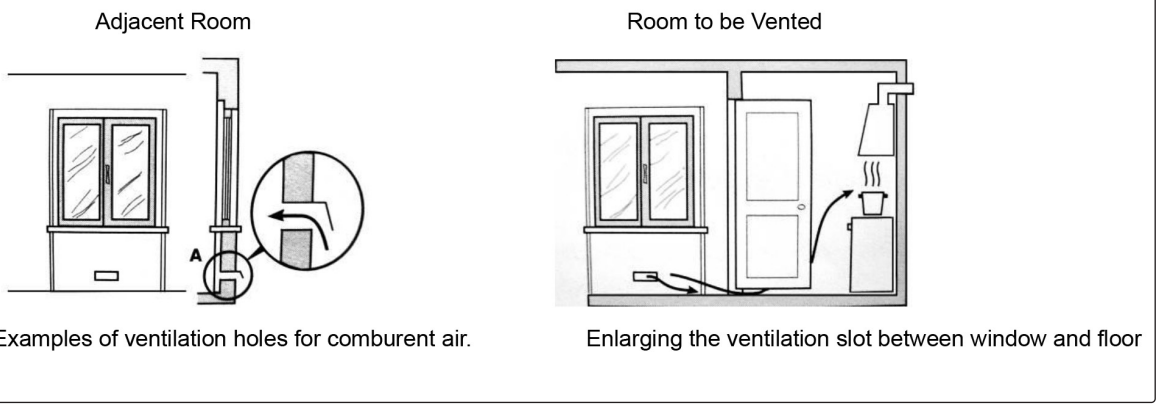
In a chimney stack or branched flue.

(exclusively for cooking appliances)



Directly to the Outside

- b) The room must be allowed for the influx of the air which is for proper combustion. The air flow for combustion purposes must not less than 2 m³/h per kW of installed capacity. The air supply will be effected by influx from the outside through a duct, its inner cross section is at least 100cm² and must not be blocked accidentally.
- The gas hob without safety devices, to prevent flame go out accidentally, must have a ventilation working on twice volume. For example, a minimum of 200 cm² see below. Otherwise, the room can be vented indirectly through adjacent rooms which is fitted with ventilation ducts to the outside. Although the adjacent rooms are not shared areas, bedrooms, but fire risk is hidden see below.



- c) Intensive and prolonged working of the gas hob that needs to intensify ventilation, e.g. opening windows or increasing the power of the air intake system (if present).
- d) Liquefied petroleum gases are heavier than air, so it settles downward. Rooms in which **LPG** tanks are installed must be fitted with ventilation to the outside to avoid of gas leakage.
- Therefore, **LPG** tanks which are empty or partially full, must not be installed or stored in rooms or spaces below ground level (cellars etc.). It is a good idea to keep only the tank which is working currently in the room, and make sure that it is not closed to heating source (ovens, fireplaces, stoves, etc.).

• INSTALLATION OF BUILT-IN GAS HOB

- The gas hobs are designed with protection degree against excessive heating, the appliance can be installed next to cabinets, and the height should not exceed the hob.
- For a correct installation, the following precautions must be followed:
- a) The hob may be located in a kitchen, a diner or bed/ sitting room, but not in a bathroom or shower room.
- b) The furniture standing near to the unit, it is higher than the working boards, it must be placed at least 110mm distance to the edge of the board.
- c) The cabinets should be positioned near to the hood at a height of 420 mm at least see fig.A.
- d) Hob should be installed directly under a cupboard, the latter should be at least 700mm from the worktop, as shown in fig.B.
- e) Fixing fittings (hooks, screws) are provided to place the hob on work top, measure 20 to 40 mm in thickness see fig.C.

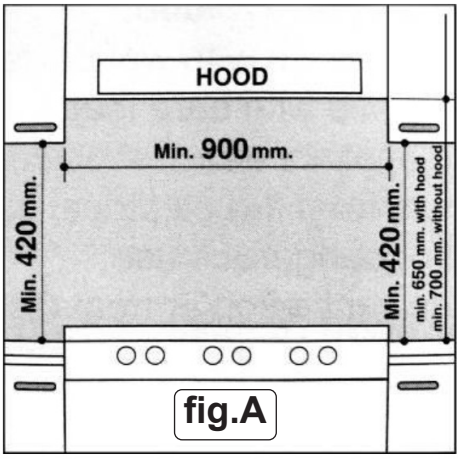


fig.A

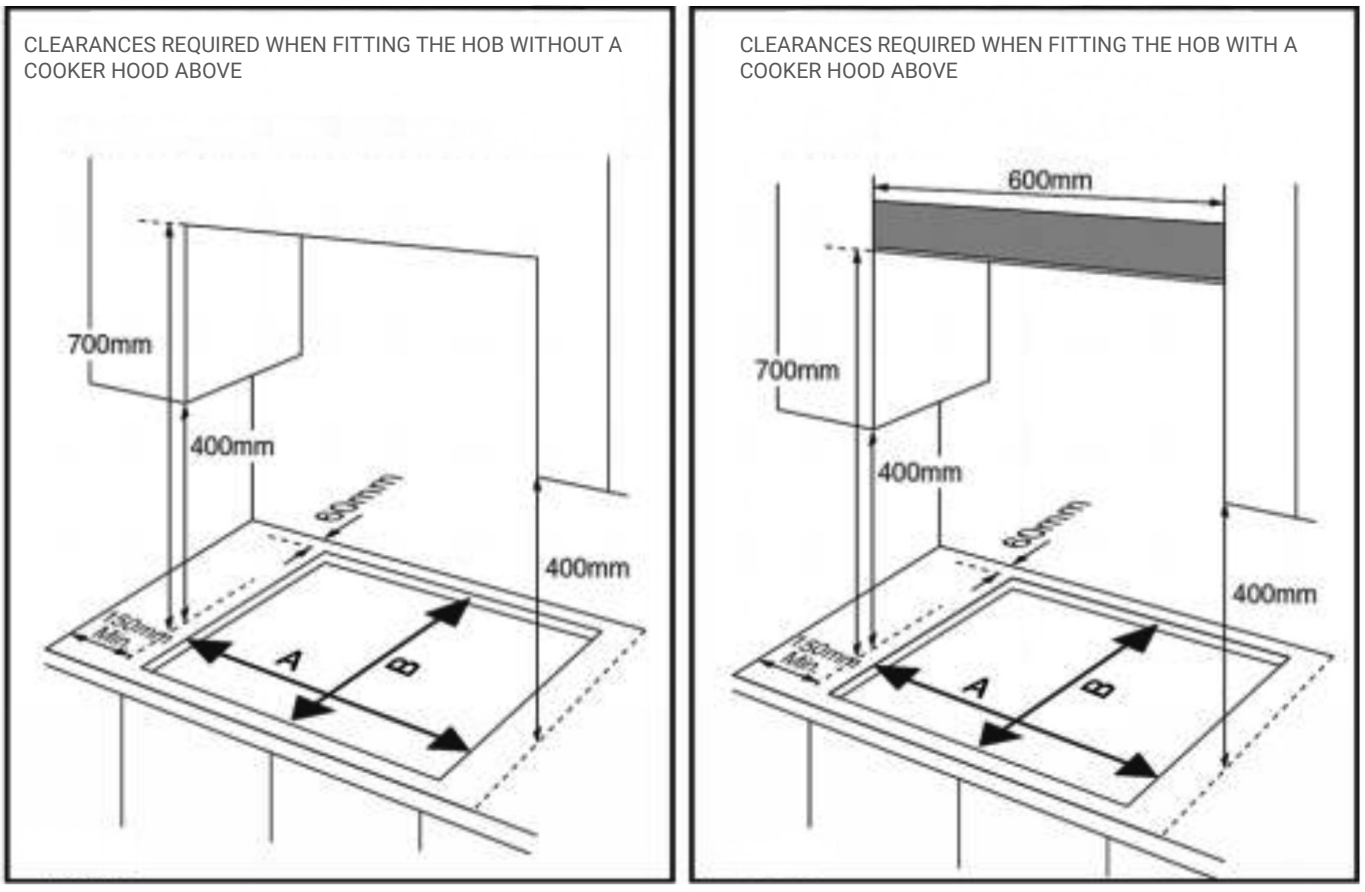
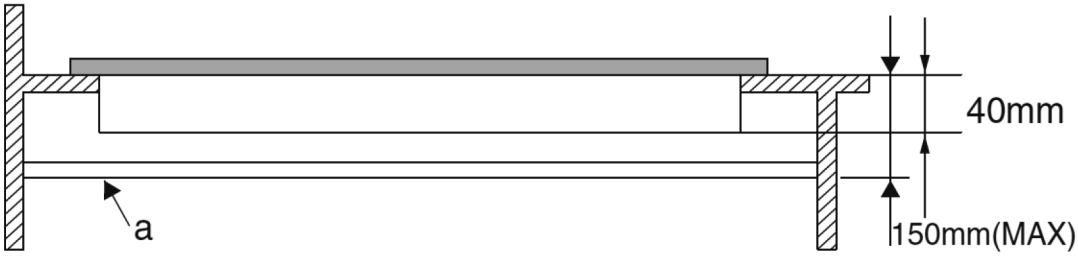
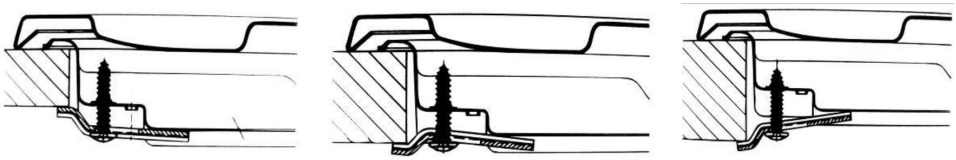


fig.B

Model Name	A (mm)	B (mm)
DH384	560	480
DH385	840	480



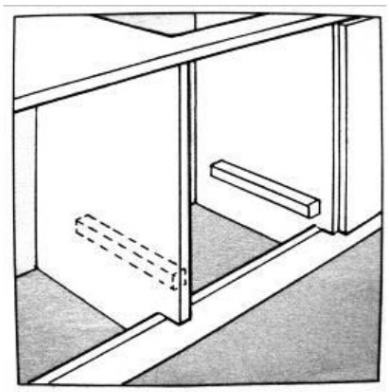


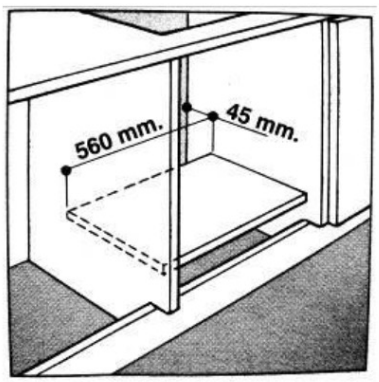
Hook position for **H=20mm** top

Hook position for **H=30mm** top

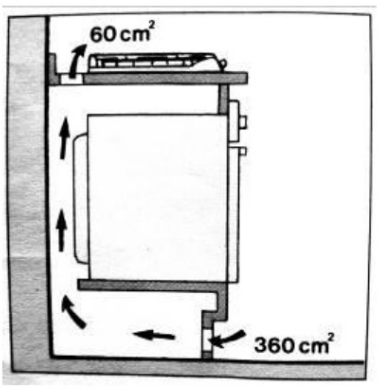
Hook position for **H=40mm** top

- **NOTE:** Use the hooks contained in the "accessories bag".
- f) In the event the gas hob is installed on a built-in oven, a wooden panel must be inserted for insulation. This panel must be placed at least 20 mm distance from the bottom of hob.
- **Important:** When installing the hob on a built-in oven, the oven should be placed on two wooden strips; in the case of a joining cabinet surface, remember to leave a space of 45 x 560 mm at least from the back side, see fig.D.





- When installing hob on a built-in oven without forced ventilation, ensure that it has air inlets and outlets to ventilate the interior of the cabinet adequately.



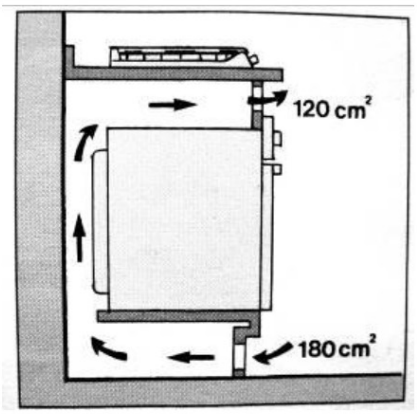


fig.D

GAS CONNECTION FOR GAS HOB

- The gas hob should be connected to the gas-supply by a registered installer.
- During installation it is essential to fit an approved gas tap to isolate the supply from the hob for the convenience of any subsequent removal or servicing.
- Connect the hob to the gas mains or liquid gas, it must be carried out according to the prescribed regulation in force, and only after it is ascertained that it is adaptable to the type of gas to be used. If not, follow the instructions indicated in the paragraph headed “Adaptation to different gas types”.
- In the case of connection to liquid gas by tank, use pressure regulators that conform to the regulation in force.
- Important: For safety, for the correct regulation of gas use and long life of the hob, ensure that the gas pressure conforms to the indications given in table 1 “Burners and Nozzle Specifications”.

CONNECTION TO NON-FLEXIBLE TUBE (copper or steel)

- Connection to the gas source must be done in such a way as to not create any stress points at any part of the gas hob.
- The hob is fitted with an adjustable “L” shape connector and a gasket to the gas supply.
- The connector should be dismounted and the gasket must be replaced.
- The feeding connector of the gas to the hob is threaded 1/2.
- **Connection to flexible steel tube**
- The gas feed connector to the hob is threaded, 1/2” connector for round gas pipe. Only use pipes and sealing gaskets that conform to the standards currently in force. The maximum length of the flexible pipes must not exceed 2000 mm. Once the connection has been made, ensure that the flexible metal tube does not touch any moving parts and not be crushed.
- Check the Seal
- Once the hob was installed, make sure all the connections are properly sealed, use a soapy water to test, never use flame.

ELECTRICAL CONNECTION

- The hob fitted with a tripolar electrical supply cord which are designed to be used alternating current according to the indications on the rating plate located under the hob. The earthing wire can be identified by its yellow-green colour.
- In the case of installation over a built-in electric oven, the electrical connections for the hob and oven should be independent, not only for safe purpose, but also be convenient to remove them in the future.
- **Electrical Connection for Gas hob**
- Fit the supply cord with a standard plug for the demand rate indicated on the rating plate or connect it directly to the electrical mains. In the latter case, a single pole switch must be placed between the hob and the mains, with a minimum opening between the contacts of 3 mm in compliance with current safety codes (the earthing wire must not be interrupted by the switch). The power supply cord must be positioned so that it does not reach a temperature in excess of 50℃ than room temperature at any point.
- Before actual connection make sure that:
- The fuse and electrical system can withstand the load required by the hob;
- The electrical supply system is equipped with an efficient earth hook-up according to the norms and regulations prescribed by law;
- The plug or switch are easily accessible.
- Important: the wires in the main lead are coloured in accordance with the following code:
- Green & Yellow - Earth
- Blue - Neutral
- Brown - Live
- As the colours of the wires in the main lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows: Connect the Green & Yellow wire to terminal marked “E” or or coloured Green or Green & Yellow.
- Connect the Brown wire to the terminal marked “L” or coloured Red.
- Connect the Blue wire to the terminal marked “N” or coloured Black.

TABLE1: BURNERS AND NOZZLE SPECIFICATIONS

Adapting the Gas hob for Different Types of Gas

	G20		G30	
Burner	Thermal power (kW)	Nozzle 1/100 (mm)	Thermal power (kW)	Nozzle 1/100 (mm)
Auxiliary (Small) (A)	**1.0**	**71**	**1.0**	**52**
Semi rapid (Medium)	**1.80**	**97**	**1.8**	**67**
Rapid (R)	**2.40**	**110**	**2.40**	**77**
Triple Ring (TR)	**3.40**	**125**	**3.40**	**93**
Supply pressures	20mbar		30mbar	

At 15°C and 1013 mbar - dry gas

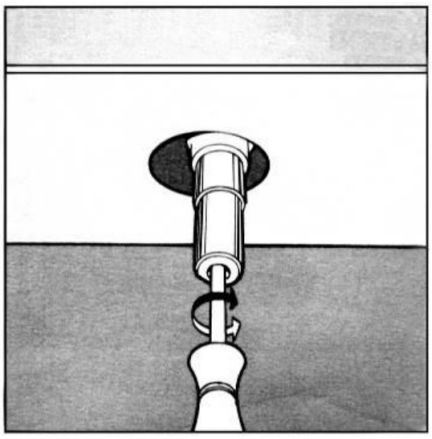
P.C.I.G20	37.78 MJ/m³	P.C.I.G25.1	32.51 MJ/m³
P.C.I.G25	32.49 MJ/m³	P.C.I.G27	30.98 MJ/m³
P.C.I.G2.350	27.20MJ/ m³	P.C.I.G30	49.47MJ/Kg

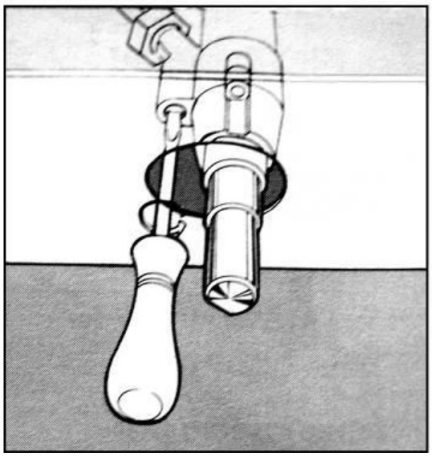
- **REPLACEMENT OF BURNER NOZZLE:** loosen the nozzle with a dedicated wrench.
- Fit the new nozzle according to the required gas type (see table 1 for reference).
- After you have converted the gas hob to another gas type, stick a label containing that information on the appliance.
- **TABLE 2: HOW TO CONVERT GAS SOURCE**

Adjustment of the reduced valve flow

Burners	Flame	Converting the hob from LPG to natural gas	Converting the hob from natural gas Gas to LPG
Regular burners	Full flame	Replace the burner Nozzle according To the guidelines in table 1	Replace the burner Nozzle according to the guidelines in table 1
	Saving flame	Loosen the adjustment Spindle (see below) And adjust the flame	Loosen the adjustment Spindle (see below) And adjust the flame

- **VALVE ADJUSTMENT**
- Valve adjustment should be done with the control knob set at Burner **ON** saving flame position.
- Remove the knob, and adjust the flame with a tiny screwdriver (see fig.7 below).





- To check the adjusted flame: heat the burner at full open position for 10 minutes. Then turn the knob into the saving setting. The flame should not extinguish nor move to the nozzle. If it extinguish or moves to the nozzle, readjust the valves.
-

OPERATION

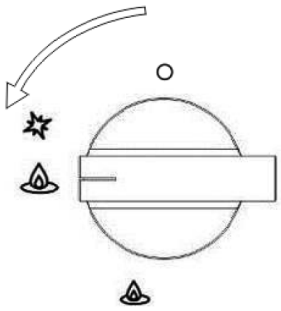
- The position of the corresponding gas burner is indicated on each control knob.
- Gas Burners
- The burners are different in size and power. Choose the most appropriate one for the diameter of the cookware being used.
- The burner can be regulated with the corresponding control knob by using one of the following settings:
- O**FF**
- High
- Low

Burner	Ø Cookware diameter (cm)
Auxiliary burner	10~14
Semi-rapid burner	16~20
Rapid burner	22~24
Triple ring wok burner	24~26

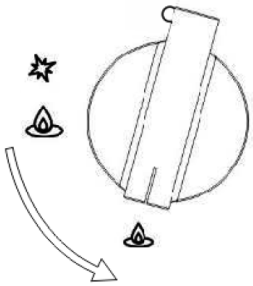
- On those models fitted with a safety device
- The knob must be pressed for about 6 seconds until the flame is lighted and warmed up.
- The electric ignition button, identified by the symbol, must be pressed first, then the corresponding knob is pushed and turned in the counter-clockwise direction to the “High” setting.
- To light a burner: Simply press the corresponding knob and turn it in the counter-clockwise direction to the High setting, keep press until the burner is lighted.
- Caution: If the flame goes out accidentally, turn off the gas with the control knob and try to light it again at least 1 minute later.

- To turn off a burner: Turn the knob in the clockwise direction until it is stopped (it should be on the ● setting).
- Practical Advice on Using the Burners
- For best performance, follow these general guidelines:

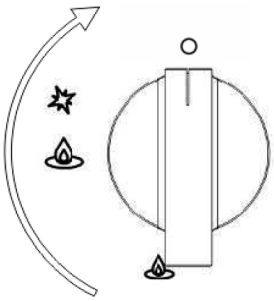
- Use the appropriate cookware for each burner (see table previous page) in order to prevent the flame to reach the outside of the pot or pan;
- Always use cookware with a flat bottom and keep the lid on;
- When the contents come to a boil, turn the knob to “Low”.
- **FLAME SELECTION**
- As the burners are adjusted correctly, the flame should be light blue, and the inner flame should be clear. The size of flame depends on the position of the related control knob.



-Burner ON, large flame



-Burner ON, small flame（saving mode）



-Burner OFF

- See above for various operating options (flame size selection);
- The burner should be set at a large flame during the initial phase of cooking, it make food boil quickly.
- Then turn knob to the saving flame position to maintain the cooking.
- It is prohibited to adjust the flame between the Burner **OFF** and Burner **ON** large flame positions.
- A high quantity of energy can be conserved if the hob is used correctly, parameters are designed correctly, and appropriate cookware is used. The energy conservation be as follows:
- · Up to 60% are conserved when proper pots are used,
- · Up to 60% are conserved when the unit is operated correctly and the suitable flame size is chosen.
- It is a prerequisite for efficient and energy-saving operation of hob that the burners are kept clean at all times (in particular the flame slots and nozzles).
- **TABLE 3: ADAPTING TO DIFFERENT TYPES OF GAS**

APPLIANCE CATEGORY: I_{2H} I_{2E} I_{2E+} I_{2L} I_{2HS} I_{2ELS} I_{2ELW} I_{3+} $I_{3B/P}$ $I_{3B/P}$ $I_{3B/P}$ I_{3P} I_{2H3+} $II_{2E3B/P}$ $II_{2HS3B/P}$ $II_2ELWLS3B/P$ II_2ELL_3B/P

Burner	Type of	Pressure	Nozzle	Nominal Charge				Reduced Charge	
	Gas		diameter						
		mbar	1/100mm	g/h	l/h	kW	kcal/h	kW	kcal/h
Auxiliary	Natural G20	20	71	—	95	1.0	860	0.40	344
	Butane G30	30	52	72.6	—	1.0	860	0.40	344
		37	47	72.6	—	1.0	860	0.40	344
		50	45	72.6	—	1.0	860	0.40	344
Semi-rapid	Natural G20	20	97	—	171	1.8	1548	0.60	516
	Butane G30	30	67	130.8	—	1.8	1548	0.60	516
		37	64	130.8	—	1.8	1548	0.60	516
		50	59	130.8	—	1.8	1548	0.60	516
Rapid	Natural G20	20	110	—	228	2.4	2064	0.90	774
	Butane G30	30	77	174	—	2.4	2064	0.90	774
		37	73	174	—	2.4	2064	0.90	774
		50	67	174	—	2.4	2064	0.90	774
Triple-ring wok	Natural G20	20	125	—	323	3.4	2924	1.50	1290
	Butane G30	30	93	247	—	3.4	2924	1.50	1290
		37	88	247	—	3.4	2924	1.50	1290
		50	82	247	—	3.4	2924	1.50	1290

- **NOTES:**
- A. Prior to installation, ensure that the local distribution condition (nature of the gas pressure) and the adjustment of the appliance are compatible.
- B. The adjustment conditions for this appliance are stated on the rating label.
- C. This gas hob is not connected to combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirement regarding ventilation.
- D. **CAUTION:** The use of a gas hob leads to 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 hob is in working: keep natural ventilation holes open or install a mechanical ventilation device.

CLEANING

- **WARNING!** Before cleaning or performing maintenance on your gas hob, disconnect it from the electrical power supply (included battery power).
- To extend the lifespan of the gas hob, it is absolutely indispensable that it is cleaned carefully, thoroughly and usually, please keep in mind to the following:
- The enamelled parts and the glass top, must be washed with warm water without using abrasive powders or corrosive substances which could ruin them;
- The removable parts of the burners should be washed usually with warm water and soap, make sure to remove caked-on substances;
- Automatic igniter pin, the end must be cleaned carefully to ensure ignition keep working normally.
- Stainless steel top plate and other steel parts can be stained if keep touch with high concentration calcareous water or corrosive detergents (containing phosphorus). To extend the lifespan, we advise these parts be rinsed thoroughly with water and dry them by blowing, It is a good idea to clean up any spills too.
- After glass hob working, the surface must be cleaned by a damp cloth to remove dust or food residues. Glass surface should be cleaned regularly with warm water and non-corrosive detergent.
- First, to remove all food residues or greases with a cleaning scraper, .
- Cleaning with a scraper (not supplied):
- While the cooking surface is warm, clean it with a suitable cleaning product and paper towels, then rub with a damp cloth and dry surface. Plastic items, objects made of synthetic material, sugar or foods with a high sugar content that have been melted onto the surface, it must be removed immediately.
- While the cooking surface is still hot, clean it with a scraper. This also protects the surface from damage caused by food with a high sugar content.
- Do not use abrasive sponges or cleaning products or chemically aggressive cleaners, like oven sprays and stain removers

GREASING THE GAS VALVES

- Over time, the gas valves may get sticky, (it is difficult to turn on/off). In this case, cleaning of the inside of valve and lubrication is required.
- This procedure must be performed by a technician authorized by the manufacturer.

TROUBLESHOOTING

- If you find the gas hob cannot work suddenly or cannot work properly. Before calling customer service for assistance, check below.
- First of all, check and confirm there have no interruptions to the gas and electrical supplies, particularly:
- if the gas valves keeping turn on.
- If he burner cannot be or the flame is not uniform around the burner:
- Check to make sure that:
- The gas holes on the burner are not clogged;
- All of the movable parts of burners are fixed correctly;
- There is no air flow around the cooking surface.
- The flame does not keep lit to the burner with thermocouple:
- Check to make sure that:
- You press the knob all the way;
- You keep pressing the knob for enough time to activate the thermocouple.
- The gas holes are not clogged in the area corresponding to the thermocouple.
- The flame goes out while turning knob to “Low” setting
- Check to make sure that:
- The gas holes are not clogged.
- There is no air flow around the cooking surface.
- The minimum flow has been adjusted correctly.
- The cookware is not stable.
- Check to make sure that:
- The bottom of the cookware is perfectly flat.

- The cookware is centred correctly on the burner.
- The support grids have not been inverted.
- After checked all of these, the gas hob still does not work properly, please call Baridi.

END OF LIFE

- Dispose of the product at the end of its life according to regulations in force.

Environment Protection, Waste Electrical and Waste Electronic Equipment Regulations (WEEE)

Recycle unwanted packaging materials. When this product is no longer required, or has reached the end of its useful life, please dispose of in an environmentally friendly way. Drain any fluids (if applicable) into approved containers, in accordance with local waste regulations. It is our policy to continually improve products and we reserve the right to alter data, specifications and parts without prior notice. No liability is accepted for incorrect use of this product. Guarantee is 12 months from purchase date, proof of which is required for any claim.

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