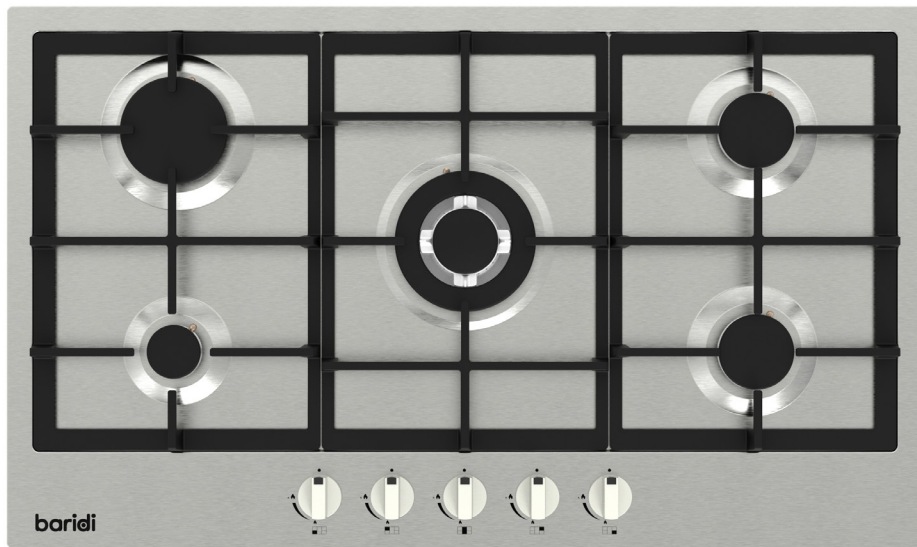


baridi

Baridi 90cm Gas Hob, 5 Burners, Cast Iron Supports, Auto Ignition, 11kW



Model No's: DH382, DH383

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

- Cable Length: 1m
- Electrical Class: Class I
- Installation: Built in
- Number of Hobs: 5
- Plug Type: 3-Pin-BS
- Power: 11kW
- Dimensions (WxDxH): 860 x 510 x 40mm
- Supply: 230V ~ 50Hz
- Type: Gas
- Cut-Out (WxD): 830 X 480 mm
- Auxiliary Burner: 1.0kW
- Semi-Rapid Burner: 1.75kW
- Rapid Burner: 3.0kW
- Wok Burner: 3.5kW
- Panel Material: SS 304
- Connection: Rp 1/2 (ISO R7)
- Natural Gas: 20 mbar
- Alternative: LPG G30/31 (28-30/37 mbar)
- LPG Conversion jet kits: Supplied
- Burner Pans Min/Max Ø:
 - Wok Burner: 220mm - 260mm
 - Rapid Burner: 180mm - 220mm
 - Semi-Rapid Burner: 120mm - 200mm
 - Auxiliary: 80mm - 160mm



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).
- Ensure that 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, 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.
- Sealey recommend that an RCD (Residual Current Device) is used with all electrical products.
- 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.
- **POWER CORDS:** 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.

GENERAL SAFETY

- This appliance is designed for domestic household use and for the cooking and frying of domestic foodstuffs.
- **IMPORTANT:** The adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature of 65°C above the ambient temperature of the room it is located in, whilst in use.
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- Any damage caused by the appliance being installed in contravention of this temperature limit, will be the liability of the owner.
- You should not use this appliance to store items on or as a work surface.
- You should not store or place flammable or highly flammable liquids/materials on top of or near the appliance. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.
- Repairs may only be carried out by service engineers or their authorised service agent.
- It is strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance at any time. During and after use, all surfaces will be hot.
- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.
- Older children should only be allowed to utilise the appliance when supervised.
- Children shall **NOT** with the appliance.
- 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.
- 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.
- **CAUTION:** If 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.

INSTALLATION SAFETY

- The appliance should only be installed and connected by a Gas Safe registered installer.
- Care should be taken to ensure that the units and work surfaces that you build the appliance into, meet with the relevant standards.
- Remove any film or stickers from the hob surface before use.
- The method of fixing the hob is not to depend on the use of adhesives.
- It is necessary to allow disconnection of the appliance from the supply after installation, unless the appliance incorporated a switch.
- If the country symbol does not appear on the appliance, it is necessary to refer to the instructions for installation which should provide the necessary instructions concerning modification of the appliance to the conditions of use of the country.
- 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).
- This appliance must not be connected to a combustion product 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.
- 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.
- Care should be used when utilising the appliance, otherwise there is a risk of burns being caused.
- **DO NOT** allow the electrical connection cables to come into contact with the hob surface when it is hot or any hot cookware.
- If fat and oil overheats, then it can ignite extremely quickly. For this reason, when cooking with fat and oil the appliance should not be left unattended.
- Make sure that all of the cooking zones are switched off after use.
- **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. Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- **CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.**
- **CAUTION:** Consult a professional before installation of the additional ventilation.
- Only hob guards designed by the manufacturer of the cooking appliance or declared by the manufacturer of the appliance as suitable or hob guards incorporated in the appliance. The use of inappropriate hob guards can cause accidents.

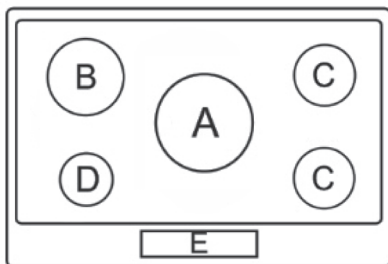
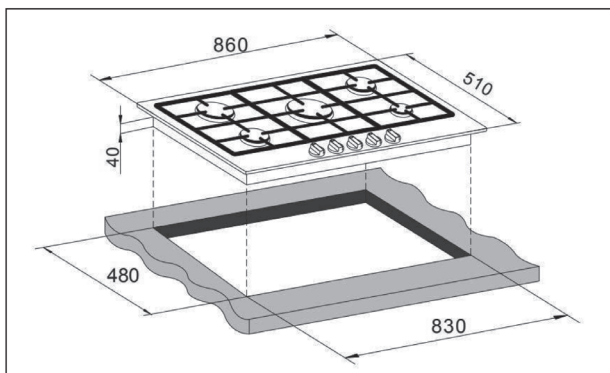
CLEANING SAFETY

- Cleaning of the hob should be carried out on a regular basis.
- **IMPORTANT:** Before attempting to clean the appliance, it should be disconnected from the mains and cool.
- Great care should be taken whilst using this appliance and when following the cleaning procedure.
- **DO NOT** use a steam jet or any other high pressure cleaning equipment to clean the appliance.

INSTALLATION

- **THIS APPLIANCE MUST BE CORRECTLY INSTALLED BY A GASSAFE REGISTERED INSTALLER, STRICTLY IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS AND THE RELEVANT STANDARDS. PLEASE SEE THE SPECIFIC SECTION OF THIS BOOKLET THAT REFERS TO INSTALLATION.**
- It is **NOT** recommended that this appliance is installed on any type of marine vessel.
- The manufacturer declares that the hob is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

DIMENSIONS FOR FITTING



- A = 1 x 3.50 kW Wok burner
- B = 1 x 3.00 KW rapid burner
- C = 2 x 1.75 KW semi-rapid burners
- D = 1 x 1.00 kW auxiliary burner
- E = Control panel

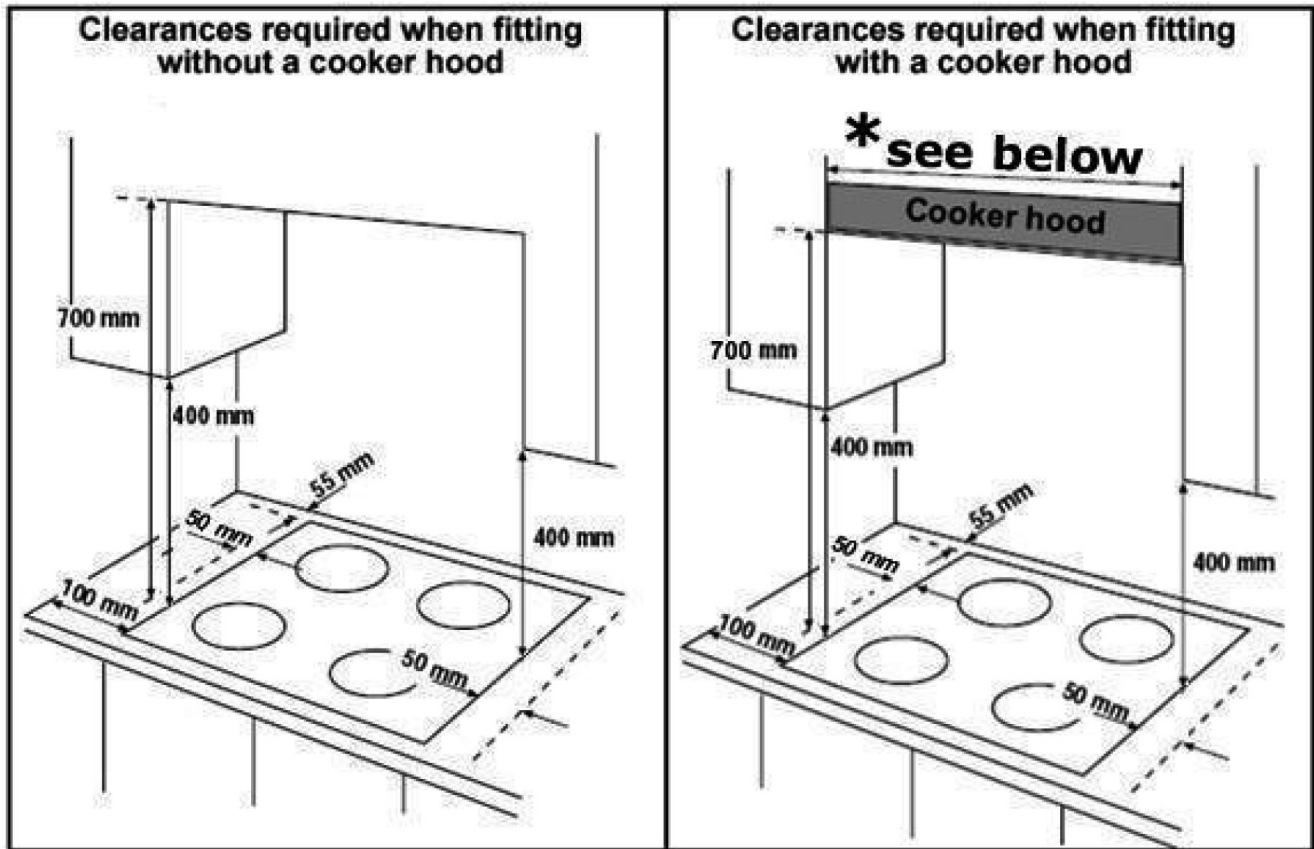
INSTALLATION

- The installation must be carried out by a **GASSAFE** registered installer, in accordance with the current version of the following:
- Gas Safety Regulations (Installation & Use)
- Building Regulations (issued by the Department of Environment)
- Building Standards

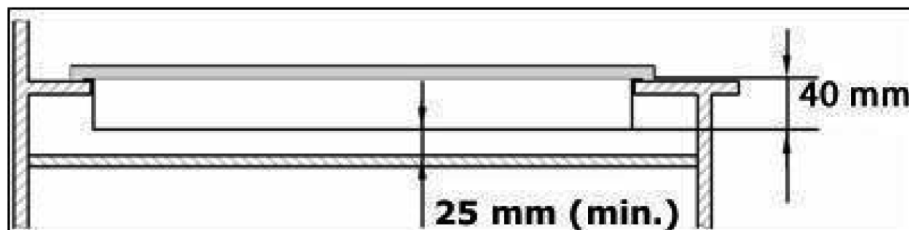
- IEE Wiring Regulations
- Electricity at Work Regulations BS 6172
- Installation of Domestic Gas Cooking Appliances (if necessary, BS 5482 Installation of Domestic LPG Appliances)
- BS 5440 Installation of Flues and Ventilation for Gas Appliances.

POSITIONING

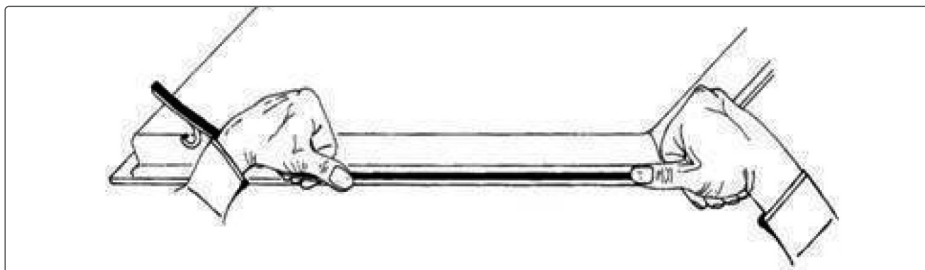
- The adjacent furniture must be able to withstand a minimum temperature rise of 85°C above the ambient temperature of the room it is located in, during periods of use.



- **DO NOT** use cooking utensils that overlap the edge of the hob.
- This appliance is classified as Class 3 and therefore is to be built into a kitchen unit (depending on size) or 600mm worktop, providing the following minimum distances are allowed:
 The edges of the hob must be a minimum distance of 55 mm from a side or rear wall.
 700 mm between the highest point of the hob surface (including the burners) and the underside of any horizontal surface directly above it.
 400 mm between the hob surface, providing that the underside of the horizontal surface is in line with the outer edge of the hob.
 If the underside of the horizontal surface is lower than 400 mm, then it must be at least 50 mm away from the outer edges of the hob.
 50 mm clearance around the appliance and between the hob surface and any combustible materials.



- **IMPORTANT:** You must have a gap of at least 25 mm between the underneath of the appliance and any surface that is below it.



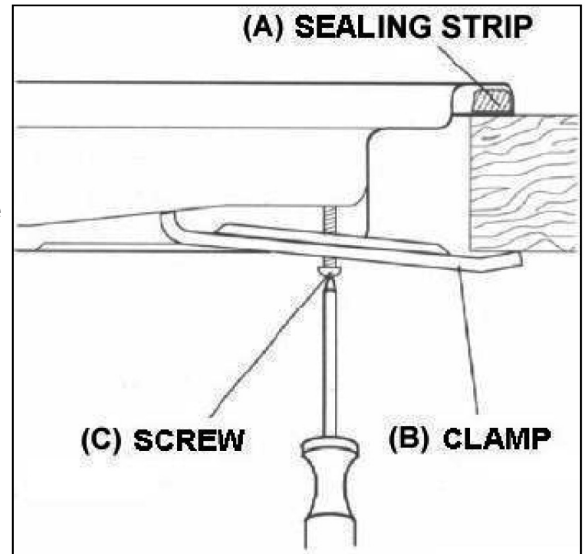
- **FITTING THE SEALING STRIP:**
- Carefully turn the hob upside down and place it on a cushioned mat.
- Apply the foam sealing strip (A) provided around the edge of the hob, see diagram next page.

- The protective covering must be removed from both sides.
- **DO NOT** leave a gap in the sealing agent or overlap the thickness.
- **IMPORTANT: DO NOT** use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the hob from the aperture in future if it needs to be serviced.

- Place the clamp (B) over the holes that match the size of the screws. There are one set of screw holes in each corner of the hob. Slightly tighten a screw (C) through the clamp (B) so that the clamp is attached to the hob, but so that you can still adjust the position of it.
- Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.
- On the underneath of the hob, adjust the clamps into a position that is suitable for your worktop. Then fully tighten the screws (C) to secure the hob into position.

GAS CONNECTION

- **THIS APPLIANCE MUST BE INSTALLED BY THIS APPLIANCE MUST BE CORRECTLY INSTALLED BY A GASSAFE REGISTERED INSTALLER, STRICTLY IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS AND THE RELEVANT BRITISH STANDARDS.**
- This hob is supplied to run on natural gas only and cannot be used on any other type of gas without modification.
- Conversion for use on **LPG** and other gases must only be undertaken by a qualified person. For information on the use of other gases, please contact Baridi.
- The hob must be installed by a qualified person, in accordance with the current edition of the Gas Safety (Installation and Use) (Amendment) Regulations and the relevant building/I.E.E. Regulations.
- Failure to install the appliance correctly could invalidate guarantee and lead to prosecution under the regulations quoted above.
- **GASSAFE** registered installers are authorised to undertake the installation and service work, in compliance with the above regulations.



VENTILATION REQUIREMENTS

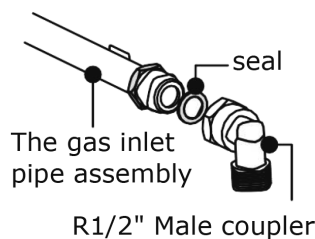
- The room containing the hob should have an air supply in accordance with the current edition of **BS 5440: Part2**:
- The room must have opening windows or equivalent; some rooms may also require a permanent vent.
- If the room has a volume between 5 and 10m³, it will require an air vent of 50cm² (effective area). Unless it has a door which opens directly to the outside.
- If the room has a volume of less than 5m³, it will require an air vent of 100cm² (effective area).
- If it is installed in a room with a volume that exceeds 11m³, then no air vent is required.
- If there are any other fuel burning appliances in the same room the current edition of **BS 5440: Part 2**: should be consulted to determine air vent requirements.
- Ensure that the room containing the hob is well ventilated, keep natural ventilation holes or install a mechanical ventilation device (cooker hood).
- Prolonged intensive use of the appliance may call for additional ventilation, either by the opening of a window, or by increasing the level of the mechanical ventilation device (where present).
- This hob is not fitted with a device for discharging the products of combustion. Ensure that the ventilation rules and regulations are followed.
- The walls behind and near the hob should be resistant to heat, steam and condensation.
- Remember that the quantity of air necessary for combustion must never be less than 2m³/h for each kW of power (see total power in kW on the appliance rating plate).

GAS SAFETY (INSTALLATION AND USE) REGULATIONS

- This appliance must be installed and connected in accordance with installation regulations in force in the country in which the appliance is to be used.
- **GASSAFE** registered installers work to safe standards of practice. The hob must also be installed in accordance with the current edition of regulations in force.
- Failure to install the hob correctly could invalidate the warranty, liability claims and lead to prosecution.

Gas supply installation guidelines:

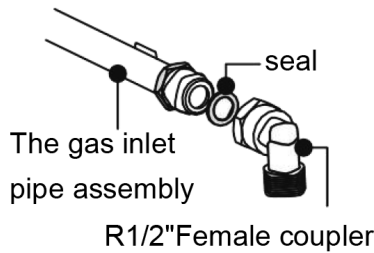
elbows with tapered external threads should be used to meet joint connection and sealing requirements; the R1/2" Male coupler we provide (marked with an R mark on the elbow) complies with the Requirements, please use and connect according to the instructions;



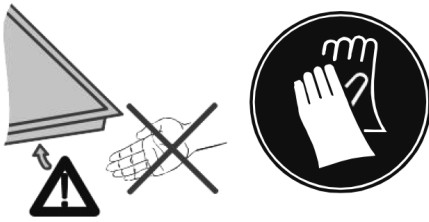
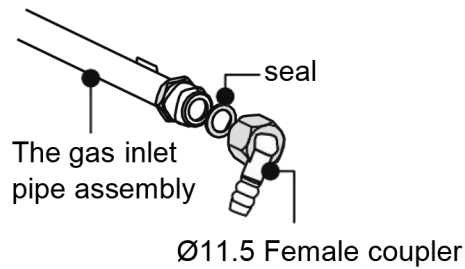
The elbow specification in the picture is R1/2" Male coupler. This elbow can be used on NG/LPG gas source (applicable to NG gas source and LPG gas source scenarios that require pipeline connection)

Gas supply replacement and installation guidelines:

Applicable to NG gas source and LPG gas source scenarios that require pipeline connection

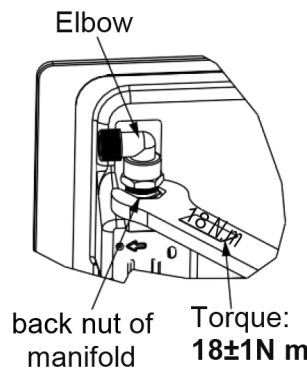


Applicable to LPG gas source scenarios that require hose connection



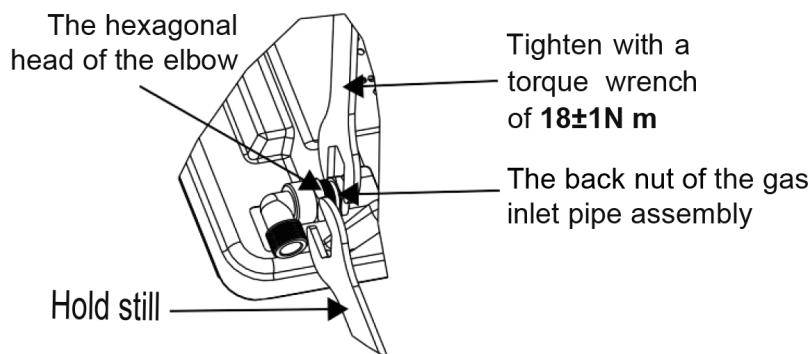
Installation of appliance

Note: Wear protective gloves to fit the hob.



Caution!

If necessary to adjust or install the elbow, it is allowed only torque wrench with **18±1N m**, and work on the back nut of manifold instead of on the elbow.



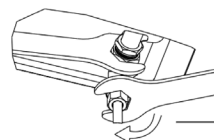
- After loosening the elbow, adjust the elbow interface to the required direction as required, and keep the hexagonal head of the elbow motionless with a wrench.
- Use a 18±1Nm torque wrench to tighten the back nut of the gas inlet pipe assembly. Ensure that the torque of the wrench is within the required range to prevent elbow breakage or damage caused by excessive force.
- After the installation is tightened, check whether the parts are in good condition and test the air tightness to ensure the tightness of the installation. The installer is responsible for the results of the process.

INSTALLING THE GAS HOB

- This appliance should be installed by a registered Gas Safe Engineer!

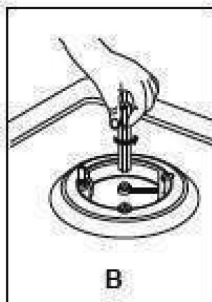
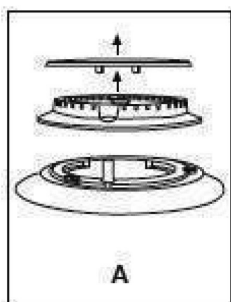
GAS CONNECTION

- The gas connection must be located in position where the stop tap is accessible.
- The end of the inlet connection point of the gas hob has a 1/2" thread that allows for:
 - A fixed connection
 - Connection using a flexible pipe (L min. 1 m - max. 1.5 m)
 - The flexible hose should be approved by standard **EN 16436-1:2014+A3:2020**.
 - The regulator must meet the standard **EN16129:2013**, the output pressure of the regulator should match the values from the data plate. The replaced regulator must at least correspond to the national regulations.
 - - Use 30mbar regulator for butane under the category I3+(28-30/37)
 - - Use 37mbar regulator for propane under the category I3+(28-30/37)
 - An appropriate thread sealant or jointing compound should be used on the thread to ensure pressure-tight joints.
 - You must prevent the pipe from coming into contact with moving parts of the kitchen unit (for example, a drawer) and prevent access to any spaces which might become obstructed.
 - Danger of leaks!



Do not use too much force when tightening. Note that a torque wrench must be used to tighten with a torque of 18N.m.

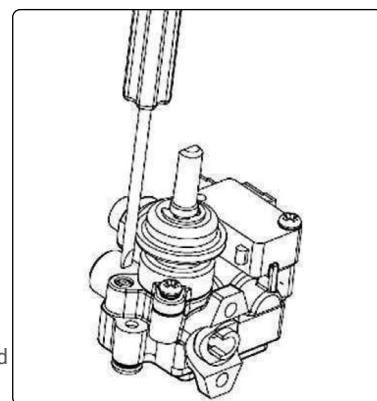
- If any connection is handled, check the seal.
- The manufacturer is not liable for any connection leaking, after being handled.
- **GAS ADJUSTMENT (CONVERSION TO LPG)**
- All work must be carried out by a **GASSAFE** registered engineer.
- **IMPORTANT:** Always isolate the hob from the electricity supply before changing the injectors and/or adjusting the minimum flow of the burners.



- Remove the pan-stands, burners and flame spreaders (A).
- Unscrew the injector (B) and replace it with the stipulated injector for the new gas supply (see table below).

GENERAL INJECTORS TABLE				
Kind of gas	Nozzle mm/100	Burners	Power (kW)	
			Max.	Min.
Natural Gas (20 mbar)	131	Wok	3.5kW	1.7kW
	129	Rapid	3.0kW	1.5kW
	97	Semi-rapid	1.75kW	0.9kW
	76	Auxiliary	1.0kW	0.5kW
LPG (28-30/37 mbar)	94	Wok	3.5kW	1.3kW
	87	Rapid	3.0kW	0.7kW
	65	Semi-rapid	1.75kW	0.4kW
	51	Auxiliary	1.0kW	0.35kW

- Reassemble all the burners carefully; in particular you should make sure that the flame spreader is correctly placed on the burner.
- **IMPORTANT:** The minimum flow adjustment process must be completed before the appliance is next used.
- **MINIMUM FLOW ADJUSTMENT FOR HOB GAS TAPS**
- All work must be carried out by a **GASSAFE** registered engineer.
- **IMPORTANT:** Always isolate the hob from the electricity supply before changing the injectors and/or adjusting the minimum flow of the burners.
- Remove all the pan supports, caps, flame spreaders and knobs.
- Unscrew the screws of the panel, then remove the panel.
- Install cap flame spreader, knob of the burner. Switch the burner on and set the knob at the minimum position.
- Place a small bladed screwdriver on the screw to adjust the minimum flow (as shown in the image on the right).
- Unscrew the adjusting screw, in order to increase the gas flow or tighten the adjusting screw to decrease the gas flow.
- The correct adjustment is obtained when the flame has a length of about 3 – 4 mm.
- For butane/propane gas, the adjusting screw must be tightly screwed in.
- Make sure that the flame does not go out by quickly turning from maximum flow to minimum flow. If it does then remove the control knob and make further adjustments to the gas flow, testing it again once the adjustment has been made.
- Repeat this process for each one of the gas taps.
- Install the panel and refit the caps, flame spreaders and knobs after finished the adjustment.
- **IMPORTANT: WHERE THIS APPLIANCE IS INSTALLED IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.**
- **GAS TAP MAINTENANCE**
- These maintenance operations **MUST ONLY** be carried out by a **GASSAFE** registered engineer.
- **IMPORTANT:** Before carrying out any maintenance operations, disconnect the appliance from the gas and electricity supplies.
- If a gas tap becomes stiff to operate, then you should proceed as follows:
 - Remove the control knobs, pan supports, burners, hob fixing screws and clamps.
 - Remove the hob from the worktop and remove any underside protective covers.
 - Disconnect the fixings holding the tap to the fascia panel and separate the assembly. Then clean the cone and seating, with a cloth dampened with solvent.
 - Lightly smear the cone with high temperature grease, reassemble into position and rotate a few times.
 - Remove the cone again and remove any excess grease, making sure that the gas ducts are not obstructed with grease.
 - Carefully reassemble the components and perform a gas soundness test.
- If it becomes necessary to replace a gas tap, then you should proceed as follows:
 - Remove the control knobs, pan supports, burners, hob fixing screws and clamps.
 - Remove the hob from the worktop and remove any underside protective covers.
 - Disconnect the fixings holding the tap to the fascia panel and separate the assembly.
 - Disconnect the gas pipe from the gas tap, and then disassemble them from the gas rail by removing the fixing screws.
 - When fitting a new tap, ensure that a new gasket is used.
 - Reconnect the gas tap, perform a gas soundness test and then reassemble the hob.

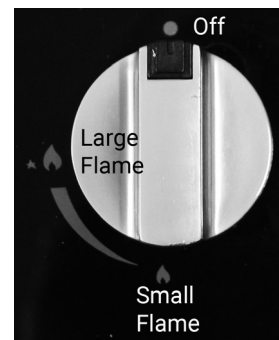


• ELECTRICAL CONNECTION

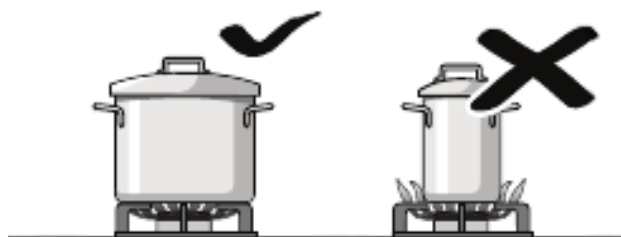
- Electrical installation must be completed by a properly qualified person to comply with all regulations in force

OPERATION

- 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.
- CAUTION:** This appliance is for cooking purposes only. It shall not be used for other purposes, for example room heating.
- BEFORE FIRST USE**
- IMPORTANT:** You should clean the hob surface (see Cleaning section below).
- Connect to mains supply.
- Switching the hob on symbols will appear on the control panel, next to each control knob:
- Spot: gas off
- Large flame: maximum setting
- Small flame: minimum setting
- The minimum setting is at the end of the anti-clockwise rotation of the control knob.
- All operation positions must be selected between the maximum and minimum position.
- Never select a knob position between the maximum and off position.
- The symbol on the control panel, next to the control knob will indicate which gas burner it operates.
- Automatic ignition with flame failure safety device.
- The appliance is fitted with a flame failure safety device on each burner, which is designed to stop the flow of gas to the burner head in the event of the flame going out.
- TO IGNITE A BURNER:**
- Press in the control knob of the burner that you wish to light and turn it anti-clockwise to the maximum position.
- If you keep the control knob depressed, the automatic ignition for the burner will operate.
- You should hold down the control knob for 20 seconds after the flame on the burner has lit.
- After this 20 second interval, turn the control knob to your required setting between the maximum and minimum setting symbols.
- To switch the burner off, turn the control knob fully clockwise to the gas off position.
- In case of power failure, the burners can be lit by carefully using a match.
- The device shall not be operated for more than 15 s. If after 15 s the burner has not lit, stop operating the device and open a door for ventilation and/or wait at least 1 min before attempting a further ignition of the burner.
- ENERGY SAVING TIPS**



BURNERS	Pan Diameter	
	Minimum	Maximum
Wok	220 mm	260 mm
Rapid	180 mm	220 mm
Semi-rapid	120 mm	200 mm
Auxiliary	80 mm	160 mm



- Diameter of bottom of pan should correspond to burner. Burner flame must never extend beyond the edge of the pan. Use flat bottomed pans only. **DO NOT** use damaged pans.

CLEANING

- WARNING!** The appliance should be disconnected from your mains supply before commencing any cleaning process.
- Any residues that are left on the hob top surface from cleaning agents will damage it. You should remove any residues with warm soapy water.
- Abrasive cleaners or sharp objects will damage the hob surface; you should clean it using warm soapy water.
- Although it is easier to clean some deposits whilst the hob surface is still warm. Make sure that the hob surface, pan supports and hob burners have all cooled sufficiently before you attempt to touch them.
- AFTER EACH USE**
- Remove the pan stands and wipe the appliance over with a soft, damp cloth that has been put into warm soapy water.
- The cloth should be wrung out after being taken out of the soapy water.
- Dry the appliance by rubbing the surface with a soft, clean cloth.
- It is recommended that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance, if applicable).
- CLEANING THE HOB BURNERS**
- The hob burners should be cleaned once a week or more frequently if they get soiled.
- IMPORTANT:** Make sure that the hob surface, pan stands and hob burners have cooled before you attempt to touch them.
- Remove the hob burners by pulling them upwards and away from the hob top.
- Soak them for about ten minutes in hot water and a little detergent.
- After cleaning and washing them, wipe and dry them carefully.
- Before placing the burners back on the hob top, make sure that the gas jet is not blocked.
- IMPORTANT:** Make sure that you reassemble the burners in the correct way.
- MAINTAINING THE CAST IRON PAN STANDS**
- IMPORTANT:** Make sure that the hob surface and pan stands have cooled before you attempt to touch them.
- Wipe the pan stands over with a soft, damp cloth that has been put into warm soapy water. The cloth should be wrung out after being taken out of the soapy water.
- Using a paper towel, thoroughly dry the pan stands.
- To maintain the appearance of the cast iron pan stands, rub a small amount of olive oil into the pan stands, after you have finished cleaning them.



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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