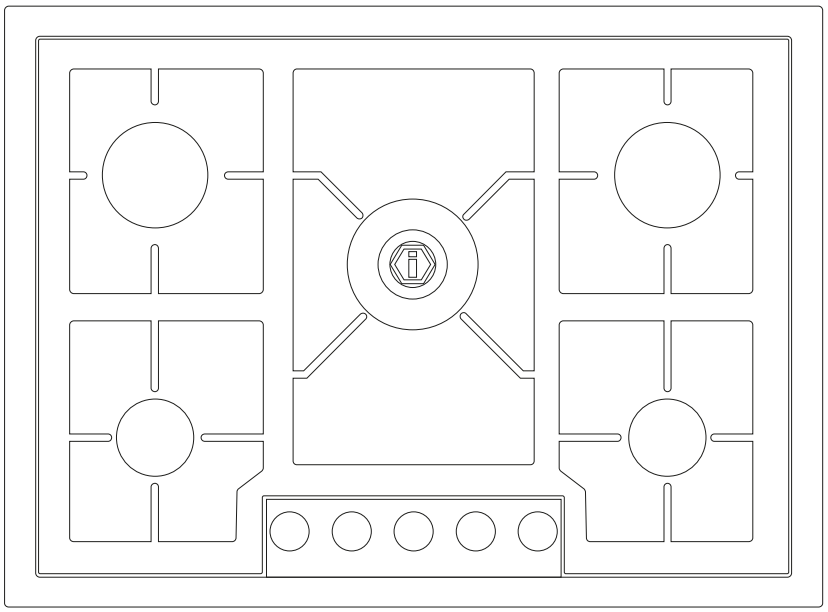
GAS COOKTOPS

- UHC P (75/95/125/36/48/965/1265)
- UHC PT (75/95/125/36/48/965/1265)
- UHC PM (95/125)
- UHC PMT (95/125)



EN | Conversion kit installation instructions

ILVE

CHANGING THE INJECTORS

WARNING

"This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit."

CAUTION: The gas supply shall be shut off prior to disconnecting the electrical power, before proceeding with the conversion. The kit for the gas conversion of the burners is relevant to the model of the appliance indicated on the label sti-cking to the first page of this booklet. The kit contains the number and type of orifices necessary for the conversion, all the necessary instructions, a label to stick onto the old one to show the new setting (see table 2) and the label to be completed by the technician who performs the conversion. The appliance is pre-adjusted in factory for the gas indicated on the label put on the gas inlet pipe. For the conversion to another gas refer to table 3.

The positions, types of burner and relevant orifices for the models included in this booklet are depicted in table 3. The only operation to perform after conversion to a gas different from that shown on the rating plate/label is the adjustment of the minimum gas flow. (See page 3 of this leaflet). After conversion remember to put the new gas indication label (supplied in the conversion kit) as close as possible to the existing rating plate, then check the regular ignition of the burners (see pages 3 and 4 of this leaflet, "Lighting the burners").

If the appliance is installed at an altitude exceeding 2,000 ft, a new set of orifices can be requested from the supplier or an authorised service parts distributor.

NOTE: Due to the lower atmospheric pressure at higher altitudes, foods tend to take longer to cook. Therefore, recipe adjustments should be made in some cases. In general, no recipe adjustment is necessary for yeast-risen baked goods, although allowing the dough or batter to rise twice before the final pan rising develops a better flavor. Try making the adjustments below for successful recipes. Take note of the changes that work best and mark your recipesaccordingly. You may also consult a cookbook on highaltitude cooking for specific recommendations.

WARNING: after first installation of the appliance, after gas conversion kit installation or after any service intervention concerning main gas parts of the appliance, make the leak test using water with soap on the gas connections in order to verify the correct installation. Do not use fire for gas leak testing. The test is valid if there is no bubble or foam build-up during a period of one minute.

TABLE 2

Burner	Gas	Input rate [Btu/h]	Orifice size (1/100) mm	Simmer rate [Btu/h]	By-pass orifice size (1/100) mm (* only for UHCP36.., UHCP48..)
SR	NATURAL (A)	7000	120	1400	Adj
R	NATURAL (A)	10500	145	2000	Adj
DUAL	NATURAL (A)	18000	75+190	6300	Adj
DUAL	NATURAL (A)	22000	75+210	6300	Adj
DUAL (only AUX)	NATURAL (A)	2800	75	900	Adj
SR	LP (E)	7000	78	1400	30 / 32*
R	LP (E)	10500	95	2000	38 / 40*
DUAL	LP (E)	18000	52+120	6800	24+65 / 27*+60*
DUAL	LP (E)	22000	52+125	7300	24+65 / 27*+60*
DUAL (only AUX)	NATURAL (A)	2800	52	900	24 / 27*

CONVERSION KIT INSTALLATION INSTRUCTIONS

Table 3

CONVERSION KIT INSTALLATION INSTRUCTIONS

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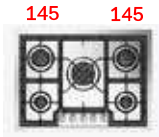
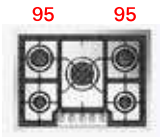
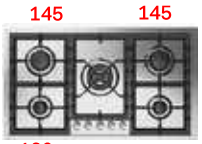
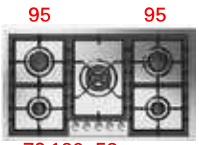
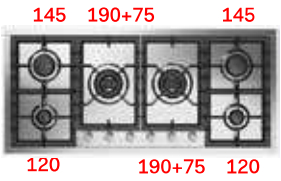
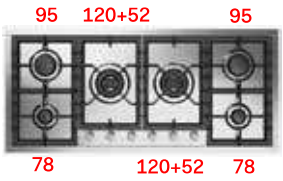
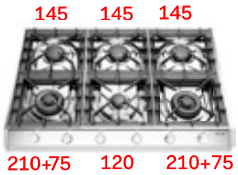
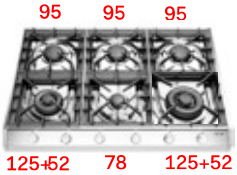
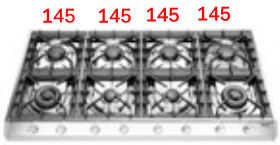
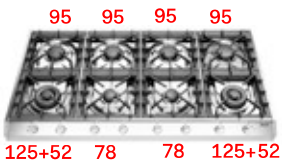
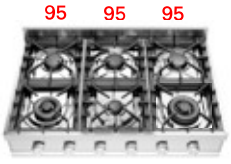
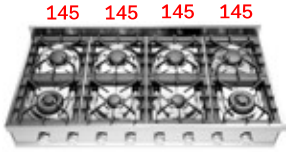
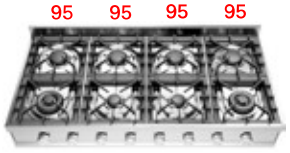
UHC(P/PT)75 **UHC(P/PT)75N**		
UHC(P/PT)95 - UHC(P/PT)95(F/FF) UHC(P/PT)95N - UHC(P/PT)95(F/FF)N UHC(PM/PMT)95 - UHC(PM/PMT)95(F/FF)		
UHC(P/PT)125 - UHC(P/PT)125(F/FF) UHC(P/PT)125N - UHC(P/PT)125(F/FF)N UHC(PM/PMT)125 - UHC(PM/PMT)125(F/FF)		
UHCP965(6/F) **UHCP965(6/F)N**		
UHCP1265(8/F) **UHCP1265(8/F)N**		
UHCP36(6/F) **UHCP36(6/F)N**		
UHCP48(8/F) **UHCP48(8/F)N**		

⚠ WARNING: save the orifices removed from the appliance for future use

NOTE: To go back to the original set replace old orifices as shown

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ADAPTATION OF THE PRESSURE REGULATOR FOR USE WITH DIFFERENT TYPE OF GAS

The pressure regulator supplied with the appliance is a convertible type pressure regulator for use with Natural Gas at a nominal outlet pressure of 5"w.c. or LP gas at a nominal outlet pressure of 10"w.c. and it is pre-arranged from the factory to operate with one of these gas/pressure as indicated in the pre-arranging labels affixed on the appliance, package and Instruction booklet.

If Natural gas is converted to LP gas, also by-pass orifice has to be change.

The regulating crew of by-pass orifice must be fully screwed in.

To convert the regulator (Fig.1 and Fig.2) for use with the other gas different from which one it is pre-arranged it is enough perform the following operations:

- Unscrew by hand the upper metal stopper of the regulator.
- Unscrew by hand the white plastic piece screwed under the above mentioned metal stopper, afterward screw it again in opposite way under the metal stopper(for gas reference see the written "LP" and "NAT" with relative indicating arrows on the white piece).
- Screw again by hand the metal stopper in the original position on the regulator. Operating in this way the gas regulator is converted for use with the other gas/pressure
-

Fig. 1 Pressure regulator

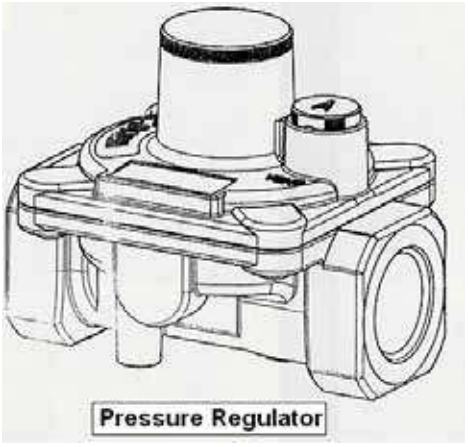
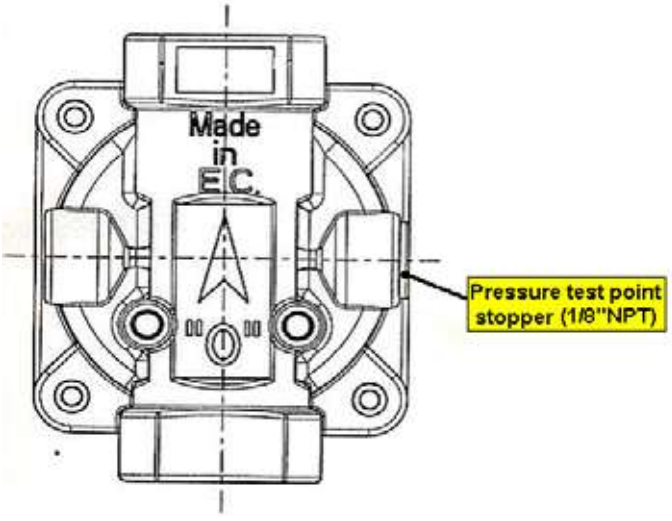


Fig. 2 Pressure regulator; pressure test-point stopper is pointed out



See the table below for GAS supply pressure requirements

Note: Cooking with the probe cannot be used in the "DEFROST," "QUICK START," "PIZZA," and "ECO" functions.

With the oven in stand-by, insert the meat probe into the appropriate connection socket, which is usually located on the left wall of the oven. The display will show "MEAt" for 2 seconds, and the probe symbol will start flashing. Then, the default probe temperature value (75°C) will appear on the display. Turn and then press the control knob to select the desired end cooking temperature between the two limits of 40°C and 100°C (internal temperature of the food). After 4 seconds from the last setting, the chosen temperature will be stored, and the probe symbol will remain lit. Turn on the oven, select the cooking function, and set the desired temperature using the appropriate knobs. The temperature read by the probe will then appear on the display. When the programmed probe temperature is reached, the oven will turn off, an audible signal will sound, "End" will flash on the display, and the oven will switch to "cooking finished" mode.

During cooking, it is always possible to modify the probe temperature by pressing the knob 3 times and then turning the control knob.

Note: If the probe is inserted into the connection socket during cooking, the oven will turn off, and "Off" will appear on the display.

If the probe is removed from the socket during cooking, the oven will turn off, and "Off" will appear on the display.

Gas Supply Specifications			
Gaz Type	Pression d'admission (WC)	Min. Gas Supply Pressure (WC)	Max. Input Pressure
Natural	5	6	1/2 psi
PL	10	11	1/2 psi

liance must be disconnected from the GAS supply pièping system during any pressure testing of that system.

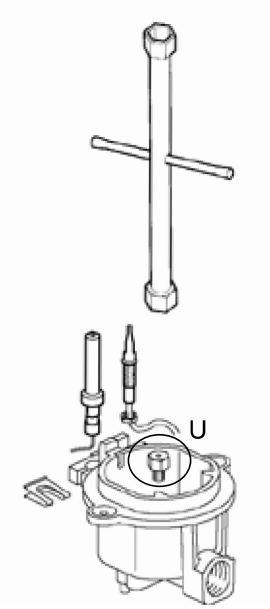
BURNERS OF THE HOB

Replacement of the injectors

Procedure: SR - R

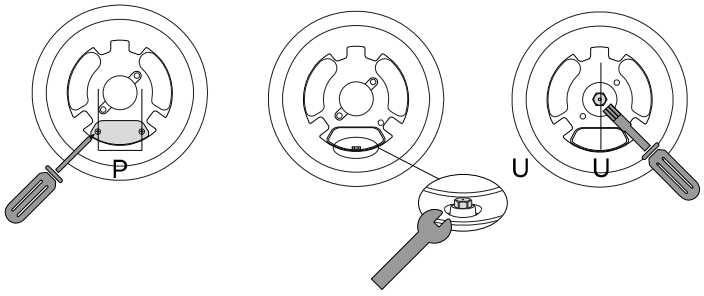
1. Remove the grill and the burners from the hob.
2. Burners SR – R:

unscrew injectors "U" using a 7 mm spanner and replace them with those for the new gas. Save the orifices removed from the appliance for future use.



Procedure: DUAL

1. Dual burners: unscrew the 2 screws "P" and remove cover "C" fig.2.
2. unscrew injectors "U" using a 7 mm spanner and replace them with those for the new gas. Save the orifices removed from the appliance for future use.



Adjusting the minimum gas flow

When installing the gas cooktop you must check that the minimum gas flow of the burners is correctly regulated. If the type of gas is changed it is indispensable to adjust the minimum flow. The regulating procedure is as follows.

A) Burners on the hob.

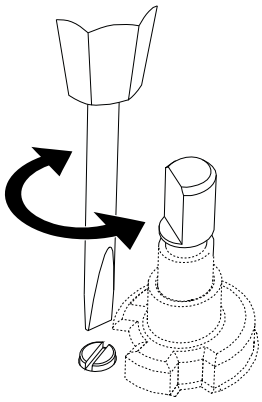
1. Light one burner at a time and turn the flame up to maximum.

2. Remove the knob of the corresponding gas tap and insert screwdriver in the screw as showed in figure.

3. Turn the tap to minimum position.

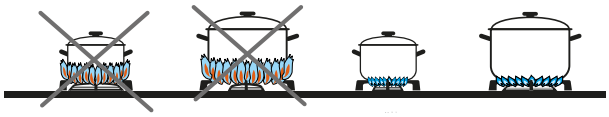
4. Unscrew, turning to the left, to increase the flame, or screw to the right to decrease it.

5 .If a liquid gas is used (Butane - Propane), the regulating screw must be fully screwed in.



INSTRUCTIONS FOR USE
Burners

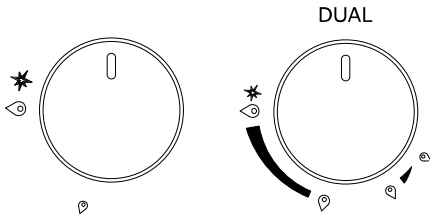
Recommended pans according to burner size:



Burners	ID	Diameter Ø (cm)
Meduim	SR	12 ÷ 20
Large	R	20 ÷ 24
Dual - Ring	DUAL	12 ÷ 30

Lighting the burners

The index above the knobs will help you to find the corresponding burner. Press the knob by turning it anti- clockwise and bring it to the ignition position; keep the knob pressed for about 5 seconds so that upon its release the flame remains alight. In case of unsuccessful ignition wait 5 minutes before relighting and repeat the operation. By turning the knob, the outer ring lights up red to indicate the GAS burner in operation

Symbol	Function	Knob
	index	
	off	
	max	
	min	

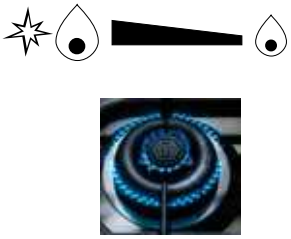
Burners “DUAL”

Identify the knob with the help of the index near the knobs. Press and turn the knob to the symbol (maximum) for 5 seconds. Once the burner is on, by turning the knob

counterclockwise it gets to its first block that corresponds to the middle one.

By applying a bit of force, the first block is exceeded and the outer ring goes out leaving only the little central burner turned on called AUXILIARY. To adjust the auxiliary burner on minimum, rotate the knob counterclockwise until it stops. At this point, to turn the burner back on, rotate the knob clockwise up to the desired value.

DUAL

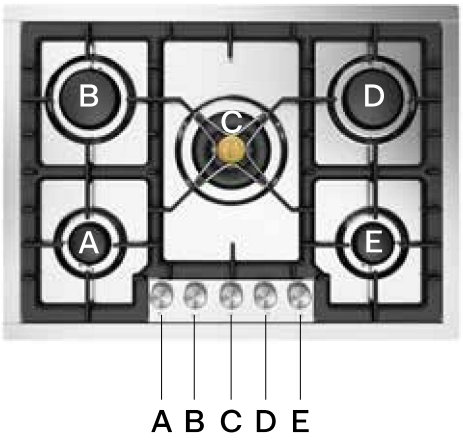
Symbol	Function	Knob
	off	
	max	
	min	

AUX

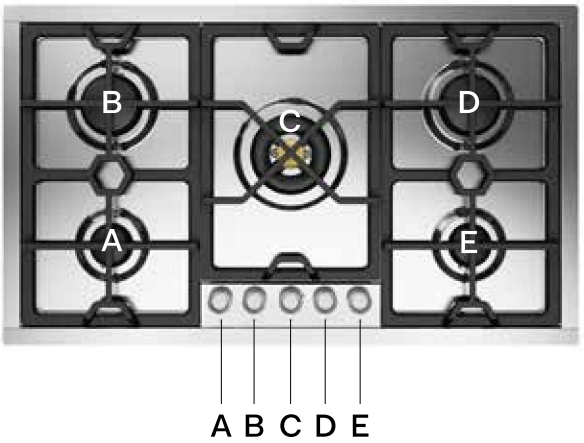
Symbol	Function	Knob
	off	
	max	
	min	

CORRECT RELATIONSHIP BETWEEN THE IGNITER AND THE MAIN BURNER

UHC (P/PT) 75...



UHC (PM/PMT) 95...



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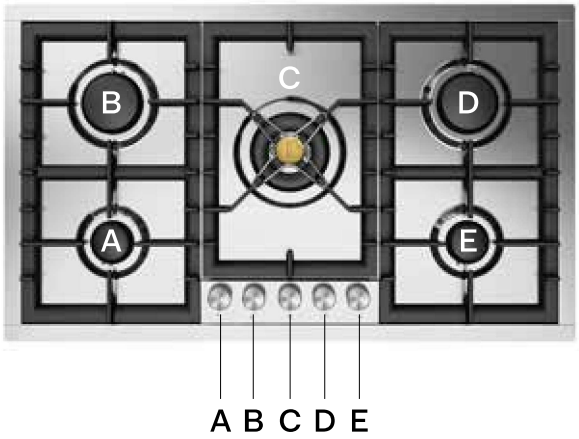
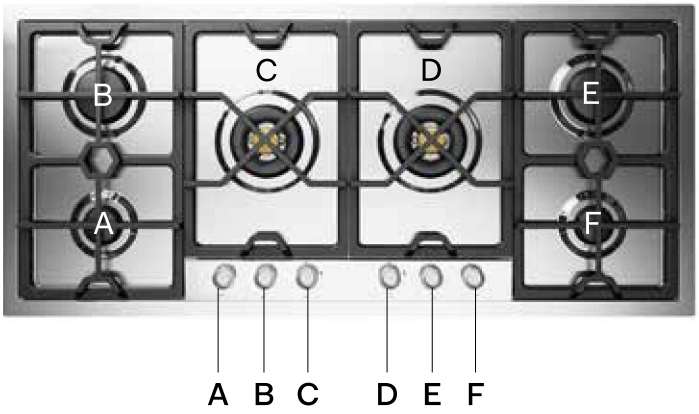


UHC (PM/PMT) 125...



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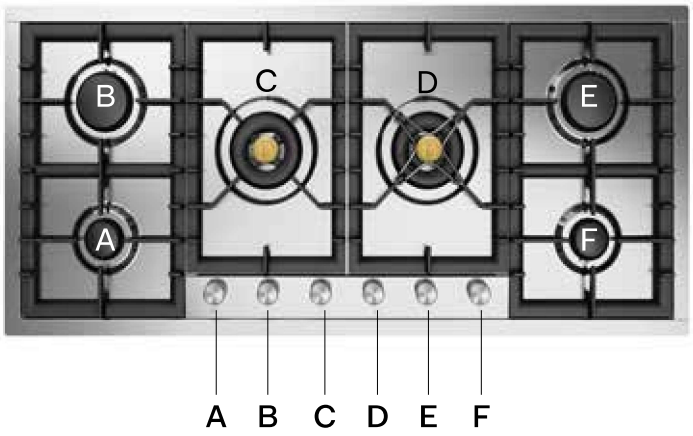
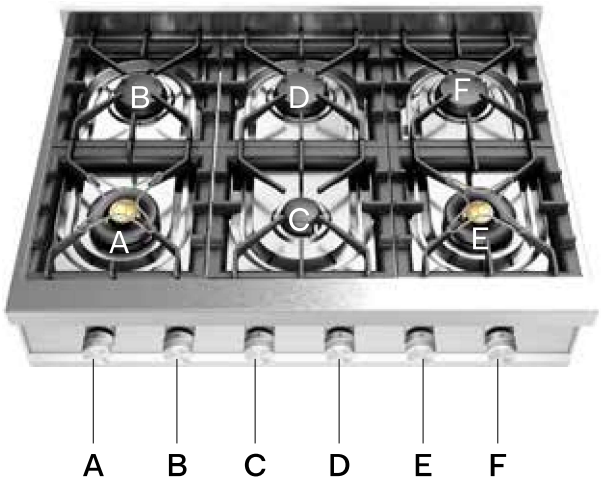
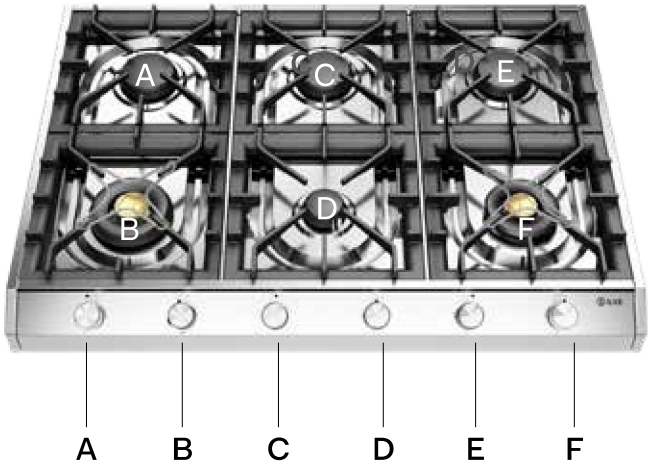


CORRECT RELATIONSHIP BETWEEN THE IGNITER AND THE MAIN BURNER

UHCP 36...



UHCP 965...



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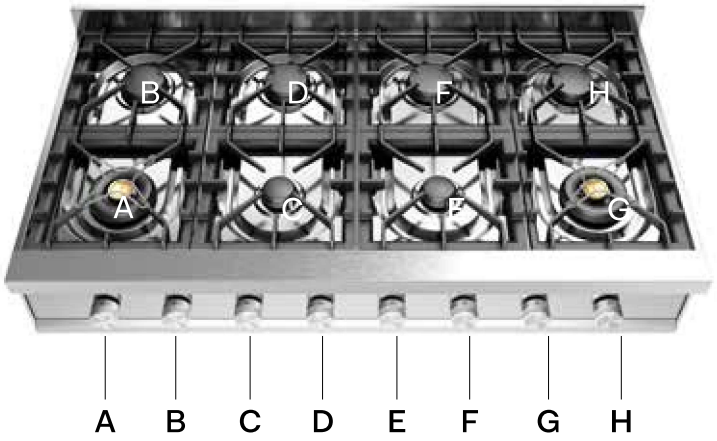

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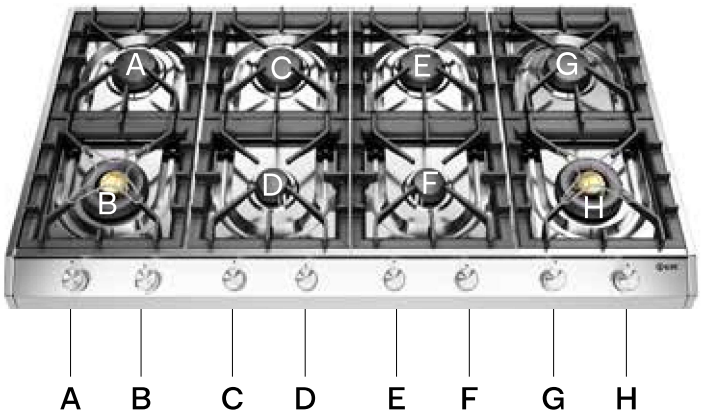
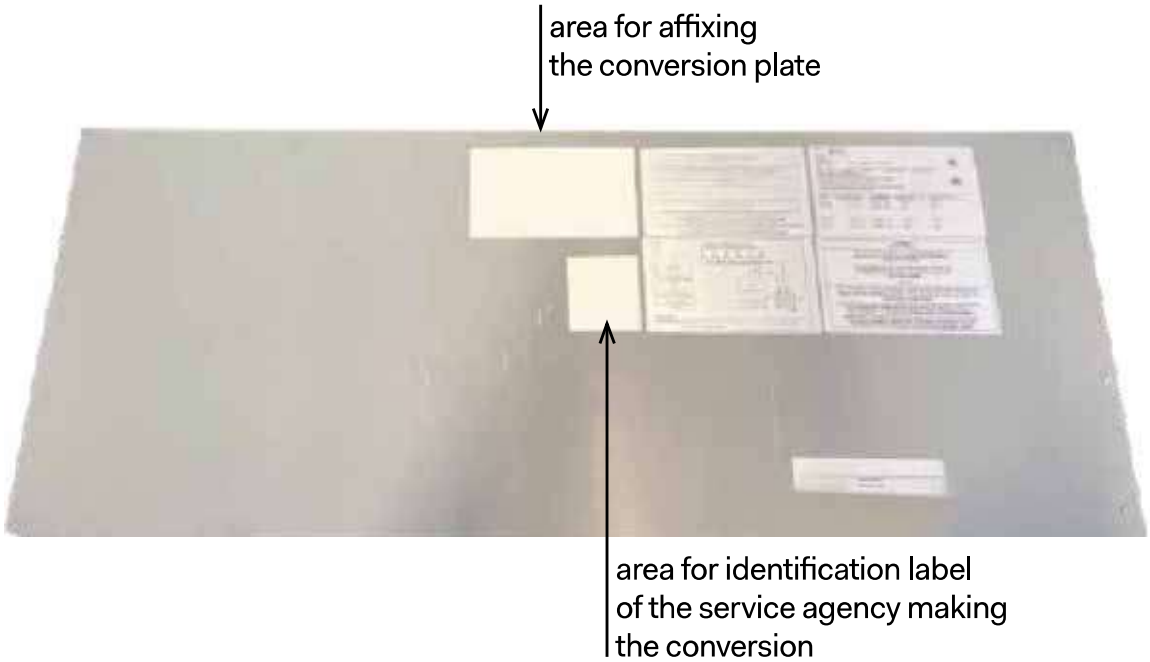


Injectors for a device installed at an altitude above 2000 ft

Burner	Gas	Orifice size [1/100] mm
SR	NATURAL (A)	117
R	NATURAL (A)	141
DUAL (18000 Btu/h)	NATURAL (A)	74+185
DUAL (22000 Btu/h)	NATURAL (A)	74+200
SR	PROPANE (E)	75
R	PROPANE (E)	92
DUAL (18000 Btu/h)	PROPANE (E)	50+117
DUAL (22000 Btu/h)	PROPANE (E)	50+120

INSTRUCTIONS TO AFFIX THE CONVERSION KIT LABEL



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