

Design and Specification Package:

To guarantee a safe and proper installation of PITT cooking, we kindly ask you forward this document onto any trade professionals that may be involved in your project.

Thank you for considering PITT cooking. PITT® cooking gas hobs are handmade in Holland, which are beautifully integrated directly into your benchtop. PITT® cooking are specialists in integrated cooking, our mission is to offer you the perfect combination of functionality and design. Please forward this document package onto your trade professionals listed below. □ Architect Designer ☐ Kitchen Company ■ Builder ☐ Cabinet Maker Stonemason ☐ Gas Fitter/Installer (If not using the Handy Crew) If there are any questions about the above information, please feel free to contact us. pittcooking.info is a trade website for designers and installers, it's full of detailed instructions Kind regards, PITT cooking Australia

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We would like to summarise the most important points of interest:

1. Design of cabinetry

Make sure that the module always can be accessed, in the case of service, the PITT® cooking module should always be able to be disassembled without disassembling the cabinets and/or kitchen benchtop.

This means that you should use the **Construction Checklist** if you want to place the module above a centre partition. Please visit www.pittcooking.info/partition for more information

2. Support Beams

The PITT® cooking module should always be fully supported to prevent any flexing of the kitchen benchtop.

The benchtop where the PITT unit is installed should have full support on the left, right, front and back in the kitchen benchtop. This prevents tension in the benchtop from the weight of the PITT cooking module. Please refer to the section "Benchtop and Cabinetry procedures and guidelines"

3. Hole cutouts in benchtop

The inside of the cutouts should be smooth and even.

On the top and bottom of the cutouts should be a facet of at least 1x1 mm be applied (3mm for Solid Surfaces).

In the following pages you will find these documents:

- Specification File
- Benchtop and Cabinetry procedures and guidelines
- Installation and handling instructions
- Support Bar Installation
- Construction Checklist
- Maintenance advice

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Benchtop and Cabinetry procedures and guidelines for PITT® cooking

For more detailed information visit Installation and handling instructions www.pittcooking.info

Caution

Do not used the enclosed Aluminium Heat Conductors as a benchtop template! Only use the paper template provided.

These documents contain instructions to securely and successfully install PITT® cooking into kitchen benchtops. Furthermore, they indicate which level of craftsmanship is required. To make a warranty claim, installation procedures should be applied as described. PITT® cooking is exclusively intended for consumer use.

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1. Benchtop material suitable for PITT® cooking

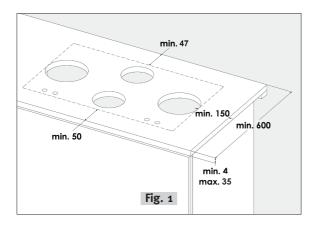
- **1a.** PITT® cooking can safely be built into:
 - Compact board (eg. Trespa)
 - Solid Surface (eg. Corian, Hi-Macs, Staron)
 - Quartz composite (Caesarstone, Silestone, Quantum Quartz, Smartstone)
 - Concrete
 - Glass
 - Natural stone (eg. granite, marble)
 - Stainless steel (eg. 4 mm solid or 1(+) mm on substrate board*
 - Ceramics (eg. Dekton, Neolith, Maximim)
- PITT® cooking should never be installed into solid wood or benchtops with an HPL top layer. (eg. Laminex)
- Additional requirements apply to Solid Surface. See chapter 3.

thickness of the core material (solid) of 10 mm.

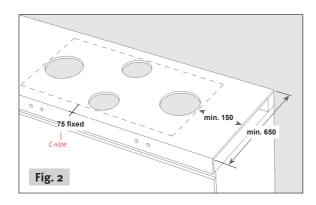
- **1b.** The minimum thickness of the core material is 4 mm. For Solid Surface, Quartz composite, compact board and natural stone applies a minimum
 - For Top Side for all materials, a maximum thickness of 35 mm applies.
 - For Front Side for all materials, a maximum thickness of 25 mm applies.
- The bottom of the benchtop needs to be completely flat, in order to bring the heat conductor in full contact with the benchtop.
- * When using a stainless steel benchtop with a substrate a suitable adhesive must be used. The min specifications for the adhesive is 90 degrees Celsius.

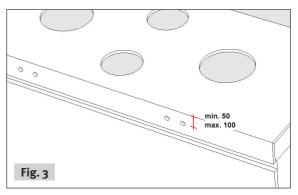
2. Manufacturing hole cut-outs for benchtop's

The guidelines of the kitchen manufacturer and/or the manufacturer of the kitchen benchtop should always be strictly followed.



2a. The C-size for Top Side models should be at least 50 mm (**fig.1**). The distance between the cut out (Top Side and Front Side) and the sides (left or right) of the benchtop should be at least 150 mm.

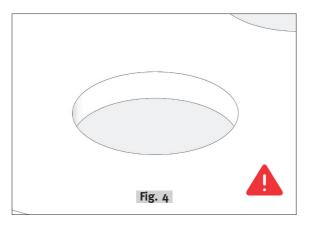


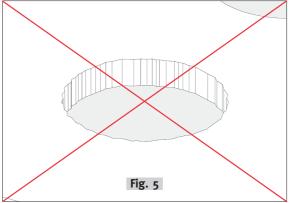


2b. The C-size for Front Side models should be at all times 75 mm (fig.2)

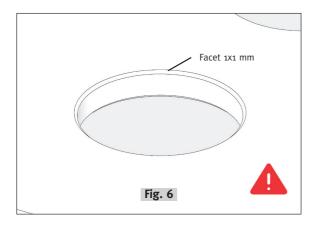
Front Side can be applied to the front side of the benchtop as well as the blind of the kitchen cabinet (whether indented or not). The center of the knobs measured from the top of the benchtop is at least 50 and at most 100 mm (fig.3).

2. Manufacturing hole cut-outs

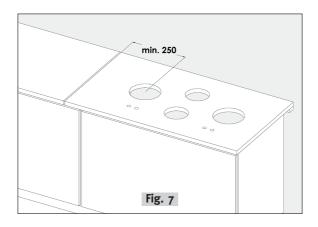


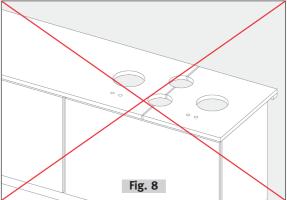


2c. The insides of the holes should be smooth and even **(fig. 4)**. Irregularities can cause cracking **(fig. 5)**.



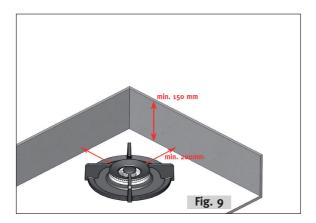
2d. On the top and bottom of the recess(es) should be a facet of at least 1x1 mm be applied (with exception for Solid Surface) (fig. 6).





2e. Adhesive connections and/or interconnections should **never** intersect the holes. These should have a distance of at least 250 mm to the center of the hole **(fig. 7 and 8)**.

2. Manufacturing hole cut-outs



2f. The minimum clearance from a combustible surface shall be a 200 mm horizontal distance from the periphery of any gas burner (AS/NZS 5601.1). (fig. 9).

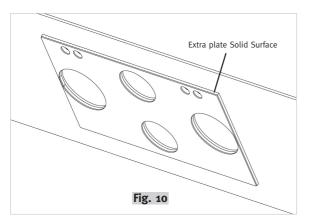
If that horizontal clearance is less than 200 mm, that vertical surface must be protected by a non-combustible material for 150 mm above the cooktop surface across the entire length (depth, width).

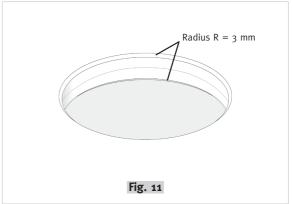
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The guidelines of the manufacturer of the Solid Surface material should always be strictly followed.

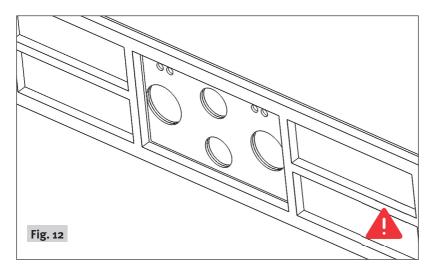
In case of Solid Surface the following extra instructions apply:

3a. Use a router or CNC machine to prevent jagged recesses.



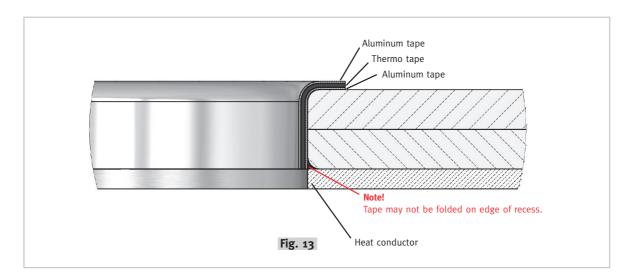


- **3b.** Glue an extra Solid Surface plate **at all times** at the bottom of the benchtop. This plate should have the same measurements as the PITT cooking heat conductor, and the same thickness as the benchtop **(fig. 10)**.
- **3c.** A range of minimum R=3 mm should be applied on the **top and bottom** of the recess(es). By sanding it smooth afterwards, possible cracks can be prevented **(fig. 11)**.
- Me advise to use a ladder frame at all times.



3d. If the benchtop has been thickened, a ladder frame must **always** be applied (**fig. 12**). For the correct dimensions of the ladder frame, we refer you to the instructions of the manufacturer of the Solid Surface product.

3. Manufacturing hole cut-outs | Solid Surface (eg. Corian, Sharon, Hi-Macs)



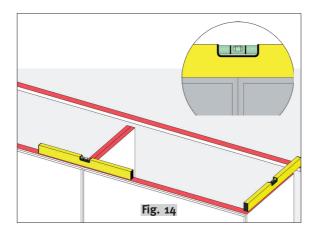
- **3e.** Apply **aluminium tape** and **thermo tape** in the recess(es), in this order:
 - 1) aluminum tape
- 2) thermo tape
- 3) aluminum tape (fig. 13).

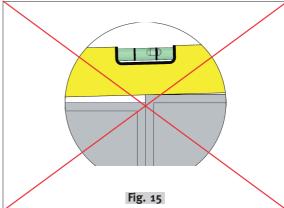
The aluminum and thermo tape should be overlapping the top of the benchtop surface with **at least 5 mm**. This seal will offer protection to the changes in temperature.

It is very important that this sealing does not stick out - this because the heat conductor should be able to connect 100% with the bottom of the benchtop.

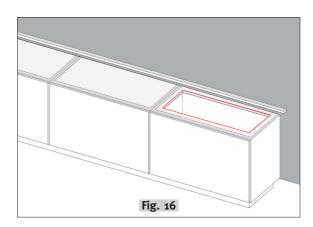
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The guidelines of the kitchen manufacturer and/or the manufacturer of the kitchen benchtop should always be strictly followed.



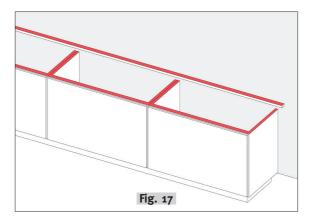


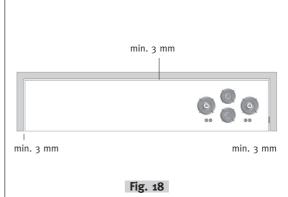
4a. The cabinets should be placed perfectly levelled (fig. 14 and 15).



4b. If there is a substrate under the benchtop the substrate should be cut to fit the PIT cooktop. The cutout should be the same size (+10 mm) as the PITT® cooking module. This is to bring the heat conductor in full contact with the core material (**fig. 16**).

4. Installation the kitchen benchtop

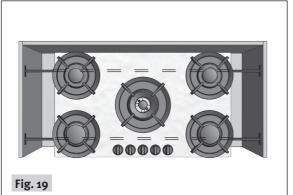


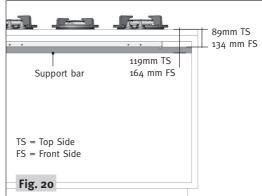


- **4c.** The benchtop should have full support on the left, right, front and back side of the PITT cooking unit **(fig. 17)**. This prevents tension in the benchtop from the weight of the cooking unit. We advise to support the benchtop with a ladder frame.
- **4d.** The distance between the kitchen benchtop and the wall and/or cabinets should be at least 3 mm (fig. 18). This allows the material to expand.

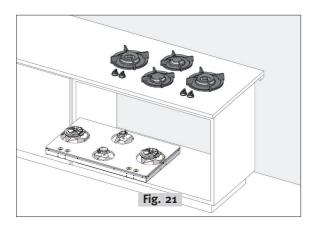
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Strictly follow the PITT® cooking installation instructions. The installation manual can be downloaded via www.pittcooking.com/downloads.



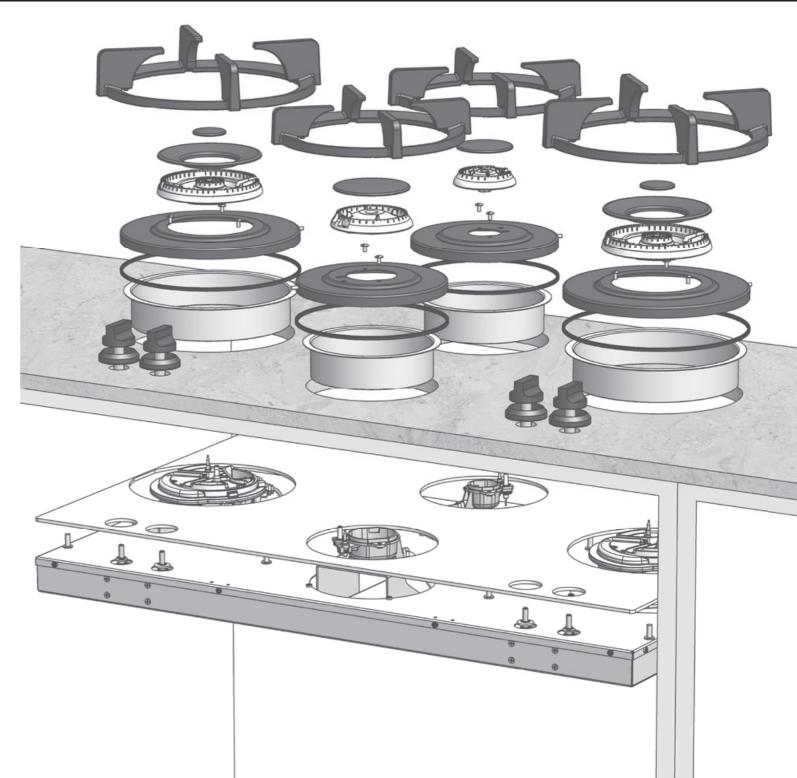


5a. The PITT® cooking module should always be fully supported with the PITT® cooking support set to prevent bending of the kitchen benchtop **(fig. 19 and 20)**.

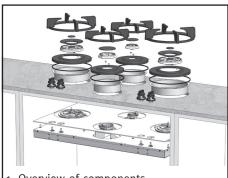


5b. In case of service, the PITT® cooking module should <u>ALWAYS</u> be able to be disassembled without disassembling the cabinets and/or kitchen benchtop (fig. 21).

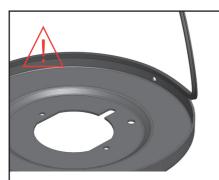




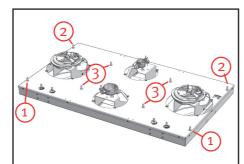
Installation instructions



1. Overview of components.



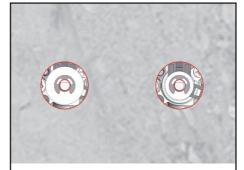
2. Gently push the sealing ring around the edge of the heat shield. Make sure the ring is attached to the entire edge of the shield. Repeat this for all shields.



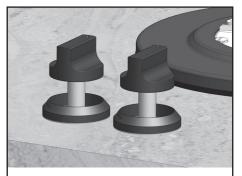
3. Overview of the set screws, divided in 3 groups that will be referred to later



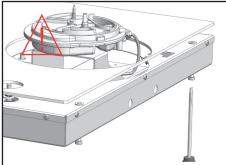
10. Do not separate the protective film from the adhesive strip for the next



11. Gently shift the unit into a position where all gas tab pins are in the center of their cut-outs.



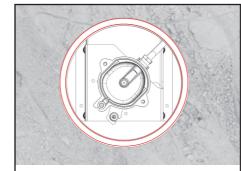
12. Firmly press down the control knobs on the gas tabs with the dots facing forward. Release the knob, and make sure it pops back into its resting position.



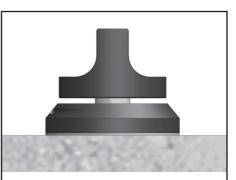
4. Lower all the set screws until they rise just slightly above the unit. When done place the heat conductor on top of the



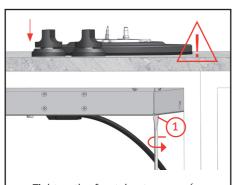
5. Place the heat reflectors inside the cut-outs and gently position the unit beneath the worktop. Make sure the heat conductor stays in position.



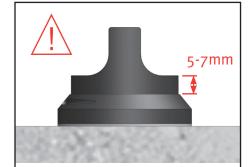
6. Make sure the flanges are concentric inside the cut-outs. WARNING: if they are off centre, they will not function properly.



13. After placing the knob there should be a small gap between the bottom of the knob and the top of the sealing



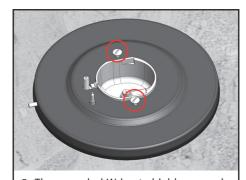
14. Tighten the frontal set screws (group 1 as shown in step 3) by turning them clockwise. This brings the heat conductor up to the worktop.



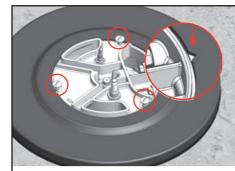
15. Stop tightening the set screws when the bottoms of all knobs are inside their sealing scales. The knobs must be within 5-7mm above their scales.



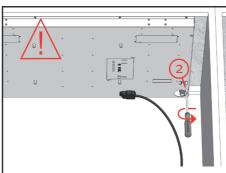
7. Place the heat shields with their sealing rings attached over the burners and secure them using the supplied



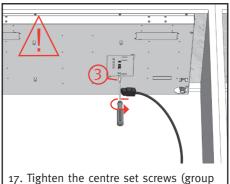
8. The 2- and 3kW heat shields can only be placed one way. They are attached with 2 screws each.



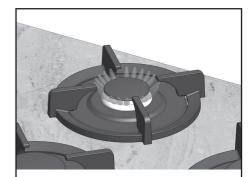
9. Align the cutout in the 5kW heat shield(s) with the rib inside the burner(s) and secure it with 3 screws.



16. Tighten the rear set screws (group 2 as shown in step 3) hand tight, make sure the heat conductor make full contact with the worktop.



3 as shown in step 3) hand tight, and make sure the heat conductor makes full contact with the worktop.



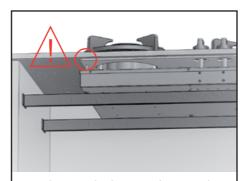
18. Connect the unit to gas and electricity and ignite the burners. If the flames extinguish after ignition, check the knob height again (step 14).



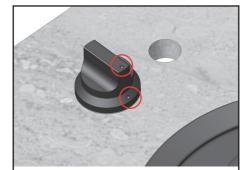
Important!

When the control knobs are not properly adjusted, the burners will not ignite or burn evenly.

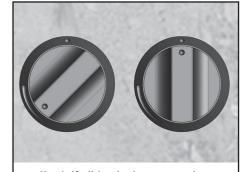
For warranty and a proper functioning of the cooking unit, ensure to exactly follow all steps as described in this installation manual.



19. Make sure the heat conductor makes full contact with the worktop. Support the unit with the two support beams, to lower the tension on the worktop.



20. Finally, remove the protective film from the sealing scale and press the knob and scale down as a whole to make sure they are aligned and concentric.



21. Check if all knobs have enough space to push and turn smoothly in their sealing scale. If not, remove the sealing scale gently and glue it again.



Contents of package:

16x cross-point screws 4,2x16 mm

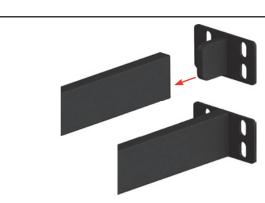


Tools needed:

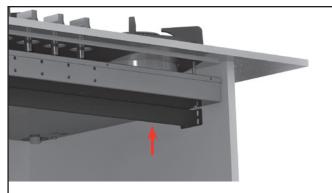
- Measuring tape
- Cross-point screwdriver
- Metallic saw



1. Determine the dimensions of the cabinet and cut the support beams with the saw. ATTENTION! Correct length of the beam = the dimension of cabinet on the inside - 4 mm.



2. Place the inserts into the ends of the beams that have been cut to size.



3. Place the beams between the cabinet and position it against the under side of the PITT® cooking unit. ATTENTION: FOR THE POSITIONING, SEE STEP 4.



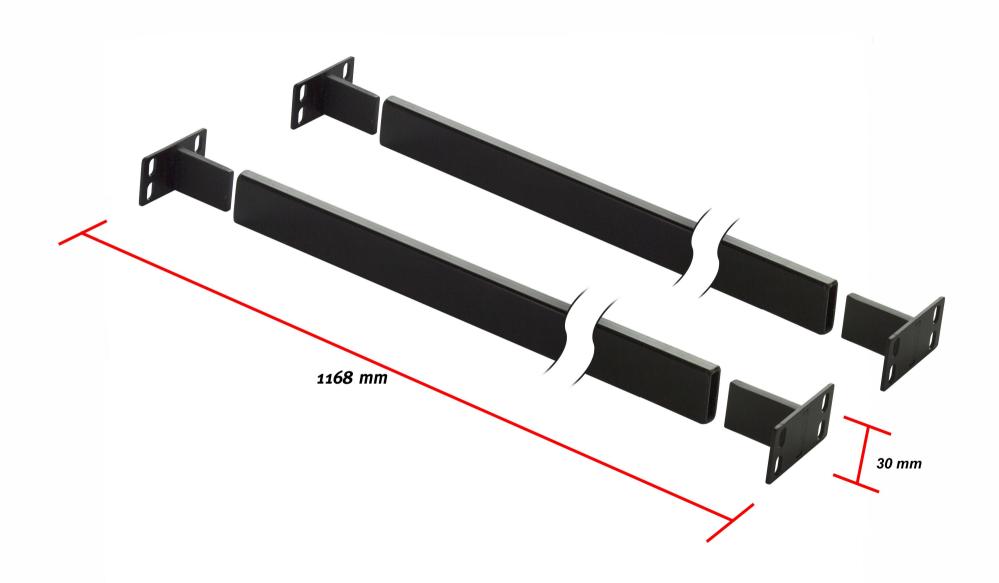
4. Position the beams in such a way that the screws, gas connection and the electricity block are freely accessible.



5. Push the beams firmly against the underside of the PITT® cooking unit and tighten the lower two screws by hand. Repeat this step for the other side of the cabinet.

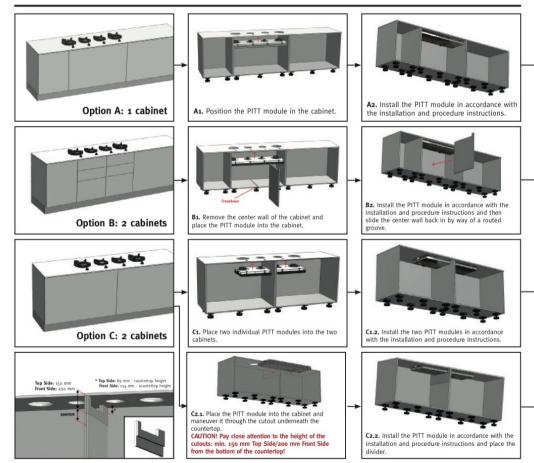


6. Push the beams firmly against the underside of the PITT® cooking unit and tighten the upper two screws completely. Then, tighten the lower screws completely.



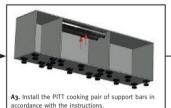
Preparation

Construction: checklist



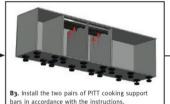
Preparation

Construction: checklist



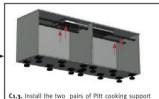
Option A:

The module is installed within the breadth of one single cabinet. Pay attention to the proper positioning of the pair of support bars.



Option B:

The module is installed over the junction of two cabinets. Provide for a removable divider via a routed groove.



bars in accordance with the instructions

Option C1:

The module is installed over the junction of two cabinets. Combine two individual PITT modules each of which fits within the breadth of a single cabinet.



Option C2:

The module is installed over the junction of two cabinets. Provide a removable divider that complies with the correct minimum heights.

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C2.3. Install the PITT support bars in accordance with the instructions.

Maintenance advice



Burner caps and pan supports

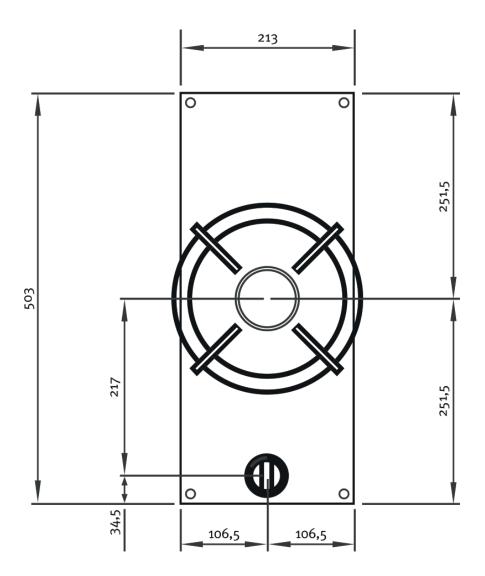
We recommend that dirty burner caps and pan supports be soaked for about an hour in a liquid soap and baking soda mixture before being rubbed with a cloth or soft sponge. The silver-colored scratches that sometimes appear on the pan supports are caused by the base of your pan(s). Higher-grade pans definitely have a softer base and the material can sometimes rub off. With the rough side of a (scouring) sponge you can remove this.

Aluminium burners

Aluminium burners can be left to soak in cleaning vinegar overnight and then cleaned with a sponge and a little soap. Note: the aluminium parts must not be cleaned with baking soda as this can attack the aluminium.

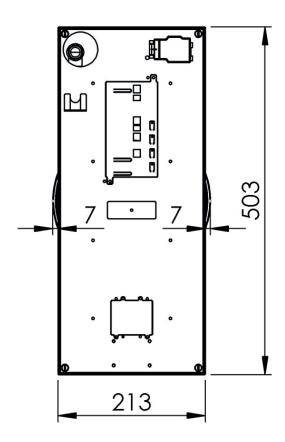
Please note: The various components of the burners are not suitable for cleaning in a dishwasher. The open structure of the cast iron can cause soap residue to remain in the material, resulting in a dull appearance.





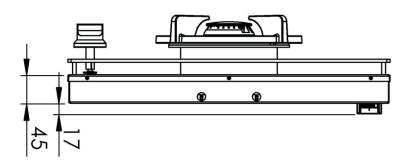
Bovenaanzicht / View from top





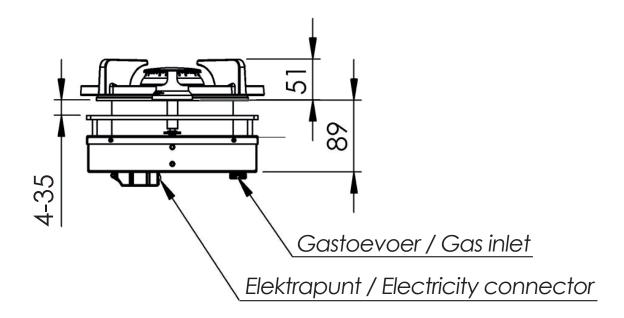
Achteraanzicht / View from back





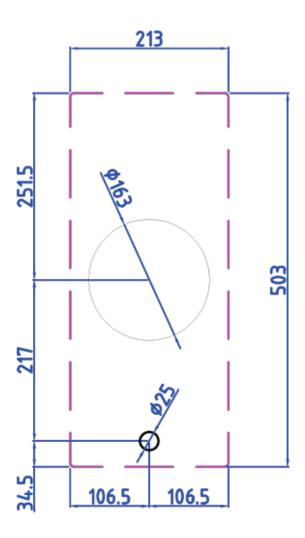
Zij-aanzicht / View from side





Vooraanzicht / View from front





Gatenpatroon / Hole pattern

Gatenpatroon in DXF te downloaden via pittcooking.com Hole pattern in DXF can be downloaded via pittcooking.com