

User manual

PITT
BY REGinox





Foreword

Dear customer,

Congratulations on the purchase of your PITT® by Reginox gas stove. This unique system gives you the opportunity to determine the location of each burner. Therefore, you are guaranteed to cook with pleasure for many years. Thanks to the various burner capacities you can properly prepare each dish. The integrated spark ignition in the controls ensures that the burners can be handled with one hand.

This manual describes how to take full advantage of all the features of this gas stove. We recommend to read the user manual and assembly instructions carefully, before you use the cooking system.

Do not throw this manual away, so that any following user also benefits from it. In addition, this guide also has a reference purposes for service.

We wish you much fun cooking!

PITT
BY REGINOX

PITT® by Reginox

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1 General instructions

Warnings regarding safety

Read the instructions in this user manual carefully. Only then you can use your PITT® by Reginox gas stove the right way.

Save both the assembly instructions and the user manual. If the PITT® by Reginox system transfers to another user, they need this documentation.

Check the PITT® by Reginox system immediately after removing the packaging. If there is any shipping damage you should contact PITT® by Reginox immediately by e-mail or in writing.

Safety Rules

1. PITT® by Reginox is intended for domestic use solely.
2. Use the gas stove only for the preparation of dishes. The appliance is not suitable for heating your home.
3. Please note that all burner parts are placed in the right way.
4. Ensure adequate ventilation during use.
5. Distance from the pan to a non-heat resistant wall or control knob must be at least 2 inches.
6. Always place pans on the pan carriers, never directly on the burner top.
7. Check our product regularly for damage. Do not use the device when damaged, but repair it.
8. The user is solely responsible for the proper use and good state of the system. When used incorrectly, the manufacturer is not liable for any damages.

Overheating and fire hazards

9. Use the burner only with a pan or stir-fry on the pan carrier. When heating an empty pan overheating can occur.
10. Overheated oil or butter can easily ignite. Never put out with water. You can smother the flames by closing the pan with a lid cover.
11. Do not flambé under a cooker hood, this can cause a fire.
12. Never put flammable or metal objects on the hob.
13. Never place a grill or griddle over two burners.

Hot parts

14. Burner parts may be hot during use and remain hot for a long time after cooking. Do not touch these hot parts.
15. It is very important that children remain at a distance.

2 Control PITT® by Reginox

PITT® by Reginox burners



2 kW



3 kW



0,2 - 5 kW

Ignition and set of burners

Before you ignite the burner verify that all components are mounted in the right way to prevent unwanted interference. Before igniting the burner you need to place a pan on the stove.

Each burner can be set easily between high and low.

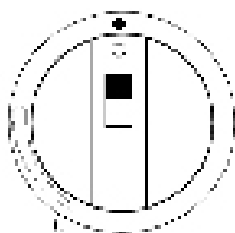


Figure 1
Burner off

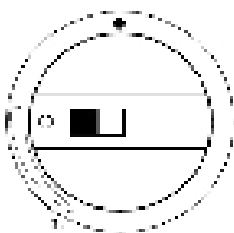


Figure 2
High position

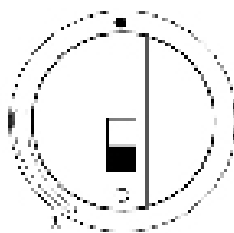


Figure 3
Low position

Enable

To ignite the burner, you need to activate the spark ignition. You do this by pressing the control knob all the way and hold. Turn the control knob to the left (Figure 2). Keep the button pressed for another 5 to 8 seconds. This way the temperature sensor warms and gas can be distributed. You can regulate the size of the flame by turning the control knob slowly between the high and low position (Figure 2 and 3).

2 Control PITT® by Reginox

Attention: If the flame does not ignite after 2 to 4 seconds, you need to return the knob to the low position (Figure 3). A small flame often kindles faster than a large flame.

Disable

To turn off the burner, turn the control knob back to the state displayed on Figure 1.

3 Optimal use of the PITT® by Reginox system

1. Avoid flames to go around the pan, to ensure that there is no loss of energy. Also the handles of the pans can be hot.
2. To cook large quantities you best use the stir-fry cooker. For preparation of sauces and simmering dishes best use the side burner. To cook through it should be on the highest level.
3. Cooking with the lid on the pan conserves energy.
4. Use cookware with a flat, clean and dry bottom. Flat pans are more stable and a clean bottom makes for a better heat transfer.

Stir-fry burner

With the cooker you can prepare dishes at a very high temperature. It is important, however, to pay attention to a number of things:

1. Make sure you have the ingredients cut in advance.
2. Use stir-frying oil of good quality. Olive oil, sunflower oil or peanut oil are very suitable for stir-frying. Do not use butter or margarine, these will burn at high temperatures.
3. To ensure all the ingredients to be ready at the same time, you must put the ingredients with the longest preparation time in the pan first.

4 Maintenance of the PITT® by Reginox system

PITT® by Reginox is manufactured with high-grade materials, which can be very easily cleaned.

Please take the next into consideration:

1. Never clean in the dishwasher, the detergent can affect the materials. Avoid cleaning with too much moisture, this can enter the burner outlet.
2. Use a cloth to clean the electric spark ignition (see figure 4). In case of heavy pollution it can be cleaned with the point of a fine brush. Do this carefully, avoid changing the distance to the burner and spark-ignition. The result may be that the burner kindles badly or not.
3. Place the pan carriers directly onto the burners without scratching your countertop.
4. Assemble the polarities of burner parts on the conduction cams (see figure 5)
5. Clean the cooker immediately after use this prevents overcooked food to settle and hard to remove.
6. Start with cleaning the buttons, burners and pan carriers. Then clean the countertop to prevent it from being stained again.
7. Use a mild detergent and a soft cloth to clean the removable burner parts. Stubborn stains on pan carriers and burner tops are best removed with a liquid cleanser.
8. Never use scouring powders, pads, sharp objects or aggressive cleaning agents.
9. For maintenance and cleaning of the countertop we refer to the manual of the particular product.

Caution! The PITT® by Reginox system must not be steam cleaned or high-pressure cleaned. If cleaned this way the electrical safety is not ensured.

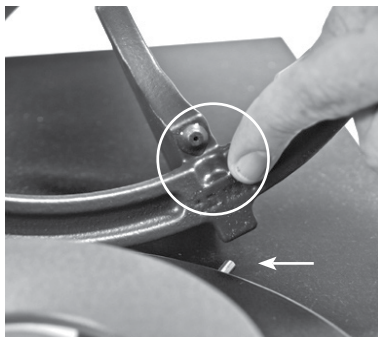
4 Maintenance of the PITT® by Reginox system

Figure 4



Electric spark ignition

Figure 5



Conduction cams

5 Defects in the PITT® by Reginox system

Caution! The PITT® by Reginox system may only be (dis)connected by an approved installer. To ensure the safety and warranty repairs must be performed by approved professionals only. You should use original parts only.

Check the list below first in case of a suspected malfunction to consider if you could handle it yourself.

Failure	Cause	Solution
Gas smell	Er is een brander ingeschakeld, maar niet ontstoken.	Connect the control button and wait a few minutes with rekindling.
A burner does not ignite.	The plug is not in the outlet.	Insert the main plug into the wall outlet.
	Fuse malfunction/fuse in meter cupboard is disabled.	Mount a new fuse or switch on the fuse again.
	Spark ignition is contaminated or humid.	Clean or dry the spark ignition.
	Burner parts are not properly mounted.	Put the burner parts in the spigot.
	Burner parts are dirty or moist.	Clean or dry the burner parts. Make sure the outflow holes are open.
	Main gas valve is closed.	Open the main gas valve.
	Control knob is not pressed long or deep enough.	Hold the control knob pressed long enough and sufficiently turn knob between full-and low heat.
A burner does not lit equally.	Burner parts are not placed properly.	Put the burner parts in the spigot.
	Burner parts are dirty or moist.	Clean/dry the burner parts. Make sure the outflow holes are open.

5 Defects in the PITT® by Reginox system

Failure	Cause	Solution
A burner ignites and turns of again immediately.	The control knob is not pressed long enough	Insert the main plug into the wall outlet.

If the failure still remains then look in the installation instructions for a comprehensive overview or contact your specialist dealer or the PITT® by Reginox customer service.

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6 Packaging

The PITT® by Reginox system is manufactured using sustainable materials. The packaging is recyclable and consists of the following types of materials:

- paperboard;
- paper;
- polythene (PE);
- polystyrene (PS-hard foam).

These materials are in accordance with the provisions of Government to be disposed of in a responsible manner. The packaging of this product is equipped with a sticker with the image of a crossed-out dustbin (see Figure 6).



Figure 6

The directive on waste electrical and electronic equipment (WEEE) of the European Union. The WEEE directive of the European Union requires that products that are sold in the countries of the EU (or in some cases the packaging thereof) must be labelled with a crossed-out dustbin. As determined by the WEEE directive, this means label with the crossed-out dustbin that customers and end users in the countries of the EU electrical and electronic equipment or accessories not with the garbage may dispose. Customers and end users within the EU should contact their local supplier or maintenance centre for information about the waste collection system in their municipality.

7 Intake/instructions

Overview collection PITT® by Reginox

Model PITT	Article ID		Total kW
Abeki	PITT 1-2-1	G25	2 kW
Akan	PITT 1-2-2	G25	2 kW
Adams	PITT 1-3-1	G25	3 kW
Altar	PITT 1-3-2	G25	3 kW
Air	PITT 1-5-1	G25	5 kW
Azuma	PITT 1-5-2	G25	5 kW
Balut	PITT 2-32-1	G25	5 kW
Bandal	PITT 2-32-2	G25	5 kW
Capital	PITT 3-325-1	G25	10 kW
Cima	PITT 3-532-1	G25	10 kW
Cusin	PITT 3-535-1	G25	13 kW
Dempo	PITT 4-5325-1	G25	15 kW
Danau	PITT 4-5325-2	G25	15 kW
Drum	PITT 4-5325-3	G25	15 kW
Ebeko	PITT 5-32325-1	G25	15 kW
Elbrus	PITT 5-32532-1	G25	15 kW
Enep	PITT 5-53232-1	G25	15 kW

User instructions gas connection

1. Check for installation or local distribution conditions (type of gas and gas pressure) match the setting values of this device.
2. The setting values of this device are indicated on the type plate.
3. This device is not equipped with a combustion gas drain installation. Installation and connection shall comply with the rules in force locally and nationwide. It should be given, in particular on the ventilation requirements.
4. The connected gas must meet the generally applicable rules. We recommend to connect the hob with a fixed gas pipeline. Use of an approved, especially dedicated, gas hose is also allowed.

7 Intake/instructions

5. Behind an oven always use a full metal hose.
6. When using an approved gas hose it shall not be bend and not come into contact with moving parts of the kitchen furniture.
7. The connector must be place on an easy accessible place.
8. Before using the cooking unit check all connections for leaks using soapy water.

User instructions electrical connection

230 V – 50 Hz – 0,6 VA

- The electrical installation shall conform to the national and local regulations.
- Wall socket and plug must always be reachable.
- If the appliance is equipped with a fixed main connection, there should be an all-pole main switch to be placed with a contact opening of at least 3 mm. This appliance should always be grounded.
- Damage to the connection cable may only be replaced by the manufacturer, or an approved Installer. This to prevent dangerous situations.