



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF T23S36N0GB. You'll find the answers to all your questions on the NEFF T23S36N0GB in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual NEFF T23S36N0GB
User guide NEFF T23S36N0GB
Operating instructions NEFF T23S36N0GB
Instructions for use NEFF T23S36N0GB
Instruction manual NEFF T23S36N0GB



en Operating instructions

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Manual abstract:

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16.3 Dear customer, Congratulations on your choice and thank you for purchasing one of our appliances. This practical, modern and functional appliance is manufactured using materials of the highest quality which are subject to strict quality control checks throughout the entire manufacturing process. The appliance is meticulously tested to ensure that it meets your demands and produces perfect cooking results. Do not remove the appliance from its protective packaging until it is installed in the unit. @@@@These materials are 100% recyclable, thus reducing the environmental impact. @@@@For the warranty to be valid, the appliance must not have been tampered with, or used inappropriately. 4 Safety precautions Read these instructions carefully. Reading these instructions will enable you to use your appliance safely and effectively. All operations relating to installation, regulation and conversion to other types of gas must be carried out by an authorised installation engineer, respecting applicable regulations, standards and the specifications of the local gas and electricity providers. You are recommended to contact the Technical Assistance Service to convert to another type of gas.

Before installing your new hob, ensure that it is being installed according to the assembly instructions. This appliance can only be installed in a well-ventilated place in accordance with existing regulations and ventilation specifications. The appliance must not be connected to a combustion product removal device. @@This appliance cannot be installed on yachts or in caravans. @@@Do not subject the appliance to draughts. These might blow out the burners. @@If this must be changed, read the Assembly instructions. Do not tamper with the appliance's interior. If necessary, call our Technical Assistance Service. @@Do not switch on the appliance if it is damaged in any way.

Contact our Technical Assistance Service. The surfaces of cooking appliances heat up during use. Care must be taken when using these appliances. Keep children well away from this appliance. @@Fat or oil which is overheated can catch fire easily. Do not leave oil or fats to heat up unattended. @@Risk of burns! Put the fire out by covering the pan with a lid and switch off the hotplate. In the event of a malfunction, turn off the appliance's gas and electricity supply. For repairs, call our Technical Assistance Service. If one of the control knobs will not turn, do not force it.

Call the Technical Assistance Service immediately, so that they can repair or replace it. Never place unstable pans on the hob or the burners, as they may accidentally tip over. Do not clean the hob using a steam cleaner. Risk of electrocution! This appliance is class 3 type, according to the EN 30-11 standard for gas appliances: built-in appliance. Do not store or use corrosive chemicals, steamers, flammable materials or non-food products below or near this domestic appliance. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Never leave the appliance unattended during operation. The graphics in this instruction manual are given as a guide only. The manufacturer is exempt from all responsibility if the requirements of this manual are not complied with. 6 Your new appliance Pan supports Triple flame burner (up to 4.

0 kW) Burner (up to 3.0 kW) Burner (up to 1.0 kW) Burner (up to 1.75 kW) Double flame burner (up to 3.3 kW) Pan supports Burner (up to 3.0 kW) Burner (up to 1.0 kW) Control knobs Control knobs Pan supports Burner (up to 1.75 kW) Burner (up to 1.75 kW) Burner (up to 3.0 kW) Burner (up to 1.0 kW) Burner (up to 1.75 kW) Burner (up to 1.0 kW) Pan supports Burner (up to 3.0 kW) Burner (up to 1.75 kW) Control knobs Control knobs Triple flame burner (up to 4.0 kW) Pan supports Burner (up to 1.75 kW) Burner (up to 1.0 kW) Burner (up to 3.0 kW) Burner (up to 1.75 kW) Burner (up to 1.75 kW) Pan supports Burner (up to 3.0 kW) Burner (up to 1.75 kW) Control knobs Dual doubleflame burner (up to 5 kW) Dual doubleflame burner (up to 5 kW) Control knobs Burner (up to 1.0 kW) 7 Gas burners Operation Fig. @@Fig. 1. @@Fig. 2-3. Fig. 2 Fig.

3 Switching on manually 1. @@2. @@@@2. Turn the control knob to the required setting. @@@@Warning! @@@@Keep the burner as clean as possible. If the ignition sparkers are dirty they will not light properly. Clean them periodically using a small non-wire brush. @@An orange-coloured flame is normal. This is caused by the presence of dust in the atmosphere, spilt liquids, etc. The kitchen will become hot and humid when this gas appliance is used. You must therefore ensure that the kitchen is well ventilated: either keep the natural ventilation apertures open, or install a ventilation system (extractor hood). If using the appliance intensively for prolonged periods, you may require additional ventilation (e.g. by opening a window) or more effective ventilation (e.g. by increasing the hob's ventilation, if possible). @@@@Using these pans may cause some temporary deformation of the grease splash tray. This is normal and does not affect the operation of the appliance. Cast iron pan support (4/5 kW): code Z2471X0. Cast iron pan support (3.3 kW): code Z2472X0d can be easily resolved. Before calling the Technical Assistance Service, bear in mind the following advice: Fault The general electrical system is malfunctioning. Possible cause Defective fuse. The automatic safety switch or circuit breaker has tripped. There may be food or cleaning products stuck between the ignition sparkers and the burners. The burners are wet. The burner covers are not correctly positioned. The appliance is not earthed, is not correctly connected or the earth wire is faulty.



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The burner flame is not uniform. The burner components are not correctly positioned.

The grooves on the diffuser are dirty. The gas supply is blocked via intermediary valves. If the gas is supplied from a gas cylinder, check that this is not empty. A gas tap has been left on. There may be a leak in the gas cylinder coupling. The control knob was not held down for long enough. The grooves on the diffuser are dirty. Solution Check the fuse in the main fuse box and change it if it is damaged. @@The space between the ignition sparker and the burner must be clean. Dry the burner covers carefully.

Check that the covers are correctly positioned. @@Clean the grooves on the diffuser. Open all intermediary valves. @@@@Check that the coupling is sound. @@@@This information is given on the specifications plate located on the lower section of the hob and on the label in the user manual.

Warranty conditions The applicable warranty conditions are those set out by the company's representative office in the country of purchase. Detailed information is available from retail outlets. Proof of purchase must be presented to obtain the benefits of the warranty. We reserve the right to introduce changes. Used appliances and packaging If the) symbol is shown on the specifications plate, bear in mind the following instructions.

Environmentally-friendly waste management Unpack the appliance and dispose of the packaging by environmentally-friendly means. This appliance complies with European directive 2002/96/CE on electrical and electronic equipment identified as WEEE (waste electrical and electronic equipment). 16 .



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