



A wish for wellness...

Built in hob

User's operation manual

Dear Customer,

Thank you for purchasing kitchen appliances. We are certain that the modern, functional and practical products, built with the very highest quality materials will meet your requirements in the best possible way. It is, however, important to thoroughly read the instruction in this handbook in order to obtain the best results. Always keep this booklet for future reference.

 **The Manufacturer shall not be held responsible for any damages to persons or property caused by incorrect installation or use of the appliance.**

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The Manufacturer shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors, also the designs in the figures are purely indicative. The Manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful, also in the interests of the user, without jeopardizing the main functional and safety features of the products themselves.

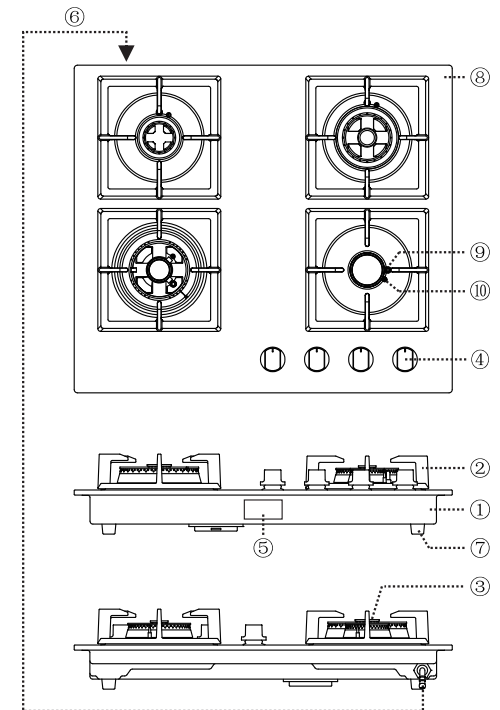
FEATURES

- European Style High Class Automatic Gas Hob;
- Complete above wind-entry structure, supply the air freely on the surface; no need to adjust the Air Blade or open the Wind-entry hole on the cabinet, more convenient for installation;
- Closed structure can prevent food spillage entering the unit, burner can be moved and installed freely, easy to clean;
- Adopt battery or electric ignition;
- Equipped Flame Failure System – when the wind blows out the flame, the system can cut off the gas supply automatically (applicable for some models)

✘ **Product particular & dimensions**
(refer to the rating label on hob)

NAME OF PARTS

- | | |
|-----------|------------------------|
| 1 | Bottom |
| 2 | Trivet |
| 3 | Burner |
| 4 | Knob |
| 5 | Sticker |
| 6 | Gas Connector |
| 7 | Leg |
| 8 | Tempered Glass Surface |
| 9 | Electrode |
| 10 | Thermocouple |



Pictures are for reference ONLY.

INSTALLATION

1. Note



Please confirm that you have the right model for your type of gas supply; Make sure all of the parts of the gas hob are included when unpacking.

Location and Aeration

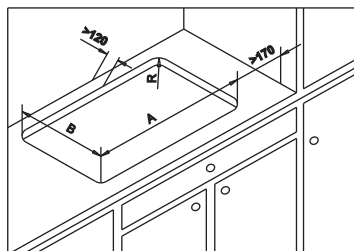
When choosing a place to put the gas hob, be sure to pick a spot that is firm and level. Be sure to provide a heat insulation board. Also be sure to keep paper, oil, and all other inflammable objects away from the gas hob. At least 500mm should be kept between the gas hob and the gas cylinder; Gas hob must always dispose of their combustion fumes through hoods connected to flues, chimneys or straight outdoors. If it is not possible to install a hood, an electric fan can be installed on a window or on a wall facing outside. It must be activated at the same time as the appliance, in strict compliance with the provisions in force.

Room ventilation

It is essential to ensure that the room in which the appliance is installed is permanently ventilated for the efficient operation of the appliance as well as for the safety of the occupants in the room in which it is installed.

Countertop cut out

- Cut the hole according to the cardboard template
- Keep a clearance of 170mm to the left and right of the hob



2. Hob Installation



Check that the hob is in a good condition after having removed the outer packaging and internal wrappings from around the various loose parts.

Never leave packaging materials (cardboard, bags, poly foam, etc.) within children's reach since they could become potential sources of danger.

Gas connection

This is a LOW PRESSURE APPLIANCE and should only be used with a LOW PRESSURE REGULATOR (2.8kPa), please use approved gas hose and always secure the hose with a hose clamp. The method of installation and gas supply must be in accordance with the requirements of the Local Authority of the area in which the hob is being installed.

Electrical connection (If Applicable)

Electrical connection must be carried out in compliance with the provisions and standards in force.

Before proceeding with the electrical connection, check that:

---The electricity rating of the system and current sockets suits the maximum power rating of the appliance.

---The socket or system has efficient earth connection in compliance with the standards in force. The manufacturer declines all responsibility for failure to comply with these provisions.

OPERATING INSTRUCTIONS

1. To light the burners

A diagram below each knob on the front panel indicates to which burner the knob in question corresponds.

After having opened the gas mains or gas bottle tap, light the burners as described below:

- Manual ignition
Depress and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position **ON** then place a lighted match near the burner.
- Electrical ignition
Depress and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position **ON**. You should hear a ticking sound from the electronic igniter. The burner should light in a few seconds. Matches can be used to light the hob in the event of a power failure.

- Lighting of burners equipped with safe valves

The unit is fitted with special flame failure devices. Should the flame be blown out, the gas supply will be automatically shut off within seconds. (If Applicable)

The knobs must be turned in an anticlockwise direction until they reach the full on position *(on) and come to a stop. Now depress the knob in question and repeat the previously indicated operations. Keep the knob depressed for about 5 or 10 seconds once the burner has ignited.

Note Burners with safety valves can only be lit when the knob is set to the full on position *(on).

2. Flame Adjustment

The progressive control knobs can be used to control the power needed, from minimum to maximum power.

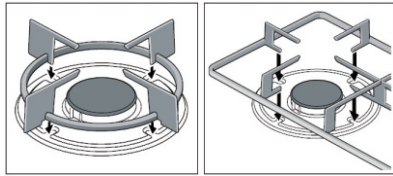
Symbol	Description
●	no gas supply/control knob off
●●	ignition position/maximum gas supply
●	minimum gas supply

3. To turn the burners off

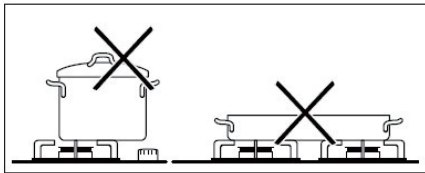
Turn the gas control knobs back to ● position. Make sure the burner is put out and turned off the main gas valve as well.

SAFETY MEASURE

- Do not use a gas other than that which is specified on the label attached.
- Don't use water to clean the inside spare parts of the gas hob to avoid any damage.
- Use for cooking only. Do not dry towels, clothes, etc. over it.
- Do not use the gas hob where the flame maybe blown off by the wind.
- Make sure that there no inflammables near the gas hob.
- While it is in use, see, from time to time, whether it burns normally.
- After use, turn the ignition knob back to OFF position and make sure the burner is put out.
- Be very careful when you replace the pan supports to prevent the hob top from damage.



- Ensure that the gas cylinder valve is closed when replacing the cylinder.
- It is safer to close the gas cylinder valve when the hob is not being used.
- Be careful to avoid getting burnt by touching the top panel of the gas hob, as it gets very hot near the burners when in use.
- Ventilation is vital for the efficient performance of the appliance and for the safety of the occupants of the kitchen in which it is being used. Make sure the kitchen is well ventilated.
- Make sure the room is well-ventilated. Never use the gas hob for long periods of time (over 10 minutes) in a small room or in a closed-off space without the ventilation, by the ventilation fan or opening the window.
- If the gas leak is found, close the main gas valve, open up all windows, and call your dealer. Do refrain from turning an electric switch on or off, lighting a match, or using a lighter.
- The gas cylinder should stand away at least 0.5m from the hob.



- Make sure that the bottoms of pots do not stand above the control knobs. If the control knobs are under the bottoms of pots, the flame heats them up.
- Do not put the same pan on two burners

TROUBLE SHOOTING GUIDE

TROUBLE	CAUSE	REMEDY
It does not ignite	<ul style="list-style-type: none"> Main gas valve remains closed No gas supply Gas hose is filled with the air or clogged 	<ul style="list-style-type: none"> Open it Replace gas cylinder Clean them

It does not ignite	<ul style="list-style-type: none"> Electrical ignition does not work Power Off Lighter is oxidized or damaged Burner flame circle or the burner cap is not in its correct position Flame ports are clogged 	<ul style="list-style-type: none"> Check whether plug disconnect from the socket or not Manual ignition light with match Clean it using gauze or replace it Place it right position Clean them
Combustion is abnormal	<ul style="list-style-type: none"> Lack of gas supply Flame ports are clogged Burner is not in its correct position 	<ul style="list-style-type: none"> Replace gas cylinder Clean them Place it right position
Smell of gas	<ul style="list-style-type: none"> Gas leak from pipe Rubber hose is damaged 	<ul style="list-style-type: none"> Examine pipe using soap water and replace it Replace it
The flame goes out while releasing the knob	<ul style="list-style-type: none"> The flame failure safety valve has not activated 	<ul style="list-style-type: none"> Hold the knob pressed for a longer period refer the unit to your dealer
Gas burns back onto jet		<ul style="list-style-type: none"> Turn off the gas and relight If problem persists refer the unit to your dealer

CARE AND MAINTENANCE

- Before you check and care for your gas hob, make sure to turn off the main gas valve, and wait for a period not to get burnt;
- Check the gas hose regularly for wear or leaks. It must be replaced occasionally. Keep it away from heat sources and keep it clean;
- Wipe the stainless steel top and body with a dry cloth. If it's difficult to clean, please use soapy water and dry thoroughly with a dry cloth;
- Wash the trivet in water dry thoroughly before replacing;
- Always disconnect the appliance from the electricity main before replacing any of these parts. For better service and a longer service life, keep the gas hob clean.
- Relocate the burner caps correctly by positioning the brass ring (aluminum spreader) onto the aluminum base. Turn the brass ring (aluminum spreader) until it locks into the locating lug on the aluminum base. Now place the burner lid on the brass ring.