

# **Operation Instruction**

## **Built-in Gas Hob**

## **1.Dear customers:**

Thanks a lot of choosing our brand, please read the following instructions carefully before using this appliance. These instructions provide all the information necessary for correctly use of this appliance to avoid damage and danger.

If you have any question in suage, please do not hesitate to contact us. We are ready to do our utmost to give you satisfactory service. Please keep well of this operation instruction.

This appliance must be used in explicit functions, for example cooking. It isn't right to use it in others ways which are dangerous, incorrect or irregular,we will not be responsible for improper usage or damage caused by delivery.

## **2.Operation instruction and suggestion:**

Using this appliance should follow some elementary regulations,ESPECIALLY:

Do not touch the electrical appliance with wet hands or feet.

Do not operate the appliance without wearing shoes.

Make sure children should be far away from the appliance and should not use the appliance without anybody watching on.

We will not be responsible for improper usage or damage caused by delivery.

## **3 . Note for your safety:**

Before installation,please make sure the appliance is fine,in case of any problems,do not use it then contact the producer or technician.

Make sure children should be far away from the packing materials.Such as plastics sack、foam、nail、and packing belt. For all of them may cause serious serious danger or damage.

It is dangerous to alter the specifications or modify the product in any way.

Do not clean or maintain the appliance without power off.

When not use it or change it,before you do that,make sure it can't work,especially make sure children should be far away from it.

After usage, turn the switch knob to "off"position,make sure the flame is completely out,shut off the general gas value.

This appliance is designed to be operated by adults,children should out be allowed to use it or play with this appliance.

During operating the appliance, the outer surface will be hot .Take care not to touch these surfaces during using.

During usage make sure children should be far away from the appliance.

#### 4. Built-in structure design feature:

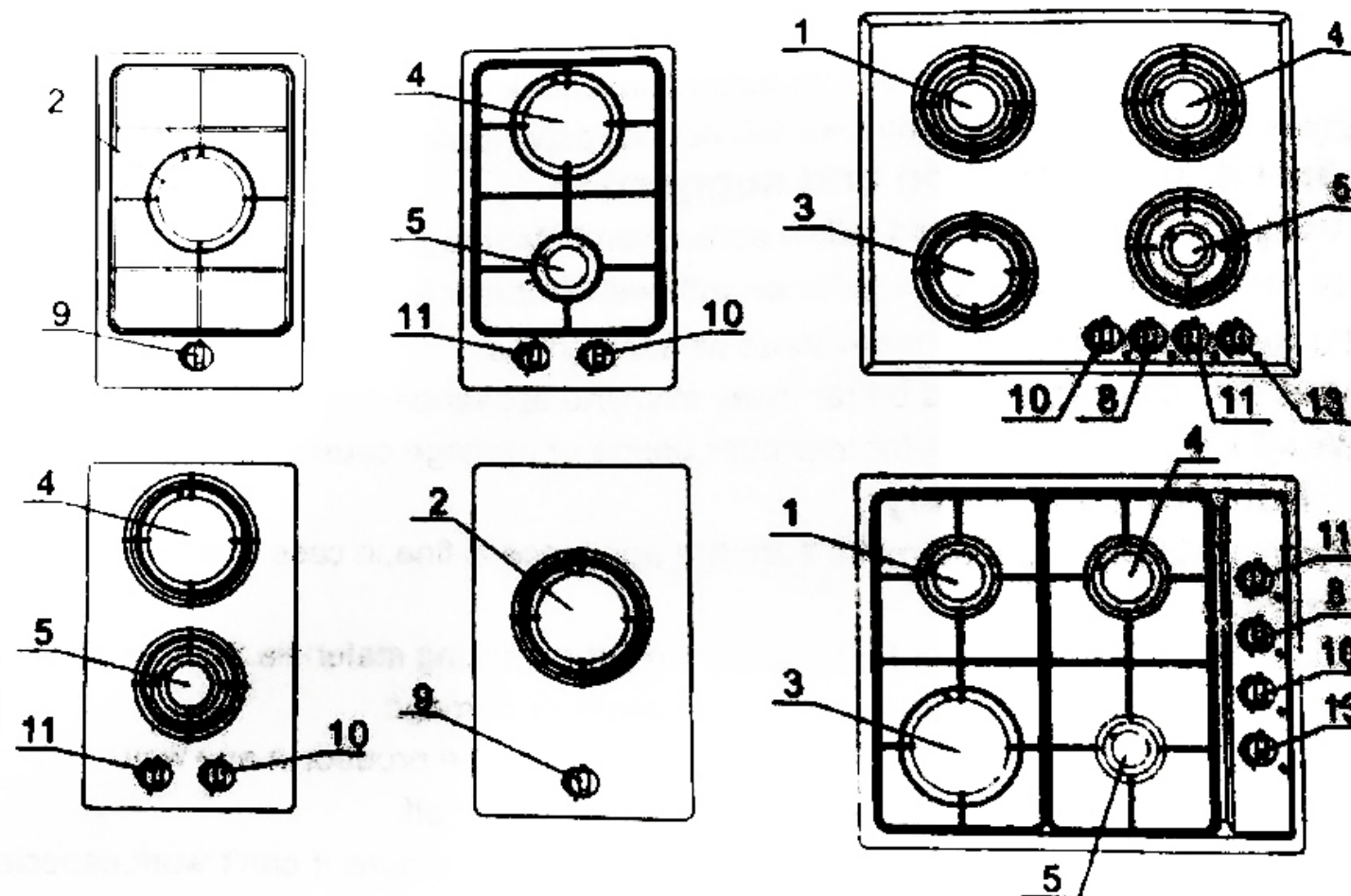
##### (1) Gas Burner:

- 1 left-front burner 65mm(90mm)
- 2 left burner 120mm
- 3 left-back burner 120mm
- 4 right-front burner 65mm
- 5 right-back burner 45mm
- 6 right burner 120mm
- 7 Middle burner 120mm(90mm)

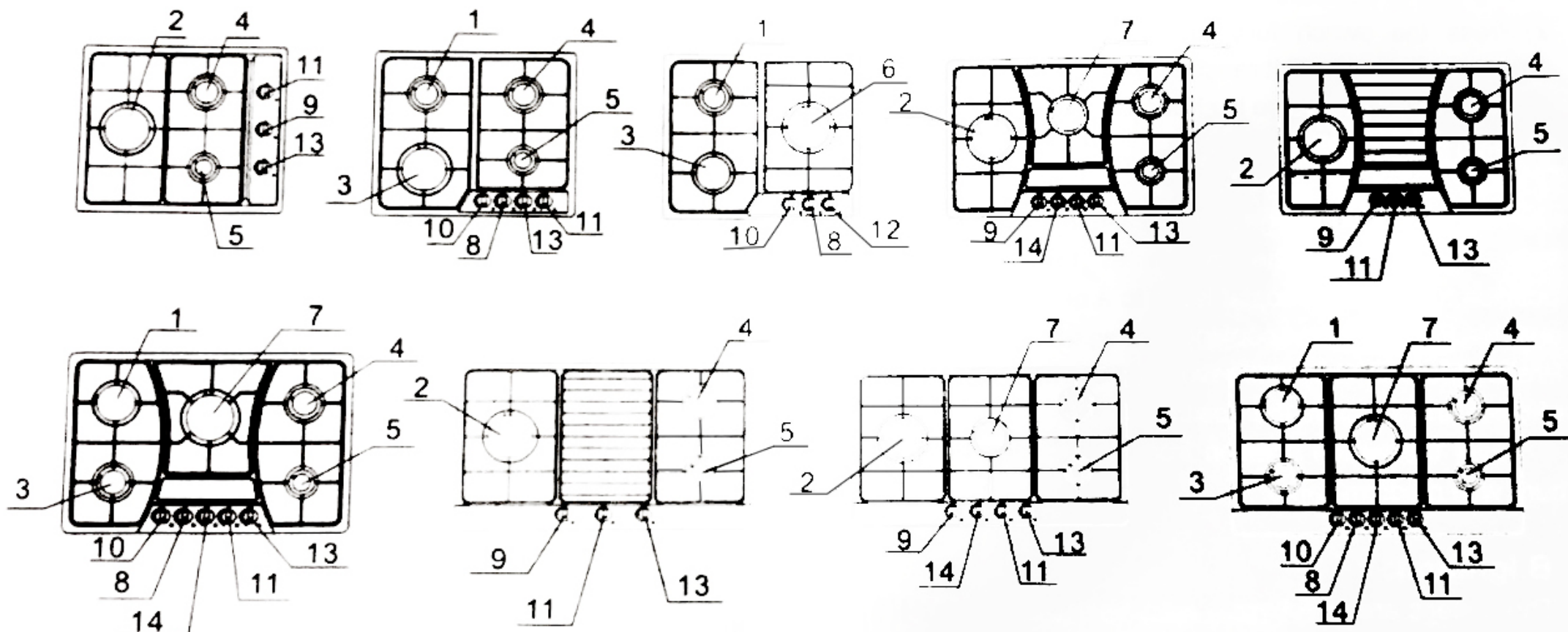
##### (2) Control panel:

- 8 left-front switch
- 9 left switch
- 10 left-back switch
- 11 right-front switch
- 12 right-back switch
- 13 right switch
- 14 middle switch

(as shown on picture 1):



Picture 1



## IMPORTANT :

Make sure that the place you select provides easy access to electricity or gas for the unit to operate and should provide adequate ventilation if use the appliance for a long time , open the window or install a ventilating hood at the same time add the function.





## 5. Operation instruction.

### A. Gas burner:

The gas is adjusted by the switch(as shown on picture 2).Press the switch fully and revolve to the opposite direction of clock until it reached the position as followed:

Sign OFF= gas valve is shut off

Sign  =Largest flame

Sign  =Smallest flame

The position of largest flame liquid material will boil very soon. When the switch in the largest flame position,turn the thermostat knob to a desired temperature suitable for every slow cooking and warming up of food. Press the switch fully and revolve to the opposite direction of clock until reached the position of " ".

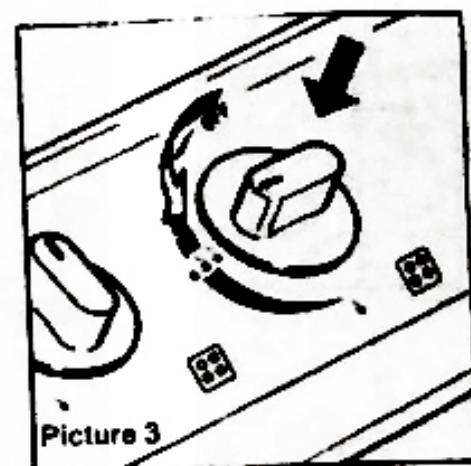
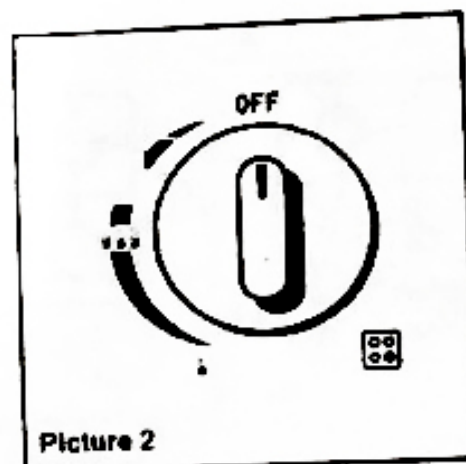
Move the switch position from " "to " ",the burner will burn with medium flame.

### B.Ignition:

Three steps are as follow:

(1).Press the switch gently(as shown on picture 3) and revolve to the opposition direction of clock until it reached the position of largest flame.Press the switch then it will ignite.

(2)You should press the switch for 5 to 10 seconds for safety device models.



### C.Choices of burners

On the control panel, each knob has a sign marked control which burner. To use which



burner should be according to the right pan size and efficiency(as shown in picture 4 )

It is very important for good heating conduction that good utensil with flat bottom be used.

Evenness of the pans bottom can be checked by a ruler or straight edge of the table.Use the right pan size to avoid waste of energy.

## 6.Cleaning and Maintenance

### (1)Suggestion:

Clean the appliance after the unit had cooled off , especially for the porcelain enameled part.

Do not leave alkaline with acid radical or chlorine radical important.

Be sure to pull out th electric cord from its service outlet.

### (2)Porcelain enameled part

Use sponge or cloth soaked in soap and warm water

Avoid using cleaning powders or harsh abrasive which may cause scratching of the surface

### (3)Burner and trivet part

Clean the removable part using sponge or cloth soaked in soap , like burner and flame ring should be dried and put correctly.

### (4)Stainless steel part

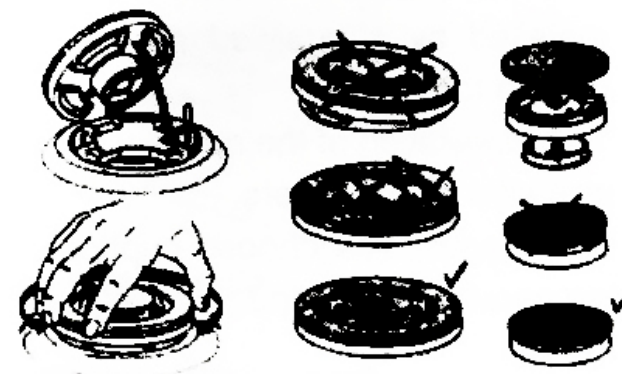
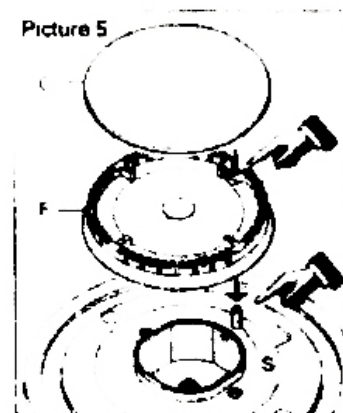
Use the soft rag or sponge to clean

Important:

Due to the temperature too high,the color around the burner will change by used too often.

### (5)Trigger electrode

Check electrode S(picture 5) always keep it clean bestow the burner correctly



Picture 6

### (6)Put the burner cap correctly:

Install the flame lid ring correctly and carefully as picture arrowhead shown . The burner would not move if installed correctly (as shown on picture 6)

Incorrectly installation will cause inequality flame and cause mangle at the same time.

## 7. Installationi Suggestion:

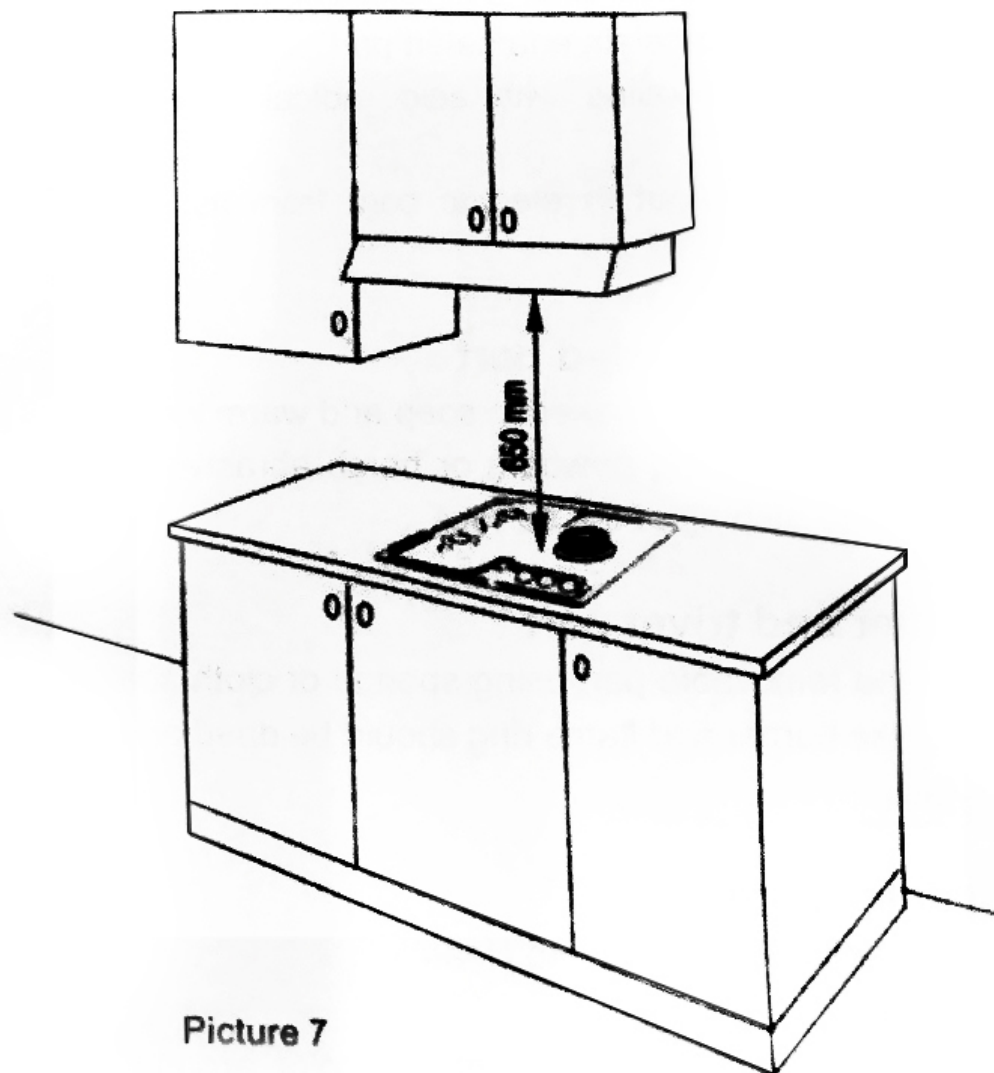
### Important tips:

The manufacturer recommends that all units should be installed by a qualified person or serviceman to make certain that.

The installation of the appliance must follow the instruction provided by producers.

We suggest you choose cupboard or cooktop can resist temperature more than 75 degrees (as shown on picture 7).

Improper leveling can affect the function of the appliance. Easy burning or easy explosion goods cannot be put near the appliance (for example, window curtain).



Picture 7

## Choose proper place:

Make sure air can go into the room easily so that the flame is on the best condition.

Pay attention to ventilation , making wind-in opening more than one and the square should not be less than 100cms . The model without safety device=s square of vent should be at least 200cms.

The wind-in opening should be near the floor ,it would be better face to vent window.

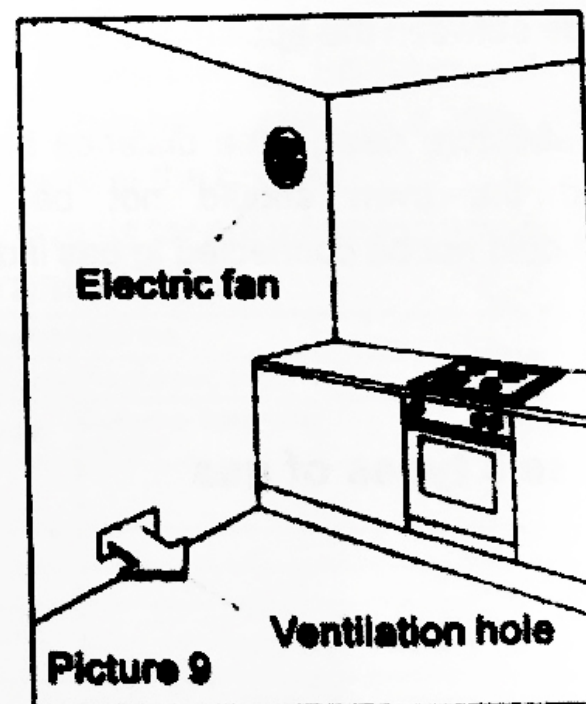
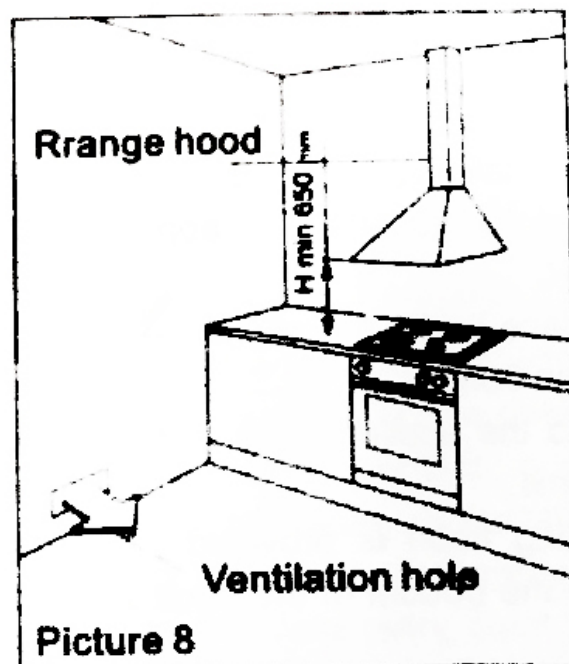
The air will come from other room(but not bedroom or any dangerous places),in this case ,keep the door open.

## Burning resultant discharge:

Vent cover should be connected to outdoors (as shown on picture 8)

You may also use bolwer the efficiency should reach to 3-5times than kitchen air current quantity(as shown on picture 9)

As above refer , if only the room with proper vent can it be installed blower.





## 8.Installation

### (1)Remarks:

In order to install built-in gas hob,you should first put the template on the cooktop, then the appliance in after.

#### REMEMBER:

The free space under the appliance and over it should not be less than 30mms.

From wall to the appliance,the distance should not be less than 35mms.

If a ventilating hood is provided , distance from the working top to the bottom of the hood should not be less than 650mms.

For not built-in structure design there should be a heat insulation divide between the appliance's bottom and other units.

For built-in structure design the distance between the appliance and the oven should not be less than 30mms,both should not be connected to gas individually.

## 9.Gas part

### (1)Usually use 3 types of gas

LPG

Unnatural gas

Natural gas

### (2)Installation

Before installation,make sure gas type used must be in accordance with the required gas type,mixing with other gas stove is forbidden

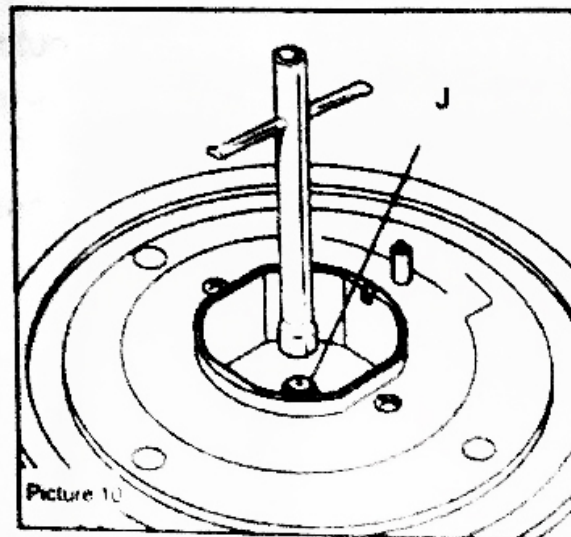
### (3)Important

Please check to make sure all connections are tight,check for leakage in your tank or the connecting hose by using soap and water around the connections.

If rubber hose is used , it should be of minimum practical length so as to avoid bending.Periodic inspection is recommended for added safety.

### (4)Replace the nozzle

Take off the burner cap and the aluminum cap, then use suitable instrument for replacing the nozzle "J"(as show on the picture 10)



Picture 10

## 10. Electrical part

### (1) Detail instruction

The manufacturer recommends that all units with electrical components be installed by a qualified electrician or serviceman to make certain that.

The electrical outlet supplied volts and of proper ampere rating.

The unit is firmly grounded as shown below. The power wire should not be touched to hot surface and the temperature around the wire should be less than 75 degrees.

After installation, power switch or plug should be at proper place.

### (2) The manufacturer

Recommends that all units with electrical components be installed by a qualified electrician or serviceman.

The electrician or serviceman should make certain that the electrical outlet supplies of proper ampere rating.

## 11. Technical Data

Gas type	LPG	Natural gas	Unnatural gas
Fixed pressure(Pa)	2800	2000	1000
Inner diameter(mm)	φ 9.5		
Fixed heat flux(kw)	φ 120:3.3	φ 90:3	φ 65:1.75    φ 45:1.0

Gas stove	1
Instruction booklet	1
Plastic bag	1
Hole board	1
Foam	1

## 13. After-sale Service

Warranty period is half a year for the whole utensil (from the day you purchased, judging on the date showed in the purchasing invoice). Please contact our maintenance center when you need necessary consultation or repair the appliance. In case of the expiry of warranty period, we will only charge you for the necessary costs. (We will not be responsible for improper usage or damage caused by delivery.)

Notes: due to technology improvement, the gas hob available in your hand may be a little different from the picture showed in the booklet.

Please forgive us for not informing you again.

## 14. Warranty Card

Customer name	Address			
Purchasing date	Purchasing shop		Model number	
Invoice date	Customer telephone number		Post code	
Date				Repair personnel
Please keep this card and Purchasing Invoice for after-sale service				

## 12. Packing list

# 15. For Your Safety

“Important: Read these instructions for use carefully so as to familiarize yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference”.

**This appliance is adjusted to operate on LPG only.**

## **IF YOU SMELL GAS:**

1. Turn off gas supply at bottle
  2. Extinguish all naked flames;
  3. Do not operate any electrical appliances
  4. Ventilate the area
  5. Check for leaks as detailed in this manual
- If odour persists, contact your dealer or gas supplier immediately

**Do not tamper or modify the appliance.**

## **BURN-BACK (FIRE IN BURNER TUBE OR CHAMBER)**

In the event of a burn-back, where the flame burns back to the jet, immediately turn the gas supply off at the control valve on the panel. After ensuring the flame is extinguished, wait for 1 minute and re-light the appliance in the normal manner. Should the appliance again burn back, close the control valve and call a service technician. Do not use the appliance again until the service technician has declared that it is safe to do so.

## **GAS-PRESSURE REGULATOR**

This appliance requires an operating pressure of 2,8 kPa at the appliance. A suitable LPG regulator that complies with the requirements of SANS 1237 must be installed.

## **IMPORTANT INFORMATION FOR THE USER**

**This appliance may only be installed by a registered SAQCC Gas installer.** All registered installers are issued with a card carrying their registration number. Ask to be shown the card before allowing the installation work to commence and make a note of the installer registration number. Upon completion of the installation, the installer is required to explain the operational details of the appliance together with the safety instructions. You will be asked to sign acceptance of the installation and be provided with a completion certificate. You should only sign for acceptance of the installation when the installation is completed to your satisfaction. Note that your invoice is required in the event that you wish make a guarantee claim.

## **IMPORTANT INFORMATION FOR THE INSTALLER.**

This appliance may only be installed by a gas installer registered with the South African qualification and certification committee (SAQCC). The appliance must be installed in accordance with the requirements of SANS 10087-1 for use with LPG, SANS 827 for use with NG and any fire department regulations and/or local bylaws applicable to the area. If in doubt, check with the relevant authority before undertaking the installation. Upon completion of the installation you are required to fully explain and demonstrate to the user the operational details and safety practices applicable to the appliance and the installation.