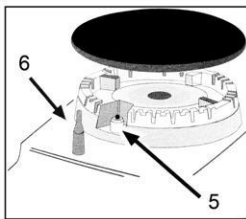
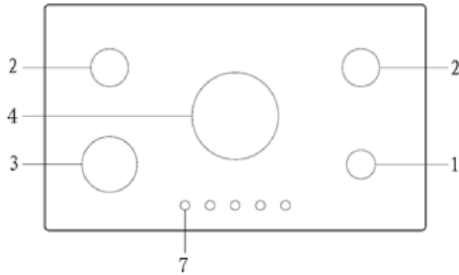


# Instruction Manual

GH002-365S

Congratulations on choosing appliance, which you will find is dependable and easy to use. We recommend that you read this manual for best performance and to extend the life of your appliance. Thank you.

## Close-up View



1. Auxiliary Burner
2. Semi-rapid Burner
3. Rapid Burner
4. Triple Ring Burner
5. Ignition Pin for Gas Burners
6. Safety Device- Activates if the flame accidentally goes out (spills, drafts, etc.), interrupting the delivery of gas to the burner.
7. Control Knobs for Gas Burners

### NOTICE

The stainless steel grease pan and the cast-iron grill, located in the burner and grate packing box, must be installed, respectively, below and above the electric heating element so that tile element is enclosed between the two.

In order to reduce the unnecessary waste and control the impact by the combustion, please save the energy and adjust the gas consumption according to the necessity.

The specialized technician should avoid any damage and deformation of every component when he repairs the product. The change of relevant components must be done by the authorized technician under the guidelines by the manufacturers and distributors. This is a necessary way to avoid the working efficiency impacted.

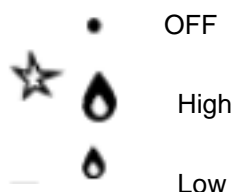
## How To Use Your Gas hob

The position of the corresponding gas burner is indicated on each control knob.

### Gas Burners

The burners are different in size and power. Choose the most appropriate one for the diameter of the cookware being used.

The burner can be regulated with the corresponding control knob by using one of the following settings:



### On models with a safety device

The knob must be pressed for about 6 seconds until the flame is established.

### On models with automatic igniters

These models are marked by “★” near by the knobs.

When ignition first press and turn the appropriate knob anti-clockwise to reach the “★” position, then push it downwards and rotate anti-clockwise to reach the large flame symbol position.

### To light a burner

Simply press in and turn the appropriate knob anti-clockwise to the large flame symbol, keep press down until the flame is established.

**Caution:** If the flame goes out accidentally, turn off the gas with the control knob and try to light it again at least 1 minute later.

**To turn off a burner** Turn the knob in the clockwise direction until it is stopped (it should be on the "●" position).

## How to Keep Your Cooktop in Shape

Before cleaning or performing maintenance on your appliance, disconnect it from the electrical power supply.

**To extend the life of the cooktop, it is absolutely indispensable that it be cleaned carefully and thoroughly on a frequent basis, keeping in mind the following:**

- The enameled parts and the glass top, if present, must be washed with warm water without using abrasive powders or corrosive substances which could ruin them;
- The removable parts of the burners should be washed frequently with warm water and soap, making sure to remove caked-on substances;
- On cooktops with automatic ignition, the end of the electronic ignition device must be cleaned carefully

and frequently, making sure that the gas holes are not clogged;

- The electric hobs should be cleaned using a damp cloth and then rubbed with oil while still warm;
- Stainless steel can be stained if it remains in contact with highly calcareous water or aggressive detergents (containing phosphorous) for an extended period of time, it is recommended that these parts be rinsed thoroughly with water and then dried well, It is also a good idea to clean up any spills;
- Before using the ceramic glass module, the surface must be cleaned, using a damp cloth to remove dust or food residues. The ceramic glass surface should be cleaned regularly with a solution of warm water and a non-abrasive detergent, Periodically, special products will need to be used to clean the surface. First, remove all food buildup or grease with a cleaning scraper, e.g.

**Cleaning scraper** (not supplied) (Fig. 1).

Clean the cooking surface when it is still warm with a suitable cleaning product and paper towels. Then rub with a damp cloth and dry. Aluminum foil, plastic items, objects made of synthetic material, sugar or foods with a high sugar content that have melted onto the surface must be removed **immediately** with a scraper while the cooking surface is still hot. Special cleaning products for ceramic glass surfaces form a transparent protective layer which fights dirt buildup. This also protects the surface from damage caused by food with a high sugar content. Do not use abrasive sponges or cleaning products under any circumstances. This holds true for chemically aggressive cleaners, like oven sprays and stain removers (Fig.2);

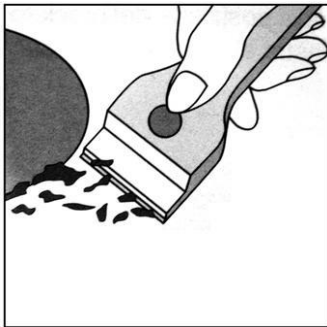


Fig.1



Fig.2

- When cleaning the grill, it is recommended that you do so while it is still hot, using the handles provided to move it from the cooktop to the sink. To remove the pan beneath the grill, it is a good idea to wait until the heating element has cooled (roughly after 15 minutes)

**Greasing the Gas Valves**

Over time, the gas valves may stick or become difficult to turn. If this is the case, they must be cleaned on the inside and then regreased,

**N.B.: This procedure must be performed by a technician authorized by the manufacturer.**

**Practical Advice**

**Practical Advice on Using the Burners**

For best performance, follow these general guidelines:

- Use the appropriate cookware for each burner (see table) in order to prevent the flame from reaching the sides of the pot or pan;
- Always use cookware with a flat bottom and keep the lid on;
- When the contents come to a boil, turn the knob to "Low".

<b>Burner</b>	<b>Ø Cookware diameter (cm)</b>
Triple Ring Burner	24 - 26
Rapid Burner	24 - 26
Semi-rapid Burner	16 - 20
Auxiliary Burner	10- 14

To identify the type of burner, refer to the designs in the section entitled, "Burner and Nozzle Specifications".

### **Practical Advice on Using the Half Fish-Kettle Burner**

The two central burners, or Half Fish-Kettle burners, are elliptic in form and can be turned up to 90°. This makes the cooktop more flexible in terms of how it can be used.

To turn the two central burners 90°, proceed as follows:

- Make sure that the burners are cool;
- Lift the burner completely out of its housing;
- Replace it in its housing in the position desired;
- Make sure that the burners are positioned correctly before use.

In addition, the two central burners can be used in tandem or separately with cookware of different shapes and sizes:

- Double burner for a fish-kettle or oval cookware (Fig. A).
- Double burner for a griddle or rectangular/square cookware with minimum dimensions of 28x28 cm (Fig.B)
- Double burner for large cookware (diameter of 26-28cm) (Fig. C).
- Single burner for medium size cookware (diameter of 16-20 cm) (Fig. D).

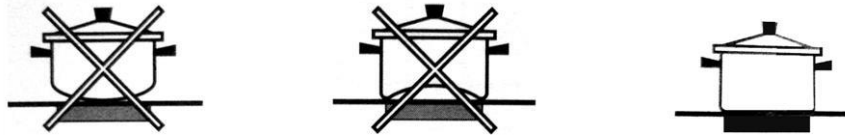
### **Practical Advice on Using the Broiler**

Preheat the broiler by turning the knob to 12. Settings 1-8 are recommended for reheating food or for keeping it warm after it has been cooked. In general, cooling vegetables can cause stains which are difficult to remove.

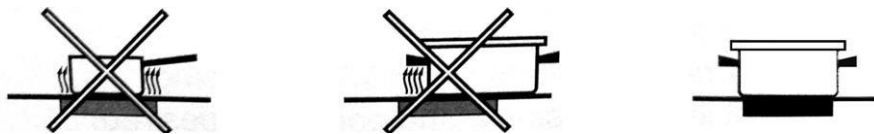
<b>Food</b>	<b>Weight(kg)</b>	<b>Knob Setting</b>	<b>Preheating(min)</b>	<b>Cooking Time(mm)</b>
Pork Chops	0.5	12	5	15
		10		20
Steak	0.6	12	5	10
Sausages	0.45	10	5	20
Shish Kabobs(meat)	0.4	12	5	14
Hamburgers	0.4	10	5	15
Toasted Sandwiches	No.3	11	5	2
Bread	3 Slices	11	5	3
Aubergines	3 Slices	12	5	5-7
Oven-roasted Tomatoes	No.4	12	5	10-15

For best performance, keep in mind the following:

- All types of casseroles can be used on the ceramic glass cooking surface. However, it is important that the bottom be perfectly flat. Casseroles with thicker bottoms distribute heat more evenly.



Use cookware the diameter of which is at least as large as the cooking area so that all of the heat produced by the heating element is used.



- Make sure that the bottom of tile pot is always dry and clean to insure good contact between the cookware and the cooking surface. This will also increase the life of the pots and of the ceramic glass surface as well.
- Do not use the same cookware that you use for gas burners because the concentrated heat they produce can deform the bottom of the pot. Therefore, you will not achieve best results when using these pots on the ceramic glass surface.

**Notice:** The glue used to seal the glass surface may leave traces on the appliance. We recommend that the module be cleaned with a non-abrasive cleaner before being used the first time. During the first few hours of use, you may detect the smell of rubber; this will disappear after a short time.

## Is there a problem?

It may occur that the cooktop does not function or does not function properly. Before calling customer service for assistance, lets see what can be done.

First of all, check to see that there are no interruptions in the gas and electrical supplies, and, in particular, that the gas valves for the mains are open.

### **The burner does not light or the flame is not uniform around the burner.**

*Check to make sure that:*

- The gas holes on the burner are not clogged;
- All of the movable parts that make up the burner are mounted correctly;
- There are no draughts around the cooking surface.

### **The flame does not stay lighted on the model with the safety device.**

*Check to make sure that:*

- You press the knob all the way in;
- You keep the knob pressed in long enough to activate the safety device.
- The gas holes are not clogged in the area corresponding to the safety device.

### **The burner does not remain on when set to "Low".**

*Check to make sure that:*

- The gas holes are not clogged.
- There are no draughts near tire cooking surface.
- Tile minimum has been adjusted correctly (see the section entitled, "Minimum Regulation").

### The cookware is not stable.

Check to make sure that:

- The bottom of the cookware is perfectly flat.
- The cookware is centered correctly on the burner or electric hot plate.
- The support grids have not been inverted.

If, despite all of these checks, the cooktop does not function properly and problem persists, call the nearest Never call upon technicians not authorized by the manufacturer, and refuse to accept spare parts that are not original.

## Installation Instructions for built-in

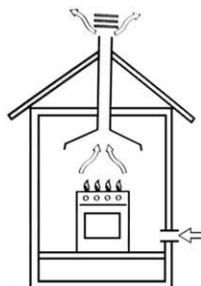
The following instructions are directed at the qualified installer so that the installation and maintenance procedures may be followed in the most professional and expert manner possible. **Important: Unplug the electrical connection before performing any maintenance or regulation upkeep work.**

### Positioning for gas hob

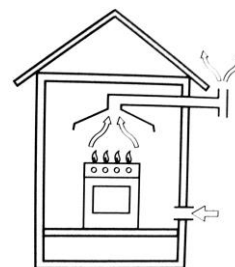
**Important:** this unit may be installed and used only in permanently ventilated rooms according to the British Standards Codes Of Practice: B.S. 6172 / B.S. 5440, Par. 2 and B.S. 6891 Current Editions. The following requirements must be observed:

- a) The room must be fitted with a ventilation system which vents smoke and gases from combustion to the outside.

This must be done by means of a hood or electric ventilator that turns on automatically each time the hood is operated.



In a chimney stack or branched flue.  
(exclusively for cooking appliances)



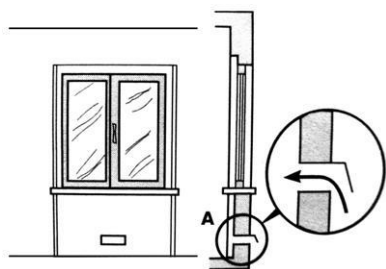
Directly to the Outside

- b) The room must also allow for the influx of the air needed for proper combustion. The flow of air for combustion purposes must, not be less than 2 m<sup>3</sup>/h per kW of installed capacity. The supply of said air can be effected by means of direct influx from the outside through a duct with a inner cross section of at least 100cm<sup>2</sup> which must not be able to be accidentally blocked. Those appliances which are not fitted with a safety device to prevent the flame from accidentally going out must have a ventilation opening twice the size otherwise required, i.e. a minimum of 200 cm<sup>2</sup> (Fig. 3). Otherwise, the room can be vented indirectly through adjacent rooms fitted with ventilation ducts to the outside as described above, as long as the adjacent rooms are not shared areas, bedrooms or present the risk of fire (Fig. 4).

Detail A

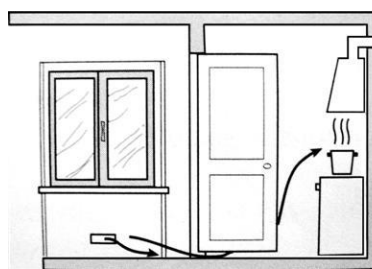
Adjacent Room

Room to be Vented



Examples of ventilation holes for comburant air.

**Fig.3**



Enlarging the ventilation slot between window and floor

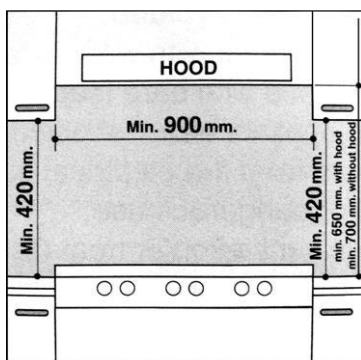
**Fig.4**

- c) Intensive and prolonged use of the appliance may necessitate supplemental ventilation, e.g. opening a Window or increasing the power of the air intake system (if present).
- d) Liquidity petroleum gases are heavier than air and, as a result, settle downwards. Rooms in which LPG tanks are installed must be fitted with ventilation openings to the outside in order to allow the gas to escape in the event of a leak. Therefore, LPG tanks, whether empty or partially full, must not be installed or stored in rooms or spaces below ground level (cellars, etc.). It is also a good idea to keep only the tank currently being used in the room, making sure that it is not near sources of heat (ovens, fireplaces, stoves, etc.) that could raise the internal temperature of the tank above 50°C.

### Installation of built-in stove tops

The gas hobs are prepared with protection degree against excessive heating of type X, the appliance can therefore be installed next to cabinets, provided the height does not exceed that of the hob. For a correct installation of the cooking hob the following precautions must be followed:

- a) The hob may be located in a kitchen, a diner or bed sitting room, but not in a bathroom or shower room.
- b) The furniture standing next to the unit, that is higher than the working boards, must be placed at least 110mm from the edge of the board.
- c) The cabinets should be positioned next to the hood at a height of at least 420 mm (Fig. 5).



**Fig.5**

- d) Should the hob be installed directly under a cupboard the letter should be at least 700mm from the worktop, as shown in Fig. C.
- e) The dimensions of the room for the furniture must those indicated in the figures in the last two pages the cover. Fixing hooks are provided which allow place the hob plate on work tops that measure 20 to 40 mm in thickness (see Fig. 6). To obtain a of the hob plate it is advisable to use all the fixing supplied.

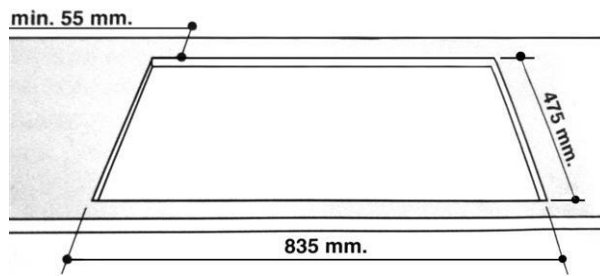
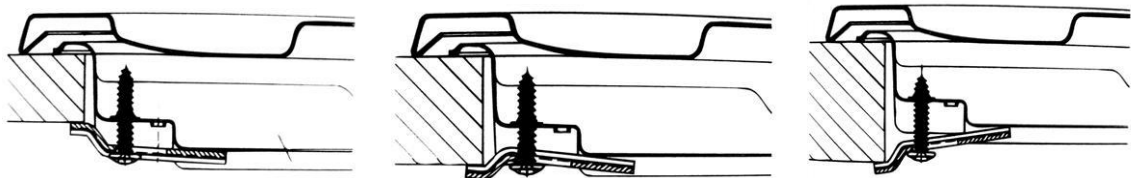


Fig.6



Hook position for  
H=30mm top

Hook position for  
H=40mm top

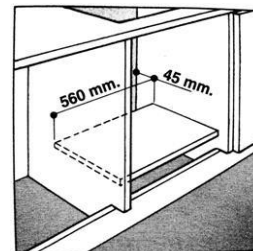
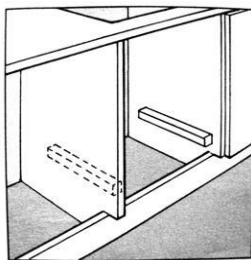
Hook position for  
H=20mm top

**N.B:** Use the hook contained in the "accessories set"

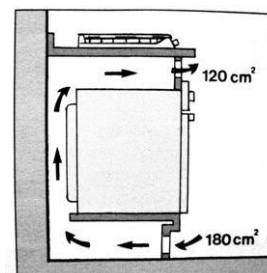
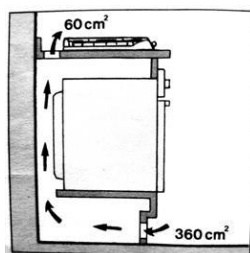
f) In the event the cooktop is not installed above a built-in oven, a wood panel must be inserted as insulation.

This panel must be placed at least 20 mm from the bottom of the cooktop itself.

**important:** When installing the hob above a built-in oven, the oven should be placed on two wooden strips; in the case of a joining cabinet surface, remember to leave a space of at least 45 x 560 mm at the back.



When installing on a built-in oven without forced ventilation, ensure that there are air inlets and outlets for ventilating the interior of the cabinet adequately.



### Gas connection for gas hob

The Cooker should be connected to the gas-supply by a corgi registered installer. During installation of this product it is essential to fit an approved gas tap to isolate the supply from the appliance for the convenience of any subsequent removal or servicing. Connection of the appliance to the gas mains or liquid gas must be carried out according to the prescribed regulation in force, and only after it is ascertained that it is adaptable to the type of gas to be used. If not, follow the instructions indicated in the paragraph headed "Adaptation to different gas types". In

the case of connection to liquid gas, by tank, use pressure regulators that conform to the regulation in force.

**Important:** For safety, for the correct regulation of gas use and long life of the appliance, ensure that the

gas pressure conforms to the indications given in table 1 "Nozzle and burner characteristics".

### **Connection to non-flexible tube**

(copper or steel)

Connection to the gas source must be done in such a way as to not create any stress points at any part of the appliance.

The appliance is fitted with an adjustable, "L" shaped connector and a gasket for the attachment to the gas supply.

Should this connector have to be turned, the gasket must be replaced (supplied with the appliance).

The feeding connector of the gas to the appliance is threaded 1/2 gas male cylinder.

### **Connection to flexible steel tube**

The gas feed connector to the appliance is a threaded, male 1/2" connector for round gas pipe. Only use pipes and sealing gaskets that conform to the standards currently in force. The maximum length of the flexible pipes must not exceed 2000 mm. Once the connection has been

made, ensure that the flexible metal tube does not touch any moving parts and is not crushed.

### **Check the Seal**

Once the appliance has been installed, make sure all the connections are properly sealed, using a soapy water solution. Never use a flame.

### **Electrical Connection**

The cooktops fitted with a tripolar electrical supply cord are designed to be used with alternating current according to the indications on the rating plate located under the cooktop. The earthing wire can be identified by its yellow-green colour.

In the case of installation over a built-in electric oven, the electrical connections for the cooktop and oven should be independent, not only for safety purposes, but also to facilitate removal of one or both in the future.

### **Electrical Connection for Gas Cooktop**

Fit the supply cord with a standard plug for the demand rate indicated on the rating plate or connect it directly to the electrical mains. In the latter case, a single pole switch must be placed between the appliance and the mains, with a minimum opening between the contacts of 3 mm in compliance with current safety codes (the earthing wire must not be interrupted by the switch). The power supply cord must be positioned so that it does not reach a temperature in excess of 50°C above room temperature at any point.

Before actual connection make sure that:

- The fuse and electrical system can withstand the load required by the appliance;
- That the electrical supply system is equipped with an efficient earth hook-up according to the norms and regulations prescribed by law;
- That the plug or switch are easily accessible.

### **Adapting the Cooktop for Different Types of Gas**

Table1

## Burners and Nozzle Specifications

	G20		G25		G25.1		G27		G2.350		G30			
Burner	Thermal power (kW)	Nozzle 1/100 (mm)	Thermal power kW	Nozzle 1/100 (mm)	Thermal power kW	Nozzle 1/100 (mm)	Thermal power kW	Nozzle 1/100 (mm)	Thermal power kW	Nozzle 1/100 (mm)	Thermal power kW	Nozzle 1/100 (mm)	Nozzle 1/100 (mm)	Nozzle 1/100 (mm)
Auxiliary (Small) (A)	0.90	69	0.90	69	0.90	69	0.90	75	0.90	96	0.90	50	44	43
Semi rapid (Medium)	1.88	97	1.88	97	1.88	97	1.88	106	1.88	131	1.88	68	64	60
Rapid (R)	2.40	110	2.40	110	2.40	110	2.40	121	2.40	147	2.40	78	72	68
Triple Ring (TR)	3.40	123	3.40	123	3.40	123	3.40	145	3.40	180	3.40	91	86	83
Supply pressures	20mbar		25mbar		25mbar		20mbar		13mbar			30 mbar	36 mbar	50 mbar

At 15°C and 1013 mbar-dry gas

P.C.I.G20 37.78 MJ/m<sup>3</sup>

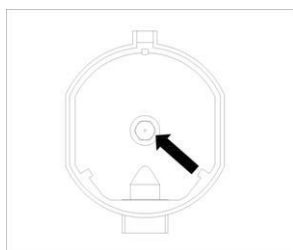
P.C.I.G25.1 32.51 MJ/m<sup>3</sup>

P.C.I.G25 32.49 MJ/m<sup>3</sup>

P.C.I.G27 30.98 MJ/m<sup>3</sup>

P.C.I.G2.350 27.20MJ/ m<sup>3</sup>

P.C.I.G30 49.47MJ/Kg



Replacement of burner nozzle: loosen the nozzle with a dedicated wrench(7).Fit the new nozzle, suitable for the required gas type (see table above for reference).

**After you have converted the cooktop to another gas type, make sure you have placed a label containing that information on the appliance.**

### Adjustment of the reduced valve flow

Table2

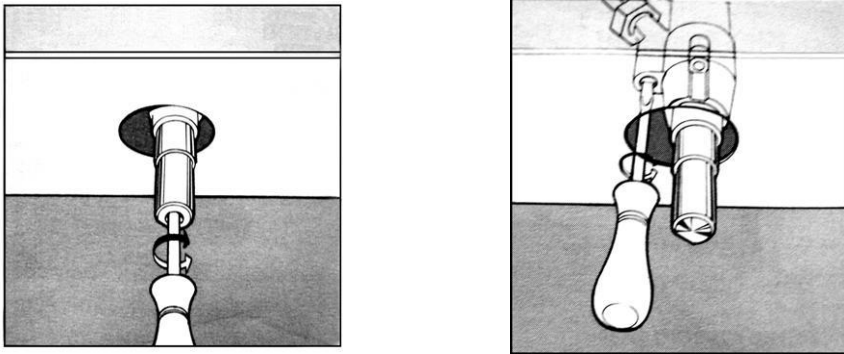
Burners	Flame	Converting the cooktop from LPG to natural gas	Converting the Cooktop from natural Gas to LPG
Regular burners	Full flame	Replace the burner Nozzle according To the guidelines in table 1	Replace the burner Nozzle according to the guidelines in table 1

	Saving flame	Loosen the adjustment Spindle (see fig.7 below ) And adjust the flame	Loosen the adjustment Spindle (see fig.7 below ) And adjust the flame
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### Valve adjustment

Valve adjustment should be done with the control knob set at Burner ON saving flame position.

Remove the knob, and adjust the flame with a tiny screwdriver (see fig.7 below).



**Fig.7**

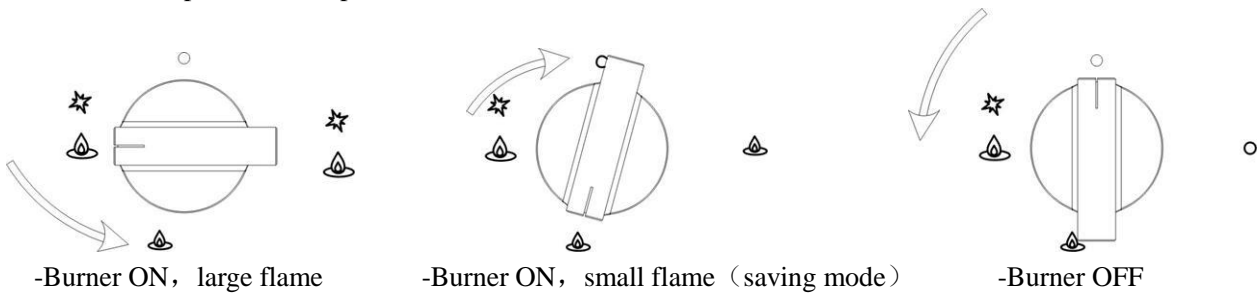
Checking the adjusted flame: heat the burner at full open position for 10 minutes. Then turn the knob into the saving setting. The flame should not extinguish nor move to the nozzle. If it goes off or moves over to the nozzle, readjust the valves.

### Note.

It is up to the user to request converting the appliance to another gas type if so required by the local conditions at a licensed gas fitter/ service.

### Flame selection

At the burners adjusted correctly, the flames should be light blue, and the inner cone should be clearly visible. The size of flame depends on the position of the related burner control knob.



**Fig.8**

See also fig.8 for various operating options(flame size selection); the burner should be set at a large flame during the initial phase of cooking to bring the food to boiling, and then the knob should be turned to the saving flame position to maintain the cooking. It is also possible to adjust the flame size stepless.

### It is prohibited to adjust the flame in the range between the Burner OFF and Burner ON large flame positions.

Significant quantities of energy can be saved if the appliance is used correctly, parameters set correctly, and appropriate cookware is used. The savings can be as follows:

- Up to 60 per cent savings when proper pots are used,
- Up to 60 per cent savings when the unit is operated correctly and the suitable flame size is chosen..

It is a prerequisite for efficient and energy-saving operation of the cooktop that the burners are kept clean at all times (in particular the flame slots and nozzles).

**TABLE 2: Adapting to different types of gas**

**APPLIANCE CATEGORY:** I<sub>2</sub>HS , II<sub>2</sub>H<sub>3+</sub> , II<sub>2</sub>E<sub>3B/P</sub> , II<sub>2</sub>HS<sub>3B/P30,50</sub> , II<sub>2</sub>EIwLs<sub>3B/P</sub> , II<sub>2</sub>E+<sub>3+</sub> , I<sub>3p</sub> , II<sub>2</sub>H<sub>3p</sub>

Burner	Type of Gas	Pressure	Nozzle diameter	Nominal Charge				Reduced Charge	
		mbar	1/100mm	g/h	l/h	kW	kcal/h	kW	kcal/h
Auxiliary	Natural G20	20	69	—	85.7	0.90	774	0.40	344
	Natural G25	25	69	—	99.7	0.90	774	0.40	344
	Natural G25.1	25	69	—	99.6	0.90	774	0.40	344
	Natural G27	20	75	—	104.5	0.90	774	0.40	344
	Natural G2.350	13	96	—	119	0.90	774	0.40	344
	Butane G30	30	50	65	—	0.90	774	0.40	344
		37	44	65	—	0.90	774	0.40	344
		50	43	65	—	0.90	774	0.40	344
G31	37	44	65	—	0.90	774	0.40	344	
Semi-rapid	Natural G20	20	97	—	179	1.88	1617	0.60	516
	Natural G25	25	97	—	208.3	1.88	1617	0.60	516
	Natural G25.1	25	97	—	208.1	1.88	1617	0.60	516
	Natural G27	20	106	—	218.5	1.88	1617	0.60	516
	Natural G2.350	13	131	—	248.8	1.88	1617	0.60	516
	Butane G30	30	68	136	—	1.88	1617	0.60	516
		37	64	136	—	1.88	1617	0.60	516
		50	60	136	—	1.88	1617	0.60	516
G31	37	64	136	—	1.88	1617	0.60	516	
Rapid	Natural G20	20	110	—	228	2.4	2064	0.90	774
	Natural G25	25	110	—	265.9	2.4	2064	0.90	774
	Natural G25.1	25	110	—	265.7	2.4	2064	0.90	774
	Natural G27	20	121	—	278.8	2.4	2064	0.90	774
	Natural G2.350	13	147	—	317.6	2.4	2064	0.90	774

	Butane G30	30	78	174	—	2.4	2064	0.90	774
		37	72	174	—	2.4	2064	0.90	774
		50	68	174	—	2.4	2064	0.90	774
	G31	37	72	174	—	2.4	2064	0.90	774
Triple-ring	Natural G20	20	123	—	323	3.4	2924	1.50	1290
	Natural G25	25	123	—	376.7	3.4	2924	1.50	1290
	Natural G25.1	25	123	—	376.5	3.4	2924	1.50	1290
	Natural G27	20	145	—	395	3.4	2924	1.50	1290
	Natural G2.350	13	180	—	450	3.4	2924	1.50	1290
	Butane G30	30	91	247	—	3.4	2924	1.50	1290
		37	86	247	—	3.4	2924	1.50	1290
		50	83	247	—	3.4	2924	1.50	1290
	G31	37	86	247	—	3.4	2924	1.50	1290