

Instruction Manual

I N F O

BUILT-IN HOB

MODEL : **HC-G802A**
HC-G803A

* Read this instruction manual carefully before operating the unit and keep it for future reference.

CONTENTS

IMPORTANT

ALL PARTS &
COMPONENTS
MUST NOT BE
REMOVED
OR REPLACED
UNLESS BY
QUALIFIED
SERVICE
PERSONNEL.

CHECK THE DATA
PLATE TO
ENSURE THAT
THE APPLIANCE
IS SUITABLE FOR
THE AVAILABLE
GAS SUPPLY.

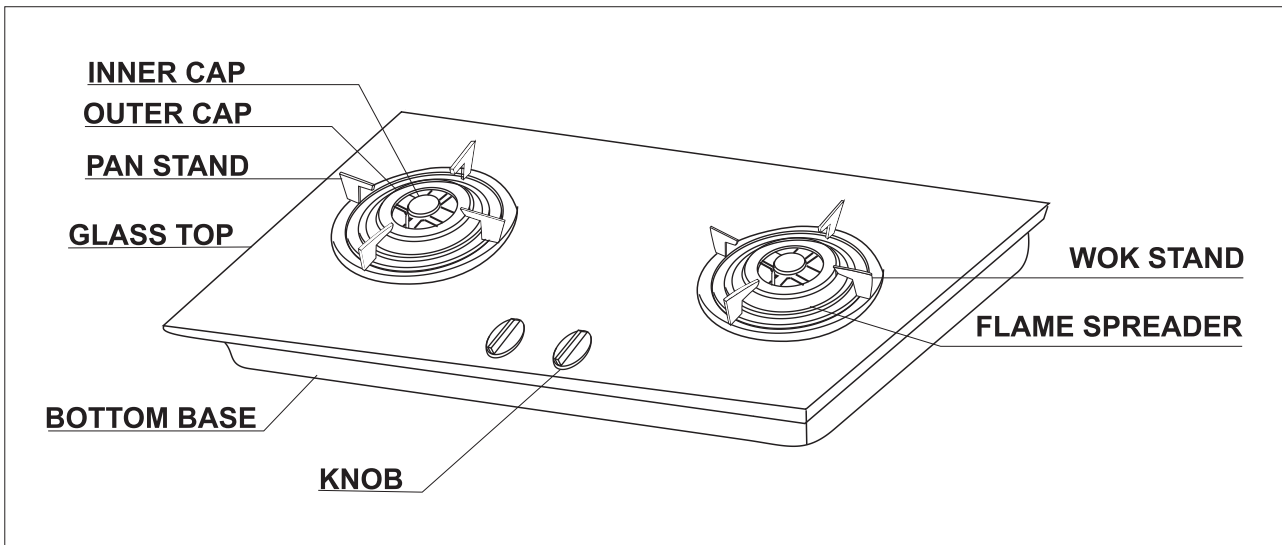
To ensure the safety and correct usage of this appliance, read the instructions carefully and follow the installation guide.

The manufacturer and its distributors cannot be held responsible for any damage or loss to persons or belongings resulting from the incorrect installation of this appliance or from its incorrect use.

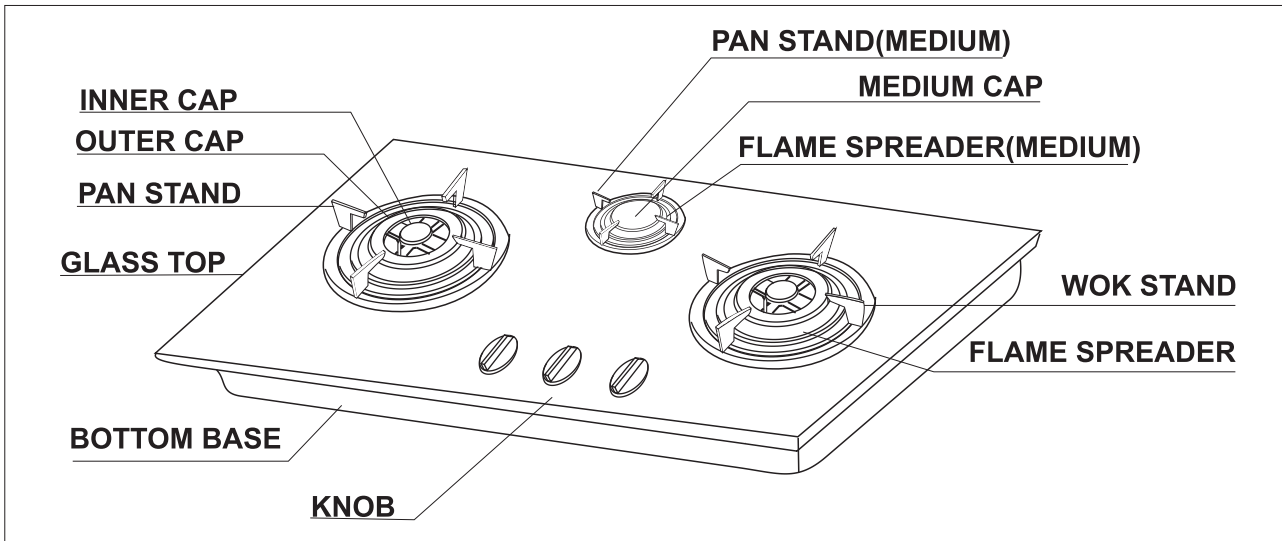
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PARTS IDENTIFICATION

HC-G802A



HC-G803A



INSTALLATION INSTRUCTIONS

1. When installing the cooker, maintain the minimum distance from wall and ceiling, otherwise the walls may be over heated and can cause fire (See Fig. 1).
2. If clearance between side and rear walls and periphery of the burner is less than specified, the walls must be protected with a non-combustible material.
3. Before installing the appliance, check that the location provides the required clearances from combustible materials and of necessary provide protection to adjacent surfaces as required by the regulation. Make provision for the gas supply to be connected to the location.
4. Cut the opening in the bench top to the dimensions shown in (Fig. 2).

Fig.1

(Unit:mm)

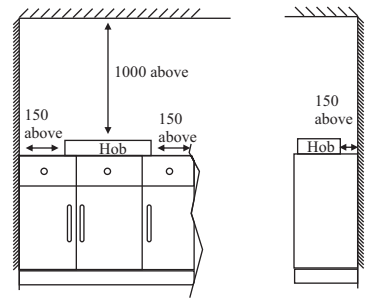
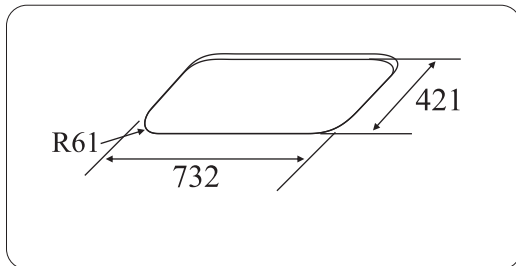


Fig.2



5. Remove the hob from the carton.
6. Install the hob in the cut-out .
7. Connect by using an iron or copper pipe, starting from the threaded fitting outlet Y (Fig.3). Include an accessible, demountable pipe union in the connection. The sealing washer must be fitted.
8. Insert the Ø9.5mm gas hose to the gas inlet and tighten with hose clamp.(Gas Valve and Gas inlet - 2 position) (See Fig.4).
9. Fix the dry battery underneath the cooker into the battery compartment as shown below. Battery polarity must follow to the indication on battery compartment (Positive(+) pole at right hand side) (See Fig.5)
10. Once the gas hose is connected, an inspection to check for any gas leakage must be done. Turn the gas on and check around all the joints using a soap solution.
11. Test the appliance : Depress the control knob and turn to full flame setting to activate the electric igniter. The Burner will ignite. Adjust control knob to the desired setting. On initial usage you may have to repeat this ignition function several times (to allow air to be purged from the gas supply system). No adjustment should be necessary. If any problems occur refer to the servicing instructions or the fault finding chart.
12. When the sound of ignition spark become weaker or the flame easily put off during ignition time, replace with new battery. Always reserve space underneath the cooker for changing the battery.

Fig.3

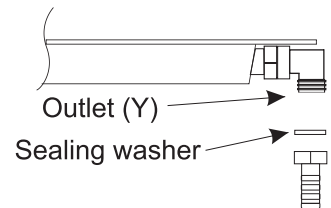


Fig.4

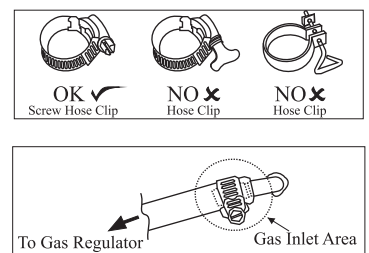
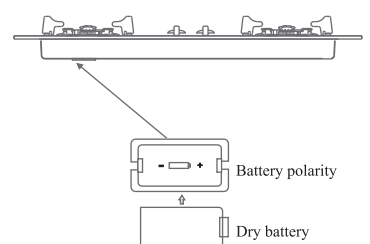


Fig.5

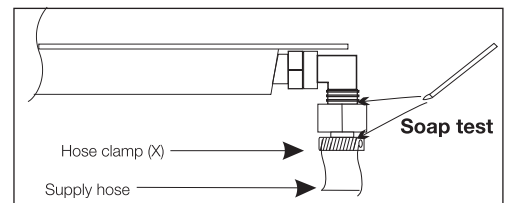


INSTALLATION INSTRUCTIONS

13. If there is no gas valve or gas pipe at installation area or the diameter is not suitable, then a new gas pipe must be installed or changed. Installation or change of new gas valve must be done by authorized contractor.
14. Ensure users instructions are left with the user. If any of the above procedures do not produce satisfactory results the agent's service department should be consulted for more specialized assistance.

Soap Test Procedure

- Turn the burner controls off and turn on the gas supply.
- Apply soapy solution to each joint
- Formation of bubbles indicates leakage and must be tightened.
- Repeat soap test



HOB WITH SAFETY DEVICE :

1. Safety device is equipped with automatic shut off device. When the flame is extinguished due to blowing of wind or overflow of spill, this protective device will cut off the gas supply for safety protection.
2. Depress the knob and turn it anti-clockwise 90° to maximum flame position, a continuous clicking sound will be heard to ignite the cooker.
3. Press the ignition knob for 6-7 seconds to heat up the safety valve before releasing your fingers.
4. Turning the knob clockwise to "OFF" position, a click sound will be heard, the gas supply is shut off and the flame will extinguish.

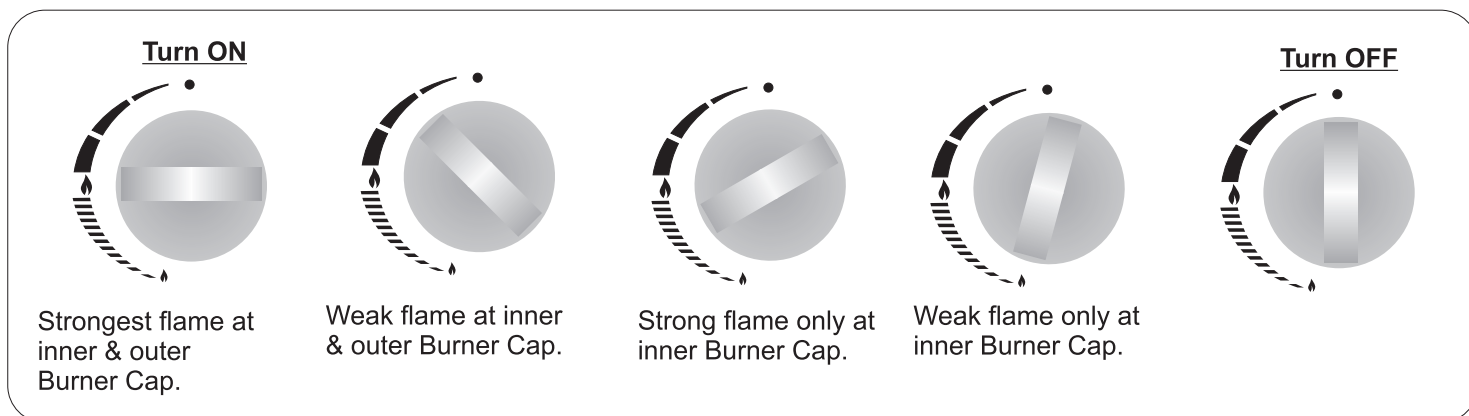
CAUTIONS :

1. **When the burner is fitted with a flame supervision device, the device shall not operate for more than 15 seconds during ignition. If after 15 seconds the burner has not lit, stop operating the device and open compartment door and or wait at least one minute before attempting a further ignition of the burner.**
2. **Gas hobs produce heat and humidity in the environment in which they are installed. Ensure that the cooking area is well ventilated by opening the natural ventilation grilles or by installing an extractor hood connected to an outlet duct.**
3. **If the hob is used for a prolonged time it may be necessary to provide further ventilation by opening a window or by increasing the suction power of the extractor hood(If fitted).**

INSTRUCTIONS FOR USERS

IGNITION OF BURNER

1. First, check to make sure that the gas supply is accessible and set up with the necessary and appropriate fittings/connectors.
2. Second, turn all control knobs to zero position.
3. To ignite, depress the knob and rotate it to the maximum gas flow position.
4. When releasing, ensure flame at burner body is still on.
5. When the burner is lit, turn the knob to adjust the flame size according to your needs. This needs no depression of the knob.
6. To close, rotate the knob clockwise until you hear the safety tap's distinct click.
7. **If the burner been re-installed or not been use for long time, it will take some time to get rid of the air inside the gas pipe.**



USING THE HOB CORRECTLY

1. To ensure maximum burner efficiency, it is strongly recommended that you use only pots and pans with a bottom fitting the size of the burner used, so that flame will not spread beyond the bottom of the vessel (see table 1).
2. It is also advisable, as soon as a liquid starts boiling, to turn down the flame so that it will barely keep the liquid simmering.

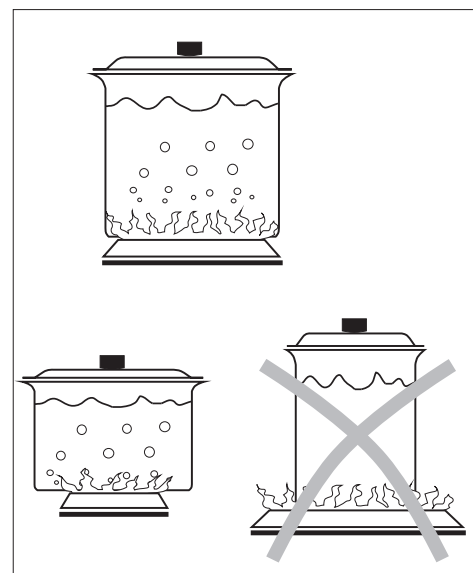
Table 1

Burner	Minimum Diameter	Maximum Diameter
Big	160mm	240mm
Medium	120mm	220mm
Rapid	140mm	200mm
Semi Rapid	100mm	160mm

POTTERY

1. Always use pots which properly fit what you have to cook.
2. Particularly make sure that the pans are not too small for liquids, since these could easily overflow.
3. You should use pans with the right diameter to fit the burner, in order to make the most out of it, thus reducing gas consumption as in Fig. 6
4. It is also advisable to cover any boiling casserole and, as soon as the liquid starts boiling, lower the flame enough to keep the boiling point.

Fig. 6



WARNINGS

Fig. 7

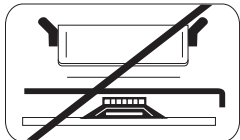


Fig. 8

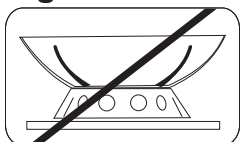


Fig. 9

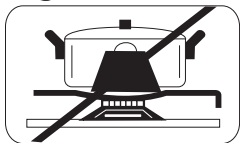


Fig. 10

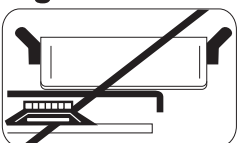
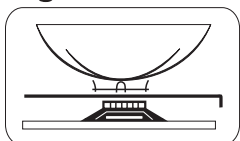


Fig. 11



1. Do not place anything , e.g. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result. (Fig. 7)
2. Do not remove the pan support and enclose the burner with a wok stand as this will concentrate the flame and deflect the heat onto the top plate. (Fig.8)
3. Do not use large pots or heavy weights which can bend the pan support or deflect the flame onto the top plate. (Fig.9)
4. Locate pan centrally over burner so that it is stable and does not overheat the appliance. (Fig.10)
5. Use only wok support supplied or recommended by the manufacturer of the appliance. (Fig.11)
6. Do not use cooker near flammable abject, It may cause fire or explosion.
7. The unit to be used for cooking only. Do not dry towels, clothes, etc., over it. If this is done, there is the danger of fire.
8. If a gas leak is found, closed stopcock, 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.
9. Use it in a well ventilated room.
10. Do not use a vinyl hose. It is liable to be softened by heat. Use only a rubber hose.
11. Be sure to close the ignition knob and the regulator of the cylinder after use. When going to bed or going out, be doubly sure that they are closed.
12. Avoid touching the burner, trivet etc., immediately after use. Otherwise, you will get burnt.
13. See to it that the rubber hose does not touch any part of the unit or lies underneath it.
14. The trivet leg nearest to the flame will have discoloration after use. Such phenomenon is normal.
15. In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS HOB WHILE IN OPERATION. SOME PROPELLANT GASES CAN BREAK DOWN WHEN HEATED AND PRODUCE CORROSIVE VAPOURS WHICH WILL ATTACK SOME MATERIALS.

WHERE THIS APPLIANCE IS INSTALLED IN A MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.

CLEANING AND MAINTENANCE

1. CLEANING THE TOP PLATE

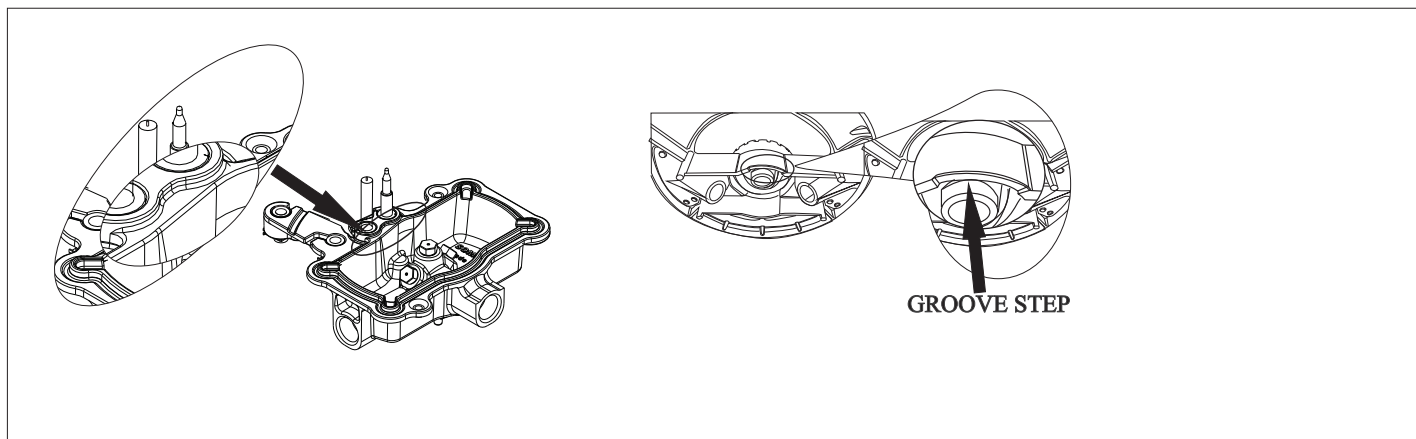
- Persistent stains may require vigorous rubbing with nylon scourer or creamed powder cleansers. Harsh abrasive cleaners, powder cleaners, steel wool or wax polishes should not be used.
- Do not use alkaline detergent, petrol, corrosive or bleaching material.
- Do not put metal sheet, wire gauze or aluminum plate on top of burner for cooking purposes as this will cause unremovable stain and spoil top plate.

2. CLEANING THE BURNER CAP

- These can all be lifted off and removed for separate cleaning.
- Use soft cloth or foam to clean the burner cap. Use soft brush for tough stain, do not hit or wash the burner cap with strong force.
- Always keep burner clean. Avoid blocking the burner cap with food residual as this may cause trouble in ignition.
- **After washing, place the burner cap back to its original position.**
- Dirt at the gas sealing surface must be cleaned. Otherwise it may cause gas leakage, burn, fire etc.
- Use soft cloth to clean the flame failure sensor. Do not use hard object to knock the flame failure sensor.

3. Burner Placement

- **After do any servicing or cleaning and assemble back the burner to its original position, please pay attention to the way as shown in below diagram. Also, please handle it carefully for burner placement to the base cup.**
- **Wrong burner placement will cause the flame in abnormal performance and may lead to other defects.**



TROUBLE SHOOTING

FAULT	CAUSES	REMEDY
Burner will not light	<ol style="list-style-type: none"> 1. Air in gas line. 2. Blockage in line. 3. Ignition not sparking. 4. Battery is dead. 5. Incorrectly installed battery. 6. Gas supply valve turned off. 7. Port block in ignition area. 8. Sparking at wrong point because of incorrectly fitted burner caps. 	<ol style="list-style-type: none"> 1. Purge gas line. 2. Trace back and clear 3. Check lead and electrode. 4. Change a new battery . 5. Re install the battery. 6. Turn on gas supply to appliance 7. Ensure that ports in ignition area both upper and lower are clean and dry. 8. Ensure that caps is seated properly, so that the spark fire to the receiving point in the burner caps.
Burner lights back to injector	<ol style="list-style-type: none"> 1. Excessive lint up of burner mixing tube. 2. Excessive gas pressure. 	<ol style="list-style-type: none"> 1. Remove and clean burner. 2. Check gas regulator pressure. Adjust if necessary
Ignitor not sparking	<ol style="list-style-type: none"> 1. Electrode gap excessive. 2. Ignitor connections loose. 	<ol style="list-style-type: none"> 1. Check gap, adjust if not between 4-5 mm. 2. Check connections to ignitor, replace if faulty.
Low heat, slow cooking or overheating	<ol style="list-style-type: none"> 1. Incorrect cooking utensil being used. 	<ol style="list-style-type: none"> 1. Used pans with the right diameter to fit the burner.

If any problem cannot be rectified please contact authorized service center.

TECHNICAL DATA

GAS BURNER RATING.

Model	Gas Type	L.P.Gas
HC-G802A	TRIPLE CROWN	4.5kW
	RAPID	3 kW
HC-G803A	Setting	30 mbar
	Electric Supply	1.5V D.C