

Brandt

TG1782XPB	TG1782XPB (R)
TG1782XLB	TG1782XLB (R)
TG1782XPE	TG1782XPE (R)
TG1782XLE	TG1782XLE (R)
TG1783XPB	TG1783XPB (R)
TG1783XLB	TG1783XLB (R)
TG1783XPE	TG1783XPE (R)
TG1783XLE	TG1783XLE (R)
TG1792XPB	TG1792XPB (R)
TG1792XLB	TG1792XLB (R)
TG1792XPE	TG1792XPE (R)
TG1792XLE	TG1792XLE (R)
TG1793XPB	TG1793XPB (R)
TG1793XLB	TG1793XLB (R)
TG1793XPE	TG1793XPE (R)
TG1793XLE	TG1793XLE (R)

Built-In Gas Hob

USER MANUAL

INSTALLATION INSTRUCTIONS

To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instruction before it is installed or used for the first time.

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Components and Features

A. Work Burners

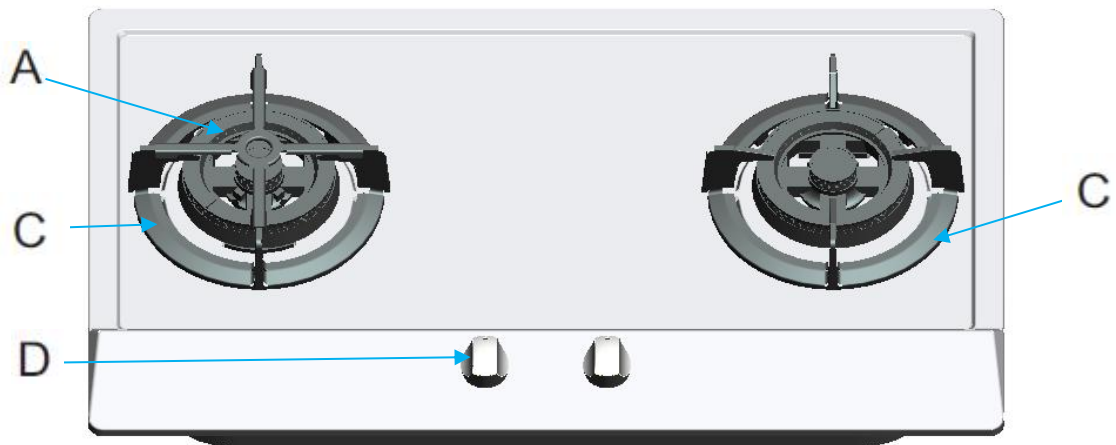
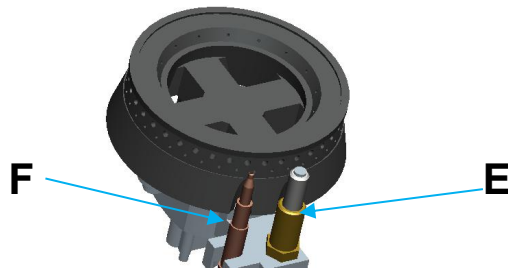
B. Auxiliary Burners

C. Support Grid for Cookware

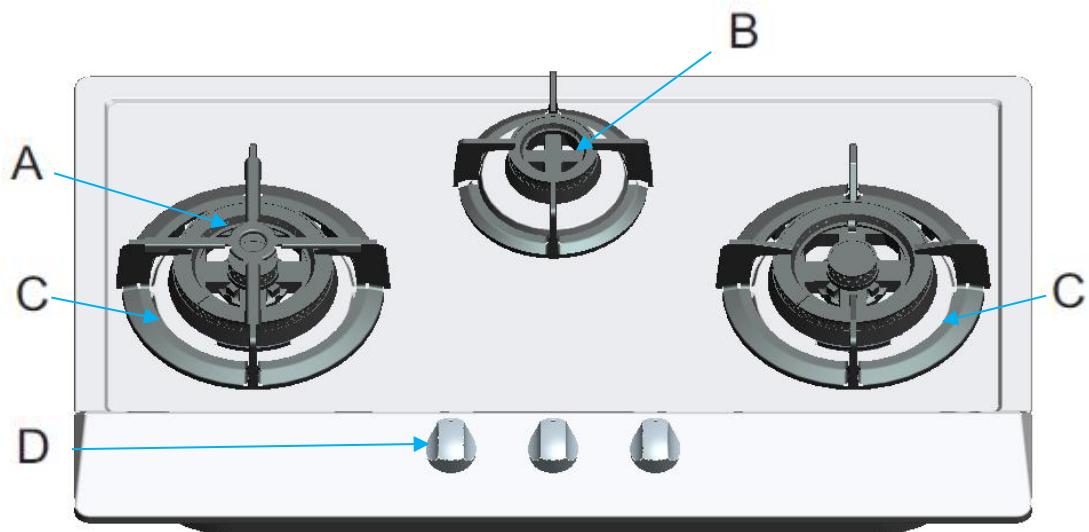
D. Control Knobs for Gas Burners

E. Ignitor for Gas Burners

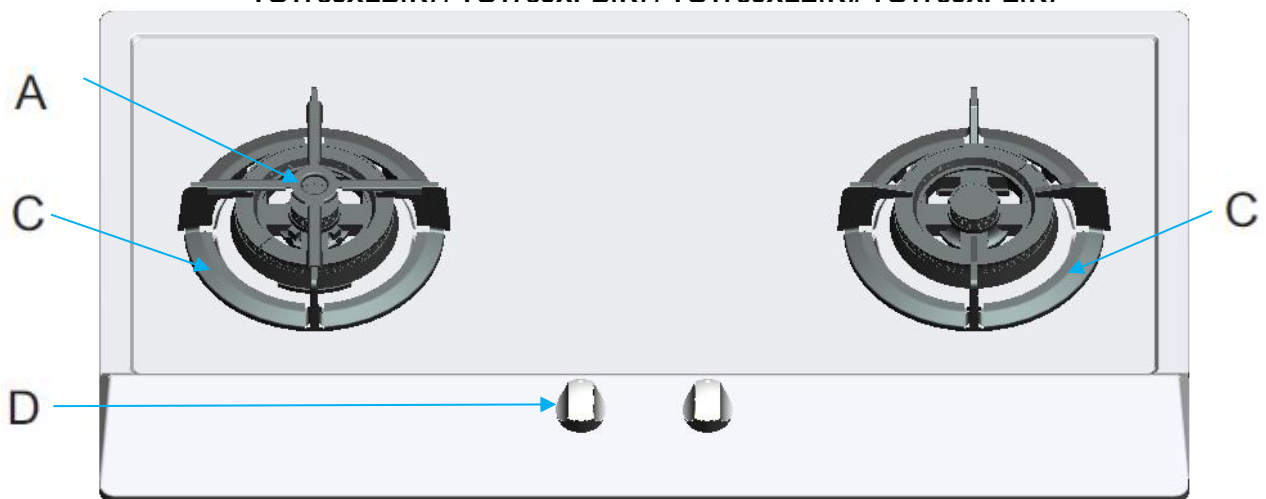
F. Safety Device (only on certain models)



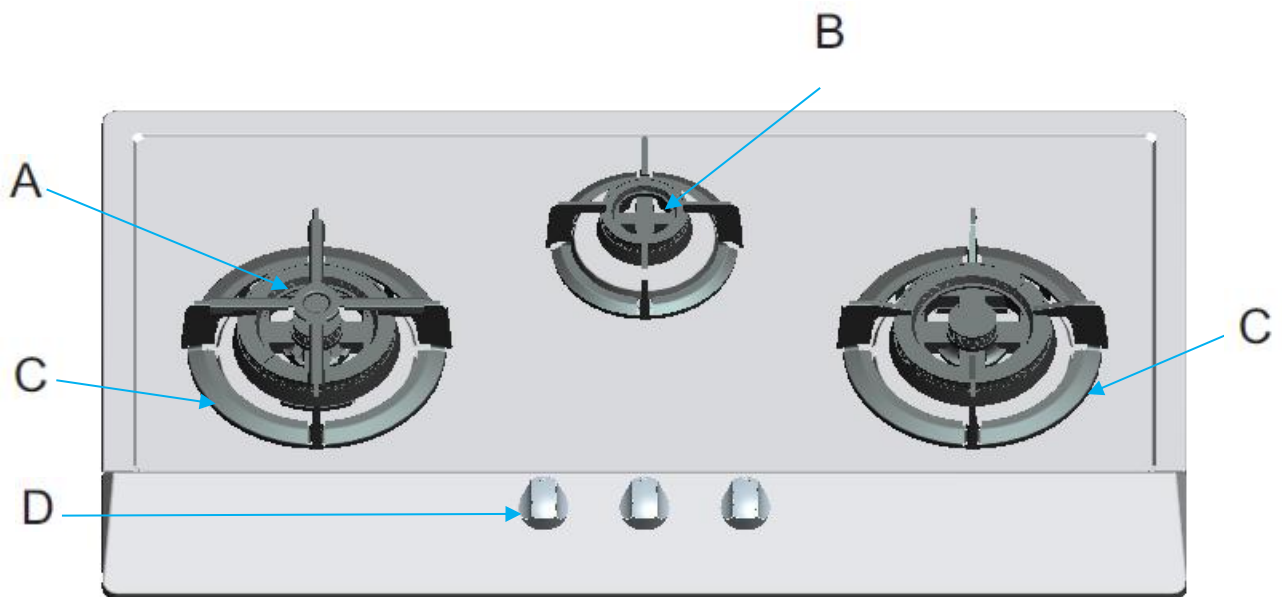
TG1782XLB(R) / TG1782XPB(R) / TG1782XLE(R) / TG1782XPE(R)



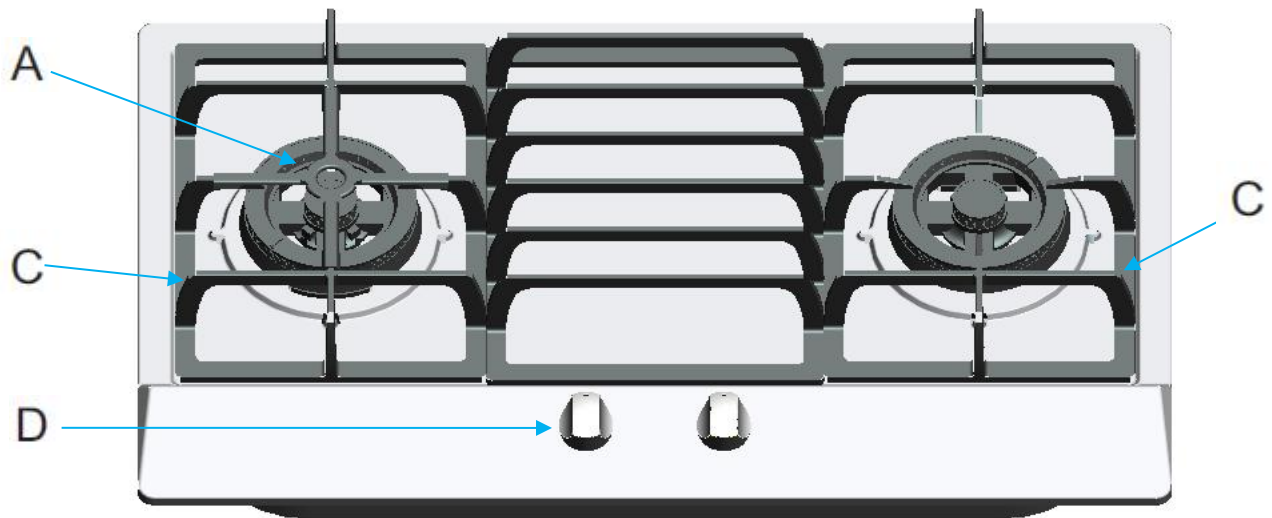
TG1783XLB(R) / TG1783XPB(R) / TG1783XLE(R) / TG1783XPE(R)



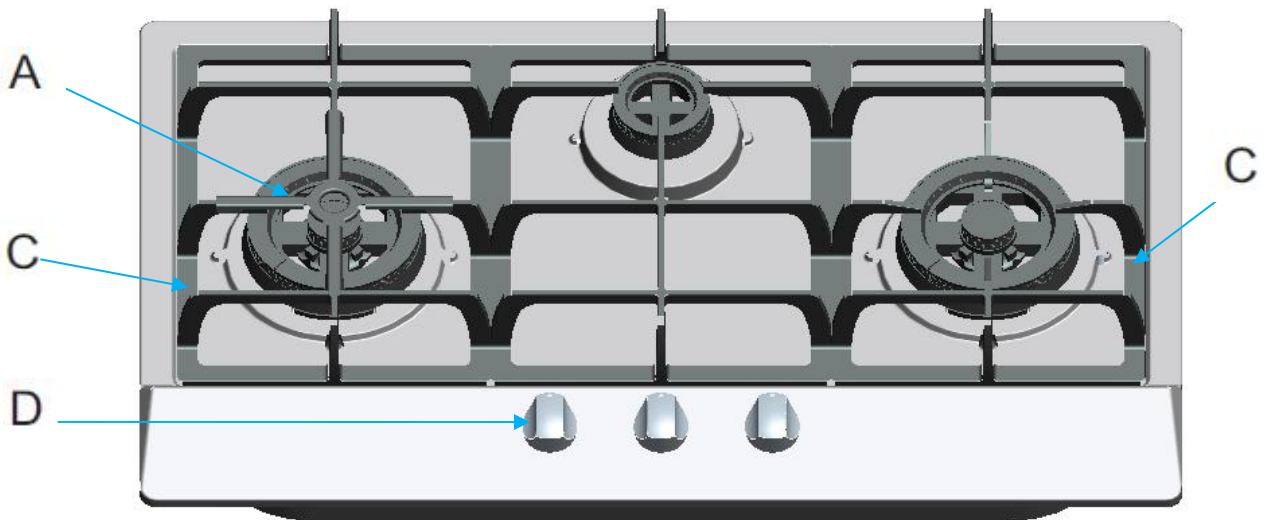
TG1792XLB(R) / TG1792XPB(R) / TG1792XLE(R) / TG1792XPE(R)



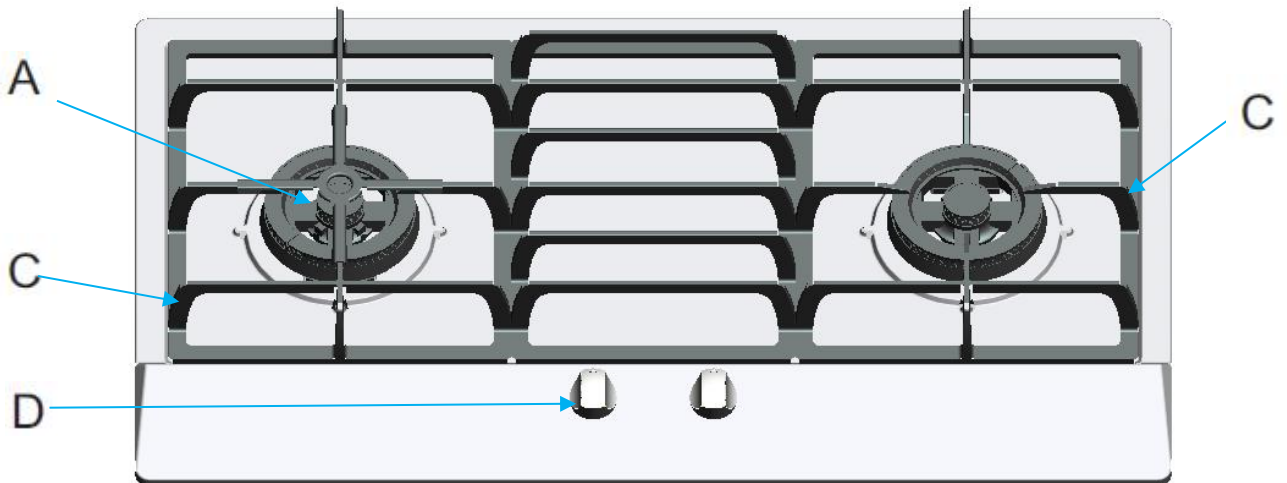
TG1793XLB(R) / TG1793XPB(R) / TG1793XLE(R) / TG1793XPE(R)



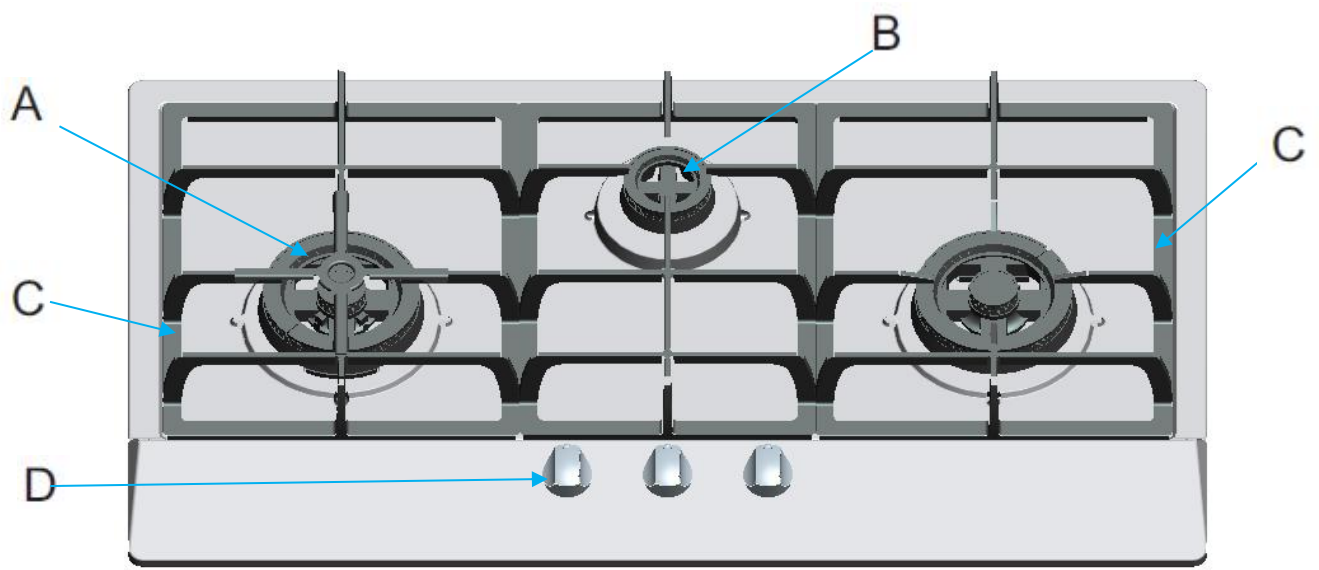
TG1782XLB / TG1782XPB / TG1782XLE / TG1782XPE



TG1783XLB / TG1783XPB / TG1783XLE / TG1783XPE



TG1792XLB / TG1792XPB / TG1792XLE / TG1792XPE



TG1793XLB / TG1793XPB / TG1793XLE / TG1793XPE

Description of the Appliances

The ranges of hotplates, which can be used built-in, are supplied with two or three burners with stainless steel panel . All of the burners are manufactured by HORISUN. Each burner, which is operated by a FSD/plug type gas valve, is controlled by metal control knobs positioned on the top of the panel, each burner incorporates a flame supervision device(Thermocouple).The appliance incorporated a battery supply of 1.5V and electric supply of 220V that operates the ignition system.

The detailed differences between the models are listed below:

Table 1

Model number	Burner Variants			
	Work burner	Auxiliary burner	Total	Dimensions
TG1782XLB	2	0	8kW(582g/h)	(750 X 450)mm
TG1783XLB	2	1	9.5kW(691g/h)	(750 X 450)mm
TG1792XLB	2	0	8kW(582g/h)	(860 X 500)mm
TG1793XLB	2	1	9.5kW(691g/h)	(860 X 500)mm
Note: Work burner = Rated at 4.0kW. Auxiliary burner = Rated at 1.5kW.				

Model number	Burner Variants			
	Work burner	Auxiliary burner	Total	Dimensions
TG1782XPB	2	0	9kW	(750 X 450)mm
TG1783XPB	2	1	10.6kW	(750 X 450)mm
TG1792XPB	2	0	9kW	(860 X 500)mm
TG1793XPB	2	1	10.6kW	(860 X 500)mm
Note: Work burner = Rated at 4.5kW; Auxiliary burner = Rated at 1.6kW;				

Model number	Burner Variants			
	Work burner	Auxiliary burner	Total	Dimensions
TG1782XLE	2	0	8kW(582g/h)	(750 X 450)mm
TG1783XLE	2	1	9.5kW(691g/h)	(750 X 450)mm
TG1792XLE	2	0	8kW(582g/h)	(860 X 500)mm
TG1793XLE	2	1	9.5kW(691g/h)	(860 X 500)mm
Note: Work burner = Rated at 4.0kW. Auxiliary burner = Rated at 1.5kW.				

Model number	Burner Variants			
	Work burner	Auxiliary burner	Total	Dimensions
TG1782XPE	2	0	9kW	(750 X 450)mm
TG1783XPE	2	1	10.6kW	(750 X 450)mm
TG1792XPE	2	0	9kW	(860 X 500)mm
TG1793XPE	2	1	10.6kW	(860 X 500)mm
Note: Work burner = Rated at 4.5kW; Auxiliary burner = Rated at 1.6kW;				

Model number	Burner Variants			
	Work burner	Auxiliary burner	Total	Dimensions
TG1782XLB(R)	2	0	8kW(582g/h)	(750 X 450)mm
TG1783XLB(R)	2	1	9.5kW(691g/h)	(750 X 450)mm
TG1792XLB(R)	2	0	8kW(582g/h)	(860 X 500)mm
TG1793XLB(R)	2	1	9.5kW(691g/h)	(860 X 500)mm
Note: Work burner = Rated at 4.0kW. Auxiliary burner = Rated at 1.5kW.				



Model number	Burner Variants			
	Work burner	Auxiliary burner	Total	Dimensions
TG1782XPB(R)	2	0	9kW	(750 X 450)mm
TG1783XPB(R)	2	1	10.6kW	(750 X 450)mm
TG1792XPB(R)	2	0	9kW	(860 X 500)mm
TG1793XPB(R)	2	1	10.6kW	(860 X 500)mm
Note: Work burner = Rated at 4.5kW; Auxiliary burner = Rated at 1.6kW;				

Model number	Burner Variants			
	Work burner	Auxiliary burner	Total	Dimensions
TG1782XLE(R)	2	0	8kW(582g/h)	(750 X 450)mm
TG1783XLE(R)	2	1	9.5kW(691g/h)	(750 X 450)mm
TG1792XLE(R)	2	0	8kW(582g/h)	(860 X 500)mm
TG1793XLE(R)	2	1	9.5kW(691g/h)	(860 X 500)mm
Note: Work burner = Rated at 4.0kW. Auxiliary burner = Rated at 1.5kW.				



Model number	Burner Variants			
	Work burner	Auxiliary burner	Total	Dimensions
TG1782XPE(R)	2	0	9kW	(750 X 450)mm
TG1783XPE(R)	2	1	10.6kW	(750 X 450)mm
TG1792XPE(R)	2	0	9kW	(860 X 500)mm
TG1793XPE(R)	2	1	10.6kW	(860 X 500)mm
Note: Work burner = Rated at 4.5kW; Auxiliary burner = Rated at 1.6kW;				

Burner		Injector size (mm)	Injector marking	Full rate kW
For LPG				
Work	Inner ring	0.47	47	4.0
	Outer ring	0.85	85	
Auxiliary		0.62	62	1.5
For TG (G110)				
Work	Inner ring	1.30	130	4.5
	Outer ring	2.90	290	
Auxiliary		1.75	175	1.6

Rating Label

Brandt	Brandt
Built-in Gas Hob	Model No. : TG1782XLB
Multi cutoff size base	No.of unit per box:1pc
Model No. : TG1782XLB	This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.
Gas category : LPG 30mbar	
Power : DC 1.5V	
Total heat input : 8.0kW(582g/h)	
Material: Stainless steel	
 	

Brandt	Brandt
Built-in Gas Hob	Model No. : TG1782XPB
Multi cutoff size base	No.of unit per box:1pc
Model No. : TG1782XPB	This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.
Gas category : TG 10mbar	
Power : DC 1.5V	
Total heat input : 9.0kW	
Material: Stainless steel	
 	

Brandt	Brandt
Built-in Gas Hob	Model No. : TG1783XLB
Multi cutoff size base	No.of unit per box:1pc
Model No. : TG1783XLB	This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.
Gas category : LPG 30mbar	
Power : DC 1.5V	
Total heat input : 9.5kW(691g/h)	
Material: Stainless steel	
 	

Brandt**Built-in Gas Hob**

Multi cutoff size base

Model No.: TG1783XPB

Gas category : TG 10mbar

Power : DC 1.5V

Total heat input : 10.6kW

Material: Stainless steel

**Brandt**

Model No. : TG1783XPB

No.of unit per box:1pc

This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.

Brandt**Built-in Gas Hob**

Multi cutoff size base

Model No.: TG1792XLB

Gas category : LPG 30mbar

Power : DC 1.5V

Total heat input : 8.0kW(582g/h)

Material: Stainless steel

**Brandt**

Model No. : TG1792XLB

No.of unit per box:1pc

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Multi cutoff size base

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Gas category : TG 10mbar

Power : DC 1.5V

Total heat input : 9.0kW

Material: Stainless steel

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Multi cutoff size base

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Gas category : LPG 30mbar

Power : DC 1.5V

Total heat input : 9.5kW(691g/h)

Material: Stainless steel

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Gas category : TG 10mbar

Power : DC 1.5V

Total heat input : 10.6kW

Material: Stainless steel

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Brandt**Built-in Gas Hob**

Multi cutoff size base

Model No. : TG1782XLE

Gas category : LPG 30mbar

Power : 220V-240V~ 50/60Hz

Total heat input : 8.0kW(582g/h)

Material: Stainless steel

**Brandt**

Model No. : TG1782XLE

No. of unit per box: 1pc

This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.

Brandt**Built-in Gas Hob**

Multi cutoff size base

Model No. : TG1782XPE

Gas category : TG 10mbar

Power : 220V-240V~ 50/60Hz

Total heat input : 9.0kW

Material: Stainless steel

**Brandt**

Model No. : TG1782XPE

No. of unit per box: 1pc

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Brandt**Built-in Gas Hob**

Multi cutoff size base

Model No. : TG1783XLE

Gas category : LPG 30mbar

Power : 220V-240V~ 50/60Hz

Total heat input : 9.5kW(691g/h)

Material: Stainless steel

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Multi cutoff size base

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Gas category : TG 10mbar

Power : 220V-240V~ 50/60Hz

Total heat input : 10.6kW

Material: Stainless steel

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Brandt**Built-in Gas Hob**

Multi cutoff size base

Model No.: TG1782XLB(R)

Gas category : LPG 30mbar

Power : DC 1.5V

Total heat input : 8.0kW(582g/h)

Material: Stainless steel

**Brandt**

Model No. : TG1782XLB(R)

No. of unit per box: 1pc

This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.

Brandt**Built-in Gas Hob**

Multi cutoff size base

Model No.: TG1782XPB(R)

Gas category : TG 10mbar

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Total heat input : 9.0kW

Material: Stainless steel

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Multi cutoff size base

Model No.: TG1782XLE(R)

Gas category : LPG 30mbar

Power : 220V-240V~ 50/60Hz

Total heat input : 8.0kW(582g/h)

Material: Stainless steel

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Brandt**Built-in Gas Hob**

Multi cutoff size base

Model No.: TG1782XPE(R)

Gas category : TG 10mbar

Power : 220V-240V~ 50/60Hz

Total heat input : 9.0kW

Material: Stainless steel

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How To Use Your Appliance

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

Gas Burners

The burners differ 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:

•	Off
	High
	Low

To turn on one of the burner, please press the corresponding knob all the way in and turn in the counter-clockwise direction to the “high” setting. (On those models fitted with safety devices, user must keep the knob press down until the burner ignites for approximately 3 seconds to allow the safety device to heat up.)

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

To Turn off a burner, turn the knob in the clockwise direction until it stops (it should be on the “•” setting).

Use the appropriate cookware, whose diameter is shorter than the hot plates' for each burner in order to save energy.

How To Keep Your Cooktop in Shape

Before cleaning or performing maintenance on your appliance, disconnect it from the gas 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:**

Do not use steam equipment to clean the appliance.

The enameled parts 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;

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. (as above Fig. a)

Greasing the Taps

The taps may jam in time or they may become difficult to turn. If so, the tap itself must be replaced.

N.B.: This operation must be preformed 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”

Burner	Ø cookware diameter (cm)
Work Burners (A)	24-26
Auxiliary Burner (B)	12-22

Safety Is a Good Habit to Get Into

To maintain the Efficiency and Safety of this appliance, we recommend:

Call only the Service Centers authorized by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Always use original Spare Parts.

This Manual is for a class 3 built-in or or class 2 built with oven beneath.

This appliance is designed for non-professional use in the home and its features and technical characteristics must not be modified.

These instructions are only valid for the countries the symbols for which appear on the manual and the serial plate.

Prevent children and the disabled from coming into contact or having access to the following, as they are possible sources of danger:

The controls and the appliance in general;

The packaging (plastic bags, polystyrene, nails, etc.);

The appliance, during the immediately after use given the heat generated by its use.

The appliance when on longer in installed (in this case, all potentially dangerous parts must be made safe).

The following should be avoid:

Using the appliance with bare feet;

Improper and/or dangerous use;

Obstructing the ventilation or heat dissipation slots;

Allowing the power supply cord of small appliances to come into contact with the hot parts of the cooktop.

Exposure to atmospheric agents (rain, sun);
Using flammable liquids nearby;
Using adaptors, multiple outlet plugs and/or extensions;
Using unstable or deformed cookware;
Trying to install or repair the appliance without the assistance of qualified personnel.

The assistance of qualified personnel must be called upon in the following cases:

Installation (in accordance with the manufacturer's instructions)
When in doubt about the operation of the appliance;

Contact service centers authorized by the manufacturer, its service agent or similarly qualified persons in the following cases:

When in doubt about the condition of the appliance after having removed the packing;
In the case of the breakdown or malfunction: ask for original spare parts.

It is recommended that you follow the guidelines below:

Only use the appliance to cook food, avoiding all other uses.
Check the condition of the appliance after it has been unpacked.
When not in use, take out the battery and turn off the gas valve (if present);
Always check to make sure that the control knobs are on the "●"/"○" setting when the appliance is not in use;

**The manufacturer or distributor will not held liable for any damages arising out of :
incorrect installation or improper, incorrect or unreasonable use.**

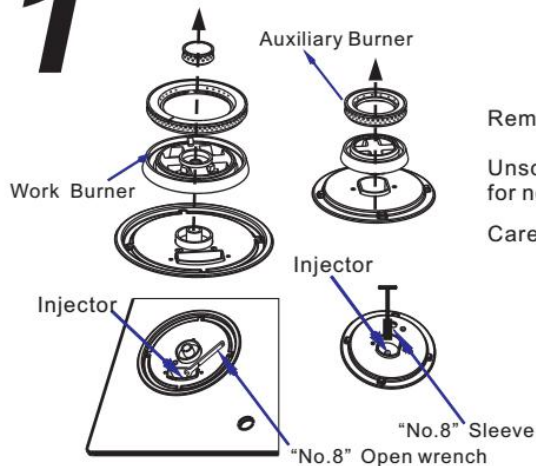
Gas conversion



- Take precautions on the operations and adjustments to be carried out when converting from one gas to another.
- All work must be carried out by a qualified technician.
- Before you begin, turn off the gas and electricity supply to the appliance.

Change the injector of the burners.

1



Remove the pan support, Burner lid and Flame spreader

Unscrew the injector, replace it with the stipulated injector for new gas supply.

Carefully reassemble all components.

Adjustment of minimum level of the flame

2

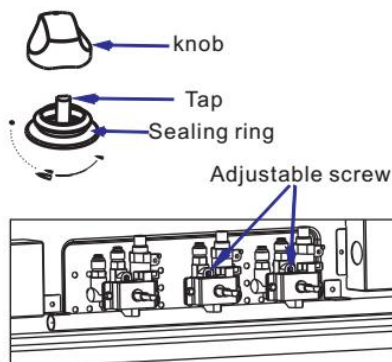
1. Remove the knob
2. Remove the screw of the water plate.
3. Remove the panel.
4. Adjusting by Adjustable screw.

For conversion of another gas, the adjustable screw must be adjusted and checked for the minimum flame.

Finally check the flame does not go out when quickly turning the tap from the maximum position to the minimum position.

Install the panel on the chassis.

Install the knobs on the taps.



- Do not dismantle the tap shaft: in the event of a malfunction, change the whole tap.
- Before placing the burners back on the top plate, make sure that the injector is not blocked.
- A full operation test and a test for possible leakages must be carried out after gas conversion. (such as soap water or gas detector)
- After completing conversion, a qualified technician or installer has to mark "V" on the right gas category to match with the setting "V" mark.

Electrical connection

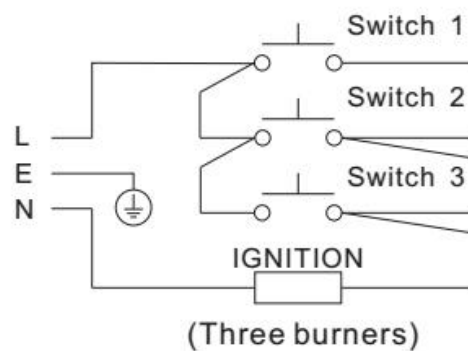
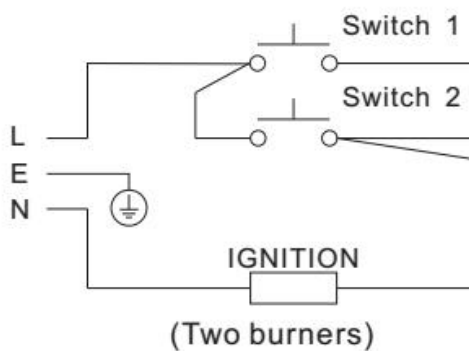
- This appliance is designed for fixed wiring.
- This appliance must be earthed.
- This appliance is designed to be connected to a 220~240V, 50/60Hz AC electricity supply.
- The wires in the mains lead are coloured in accordance with the following code.
 - Green/yellow = Earth
 - Blue = Neutral
 - Brown = Live



The wire which is coloured green and yellow must be connected to the terminal which is marked with the letter E or by the earth symbol.



■ WIRING DIAGRAM



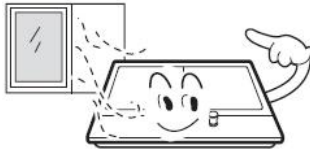
- when the power cord is damaged it must be replaced by the manufacturer to produce , customer service agent or similarly qualified personnel..

After unpacking the appliance, make sure the product is not damaged and that the connection cord is in perfect condition. Otherwise, contact the dealer before installing the appliance.

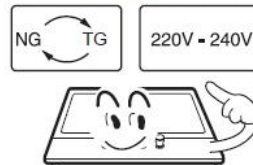
- Do not switch on/off any electrical appliance and do not touch any electric plug.

Warning

- This appliance shall be installed in accordance with regulations in force and only used in a well ventilated space.



- Prior to installation, ensure that the gas and electrical supply complies with the type stated on the rating plate.



- The gas pipe and electrical cable must be installed in such a way that they do not touch any parts or the appliance.



Is there a problem?

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

First of all, check to see that there are no interruptions in the gas and battery 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 and 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 and cooking surface.

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 the cooking surface.

There 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.

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 Customer Service Centre, informing them of:

The type of problem.

The abbreviation used to identify the model (Mod.) as indicated on the top panel.

Never call upon technicians not authorized by the manufacturer or its service agent, and refuse to accept spare parts that are not original.

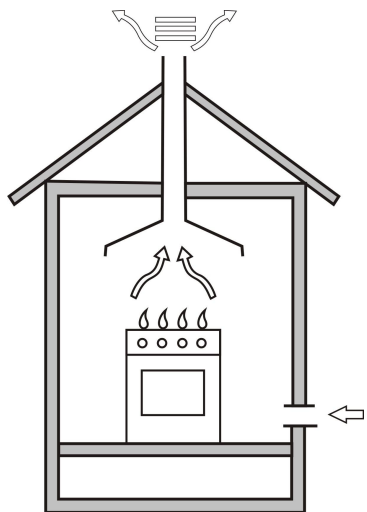
Installation Instructions for Built-In

The following instructions are intended for the installer so that the installation and maintenance procedures may be followed in the most professional and expert manner possible.

Positioning

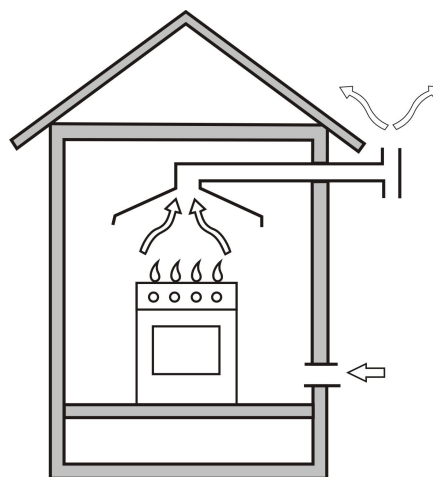
This appliance may only be installed and operated in permanently ventilated rooms in compliance with provisions laid down by current regulations and standards. The following requirement must be observed:

A) The room must be fitted with a ventilation system which vents smoke and gases from combustion to outside. This is must be done by means of a hood or electric ventilator that turns on automatically each time the hood is operated.



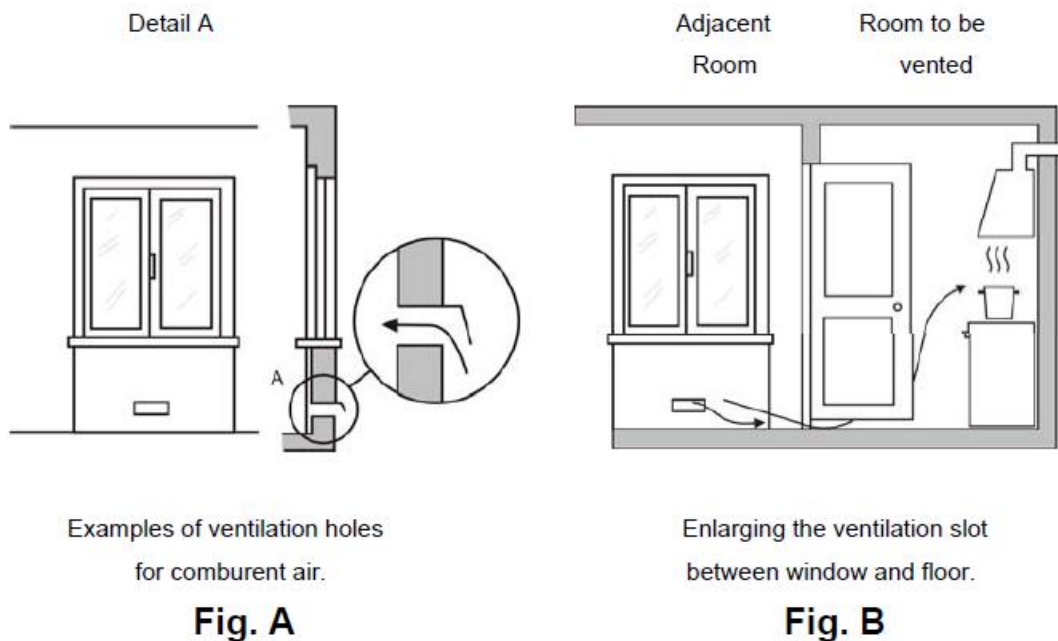
In a chimney stack or branched flue.

(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 $2 \text{ m}^3/\text{h}$ 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 100 cm^2 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^2 (Fig. A). 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. B).



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) Liquefied 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 cooktops

The appliance can be installed next to furniture units which are no taller than the top of the cooker hob. The wall in direct contact with the back panel of the cooker must be made of non-flammable material. During operation the back panel of the cooker could reach a temperature of 50°C above room temperature. For proper installation of the cooker, the following precautions must be taken:

If the cabinet (s) located next to the cooktop are higher than the cooktop itself, the cabinet (s) must be installed at least 600 mm from the edge cooktop;

Hoods must be installed in the accordance with the instructions contained in the installation manual for the hoods themselves, and no less than 650 mm from the cooktop.

The cabinets installed next to the hood must be located at a height of at least 420 mm from the top, (as shown in Fig. C)

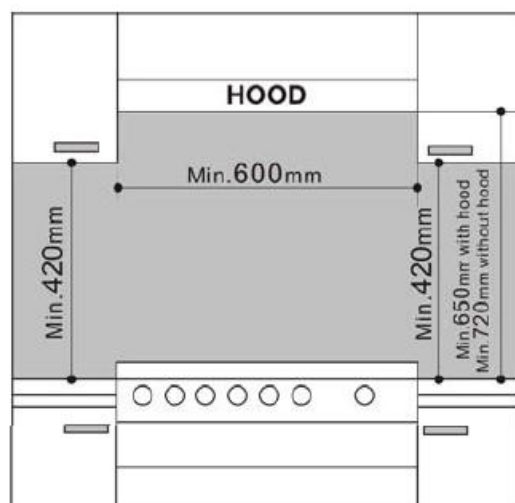


Fig. C

Should be cooktop be installed directly under a cupboard, later should be at least 720 mm (millimeters) from the top, as shown in Fig. C.

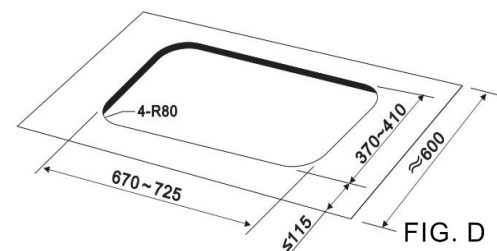
The dimensions of the cutout for the appliance must be those indicated in the figure D. Clamps are provided to fasten the cooktop to counters measuring from 20 to 60 mm in thickness. To fasten the cooktop securely, it is recommended that all the clamps be used.

TG1782XLB / TG1782XPB / TG1782XLE / TG1782XPE

TG1783XLB / TG1783XPB / TG1783XLE / TG1783XPE

TG1782XLB(R) / TG1782XPB(R) / TG1782XLE(R) / TG1782XPE(R)

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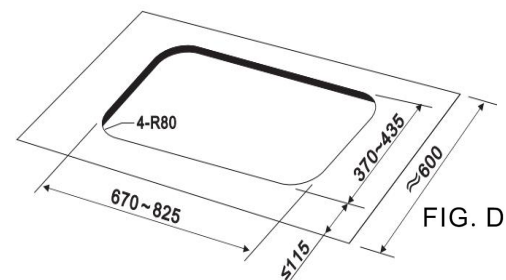


TG1792XLB / TG1792XPB / TG1792XLE / TG1792XPE

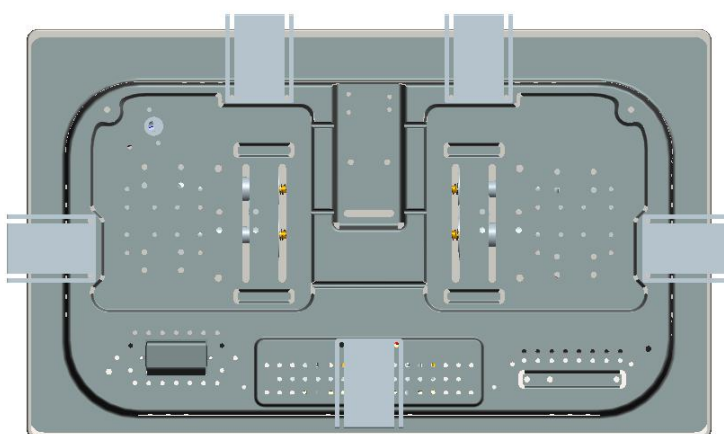
TG1793XLB / TG1793XPB / TG1793XLE / TG1793XPE

TG1792XLB(R) / TG1792XPB(R) / TG1792XLE(R) / TG1792XPE(R)

TG1793XLB(R) / TG1793XPB(R) / TG1793XLE(R) / TG1793XPE(R)



Back

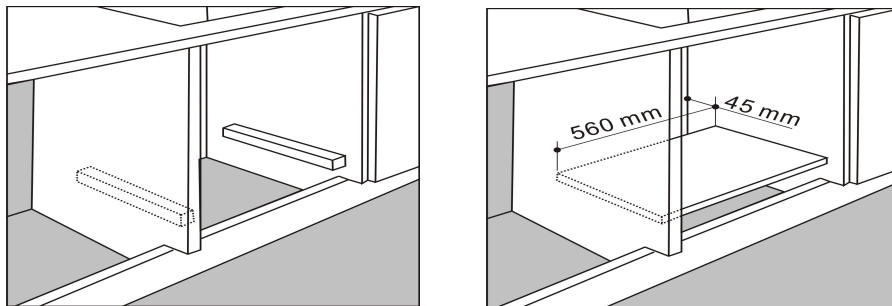


Front

The hob can also be installed above built-in ovens provided with cooling ventilation.

In the event the cooktop is installed above a built-in oven, a wood panel must be inserted as insulation. This panel must be placed at about 50 mm from the bottom of the cooktop itself.

Important: When installing the cooktop 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.



Installation of Built-In Cooktops on a CYLINDER COMPARTMENT

In the event the cooktop is installed above cylinder compartment, a wood panel must be inserted as insulation. This panel must be placed at about 50 mm from the bottom of the cooktop itself.

The opening of this compartment have to permit the easy introduction and removal of the cylinder. The dimension of the opening and the inside of the compartment shall be at least large enough to accommodate the cylinders (with regulator fitted) which are the most commonly used in the country. The total area of the opening in the upper part shall be at least 1/100 of the floor area of the compartment. The total area of the openings of the base shall be at least 1/50 of the floor area of the compartment. The cylinder support:

Shall have sufficient mechanical strength.

Shall not let the cylinder rest directly in the ground.

Shall not sill higher than the base on which the cylinder rests.

The cylinder tap have to be readily accessible.

Overflow of liquid from pans of the hotplate shall not fall onto cylinder or its accessories.

The flexible tube shall not be in contact with sharp edges. No internal communication shall exist between the cylinder compartment and the different parts of the appliance where burners are placed.

The ventilation openings of the compartment cannot be obstructed when the appliance is placed in position.

Gas Connection for Cooktop

The cooktop should be connected to the gas supply by an authorized 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 tanks must be carried out according to the safety standards currently in force, and only after it is ascertained that it is suitable for the type of gas to be used. If not, follow the instructions indicated in the section entitled, If the cooktop is to be connected to tanks containing liquid gas, use pressure regulators that comply with current safety standards.

Important: To insure that the appliance operates safely, the gas is regulated correctly and your appliance lasts overtime, make sure that gas pressure levels comply with the indications given in Table 1, "Nozzle and Burner Specifications".

Gas connection to Non-flexible Pipe

(Copper or Steel)

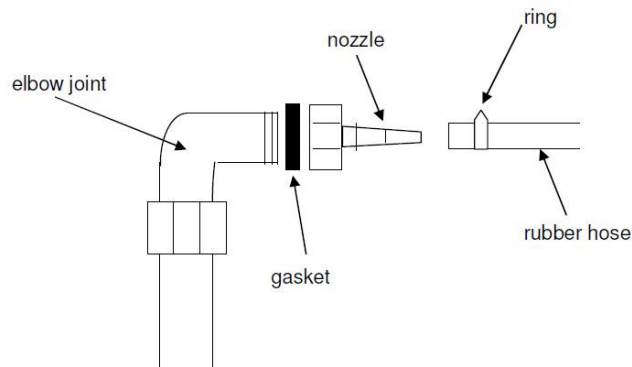
Connection to the gas source must be done in such a way as to not create any stress points at any part of the appliance.

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, If leakage is found after the connector assembled, please replace the gasket (supplied with appliance).

The gas feed connector to the appliance is a threaded, male 1/2" connector for round gas pipe.

Gas Connection to Flexible Steel Pipe

The gas feed connector to the appliance is a threaded, male 1/2" connector for round gas pipe. Only use pipes, tubes and gaskets that comply with current safety codes. The maximum length of the flexible pipes must not exceed 2000 mm. Once the connection have been made, ensure that the flexible metal tube does not touch any moving parts and not crushed.



Check the Seal

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

How to load battery (on those models fitted with battery box)

Open the battery box, and then place a 1.5V size "D" battery into the box.(take notice of the direction)

Note:

- a) "prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible";
- b) "the adjustment conditions for this appliance are stated on the label (or data plate)";
- c) "this appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation".

! CAUTION

! CAUTION: “In case of **cooktop** glass breakage: shut immediately off all burners and any electrical heating element and isolate the appliance from the **gas** supply do not touch the appliance surface, do not use the appliance.”

! CAUTION: The use of a gas cooking appliance results in the production of !heat, moisture and products of combustion" in the room in which it is installed. Ensure that the kitchen !is well ventilated especially when the appliance is in use": keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

! CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating."

! CAUTION: “In case of hotplate glass breakage:

- shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply
- do not touch the appliance surface
- do not use the appliance.”