



European Style
ENERGY SAVING

GAS COOKER

User'S Manual

Built-in Hob With European Style Burner

Printed on recycled paper

Keep your environment clean

WSC
ISO14001

WSC
ISO9001



Attention

Please read these instructions carefully before using.
Please keep them in a safe place for future
reference.

Dear Customer:

Congratulations on the purchase our built-in hob. We are certain that this new, modern, functional and practical appliance, built with the very highest quality materials, will meet your requirements in the best possible way.

This Cooker is easy to use. It is, however, important to thoroughly read the instruction in this handbook in order to obtain the best results. Retain this booklet for future reference.

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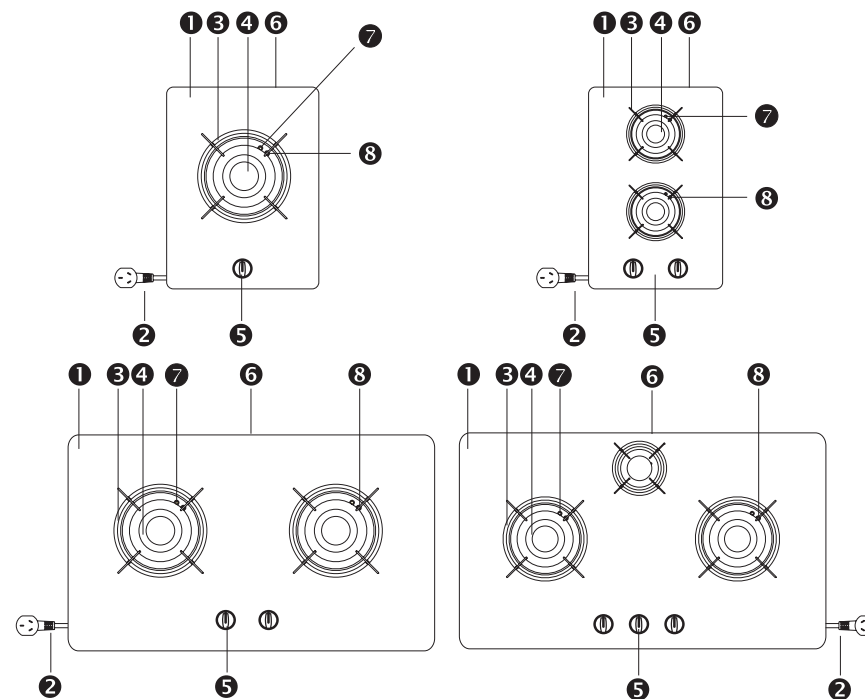
The Manufacture shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors , also the designs in the figures are purely indicative . The Manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful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

FEATURES

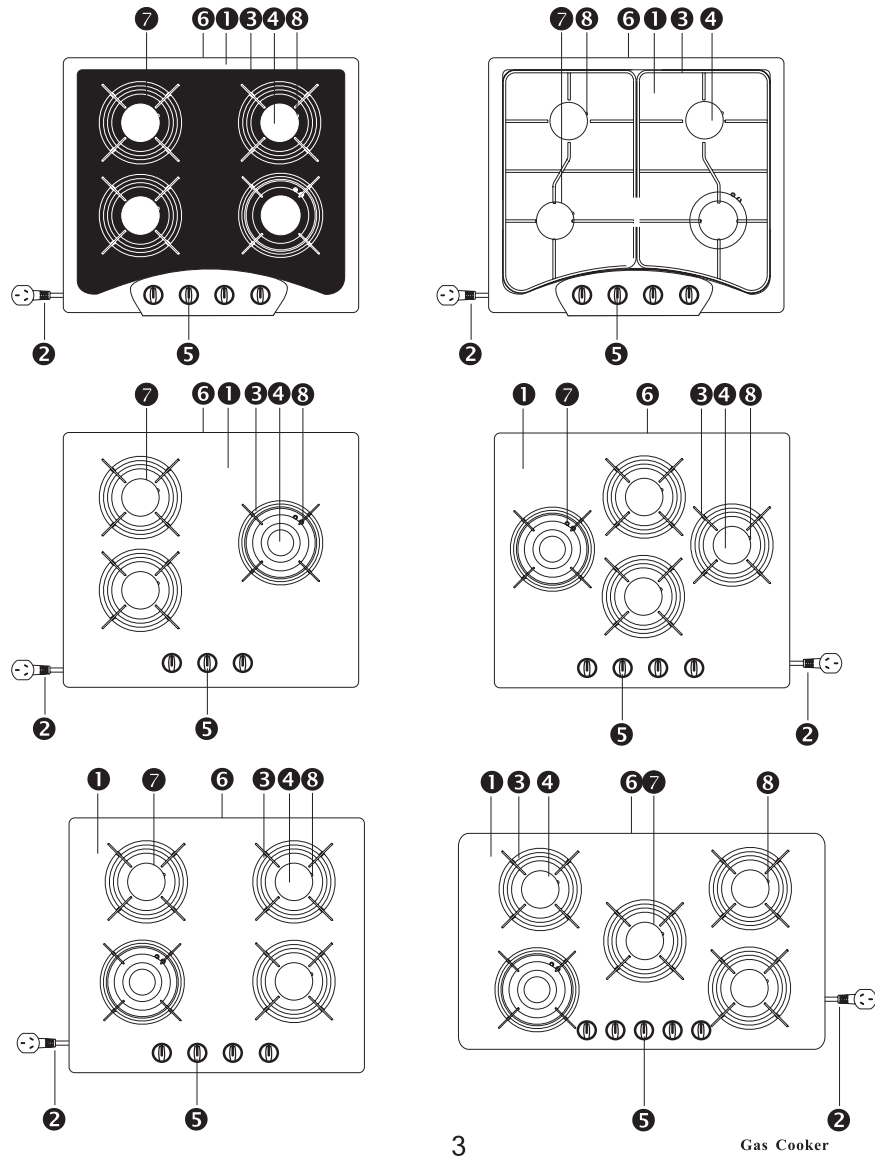
- High quality auto-ignition, catching fire 100%.
- The whole meticulous curl make the stove body more smooth.
- Patent trivet, convenient and applicable.
- Patent design burner, efficient combustion, strong flame, less gas.
- Furnished with advanced pulse ignition and safety system, cutting off the gas supply immediately for unexpected extinction, more safe and convenient for using. (For some items)

NAMES AND PARTS

1	Surface	5	Knob
2	Plug	6	Gas pipe
3	Trivet	7	Light
4	Burner	8	Safety Device



COOKER INSTALLATION



Gas Cooker

- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- The adjustment conditions for this appliance are stated on the label (or data plate)
- 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.

NOTE :

Confirm that you have the right model for your type of gas supply ;
When unpacking , make sure that all of the parts of the gas cooker are included

LOCATION AND AERATION

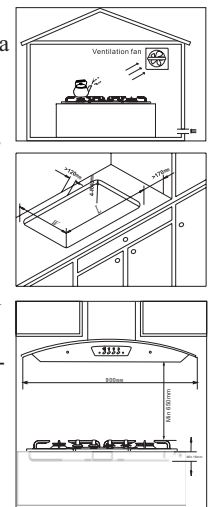
- When choosing a place to put the gas cooker , be sure to pick a spot that is firm and level . Be sure to provide a heat insulation board . Also be sure to keep paper , oil , and all other inflammable objects away from the gas cooker . At least 500mm should be kept between the gas cooker and the gas cylinder ;
- Gas cooker 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 .
- This 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.



Gas Cooker

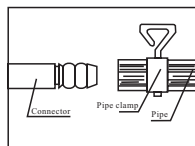
---Keep a clearance of 170mm to the left and right of the cooker.

Check that the cooker 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

Use approved gas hose, pressure regulator and always secure the hose with a hose clamp and check the outlet pressure of the regulator. The method of installation and gas supply must be in accordance with the requirements of the Local Authority of the area in which the cooker is being installed.



ELECTRICAL CONNECTION

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 an efficient earth connection in compliance with the standards in force . The manufacturer declines all responsibility for failure to comply with these provisions .

USE AND MAINTENANCE

(1). To light the burners

A diagram is laser-marked above each knob on the front panel . This diagram 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 .

a) 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 .

b) 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 cooker in the event of a power failure.

c) Lighting of burners equipped with safety valves

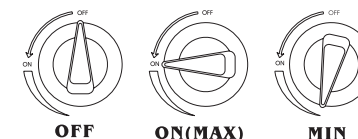
The knobs must be turned in an anticlockwise direction until they reach the full on position *(on) and come to a stop . Now depress the knob in question and repeat the previously indicated operations . Keep the knob depressed for about 5 or 10 seconds once the burner has ignited.

Note :

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

- 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.

(2). Flame Adjustment



(3).To turn the burners off

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

(4). Care and note

- Before you check and care for your gas cooker , 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 heater sources , and keep it clean ;
- Wipe the stainless steel top and body with a dry cloth . If it is difficult to clean, use soapy water and then 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 cooker clean.
- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated.
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

SAFETY MEASURE

- Do not use a gas other than that which is specified on the label attached .
- Pull out the plug before cleaning . Don't use water to clean the inside spare parts of the gas cooker to avoid any damage .
- Use for cooking only. Do not dry towels , clothes , etc., over it .
- Do not use the gas cooker where the flame may be blown off by the wind.
- Make sure that there are no inflammables near the gas cooker .
- 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 .
- Ensure that the gas cylinder valve is closed when replacing the cylinder.
- It is safer to close the gas cylinder valve when the cooker is not being used.
- Be careful to avoid getting burned by touching the top panel of the gas cooker , 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 cooker 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 cooker .

TROUBLE-SHOOTING GUIDE

TROUBLE	CAUSE	REMEDY
It does not ignite.	<ul style="list-style-type: none"> ● Main gas valve remains closed. ● Rubber hose is bent. ● No gas supply. ● Electronic ignition is wet. 	<ul style="list-style-type: none"> ● Open it. ● Put it right, or replace it. ● Replace gas cylinder. ● Clean and dry them.
It smell of gas	<ul style="list-style-type: none"> ● Gas leak from pipe ● Rubber hose is damaged. ● Burner is not lit. 	<ul style="list-style-type: none"> ● Examine pipe using soap water, and replace it. ● Replace it. ● Re-ignite it.
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.

SPECIFICATIONS

Model	1~6 Burners			
Gas type	L.P.GAS		Natural Gas	
Gas pressure	2800Pa		2000Pa	
Ignition system	IC electrical ignition			
Heat flow(kW)	Semi-rapid burner	Auxiliary burner	Triple ring burner	Rapid burner
	1.7	1.0	3.3	3.0

AFTER-SALE SERVICE

When you find something wrong with your gas cooker, make checkups by referring to the "trouble-shooting guide". If you can not find out the cause of the trouble from such, get into contact with your dealer.

Gas Cooker With Hot Plate

SAVE THESE INSTRUCTIONS, FOR HOUSEHOLD USE ONLY.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Tip About The Electrical Cord

A. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

C. If a long detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

Operating Instructions For Your Buffet Range

1. Place your stove on a solid, safe surface. Do not set it on a glass surface or a finely finished wood surface.
2. Place a heat resistant pad or mat under the unit before using to prevent possible heat damage to counter or tabletop.
3. Plug the cord into the electrical wall outlet and turn the thermostat to the desired heat setting (low, medium or high).
4. Turn thermostat to lowest setting when finished. Then unplug the cord from electrical outlet.
5. NOTICE-Your Model 702 range has one element that is LOW-WATT and the other is HIGH-WATT. The Low-Watt element will not get as hot. And will not glow as cherry red in color as the High watt side.

Cleaning Instructions

1. Unplug the cord.
2. Wipe surface of the hot plate with damp cloth or sponge. Do not use steel wool or abrasives.
3. No maintenance other than cleaning is required on this appliance.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions before operating.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plug, base of the unit, or the complete appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer is not suggested. This could cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Be certain control knob is turned to lowest setting before inserting or removing plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Extreme caution must be used when moving an appliance containing hot oil or other liquids.
14. Place a heat resistant pad or mat under the unit before using to prevent possible heat damage to counter or tabletop.
15. Any appliance when plugged into an electrical outlet should not be left unattended.
16. Do not clean with metal scouring pads. Please can break off the pad and touch electrical parts, creating a risk of electrical shock.
17. Any maintenance other than cleaning should be performed only by an authorized service repair station.