



**DIAMANTE**

**USER'S MANUAL**

**ISO9001&ISO14001**

Model:DHB32CGN  
DHB32TX

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**AUTOMATIC GAS COOKER**

**Dear Customer:**

Thank you for having purchased of our products.

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.

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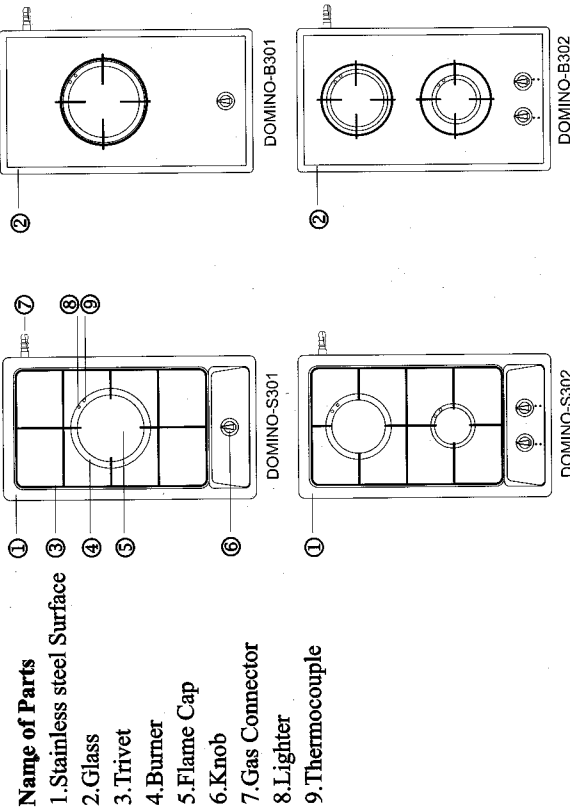
The Manufacture shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors , also the designs in the figures are purely indicative . The Manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful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

# Technical Data

Model No.	Domino-S301/B301	Domino-S302/B302
Gas type	LPG/NG	
Rated pressure	2800Pa/2000Pa	
Gas consumption	265g/hr	312.6g/hr
Heat output	3.1Kw	4.1Kw
Ignition system	Automatic pulse ignition	
Safety device	Cut off the gas when the flame went out by accident	
Dimm(im mm)	288*510*134	

## Features

- European Plan High Class Automatic Gas Cooker;
- Complete above wind-entry structure , supply the air freely on the surface ; no need to adjust the Air Blade and open the Wind-entry hole on the cabinet , more convenient for installation.;
- Closed structure can prevent food spillage entering the unit, burner can be moved and installed freely , easy to clean ;
- Automatic Pulse ignition with battery box , 100% catching fire ;
- Equipped Flame Failure System . When the wind blows out the flame , the system can cut off the gas supply automatically ;
- These Domino models can be installed and use separately. And you can install two or three pcs of Domino models in a cabinet and combined as one hob with several burners.



## Name of Parts

1. Stainless steel Surface
2. Glass
3. Trivet
4. Burner
5. Flame Cap
6. Knob
7. Gas Connector
8. Lighter
9. Thermocouple

# INSTALLATION

1

## . NOTE :

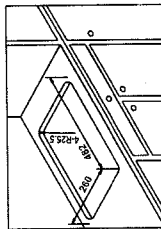
- Confirm that you have the right model for your type of gas supply ;
- When unpacking , make sure that all of the parts of the gas cooker are included .
- **LOCATION AND AERATION**  
When choosing a place to put the gas cooker , be sure to pick a spot that is firm and level . Be sure to provide a heat 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.,
- Drill the hole according to the cardboard size.



## 2. COOKER INSTALLATION

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**

**When the gas is supplied through ducts, the appliance must be connected to the gas main:**

- With a rigid steel pipe conforming to standards, the joints of which must consist of threaded fittings conforming to standards. Use of seals such as hemp with suitable cement, or Teflon tape, is permitted.

- With copper pipe conforming to standards, the joints of which must consist of unions with mechanical seals complying with standards.
- With a seamless flexible stainless steel pipe conforming to standards, not more than 2000mm in length and with seal conforming to standards.
- With rubber hose pipe conforming to standards, length no more than 1500mm, firmly fixed to the hose nipple by means of a safety clamp in compliance with standards.

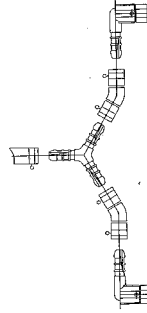
**When the gas is supplied straight from a bottle the appliance, fuelled by means of a regulator in compliance with the provisions in force, must be connected:**

- With a copper pipe conforming to standards, the joints must consist of mechanically sealed unions in compliance with standards.
  - With a seamless flexible stainless steel pipe conforming to standards, not more than 2000mm in length and with seal conforming to standards.
- It is advisable to apply the special adapter to the flexible pipe.** This is easily available in the shops and facilitates hose nipple connection of the pressure regulator on the bottle.

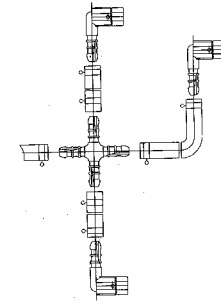
- With a rubber hose pipe conforming to standards, not less than 400mm and not more than 1500mm in length, firmly fixed to the hose nipple by means of a safety clamp in compliance standards.

This is a **LOW PRESSURE APPLIANCE** and should only be used with a **LOW PRESSURE REGULATOR (2.8kpa)**. Use approved gas hose and always secure the hose with a hose clamp. 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.

If there are two Domino hobs to be installed in the same cabinet and combined as one three or four burner hobs. Please use a T type connector as below picture.  
If there are three Domino hobs to be installed in the same cabinet and combined as one five or six burner hobs. Please use a cross type connector as below picture.



T type



Cross type

## OPERATING INSTRUCTIONS

### 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

**This unit is fitted with special flame failure devices. Should the flame be blown out, the gas supply will be automatically shut off within seconds.**

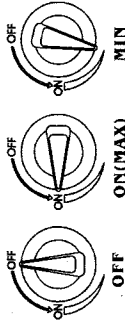
The knobs must be turned in an anticlockwise direction until they reach the full on position \*( on ) and come to a stop. Now depress the knob in question and repeat the previously indicated operations. Keep the knob depressed for about 5 or 10 seconds once the burner has ignited.

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

### 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.



#### Safety Measure

- Do not use a gas other than that which is specified on the label attached.
- 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"> <li>● Main gas valve remains closed</li> <li>● No gas supply</li> <li>● Gas hose is filled with the air or clogged</li> <li>● Electrical ignition does not work</li> <li>● Power Off</li> <li>● Lighter is oxidized or damaged</li> <li>● Burner, flame circle or the burner cap is not in its correct position</li> <li>● Flame ports are clogged.</li> </ul>	<ul style="list-style-type: none"> <li>● Open it</li> <li>● Replace gas cylinder</li> <li>● Clean them</li> <li>● Check whether plug disconnect from the socket, or not.</li> <li>● Manual Ignition light with match</li> <li>● Clean it using gauze or replace it</li> <li>● Place it right position</li> <li>● clean them</li> </ul>
Combustion is abnormal	<ul style="list-style-type: none"> <li>● Lack of gas supply</li> <li>● Flame ports are clogged</li> <li>● Burner is not in its correct position</li> </ul>	<ul style="list-style-type: none"> <li>● Replace gas cylinder</li> <li>● Clean them</li> <li>● Place it right position</li> </ul>
Smell of gas	<ul style="list-style-type: none"> <li>● Gas leak from pipe</li> <li>● Rubber hose is damaged</li> </ul>	<ul style="list-style-type: none"> <li>● Examine pipe using soap wter, and replace it.</li> <li>● Replace it</li> </ul>
The flame goes out while releasing the knob	<ul style="list-style-type: none"> <li>● the flame failure safety valve has not activated</li> </ul>	<ul style="list-style-type: none"> <li>● hold the knob pressed for a longer period refer the unit to your dealer</li> </ul>
Gas burns back onto the jet		<ul style="list-style-type: none"> <li>● Turn off the gas and relight.</li> <li>● If problem persists refer the unit to your dealer</li> </ul>

## **CARE AND MAINTENANCE**

- 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.