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OWNER'S MANUAL

GAS HOB



Before beginning installation, read these instructions carefully. This will simplify installation and ensure that the product is installed correctly and safely. Leave these instructions near the product after installation for future reference.

ENGLISH

CG3D2414S CG5D3626S CG7D2414G CG7D3626G



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This manual is subject to revision by the manufacturer.

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SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USE

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. The guidelines are separated into '**WARNING**' and '**CAUTION**' as described below.

Safety Messages



This symbol is displayed to indicate matters and operations that can cause risk. Read the part with this symbol carefully and follow the instructions in order to avoid risk.



WARNING

This indicates that the failure to follow the instructions can cause serious injury or death.



CAUTION

This indicates that the failure to follow the instructions can cause the minor injury or damage to the product.

WARNING



WARNING

- To reduce the risk of explosion, fire, death, electric shock, injury or scalding to persons when using this product, follow basic precautions, including the following:

Installation

- The flexible hose shall be fitted in such a way that it cannot come into contact with a moveable part of the housing unit and does not pass through any space susceptible of becoming congested.

- 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.
- Where this appliance is installed in marine craft or in caravans, it should not be used as a space heater.
- The gas pipe and electrical cable must be installed in such a way that they do not touch any parts or the appliance.
- To prevent overheating, the appliance should not be installed behind a decorative cover.
- After installation, please dispose of the packaging with due regard to safety and the environment.
- Dispose of all packaging materials (such as plastic bags and styrofoam) away from children. The packaging materials can cause suffocation.
- If the country symbol does not appear on the appliance, it is necessary to refer to the instructions for installation which should provide the necessary instructions concerning modification of the appliance to the conditions of use of the country.

Operation

- Do not allow children to play near or with the appliance. The appliance gets hot when it is in use. Children should be kept away until it has cooled.
- Only use the appliance for preparing food.
- Do not modify this appliance. Burner panel is not designed to operate from an external timer or separate remote control system.
- Do not use this appliance if it in contact with water. Do not operate this appliance with wet hands.
- The heating and cooking surfaces of the appliance become hot when they are in use, take all due precautions.
- After each use, check if the unit is turned off.

- Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire.
- Do not place metal utensils such as knife, fork, spoon on the surface of the appliance, since they will get hot.
- Never leave the appliance unattended when cooking.
- Unstable or misshapen pans should not be used on the appliance as they can cause an accident by tipping or spillage.
- Do not use or store flammable materials in the storage drawer near this appliance.
- Perishable food, plastic items and aerosols may be affected by heat and should not be stored above or below the appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Ensure the control knobs are in the '●' position when not in use.
- If you smell the gas, take the following instructions.
 - Do not turn on the lights.
 - Do not switch on/off any electrical appliance and do not touch any electric plug.
 - Do not use a telephone.
 - 1) Stop using the product and close the middle valve.
 - 2) Open the window for ventilation.
 - 3) Contact our service center using a phone outside the room.
 - The fuel gas contains mercaptan so you can smell a gas leak (smell of spoiled garlic or egg) even if there is only 1/1000 of gas in the air.
- When disposing of an old appliance, make it unusable, by cutting off the cable.
- Do not place or drop heavy objects on your hob. Doing so can cause the hob surface to crack.
- Do not step on a ceramic glass hob.
- Cookware that is not the right size, or that is damaged or incorrectly positioned may cause serious injuries. Do not stand on a ceramic glass plate.

- Strong temperature fluctuations may cause the glass to break. When using the hob, avoid draughts and spilling cold liquids.
- Cracks or fractures in the glass surface are dangerous.
- Do not operate the appliance if it is broken or visibly damaged.
 - All of the burners and each electrical heating element switch off immediately and disconnect the appliance from the power supply.
 - Shut off the gas supply.
 - Do not touch the surface of the appliance
 - Call the customer service.
- If the glass of the appliance is broken, turn off any heating element immediately and disconnect the appliance from power source, do not use the appliance.
- Never pour cold water on hot ceramic glass.
- After each use, make sure that the base of the cooking pot and surfaces of cooking zones are clean and dry.
- Do not peel vegetables on the hob surfaces. Sand grains falling from the vegetables may scratch the ceramic glass plate.
- Do not lay flammable materials such as cardboard or plastic on the glass. Objects such as tin, zinc, or aluminium (as well as aluminium foils or empty coffee pots) may melt on hot cooking surfaces and thus they may cause damage.

Maintenance

- Never use abrasive or caustic cleaning agents.
- This appliance should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.
- Hob supply can be disconnected during any construction work at home. After completing the work, re-connecting the hob shall be done by authorised service.
- Do not use steam cleaners for cleaning the appliance, otherwise electric shock may occur.

CAUTION

CAUTION

- To reduce the risk of injury to persons, malfunction, or damage to the product or property when using the appliance, follow basic safety precautions, including the following:

Installation

- This appliance should be installed by a qualified technician or installer.
- This appliance must be connected to the mains power supply by a specially licensed electrician only.
- To maintain the efficiency and safety of your appliance, we recommend you always use original spare parts and to call only our authorized service agents in case of need.
- The adjustment conditions for this appliance are stated on the label or data plate.
- Remove all packaging before using the appliance.
- 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.
- The adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature of 85 °C above the ambient temperature of the room it is located in, whilst in use.
- Protect your appliance against atmospheric effects. Do not expose it to effects such as sun, rain, snow etc.
- 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.
- Prolonged intensive use of the appliance may require additional ventilation, for example the increasing of mechanical ventilation where present, additional ventilation to safely remove the products

of combustion to outside (external) air whilst also providing room air changes with additional ventilation.

- Consult a professional before installation of the additional ventilation.

Operation

- This appliance is designed to be operated by adults.
- Children can also injure themselves by pulling pans or pots off the appliance.
- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.
- Accessible parts may be hot when the grill is in use. Young children should be kept away.
- Accessible parts may become hot during use. Young children should be kept away.
- This appliance is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or increasing the level of mechanical ventilation where present.
- Use heat-resistant pot holders or gloves when handling hot pots and pans.
- Do not let pot holders come near open flames when lifting cookware.
- Take care not to let pot holders or gloves get damp or wet, as this causes heat to transfer through the material quicker with the risk of burning yourself.
- Only ever use the burners after placing pots and pans on them. Do not heat up any empty pots or pans.
- Never use plastic or aluminium foil dishes on the appliance.

- When using other electrical appliances, ensure the cable does not come into contact with the appliance surfaces of the cooking appliance.
- If you will not use the appliance for a long time, plug it off. Keep the main control switch off. Also when you do not use the appliance, keep the gas valve off.
- In the case of the owner of the artificial organ, Be careful because high voltage may be generated in the spark by ignition. When there is an abnormality problem in the body, please consult your doctor.
- Do not hang towels, dishcloths or clothes from the appliance.
- Do not use a tea towel or similar materials in place of a pot holder. Such cloths can catch fire on a hot burner.
- When using glass cookware, make sure it is designed for top plate cooking. If the surface is made of glass-cracked, switch off the appliance to avoid defeat electrucution.
- To minimise the possibility of burns, ignition of flammable materials and spillage, turn cookware handles toward the side or center of the top plate without extending over adjacent burners.
- Always turn burner controls off before removing cookware.
- Carefully watch foods being fried at a high flame setting.
- Always heat fat slowly and watch as it heats.
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is completely cool.
- 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 1 min.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Take care not to let sugary foods or fruit juices contact the hot cooking zones. The ceramic glass surface may be stained by these.

Maintenance

- Before attempting to clean the appliance, it should be disconnected from the mains and cooled.
- You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.

INSTALLATION

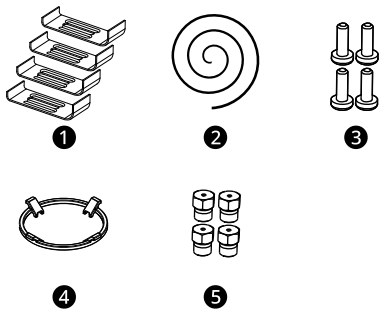
Product Overview

Parts and Features

Model	CG5D3626S CG7D3626G	CG3D2414S CG7D2414G
Pan Support	Cast iron	
Wok pan Support	Available	
Dimensions (W X D X H)	860mm X 520mm X 92mm	590mm X 520mm X 108.5mm
Ignition device	Continuous Ignition Type	
Gas connection	G1/2 thread	
Electric supply	220-240 V~, 50 Hz/60 Hz, 2 W	
Burner Feature	Triple-Crown (1 ea) Rapid (1 ea) Semi-rapid (2 ea) Auxiliary (1 ea)	Triple-Crown (1 ea) Semi-rapid (2 ea) Auxiliary (1 ea)
ΣQn	10.75 kW	7.85 kW

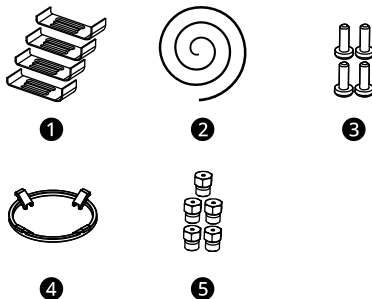
Accessories

[CG3D2414S, CG7D2414G]



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[CG5D3626S, CG7D3626G]



- ❶ Bracket (4 ea)
- ❷ Sponge (1 ea)
- ❸ Screw (4 ea)
- ❹ Wok adapter (1 ea)
- ❺ Injector for LNG G20 20 mbar
 - CG3D2414S, CG7D2414G: 4 ea
 - CG5D3626S, CG7D3626G: 5 ea

Technical Instructions

Technical Instructions

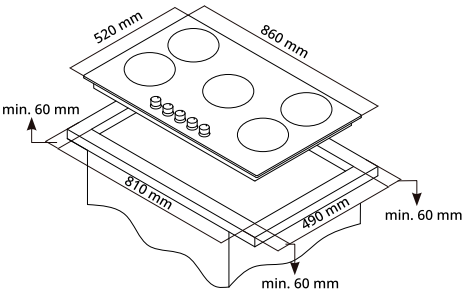
⚠ WARNING

- Do not modify this appliance.
- This appliance must be installed by an authorised technician or installer.
- 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 should be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation.
- The device shall not be operated for more than 15 seconds. If after 15 seconds the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 minute before attempting a further ignition of the burner.
- Before installing, turn off the gas and electricity supply to the appliance.
- All appliances containing any electrical components must be earthed.
- Ensure that the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the appliance which may become hot.
- Gas pipe or connector should not be bent or blocked by any other appliances.
- Check the dimensions of the appliance as well as the dimensions of the gap to be cut in the kitchen unit.
- The panels located above the work surface, directly next to the appliance, must be made of nonflammable material. Both the stratified surfacing and the glue used to secure it should be heat resistant to prevent deterioration.
- Turn on appliance tap and light each burners. Check for a clear blue flame without yellow tipping.

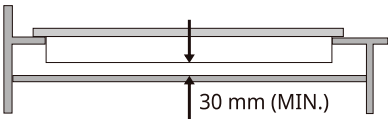
If burners show any abnormalities, check the following :

- Burner lid positioned correctly
- Flame spreader positioned correctly
- Burner vertically aligned with injector nipple
- A full operational test and a test for possible leakages must be carried out by the technician after installation.
- The flexible hose shall be fitted in such a way that it cannot come into contact with a moveable part of the housing unit and does not pass through any space susceptible of becoming congested.

[CG5D3626S, CG7D3626G]



- You must have a gap of at least 30 mm between the underneath of the appliance and any surface that is below it.
- An oven must have forced ventilation to install a hob above it.
- Check the dimensions of the oven in the installation manual.
- The cut out size must obey the indication.



- The air needed for burning is received from room air and the gases emitted are given directly in room. For safe operation of your product, good room ventilation is a precondition. If no window or room to be utilized for room ventilation is available, additional ventilation should be installed. However, room has a door opening outside, it is no needed to vent holes.

Room size	Ventilating opening
Smaller than 5 m ³	min 100 cm ²
Between 5 m ³ - 10 m ³	min 50 cm ²
Bigger than 10 m ³	no need
In basement or cellar	min 65 cm ²

Installing the Appliance

Before starting the installation, disconnect the burner, burner covers and grates on the hob from

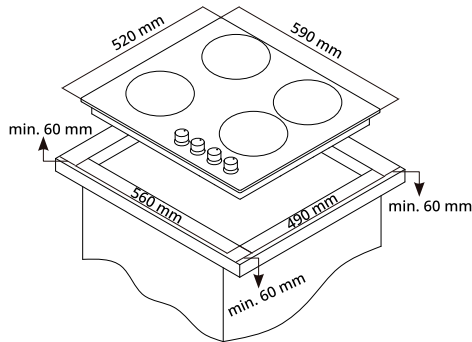
Installation

Dimensions and Clearances

This appliance is to be built into a kitchen unit providing the following minimum distances are allowed;

- The edges of the hob must be a minimum distance of 60 mm from a side or rear wall.
- 650 mm between the highest point of the hob surface including the burners and the underside of any horizontal surface directly above it.
- There should be 60 mm clearance around the appliance.
- If the installation surface is narrow, install the heatproof plate on the right, left and back.
- It is necessary to be built into kitchen furniture as indicated below. Clearances are required when fitting the hob with a cooker hood above.

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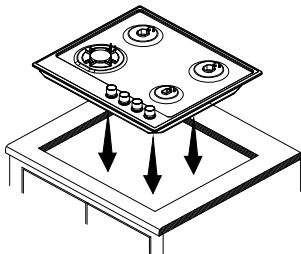


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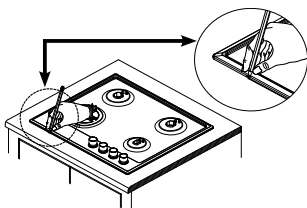
the hob. After the installation is completed, place the separate parts on the hob.

Installation Guide For Metal Built-in Hob

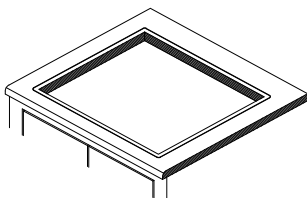
- 1** Place the hob on the countertop.



- 2** Draw the area around the hob with a pen.

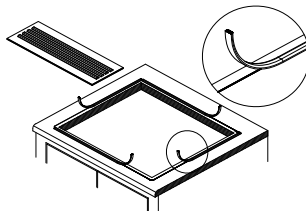


- 3** After completing the drawing, remove the hob from the countertop.

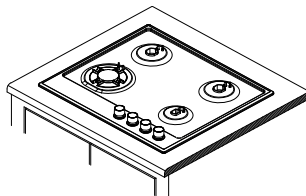


- 4** To prevent foreign materials and liquids from entering between the hob and the countertop, stick the sponge given in the package in the middle of the line you have drawn. In the corners, fold the paste and increase the

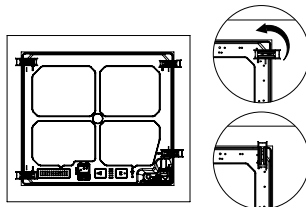
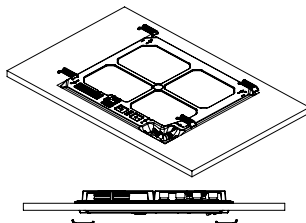
number of plaits until the clearances on the corners are filled.



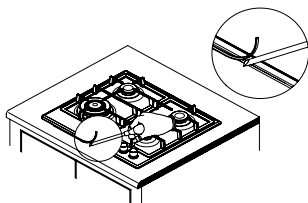
- 5** Place the corner back on the countertop so that it is on top of the paste.



- 6** Secure the hob by using the clamps and screws supplied in the package.

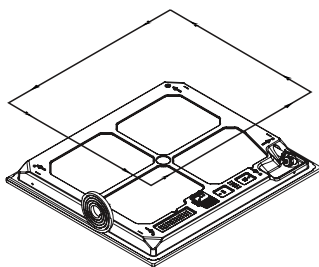


- 7** After fixing the hob, scrape off the remaining paste.

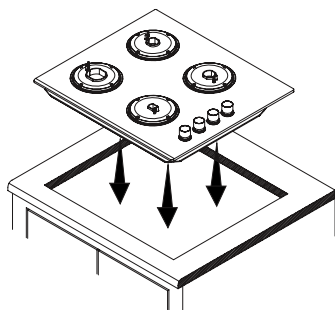


Installation Guide For Glass Built-in Hob

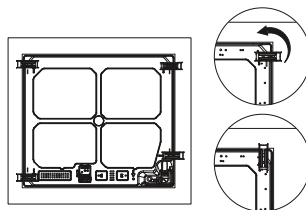
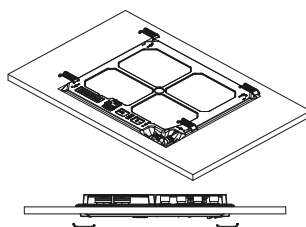
- 1** Turn the hob upside down and put it on a flat floor.
- 2** To prevent foreign materials and liquids from entering between the hob and the countertop, stick the sponge provided in the package to the visible glass surfaces of the hob.



- 3** Place the hob on the countertop.

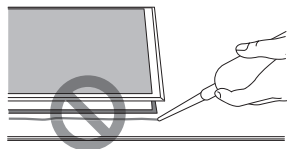


- 4** Secure the hob by using the clamps and screws supplied in the package.



CAUTION

- Do not use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the appliance from the aperture in future, particularly if it needs to be serviced.



- Make sure to install the stabilizing brackets to prevent tipping of the appliance.

Gas Connection

NOTE

- This appliance must be installed and connected in accordance with installation regulations in force in the country in which the appliance is to be used.
- It is the law that all gas appliances are installed by competent persons in accordance with the

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current edition of the Gas Safety Installation and Use Regulations.

- It is in your interest and that of safety to ensure compliance with the law.
- Failure to install the hob correctly could invalidate the warranty, liability claims and lead to prosecution.
- The appliance must be connected in accordance with the currently applicable regulations.
- Before installing the appliance, check that the local conditions (type of gas and pressure) are compatible with the appliance settings. The permissible appliance settings can be found on the rating plate.
- Connection to the gas lines and seal fitting must be carried out professionally according to the currently applicable standards.
- Before starting any work related with gas installation, turn off gas supply. Risk of explosion.
- The hose which is used for safety should be at least 40 cm and at most 125 cm.

Gas Connection on the Appliance

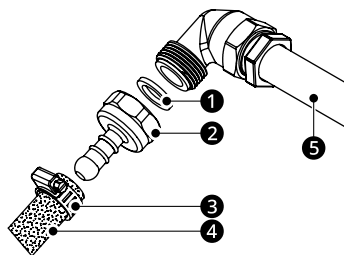
The gas connection is located at the rear right of the appliance.

Only use connecting lines or flexible hoses (tubes) which comply with the applicable regulations and which are approved for this purpose.

LPG Connection

- 1 Attach the metal clamp to the hose coming from the LPG cylinder.
- 2 Install one end of the hose by pushing it all the way to the hose inlet fitting on the back of the appliance by heating it in boiling water.
- 3 Tighten with a screwdriver by bringing the clamp to the end of the hose.

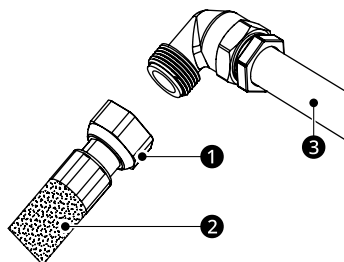
- 4 Check for gas leakage and complete the connection.



- ❶ Gasket
- ❷ Hose entry fitting
- ❸ Metal clamp
- ❹ LPG connection hose
- ❺ Main gas pipe

Natural gas connection

- 1 Turn the nut to attach the hose to the main gas pipe.
- 2 Check for gas leakage and complete the connection.

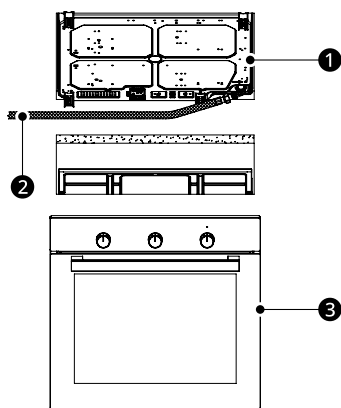


- ❶ Nut
- ❷ Natural gas connection hose
- ❸ Main gas pipe

If Built-In Oven Is Placed Under Hob

- 1 Gas pipe should be affixed in a way not to touch the oven below, sharp edges and corners, not to be pulled in a manner to be twisted and strained.

- 2** Make gas connection from right part of the hob, fasten the hose by use of clamp.



- 1** Hob
2 Hose
3 Oven

Flexible hose

If you use flexible hoses, make sure that:

- The hoses must not become trapped or squashed.
- The hoses must not be subject to twisting or pulling forces.
- The hoses must not come into contact with sharp edges or cutting edges.
- The hoses must not go behind the gas hob or close to the hot air exits.
- The hoses must come into contact with parts that could reach a temperature higher than 70 °C, above room temperature. The hoses should be fine under these conditions.
- The flexible hose (tube) shall be fitted in such a way that it cannot come into contact with a moveable part of the housing unit (e.g. a drawer) and does not pass through any space susceptible of becoming congested.
- After the installation, check if there is any gas leak, using soap or liquid detergent foam.

Ensure that the full length of the hoses are accessible for inspection.

⚠ WARNING

- Do not use plastic hoses to connect gas hob because they can cause a leakage. The use of metal flexible hoses to connect home appliances is recommended.

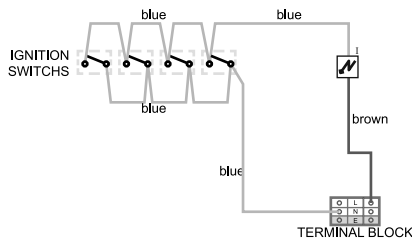
Gas Specifications

Model no.	Gas type & pressure	Electrical power	Heat input and orifice size marked (mm)				Total heat input
			Triple-Crown burner	Rapid burner	Semi-rapid burner	Auxiliar y burner	
CG5D3626S CG7D3626G class: 1	G20 20 mbar	220-240 V~ 50/60 Hz	3.5 kW 1.40	2.9 kW 1.15	1.7 kW 0.97	0.95 kW 0.72	10.75 kW
	G30 28-30 mbar		3.5 kW (255g/h) 0.96	2.9 kW (212 g/h) 0.85	1.7 kW (123 g/h) 0.65	0.95 kW (69 g/h) 0.50	10.75 kW (782 g/h)
CG3D2414S CG7D2414G class: 1	G20 20 mbar		3.5 kW 1.40		1.7 kW 0.97	0.95 kW 0.72	7.85 kW
	G30 28-30 mbar		3.5 kW (255 g/h) 0.96		1.7 kW (123 g/h) 0.65	0.95 kW (69 g/h) 0.50	7.85 kW (571 g/h)

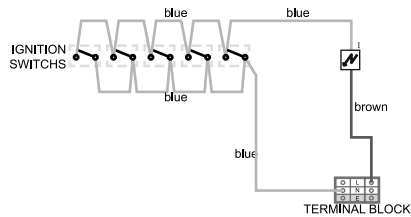
Electrical Connection

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

[CG3D2414S, CG7D2414G]



[CG5D3626S, CG7D3626G]



NOTE

- Make sure to connect the green and yellow wires to the terminal marked with the letter E or earth symbol.

Gas Adjustment

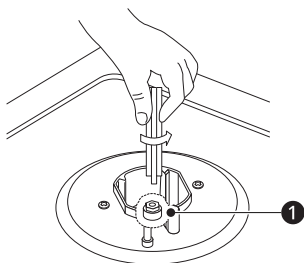
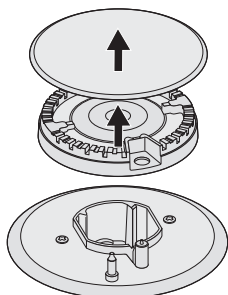
CAUTION

- 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.

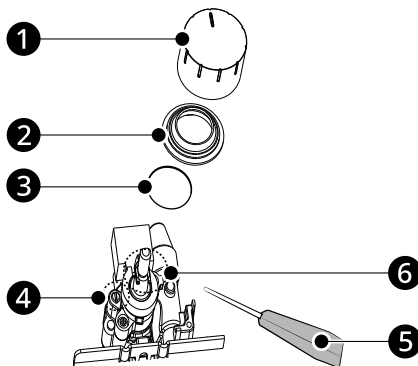
Change the Injector of the Burners.

- 1) Remove the pan support, burner lid and flame spreader.
- 2) Unscrew the injector ❶ using a 7 mm box spanner and replace it with the stipulated injector for new gas supply.
- 3) Carefully reassemble all the components.
- 4) After replacing the injectors, strongly tighten the injectors in place.



- Make sure that the flame does not go out by quickly turning from maximum flow to minimum flow. If it does, remove the control knob, make further adjustments to the gas flow, and test again.

- 4) Repeat this process for each one of the gas taps.



- ❶ Ring of Panel
- ❷ By-pass Screw
- ❸ Tap

⚠ CAUTION

- Do not dismantle the tap shaft: in the event of a malfunction, change the whole tap.
- Before placing the burners back on the top place, make sure that the injector is not blocked.
- A full operational 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 in rating label. Remove the previous setting "V" mark.

Adjustment of minimum Level of the Flame

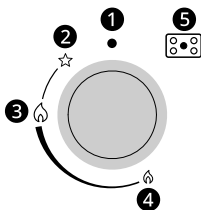
- 1) Turn the taps down to minimum.
- 2) Remove the knob ❶, seal ring ❷. Place a flat bladed screwdriver ❸ in the left side of the tap. Adjust by-pass screw.
- 3) If the by-pass screw is adjusted correctly, the flame length should be at least 4 mm.
 - For butane propane gas, the adjusting screw must be tightly screwed in.
 - Refit the control knob.

OPERATION

Using the Surface Burners

How to Use the Appliance

- The minimum setting is at the end of the anticlockwise rotation of the control knob.
- All operation positions must be selected between the maximum and minimum position.
- The symbol 5 on the control panel, next to the control knob indicates the burner in operation.



- 1 Black Circle: Gas Off
- 2 Star: Ignition Position
- 3 Large Flame: Maximum Setting
- 4 Small Flame: Minimum Setting

Automatic ignition with flame failure safety device (gas control)

The appliance is fitted with a flame failure safety device on each burner, which is designed to stop the flow of gas to the burner head in the event of the flame going out.

To ignite a burner:

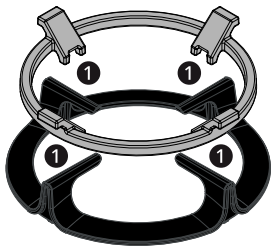
- Push the control knob of the burner that you wish to light and turn it anticlockwise to the maximum position.
- If you keep the control knob held down, the automatic ignition for the burner will operate.
- You should hold down the control knob for 15 seconds after the flame on the burner has lit. If after 15 seconds the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 minute before attempting a further ignition of the burner.

- After this 15-second interval, to regulate the flame you should continue turning the control knob anticlockwise until the flame is at a suitable level. The operating position must be at a position between the maximum and minimum position.
- To switch the burner off, turn the control knob fully clockwise to the gas off position.
- In case of power failure, the burners can be lit by carefully using a match.

Using the Wok Adapter

Wok adapter can be used when using woks to prevent tipping-over.

- The wok adapter is only available for triple-crown burners.
- Fit the wok adapter into the groove 1 on the grate.



Safety and Energy Saving

The diameter of the bottom of the pan should correspond to that of the burner.

Burners	CG3D2414S CG7D2414G		CG5D3626S CG7D3626G	
	min.	max.	min.	max.
Triple-Crown	240 mm	260 mm	260 mm	320 mm
Rapid	220 mm	240 mm	220 mm	260 mm

Burners	CG3D2414S CG7D2414G		CG5D3626S CG7D3626G	
	min.	max.	min.	max.
Semi-rapid	180 mm	200 mm	180 mm	220 mm
Auxiliary	120 mm	180 mm	120 mm	180 mm

⚠ CAUTION

- Be careful! When you use oversize pot, the surface and around product may be overheated. Use the pot that is described below.
- Do not use cookware that overlaps the edge of the burner.

Correct

- Always use cookware that is suitable for each burner to avoid wasting gas and discolouring the cookware.



- Place a lid on the cookware.



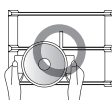
- Only use pots, saucepans and frying pans with a thick, flat bottom.



- Always place the cookware right over the burners, not to one side. Place the cookware on top of the trivet.



- Handle cookware carefully when they are on the burner.



Incorrect

- Do not use small-diameter cookware on large burners. The flame should never come up the sides of the cookware.



- Avoid cooking without a lid or with the lid half open
 - as this wastes energy



- Do not use a pan with a convex or concave bottom.



- Do not place cookware on one side of a burner, as it could tip over. Do not use cookware with a large diameter on the burners near the controls, which when placed on the middle of the burner may touch the controls or be so close to them that they increase the temperature in this area and may cause damage.



- Never place cookware directly on top of the burner.



- Do not place anything, e.g. flame tamer, asbestos mat, between pan and pan support as it may cause serious damage to the appliance.



22 OPERATION

- Do not use excessive weight and do not hit the with heavy objects.



! CAUTION

- Do not use roasting pans, frying pans or grill stones heated simultaneously on several burners because the resulting heat build-up may damage the appliance.
- Do not touch the top plate and trivet whilst in use and for a certain period after use.

NOTE

- As soon as a liquid starts boiling, turn down the flame to keep the liquid simmering.
-

MAINTENANCE

Care and Cleaning

Cleaning the Appliance

CAUTION

- Cleaning operations must only be carried out when the appliance is completely cool.
- The appliance should be disconnected from the main supply before commencing any cleaning process.
- Clean the appliance regularly, preferably after each use.
- Abrasive cleaners or sharp objects will damage the appliance surface; you should clean it using water and a little washing up liquid.
- Do not clean the control knobs and pan support in a dishwasher.
- Do not spray cleansers directly onto the control panel. Moisture entering the electric circuits may cause electric shock or product damage.

Pan support and Control knobs

- Take off the pan support.
- Clean pan support and the control knobs with a damp cloth, washing up liquid and warm water. For stubborn soiling, soak beforehand.
- Dry everything with a clean soft cloth.
- Over time, the knobs may become difficult to rotate or not rotate at all, in which case the knobs must be replaced. Change should only be made by authorised service.

Top plate

- Regularly wipe over the top plate using a soft cloth well wrung-out in warm water to which a little washing up liquid has been added.
- Dry the top plate thoroughly after cleaning.
- Thoroughly remove salty foods or liquids from the hob as soon as possible to avoid the risk of corrosion.
- Stainless steel parts of the appliance may become discoloured over time. This is normal

because of the high temperatures. Each time the appliance is used, these parts should be cleaned with a product that is suitable for stainless steel.

- When you finish cooking, ensure that the panel and accessories have cooled down completely. And remove the accessories (pan support, burners and lids). If it is dirty, clean with a warm, damp sponge, using only stainless steel detergent. Then wipe dry with a soft cloth. After cleaning is complete, reassemble in reverse order.
- Quickly clean the substances containing vinegar, lemon, salt, cola and similar acids and alkaline spilled on the appliance.

WARNING

- Be careful. The water can be hot.

NOTE

- Use of abrasive powders or abrasive cleaners may cause scratches.
- Be careful. Do not use excessive force when cleaning the product. This can lead to scratches.
- Be careful. Do not allow water to enter the top ring.
- Clean the top plate (stainless steel) immediately after use. It will be difficult to clean completely if it is very dirty.

Burners

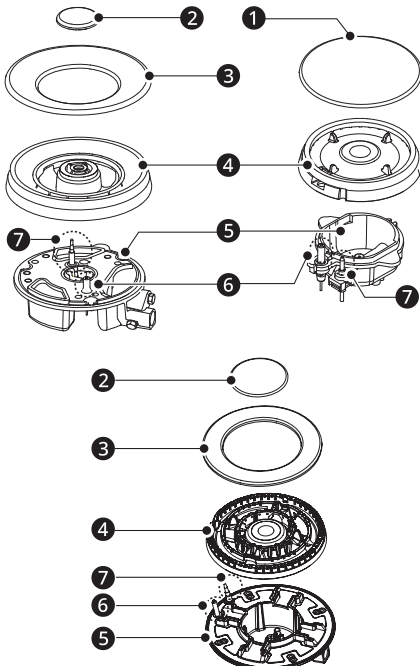
- Remove the burner lids and flame spreaders by pulling them upwards and away from the top plate.
- Soak them in hot water and a little detergent or washing up liquid.
- After cleaning and washing them, wipe and dry them carefully. Make sure that the flame holes are clean and completely dry.
- Wipe the fixed parts of the burner cup with a damp cloth and dry afterwards.

- Gently wipe the ignition device and flame supervision device with a well wrung-out cloth and wipe dry with a clean cloth.
- Do not attempt to remove the ignition device from the cooktop or burner bases.
- Before placing the burners back on the top plate, make sure that the injector is not blocked.
- If the appliance is not used for a longer time than usual, it must be thoroughly cleaned before it is restarted and checked by an authorised technician for proper operation.

Reassemble the Auxiliary, Semi-Rapid, Rapid and Triple-Crown Burners as follows:

1 Place the flame spreader **4** onto the burner cup **5** so that the ignition device and the flame supervision device extend through their respective holes in the flame spreader. The flame spreader must click into place correctly.

2 Position the burner lids (**1**, **2**, **3**) onto the flame spreader **4** so that the retaining pins fit into their respective recesses.



CAUTION

- Replace parts in the correct order after cleaning.
 - Do not mix up the top and bottom.
 - The locating pins must fit exactly into the notches.

TROUBLESHOOTING

Before Calling for Service

Repairs should be performed by a licensed technician only. Improper repair may result in considerable danger to you and others. However, some minor problems can be resolved as in the table below:
If a problem is not solved, please contact an LG Electronics Customer Information Centre.

Parts and Features

Symptoms	Possible Cause & Solution
Not ignited.	No spark Check the electricity supply.
	The burner lid is badly assembled. Assemble the lid correctly.
	The gas supply is closed. Open the gas supply completely.
Badly ignited.	The gas supply is not completely open. Open the gas supply completely.
	The burner lid is badly assembled. Assemble the lid correctly.
	The ignition plug is contaminated with alien substance. Wipe alien substance with a dry cloth.
	The burners are wet. Dry the burners lids carefully.
	The holes in the flame spreader are clogged. Clean the flame spreader.
Noise made when combusted and ignited.	The burner lid is badly assembled. Assemble the burner lid correctly.
Flame goes out when in use.	The flame supervision device is contaminated with alien substance. Clean the flame supervision device.
	Product being cooked has boiled over and extinguished the flame. Turn off burner knob. Wait one minute and reignite zone.
	A strong draught may have blown the flame out. Please turn off zone and check cooking area for draught such as open windows. Wait one minute and reignite zone.
Yellow flame	The holes in the flame spreader are clogged. Clean the flame spreader.

Symptoms	Possible Cause & Solution
Yellow flame	Different gas is used. • Check the gas used.
Unstable flame	The burner lid is badly assembled. • Assemble the burner lid correctly.
Gas Smell	Gas leakage • Stop using the product and close the middle valve. Open the window to ventilate. Contact our service center by using a phone outside.

Customer Service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution. Please contact the dealer where you buy this appliance.

Rated voltage	220 - 240 V~
Rated frequency	50/60 Hz
Manufacturer	LG Electronics Inc. 170, Seongsanpaechong-ro, Seongsan-gu, Changwon-si, Gyeongsangnam-do, 51533, Republic of Korea

Country of Origin : Turkiye

After Sales Service (Egypt Only)

- Shelf Life Time : 6 Years
- LG is committed to providing all spare parts of this appliance during the shelf life time.

Memo

