European Style
ENERGY SAVING

GAS COOKER

User'S Manual

Built-in Hob with Hot Plate

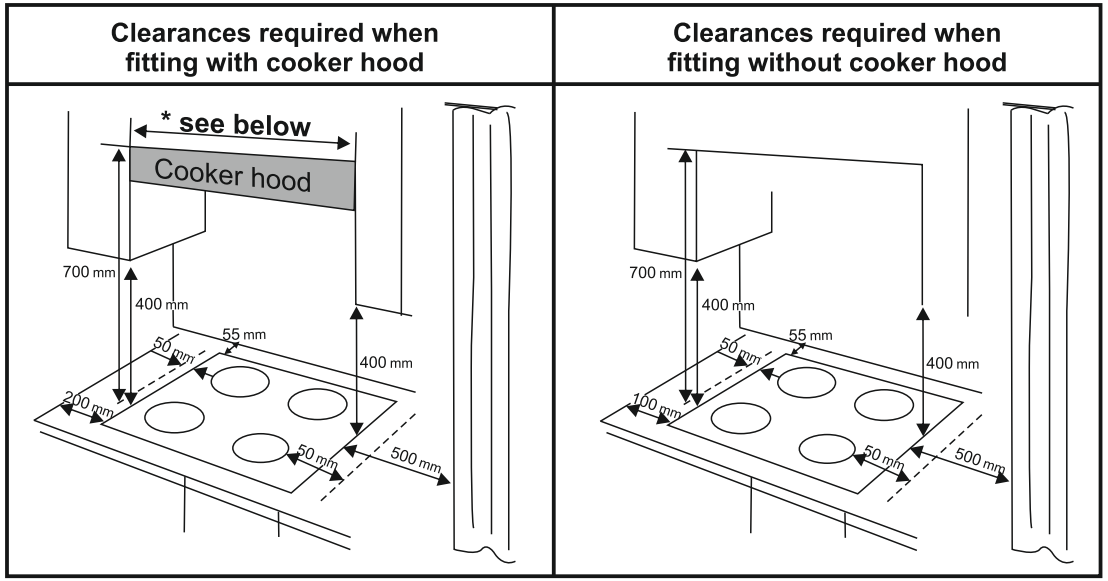
ENGLISH
DEUTSCH
БЪЛГАРСКИ ЕЗИК

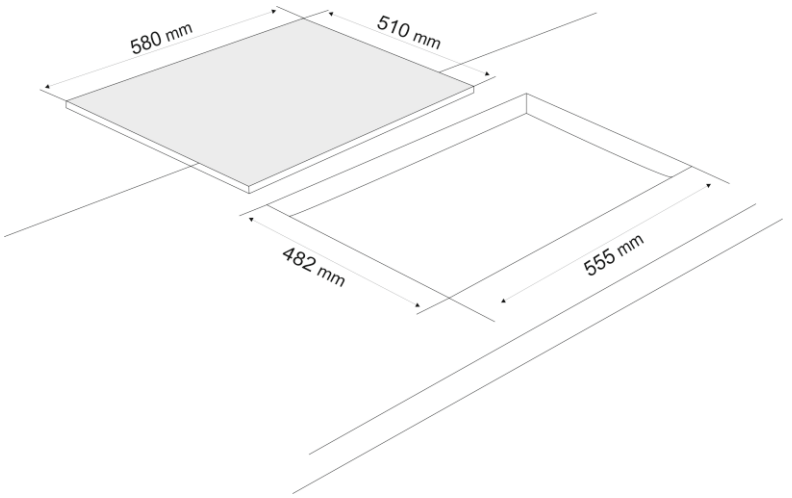
Attention

Please read these instructios carefully before using.
Please keep them in a safe place for future regerence.

Positioning - Built-in 60cm Gas Hob

The adjacent furniture must be able to withstand a minimum temperature rise of 65°C above the ambient temperature of the room it is located in, during periods of use.





This appliance can be located in a kitchen, a kitchen diner or a bed sitting room.
IMPORTANT: The appliance must not be installed in a bathroom or shower room.
This appliance is classified as Class 3 and therefore is to be built into a kitchen unit (depending on size) or 600mm worktop, providing the following minimum distances are allowed:
- The edges of the hob must be a minimum distance of 55 mm from a side or rear wall.
- 700 mm between the highest point of the hob surface (including the burners) and the underside of any horizontal surface directly above it.
- 400 mm between the hob surfaces, providing that the underside of the horizontal surface is in line with the outer edge of the hob. If the underside of the horizontal surface is lower than 400 mm, then it must be at least 50 mm away from the outer edges of the hob.
- 50 mm clearance around the appliance and between the hob surface and any combustible materials.

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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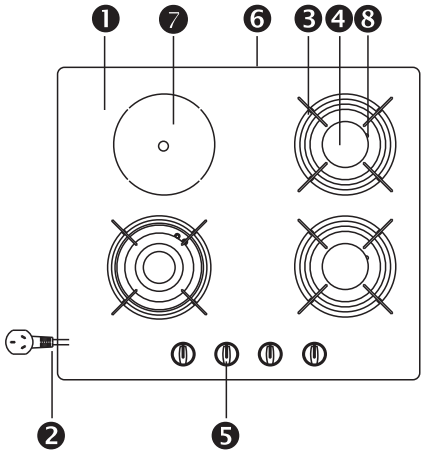
The Manufacture shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors , also the designs in the figures are purely indicative . The Manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful , 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)
- Hot plate

NAMES AND PARTS

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



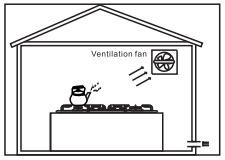
COOKER INSTALLATION

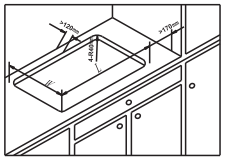
a) Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
b) The adjustment conditions for this appliance are stated on the label (or data plate)
c) This appliance is not connected to a combustion products 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.

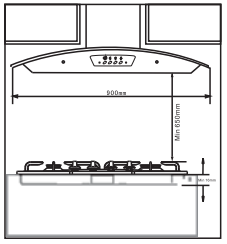
NOTE :

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

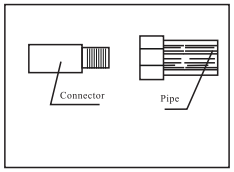
---Cut the hole according to the cardboard template.

---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 (4 Burners models only)

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

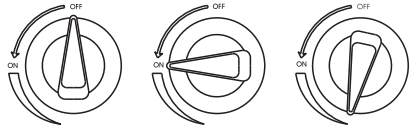
The knobs must be turned in an anticlockwise direction until they reach the full on position *(on) and come to a stop . Now depress the knob in question and repeat the previously indicated operations . Keep the knob depressed for about 5 or 10 seconds once the burner has ignited.

Note :

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

• If the burner accidently 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



OFF ON(MAX) MIN

(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.	● Main gas valve remains closed. ● Rubber hose is bent. ● No gas supply. ● Electronic ignition is wet.	● Open it. ● Put it right, or replace it. ● Replace gas cylinder. ● Clean and dry them.
It smell of gas	● Gas leak from pipe ● Rubber hose is damaged. ● Burner is not lit.	● Examine pipe using soap water, and replace it. ● Replace it. ● Re-ignite it.
Combustion is Abnormal	● Lack of gas supply. ● Flame ports are clogged. ● Burner is not in its correct position.	● Replace gas cylinder. ● Clean them. ● Place it right position.

SPECIFICATIONS

Product	Gas hob with electric hot plate				
Model	PH-60/ PH 603 / PH 603 G				
Gas type	L.P.G.			N.G.	
Gas category	I_{3+} (28-30/37)	$I_{3B/P}$ (30)	$I_{3B/P}$ (50)	I_{2H}	I_{2E}
Rated pressure	Butane : 28-30 mbar Propane: 37 mbar	Propane - Butane: 30 mbar	Propane-Butane: 50 mbar	20 mbar	20/25 mbar
Country	GR, GB	BG, RO	DE,AT	BG, RO, GR,GB	DE,AT
Heat input (kW)	2,9/ 1,7/ 1,0/				
Gas rated (g/h)	210/ 124/ 80				
Safety device	Yes				
Electric hot plate	Power: PH60-1200W/ PH603, PH 603G - 1500W; Voltage: 220V / 50-60Hz.				

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.